

Meetings & Events Catering

We all know a healthy diet equals a healthy mind, so we have developed a range of fresh and healthy menu options to help stimulate and inspire your conference events here at the Hotel Grand Chancellor Melbourne.

With a focus on using organic fruit and vegetables and the best locally sourced produce; menus are flavoursome and energy packed - designed to satisfy without weighing you down.

We have included a few naughty treats for afternoon tea breaks to spike those energy levels and help with all the brainstorming sessions!

Thank you for considering the Hotel Grand Chancellor Melbourne for your next event. We hope you enjoy our menu packages below and look forward to hearing from you to start the planning of your booking.

Michelle Loader

Conference Sales Manager

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Breakfast

Continental Breakfast

\$22 per person

Selection continental breads, muffins, croissants and Danish pastries

Egg and bacon English muffins

Jams, house made preserves, honey and butter

Seasonal fruit platter

Chilled juices

Freshly brewed coffee and a selection of twinings teas

Chancellor Breakfast

\$32 per person, minimum 10 pax

Eggs three ways – scrambled, poached and fried

Breakfast sausages, crispy bacon, fluffy pancakes, sautéed mushrooms, potato hash browns, grilled tomato with fresh herbs and homemade baked beans

Selection continental breads, muffins, croissants and Danish pastries

Jams, house made preserves, honey and butter

Assorted cereals

Full, skim and soy milk

Chilled juices

Freshly brewed coffee and a selection of twinings teas

Plated Breakfast

\$32 per person, minimum 10 pax

Selection continental breads, muffins, croissants and Danish pastries

Seasonal fruit platter

Chilled juices

Freshly brewed coffee and a selection of twinings teas

Please select one option from the below

Eggs benedict poached eggs, smoked ham, hollandaise sauce on English muffin

Pancake stack with berry compote and whipped cream.

Scrambled eggs with bacon, tomato, hash brown on toast rye bread



Day Delegate Package

Full Day starting from \$65 per person

Half Day starting from \$60 per person

(Arrival Tea & Coffee, choice of Morning or Afternoon Tea, Buffet or Working Lunch)

Minimum 20 Delegates, below Room Hire will apply

Arrival Tea & Coffee

Freshly brewed coffee and a selection of Twining teas. Fresh fruit bowl replenished throughout the day.

Morning Tea

Freshly brewed coffee and a selection of Twining teas served with your choice of one catering item from our break's selection.

Daily Buffet Lunch or Chef's Working Lunch

Hot & cold buffet served in our Footlights Restaurant

Hot meat dish and accompaniments

Seasonal selection of salads

Hot soup served with fresh bread rolls

Selection of desserts

Freshly brewed coffee and a selection of twining teas

Soft drinks and juices

Afternoon Tea

Freshly brewed coffee and a selection of Twining teas served with your choice of one catering item from our break's selection.

Vegetarian and other dietary options can be made available by prior request



Breaks Selection

\$8.50 per person inclusive of one item served with freshly brewed coffee and a selection of Twining teas, or included with our Day Delegate Package

Hot

Beetroot and fetta Arancini
Triple cheese croquettes with avocado cream
Mexican chicken empanada
Barramundi spring roll
Vegetable gyoza with ponzu sauce

Something Sweet

Fudgy chocolate brownie
House made scones with Mornington peninsula jam and cream
Flourless mixed friands
Red velvet cup cakes
Selection of mini-Danishes

Savoury

French Provencal tart
Mini fish and chips served in a bamboo cone
Wild leek and spinach pie
Corn fritter with smoked salmon and horseradish cream
Banana bread loaf

Healthy Choices

Chia and coconut pudding
Natural yoghurt pots with poached fruit
Indian mango lassi milk bottles
Strawberry, rhubarb, coconut and sago bowl
Chocolate and raspberry vegan slice



Buffet Lunch

\$32 per person or included with our Day Delegate Package

Monday

Fresh and crunchy garden salad
Spice roast cauliflower with tahini and almond salad
Yellow Dal (Soup)
Warm Naan bread
Tandoori beef curry
Satay chicken skewers
Vegetable biryani rice
Selection of Indian accompaniments
Portuguese custard tart

Tuesday

Sweet potato and pine nut salad
Greek salad
Potato and garlic soup
Selection of bread rolls
Chicken and chardonnay mini pies
Pumpkin, chive and fetta risotto
Cajun spiced chicken breast
Tomato stewed green beans
Hot chips
Chocolate panna cotta

Wednesday

Thai rice noodle salad
Beetroot and fetta salad balsamic glaze
Mushroom soup
Selection of bread rolls
Steamed dumplings with soy dipping sauce
Bbq pork and Singapore noodle stir fry with crisp shallots
Tofu and vegetable stir fry with garlic sauce
Orange and poppyseed cake with cream

Thursday

Tomato, bocconcini and basil salad
Pumpkin, ricotta and pesto ravioli salad
Roast pumpkin soup
Garlic bread
Steamed vegetables
Roast potatoes and pumpkin
Roast lamb with pepper gravy
Vegetable baked lasagne
Tiramisu cake with mascarpone cream

Friday

Garden salad
Israeli cous cous salad
Zucchini, potato and bacon soup
French stick
Pumpkin fetta and pine nut quiche
European style Braised beef in rich sauce
Steamed rice
Creamy mushroom and spinach penne pasta
Dessert
Cheese platter with lavosh, crackers and dried fruits



Gourmet Working Lunch

\$27 per guest or included in Day Delegate Package

Menu A:

Chef's selection of gourmet sandwiches
Asian glass noodle salad
Garden salad
Chicken satay skewers with peanut sauce
Vegetable skewers
Daily sweet item
Chilled juices, soft drinks
Freshly brewed coffee with a selection of Twinings teas

Menu B:

Chef's selection of gourmet sandwiches and rolls
Potato salad with a seeded mustard mayonnaise
Japanese crumbed prawns with a soy dipping sauce
Chicken satays with peanut sauce
Daily sweet item
Chilled juices, soft drinks
Freshly brewed coffee with a selection of twinings teas

Menu C:

Chef's selection of gourmet sandwiches and rolls
Roasted baby beetroot with Persian feta with a cabernet sauvignon vinaigrette and toasted pine nuts
Vegetarian mini tarts
Sausage rolls with tomato chutney
Daily sweet item
Chilled juices, soft drinks
Freshly brewed coffee with a selection of twinings teas

Menu D:

Chef's selection of gourmet sandwiches and rolls
Sweet potato empanadas with a spiced salsa
Antipasto vegetable platter with a selection of dips
Moroccan spiced couscous with coriander yoghurt
Daily sweet item
Chilled juices, soft drinks
Freshly brewed coffee with a selection of twinings teas



After 5 Canape Selection

Minimum 15 guests
6 items 1 hour \$20 per person
8 items 2 hours \$26 per person
12 items 3 hours \$36 per person
15 items 4 hours \$42 per person

Cold

Bloody Mary oyster shooters
Freshly shucked oysters with lemon
Smoked salmon Bellini, crème fraiche and salmon pearls
Slow cooked onion tarte tatin, goats cheese gratin (v)
Rare roast beef rolls with asparagus and horseradish
White bean pate (v)
Chicken liver crostini
Cured ocean trout on rye
Blue cheese mousse (v)
Atlantic salmon and cucumber tartare (GF)

Hot

Mushroom arancini balls served with truffle aioli (v)
Middle eastern spiced lamb kofta and tahini labneh
Shiitake and tofu gyozas with ponzu sauce (v)
Italian meat balls in a rich tomato sauce
Spring rolls with ketchup manis
Vegetable samosas with sweet chilli sauce (v)
Chicken and lemongrass wontons
Tandoori lamb curry puffs with dipping sauce
Roast corn with sweet chilli empanada
Pork belly with a sticky shiraz glaze
Tomato pesto tarts (v)
Chicken skewers with satay sauce
Chilli prawn tails
Anchovy and black olive croissants

Tomato Arancini ball (GF)
Green pea and mint Arancini ball (GF)

Sweet

Lemon slice
Assorted gourmet tarts
Mini fruit tarts
Jam ball doughnuts
Selection of petite sorbets

Fork Dish \$7.50per item

Prawn and lemongrass gyozas with ponzu sauce
asian herb salad
Roast pumpkin, pine nuts and fetta risotto
Penne pasta with basil and Napoli sauce
4hr braised beef cheek with potato gratin and red wine jus
Mushroom tortellini with white cream sauce
Stuffed pumpkin flower with ricotta and herb and chipotle mayonnaise
Seafood bisque with poached ocean trout



Beverage Packages

Alcohol free package

Soft Drink	1 Hour \$5	Per Person
Assorted Juices	2 Hours \$8	Per Person
Mineral Water	3 Hours \$11	Per Person
	4 Hours \$15	Per Person

Basic beverage package

Rothbury Estate Sparkling	1 Hour \$18	Per Person
Rothbury Estate Chardonnay	2 Hours \$27	Per Person
Rothbury Estate Shiraz Cabernet	3 Hours \$32	Per Person
Crown Lager	4 Hours \$36	Per Person
Boags Light		
Soft Drink, Juices and Mineral Water		

Premium beverage package

De Bortoli Prosecco	1 Hour \$20	Per Person
Saint Clair Sauvignon Blanc	2 Hours \$30	Per Person
Lakebreeze Bullant Shiraz	3 Hours \$35	Per Person
Peroni	4 Hours \$38	Per Person
Boags Light		
Soft Drink, Juices and Mineral water		



Dinner Packages

2 Courses \$44 per person 50/50 Drop

3 Courses \$52 per person 50/50 Drop

or

2 Courses \$48 per person choice on the night

3 Courses \$58 per person choice on the night

Entrée

Tomato, mozzarella and basil bruschetta with aged balsamic syrup

Pan fried potato gnocchi with basil pesto, semidried tomatoes and toasted pine nuts

Traditional falafels with roasted Dutch carrots, whipped goats curd and pistachio dukkah

Triple cheese croquettes on charred corn salsa and avocado cream

Main

6hr slow braised beef cheeks with garlic mash, baby vegetables and peppercorn sauce

Confit duck legs with potato gratin, mushy green peas and cherry jus

Roast pumpkin and spinach risotto with toasted pine nuts and parmesan wafer

Roasted chicken breast with crushed kipfler potatoes, wilted pea tendrils and a charred corn salsa

* Per table served with

Selection of artisan bread rolls and butter

Greek salad with Persian fetta, aged balsamic dressing

Dessert

Trio of ice cream and sorbets served in brandy snap basket with berry couli

Lemon citron dome cake with passionfruit sorbet and freeze-dried mandarin

Pina colada panna cotta with mango couli and rich mango ice cream

Chocolate lovers' plate, Chocolate brownie, Framboise chocolate gateau slice with raspberry centre, Chocolate panna cotta with chilli chocolate sauce



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Vegetable biryani rice
Selection of Indian accompaniments
Portuguese custard tart
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Hot chips
Chocolate panna cotta
Orange and poppyseed cake with cream

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Selection of bread rolls
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Tofu and vegetable stir fry with garlic sauce
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Tiramisu cake with mascarpone cream

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Zucchini, potato and bacon soup
Garlic bread
Steamed vegetables
Pumpkin fetta and pine nut quiche
Roast potatoes and pumpkin
Roast lamb with pepper gravy
Vegetable baked lasagne
Tiramisu cake with mascarpone cream
Cheese platter with lavosh, crackers and dried fruits

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Green pea and mint soup
French stick
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European style Braised beef in rich sauce
Steamed rice
Tandoori beef cury
Creamy mushroom and spinach penne pasta
Dessert
Cheese platter with lavosh, crackers and dried fruits
Portuguese Custard tart