



# *Celebrations*

THE  
**GLEN HOTEL**  
Est. 1883





## The Marquee

*Our largest event space, the Marquee is the perfect canvas to create your dream event. Our Marquee overlooks the gardens with The Glen Lake as a backdrop.*

### FEATURES

- Private bar
- Private entrance
- Floor to ceiling windows overlooking gardens and lake
- Customisable coloured LED lighting
- Audio visual system
- Inbuilt hanging wires for easy styling

### CAPACITY\*

Cocktail	400
Seated	280



\*Capacities may change due to COVID restrictions



## *The Elaine Room*

*Named after the mother of our Hotel's owner Mrs Elaine Fitzgibbons, the room reflects understated elegance and warmth, just like Elaine herself. The Elaine Room is the perfect event space for any celebration.*

### **FEATURES**

- Private entrance
- Located near Hotel entrance
- Easy access to main Hotel amenities
- Chandeliers and high ceilings
- Customisable coloured LED lighting
- Air-conditioned
- Audio visual system
- Suitable for cocktail or seated dining

### **CAPACITY**

<i>Cocktail</i>	150
<i>Seated</i>	90



\*Capacities may change due to COVID restrictions





## The Heritage Room

*Located upstairs above the Hotel's main bar, the Heritage Room overlooks the grounds with a nod to the traditional elegance of the establishment. This light filled space feels as welcoming as it does sophisticated and is suitable for a range of events.*

### FEATURES

- Private entrance located in the heart of Hotel
- Private bathrooms
- Private bar
- Air-conditioned
- Audio visual system
- Ideal for intimate dinners and cocktail parties

### CAPACITY\*

Cocktail	50
Seated	40

*\*Access by stairs only*



\*Capacities may change due to COVID restrictions





## *Inclusions*

*We aim to make your celebration easy and funfilled for you to enjoy. Your room hire fee includes;*

- 5-hour room hire
- Microphone (& lectern, if required)
- Dance floor
- Simple white table linen
- Cake table
- Function Co-ordinator
- Dedicated waitstaff
- Tea and coffee

*Our rooms are air conditioned. Separate units for each space to provide the best in air quality. Most rooms have doors and windows opening to fresh air.*

## *Pricing*

<b>Space</b>	<b>Mon - Fri</b>	<b>Sat &amp; Sun</b>
<i>The Marquee</i>	\$650	\$800
<i>The Elaine Room</i>	\$550	\$650
<i>The Heritage Room</i>	\$450	\$550
<i>Lily</i>	<i>Chat with our team who will work through pricing with you</i>	





## *Panapes* SMALLER

- Stuffed Pumpkin Flowers (2) (v) \$6.50
- Vegetable Spring Roll (2) (v) \$2.50
- Spinach and Feta Filo (2) (v) \$3
- Satay Chicken Skewers (2) \$6.50
- Basil Pesto & Bocconcini Arancini (2) (v, gf) \$6.50
- Peking Duck Wellington (2) \$8
- Falafel (2) (v, ve) \$3
- Beef and Burgundy Pie (2) \$5
- Cauliflower Roll (2) (gf, ve) \$9
- Potato Spun Prawn (2) \$9
- Barramundi Spring Rolls (2) \$9.50
- Vegetable Gow (2) (v, ve) \$4.50
- Chicken and Leek Pie (2) \$5.50
- Mexican Style Meat Balls (2) \$3

## LARGER

- Korean Chicken Cao Cun, Crisps (1) \$8
- Beef Brisket Slider, Fries (1) \$9
- Mini Tempura Flathead, Beer Battered Chips (1) \$16
- Mushroom & Haloumi Slider, Fries (1) \$7.50

## ALPHONSUS PIZZA

- Margherita (8 slices) (v) \$20
- Pepperoni (8 slices) (v) \$24
- Meat Lovers (8 slices) \$25
- Ham & Pineapple (8 slices) \$22
- Supreme (8 slices) \$ 23

## SWEETER

- Petit Fours 3pp \$8
- Chocolate Fudge Brownie (gf) \$5.50
- Mixed Friands (gf) \$4
- Carrot Cake \$3.50

**Min order 10 per item | Recommended 8 items pp**





## Buffet \$70pp

### SAVOURIES - *Chef's selection*

#### MAIN - *selection of four*

- Roasted Lamb with Rosemary, Garlic
- Salted Roast Pork with Apple Chutney
- Poached Salmon in Coconut Sauce
- Mongolian Beef
- Roast Beef with Mustard Crust
- Chicken Satay
- Lamb Korma with Cashew
- Gnocchi in Napolitana Sauce
- Pork Char Sui with Asian Vegetables, Noodles

#### ON THE SIDE

- Steamed Jasmine Rice
- Seasonal Vegetables
- Crisp Garden Salad
- Continental Meats Platter
- Potato Salad
- Roast Vegetable Salad with Spinach and Feta
- Freshly Baked Bread
- Assorted Condiments

#### DESSERT

- Sweet Slices
- Filled Pastries
- Whole Cakes and Gateaux
- Seasonal Fruit Platter
- Cheeseboard
- Coffee and Tea





### ***After something bespoke?***

We can make all your foodie dreams come true. Meet with our Head Chef and together create something individual for your event.

## *Set Menu*

Seated dining.

Your selection of items for alternate drop.

**2 course \$48 | 3 course \$60**

### **ENTRÉE - selection of two**

- Salt and Pepper Squid with Rocket, Lemon, Japanese Mayo and Micro Herb
- Tiger Prawns with Avocado Salsa, Oak Lettuce, Lemon
- Beef Bresaola with Horseradish Mayo, Turkish Bread, Caramelised Baby Figs
- Artisan Sourdough with Heirloom Tomatoes, Basil, Apple Balsamic Syrup, Dukkah (v)
- Poached Chicken Ballotine with Beetroot Jam, Pistachio Crumb

### **MAIN- selection of two**

- Eye Fillet Cooked Medium, Served with Potato Rosti, Honey Roasted Carrots, Broccolini, Beetroot Jam, Red Wine Jus
- Middle Eastern Spiced Lamb Rump with Cous Cous, Greens, Hummus, Red Wine Jus
- Cajun Spiced Chicken Kiev with Potato Rosti, Honey Roasted Carrots, Greens, Hollandaise
- Atlantic Salmon with Citrus Cous Cous, Greens, Caper Butter Sauce
- House Made Gnocchi with Napoli Sauce, Shaved Pecorino, Basil (v)

### **DESSERT - selection of two**

- Lemon Curd Tart with Cream, Strawberry, Berries
- Hazelnut Chocolate Tart with Cream, Chocolate Sauce, Fruit Compote
- Apple Rhubarb Crumble with Anglaise, Cream
- Sticky Date Pudding with Butterscotch Sauce, and Cream



## *House Package*

3 hours; \$39 pp

5 hours; \$55 pp

### WHITE

- Sauvignon Blanc, SA
- Chardonnay, SA
- Moscato, SA

### RED

Shiraz Cabernet, SA

### SPARKLING

Sparkling Cuvee, SA

### DRAUGHT BEER

Variety of full, mid and light strength

### NON- ALCOHOLIC

- Soft drinks, orange juice, sparkling water





## *Premium Package*

3 hours; \$48 pp

5 hours; \$67 pp

### WHITE

- Squealing Pig Sauvignon Blanc, NZ
- T'Gallant Juliet Blush Moscato, VIC
- Miles From Nowhere Chardonnay, WA

### RED

Tempus Two Copper Series Shiraz, NSW

### SPARKLING

Cavaliere D'Oro Prosecco D.O.C., ITALY

### CRAFT & IMPORTED BEER

Variety of premium full, mid and light strength

### NON- ALCOHOLIC

Soft drinks, orange juice, sparkling water



## *Up the Ante*

*Add ons to make things a little extra special.*

### CHAMPAGNE ON ARRIVAL

From \$14pp

### COCKTAIL ON ARRIVAL

From \$15pp

### CASH BAR

Run your event with no designated drink options, your guests are welcome to purchase their own drinks straight from the bar.

### BAR TABS

1. Select the variety of drinks on offer on your bar tab
2. Decide on the value of your bar tab
3. Check the progress of your bar tab at anytime throughout your event
4. Once the bar tab limit is reached, your bar tab will stop. Your bartender will alert you when this occurs.
5. From here, your guests are welcome to pay for their own drinks or if you are feeling generous you can extend your bar tab





*We work with a small selection of preferred stylists that we know you will love. They're professional, caring and creative and their goals are to make your wedding dreams come to life.*

#### **THE BLOSSOM TREE COMPANY**

<https://blossomtree.co>

[love@blossomtree.co](mailto:love@blossomtree.co)

+61 410 660 928

#### **BEAUTIFUL WEDDINGS AUSTRALIA**

<https://beautifulweddings.com.au>

[style@beautifulweddings.com.au](mailto:style@beautifulweddings.com.au)

07 3272 9069





## *View the Space*

Let's arrange a time to meet Annie and the team.

E [anniem@glenhotel.com.au](mailto:anniem@glenhotel.com.au)  
P 07 3270 6628

## *Secure the Date*

Once you have decided we are the one, secure your date with payment of a deposit.

## *Book a Stay*

Have friends or family traveling from out of town? Your guests can book an overnight stay and enjoy our celebrations rates.





[www.glenhotel.com.au](http://www.glenhotel.com.au) | 24 Gaskell St, Eight Mile Plains  
[anniem@glenhotel.com.au](mailto:anniem@glenhotel.com.au) | 07 3270 6628