

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!

Arrival Tea & Coffee

Included in Day Delegate Package and Venue Hire

Freshly brewed coffee and a selection of twining teas

Morning/Afternoon Tea

\$8.50 per guest or included in Day Delegate Package

Freshly brewed coffee and a selection of Twining teas served with your choice of catering (one item)

Hot

Prawn & garlic twister cone served with zucchini flowers
Chunky beef & red wine gourmet mini pies
Selection of gourmet turkish bread pizzas
Spinach & ricotta pastizzis
Thai chicken skewers with satay sauce

Something Sweet

Chocolate brownies
Freshly made scones with Mornington Peninsula jam & cream
Tiramisu charlotte cake
Selection of danishes
Selection of friands (GF)

Savoury

Cheese & beer filled croquettes served with spicy tomato sauce
Wagyu beef & truffle mushroom skewers
Basil & pumpkin savoury scone
Lamb kofta skewer with coriander yoghurt

Healthy Choices

Green pea & mint arancini balls (GF)
Thai fish cakes served san choy bow style (GF)
Super berry nut crunch slice (GF)
Raspberry & pear loaf with a selection of jams & butters
Natural yoghurt pots topped with poached fruit and granola
Paleo nut crunch slice bar (GF)

**Set daily menu available



Buffet Lunch

\$32 per guest or included in Day Delegate Package

Monday

Salad

Garden salad
Caesar salad
Antipasto selection

Hot

Mushroom soup with fresh baguettes
Malaysian rendang chicken
Steamed Rice
Naan bread

Char siu pork on steamed rice

Dessert

Bacchus Marsh apple crumble

Tuesday

Salad

Chickpea and pumpkin salad
Greek salad
Antipasto selection

Open steak sandwich

Open mushroom sandwich

Hot

Roast tomato and basil soup
Ricotta filled cannelloni pasta
French fries

Dessert

Mango and coconut mousse cake

Wednesday

Salad

Garden Salad
Sweet potato and pine nut salad
Antipasto selection

Hot

Thai pumpkin soup

Working Lunch

\$27 per guest or included in Day Delegate Package

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

Taiwanese style popcorn chicken
Roast porterhouse beef with peppercorn gravy
Seasonal Roasted Vegetables
Variety of seasonal steamed vegetables

Dessert

Chocolate and chilli tart

Thursday

Salad

Wild rice and coconut salad
Mixed leaf salad

Hot

Tom yum soup
Vegetarian nachos
Lemongrass and chicken vegetable stir-fry
Maple syrup roasted salmon and zucchini flowers
nicoise salad

Dessert

Salted caramel mini doughnuts

Friday

Salad

Garden salad
Gourmet Thai noodle salad

Hot

Mushroom soup with fresh baguettes
Selection of Turkish bread pizzas
Beef madras
Jamaican couscous
Caramelised onion and potato tart
Variety of seasonal steamed vegetables

Dessert

Cheese platter with lavosh, crackers and dried fruit



Platters & Extras

Snack Station

Enhance your event with three choices of the below options from \$2 per person

- Mixed Nuts
- Dried Fruit
- Pretzels
- Chocolate Delight Mix
- Healthy Trail Mix

Fruit Platter

Small \$20
(Serves 5-10)

Large \$30
(Serves 10-15)

Antipasto Platter

Small \$25
(Serves 5-10)

Large \$35
(Serves 10-15)

Cheese Platter

Small \$35
(Serves 5-10)

Large \$45
(Serves 10-15)

After 5s

- Stony Peak sparkling brut
- Stony Peak chardonnay
- Stony Peak shiraz cabernet
- Carlton Draught beer
- Cascade Light beer
- Soft drink, juices and mineral water

\$12.50 per person half hour duration

Served with three chef's choice canapé items

\$18.50 per person one hour duration

Served with six chef's choice canapé items

