THE GLEN HOTEL

Est. 1863



Corporate

EVENTS MENU

2027

Corporate Breakfast

Minimum of 30 people

CONTINENTAL BREAKFAST *Served Buffet Style*		$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	

DF = DAIRY FREE **GF** = GLUTEN FREE **GFA** = GLUTEN FREE AVAILABLE
V = VEGETARIAN **VG** = VEGAN **VGA** = VEGAN AVAILABLE



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



Corporate Buffet Lunches | Sandwiches & Wraps

Morning & Afternoon Tea

SWEET SELECTIONS		
Charles Baker Donuts | *Only available until 11am* (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		
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

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Morning & Afternoon Tea | Cookie Platter

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	

Minimum 30 guests

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	

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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 *Minimum 2 Flavours Required*		
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

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SEAFOOD COUNTRY OF ORIGIN: **[A]** = AUSTRALIAN **[I]** = IMPORTED



Canapés | Smoked Salmon & Goats Cheese Tart

Alphonsus Pizza

One-Metre Long Pizzas | 30 Slices Per Pizza

Available until 8pm

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, 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