

## Cocktail & Stand Up Buffet

**\$38.00**  
per person

### To Start

A Selection Yum Cha and Euro Pastry Platters

### Fork Buffet

Your choice of two (2) Hot Fork Dishes:

- Beef Cassoulet
- Chicken Cacciatore
- Lamb Korma with Cashews
- Beef Tortellini with Garlic Cream Sauce
- Pork Char Sui with Asian Vegetables & Noodles
- Steamed Reef Fish with Chermoula Sauce

### Hot Accompaniments

- Steamed Jasmine Rice
- Seasonal Roasted Vegetables

### Cold Accompaniments

- Crisp Garden Salad
- Freshly Baked Bread Rolls
- Assorted Condiments

### After Dinner

Freshly Brewed Coffee & Tea

### Tempting Extras

**\$9.00 per Person**

Bite Sized Chocolate Caramel Slice, American Brownie, Cherry Coconut Slice, and mixed filled Profiteroles.

## Beverages

We offer several options for you and your guests:

1

### All Inclusive Beverage Package

Four (4) Hours duration @ **\$40.00 per person**

Package includes a selection of Local Draught Beer; House White, Red and Sparkling Wine; Orange Juice and Soft Drinks.

2

### Bar Account

Specify what you would like us to serve your guests. We then charge on consumption. Any other drinks, such as spirits, are paid for on an individual cash basis by your guests.

3

### Cash

Your Guests Can Pay Cash Individually.

## Location

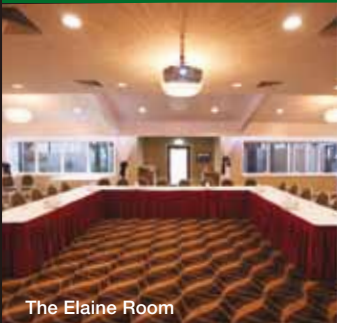


## We offer two fabulous venues to suit your event:

Minimum numbers for our venues are:

**The Elaine Room** - 60 guests

**Silk Lined Marquee** - 80 guests



The Elaine Room



Silk Lined Marquee

## The Glen Hotel

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→ THE ←  
**GLEN**  
HOTEL & SUITES

FREE  
**WiFi**  
GLEN

# Celebrate at The Glen Hotel

Owned & operated by the Fitzgibbons Family since 1960



→ THE ←  
**GLEN**  
HOTEL & SUITES

## Plated Dinner

**\$50**  
per person

### On Arrival

A Selection Yum Cha and Euro Pastry Platters

### Main Course

*Please choose two (2) of the following to be served alternately:*

#### Char Grilled Rump Steak

Cooked medium and served with Mushroom Sauce

#### Chicken Kiev

Filled with Garlic Butter and Herbs, served with Gravy

#### Baked Australian Barramundi

Cone Bay Barramundi served with Garlic Cream Sauce and fresh lemon wedge

*Main selections are served with baked potato, crisp vegetables, as well as a fresh bread roll*

### Desserts

*Please choose two (2) of the following to be served alternately:*

#### Petite Pavlova

Wild berry compote

#### Triple Choc Brownie

Rich dark chocolate ganache

#### Cheesecake

Plum & Raspberry

*All selections are served with fresh Chantilly cream*

### After Dinner

Freshly Brewed Coffee & Tea

## All Packages include:

- ✓ Function Venue Hire for 5 hours
- ✓ Colour Co-Ordinated Helium Balloons
- ✓ Linen
- ✓ Wait Staff

## Cocktail Party

**\$27**  
per person

### Yum Cha Platter

Panko Prawns

Vegetable Spring Rolls (V)

Chicken Teriyaki Skewers

Vegetable Curry Samosas (V)

Steamed Pork Buns

*Served with Sweet Chilli Dipping Sauce*

### Euro Platter

Frittata (GF)

Assorted Pies

Spinach & Ricotta Filos (V)

Sausage Rolls

Italian Meatballs

Chicken & Garlic Balls

*Served with Tomato & BBQ Dipping Sauces*

### Pizzetti Platter

Prosciutto & Goats Cheese

Basil Pesto & Olive (V)

Caramelised Onion & Rosemary (V)

Pepperoni & Smoky Tomato

BBQ Chicken & Cucumber Raita

*Also*

Freshly Brewed Coffee & Tea

## Optional Extra

**\$5.90**  
each

(minimum order of 20 and minimum 10 per variety)

*Enjoy a tantalizing variety of our hand made pint-sized burgers for you and your guests to graze on:*

### Make a selection from the following:

Ground Angus Beef with Caramelised Onion and Tomato Relish

Grilled Peri Peri Chicken breast with Avocado and Sour Cream

Grilled Mediterranean Vegetables with Tomato Tapenade (V)

(All served with salads and cheeses)

## Buffet Dinner

**\$54**  
per person

### On Arrival

A Selection Yum Cha and Euro Pastry Platters

### Carvery

*Your choice of one (1) of the following:*

Roast Lamb stuffed with Rosemary and Garlic

Salted Roast Pork with Apple Chutney

Roast Beef with Mustard Crust

### Hot Fork Dishes

*Your choice of one (1) of the following:*

Chicken Cacciatore

Lamb Korma with Cashews

Beef Tortellini with Garlic Cream Sauce

### Hot Accompaniments

Steamed Jasmine Rice

Beef jus

*Your choice of one (1) of the following:*

Seasonal Roasted Vegetables

Seasonal Steamed Vegetables

### Cold Accompaniments

Sliced Continental Meat Platter

Chilled Marinated Chicken Skewers & Wingettes

Crisp Garden Salad

Creamy Potato Salad

Traditional Caesar Salad

Freshly Baked Bread Rolls

Assorted Condiments

### Desserts

Whole Cakes & Gateaux

Assorted Sweet Slice Platter

Seasonal Fresh Fruit Platter

### After Dinner

Freshly Brewed Coffee & Tea