

WEDDING PACKAGES



*“The grand essentials to happiness in this life are
something to do, something to love,
and something to hope for”*

-Joseph Addison

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

*At the Hotel Grand Chancellor Launceston we know that your wedding day
is one of the most important days of your life and we will endeavor to help
you make it also one of the most memorable.*

*We understand that each wedding is unique and our experienced staff will be
delighted to help you with all aspects of planning your reception.*

*Please do not hesitate to contact our wedding co-ordinator at any time for
assistance on **03 6334 3434**.*

WEDDING PACKAGES VALID TO JUNE 2011

Valid Until June 2011



GENERAL INFORMATION

Booking confirmation

The confirmation of your booking will be made with a deposit of \$500.00.
Booking confirmation deposit is non refundable.

Final numbers

Final numbers are required 5 working days prior to your function with charges payable according to these numbers.

Numbers can still be increased by a small amount if necessary; however, if they decrease you will be charged as per numbers already confirmed.

Payment

50% of the function cost is to be paid 21 days prior to your function with the balance payable 5 working days prior upon confirmation of final numbers. Any additional charges that occur during your function are to be payable on the night of the function.

Please note that prices quoted in this package are current as of January 2010, valid to June 2011. Prices may change without notice.

Table plans / seating arrangements

A floor plan, place cards, seating arrangements and an alphabetically ordered guest list is required 48 hours prior to the function.

Arrival time

We request that if guests arrive early to the Hotel, they meet in the Hotel Bar and not in the function room until the agreed time. Function room available from 6pm to midnight. (Pre dinner drinks from 6pm)

Damages / decorations

Please abstain from throwing confetti, rose petals and rice within or outside the premises. All decorations in the room must be approved by the Hotel wedding co-ordinator. Any leftover items must be collected the day after the function. The function organiser will be held financially responsible for any damages that occur during the course of the function.

Please note centerpieces such as live goldfish and table scatters are not permitted.



WEDDING PACKAGES

Valid until June 2011

Silver Package Inclusions

\$53.50 per person

- Five hour reception room hire until midnight, dance floor, stage and lectern
- Each table will be set with a white linen tablecloth and napkins
- The bridal table and cake table are skirted in white linen and tulle and set with silver candelabras
- Three course set menu (alternate serve) including tea, coffee and chocolates
 - Professional wedding venue co-ordination service
 - Personalised table numbers
 - Personalised seating plan
 - Use of silver cake knife
 - Complimentary personalised keepsake menus
 - Lectern and microphone available at \$95.00
 - Bridal table backdrop available – price on application
- Deluxe king accommodation for the bride and groom on the wedding night including buffet breakfast for two in the Restaurant (Subject to availability)
 - Ivory chair covers available at \$3.00 per person

Minimum 50 people



Sample Silver Menu

Two selections (alternate serve) of each course:

Entrée

Honey roasted pumpkin soup finished with fresh cream and chives

Creamy mushroom velouté with a dollop of sour cream

Caesar salad with cos lettuce, garlic croutons, crispy pancetta
and freshly shaved parmesan cheese

Main

Sage and onion filled chicken mignon with maple roasted sweet potato,
green beans hollandaise sauce

Slow cooked sirloin of beef with golden potato rosti, sweet corn, glazed
carrots and port wine jus

Oven roast lamb rump with dauphinoise potato, seasonal vegetables and
sicilian olive pine nut salsa

Tasmanian salmon with potato colcannon, broccolini and champagne
cream

Dessert

Rich chocolate mud cake with red berry compote and vanilla cream

Pavlova topped with sweetened cream, seasonal fruits and raspberry coulis

Baked lemon lime tart with chantilly cream and fresh strawberries

Cookies and cream cheesecake with chocolate sauce

Brewed coffee, tea & chocolates

(Menu subject to change)



Gold Package Inclusions

\$62.50 per person

- Five hour reception room hire until midnight, dance floor, stage and lectern
- Each table will be set with a white linen tablecloth and napkins
- The bridal table and cake table are skirted in white linen and tulle and set with silver candelabras
- Buffet or three course set menu (alternate serve) including tea, coffee and chocolates
- Chef's selection of three canapés per person during pre-dinner drinks
- Menu tasting for the bride and groom (set menu only - not required for buffet)
 - Professional wedding venue co-ordination service
 - Personalised table numbers
 - Personalised seating plan
 - Use of silver cake knife
 - Complimentary personalised keepsake menus
 - Lectern and microphone available at \$95.00
 - Bridal table backdrop available – price on application
- Deluxe king accommodation for the bride and groom on the wedding night with Australian sparkling wine and chocolates delivered to the room and buffet breakfast for two in the restaurant (Subject to availability)
 - Ivory chair covers available at \$3.00 per person

Minimum 50 people



**HOTEL GRAND
CHANCELLOR**
LAUNCESTON

Sample Gold Menu

Two selections (alternate serve) of each course:

Entrée

- Smoked chicken Caesar salad with cos lettuce, garlic croutons, crispy pancetta and freshly shaved parmesan cheese
- Slow cooked pork belly with vermicelli rice noodle salad chili plum dressing
- Wild mushroom and gruyere cheese tart with herb salad, truffle oil and sea salt
- Grilled Asparagus and smoked salmon salad with sauvignon blanc Sabayon
- Carpaccio of Tasmanian beef with shaved parmesan lilliput capers and roasted baby beets

Main

- Braised lamb rump on medley of roast vegetables, broccolini, gremolata and rich jus
- Pan seared scotch fillet on sweet potato mash, fresh steamed vegetables and red Wine Jus
- Roasted Chicken Breast on Crushed Dill Potato, Sautéed Green Beans and champagne veloute
- Macadamia crusted Tasmanian salmon with scented cous cous and steamed bok choy
- Grilled pork cutlet on roast chat potatoes, zucchini and capsicum and veal jus topped with apple and blueberry compote

Dessert

- Warm sticky date pudding with double cream and butterscotch sauce
- Apple Monterey gateau with vanilla bean ice cream
- Baked cherry cheesecake with white chocolate straws and berry coulis
- Moist chocolate bacio gateau filled with hazelnut mousse served with crème anglaise
- Duo of Tasmanian cheeses with dried fruit and water crackers

Brewed coffee, tea & chocolates

(Menu subject to change)

Valid Until June 2011



**HOTEL GRAND
CHANCELLOR**
LAUNCESTON

Sample Gold Buffet

Assorted breads including rolls, baguettes and sliced ciabatta

Cold Selection

Sliced meat and antipasto platter with chutneys and relishes
Baby potato salad with spring onion and mustard seed dressing
Roma tomato, bocconcini and Spanish onion salad with basil pesto
Crisp cos lettuce with crispy pancetta, garlic croutons, egg and creamy Caesar dressing
Roquette, semi dried tomato and shaved parmesan salad with modena balsamic vinaigrette

Hot Selection (select two)

Chicken chasseur – Chicken with mushrooms and shallots with a rich red wine and tomato sauce
Moroccan lamb tagine with toasted almonds and flat leaf parsley
Traditional beef stroganoff with sour cream and button mushrooms
Thai green chicken curry with coconut cream, coriander and fragrant basil
Steamed market fish with ginger and lime butter

Side Dishes (select two)

Honey glazed roasted root vegetables
Steamed jasmine rice scented with kaffir lime
Citrus flavoured couscous with roasted nuts
Seasoned roast potatoes with paprika and parsley butter
Lightly steamed garden vegetables

Desserts

Miniature pavlovas topped with vanilla cream and seasonal fruits
Crisp brandy snaps filled with crème chantilly and dusted with icing sugar
Chef's selection freshly made cakes, cheesecakes and slices
Seasonal fruit salad with passion fruit pulp
Whipped sweetened cream
Berry coulis and chocolate sauce

Brewed coffee, tea & chocolates

(Menu subject to change)



Platinum Package Inclusions

\$75.50 per person

- Five hour reception room hire until midnight, dance floor and stage
 - Lectern and microphone
- Each table will be set with a white linen tablecloth and napkins
- The bridal table and cake table are skirted in white linen and tulle and set with silver candelabras
 - Backdrop for bridal table
- Three course alternate serve menu or buffet – sample menus as attached for your selections per course
- Menu tasting for the bride and groom (set menu only - not required for buffet)
- Chef's selection of five canapés per person during pre dinner drinks
 - Professional wedding venue co-ordination service
 - Personalised table numbers
 - Personalised seating plan
 - Use of silver cake knife
 - Ivory chair covers free of charge
- Complimentary parking for bride and groom for wedding night
- Superior king accommodation (subject to availability) for the bride and groom on the wedding night with sparkling wine and chocolates delivered to the room. Full buffet breakfast in the Restaurant and late check-out the following morning.

Minimum 70 people



Sample Platinum Menu

(Alternate Serve Menu)

Entrée

Char sui BBQ pork on a green papaya salad with chilli lime dressing

Twice baked goats cheese soufflé with petite green salad dressed with seeded mustard vinaigrette

Hot & sour broth with pan fried prawns and Asian salad

Salad of smoked chicken, mango and roasted cashews, dressed with a maple and chilli vinaigrette

Half shell scallops with Cauliflower blue cheese puree and Crispy Pancetta

Main

Eye fillet of beef topped with seared scallop on dauphinoise potato grilled asparagus with red currant jus

Chicken Kiev, chateau potatoes glazed carrots and green beans topped with wild mushroom ragout

Flinders Island rack of lamb served on garlic and herb potato rosti broccolini and sauce robert

Fillet of ocean trout on a tilsta, lemon and fennel risotto cake with curried prawn veloute

Pork fillet mignons wrapped in prosciutto with sweet corn fritters, baby carrots and rich champagne cream

Dessert

Italian espresso panna cotta with caramelised orange compote

Warm chocolate and raspberry pudding with vanilla bean ice cream

Caramel poached pear tarte tatin with crème fraiche and cinnamon syrup

Warm sour cherry crumble with toasted almonds and double cream

Trio of Tasmanian cheeses with dried fruit, water crackers and strawberries

Brewed coffee, tea & chocolates

(Menu subject to change)

Valid Until June 2011



**HOTEL GRAND
CHANCELLOR**
LAUNCESTON

Sample Platinum Buffet

Soup (select one)

Honey roasted pumpkin soup finished with fresh cream and chives
Creamy mushroom veloute with a dollop of sour cream
Traditional minestrone soup with crispy parmesan croutons
Vine ripened tomato with thickened cream and fresh basil

Cold Selection

Tasmanian smoked salmon with fried capers and citrus aioli
Pan seared calamari, infused with chilli, lime and lemongrass
New Zealand green shell mussels topped with Spanish olive salsa
Sliced meat and antipasto platter with chutneys and relishes
Char-grilled Mediterranean vegetables with marinated fetta cheese
Crisp cos lettuce with pancetta, garlic croutons, egg and creamy Caesar dressing
Bocconcini, Roma tomato, and Spanish onion salad with pesto cream
Baby potato salad with spring onion and mustard seed dressing

Hot Selection

Chicken chasseur – Chicken with mushrooms and shallots with a rich red wine and tomato sauce
Moroccan lamb tagine with toasted almonds and Italian parsley
Steamed market fish with a ginger and lime butter
Seasoned roast potatoes with paprika and parsley
Lightly steamed garden vegetables

Carvery (select one)

Rosemary and garlic studded leg of lamb with mint jelly
Seeded mustard and herb crusted beef with red wine jus
Traditional roast pork scotch and crackling with apple sauce and red wine jus
Maple glazed roast turkey breast with cranberry sauce

Desserts

Miniature pavlovas topped with vanilla cream and seasonal fruits
Crisp brandy snaps filled with crème chantilly and dusted with icing sugar
Chef's selection freshly made cakes, cheese cakes and slices
Trio of Tasmanian cheeses with dried fruit and water crackers
Seasonal fruit salad with passion fruit pulp
Whipped sweetened cream
Berry coulis and chocolate sauce

Brewed coffee, tea & chocolates

(Menu subject to change)

Valid Until June 2011



Additional Information

Function room available from 6pm until midnight

Ivory chair covers may be provided at a charge of \$3.00 per chair
(Included in Platinum Package)

Chef's selection of hot and cold canapés available for pre dinner drinks – see the wedding coordinator for price list (Included in Platinum Package)

Children under five years are complimentary, children between five and 12 years are half price. Special menu of main course and dessert includes soft drink

Beverage Packages

(Beverage prices are subject to change without notice)

Bottled house white and red wine, house sparkling wine,
Australian standard beers, soft drink and orange juice:

4 Hours: \$31.00 per person

5 Hours: \$35.00 per person

Beverage Price List

Standard spirits \$5.50

Premium brand spirits \$6.50

Boags Draught 375ml Bottle \$5.00

Boags Premium 375ml Bottle \$7.00

Boags Premium Light 375ml bottle \$4.20

Soft Drink (Glass) \$2.50

Fruit Juice (Glass) \$3.50

HOUSE WINES

Angas Brut Sparkling

Oxford Landing Sauvignon Blanc

Oxford Landing Cabernet Sauvignon Shiraz

Bottle \$22.00

Glass \$5.50

Wedding Guest Accommodation

One night accommodation in a single, twin or double room

\$155 Room Only OR

\$195 Bed and two full buffet breakfasts in the restaurant

(Subject to availability)

Valid Until June 2011



Cocktail Party

\$36.50 per person

- Three hour reception room hire, dance floor, stage and lectern
- Canapés - three cold and six hot savories and three desserts - per person
- Professional wedding venue co-ordination service

Minimum 50 people

Cocktail Food Sample Menu

Cold Selection

- Smoked salmon and cream cheese mousse crostini
- Caramelized onion, feta and thyme crostini
- New Zealand mussels with harissa salsa
- Prawn and sweet chilli filo tartlets with coriander and lemongrass
- Chicken and pesto filo tarts
- Semi dried tomato and basil bruschetta
- Herb blini with crème fraiche and onion confit
- Vietnamese rice paper rolls with chilli dipping sauce (**extra charge**)
- Selection of vegetable and seafood nori rolls with soy and wasabi (**extra charge**)

Hot Selection

- Moroccan spiced lamb kofta
- Grilled Mediterranean vegetable and ricotta tartlet
- Wild mushroom, garlic and thyme vol au vents
- Potato rosti with sour cream and chives
- Pan fried scallops with herbs and lime butter
- Seared king prawns marinated in lemon pepper with chive aioli
- Crispy fried squid with chilli mayonnaise
- Asian basket of steamed dumplings, wontons and dim sims
- Asian basket of fried spring rolls, tempura prawns and dumplings
- Assorted miniature pizzas

Cocktail Food Sample Menu (continued)

Dessert Canapés

Mixed berry and double cream tart

Crème brulee tart

Lemon curd tart

Chocolate mousse and raspberry tart

Selection of truffles

Anvers fudge squares

Fruit kebabs with berry coulis

Profiteroles with crème Chantilly

Brownie squares

Kiwi and passion fruit pavlovas

Chocolate dipped strawberries

Brewed Tea and Coffee

***Cocktail food not a substitute for dinner meal**



Valid Until June 2011

Recommended Additional Services

Bridal Wear and Suit Hire

Timeless Elegance	(03) 6334 8998
City 2 Street	(03) 6331 8215
Island Brides	(03) 6236 9663

Florists

Newstead Flowers	(03) 6331 5835
Cachet Florist	(03) 6334 6099
Tamar Valley Rose Shop	(03) 6331 5723
Victorias for Flowers	(03) 6344 8829

Makeup/Massage

Vivacious	(03) 6331 3477
Tranquil Moments	0419 889 803
Bella Perfumery	(03) 6334 5513

Hairdressing

Hair Magic	0414 722 527
Blade Runner	(03) 6344 5855

Photography & Videos

Photobat	(03) 6334 8789
Create Communicate	(03) 6343 5056

Jewellers

Stitch n Bead	(03) 6331 3915
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Celebrant

Teresa Tanner	(03) 6372 5745
Mavis Bailey	(03) 6327 2326
Jan Newall	0418 597 185

Cake Decorating

Wedding Cakes by Julie Ann	0428 136 112
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Transport

Horse Drawn Carriages Tas	(03) 6491 2030
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Stationery

Personalised Wedding Stationery	0420 964 170
Regal Press	(03) 6331 4222
Foot & Playstead	0419 893 335
Branch Office	(03) 6332 9300

Theming

Weedings Hire	(03) 6326 6577
Partylite	(03) 6334 0976
Coyote Special Events	0419 427 794
Staging Connections	0417 121 539
Confectionery & Party Shop	(03) 6334 9660

Bonboneries etc

Truly Tassie	(03) 6331 2662
Cocobean Chocolate	(03) 6331 7016

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