



HOTEL GRAND
CHANCELLOR
TOWNSVILLE

WEDDING PACKAGES



WEDDINGS AT HOTEL GRAND CHANCELLOR

At Hotel Grand Chancellor we offer four unique packages to help plan your special day

Our Silver, Gold and Platinum packages are designed to be held in our modern Pandora Room with a maximum capacity of 110 guests sit down.

The package prices covers numbers of up to 50 people with an additional charge for any extra guests.

Our Intimate Rooftop package is designed for a maximum of 40 guests in a cocktail style setting.

If a package does not suit your needs we would be happy to tailor a package specifically for you.

Convenient onsite accommodation is available for your guests at a discounted group rate.

*Grand
Chancellor*



SILVER WEDDING PACKAGE

Silver Package \$3000

- Dedicated Wedding Coordinator
- Red carpet
- Pandora Room hire and audio visual
- White table linen
- Chair covers
- Bridal table skirting
- Dance floor
- Cake table
- Gift table
- Personalised table menus
- Sparkling wine to toast
- Classic buffet menu
- Wedding cake cut and served to buffet
- Overnight accommodation in the Bridal Suite including buffet breakfast for the Bride and Groom on their wedding night

The Silver Package includes all of the above for 50 guests.

Additional adult guests are charged at \$60 per person and children (4-12 years old) \$40 each.



CLASSIC BUFFET MENU



Includes

- Freshly baked bread rolls
- Condiments & dressings
- Chef's selection of three fresh salads
- Steamed Jasmine rice
- Potato dish - selection of roasted potatoes **or** potato gratin **or** steamed chats

Please select three of the following options

- Indian butter chicken with raita & naan bread
- Mild lamb Rogan Josh with minted yoghurt
- Chickpea & potato curry with pickles & flat bread
- Braised red wine beef cheeks
- Chicken noodle stir fry with soy & coriander sauce
- Grilled chicken thigh with creamy honey mustard sauce
- Marinated chicken thighs
- Beef steaks with green peppercorn sauce
- Pumpkin & spinach ravioli with creamy pesto sauce or tomato base sauce
- Roasted pork roast with sautéed cabbage
- Rosemary & Garlic roasted lamb with minted sauce
- Market grilled or steamed fish with lemon herb butter
- Chilli beef with garlic & lime sauce
- Poached chicken breast with fig & olive tapenade
- Middle Eastern moussaka with dukkha
- Garlic & chilli creamy seafood pasta





GOLD WEDDING PACKAGE

Gold Package \$4000

- Dedicated Wedding Coordinator
- Red carpet
- Pandora Room hire and audio visual
- White table linen
- Chair covers
- Selection of table decorations coordinated with our dedicated theming expert
- Bridal table skirting
- Dance floor
- Cake table
- Gift table
- Personalised table menus
- Sparkling wine to toast
- Menu Choice of either
 - Deluxe buffet including dessert selection and wedding cake cut and served to buffet
 - 2 course plated menu of entrée & main with wedding cake cut and plated for dessert
- Overnight accommodation in the Bridal Suite including buffet breakfast for the Bride and Groom on their wedding night

The Gold Package includes all of the above for 50 guests. Additional adult guests are charged at \$80 per person and children (4-12 years old) \$40 each.



DELUXE BUFFET MENU

- Freshly baked bread rolls
- Condiments & dressings
- Antipasto platter
- Chef's selection of three fresh salads
- Steamed Jasmine Rice
- Potato dish - selection of roasted potatoes **or** potato gratin **or** steamed chats
- Assorted local cold cuts
- Assorted cakes, tarts & slices
- Fruit platter
- Australian cheese board

Please select three of the following options

- Indian butter chicken with raita & naan bread
- Mild lamb Rogan Josh with minted yoghurt
- Chickpea & potato curry with pickles & flat bread
- Braised red wine beef cheeks
- Chicken noodle stir fry with soy & coriander sauce
- Grilled chicken thigh with creamy honey mustard sauce
- Beef steaks with green peppercorn sauce

- Pumpkin & spinach ravioli with creamy pesto sauce or tomato base sauce
- Roasted pork roast with sautéed cabbage
- Rosemary & garlic roasted lamb with minted sauce
- Market grilled or steamed fish with lemon herb butter
- Chilli beef with garlic & lime sauce
- Poached chicken breast with fig & olive tapenade
- Middle Eastern moussaka with dukkha
- Garlic & chilli creamy seafood pasta

**For the two course plated menu please refer to
Entrée & Main Selections on Page 8**



PLATINUM WEDDING PACKAGE

Platinum Package \$5000

- Dedicated Wedding Coordinator
- Red carpet
- Pandora Room hire and audio visual
- White table linen
- Chair covers
- Selection of table decorations coordinated with our dedicated theming expert
- Bridal table skirting
- Dance floor
- Cake table
- Gift table
- Personalised table menus
- Sparkling wine to toast
- Chef's selection hot and cold canapes
- 3 course plated menu
- Wedding cake cut and served on platters
- Tea & coffee station
- Two nights' accommodation in the Bridal Suite including buffet breakfast & parking for the Bride and Groom on their wedding night and choice of night before or after.

The Platinum Package includes all of the above for 50 guests.

Additional adult guests are charged at \$100 per person and children (4-12 years old) \$40 each.



PLATED MENU SELECTION

Entree

- Freshly made soup
- Garlic & chilli tiger prawns w lemon aioli
- Chicken skewers w roasted vegetable quinoa salad
- Pork belly w balsamic apple puree, seared scallops & crispy pancetta
- Hot smoked salmon, potato saffron puree & grilled asparagus
- Crispy soft shell crab & paw paw Asian salad w chilli & lime dressing
- Vegetable cigar, charred capsicum puree & basil pesto
- Mixed baby beetroot, cherry tomato salad w whipped smoked goat's cheese
- Seared duck breast w walnut, orange & Danish feta salad
- Chilli fry squid tentacle's w Asian slaw & orange dressing
- Lamb rack & minted pea puree w almond garlic green beans

- Spiced beef mixed leaf salad w soy & ginger dressing
- Mini beef wellingtons w seeded mustard jus

Main

- Wild forest mushroom & spinach risotto
- Grilled 250g local rib fillet, mash & garlic beans w red wine jus
- Creamy tomato seafood broth, poached coral trout & pesto oil
- Poached chicken w sweet corn puree, puffed wheat & seasonal vegetables
- Crispy skinned salmon, braised vanilla leek w corn & capsicum salsa
- Charred 180g eye fillet, potato rösti & wilted spinach w bone marrow jus
- Braised beef cheek, cauliflower puree w chermoula & crushed walnuts
- Steamed soy, garlic & lemongrass barramundi w crushed kiplers & wasabi mayo

- Creamy polenta w mushroom & Spanish ragù

Dessert

- Vanilla panna cotta, fresh berries & crushed honeycomb
- Warm chocolate brownies w pecan ice cream & nut compote
- Lime bavois w poached fruits & crumb topping
- Graham cracker strawberries custard tart w orange meringue
- Chocolate, raspberry fondant w berry sorbet
- Baked berry cheesecake w mixed berry compote & whipped cream
- Sticky date pudding w butterscotch sauce & vanilla bean ice cream
- Selection of Australian cheese, dried fruit, mixed nuts & crackers
- Seasonal tropical North Queensland fruit platter



INTIMATE ROOFTOP PACKAGE

Intimate Rooftop Package \$4000

- Dedicated Wedding Coordinator
- Red carpet
- Unique rooftop venue - hire of rooftop and indoor venue backup
- Selection of cocktail furniture and outdoor decorations coordinated with our dedicated theming expert
- Cake table
- Gift table
- Sparkling wine to toast
- Substantial canape menu served over 3 hours (buffet options available upon application)
- Wedding cake cut and served on platter to cake table
- Overnight accommodation in the Bridal Suite including buffet breakfast & parking for the Bride and Groom on their wedding night

The Intimate Rooftop Package includes all of the above for a maximum of 40 guests.



CANAPE MENU SELECTION

*Select from the following options
3x cold, 5x hot & 1x substantial canape*

Cold Selection (Choose any 3)

- Chicken, corn, avocado & capsicum salsa tortilla cups
- Tomato, feta & basil bruschetta
- Smoked salmon with buckwheat blini & sour cream
- Prawn cocktail cups
- Mango chicken noodle salad
- Pumpkin & goats cheese tart
- Oyster shooter with Asian cocktail

Hot Selection (Choose any 5)

- Tempura fish with wasabi aioli
- Chicken, lamb or beef satay skewers with spicy peanut sauce
- Mini gourmet pie with spiced tomato relish

- Stuffed pumpkin flower with chill mayo
- Blue cheese, caramelised onion arancini
- Beef cheek with pea mash tartlets
- Spiced lamb kofta with minted yoghurt
- Seared scallops spoon with carrot puree & salsa verde
- Coconut prawns with mango salsa
- Soy & ginger chicken with slaw

Substantial Canape Selection (Choose 1)

- Mini American style burgers
- Fish & chips with tartare sauce
- Singapore noodle box



BEVERAGES

Bar Tab or Cash Bar - Minimum \$1,000 spend applies

Beverage Packages

Silver Package

3 hours - \$35 per person

4 hours - \$40 per person

Wine Selection

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

Beer Selection

- Great Northern
- XXXX Gold
- Cascade Light

Premium Package

3 hours - \$45 per person

4 hours - \$50 per person

Wine Selection

- Seppelt the Great Entertainer Chardonnay Pinot Noir
- St Huberts the Stag Shiraz
- Squealing Pig Sauvignon Blanc
- Juliet Moscato

Beer Selection

- Great Northern
- XXXX Gold
- Cascade Light
- Corona
- Cider

A selection of soft drinks & juice are provided with both beverage packages

Package Additions - Include standard spirits + \$10 per person



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