

THE
GLEN HOTEL
Est. 1863

Corporate
EVENTS MENU

2026

Corporate Breakfast

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| CONTINENTAL BREAKFAST <i>Served Buffet Style</i> | | \$30.00 Per Person |
| Selection of Breads with Spreads | GFA, V | |
| Mini Muffins | V | |
| Assorted Danish Pastries | V | |
| Toasted Croissants | V | |
| Granola Cups with Coconut Yoghurt | V | |
| Fruit Platters | DF, GF, V, VG | |
| STANDARD BREAKFAST BUFFET | | \$29.00 Per Person |
| Selection of Breads with Spreads | GFA, V | |
| Scrambled Eggs | GF, V | |
| Smoked Bacon Rashers | DF, GF | |
| Hash Browns | GF, V, VG | |
| VEGETARIAN BREAKFAST BUFFET | | \$33.00 Per Person |
| Selection of Breads with Spreads | GFA, V | |
| Scrambled Eggs | GF, V | |
| Grilled Tomatoes with Herb Oil & Balsamic | DF, V, VG | |
| Sauteed Mushrooms cooked in Garlic Butter | V, VGA | |
| Baked Beans | GF, DF, V, VG | |
| Hash Browns | GF, DF, V, VG | |
| STANDARD PLATED BREAKFAST | | \$31.00 Per Person |
| Toasted Multigrain Sourdough | GFA, V, VG | |
| Smoked Bacon Rashers | DF, GF | |
| Smashed Avocado | DF, GF, V | |
| Grilled Truss Tomato | DF, V, VG | |
| Poached Egg (1) | GF, V | |
| Garnished with Micro Greens & Dukkah | V | |
| ADDITIONAL EXTRAS - AVAILABLE FOR ALL BREAKFAST OPTIONS | | |
| Pork Sausage | DF, GF | \$8.00 Per Person |
| Sauteed Mushrooms cooked in Garlic Butter | DFA, V, VGA | \$6.00 Per Person |
| Baked Beans | GF, DF, V, VG | \$5.00 Per Person |
| Extra Poached Egg | GF, V | \$7.00 Per Person |
| Hollandaise | GF, V | \$4.50 Per Person |
| GRANOLA BUFFET | | \$29.00 Per Person |
| House Made Granola | V | |
| Coconut Yoghurt | DF, V, VG | |
| Fresh Fruits & Berries | GF, DF, V, VG | |
| Rhubarb Berry Compote | GF, DF, V, VG | |



Morning & Afternoon Tea | Baked Croissants with Double Smoked Ham & Swiss Cheese

Day Delegate Package

Customise your own menu or select from one of our full or half-day delegate packages.

Our packages are available for a minimum of 30 people and include:

- Room Hire
- Tea & Coffee Station, refreshed throughout the day
- Morning Tea (one selection)
- Lunch served with Juice & Soft Drinks
- Afternoon Tea (one selection)
- Notepads & Pens
- Iced Water & Mentos
- Data Projector & Screen
- Whiteboard or Flipchart with markers
- Free Wi-Fi

PACKAGE ONE | MIXED SANDWICHES

Full Day \$75.00 Per Person

Half Day (*Lunch & either Morning Tea or Afternoon Tea*) \$59.00 Per Person

PACKAGE TWO | BUILD YOUR OWN YIROS

Includes One Protein

Full Day \$83.00 Per Person

Half Day (*Lunch & either Morning Tea or Afternoon Tea*) \$67.00 Per Person

PACKAGE THREE | BUILD YOUR OWN TACO BUFFET

Includes One Protein

Full Day \$89.00 Per Person

Half Day (*Lunch & either Morning Tea or Afternoon Tea*) \$73.00 Per Person

PACKAGE FOUR | BUILD YOUR OWN BURGER BUFFET

Includes One Protein

Full Day \$85.00 Per Person

Half Day (*Lunch & either Morning Tea or Afternoon Tea*) \$69.00 Per Person

PACKAGE FIVE | ROAST BUFFET

Includes One Protein

Full Day \$91.00 Per Person

Half Day (*Lunch & either Morning Tea or Afternoon Tea*) \$75.00 Per Person



Morning & Afternoon Tea

SWEET SELECTIONS

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| Charles Baker Donuts <i>Only available until 11am</i> (Original Cinnamon, Jam, Nutella, Salted Caramel & Pistachio & White Chocolate) | | \$4.80 Each |
| Vegan Donuts (2 pieces) | DF, GF, V, VG | \$8.00 Each |
| Scones served with Whipped Cream & Jam | | \$8.50 Each |
| Mini Almond Croissant | V | \$8.50 Each |
| Assorted Danish Pastries | V | \$8.50 Each |
| Raw Snikka Slice | DF, GF, V, VG | \$9.50 Each |
| Cinnamon Cruffin served with Lemon Curd | V | \$9.50 Each |
| Banana Bread with Whipped Cottage Cheese & Honey | V | \$9.50 Each |
| Raspberry & Pistachio Friand | | \$9.00 Each |
| Mini Coconut Yoghurt Cups with Fruit Compote & Crunchy Granola | V | \$9.50 Each |
| Cinnamon Muffin | GF, V, VG | \$9.50 Each |
| Mini Churros Bites with Chocolate Sauce (4 pieces) | V | \$7.50 Each |
| Dark Chocolate Muesli Slice | V | \$9.50 Each |
| Fruit Platter (charged per person) | | \$9.50 Per Person |
| Cookie Platter (50 pieces) | | \$85.00 Per Platter |

SAVOURY SELECTIONS

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| Quiche Lorraine (2 pieces) | | \$6.00 Each |
| Roasted Vegetable & Goats' Cheese Frittata | GF, V | \$8.50 Each |
| Cauliflower Rolls | DF, GF, V, VG | \$9.00 Each |
| Spinach & Cheese Quiche | GF, V | \$9.00 Each |
| Baked Croissants with Double Smoked Ham & Swiss Cheese | | \$10.00 Each |
| Baked Croissants with Tomato & Swiss Cheese | V | \$9.50 Each |
| Pork & Fennel Sausage Roll (2 pieces) | | \$9.00 Each |
| Beef, Mushroom & Onion Pie (2 pieces) | | \$8.50 Each |
| Baked Falafel with Hummus (2 pieces) | V | \$9.00 Each |
| Sri Lankan Chicken Pie (2 pieces) | | \$9.00 Each |
| Spinach & Ricotta Filo Triangles (2 pieces) | V | \$7.50 Each |
| Truffle Arancini with Aioli (2 pieces) | V | \$8.50 Each |



Corporate Buffet Lunch

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| SANDWICHES AND WRAPS | \$29.00 Per Person |
| Beef Pastrami, Slaw, Pickles, Swiss Cheese, Grain Mustard & Aioli | GFA/DFA |
| Smoked Ham, Roquette, Pickled Red Onion, Cheese, Green Tomato Relish | GFA/DFA |
| Roast Chicken, Spinach, Tomato, Carrot & Pimento Hummus | GFA/DFA |
| Chef's Choice Vegetarian Option Upon Request | V |

Minimum 30 guests

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| BUILD YOUR OWN YIROS BUFFET | GFA, DFA, VGA, HALAL |
| Greek Style Pulled Lamb Shoulder | \$37.00 Per Person One Protein Selection |
| Marinated Chicken Fillets | \$47.00 Per Person Two Protein Selections |
| Baked Falafel | \$57.00 Per Person Three Protein Selections |
| Served with Pita Bread, Lettuce, Tomato, Onion & Assorted Condiments | |

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| BUILD YOUR OWN BURGER BUFFET | GFA, DFA, VGA, HALAL |
| Ground Angus Beef Patty | \$39.00 Per Person One Protein Selection |
| Southern Fried Chicken | \$49.00 Per Person Two Protein Selections |
| Plant Based Chicken Burger | \$59.00 Per Person Three Protein Selections |
| Served with Steamed Milk Buns, Lettuce, Tomato, Slaw, Cheese & Assorted Condiments | |

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| BUILD YOUR OWN TACO BUFFET | GFA, DFA, VGA, HALAL |
| Chilli Beef | \$43.00 Per Person One Protein Selections |
| Chilli Chicken | \$53.00 Per Person Two Protein Selections |
| Served with Chilli Beans, Soft Flour Tortilla, Shredded Lettuce, Sour Cream, Guacamole, Salsa, Jalapeños & Assorted Condiments | |

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| ROAST BUFFET | GFA, DFA, HALAL |
| Lamb | \$45.00 Per Person One Protein Selection |
| Brisket | \$55.00 Per Person Two Protein Selections |
| Pork | \$65.00 Per Person Three Protein Selections |
| Chicken Cutlet | |
| Served with Roasted Vegetables, Steamed Greens, Red Wine Jus, Garden Salad, A Bread Roll & Assorted Condiments | |

Canapés

| COLD | | |
|--|---------------|-----------------|
| Sourdough Bruschetta, Smoked Fetta, EVOO, Balsamic | V | \$8.00 Each |
| Grilled Vegetable Crostini, Beetroot Hummus | DF, V, VG | \$8.00 Each |
| Smoked Salmon & Goats Cheese Tart (2 pieces) | GFA [I] | \$10.50 Each |
| HOT | | |
| Vietnamese Pork Spring Rolls (2 pieces) | | \$9.50 Each |
| Pork & Fennel Sausage Roll (2 pieces) | | \$9.00 Each |
| Chicken & Lemongrass Wonton (2 pieces) | | \$9.50 Each |
| Beef, Mushroom & Onion Pie (2 pieces) | | \$8.50 Each |
| Sri Lankan Chicken Pie (2 pieces) | | \$9.50 Each |
| Quiche Lorraine (2 pieces) | | \$8.00 Each |
| Truffle Arancini with Aioli (2 pieces) | V | \$8.50 Each |
| Tempura Prawns with Honey Soy Sauce (2 pieces) | [I] | \$10.00 Each |
| SUBSTANTIAL | | |
| Falafel Slider, Hummus, Lettuce, Zingy Slaw, Green Tomato Relish | V | \$10.00 Each |
| Cheese Kransky Roll, Sauerkraut, Mustard, Chilli Jam | | \$10.00 Each |
| Karaage Chicken Roll, Carrot, Cucumber, Japanese Mayo | | \$11.00 Each |
| Lamb Kofta, Tortilla, Picked Cabbage, Tzatziki | | \$12.50 Each |
| Hot Smoked Salmon, Potato Salad, Fennel, Lemon, Dill, Aioli | DF, GF [A] | \$12.50 Each |
| Gochujang Chicken, Japanese Mayo | GF | \$10.50 Each |
| DIETARY FRIENDLY | | |
| Vegan Spring Rolls (2 pieces) | DF, V, VG | \$9.00 Each |
| Pumpkin Arancini (2 pieces) | DF, V, VG | \$7.00 Each |
| Mac & Cheese Croquettes (2 pieces) | V | \$9.50 Each |
| Spinach & Ricotta Filo Triangles (2 pieces) | V | \$7.50 Each |
| Baked Falafel with Hummus (2 pieces) | V | \$9.00 Each |
| Cauliflower Rolls | DF, GF, V, VG | \$9.00 Each |
| DESSERT | | |
| Vanilla Cream Chocolate Éclair (2 pieces) | V | \$8.50 Each |
| Vegan Donuts (2 pieces) | DF, GF, V, VG | \$8.50 Each |
| Mini Churros Bites with Chocolate Sauce (4 pieces) | V | \$7.50 Each |
| ADD GELATO STATION <i>Minimum 2 Flavours Required</i> | | |
| Chocolate | | \$90.00 Per Tub |
| Bubblegum | | \$90.00 Per Tub |
| Cookies & Cream | | \$90.00 Per Tub |
| Vanilla Bean | | \$90.00 Per Tub |
| Sea Salt Caramel | | \$90.00 Per Tub |
| Mango Sorbet | DF, GF, V, VG | \$90.00 Per Tub |



Canapés | Smoked Salmon & Goats Cheese Tart

Alphonsus Pizza

One-Metre Long Pizzas | 30 Slices Per Pizza

Available until 8pm

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| MARGHERITA | V | \$79.00 |
| Napoli Sauce, Fior Di Latte, Basil, Olive Oil | | |
| HAM & PINEAPPLE | | \$85.00 |
| Napoli Sauce, Fior Di Latte, Slow Cooked Shredded Ham, Oven Roasted Pineapple | | |
| FUNGHI FORMAGGI | V | \$85.00 |
| Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Chiodini, Grana Padano, Rocket | | |
| ALPHONSUS | | \$86.00 |
| Napoli Sauce, Fior Di Latte, Salami, Roast Capsicum, Olives, Red Onion, Mushrooms | | |
| SALAMI | | \$85.00 |
| Napoli Sauce, Fior Di Latte, Salami, Garlic Oil, Oregano | | |
| BBQ CHICKEN & BACON | | \$86.00 |
| BBQ Sauce, Fior Di Latte, Chicken, Bacon | | |
| BEEF BRISKET | | \$87.00 |
| BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo | | |
| MEAT LOVERS | | \$87.00 |
| BBQ Sauce, Fior Di Latte, Braised Beef Brisket, Salami, Slow Cooked Shredded Ham | | |
| VESUVIUS GAMBERI | [I] | \$90.00 |
| Garlic Oil, Fior Di Latte, Prawns, Salami, Nduja, Pecorino Mousse, Hot Honey, Parsley, Pecorino | | |
| ORTO BUONO | V | \$86.00 |
| Napoli Sauce, Fior Di Latte, Basil, Spinach, Pumpkin, Artichoke, Capsicum, Olives, Pesto | | |
| CAPRICCOSA | | \$88.00 |
| Napoli Sauce, Fior Di Latte, Slow Cooked Shredded Ham, Mushrooms, Artichoke, Olive Tapenade, Olive Oil | | |

Vegan & Gluten Free Pizza Options Available



Alphonsus Pizza | Assorted Metre Long Pizzas