



Weddings
at Hotel Grand Chancellor Launceston



Style

at Hotel Grand Chancellor Launceston



Elegance
at Hotel Grand Chancellor Launceston





Versatility
at Hotel Grand Chancellor Launceston





Memories
at Hotel Grand Chancellor Launceston



Wedding Packages

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 2012



Wedding Packages

Silver Package Inclusion

\$57.50 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*
- *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*
- *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) or breakfast served to your room*
- *Ivory chair covers available at \$3.00 per person*



Silver Package
Minimum 50 people

Sample Silver Menu

Two selections (alternate serve) of each course:

Entrée

Honey roasted pumpkin soup with fresh cream and chives

Seafood cocktail with avocado

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 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

(menu subject to change)



Sample Silver Menu

Sample Silver Menu

Two selections (alternate serve) of each course:

Dessert

Pavlova topped with sweetened cream, seasonal fruits and raspberry coulis

Baked lemon lime tart with chantilly cream and fresh strawberries

Bailey's cheesecake with chocolate sauce

Brewed coffee, tea and chocolates

(menu subject to change)



Sample Silver Menu

Gold Package Inclusions

\$66.50 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*
- *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 require for buffet)*
- *Professional wedding venue co-ordination service*
- *Personalised table numbers*
- *Personalised seating plan*
- *Use of silver cake knife*
- *Complimentary personalised keepsake menus*
- *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) or breakfast served to your room*
- *Ivory chair covers available at \$3.00 per person*



Gold Package
Minimum 50 people

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 chilli 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



Sample Gold Menu

Sample Gold Menu

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

Brandy snap basket with crème pastisseries and berry compote

Duo of Tasmanian cheeses with dried fruit and water crackers

Coffee, tea and chocolates



Sample Gold Menu

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



Sample Gold Buffet

Sample Gold Menu

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

Brandy snap basket with crème pastisseries and berry compote

Duo of Tasmanian cheeses with dried fruit and water crackers

Coffee, tea and chocolates



Sample Gold Menu

Sample Gold Buffet

Side Dishes (select two)

Honey glazed roasted root vegetables

Steamed jasmine rice scented with kaffir lime

Citrus flavored 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

Coffee, tea and chocolate



Sample Gold Buffet

Platinum Package Inclusions

\$79.50 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 tulle*
- *Backdrop for the 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*



Platinum Package Inclusions
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 and 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



Sample Platinum Menu

Sample Platinum Menu

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 fraîche and cinnamon syrup

Warm sour cherry crumble with toasted almonds and double cream

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

Coffee, tea and chocolate



Sample Platinum Menu

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 chili, 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



Sample Platinum Buffet

Sample Platinum Buffet

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

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



Sample Platinum Buffet

Sample Platinum Buffet

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

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 and chocolates



Sample Platinum Buffet

Cocktail Party

\$39.00 per person

Three hour reception room hire, dance floor, stage and lectern

- Canapes - three cold and six hot savories and three deserts - per person*
- Professional wedding venue co-ordination service*



Cocktail Party
Minimum 50 people

Cocktail Food Sample Menu

Cold Selection

Smokes salmon and cream cheese mousse crostini

Caramelised onion, fetta and thyme crostini

New Zealand mussels with harissa salsa

Prawn and sweet chilli filo tarlets 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)



Cocktail Food Sample Menu

Cocktail Food Sample Menu

Hot Selection

Moroccan spiced lamb kofta

Grilled Mediterranean vegetable and ricotta tartlet

Wild mushroom ,garlic and thyme vol an vents

Potato rosti with sour cream and chives

Pan fried scallops with herb and lime butter

Seared king prawns marinated in lemon pepper with chive aioli

Crisp 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

Cocktail Party Sample Menu

Dessert Canapés

Mixed berry and double cream tart

Crème brûlée tart

Lemon curd tart

Chocolate mousse and raspberrty tart

Selection of truffles

Anvers fudge squares

Fruit kebabs with berry coulis

Profiteroles with crème chantilly

Brownie squares

Kiwi and passionfruit pavlovas

Chocolate dipped in strawberries

Brewed Tea and Coffee

**Cocktail food not substitute for dinner meal*



Cocktail Food Sample Menu

Beverage Price List

(Beverage prices are subject to change without notice)

<i>Standard Spirits</i>		\$6.50
<i>Premium Brand Spirits</i>		\$7.50
<i>Boags Draught 375ml Bottle</i>		\$6.00
<i>Boags Premium 375ml Bottle</i>		\$7.00
<i>Boags Premium Light 375ml</i>		\$5.50
<i>Soft drink (Glass)</i>		\$3.00
<i>Fruit Juice (Glass)</i>		\$3.00
<i>Morgan's Bay</i>	<i>\$25.00 Bottle</i>	<i>\$6.00 Glass</i>
<i>Cabernet Merlot</i>		
<i>Chardonnay</i>		
<i>Savignon Blanc</i>		



Beverage Package

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 (including 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*

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)



Additional Information

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: The prices quoted in this package are current as of 1 June 2011 valid to 30 June 2012. Prices may change without notice



General Information

General Information

Table plans/seating arrangements

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

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 for 6pm to midnight (Pre dinner drinks from 6pm)

Damage/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 coordinator. Any leftover items must be collected the day after the function. The function organiser will be held financially responsible for any damage that occurs during the course of the function.

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



General Information

Recommended Additional Services

Bridal Wear and Suit Hire

Timeless Elegance

City 2 Street

The Bridal Gown

(03) 6334 8998

(03) 6331 8215

(03) 6334 0736

Florists

Newstead Flowers

Cachet Florist

Florist on David

Tamar Valley Rose Shop

(03) 6331 5835

(03) 6334 6099

(03) 6334 4258

(03) 6331 5723

Makeup/Massage

Vivacious Beauty Centre

Tranquil Moments

(03) 6331 3477

0419 889 803

Hairdressing

Bladerunner

Bliss Hair

(03) 6344 5855

(03) 6334 6066



*Recommended
Additional Services*

Recommended Additional Services

Photography & Video

Photobat

(03) 6334 8789

Create Communicate

(03) 6343 5056

Jewellers

Stitch n Bead

(03) 6331 3915

Jim Hughes & Sons

(03) 6331 3544

Watson's Showcase Jewellers

(03) 6331 7646

Celebrant

Lisa Hass

0417 366 728

Mavis Bailey

(03) 6327 2326

Jan Newall

0418 597 185

Cake Decorating

Wedding cakes by Julie Ann

0428 136 112

Tamar Valley Cakes

0416 463 448



*Recommended
Additional Services*

Recommended Additional Services

Transport

Horse Drawn Carriages Tasmania

(03) 6491 2030

Stationary

Personalised Wedding Stationary

0420 964 170

Regal Press

(03) 6331 4222

Foot & Playstead

(03) 6332 1400

Theming

Weedings Hire

(03) 6326 6577

Partylite

(03) 6334 0976

Coyote Special Events

0419 427 794

Staging Connections

0417 121 539

Bonboneries ect

Truly Tassie

(03) 6331 2662

Cocobean Chocolate

(03) 6331 7016



*Recommended
Additional Services*