



HOTEL GRAND  
CHANCELLOR  
PALM COVE

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WEDDING PACKAGES

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## WEDDINGS AT HOTEL GRAND CHANCELLOR

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A gem in Tropical North Queensland, Palm Cove has become an enclave for those seeking luxury amidst palm fringed tranquillity. This beautiful coastal town combines charm and sophistication with the warmth of the tropical north.

Nestled within this alluring location is Hotel Grand Chancellor Palm Cove. This lush haven will provide you with the ideal setting for your special day.

For ceremonies we offer the Fig Tree Deck; a rustic timber deck set under the magnificent Fig Tree a unique venue suiting up to 80 guests.

We also provide intimate receptions on the Fig Tree Deck for up to 30 guests or for larger groups 100+ an all weather venue, the Barramundi Room. Overlooking the hotel's landscaped gardens. Our dedicated Wedding Coordinator will happily guide you to plan your dream wedding.

*Grand  
Chancellor*



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## CEREMONY PACKAGES

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**\$500** | Deck or garden venue hire including indoor wet weather backup

*You may also wish to include a package set with the following inclusions*

**Classic Ceremony Package | \$600**

22 White Americana chairs, carpet, clothed registry table, set up and pack down

**Silver Ceremony Package | \$750**

22 White Americana chairs, carpet, clothed registry table, white rose petals, 6 milk bottles with fresh seasonal flowers

**Deluxe Ceremony Package | \$1250**

22 White Americana chairs, carpet, clothed registry table, two post arbour with draping, white rose petals, 6 milk bottles with fresh seasonal flowers



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## RECEPTION PACKAGES

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Hotel Grand Chancellor Palm Cove has a number of packages to suit your style and requirements. These packages are fully flexible and can be tailored to cater to individual tastes.

These packages are designed for 50 guests or more. For more intimate weddings and elopement options we can tailor a customised package on request.

Pearl Canapé Package | \$135pp

Platinum Buffet Package | \$135pp

Diamond Two Course | \$135pp

Diamond Three Course | \$150pp



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## RECEPTION PACKAGE INCLUSIONS

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### The Reception Package Includes the Following

- Complimentary venue hire
- 4 hour beverage package
- Your choice of dining menu
- Complimentary service of wedding cake
- Skirted bridal, gift and cake table
- Your choice of chair cover and chair band
- Your choice of centre pieces
- Personalised table menus
- Seating chart easel
- Dance floor (inside venues only)
- Lectern
- All set up and pack down
- Personal wedding coordinator
- Professional onsite supervisor
- One night accommodation in Bridal suite on the night of your wedding including buffet breakfast
- Special accommodation rates for your guests with free parking onsite



## PEARL CANAPE MENU

*Select up to 10 canapes mix of cold, hot or dessert*

*The substantial selections can be added at an additional \$10 per selection per person*

### Cold Selection

- Crab & avocado toasts
- Horseradish blinis w beetroot & smoked chicken
- Celery w blue cheese mousse & candied apple
- Poach prawn w roast pepper shots
- Watermelon cured ham & feta skewers
- Smoked salmon & lemon myrtle cream cheese tartlet
- Pisa mozzarella w sundried tomato & basil
- Blue cheese & peach bruschetta
- Vietnamese beef rice paper rolls



### Hot Selection

- Mushroom & mozzarella arancini
- Mini vegetable frittata
- Thai fish cakes w sweet chilli sauce
- Salt & pepper calamari w lime aioli
- Gourmet beef pie w pea puree
- Satay chicken skewers
- Mini sausage rolls w tomato chutney
- Prawn twisters w nam jim
- Barramundi spring roll w chilli lime dressing
- Vegetable samosa with pawpaw chutney



### Sweet Selection

- Petit chocolate eclairs
- Strawberry cheesecake
- Banana & caramel petite
- Churros w hazelnut chocolate dip
- Mango & coconut slice

### More Substantial Selection

- Mixed mushroom & feta quiche
- Pulled pork sliders
- Chicken wings w chipotle BBQ sauce
- Sweet & sour chicken w Jasmine rice
- Stir-fry tofu w wakami & red curry sauce

\*Menu subject to change.



## PLATINUM BUFFET

*Seafood Selection can be added at \$20 per person*

### Cold Buffet

- Selection of dips & breads
- Smoked Salmon w fried capers & creme fresh
- Artisan meat platters w cajun onion
- Mediterranean marinated antipasto vegetables
- German potato salad
- Creamy pasta salad
- Mixed leaves w Italian dressing
- Asian style slaw w edamame



### Hot Buffet

- Roast rib of beef w caramelised onion & rosemary pan jus
- Pan fried salmon w dill lemon bure blanc
- Pumpkin & feta ravioli cream saute spinach & pine nuts
- Panache of vegetables
- Buttered chat potatoes e garlic & thyme



### Dessert Table

- Seasonal fruit w berry coulis & whipped cream
- Selection of Australian cheesed lavash & crackers
- Chef's selection of cakes, slices gateaux

### Additional Seafood Selection

- Freshly shucked oysters w lemon
- Tiger prawns w cocktail sauce
- Blue swimmer crabs
- Seafood salad sundried tomato & capers
- Green lip mussels w a Thai sweet chilli sauce

\*Menu subject to change.





## DIAMOND SET MENU OPTIONS

### Entrees

- Orange cured ocean trout w fried capers & cream fresh
- Poached prawns w capsicum coulis, peppered rocket and shaved fennel salad
- Thai beef salad w peanuts and crispy shallots
- Parma ham w glazed peach, fetta & pistachio
- Pumpkin & feta ravioli w asparagus ribbons & pine nuts
- Beetroot & goats cheese tart w micro herb salad and balsamic glaze



### Mains

- Confit Salmon Crushed kifer potato w peas and baby cress
- Twice cooked pork belly potato mash grilled asparagus and an apple puree
- Beef tenderloin w fondant potato buttered spinach and onion soubise
- Pan fried Barramundi & chick pea & chorizo cassoulet w baby cress
- Chicken supreme on crushed potato w sprout leaves bacon & peas
- Mushroom and spinach risotto w truffle oil



### Desserts

- Chocolate fondant w Turkish floss berry coulis and vanilla ice cream
- Lychee Pannacotta w tropical fruit and passionfruit glaze
- Apple crumble tartlet w vanilla custard ice cream
- Sticky date pudding w butterscotch sauce & vanilla ice cream
- Blue berry cheese cake w glazed popcorn
- Pavlova w mango coulis fresh berries and kiwi

\*Menu subject to change.



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## BEVERAGES

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### Local Australian Beers

- Cascade light
- XXX Gold
- Great Northern

### House Wines

- Redbank Emily Chardonnay  
Pinot Noir
- Rothbury Estate Cabernet  
Merlot
- Rothbury Estate Chardonnay
- Rothbury Estate Semillon  
Sauvignon Blanc

### Non-Alcoholic

- Fresh fruit juices
- Assorted soft drinks







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