

# Meetings

THE  
GLEN HOTEL  
Est. 1863







*Our award-winning Hotel is filled with Queensland charm and history. It is located just 15 minutes from Brisbane's CBD, 40 minutes from the Gold Coast, 25 minutes from Brisbane Airport, and 5 minutes from the Brisbane Technology Park. There is free on-site parking for 250 cars.*

*Our selection of event spaces are perfect for corporate events; from one-on-one style meetings, conferences, meetings, and gala dinners to team-building events and Christmas parties.*

*Small or large, our focus is on providing you with the best service and venue for your corporate event. Our 4.5-star accommodation, featuring luxuriously appointed guest rooms and suites, 24-hour reception with a pool and gymnasium, is the perfect choice for delegates from out of town.*



## *The Marquee*

*The Marquee is our largest, and most beautifully appointed event space. With the lake as a backdrop, the adjoining gardens are an ideal breakout zone for conferences and a place for drinks and canapes at evening events.*

### **FEATURES**

- VIA wireless presentation system
- Two projector screens
- Customisable coloured LED lighting
- Private entrance
- Private bar

### **CAPACITY\***

Cocktail	400
Theatre	300
Banquet	280
Classroom	100
U-shape	50



\*Capacities may change due to COVID restrictions





## *The Elaine Room*

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

### **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>	<i>150</i>	<i>Classroom</i>	<i>45</i>
<i>Theatre</i>	<i>120</i>	<i>U-shape</i>	<i>30</i>
<i>Banquet</i>	<i>90</i>	<i>Boardroom</i>	<i>20</i>



\*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 nods to the traditional elegance of the establishment. This light filled space feels as welcoming as it does sophisticated.*

### FEATURES

- Located near Hotel entrance
- Private bathrooms
- Private bar
- Air-conditioned
- Audio visual system
- Ideal for corporate or cocktail events

### CAPACITY

Cocktail	50	Classroom	30
Theatre	50	U-shape	20
Banquet	40	Boardroom	14

*\*Access by stairs only*



*\*Capacities may change due to COVID restrictions*





## Meeting Rooms

*Convenient and world-class, our meeting rooms are efficient in size and value, and are ideal for your monthly meetings or team brainstorming sessions.*

### FEATURES

- Located in the heart of our Business Centre
- Air-conditioned
- Audio visual system
- Close to all amenities

### CAPACITY\*

Theatre	24
Classroom	10
U-shape	15
Boardroom	10



\*Capacities may change due to COVID restrictions





# *Inclusions*

*Our aim is to make your event a success, with as little work for your team so you can get down to business.*

*Room hire includes:*

- *Lectern & microphone*
- *Registration table (if required)*
- *Simple white table linen*
- *Chilled water for all delegates*
- *White board*
- *Notepad & pen*
- *Dedicated waitstaff*
- *Function co-ordinator*

*Our rooms are air conditioned with 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>Boardroom</i>	\$375	\$400
<i>Meeting Rooms</i>	\$375	\$400



# *Stay All Day \$60pp*

*Minimum 20 Guests*

## **IN THE MORNING**

*Served in your function space, served with coffee, tea and your choice of one of the following:*

### **DEVONSHIRE TEA**

Baked Scones, Jam, Whipped Chantilly Cream

### **CONTINENTAL PASTRIES**

Individual Muffins and Danishes

### **TOASTED MINI CROISSANTS**

Leg Ham, Swiss Cheese, Tomato

### **MINI QUICHES**

Quiche Lorraine | Cheesy Chorizo | Spinach and Feta

### **DONUTS | Until 12pm**

Cinnamon, Nutella, Salted Caramel, Strawberry Jam

### **SWEET BITES**

Banana Eclairs, Chocolate Coated and Original Profiteroles, Vanilla Slice

## **AT NOON**

*Your choice of one of the following:*

### **FOCACCIA**

Assortment of Freshly Baked Focaccia Filled with Meats, Salads, Cheese and Condiments

### **PLOUGHMAN'S LUNCH**

Continental Meat Platter, Crisp Salad, Baked Bread Roll, Australian Cheeses, Pickled Vegetables, Fruit

## **IN THE AFTERNOON**

*Coffee, Tea and House Baked Biscuits*





# *Stay All Day \$65pp*

*Minimum 20 Guests*

## **IN THE MORNING**

*Served in your function space, served with coffee, tea and your choice of one of the following:*

### **DEVONSHIRE TEA**

Baked Scones, Jam, Whipped Chantilly Cream

### **CONTINENTAL PASTRIES**

Individual Muffins and Danishes

### **TOASTED MINI CROISSANTS**

Leg Ham, Swiss Cheese, Tomato

### **MINI QUICHES**

Quiche Lorraine | Cheesy Chorizo | Spinach and Feta

### **DONUTS | *Until 12pm***

Cinnamon, Nutella, Salted Caramel, Strawberry Jam

### **SWEET BITES**

Banana Eclairs, Chocolate Coated and Original Profiteroles, Vanilla Slice

## **AT NOON**

*Your choice of two of the following;*

### **MUSHROOM & HALOUMI BURGER**

Field Mushroom, Byron Bay Haloumi, Roasted Capsicum, Lettuce, Tomato, Beetroot Jam, Beer Battered Chips

### **THE GLEN BURGER**

Angus Beef, Lettuce, Tomato, Cheese, Burger Sauce, Beer Battered Chips

### **CHICKEN SCHNITZEL**

Garden Salad, Beer Battered Chips, Gravy

### **ROAST OF THE DAY**

Roasted Vegetables, Bread Roll, Gravy

### **CAESAR SALAD**

Baby Cos, Double Smoked Bacon, Parmesan, Herb Crusted Crouton, Anchovy Dressing, Poached Egg

## **IN THE AFTERNOON**

*Coffee, Tea and House Baked Biscuits*

## *Tailor Your Day*

### **FRESHLY BREWED TEA & COFFEE**

*\$4pp*

### **BREAKFAST**

*\$25pp*

Scrambled Eggs, Double Smoked Bacon,  
Thick Pork Sausage, Grilled Tomato, Herb Roasted  
Mushroom, Potato Cake, House Made Baked Beans,  
Toasted Spelt Sourdough

### **LIGHT LUNCH**

*\$22pp*

### **ASSORTED FOCACCIAS**

Assortment of Freshly Baked Focaccia Filled with  
Meats, Salads, Cheese and Condiments

### **OR**

### **PLOUGHMAN'S LUNCH**

Continental Meat Platter, Crisp Salad, Baked Bread  
Roll, Australian Cheeses, Pickled Vegetables, Fruit

### **MORNING OR AFTERNOON TEA**

*\$11.50pp - selection of one item, served with freshly  
brewed coffee or tea*

### **DEVONSHIRE TEA**

Fresh Oven Baked Scones, Jam and  
Whipped Chantilly Cream

### **CONTINENTAL PASTRIES**

Individual Muffins and Danishes

### **TOASTED MINI CROISSANTS**

Shaved Leg Ham, Swiss Cheese and Tomato

### **MINI QUICHES**

Quiche Lorraine | Cheesy Chorizo | Spinach and Feta

### **CINNAMON DONUTS**

*Only available for morning tea breaks*

Cinnamon Doughnuts Filled with Strawberry Jam,  
Salted Caramel or Nutella

### **SWEET BITES**

Banana Eclairs, Chocolate Coated and  
Original Profiteroles, Vanilla Slice

### **ADD ONS**

*\$3.50pp*

Orange Juice

Fruit Platter

*\$4.50pp*

House Baked Biscuits





## *Set Menu*

Minimum 20 guests. 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



## *Buffet \$70pp*

Minimum 30 guests

### **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





## *Network at the end of Day*

Minimum order 10 per item

### 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

*\*For networking events, we recommend 8 pieces per guest*



## *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





## *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



## *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*

Traveling for your meeting? Our events team will fill you in on our corporate rate and book a room for you and your delegates.