



HOTEL GRAND
CHANCELLOR
TOWNSVILLE

MEETINGS & EVENTS



WELCOME TO HOTEL GRAND CHANCELLOR TOWNSVILLE

Hotel Grand Chancellor Townsville offers six versatile meeting rooms, all featuring natural daylight, as well as our rooftop venue for special events. Catering up to 180 delegates theatre style, including the latest AV technology, our meeting facilities are ideal for small to medium sized events, delivered by our professional onsite conference team. With a variety of banqueting menus to choose from, we can cater for a wide range of budgets and tastes.

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 event coordinators to discuss your requirements for a tailor made quote.

Phone 07 4729 2021 or email events@hgctownsville.com.au

*Grand
Chancellor*



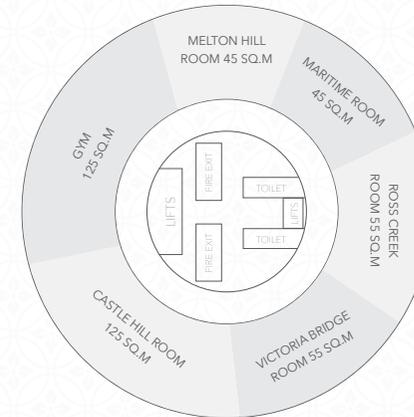
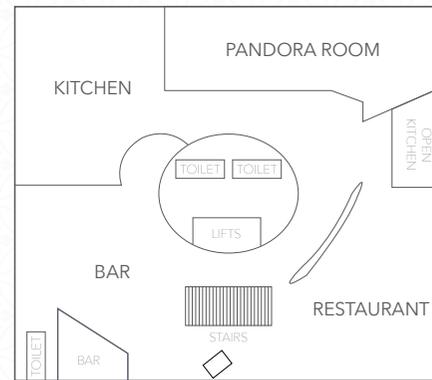


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ROOM CONFIGURATIONS



Room Name	Height (m)	Area (m ²)	Theatre	Classroom	Boardroom	Cocktail	Banquet	Cabaret	U-Shape
Pandora	2.6	274	150	50	50	180	120	80	40
Castle Hill	2.4	125	60	30	20	60	40	32	30
Melton Hill	2.4	45	25	12	10	20	20	16	12
Maritime	2.4	45	25	12	14	20	30	16	12
Ross Creek	2.4	55	40	20	20	30	30	24	20
Victoria Bridge	2.4	55	40	20	20	30	30	24	20
Rooftop			60			70	50	40	



CONFERENCE DAY PACKAGES

Conference Day Package \$57 per person (minimum 15 pax)

- Welcome tea & coffee on arrival
- Morning tea selection
- Chef's selection buffet/ working lunch (30pax or less; table buffet)
- Full Buffet (30pax or more delegates)
- Afternoon tea selection
- Standard audio visual equipment - flip chart, whiteboard and screen
- Fruit bowl

Half Day Conference Package \$49 per person (minimum 15 pax)

- Excludes one break
- Half day room hire





BREAKFAST PACKAGES

Full Buffet Breakfast \$23 per person

- › Selection of fresh fruit juices
- › Fresh fruit platter
- › Assorted cereals
- › Bircher muesli
- › Toasted white and wholemeal bread
- › Pastries, muffins, croissants with preserves, vegemite and honey
- › Individual yoghurt
- › Scrambled eggs with fresh chives, grilled bacon, sausages, roma tomatoes and hashbrowns
- › Fresh brewed coffee and a selection of teas

Plated Breakfast \$25 per person

- › Selection of fresh fruit juices
- › Fresh fruit platter (per table)

- › Scrambled eggs with fresh chives on toasted muffin, grilled bacon, sausage and roma tomato
- › Freshly brewed coffee and a selection of teas

Continental Breakfast Buffet \$19 per person

- › Selection of fresh fruit juices
- › Fresh fruit platter
- › Assorted cereals
- › Toasted white and wholemeal bread
- › Danish pastries, muffins, croissants with preserves, vegemite and honey
- › Individual yoghurt
- › Bircher Muesli
- › Freshly brewed coffee and a selection of teas



MORNING AND AFTERNOON BREAKS

Break Selections

(Please select one of the following for each break)

- Ham and chorizo pizza scrolls
- Mini bacon and cheese rolls with tomato relish
- Assorted sausage rolls
- Individual bircher muesli with fresh berries
- Orange and poppy seed cakes (gluten free)
- Assorted health bars
- Assorted muffins
- Apple tea slice
- Fresh warm scones with local jam and cream
- Chocolate brownies
- Assorted cookies/biscuits (gluten free available on request)
- Fruit skewers
- Fruit platter

Additional choices are available for \$3.50 per person per extra choice. Served with orange juice, freshly brewed coffee and a selection of teas. Morning and afternoon tea options are also available as individual selections for \$8.50 per person.



LUNCH PACKAGES

Buffet Lunch \$24 per person (minimum 15 pax)

- › Freshly baked bread rolls
- › Chef's selection of fresh salads
- › Selection of cold meats
- › Two hot dishes
- › Steamed Jasmine rice
- › Potato dish, seasonal vegetables
- › Assorted cakes, tarts and tortes
- › Fresh fruit platter

Gourmet Sandwich Lunch \$24 per person

- › Toasted Turkish bread and focaccia with assorted deli fillings
- › Assorted gourmet wraps
- › Chef's selection of fresh salads
- › Fresh fruit platter
- › Australian cheese platter with fruit, nuts and crackers

Classic Pizza Lunch \$24 per person

- › Chef's selection of homemade pasta and sauce

- › Chef's selection assorted classic pizzas
- › Chef's selection of fresh salads
- › Assorted pastries and fresh fruit platter

Asian Style Lunch \$24 per person (minimum 15 pax)

- › Chef's selection of fresh salads
- › Steamed Chinese broccoli with oyster sauce
- › Chef's selection of stir fry chicken, beef or seafood dishes with Asian vegetables
- › Steamed Jasmine rice or noodles
- › Fresh chilled watermelon
- › Chef's selection of desserts

All lunch packages are served with soft drinks, freshly brewed coffee and a selection of teas



SET LUNCH AND DINNER MENUS

Entrée and Main Course \$45.00 per person

Main Course and Dessert \$45.00 per person

Entrée, Main Course and Dessert \$55.00 per person

All served with freshly baked bread rolls.



SET LUNCH AND DINNER MENUS - ENTRÉE

- Spicy pumpkin soup with sour cream
- Potato and leek soup with prosciutto and garlic croutons
- Warm chicken salad with roast pumpkin, pine nuts, semi dried tomatoes and honey mustard dressing
- Warm herb marinated chicken salad with crispy lettuce, cherry tomato, crumbed feta and white balsamic dressing
- Wild rocket with Persian feta, avocado, cherry tomatoes, snow pea sprouts, walnuts and aged balsamic dressing
- Salt and pepper king prawns with rocket salad, charred capsicum and harrisa aioli
- Seared Tasmanian scallops with a carrot and cardamom puree and lemon yoghurt
- Smoked Atlantic salmon with avocado, capers, onions, mesclun leaves and tomato salsa
- Harissa battered calamari with semi-dried tomato, rocket and preserved lemon aioli
- Caramelised onion, semi dried tomato and feta cheese tart with walnut dressing
- Pork belly with green apple and peach slaw and quince reduction
- Vegetable filo parcel with lime hollandaise



SET LUNCH AND DINNER MENUS - MAINS

- ▶ Lamb shank with potato mash, roasted vegetables and shiraz sauce
- ▶ Roasted pumpkin and pistachio nut ravioli with wilted spinach, fried leek & sage butter
- ▶ Chicken and forest mushroom risotto with crispy pancetta and shaved parmesan
- ▶ Chargrilled 220g grain fed sirloin steak with pomme lyonnaise & peppercorn sauce
- ▶ Chargrilled 220g grain fed scotch fillet on pomme macarie, mushroom & red wine sauce
- ▶ Chargrilled 220g grain fed scotch fillet with pomme lyonnaise, green beans and red wine jus
- ▶ Roasted marinated lamb backstrap with semi dried tomato risotto & rosemary jus
- ▶ Roasted parsnip, tomato and lemon myrtle risotto with camembert
- ▶ Caraway and garlic infused grilled grain fed pork cutlet with sour cream mash, broccolini and Moroccan jus
- ▶ Herb marinated chicken supreme with forest mushroom risotto and basil oil
- ▶ Grilled free range chicken supreme with Moroccan spiced rice, roasted eggplant and peppers
- ▶ Grilled ocean trout fillet with potato cake, wilted spinach and roasted capsicum salsa
- ▶ Cajun dusted chicken breast on sweet potato and parsnip rosti with honey mustard sauce
- ▶ Grilled salmon with rocket, parmesan salad, a mango chilli, pineapple & honeydew salsa
- ▶ Pan seared barramundi fillet with crushed kipfler, green beans, capers, olives, tomatoes and preserved lemons



SET LUNCH AND DINNER MENUS - DESSERTS

Warm chocolate pudding with King Island cream

Chocolate Baileys brulee with biscotti and berry compote

French vanilla cheesecake with mango coulis

Macerated strawberries in chocolate cups with vanilla ice cream

Apple and rhubarb crumble with vanilla bean ice cream

Fruit salad with blueberry and mango sorbet

Custard filled profiteroles with dark chocolate ganache & wild berries

White chocolate and strawberry panna cotta

Sticky date pudding with butterscotch sauce & vanilla ice cream

Selection of Australian cheese, dried fruit & toasted fruit bread
(two per table)



BBQ BUFFET MENUS

BBQ Buffet

**\$40.00 per person
(minimum 15 pax)**

- Bakers basket
- Marinated chicken fillets
- Beef sausages or vegetable skewers on Moroccan flavoured cous cous
- Mini beef steaks
- Grilled perch fillets
- Grilled tomato
- Caramelised onions
- Roasted kipfler potatoes with rosemary and sea salt
- Chef's selection of four fresh salads

Condiments

- Worcestershire
- BBQ sauce
- Tabasco
- Seeded mustard
- Dijon mustard
- Tomato sauce

Desserts

- Pavlova
- Apple crumble
- Fresh fruit platter
- Freshly brewed coffee and a selection of teas
- Australian farm house cheese with dried fruit, nuts and crackers.



DELUXE BBQ BUFFET

BBQ Buffet

\$59.50 per person
(minimum 15 pax)

- Assorted bread selection with butter, virgin olive oil and aged balsamic
- Marinated prawn skewers with garlic, lemon and chilli
- Grilled Atlantic Salmon fillets with salsa verde
- Grilled field mushrooms with aged balsamic
- Peri peri chicken fillets
- Lamb and rosemary sausages or vegetable and haloumi skewers with cous cous
- Mini beef steaks with roasted beetroot and relish
- Caramelised onions
- Jacket potato with sour cream and chives
- Chef's selection of four fresh salads

Condiments

- Worcestershire
- BBQ sauce
- Tabasco
- Seeded mustard
- Dijon mustard
- Tomato sauce
- Sweet chilli sauce

Desserts

- Assorted pastries
- Fresh fruit platter
- Cornetto ice creams
- Freshly brewed coffee and a selection of teas
- Australian farm house cheese with dried fruit, nuts and crackers.



DINNER BUFFET MENU

Dinner Buffet

\$55.00 per person (minimum 15 pax)

- Bakers basket
- Tasmanian smoked salmon with capers, onions and lemon
- Assorted cold meats
- Antipasto platter of marinated vegetables and olives
- Cold Chinese chicken
- Chef's selection of salads
- Condiments and dressings
- Selection of steamed vegetables
- Steamed Jasmine rice
- Potato dish

Hot Dishes

Select three hot dishes. Selections are available for both lunch and dinner buffets:

- Indian butter chicken with raita and naan bread
- Mild lamb rogan josh with mint yoghurt and naan bread
- Teriyaki glazed chicken thigh fillets

- Beef stroganoff with pickled cucumber and sour cream
- Chicken cacciatore with Mediterranean vegetables and Kalamata olives
- Penne pasta with sun dried tomato pesto and roasted vegetables
- Chickpea and potato curry with pickles and flat bread
- Pumpkin and spinach ravioli with creamy rocket pesto sauce
- Pan fried barramundi with tomato, lime, olive and caper salad
- Grilled Atlantic salmon with pineapple, mango, chilli and honeydew salsa
- Stir fried beef & vegetables in oyster sauce
- Thai red chicken curry with pumpkin and fried eggplant
- Beef steaks with green peppercorn sauce
- Marinated chicken fillets with brandy cream and wild mushroom sauce
- Chilli glazed chicken with soy & coriander
- Tortellini carbonara

Extra hot dishes \$4.50 per person per choice.

Desserts

- Assorted cakes, tarts and tortes
- Fresh fruit platter
- Freshly brewed coffee & a selection of teas
- Australian farm house cheese with dried fruit, nuts and crackers. (Available for an extra \$3.50 per person)





DELUXE SEAFOOD BUFFET MENU

Deluxe Seafood Buffet
\$65.00 per person
(minimum 15 pax)

- Bakers basket
- Chilli squid with green beans and bell peppers
- Antipasto platter with assorted cold meats, marinated vegetables and olives
- Smoked Atlantic salmon with capers, onion and lemon
- Sydney rock oysters with eshallot dressing
- Chilled king prawns with cocktail sauce
- Chef's selection of salads
- Condiments and dressing
- Selection of steamed vegetables
- Steamed Jasmine rice
- Duck fat roasted kipfler potatoes with garlic and rosemary
- Grilled barramundi fillets with roasted capsicum and caper salsa
- Stir fried king prawns with chilli, garlic, ginger, soy and Asian greens
- Grilled chicken with shallot, mushroom and brandy cream
- Assorted French pastries, cakes, tarts and tortes
- Fresh fruit platter
- Australian farmhouse cheese with dried fruit, nuts and crackers
- Freshly brewed coffee and a selection of teas



CANAPÉS

Standard Canapés

From \$50.00 per platter (caters for 10pax)

1 hour - 3 hot & 1 cold items;
\$20.00 per person

2 hours - 4 hot & 2 cold items;
\$25.00 per person

3 hours - 4 hot & 4 cold items;
\$32.00 per person

Cold Selection

- Chicken, sweet corn, avocado and capsicum salad in tortilla cups
- Smoked salmon, wild rocket and cream cheese
- Roasted beetroot and feta cheese tartlets
- Tomato, roasted capsicum and feta cheese bruschetta

Hot Selection

- Potato and chive pancake with red onion and sour cream Assorted mini quiches

- Tempura fried barramundi with mango chilli yoghurt
- Mini beef pies with roasted tomato relish
- Chicken satay skewers with spicy peanut sauce
- Salt and pepper squid with harrisa aioli

Deluxe Canapés

From \$60.00 per platter (caters for 10pax)

1 hour - 3 hot & 1 cold items;
\$26.00 per person

2 hours - 4 hot & 2 cold items;
\$31.00 per person

3 hours - 4 hot & 4 cold items;
\$37.00 per person

- Smoked salmon with savoury billini, sour cream and chives
- Wagyu beef carpaccio with celeriac remoulade
- Spicy gazpacho shooters with crab meat

- Roasted vegetable tarts with Persian feta and basil

Hot Selection

- Cajun scallops with pickled tomatoes and lemon oil
- Tempura fried prawns and wasabi mayonnaise
- Seared king prawns with lime and chermoula
- Forest mushroom and sage tarts with truffle oil
- Mozzarella, potato and salami croquettes
- Grilled chorizo with fennel puree and pickled peppers
- Chicken skewers with roasted garlic aioli
- Scallops with carrot and cardamom puree with lemon yoghurt



BEVERAGE PACKAGES

Individual Prices

Beer Selection

Great Northern	\$7.00
XXXX Gold	\$6.50
Pure Blonde	\$7.50
Cascade Light	\$6.50
Corona	\$9.00
Crown Lager	\$8.00
James Squire 150lashes	\$8.00
Hahn Superdry	\$8.00

Cider

Rekorderlig	\$12.00
Strongbow Cider	\$6.50

Spirits

House Spirits	\$7.50
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Wines

Please ask your coordinator for an extensive wine list.

Silver Package

Minimum 15 pax

1 hour - \$20.00 per person
2 hours - \$26.00 per person
3 hours - \$30.00 per person

Wine Selection (choice of 3)

Morgan's Bay Sparkling NV
 Morgan's Bay Cabernet Sauvignon Merlot
 Morgan's Bay Semillion Sauvignon Blanc
 Juliet Moscato

Beer Selection

Carlton mid strength
 XXXX Gold
 Cascade Light

All beverage packages include a selection of soft drinks and juice.



BEVERAGE PACKAGES

Gold Package

Minimum 15 pax

1 hour - \$25.00 per person

2 hour - \$31.00 per person

3 hour - \$35.00 per person

Wine Selection

Choice of 4 options from the Silver Package or the below:

Juliet Moscato

Juliet Pinot Grigio

Juliet Pinot Noir

Seaview Grande Cuvee

Imprint Shiraz

Beer Selection

Cascade Light

Pure Blonde

Great Northern

XXXX Gold

Corona

Cider Selection

Strongbow Cider

Platinum Package

Minimum 15 pax

1 hour - \$35.00 per person

2 hour - \$41.00 per person

3 hour - \$45.00 per person

Wine Selection

Choice of 5 options from the Silver or Gold Packages or the below:

Montrose Rose

Squealing Pig Sauvignon Blanc

Matua First Frost Chardonnay

Phillip Shaw - Architect Merlot

Phillip Shaw - The Conductor Pinot Noir

Villa Maria Two Valley Riesling

Juliet Moscato

Seaview Grande Cuvee

Imprint Shiraz

Beer Selection

Cascade Light

Pure Blonde

Corona

XXXX Gold

Peroni Nastro

Crown Lager

Cider Selection

Strongbow Cider

Standard Spirits

Jim Beam Bourbon

Smirnoff Vodka

Bundaberg Rum

Johnny Walker Scotch

Beefeater Gin

All beverage packages include a selection of soft drinks and juice.





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