

*“The perfectly simple way
to plan your perfect
wedding”*



Congratulations on your engagement. We are delighted that you are considering the Hotel Grand Chancellor Hobart as the venue for your reception.

In the elegance of the Hotel Grand Chancellor Hobart, you will find some of the most romantic locations for your wedding. From intimate weddings for 20 guests to a grand gala event, the Hotel Grand Chancellor has a suitable venue with comprehensive facilities and impeccable service to celebrate your special day.

Situated on the waterfront in central Hobart, the Hotel Grand Chancellor provides you with the ultimate venue for your wedding day.

The Hotel Grand Chancellor will assist in designing a wedding theme to suit your needs. We are able to recommend many suppliers in Hobart who can assist in bringing your dreams to life in one of our function rooms.

To arrange an inspection of our facilities or to discuss your requirements please contact Conference & Events Department, on (03) 6235 4535

Your personalised Wedding Package



At the Hotel Grand Chancellor Hobart we have a dedicated team of Coordinators to personally assist you with every detail

- 🕒 Parquetry dance floor and stage;
- 🕒 Lectern and microphone;
- 🕒 Individually designed bridal table set with crystal glassware;
- 🕒 All tables set with white linen, napkins, silver candelabra & white candles;
- 🕒 Complimentary menus provided for set menus;
- 🕒 \$240 per night accommodation package for the Bride & Groom includes;
 - An Executive Suite with champagne and chocolates on arrival;
 - Breakfast in Restaurant Tasman; and
 - Late checkout at 1.00pm

Accommodation is subject to availability and is for the night of the wedding reception only, also excludes 28th December to 2nd January, rates are subject to yearly change

*A special room rate is also available for family and friends of \$175.00 per room *subject to availability*. An additional charge of \$35.00 applies for a Harbour View Room. Please contact reservations regarding suites*

Room Hire

Harbour View Room One	\$930
Harbour View Room Two	\$500
Grand Ballroom	\$1030
Grand Ballroom (2 thirds)	\$820
Chancellor Six	\$480

Frequently Asked Questions



- Q* Who is the member of your staff who will be the contact on the night?
A The Banquets Manager.
- Q* What will the staff be wearing?
A Managers will be dressed in lounge suits, floor staff are dressed in black shirts and black pants.
- Q* Is the room air-conditioned and heated?
A Yes.
- Q* How many people can be seated at each table?
A Maximum twelve, most people arrange seating plans for ten guests per table.
- Q* What style of tables and chairs?
A Round tables and fabric chairs.
- Q* What colour napkins and table cloths do you have?
A White starched linen, coloured cloths can be hired if required.
- Q* How will the table napkins be folded?
A Sails if no other request is suggested.
- Q* Do you supply a cake knife?
A Yes – a silver wedding cake knife.
- Q* Do you supply a gift table?
A Yes.
- Q* Are there any decorations supplied?
A The bridal table is skirted, all other tables are dressed in white linen and napery. If a theme is required a list of suppliers is mentioned in the attached information. (Fairy lights and tulle can be supplied at an additional cost).

Frequently Asked Questions



- Q** Can we put decorations on the walls?
A Marking of any walls by means of nails, screws, staple gun or double-sided tape may not be used. Blu tack and hooks provided may be used.
- Q** Is there a cloak room for guests?
A All functions rooms are provided with cloak room facilities.
- Q** What parking facilities are available?
A Parking is available at a charge. Guests are also able to park at nearby parking lots that surround the Hotel.
- Q** Is there a designated smoking area within the Hotel?
A The hotel is a non-smoking venue however a smokers balcony is located on the Mezzanine Level
- Q** Can we provide our own DJ or musician?
A Yes

Additional Hotel Charges

- ☛ Chair Covers (white or black) \$9.00 per chair cover
- ☛ Generic Bonbonniere and Menu placement \$3.50 per person
- ☛ Tulle and Fairy Lights behind bridal table additional charge to be confirmed depending on numbers on bridal table, as this will be contracted out.
- ☛ Wedding Cake Cutting:
 - Plated for each guest and garnished \$10.00 per person
 - Cut up on platters per table or on buffet \$3.00 per person

If you chose to have the wedding cake as your dessert on the set menu option the price remains the same due to the plating of the cake.

Booking Conditions for the Hotel Grand Chancellor Hobart



1. Confirmation

Your booking is very important to us, so to confirm the date booked we require written confirmation and a minimum deposit of the room hire within seven (7) days of the original reservation. If the deposit is not received within two weeks of the reservation being made the function space will be released.

2. Cancellation

We would be disappointed if your reception were to be cancelled. In event of cancellation the following policies apply:

- a) Cancellation 2 to 6 months prior, deposit will be retained as cancellation fee
- b) Cancellation 21 days to 2 months prior, deposit will be retained + 20% of the estimated cost of the reception.
- c) Cancellation 7 days to 21 days prior, deposit will be retained + 30% of the estimated cost of the reception.
- d) Cancellation less than 7 days prior, deposit will be retained + 50% of the estimated cost of the reception.

3. Timing

Evening Weddings

- Room available from 6:00pm
- (Pre-dinner drinks from 6:00pm) until Midnight.

Day Weddings

- Room available from 12:00am until 4:30pm.
- Any alterations and extensions of times must be agreed to by the Wedding Co-Ordinator or the Food and Beverage Manager.
- There is a fee of \$350.00 applicable after Midnight. A staff charge is also applicable for functions continuing after Midnight of \$35.00 per staff member per hour.

4. Final Numbers

Final numbers are required 3 days prior to your wedding reception. Any additional guests to those confirmed will be charged for.

Booking Conditions for the Hotel Grand Chancellor Hobart



5. Damage

Organisers are financially responsible for any damages sustained to the Hotel, whether in the room reserved or any area or part of the Hotel.

6. Responsibility

The Hotel will not accept any responsibility for damage or loss of goods left in the Hotel prior, during or after the function.

7. Payment

Full payment of food and beverage packages, entertainment and any other details arranged by the Hotel is required 3 days prior to your reception, on advice of final numbers. Credit cards, cash and bank or company cheques only accepted.

8. Consumption

No food or beverage of any kind is permitted to be brought into the Hotel for consumption at the function.

9. Security

The Hotel reserves the right to exclude or eject any or all objectionable persons from the function on the Hotel premises without liability.

10. Compliance

It is understood that the client will conduct their function in an orderly manner and comply with the local management requirements. Hotel Grand Chancellor reserves the right to control the style and volume of any entertainment booked directly by the client.

Booking Conditions for the Hotel Grand Chancellor Hobart



11. Basis of Agreement

Performance of this agreement is contingent upon the liability of the Hotel to complete the same, and is subject to labour troubles, disputes, strikes or picketing, accidents, government (federal, state or local) requisitions, restrictions upon travel, transportation, food, beverages, or not, which are beyond the control of the Hotel, in no event shall the Hotel be liable for the loss of profit or consequential damages, whether based on breach of contract, warranty, otherwise. In no event shall the Hotel's liability be in excess of the total amount of the food and beverages contracted heretofore.

Accepted by client:

.....

Signature per Responsible Party:

.....

Print Name:

.....

Date:

.... / / 20





Wedding Package One

Plated - \$100.00

Canapés

Toasted bread crisps, vegetable chips served with hommus, baba ganoush, and tzatziki dips

Entrée

Antipasto plate-comprising smoked and cured meats, grilled vegetables, smoked king island cheddar, grissini bread

Mains (alternate drop)

Grilled beef fillet with pink eye potato crush,
Seasonal greens and pinot noir jus

&

Macquarie salmon fillet with sumac and fennel crumbs
Drizzled with tomato and pomegranate dressing

Dessert

Lemon and Ricotta Cake served with
Midori flavoured fruit salsa and Chocolate dust
Freshly brewed coffee and selected teas with petit four

Includes a 4 hour standard beverage package

*Lindemans Premier Selection, Chardonnay, Shiraz Cabernet & Brut Cuvee
Tasmanian Beer (both heavy & light), soft drink & orange juice*

Additional hours will be charged at \$8.50 per person per hour

Option to upgrade to a Tasmanian beverage package is additional \$16.00 per person



Wedding Package Two

Plated - \$104.00

Canapés

Salmon rillette served on pita chips and apple relish
Baked mini savoury pastries
Chicken salad tortilla with fresh coriander
toasted bread crisps, vegetable chips served with hommus,
baba ganoush, & tzatziki dips

Entrée

Hot smoked Tasmanian salmon with king prawn roulade,
avocado and Capers and crispy fried onions and lemon olive oil

Mains (alternate drop)

Sheffield chicken breast dusted with pistachio, filled with goat cheese
semi dried tomatoes & served on a corn risotto Capsicum cream

&

Oven roasted beef fillet topped with an old Fashioned duxelles
and puff pastry served on herbed potato mash and Madeira Jus

Desserts

Ivory chocolate cheese cake garnished with
almond sponge and orange Passion fruit anglaise

Freshly brewed coffee and selected teas with petit four

Includes a 4 hour standard beverage package

*Lindemans Premier Selection, Chardonnay, Shiraz Cabernet & Brut Cuvee
Tasmanian Beer (both heavy & light), soft drink & orange juice*

Additional hours will be charged at \$8.50 per person per hour

Option to upgrade to a Tasmanian beverage package is additional \$16.00 per person



Wedding Package Three

Plated - \$115.00

Canapés

Mini scones with parma ham and quince paste
Salmon kibbeh served on pita chips and grappa dill crème fraiche
Barramundi and lemon grass Spring rolls chilli jam
Hoan mushroom caps filled with surprise cheddar and spring onions
Meat balls coated in sesame seeds
Barbequed duck with Hoan valley apples money bag
Toasted bread crisps, vegetable chips served with
hommus, baba ganoush, and tzatziki dips

Entrée (alternate drop)

Tasmanian Seafood tossed with coriander chutney
Served on a rice cake and petit salad, mild wasabi & tomato salsa
&
Roasted quail breast set on a Mediterranean grilled
vegetable salad and caramelized Balsamic and olive oil glaze

Mains (alternate drop)

Slow cooked lamb rump with a roasted potato crush,
green beans & mint Relish
&
Simply pan fried Trevalla fillet, caper and chive mash potato served with
salsa verde and garnished sweet potato chips

Dessert (alternate drop)

Toasted almond Pavlova layered with strawberry and pistachio ice cream
topped with hot Tasmanian berries
&
Peanut and cinnamon baklava with saffron poached pear and Lime jelly
Freshly brewed coffee and selected teas with petit four

Includes a 4 hour standard beverage package

*Lindemans Premier Selection, Chardonnay, Shiraz Cabernet & Brut Cuvee
Tasmanian Beer (both heavy & light), soft drink & orange juice*

Additional hours will be charged at \$8.50 per person per hour

Option to upgrade to a Tasmanian beverage package is additional \$16.00 per person



Wedding Package Four

Buffet - \$101.00

Canapés

Toasted bread crisps, vegetable chips served with
hommus, baba ganoush, and tzatziki dips

Salads

Warm potato salad
Charred green bean salad marjoram dressing
Cherry tomato with herb dressing
Mesclun leaves
Asian coleslaw salad with wasabi sour cream
Condiments and dressings
Crusty bread rolls and butter

Mains

Oven roasted scotch fillet served on herbed root vegetables
Chicken marinated with Arabic spices and vegetable tagine
Trevalla topped with almond and herb crust and orange salsa verde
Roast Potatoes with Herbs
Chef's market vegetables

Desserts

A display assortment of pastries, gateaux and desserts
Fresh fruit salad & whipped cream

Freshly brewed coffee and selected teas

Includes a 4 hour standard beverage package

*Lindemans Premier Selection, Chardonnay, Shiraz Cabernet & Brut Cuvee
Tasmanian Beer (both heavy & light), soft drink & orange juice*

Additional hours will be charged at \$8.50 per person per hour

**Option to upgrade to a Tasmanian beverage package is additional \$16.00 per
person**



Wedding Package Five

Buffet - \$106.00

Canapés

Mini scones with parma ham and quince paste
Salmon kibbeh served on pita chips and grappa dill crème fraiche
Huon mushroom caps filled with surprise cheddar and spring onions
Baked mini savory pastries

Salads

Warm potato salad
Charred grilled vegetable salad with romesco sauce
Vine ripened cherry tomato salad with herb dressing
Mesclun leaves
Coleslaw salad
Crusty bread rolls and butter

Mains

Aged Beef sirloin dusted with Bush spices carved at the buffet
Chicken marinated with Arabic spices and vegetable tagine
Herb crusted Trevalla and orange salsa Verde
Rosemary and thyme roasted Tasmanian Lamb leg
Roasted root vegetables
Roast Potatoes with Herbs
Chef's market vegetables

Desserts

A display assortment of pastries, gateaux & desserts fresh fruit salad & whipped cream Tasmanian farmhouse cheese board

Freshly brewed coffee and selected teas

Includes a 4 hour standard beverage package

*Lindemans Premier Selection, Chardonnay, Shiraz Cabernet & Brut Cuvee
Tasmanian Beer (both heavy & light), soft drink & orange juice*

Additional hours will be charged at \$8.50 per person per hour

Option to upgrade to a Tasmanian beverage package is additional \$16.00 per person



Wedding Package Six

Buffet - \$120.00

Canapés

Smoked salmon rilette on pita crisps
Barramundi and lemon grass spring rolls
Squid steam buns with ginger Soya sauce
Smokey guacamole and corn chips
Mini pide with chicken yoghurt dip

Salads

Gulf prawns and Barilla Oysters with lemons and grappa cocktail sauce
Hoon Valley greens with balsamic dressing
Italian style tomatoes with fresh basil and virgin olive oil
Grilled Mediterranean vegetable salad romesco dressing
Crusty bread rolls and butter
Avocado seafood salad
Ice carving display

Mains

Carvery
Scotch fillet served on herbed root vegetables
Slow cooked midlands lamb leg and myrtle crust
East coast fish and shellfish paella
Maple and lime baked ocean trout fillet "sweet 'n' sour"
Double roasted duck served on basmati rice and
Hoon valley apple and walnut salsa
Buttered panache of vegetables
Roast Potatoes with Herbs
Roast root vegetables with rosemary and olive oil

Desserts

A display assortment of pastries, gateaux & desserts
fresh fruit salad & whipped cream
Tasmanian farmhouse cheese board
Freshly brewed coffee and selected teas

Includes a 4 hour standard beverage package

*Lindemans Premier Selection, Chardonnay, Shiraz Cabernet & Brut Cuvee
Tasmanian Beer (both heavy & light), soft drink & orange juice*

Additional hours will be charged at \$8.50 per person per hour

Option to upgrade to a Tasmanian beverage package is additional \$16.00 per person

Wedding Reference Guide



Florists

Flora Gondwana
355 Elizabeth Street
North Hobart
(03) 6231 3029

Gay Flowers
3 Gregory St
Sandy Bay
(03) 6223 2598

Fig Flowers
Louise Ryan
224 Elizabeth Street Hobart
(03) 6236 9010

Car Hire

The Untouchables Vintage Wedding
Car Hire
1 Wilson Street
Midway Point
(03) 6265 1761

Clark Classic Cars

13 Stoke Street
New Town
(03) 6228 2745

Southern Limousines

33 Shield St
Huonville
0407 055 761

Bridal Registry

Habitat of Hobart
70 Liverpool Street, Hobart
(03) 6231 0555

Myer Gift Register

(03) 131 443

Nails and Beauty

Sharkra Health & Beauty
Level 2 Trafalgar Square
Collins St
(03) 62243838

Ella Bache
Criterion St
Hobart TAS 7000
(03) 6234 2379

Cakes

A Piece of Cake
Heidi Newlam
9 Tabors Road Margate
(03) 6267 2036

Cakes by Eve
0429 949 481

Stationery

Paper Bliss
Margate, Tasmania
(03) 03 6267 2640

Plane Tree Studio
107 Murray Street Hobart
(03) 6231 6431

Hairdressers

Jakadjari Hair Australia
57 Collins Street
(03) 6236-9555

Zenica
1 Davey Street Hobart
(03) 6231 2151

Wedding Reference Guide



Marriage Celebrant

Maggie Best

7 Pine Street West Hobart
0427 503 364

Fay Thompson

323 Park Street Newtown
6228 3641 / 0414 307 830

Anthony Bowden

322 Davey Street South Hobart
6224 0145

Jill Webster

5 Swanston Street, New Town
6228 5490

Tasmanian Celebrations

Tom Payne
PO Box 563 North Hobart, 7002
6228 0188

Entertainment

Manhattan Jazz Band

Paul Slade
North Hobart
0429 232 240

Deep Image

Ph: 0419 721 023

Davey String Quartet

Classical string
Ph: 6225 4404

Carey Lewincamp

Ambient guitar music
Ph: 6231 4949

Video

J Men Productions

Ph: 0418 297 234

Precious Memories

Ph: 6225 3320

Max-Ex Video & Design

Ph: 6272 3813

Recommended Reading

Bride Tasmania Magazine

Ph: 6248 1198

Photographers

Sean Fennessy

50 Quale Street, Sandy Bay
Ph: 0438 068 743

Argent Photography

PO Box 407 North Hobart
Ph: 6234 5910

Abel Tasman Photographics

68 Risdon Road Newtown
Ph: 6228 4068

J Barry Lawrence Studio

40 Patrick Street, Hobart
Ph: 6234 5036

Sarah McGregor

183 Warwick Street, Hobart
Ph: 6236 9696