

Stand Up Buffet

Served cocktail style

\$38
per person

To Start

Chef's selection of Savouries

Hot Dishes

Your choice of two (2) Hot Dishes:

- Mongolian Beef (GF/DF) with Jasmine Rice
- Chicken Satay (GF/DF) with Jasmine Rice
- Lamb Korma with Cashews and Jasmine Rice
- Vegetable Tortellini with Garlic Cream Sauce (V)
- Pork Char Sui with Asian Vegetables and Noodles
- Poached Salmon in Coconut Sauce (GF/DF) with Jasmine Rice

Hot Accompaniments

Chef's selection of Seasonal Vegetables (V)

Cold Accompaniments

- Crisp Garden Salad (V)
- Freshly Baked Dinner Rolls
- Assorted Condiments

After Dinner

Freshly Brewed Coffee & Tea

Beverage Packages

We offer several options for you and your guests:

1

The Elaine Room & The Marquee:

Four (4) Hours duration @ **\$40.00 per person**

Package includes a selection of Local Draught Beer; House White, Red and Sparkling Wine; Orange Juice and Soft Drinks.

2

Bar Tab

Specify what you would like us to serve your guests. We supply guests with arm bands and charge on consumption. Any other drinks are paid for on an individual cash basis by your guests.

3

Cash Drinks

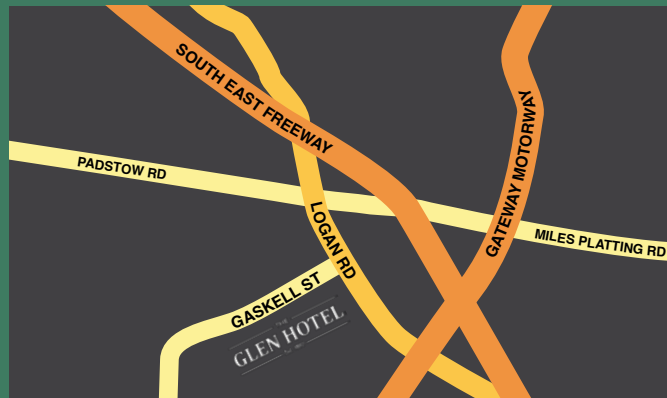
All guests pay individually to purchase their drinks.

Celebrate at The Glen Hotel

Owned & operated by the Fitzgibbons Family since 1960



Location



We offer two fabulous rooms to suit your event:

Minimum numbers for our rooms are:

The Elaine Room – minimum 60 guests

The Marquee – minimum 80 guests



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 GlenHotel

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THE
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Est. 1963

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Plated Dinner

\$55
per person

On Arrival

Chef's selection of Savouries

Main Course

All main selections are served with Chef's choice of seasonal vegetables and topped with jus and a fresh dinner roll. Please choose two (2) of the following to be served alternately:

Eye Fillet

Char-grilled, cooked medium

Chicken Kiev

Stuffed with Herbed Goat Cheese

NZ King Salmon

Served with a Caper Butter Sauce

Roasted Lamb Rump

Cooked medium

Desserts

All dessert selections are served with fruit coulis, cream and fruit. Please choose two (2) of the following to be served alternately:

Hazelnut Chocolate Tart

Apple Rhubarb Crumble & Creme Anglaise

Strawberry & White Chocolate Cheesecake (GF)

Cookies and Cream Cheesecake (GF)

After Dinner

Freshly Brewed Coffee & Tea

Cocktail Party

\$30
per person

Oriental Platter

Prawn Dumplings

Thai Green Chicken Curry Puffs

Vegetable Moneybags (V)

Pork & Prawn Shumai

Mini Spring Rolls (V)

Beef Dim Sims

Served with Dipping Sauces

Euro Platter

Chorizo Empanadas

Mini Falafels (V)

Spinach & Cheese Filos (V)

Pumpkin & Provolone Arancini (V)

Moroccan Lamb Pies

Chicken & Vegetable Tarts

Served with Dipping Sauces

One Metre Pizza Platter

A selection of the following pizza toppings:

Margherita (V)

Pepperoni

BBQ Meatlovers

Ham & Pineapple

Supreme

After Dinner

Freshly Brewed Coffee & Tea

Vegan platters available at an additional cost on request

Buffet Dinner

\$54
per person

On Arrival

Chef's selection of Savouries

Carvery

Your choice of one (1) of the following:

Roast Lamb stuffed with Rosemary and Garlic

Salted Roast Pork with Apple Chutney

Roast Beef with Mustard Crust

Hot Dishes

Your choice of one (1) of the following:

Chicken Satay (GF/DF) with Jasmine Rice

Lamb Korma with Cashews and Jasmine Rice

Vegetable Tortellini with Garlic Cream Sauce (V)

Hot Accompaniments

Chef's selection of Seasonal Vegetables (V)

Freshly Baked Dinner Rolls

Assorted Condiments

Cold Accompaniments

Sliced Continental Meat Platter

Crisp Garden Salad (V)

Creamy Potato Salad

Roast Vegetable Salad with Spinach & Feta (V)

Assorted Condiments

Desserts

Whole Cakes & Gateaux

Assorted Sweet Slices and Filled Pastries

Seasonal Fresh Fruit Platter

After Dinner

Freshly Brewed Coffee & Tea

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free

Vegan options available on request at an additional charge per person

All prices are GST inclusive and effective as of January 2019

All Packages include:



Venue Hire for 5 hours



Colour Co-Ordinated Helium Balloons



White Table Linen and Coloured Napkins



Private Bar



Dance Floor

