



HOTEL GRAND
CHANCELLOR
BRISBANE

MEETINGS & EVENTS



WELCOME TO HOTEL GRAND CHANCELLOR BRISBANE

Hotel Grand Chancellor Brisbane offers 11 purpose built conference rooms, including the Chancellor and Grand Ballroom. Our new Conference Centre caters for up to 560 delegates theatre style and combines our convenient locations with superb facilities and professional conference support.

Equipped with the latest digital audio and visual technology, lighting and sound, our professional inhouse AV team Scene Change will ensure your event is executed impeccably.

Whether you are organising your regular office boardroom meeting, an offsite team building event or larger scale conference, our Hotel Grand Chancellor team are specialists in event planning and will work closely with you to ensure your event is a success.

Contact our banquets sales team to discuss your requirements for a tailor made quote.

Phone 07 3834 4856 or email banquets@hgcb Brisbane.com.au

*Grand
Chancellor*



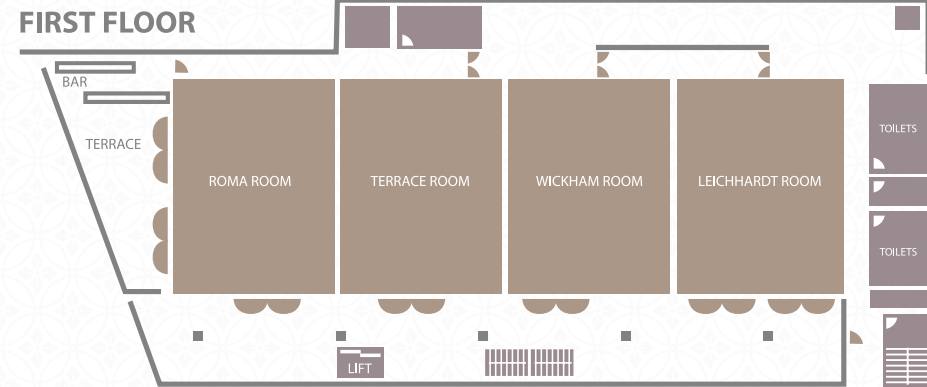
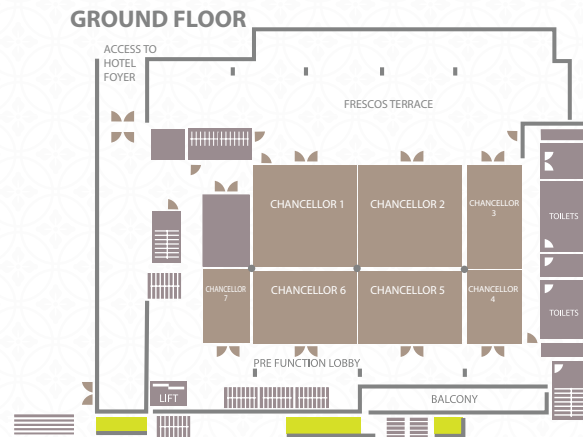


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ROOM CONFIGURATIONS



Room Name	Dimensions	Area m2	Height m	Theatre	Classroom	Cocktail	Banquet	U Shape	Boardroom
Chancellor Ballroom	13.8 x 21.2	317	3.4	230	150	400	220	40	-
Chancellor 1	8.5 x 8	69	3.4	60	40	60	60	22	26
Chancellor 2	8.5 x 8.3	71	3.4	60	40	60	60	22	26
Chancellor 3	8.5 x 4.8	42	3.4	30	20	-	30	15	20
Chancellor 4	5.3 x 4.8	26	3.4	20	10	-	-	10	12
Chancellor 5	5.3 x 8.3	45	3.4	30	20	30	40	15	20
Chancellor 6	5.3 x 8	43	3.4	30	20	30	40	15	20
Chancellor 7	5.7 x 3.9	23	3.4	16	8	-	-	10	10
Roma Room	12.3 x 9.7	120	3.8	140	80	240	90	36	45
Terrace Room	12.3 x 9.9	123	3.8	140	80	240	90	36	45
Wickham Room	12.3 x 9.8	122	3.8	140	80	240	90	36	45
Leichhardt Room	12.3 x 9.8	122	3.8	140	80	240	90	36	45
Grand Ballroom	12.3 x 39.4	488	3.8	560	320	920	360	50	-





CONFERENCE DAY PACKAGE

Conference Day Package (Minimum 20 guests)

- Conference room hire
- Arrival tea & coffee
- Morning tea & coffee with chef's selection of morning tea items (2 per person)
- Buffet lunch
- Afternoon tea & coffee served with a selection of cookies
- Access to Wi-Fi
- Whiteboard & markers
- Water
- Notepads & pens





BREAKFAST PACKAGES

Casual Stand up Breakfast Your Selection

- Chilled orange, pineapple or apple juice
- Seasonal fresh fruit platter with yoghurt
- Freshly baked croissants & Danish pastries
- Selection of cereals with fruit compote
- Warm ham, cheese & tomato croissants
- Quiche Lorraine
- Quiche with spinach & feta
- Freshly brewed coffee & tea

Full Set Business Breakfast

On the table

- Chilled orange, pineapple or apple juices
- Seasonal fresh fruit platter with yoghurt

- Freshly baked Danish pastries & croissants

Hot plated breakfast (please select 1)

- Poached eggs with local bacon, field mushroom & Turkish toast
- Scrambled eggs with smoked salmon, potato rosti & sourdough toast
- Bacon & egg tart with roasted tomatoes & steamed baby spinach
- Poached eggs on English muffin with dukkah avocado & marinated goats feta
- Truffled scramble eggs with shaved gypsy ham, haloumi & fresh rocket

- Served with freshly brewed coffee & tea



BREAKFAST PACKAGES

Chancellor Buffet Breakfast (Minimum 20 guests)

Cold Items

- Chilled orange, pineapple or apple juices
- Seasonal fresh fruit with yoghurt
- Chef's selection of bakery items
- Selection of cereals & granola
- Freshly brewed coffee & tea

Hot Items (Select 1)

- Creamy scrambled eggs & chives
- Poached eggs & hollandaise

Hot Items (Select 4)

- Crispy bacon
- Sauteed mushrooms
- Hash browns
- Breakfast sausage with tomato chutney
- Roasted tomatoes

Continental Buffet Breakfast (Minimum 20 guests)

- Chilled orange, pineapple or apple juices
- Seasonal fresh fruit with yoghurt
- Selection of cereals & granola
- Chef's selection of bakery items
- Freshly brewed coffee & tea





MORNING & AFTERNOON BREAKS

Morning Tea / Afternoon Tea Selection, Includes Tea & Coffee

(Please select 1)

- Monday - mini filled muffins & sausage rolls with tomato relish
- Tuesday - jam filled donuts & quiche florentine (veg)
- Wednesday - chocolate croissants & corn fritters with tomato jam (veg)
- Thursday - warm scones with jam & cream and spinach & ricotta rolls (veg)
- Friday - house baked danishes & mini beef pies
- Saturday - pear & raspberry bread and bacon & cheese quiche
- Sunday - warm banana bread with butter & mini chicken pies

Additional Break Selections

- Chilled orange, pineapple or apple juices
- Small fruit platter
- Large fruit platter
- Additional morning or afternoon tea item

Individual Tea Break Options

- Freshly brewed coffee & tea selection
- Continuous coffee & tea (all day)
- Morning tea with cookies
- Morning tea selection
- Afternoon tea with cookies
- Afternoon tea selection

Additional Beverage Options:

A selection of bottled juices, soft drinks, iced tea & mineral water can be placed in your conference room for the duration of your function.

Coffee Cart hire - POA

Barista made coffees

Drinks will be replenished & charged on a consumption basis.



LUNCH PACKAGES

Buffet Lunch (Minimum 40 guests)

Savoury Selection

- Fresh bread with butter
- Selection of fresh salads (changes daily)
- Continental cold meats
- Pasta dish (changes daily)
- Hot fork dishes (changes daily)
- Fresh vegetables

Sweet Selection

- Fruit salad
- Cakes, slices & tarts
- Selection of Australian Farmhouse cheeses
- Bowl of fresh seasonal fruit

Beverages

- Chilled orange juice
- Freshly brewed coffee & tea

Sandwich Factory

- Selection of gourmet breads & wraps with fillings
- Selection of Australian Farmhouse cheeses
- Assorted Danish pastries
- Basket of fresh seasonal fruit
- Chilled orange juice
- Freshly brewed coffee & tea

*Vegetarian options available on request



LUNCH PACKAGES

Working Lunch A (Minimum 20 people)

- › Basket of fresh bread
- › Selection of salads with dressings
- › Thai green chicken curry
- › Steamed Jasmine rice
- › Assorted Danish pastries
- › Selection of Australian Farmhouse cheeses
- › Basket of fresh seasonal fruit
- › Chilled orange juice
- › Freshly brewed coffee & tea

Working Lunch B (Minimum 20 people)

- › Basket of fresh bread
- › Selection of salads with dressings
- › Moroccan spiced beef casserole
- › Steamed Jasmine rice
- › Assorted Danish pastries
- › Selection of Australian Farmhouse cheeses
- › Basket of fresh seasonal fruit
- › Chilled orange juice
- › Freshly brewed coffee & tea



CANAPES

Cocktail Reception (Chef's Selection under 40 people)

- › Selection of 4 items per person
- › Selection of 6 items per person
- › Selection of 8 items per person
- › Selection of 10 items per person

Add on Dessert

- › 3 items per person
- › 4 items per person

Hot Selection

- › Crisp zucchini flowers with Moroccan pumpkin filling
- › Five spiced coconut prawns with coriander aioli
- › Bacon & cream cheese jalapeno poppers
- › Chicken karaage with kewpie mayo
- › Satay beef skewers with mint yoghurt
- › Greek lamb & feta meatballs
- › Chorizo empanadas with salsa rosso
- › Mushroom & arancini with aioli
- › Tandoori chicken skewers with riata
- › Peking duck wonton with hoisin

- › Fish cakes with ginger & chilli dressing
- › Spinach & ricotta filo triangle with tomato relish
- › Steamed dim sum with soy & sesame

Cold Selection

- › Pea, ricotta & mint tarlet
- › Goats curd & pickled vegetables on lavosh bread
- › Huon smoked salmon blini with herb crème fraiche
- › Smoked duck breast & gentleman's relish on toasted baguette
- › Fresh peeled local prawn with spiced tomato mayonnaise
- › Peking duck pancake
- › Beetroot & rocket salad wrapped in prosciutto
- › Sushi
- › Pearl bocconcini, watermelon & cucumber skewer

Substantial Canapes (please choose one)

- › Shaved roasted beef slider with beetroot jam & watercress
- › Fish & chips with house made tartare
- › New York hot dog on a brioche roll with onion & relish
- › Asian style chicken salad with Nam Jim sauce & peanuts
- › Pumpkin risotto cake with feta & fine herbs



FOOD STATIONS

Must be selected in conjunction with a minimum of six canapes (Minimum of 40 guests)

Antipasto station

- › Marinated olives
- › Vegetables
- › Charcuterie meats
- › Dips
- › Australian cheeses
- › Selection of breads & croutons

Please note, the Antipasto station will not be manned by a chef

Dim sum station

- › Steamed & fried wontons
- › Dumplings
- › Dipping sauces

Taco station

- › Soft & hard tacos with pulled pork & crumbed local flathead fillets
- › A selection of Mexican fillings
- › Toppings for tacos & condiments

Must be selected in conjunction with a minimum of six canapes Food Station Upgrade

Sashimi Station

- › Fresh market selection of sashimi grade fish
- › Traditional accompaniments including soy dipping sauce, pickled ginger and wakame



CASUAL BUFFET DINNER

Casual Buffet Dinner (Minimum 20 guests)

- Artisan bread selection
- Fresh salads to suit the menu selection

Main Items (please select 3)

- BBQ lamb forequarter chops with salsa verde & lemon
- Baked chicken thigh with tomatoes, olives & oregano
- Bangers & mash – pork & fennel sausages with onion jus & parmesan potato puree
- Oven baked market fish with fried kipflers, capers & cornichons
- Spinach & ricotta cannelloni with Napoli sauce & parmesan

- Slow cooked rib fillet with mushrooms & lentils
- Grilled salmon with Asian mushrooms, ginger & soy glaze

Sides (please select 1)

- Roasted root vegetables
- Steamed chat potatoes with sour cream
- Greens with garlic butter

Dessert Items

- Platter of seasonal sliced fruit
- Chocolate mousse cups
- Meringue with lemon curd & berries
- Australian cheese selection with accompaniments
- Freshly brewed coffee & tea



CASUAL THEME DINNERS

Casual Theme Dinners - Australian BBQ (Minimum 20 guests)

- Breads & butter
- Coleslaw
- Potato salad
- Garden salad

Main Items (please select 3)

- Grilled pork & fennel sausages with onion jam
- Lamb chops with mint verde
- Rib fillet with mushrooms & onions
- Pork spare ribs with apple & sage sauce
- Chicken drumsticks with a lemon & oregano rub

Hot Sides (please select 1)

- Mac & cheese
- Roasted root vegetables
- Corn with garlic butter
- Creamy potato bake

Dessert Items

- Pavlova jars
- Cheese & crackers
- Fruit salad
- Lamingtons

Casual Theme Dinners - Mexican (Minimum 20 guests)

- Mexican chopped salad
- Guacamole
- Soft & hard tacos

Main Items (please select 2)

- Smokey pulled pork
- Chipotle beef strips with peppers
- Baked southern chicken tenderloins

Hot Sides

- Spiced refried beans
- Sweet potato chips with sour cream & chilli sauce

Dessert Items

- Fruit salad with lime syrup
- Churros with chocolate sauce
- Pina colada cake



PREMIUM DINNER BUFFET

Premium Buffet Dinner 1 (Minimum 40 guests)

- › Bakers selection of bread with butter
- › Dressings & condiments
- › Continental cold cuts, Prager ham, pastrami & salami

Salads (please select 3)

- › Garden salad
- › Roasted carrot salad with cranberries, feta & almonds
- › Broccoli & cos lettuce 'slaw' with basil yoghurt
- › Brown rice salad with Asian herbs & sesame dressing
- › Pear & fennel salad with watercress & shaved gruyere

Roast & Hot Selection (please select 4)

- › Glazed leg of ham
- › Slow roasted lamb shoulder with mint sauce
- › Slow cooked beef sirloin with mushroom cream

- › Baked market fish with native dukkah crumb
- › Soy & ginger marinated Tasmanian salmon with Asian greens
- › Lemon & oregano marinated chicken breast with peas & beans
- › Roasted pork loin with apples, currents & pinenuts

Hot Sides

- › In season greens
- › Roasted potatoes, parsnips & carrots

Dessert Selection

- › Gourmet lamington slice
- › Eclairs & macarons
- › White chocolate, raspberry & walnut brownie
- › Rocky road slice
- › Fruit salad

To Finish

- › Freshly brewed coffee & tea

Seafood Addition

- › Fresh prawns & oysters with lemon & cocktail sauce



PLATED LUNCH & DINNER MENUS

2 Course Selection

3 Course Selection

All served with freshly baked bread rolls





PLATED LUNCH & DINNER - ENTREE

Cold Selection

- Korean style beef, crisp noodle salad with soy & sesame dressing
- Fresh king prawns, grapes, smoked almonds & cress with salsa rossa dressing
- Roasted spring lamb, puy lentils & candied pear with pumpkin puree
- Smoked salmon, roast beetroot & goats curd with walnut toast & honey vinaigrette
- Pressed chicken, ancient grain & seed granola with green olive & basil tapenade

Hot Selection

- Potato gnocchi, roasted pumpkin, pickled mushrooms & raisin puree with ricotta salata
- Shredded duck & wild mushroom tart with mustard fruit vinaigrette & watercress
- Queensland spanner crab omelette, red pepper & caper relish with white bean puree
- Slow cooked pork belly, braised red cabbage, peppered figs & hazelnut dukkah



PLATED LUNCH & DINNER - MAIN

- Sesame crusted Tasmanian salmon, peas & greens with candied fennel pure
- Roasted eye fillet, polenta chips, smoked tomato & baby spinach with mushroom ketchup
- Chicken breast, roasted in season heirloom vegetables with green goddess dressing
- Twice cooked duck, mushroom risotto cake & brocolini with chestnut cream
- Roasted barramundi, bbq corn & cherry tomato succotash with macadamia puree
- Lamb shoulder, warmed Middle Eastern cauliflower salad & harrisa jus
- 12 hour beef rib, nasi goreng fritter & asian greens with coconut satay sauce



PLATED LUNCH & DINNER - DESSERTS

- Honey panna cotta, in season berries & white chocolate crumb
- Tiramisu "Mess" - coffee mousse, chocolate & almond soil with banana jam
- Salted caramel & apple cake, hazelnut crunch & vanilla bean mousse
- Chocolate brownie, oreo cheesecake cream & Queensland strawberries
- Coconut, raspberry & passionfruit pavlova
- Flourless orange, almond & polenta cake with lime butter cream, lemon curd & citrus crumb

To Finish

- Freshly brewed coffee & tea



BEVERAGE PACKAGES

Standard Beverage Package

Between 2 - 5 hours

Local Australian Beers

Premium Wines

- Growers Gate Sparkling Brut
- Growers Gate Sauvignon Blanc
- Growers Gate Shiraz

Non-Alcoholic

- Soft drinks
(Coke, Diet Coke, Sprite, Lift)
- Orange juice
- Filtered water



BEVERAGE PACKAGES

Premium Beverage Package

- Between 2 - 5 hours

Local & Imported Beers

House Wines

- Growers Gate Sparkling Brut
- Growers Gate Sauvignon Blanc
- Growers Gate Shiraz

Non-Alcoholic

- Soft drinks (Coke, Diet Coke, Sprite, Lift)
- Orange juice
- Filtered water

Beverage on Consumption

Australian Beers

- Bottled light beer
- Bottled mid strength beer
- Bottled heavy beer
- Bottled premium beer
- Bottled premium imported beer

House Wines

Glass / Bottle

- Growers Gate Sparkling Brut
- Growers Gate Sauvignon Blanc
- Growers Gate Shiraz

Premium Wines

Glass / Bottle

- Coolwoods Sparkling Brut NV
- Coolwoods Sauvignon Blanc
- Coolwoods Chardonnay
- Coolwoods Shiraz
- Coolwoods Cabernet Sauvignon

Cider

- Somersby Apple Cider

Soft Drinks

- 1L carafe of soft drink
- Glass of soft drink

Juice

- 1L carafe of orange juice
- Glass of orange juice

Spirits

- 30ml standard spirit (including mixer)
- 30ml premium spirit (including mixer)

Custom Cocktail on Arrival





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