

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

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 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

Southern Indian Mendu Vada lentil fritters with green chilli dipping sauce
Potato spaghetti prawn tacos chargrilled corn, avocado and black pea salsa
Green pea Maltese pastizzis
Cheese burger spring roll (modern day twist)
French Provencal tart

Something Sweet

Fudgy Chocolate brownies (V)
Freshly made scones with Mornington Peninsula jam & cream (V)
Mini mixed doughnuts jam, custard and Nutella (v)
Coconut panna cotta with Chocolate shortbread and strawberry liquors (v)
Green tea match opera slice (v)

Savoury

Lamb kofta with Greek salad, paprika and yoghurt
Hot pumpkin sausage rolls (GF, Vegan)
Mini fish and chips served in bamboo cone
Portuguese tarts

Healthy Choices

Chocolate and raspberry mud cake (vegan)
Flourless lemon citron cake (v)
Natural yoghurt pots topped with poached fruit and granola (v)
Indian mango lasso milk bottles with chai seeds (v)
Vegan pumpkin and fig tartlets (v)



Buffet Lunch

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

Monday

Salad

Fresh and crunchy garden salad
Spice roast cauliflower and almond salad
Antipasto selection

Hot

Roast capsicum and tomato soup
Tandoori chicken curry
Vegetable biryani rice
Fresh Naan bread
Northern Indian Eggplant curry
Selection of Indian accompaniments
Selection of gourmet pizza

Dessert

Lava fondant cake

Tuesday

Salad

Crunchy coleslaw salad
Fresh Greek salad
Antipasto selection

Hot

Tuscan minestrone soup served with fresh rolls
Vegetable steamed bun with water chestnuts
Beef satay stir fry with flat rice noodles
Pumpkin and fetta risotto with grated parmesan

Dessert

Chocolate panna cotta

Wednesday

Salad

Fresh garden salad
Orecchiette pasta salad with Thousand Island dressing
Mushroom soup
Antipasto selection

Hot

Vegetable fried rice
Crispy tofu and vegetable stir fry garlic sauce
BBQ pork and Singapore noodle stir fry with crispy shallots
Crumped panko prawns on nicoise salad

Dessert

Raspberry opera cake

Thursday

Salad

Tomato, bocconcini and basil salad
Tortellini pesto and pumpkin salad
Antipasto selection

Hot

Roast Pumpkin soup served with fresh rolls
Roast pork with pepper sauce
Steamed vegetables
Mini potato rosette
Vegetarian baked lasagne

Dessert

Chefs cheese platter with lavosh, crackers and dried fruit

Friday

Salad

Fresh garden salad
Four bean and celery salad
Antipasto selection

Hot

Asian broth with vegetable dumplings
Vegetarian Rice paper rolls
Red Thai beef curry with water chestnuts
Saffron rice with cardamom pods
Creamy Mushroom and spinach penne pasta

Dessert

Apple crumble with vanilla cream



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)

M

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
Boags Light		
Soft Drink, Juices and Mineral Water		

Premium beverage package

T'gallant Prosecco	1 Hour \$20	Per Person
821 South Sauvignon Blanc	2 Hours \$30	Per Person
Pepperjack Shiraz	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

Tomato, mozzarella & basil bruschetta with aged balsamic syrup

Cheese burger spring rolls with homemade pickles and English mustard mayonnaise

Roast pumpkin and spinach risotto featuring Danish feta, toasted pine nuts and taleggio cheese crisp

Jumbo sundried tomato and ricotta ravioli with cherry tomatoes, asparagus and white wine cream sauce and freshly shaved parmesan

Main

Pan roasted chicken breast served with Cypriot grain salad, toasted pistachio nuts and paprika yoghurt Jumbo pumpkin ravioli with asparagus, pine nuts and sage burnt butter, shaved parmesan finish

Jumbo sundried tomato and ricotta ravioli with cherry tomatoes, asparagus and white wine cream sauce and freshly shaved parmesan

Braised pork rib, in a sticky Texan BBQ glaze with chips, garlic aioli and a Greek salad with south cape feta

Ocean trout fillet accompanied by potato fondant, poached mussels and prawns finished with a seafood bisque

Grass fed porterhouse steak with chips, garlic aioli and a Greek salad with south cape feta

Dessert

Apple crumble and raisin tart with a dollop of pure cream, egnog custard and drunken raisins Pina colada panna cotta and mango coulis, rich mango ice cream and pineapple crisp

Cherry trifle; cherry jelly, freeze dried raspberries and meringue with yoghurt cream topping

Lychee mousse cake coconut and vanilla mousse with lychee soft centre, frangipane base and blueberry gel

Cheese platter chef's selection of international farmhouse cheeses quince paste, lavosh and crackers