



HOTEL GRAND CHANCELLOR

MELBOURNE • VICTORIA



Day Delegate Package

Our day delegate package includes the following

Catering

- Freshly brewed Vittoria coffee and selected Twinings teas on arrival
- Morning Tea - Vittoria coffee and Twinings teas with assorted Danish pastries
- Buffet Lunch (Your choice of one of the lunch buffet menus on pages 4 and 5)
- Afternoon Tea - Vittoria coffee and Twinings teas with assorted sweet biscuits

Audio Visual

- Projection screen
- Flipchart and paper with markers
- Whiteboard with eraser and pens

(An extensive selection of Audio Visual Aids is available if you have specific requirements.)

Room Hire

- Conference room hire is inclusive from 08:00am until 5:30pm. All conference stationery plus iced water is included for each delegate.

Extras

- Add on a drinks package and/or canapés at the conclusion of your function. Served in either the foyer of your conference room or in Encore Bar. See the After 5's menu in the conference pack for pricing information.

\$50.00 per delegate per day (Minimum of 40 delegates)

\$60.00 per delegate per day (Minimum of 20 delegates)

\$65.00 per delegate per day (Less than 20 delegates)



Refreshments Menu

Morning and Afternoon Tea additional items (For an extra \$2 per person per item change your selection)

- 👉 Sliced fruit platter
- 👉 Mini lemon meringue tarts
- 👉 Mini Belgium chocolate tarts
- 👉 Mini citrus tarts
- 👉 Mini Pecan and caramel tarts
- 👉 Florentine biscuits
- 👉 Assorted petite muffins
- 👉 Chocolate brownies with Belgian chocolate dipping sauces
- 👉 Lamingtons with cinnamon whipped cream
- 👉 Warm scones with strawberry conserve and fresh cream
- 👉 Assorted Danish Pastries
- 👉 Chocolate Éclairs
- 👉 White chocolate dipped strawberry brochettes
- 👉 Selection of petite ice creams
- 👉 Selection of yoghurt tubs
- 👉 Selection of chocolate bars
- 👉 Mini shepherd's pies
- 👉 Mini pumpkin and ricotta quiches
- 👉 Mini egg and bacon tarts

Buffet Lunches

Sandwich Menu

Selection of 4 of the following sandwiches rolls and wraps:

- ✦ Fresh bagel filled with roasted chicken breast, avocado, cheddar and baby lettuce.
- ✦ Pita wrap with Moroccan spiced chicken, rocket, tomato, roast bell pepper and aioli
- ✦ Sour dough baguette filled with coz lettuce, chicken and crispy bacon
- ✦ Petite rolls filled with crispy sweet chilli chicken, lettuce, cheese and coriander
- ✦ Tortilla wrap filled with salami, double brie, pesto, mayonnaise and lettuce
- ✦ Italian Panini filled with prosciutto, roasted pumpkin, pecorino and basil mayonnaise
- ✦ Mini Bagel filled with cream cheese, cold smoked salmon and cucumber
- ✦ Baguette with prager ham, Brie cheese, truss tomato and whole grain mustard
- ✦ Roast beef, rocket lettuce, avocado, willow grove cheddar, tomato & dijonaise wrap
- ✦ Vegetarian wrap with avocado, roasted zucchini, capsicum, carrot, eggmont cheese & aioli

Sliced seasonal fruit platter

Australian cheese board with dried fruit and crackers

Selection of Twinings teas and Vittoria coffee

Selected soft drinks



Working Hot buffet

- 🍴 Freshly baked bread rolls
- 🍴 Tossed micro lettuce salad with cherry tomato, capsicum, cucumber & shredded cheese
- 🍴 Individual smoke salmon sushi with organic soy sauce and wasabi paste
- 🍴 Creamy Delmonico style potato with grain mustard cream
- 🍴 Steamed green Vegetables with oyster sauce
- 🍴 Spicy rice pilaf

Sliced seasonal fruit platter

Australian cheese board with dried fruit and crackers

Selection of Twinings teas and Vittoria coffee

Selected soft drinks

All of the dishes above are served with your choice of 2 of the following dishes

- 🍴 Lamb Korma topped with toasted cashews and served with crispy pappadums and steamed rice
- 🍴 Chicken stroganoff with button mushrooms and cornichons
- 🍴 Baby tortellini tossed with a creamy mushroom and avocado sauce
- 🍴 Braised lamb and vegetable navarin
- 🍴 Lemon spiced Moroccan chicken tagine
- 🍴 Wagyu beef braised in port and shiraz with root vegetables
- 🍴 Thai green prawn cutlet curry with chilli, garlic and fried shallots
- 🍴 Traditional Lamb Irish stew with diced sebago potato
- 🍴 Pork fillets in sweet plum sauce
- 🍴 Crispy sweet chilli chicken topped with cashew nuts and fresh coriander sprigs
- 🍴 Vegetable and silken tofu curry served with cucumber yogurt
- 🍴 Penne pasta tossed with a bacon, chilli and capsicum tomato sauce

Buffet Lunches

Hot Buffet Menu

- Freshly baked bread rolls
- Tossed micro lettuce salad with cherry tomato, capsicum, cucumber and shredded cheese
- Roasted courgette, bell pepper and kumara salad with a merlot and shallot dressing
- Baby spinach salad with semi dried tomato, kalamata olives, hazelnuts topped with a gorgonzola crumble and Italian herb dressing
- Selection of sliced cold cuts with mustard condiments and grissini sticks
- Scalloped potato cooked in a creamy cheese sauce
- Steamed green vegetable mélange drizzled with oyster sauce
- Spinach and ricotta cannelloni baked in a rich tomato sauce topped with shaved reggiano parmesan cheese

Sliced seasonal fruit platter

Australian cheese board with dried fruit and cracker

Selection of Twinings teas and Vittoria coffee

Selection of soft drinks

All of the dishes above are served with your choice of 2 of the following dishes:

- Oven baked fish of the day with chervil and citrus butter sauce
- Grilled Barramundi with a tomato, fresh coriander and mint sauce.
- Steamed fish fillets with coconut, kaffir lime & chilli sauce topped with micro herbs
- Grilled Lamb cutlets served with rosemary infused lamb jus
- Lamb Korma topped with toasted cashews served with crispy pappadums and steamed rice
- Chicken royale marinated in lime and chilli barbequed and served with cucumber yogurt.
- Traditional Butter chicken accompanied with saffron rice
- Herb rubbed chicken Pillards char grilled served with a selection of relishes
- Char sui pork fillet with crispy shallots and hoi sin dipping sauce
- Mixed roasted vegetable Paella
- Roasted whole scotch fillet served with roasted baby chats & a grain mustard jus
- Beef and Guinness pie topped with butter puff pastry



After 5's

Once your conference concludes for the day why not treat the delegates to a wind down session on the conference floor or in Encore Bar

DRINKS

PACKAGE 1 (Half an hour service)

\$10 per person

White, Red and Sparkling Wine
Selection of Beers
Orange Juice and Water

PACKAGE 2 (One hour service)

\$15 per person

White, Red and Sparkling Wine
Selection of Beers
Orange Juice and Water

CANAPES

PLATTER SELECTION 1

\$50 (Estimated 10 -15 PAX)

Vegetarian spring rolls with sweet chili sauce
Mini vine ripened tomato bruschetta
Chicken and wild mango tartlets

PLATTER SELECTION 2

\$100 (Estimated 20 -25 PAX)

Mini shepherds pies with tomato relish
Japanese coated prawn cutlets with garlic aioli
Pumpkin, spinach and pine nut frittata

PLATTER SELECTION 3

\$125 (Estimated 30 PAX)

Hand crafted vegetarian sushi rolls with ponzu
Prawn and hass avocado tartlets
Miniature black angus beef burgers
Chicken Satays with thai peanut sauce

*We can tailor our packages to suit your group please talk with Philippa our Events Manager for further details



Audio Visual Equipment

CD player	\$30
Flipchart with paper and pens	\$40
Whiteboard with markers	\$50
Lecturn (without microphone)	\$50
Overhead Projector	\$60
TV/VCR Monitor Unit	\$150
Laptop Computer	\$195
Electronic Whiteboard	\$200
Conference Phone	\$270
High Power Data Projector	\$295
Lecturn with microphone (PA included)	\$380
Handheld Microphone	\$80
Lapel Microphone	\$80

Additional audio visual or lighting equipment is available and can be quoted on request according to your requirements.

Individual Room Hire (8am - 5:30pm)

*** The below rates apply for functions using the Day Delegate Package that require additional room/s**

Chancellor One	\$100.00
Chancellor Two	\$250.00
Chancellor Three	\$250.00
Chancellor Four	\$250.00
Chancellor Five	\$250.00
Chancellor Six	\$100.00

All prices are GST inclusive and valid until the 31st December 2010.

