



THE
GLEN HOTEL
Est. 1863

Corporate

EVENTS
MENU

2025

Corporate Breakfast

CONTINENTAL BREAKFAST <i>Served Buffet Style</i>		\$29.00 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 PLATED BREAKFAST		\$29.00 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		
Pork Sausage	DF, GF	\$7.50 Per Person
Sauteed Mushrooms cooked in Garlic Butter	GFA, V, VGA	\$5.50 Per Person
Baked Beans	GF, DF, V, VG	\$5.50 Per Person
Extra Poached Egg	GF, V	\$6.00 Per Person
Hollandaise	GF, V	\$4.00 Per Person
STANDARD BREAKFAST BUFFET <i>Minimum 30 guests</i>		\$27.00 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 <i>Minimum 30 guests</i>		\$31.00 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	DF, V, VG	
Hash Browns	GF, DF, V, VG	
PREMIUM BREAKFAST BUFFET <i>Minimum 30 guests</i>		\$39.00 Per Person
Selection of Breads with Spreads	GFA, V	
Scrambled Eggs	GF, V	
Smoked Bacon Rashers	DF, GF	
Pork Sausages	DF, GF	
Grilled Tomatoes with Herb Oil & Balsamic	DF, V, VG	
Sauteed Mushrooms cooked in Garlic Butter	V, VGA	
Hash Browns	DF, V, VG	
Hollandaise	GF, V	



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 & Mints
- Data Projector, Screen & Microphone
- Whiteboard or Flipchart with markers
- Free Wi-Fi

PACKAGE ONE | Mixed Sandwiches

Full Day \$71.00 Per Person

Half Day (*Lunch & either Morning Tea or Afternoon Tea*) \$55.00 Per Person

PACKAGE TWO | Charcuterie Buffet

Full Day \$76.00 Per Person

Half Day (*Lunch & either Morning Tea or Afternoon Tea*) \$60.00 Per Person

PACKAGE THREE | Build Your Own Taco Buffet

Full Day \$84.00 Per Person

Half Day (*Lunch & either Morning Tea or Afternoon Tea*) \$68.00 Per Person

PACKAGE FOUR | Build Your Own Burger Buffet

Includes One Protein

Full Day \$88.00 Per Person

Half Day (*Lunch & either Morning Tea or Afternoon Tea*) \$73.00 Per Person

PACKAGE FIVE | Roast Buffet

Includes One Protein

Full Day \$89.00 Per Person

Half Day (*Lunch & either Morning Tea or Afternoon Tea*) \$74.00 Per Person



Morning & Afternoon Tea

SWEET SELECTIONS

Charles Baker Donuts* (Original Cinnamon, Jam, Nutella & Salted Caramel) <i>*Only available until 11am</i>		\$4.50 Per Person
Vegan Donuts (2 pieces)	DF, GF, V, VG	\$8.50 Per Person
Lamington		\$7.50 Per Person
Scone served with Whipped Cream & Jam		\$8.50 Per Person
Assorted Danish Pastries		\$8.50 Per Person
Chocolate Caramel Brownie	GF	\$9.50 Per Person
Individual Fruit Bowls	DF, GF, V, VG	\$9.50 Per Person
Raw Snikka Slice	DF, GF, V, VG	\$11.00 Per Person
Assorted Cookie Platter (50 pieces)	GFA	\$79.00 Per Platter

SAVOURY SELECTIONS

Quiche Lorraine		\$6.00 Per Person
Vegetable Pakora (2 pieces)	DF, V, VG	\$8.00 Per Person
Roasted Vegetable & Goat's Cheese Frittata	GF, V	\$8.00 Per Person
Cauliflower Rolls	DF, GF, V, VG	\$9.00 Per Person
Spinach & Cheese Quiche	GF, V	\$9.00 Per Person
Baked Croissants with Double Smoked Ham & Swiss Cheese		\$10.00 Per Person
Sausage Roll (2 pieces)		\$10.00 Per Person
Sweet Corn Fritters	GF, V	\$9.50 Per Person
Beef & Stout Pie (2 pieces)		\$11.00 Per Person



Corporate Buffet Lunch

SANDWICHES & WRAPS DFA, GFA

\$25.00 Per Person

Smoked Ham, Rocket, Vine Ripened Tomato, Swiss Cheese, Dijon Mustard & Aioli

Grilled Chicken Breast, Mixed Leaves, Carrot, Cucumber, Avocado, Cheese & Aioli

Roast Beef, Rocket, Grilled Capsicum, Onion, Tomato Chutney & Horseradish Cream

Beetroot Hummus, Roasted Peppers, Chargrilled Artichoke, Mixed Leaves, Tomato & Cucumber

CHARCUTERIE BUFFET *Minimum 30 guests* GFA

\$34.00 Per Person

Ham

Salami

Bresaola

Grilled & Marinated Vegetables

Selection of Cheeses

Goat's Fetta

Olives

Toasted Turkish Bread

Mixed Leaf Salad

Served with a Selection of Condiments & Dressings

BUILD YOUR OWN BURGER BUFFET *Minimum 30 guests*

\$34.00 Per Person *One Protein Selection*

Ground Angus Beef Pattie

GF, DF

\$44.00 Per Person *Two Protein Selections*

Southern Fried Chicken

GF

\$54.00 Per Person *Three Protein Selections*

Plant Based Chicken Burger

DF, V, VG

Served with

Steamed Milk Buns

GFA

Lettuce

Tomato

Slaw

Cheese

Assorted Condiments

Corporate Buffet Lunch

BUILD YOUR OWN TACO BUFFET *Minimum 30 guests* GFA, DFA \$38.00 Per Person *One Protein Selection*

Chilli Beef \$48.00 Per Person *Two Protein Selections*

Chilli Chicken

Battered Fish

Served with

Chilli Beans

Soft Flour Tortilla

Shredded Lettuce

Sour Cream

Guacamole

Salsa

Jalapeños

Assorted Condiments

ROAST BUFFET *Minimum 30 guests* GFA, DFA \$44.00 Per Person *One Protein Selection*

Lamb \$54.00 Per Person *Two Protein Selections*

Brisket \$64.00 Per Person *Three Protein Selection*

Pork

Chicken Cutlet

Served with

Roasted Vegetables

Steamed Greens

Red Wine Jus

Garden Salad

Bread Rolls

Assorted Condiments

Canapés

COLD

Sourdough Bruschetta, Smoked Fetta, EVOO, Balsamic	V	\$6.50 Per Person
Grilled Vegetable Crostini, Beetroot Hummus	DF, V, VG	\$6.50 Per Person
Smoked Salmon & Goats Cheese Tart (2 pieces)	GFA	\$9.00 Per Person

HOT

Steamed Pork Bun (2 pieces)		\$7.50 Per Person
Vietnamese Pork Spring Rolls (2 pieces)		\$8.50 Per Person
Butter Chicken Empanada (2 pieces)		\$9.50 Per Person
Sausage Roll (2 pieces)		\$10.00 Per Person
Steamed Prawn Gow (2 pieces)		\$9.50 Per Person
Chicken & Lemongrass Wonton (2 pieces)		\$9.50 Per Person
Beef & Stout Pie (2 pieces)		\$11.00 Per Person

SUBSTANTIAL

Grilled Mushroom & Haloumi Sliders	V	\$13.50 Per Person
Southern Fried Chicken Sliders with House Slaw		\$13.50 Per Person
Pork Belly Skewers, Chilli Caramel (2 pieces)	DF, GF	\$16.50 Per Person
Prawn Cocktail, Lettuce, Cocktail Sauce	DF, GF	\$17.50 Per Person
Korean Chilli Glazed Chicken with Kewpie Mayo		\$17.50 Per Person

DIETARY FRIENDLY

Sweet Potato Croquettes (2 pieces)	DF, GF, V, VG	\$5.50 Per Person
Vegan Spring Rolls (2 pieces)	DF, V, VG	\$6.50 Per Person
Pumpkin Arancini (2 pieces)	DF, V, VG	\$6.50 Per Person
Mac & Cheese Croquettes (2 pieces)	V	\$7.50 Per Person
Spinach & Ricotta Triangles (2 pieces)	V	\$9.50 Per Person

DESSERT

Mini Vanilla Cream Chocolate Éclair (2 pieces)	V	\$6.50 Per Person
Lamington	V	\$7.50 Per Person
Vegan Donuts (2 pieces)	DF, GF, V, VG	\$8.50 Per Person
Churros, Hot Chocolate Sauce (2 pieces)	V	\$8.50 Per Person



Canapés | Smoked Salmon & Goats Cheese Tart

Alphonsus Pizza

Metre Long Pizzas

**Only available until 8pm*

MARGHERITA	V	\$72.00
Napoli Sauce, Fior Di Latte, Fresh Basil, EVOO		
HAM & PINEAPPLE		\$75.00
Napoli Sauce, Fior Di Latte, Ham, Pineapple		
FUNGHI FORMAGGI	V	\$81.00
Truffle Paste, Fontina, Fior Di Latte, Funghi Trifolata, Parmigiano, Chiodini, Rocket		
DELIZA		\$81.00
Napoli Sauce, Fior Di Latte, Salami, Olives, Artichokes, Roasted Capsicum, Pesto		
VIOLA VERDURA	V	\$81.00
Peperonata Sauce, Goats' Cheese, Fior Di Latte, Scarola, Artichoke, Roast Capsicum, Purple Sweet Potatoes		
BBQ CHICKEN & BACON		\$83.00
BBQ Sauce, Fior Di Latte, Chicken, Bacon		
BEEF BRISKET		\$83.00
BBQ Sauce, Fior Di Latte, Slow Braised Beef Brisket, Red Onion, Rosemary Potatoes, Chipotle Mayo		
MEAT LOVERS		\$85.00
BBQ Sauce, Fior Di Latte, Bacon, Pepperoni, Chicken, Ham		

Standard Size Vegan & Gluten Free Pizza Options Available



Alphonsus Pizza | Assorted Metre Long Pizzas