

THE
GLEN HOTEL
Est. 1863

Corporate
EVENTS MENU

2026

Corporate Breakfast

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 (<i>Lunch & either Morning Tea or Afternoon Tea</i>)	\$59.00 Per Person

PACKAGE TWO | BUILD YOUR OWN YIROS

Includes One Protein

Full Day	\$83.00 Per Person
Half Day (<i>Lunch & either Morning Tea or Afternoon Tea</i>)	\$67.00 Per Person

PACKAGE THREE | BUILD YOUR OWN TACO BUFFET

Includes One Protein

Full Day	\$89.00 Per Person
Half Day (<i>Lunch & either Morning Tea or Afternoon Tea</i>)	\$73.00 Per Person

PACKAGE FOUR | BUILD YOUR OWN BURGER BUFFET

Includes One Protein

Full Day	\$85.00 Per Person
Half Day (<i>Lunch & either Morning Tea or Afternoon Tea</i>)	\$69.00 Per Person

PACKAGE FIVE | ROAST BUFFET

Includes One Protein

Full Day	\$91.00 Per Person
Half Day (<i>Lunch & either Morning Tea or Afternoon Tea</i>)	\$75.00 Per Person



Morning & Afternoon Tea

SWEET SELECTIONS

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	\$9.00 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	\$9.00 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)		\$79.00 Per Platter

SAVOURY SELECTIONS

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

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	
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		
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		
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		
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	\$7.00 Each
Grilled Vegetable Crostini, Beetroot Hummus	DF, V, VG	\$7.00 Each
Smoked Salmon & Goats Cheese Tart (2 pieces)	GFA	\$9.50 Each
HOT		
Vietnamese Pork Spring Rolls (2 pieces)		\$8.50 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)		\$9.00 Each
Quiche Lorraine (2 pieces)		\$6.00 Each
Truffle Arancini with Aioli (2 pieces)	V	\$8.50 Each
Tempura Prawns with Honey Soy Sauce (2 pieces)		\$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		\$11.00 Each
Hot Smoked Salmon, Potato Salad, Fennel, Lemon, Dill, Aioli	DF, GF	\$11.00 Each
Gochujang Chicken, Japanese Mayo	GF	\$10.50 Each
DIETARY FRIENDLY		
Vegan Spring Rolls (2 pieces)	DF, V, VG	\$6.50 Each
Pumpkin Arancini (2 pieces)	DF, V, VG	\$6.50 Each
Mac & Cheese Croquettes (2 pieces)	V	\$8.00 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	\$7.00 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

MARGHERITA	V	\$76.00
Napoli Sauce, Fior Di Latte, Basil, Olive Oil		
HAM & PINEAPPLE		\$79.00
Napoli Sauce, Fior Di Latte, Ham, 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		\$84.00
Napoli Sauce, Fior Di Latte, Salami, Garlic Oil, Oregano		
BBQ CHICKEN & BACON		\$84.00
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, Pancetta, Salami		
VESUVIUS GAMBERI		\$90.00
Garlic Oil, Fior Di Latte, Prawns. Salami, Pecorino Mousse, Hot Honey, Parsley, Pecorino		
ORTO BUONO	V	\$84.00
Napoli Sauce, Fior Di Latte, Basil, Spinach, Pumpkin, Artichoke, Capsicum, Olives, Pesto		

Vegan & Gluten Free Pizza Options Available



Alphonsus Pizza | Assorted Metre Long Pizzas