



# 2011 CONFERENCE KIT





## DAY DELEGATE PACKAGE

Our day delegate package includes the following:

### CATERING

- Arrival - Freshly Brewed Vittoria Coffee & a selection of Twinings Tea
- Morning & Afternoon Tea - Freshly brewed Vittoria Coffee & Twinings Tea with your choice of 1 item from our Refreshments Menu
- Lunch – A Choice of either Hot Buffet Lunch or Sandwich Buffet Lunch

### ROOM HIRE

Conference room hire is inclusive from 8:00am until 5:30pm

All conference Stationery and Confectionary plus iced water is included for each delegate

### AUDIO VISUAL

- Screen
- Flip Chart with Paper & Markers
- Whiteboard with Eraser & Pens

*An extensive selection of Audio Visual equipment is available – please advise us of your requirements.*

### PACKAGE COSTS

**\$55.00** per person per day – Based on 50 or more delegates

**\$60.00** per person per day – Based on 30 – 49 delegates

**\$65.00** per person per day – Based on 10 – 29 delegates



## REFRESHMENTS MENU

- Selection of Seasonal Whole Fruit
- Selection of Yoghurt Tubs
- Assorted Carmen's Muesli Bars
- Fruit Kebabs
- Assorted Danish Pastries
- Mini Lemon Meringue Tarts
- Mini Citrus Tarts
- Mini Pecan & Caramel Tarts
- Florentine Biscuits
- Chocolate Brownies
- Assorted Petite Muffins
- Lamingtons
- Assorted Gourmet Cookies
- Warm Scones with Strawberry Conserve & Fresh Cream
- Selection of Chocolate Bars
- Mini Belgian Chocolate Tarts
- Selection of Petite Ice Creams
- Chocolate Éclairs
- Jam Ball Doughnuts
- Assorted Gourmet Mini Pies & Sausage Rolls
- Mini Pumpkin & Ricotta Quiches
- Mini Egg & Bacon Tarts
- Savoury Muffins

Your Choice of 1 served with Freshly Brewed Vittoria Coffee & Twinings Tea

**Individual price \$7.50 per person**



## LUNCH OPTION 1 - HOT BUFFET

### SALADS

#### **SELECT 3 of the following per day**

- Tossed Micro Lettuce with Cherry Tomato, Capsicum, Cucumber & Feta Cheese (v)
- Tomato, Macadamia, Onion & Celery Salad (v)
- Baby Spinach with Semi Dried Tomatoes, Kalamata Olives & Hazelnuts Topped with Grated Gorgonzola Cheese & Italian Herb Dressing (v)
- Rocket with Shaved Parmesan, Pear & Natural Almonds (v)
- Caesar Salad with Crispy Bacon, Parmesan Cheese & Garlic Croutons with Caesar Dressing
- Asian Noodles with Crispy Vegetables, Cashew Nuts & Nam Jim dressing (v)
- Traditional Greek Style Salad (v)
- Penne Pasta Tossed with Poached Chicken, Basil Pesto, Sundried Tomatoes, Kalamata Olives & Feta

### VEGETABLES

#### **SELECT 1 of the following per day**

- Steamed Green Vegetable M lange Drizzled with Oyster Sauce
- Stir Fried Mixed Green Vegetables with Olive Oil & Sea Salt
- Roasted Seasonal Vegetables

### POTATO

#### **SELECT 1 of the following per day**

- Scalloped Potatoes Cooked in a Creamy Cheese Sauce
- Jacket Potatoes Served with Sour Cream
- Roasted Chat Potatoes with Sea Salt

### PASTA

#### **SELECT 1 of the following per day**

- Spinach & Ricotta Cannelloni Baked in a Rich Tomato Sauce Topped with Reggiano Parmesan Cheese (v)
- Baby Tortellini Tossed with a Creamy Mushroom & Avocado Sauce (v)
- Penne Pasta Tossed with a Bacon, Chilli & Capsicum Tomato Sauce

### PLATTERS

#### **SELECT 1 of the following per day**

- Platter of Sliced Deli Meats with a Selection of Condiments & Grissini Sticks
- Seafood & Vegetable Antipasto Platter
- Smoked Salmon Platter with Red Onion & Baby Capers

### DESSERT

#### **SELECT 1 of the following per day**

- Assorted Cakes & Slices
- Australian Cheese Board
- Selection of Seasonal Whole Fruit



## LUNCH OPTION 1 - HOT BUFFET CONTINUED...

### **MAINS**

***SELECT 2 of the following per day***

- Oven Baked Fish of the Day with Chervil & Citrus Butter Sauce
- Grilled Fish with Tomato, Fresh Coriander & Mint Sauce
- Thai Green Prawn Curry with Chilli, Garlic & Fried Shallots
- Chicken Breast Rubbed with Moroccan Spices with a side of Cous Cous
- Traditional Butter Chicken accompanied with Saffron Rice
- Crispy Sweet Chilli Chicken Topped with Cashew Nuts & Fresh Coriander
- Char Sui Pork Fillet with Crispy Shallots & Hoi Sin Sauce
- Slow Cooked Lamb Rump served with a Thyme Infused Jus
- Roasted Whole Scotch Fillet served with Roasted Baby Chats & a Grain Mustard Jus
- Beef & Guinness Pie Topped with Butter Puff Pastry
- Vegetable & Silken Tofu Curry served with a Cucumber Yoghurt (v)
- Stir Fried Vegetables with Hokkien Noodles (v)
- Roasted Vegetable Curry Served with Steamed Rice (v)

### **Buffet includes:**

Freshly Baked Bread Rolls

Seasonal Whole Fruit Basket

Freshly Brewed Vittoria Coffee & selection of Twinings Tea

Assorted Soft Drinks

**Individual price \$28.00 per person**



## LUNCH OPTION 2 – SANDWICH BUFFET LUNCH

### ***SELECT 4 of the following per day***

- Mini Bagel with Roasted Chicken Breast, Avocado, Cheddar Cheese & Baby Lettuce.
- Tortilla Wrap with Chicken, Crispy Bacon, Cos lettuce & Mayonnaise
- Petite Rolls with Crispy Sweet Chilli Chicken, Lettuce, Cheese & Coriander
- Tandoori Chicken Wrap with Lettuce, Cucumber & Natural Yoghurt
- Baguette with Prager Ham, Brie Cheese, Truss Tomato & Whole Grain Mustard
- Tortilla Wrap filled with Salami, Double Brie, Basil Pesto, Mayonnaise & Lettuce
- Focaccia filled with Salami, Rocket, Sun Dried Tomatoes & Cheddar Cheese
- Italian Panini with Prosciutto, Roasted Pumpkin, Pecorino & Basil Mayonnaise
- Tortilla wrap with Roast Beef, Rocket, Avocado, Cheddar Cheese, Tomato & Dijonnaise
- Mini Bagel with Cream Cheese, Smoked Salmon & Cucumber
- Tuna, Sour Cream & Spanish Onion Rolls with Arugula Lettuce & Sun Dried Tomatoes
- Vegetarian Tortilla Wrap with Avocado, Roasted Zucchini, Capsicum, Carrot, Eggmont Cheese & Aioli (v)
- Baguette with Baby Spinach, Eggplant, Sundried Tomato, Cheddar Cheese, Basil Pesto & Aioli (v)

### ***SELECT 1 of the following per day***

Selection of Slices & Cakes

Australian Cheese Board with Dried Fruit & Crackers

### **Buffet includes:**

Seasonal Whole Fruit Basket

Freshly brewed Vittoria Coffee & selection of Twinings Tea

Assorted Soft Drinks

**Individual price \$22.00 per person**



# BREAKFAST MENU

## CONTINENTAL BREAKFAST

**\$19.00 per person**

- Seasonal Fruit Platter
- Pear Halves, Peach Slices & Mango Slices
- Plain & Fruit Yoghurt
- Assorted Danish Pasties
- Assorted Mini Muffins
- Selection of Breads & Cereals
- Jams & Preserves
- Full Cream & Skim Milk
- Assorted Juices
- Freshly Brewed Vittoria Coffee & selection of Twinings Tea

## FULL BUFFET BREAKFAST

**\$25.00 per person**

All items from the continental Breakfast Menu plus the following Hot Items:

- Scrambled Eggs with Chives
- Eggs Benedict
- Breakfast Sausages
- Crispy Bacon
- Fluffy Pancakes
- Sautéed Button Mushrooms
- Grilled Tomato with Fresh Herbs
- Potato Hash Browns



## CANAPE MENUS

*Your Choice of 8 Items for \$16.00 Per Person Per Hour Continual Service*

### COOL SELECTION

- cucumber nori maki roll, pickled daikon, wasabi, mirin soy sauce (v)
- smoked salmon blinis, crème fraîche, salmon pearls
- peking duck crepes, cucumber, hoi sin
- dukkah lamb, tomato & bocconcini capreses
- swordfish ceviche, preserved lemon foam
- falafel, pickled turnip, tahini lebne (v)
- slow cooked onion tarte tartin, goats cheese gratin (v)
- mushroom & gruyere brioche tartlet
- saffron shrimp rice paper roll

### WARM SELECTION

- southern fried chicken drumettes, celeriac slaw, hickory gravy
- mushroom arancini, truffle aioli (v)
- braised ox tail croquette, roast onion puree
- wagyu pattie on crostini, grain mustard mayo
- middle eastern spiced lamb kofta, tahini lebne
- caramelised onion & blue cheese calzone, pear chutney (v)
- chorizo & mozzarella involtini, tomato relish
- shiitake & tofu gyoza, ponzu sauce (v)
- italiano meat balls in tomato sugo



## DINNER MENUS

2 Courses - \$40.00 per person

3 Courses - \$47.00 per person

*~chef's choice entrée tasting plate, alternate drop main course and chef's choice individual dessert tasting plate - \$47 per person*

### STARTERS

- **asparagus tips**, poached quail egg, chervil sauce divine
- salt & pepper **calamari**, grilled chorizo, potato fondant
- **tempura quail** nori roll, asparagus, Ume plum sauce
- juniper berry **braised duck** layered "mille-feuille" style
- **king prawn**, kataifi pastry, grilled chorizo, saganaki cheese, lemon & oregano aioli
- **szechwan spiced pork belly**, lup chong sausage, apple & vietnamese mint salad, lotus crisp
- **ume plum wine duck**, spring onion potato gnocco, fried onion, soused cucumber

### MAINS

- filo wrapped **salmon fillet** baked with leeks & wilted spinach, verjuice beurre blanc, salmon pearl caviar.
- rosemary & roast garlic **braised lamb parcel**, mint pea mousse, potato gratin, pinot noir Jus
- **confit duck**, kassler bacon & onion parcel, mull wine poached pear, baked with blue cheese & walnut stuffing, mull wine jus
- **sword fish fillet**, rice paper roll with choi sum & water chest nuts, crispy river prawns, seafood bisque sauce
- **roast corn fed chicken**, muscatel & pistachio farce, swede & carrot gratin, sweet sherry jus
- **lamb shank**, braised shank crépinette & sweet potato parcel, mélange of caramelized onions
- **roast beef fillet** (medium), confit onion puree, potato roesti, sautéed baby spinach and cabernet jus

*Sides to share; rocket & parmesan salad, duck fat potato, french style peas*

### DESSERTS

- **blackberry panna cotta**, strawberry sorbet, raspberry coulis, persian fairy floss
- **chocolate & cherry parfait**, kirsch syrup, pistachio wafers
- apple & cinnamon **crème brulee**, toasted rhubarb brioche, stewed rhubarb
- **churros**, chocolate sauce, vanilla ice cream
- warm **rum & raisin bread & butter pudding**, vanilla anglaise, ice cream, brandysnap
- **rhubarb trifle**, layered with vanilla Galliano custard
- **pineapple tarte tartin**, coconut rice pudding



**HOTEL GRAND  
CHANCELLOR**

## BEVERAGE PACKAGES

### ALCOHOL FREE PACKAGE

- Soft Drink
- Assorted Juices
- Mineral Water

### COST

1 Hour	\$6.00 per person
2 Hours	\$8.20 per person
3 Hours	\$10.00 per person
4 Hours	\$12.20 per person

### BASIC BEVERAGE PACKAGE

- Wyndham 1828 Vintage Brut
- Stony Peak Chardonnay
- Stony Peak Shiraz Cabernet
- Carlton Draught
- Cascade Light
- Soft Drink, Juices & Mineral Water

1 Hour	\$15.00 per person
2 Hours	\$21.00 per person
3 Hours	\$27.00 per person
4 Hours	\$33.00 per person

### PREMIUM BEVERAGE PACKAGE

- Andrew Garrett Pinot Chardonnay
- Half Mile Creek Semillon Sauvignon Blanc
- Deakin Estate Cabernet Sauvignon
- Crown Lager
- Cascade Light
- Soft Drink, Juices & Mineral Water

1 Hour	\$18.00 per person
2 Hours	\$25.00 per person
3 Hours	\$32.00 per person
4 Hours	\$39.00 per person



## ROOM HIRE & AUDIO VISUAL EQUIPMENT

### ROOM HIRE

	<b>FULL DAY</b>	<b>HALF DAY</b>
Chancellor One	\$300.00	\$150.00
Chancellor Two	\$700.00	\$350.00
Chancellor Three	\$600.00	\$300.00
Chancellor Four	\$500.00	\$250.00
Chancellor Five	\$500.00	\$250.00
Chancellor Six	\$400.00	\$200.00

*Prices are per day or part thereof*

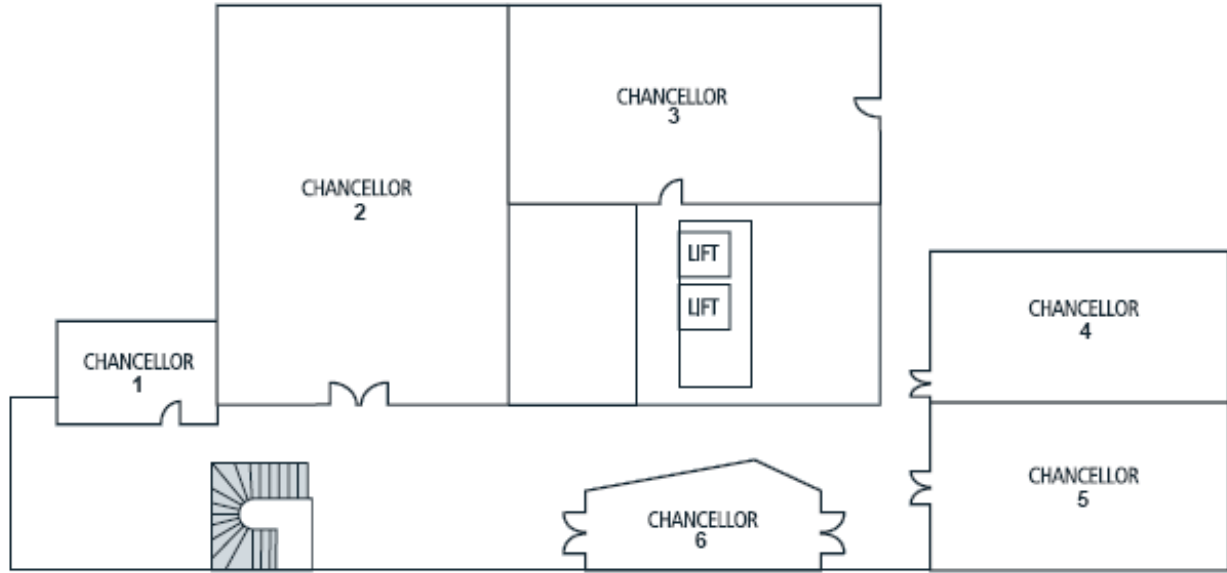
### AUDIO VISUAL

Data Projector	\$295.00
CD player	\$50.00
Flipchart with paper & pens	\$50.00
Whiteboard with markers	\$60.00
Overhead Projector	\$60.00
Handheld Microphone	\$100.00
Lapel Microphone	\$100.00
Lectern (without microphone)	\$50.00
Lectern with microphone (PA included)	\$450.00
TV/VCR Monitor Unit	\$150.00
Laptop Computer	\$200.00
Electronic Whiteboard	\$220.00

*Additional audio visual & lighting equipment is available, please advise us of your requirements.*



## FLOOR PLAN & CAPACITY CHART



### CAPACITIES

	Area Sq Mt	Theatre	Classroom	U - Shape	Cabaret	Boardroom	Banquet	Cocktail
<b>Chancellor 1</b>	20	N/A	N/A	N/A	N/A	8	N/A	N/A
<b>Chancellor 2</b>	100	100	45	40	70	50	70	150
<b>Chancellor 3</b>	80	80	40	30	40	40	50	80
<b>Chancellor 4</b>	50	50	20	25	32	25	40	60
<b>Chancellor 5</b>	50	50	20	25	32	25	40	60
<b>Chancellor 6</b>	30	20	N/A	N/A	N/A	15	N/A	20