

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.

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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

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

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

*Starting from \$60 per person**
Minimum 10 Delegates

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

- Crispy Prawn & garlic twister cones
- Tender Lamb and Rosemary gourmet mini pies
- Sicilian Pork and Fennel skewers served with grilled croutons and caramelised onion jam
- Lentil and Chickpea disc (V)
- Delicious King Prawns wrapped in string potato served with a fragrant nuoc cham dressing

Something Sweet

- Fudgy Chocolate brownies (V)
- Freshly made scones with Mornington Peninsula jam & cream (V)
- Rich and fluffy Italian Tiramisu slice (V)
- Decadent Mini boutique Éclairs (V)
- Tangy Lemon twist Danish (V)

Savoury

- Warm Asparagus and gruyere cheese tart (V)
- Mini Bagels With Cream Cheese & Smoked Salmon
- Chicken and Leek gourmet mini pies
- German Pretzels with a golden crispy outside and soft centre (V)

Healthy Choices

- Gluten Free Banana and Pecan bread (GF, V, Soy Free)
- Natural yoghurt pots topped with poached fruit and granola (GF, V)
- Paleo Banana and dark chocolate chip loaf (V)
- Pumpkin sausage rolls (GF, Vegan)



Buffet Lunch

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

Monday

Sandwich

Honey ham, Swiss cheese and spinach Croissant

Salad

Fresh and crunchy garden salad

Pasta salad filled with sundried tomatoes and roasted capsicums

Hot

Potato, garlic and parmesan soup served with fresh rolls

Creamy Thai red chicken curry

Steamed coconut rice

Crispy beer battered Flathead fillets

Hot and crispy French Fries

Dessert

Strawberry mousse served with a berry coulis

Tuesday

Sandwich

Egg and bacon rolls served with Halls Gap tomato chutney

Salad

Classic Caesar salad

Fresh Greek salad

Hot

Chicken and sweet corn soup served with rolls

Chinese sweet and sour pork

Steamed Basmati Rice

Roasted basil pesto chicken breast served on a fresh nicoise salad

Dessert

Fluffy orange and poppy seed cake served with freshly whipped cream

Wednesday

Sandwich

Tasty lamb souvlaki served with garlic yogurt

Salad

Tomato, bocconcini and basil salad served with balsamic glaze

Fresh potato salad

Hot

Thai roast pumpkin and coriander soup served with rolls

Prosciutto wrapped mushroom chicken ballotine with creamy mushroom sauce

Lamb rogan josh served

Crushed kipfler potatoes and steamed greens

Dessert

Cheese platter with lavosh, crackers and dried fruit

Thursday

Sandwich

Thai chicken mini burger served with plum sauce

Salad

Fresh Mediterranean chickpea salad

Fresh and crunchy garden salad

Hot

Potato and leek soup served with rolls

Roast Gippsland porterhouse beef with pepper sauce

Seasonal Roast vegetables

Corn cobs rubbed in South American spices

Tofu vegetable and okra stir-fry

Dessert

Spanish churros with chocolate and berry dipping sauce

Friday

Sandwich

Steamed Asian vegetable buns with char sui sauce

Salad

Tofu and Asian vegetable salad

Fresh Greek salad

Hot

Green pea and spinach soup served with rolls

Roast pumpkin and herb risotto, finished with goat's cheese

Indian tandoori beef braise

Spicy Indian cashew rice

Dessert

French chocolate mini doughnuts



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



Platters & Extras

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)

Snack Station

\$2 per person

Includes, salted nut mix, pretzels and jelly beans



After 5s 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)

Mozzarella bites (GF)

Chilli prawns' tails (GF)

Sweet

Lemon slice

Assorted gourmet tarts

Mini fruit tarts

Jam ball doughnuts

Selection of petite sorbets



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
Carlton Draught	4 Hours \$36	Per Person
Hahn Light		
Soft Drink, Juices and Mineral Water		

Premium beverage package

Domaine Chandon Sparkling Brut	1 Hour \$20	Per Person
821 South Sauvignon Blanc	2 Hours \$30	Per Person
Hugh Hamilton the Ratbag Merlot	3 Hours \$35	Per Person
Crown Lager	4 Hours \$38	Per Person
Boags Light		
Soft Drink, Juices and Mineral water		



Dinner Packages

2 Courses \$45 per person

3 Courses \$52 per person

Entrée

Individual roast tomato and caramelised onion tarte tatin with smokey baba ghanoush and herb salad

Butternut pumpkin, goats cheese and beetroot fritter served with cherry tomato, avocado and feta salad

Cheese and beer croquettes with chipotle mayonnaise

Roast kipfler potato, roast pumpkin and walnut salad with black cherry dressing

Main

Forest mushroom jumbo ravioli in a leek and white wine cream sauce topped with crispy leek and shaved parmesan

Pan roasted chicken breast served with green pea and parmesan croquettes, wilted spinach, truss cherry tomatoes and chimichurri sauce

Gippsland high country 250grams beef porterhouse steak with chips, garlic aioli and red wine jus

Lamb shoulder slow cooked for 6 hours with creamy mash potato, French lentils and red wine jus

Confit duck leg and mini duck pie served with braised silverbeet, toasted hazelnuts and orange sauce

Pan roasted barramundi fillet with Asian inspired soba noodles, bonito flake salad and freeze-dried yuzu crumbs

Dessert

Green tea cheesecake with plum wine poached baby pear

Belgian chocolate mousse topped with honeycomb toasted macadamia nuts and chocolate shavings

Italian tiramisu with freeze dried cherries and almond biscotti

Trio of ice cream and sorbet served in a brandy snap basket

Coconut ice cream

Salted caramel ice cream

Raspberry sorbet