



DONNA CHANG



DONNA CHANG

FUNCTIONS PACKAGE





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From its upper level vantage point, the mezzanine level captures the excitement from the restaurant below whilst offering a more exclusive and intimate setting in three private function spaces.

The decadence of the mezzanine floor pays homage to the heritage listed elements of the building and are sure to impress. You can utilise all three rooms as one larger space or they can be used individually.

Mezzanine Room 120 guests seated, 40 guests standing

Mezzanine Room 218 guests seated, 35 guests standing

Mezzanine Room 329 guests seated, 50 guests standing

Mezzanine Room 2 & 3.....40 guests seated across 2 tables

Exclusive use of

Mezzanine Level60 guests seated, 80 guests standing

Minimum spend: Individual Mezzanine Rooms

JUL - OCT	Sunday – Thursday	\$1,500.00
	Friday & Saturday	\$2,000.00
NOV & DEC	All days	\$2,000.00

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The main dining room in Donna Chang is an open space allowing for the theatre of authentic modern Chinese serving to be enjoyed.

The dining room is fast paced and accompanied with impeccable service. With booth sections throughout the dining room, floor plans will need to be discussed with the events team.

For exclusive use of the main dining room please contact our event team for a detailed quote.



Our banquets are designed to showcase the best produce and are married with technical skills for guests to enjoy as a shared experience.

BANQUET ONE ————— \$68PP

- Sichuan pickles
- Bang Bang cold noodle salad
- Black Kingfish w white radish, black garlic + nori
- Fried calamari w peppercorn, garlic + lemon
- Steamed Harpuka w white soy, ginger + shallot
- BBQ roasted pork belly w fragrant herbs +chilli
- Northern style shredded lamb shoulder w steamed bread
- Wok braised bok choy w baby corn + pork floss
- Steamed jasmine rice
- Soft serve (*today's selection*)

BANQUET TWO ————— \$88PP

- Sichuan pickles
- Black Kingfish w white radish, black garlic + nori
- Cold cut chicken w fresh wasabi, shiso + ginger
- Steamed Hapuka w white soy, ginger + shallot
- Kung pao prawns w macadamia + dried chilli
- Stir fried Wagyu sirloin w King Brown mushrooms + black pepper
- Braised + shredded pork hock w hot + sour sauce
- Steamed Chinese brocolli w abalone + oyster sauce
- Steamed jasmine rice
- Coconut sago pudding w sweet red bean, jackfruit, pandan + sweetcorn ice cream





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BANQUET THREE ————— \$118PP

- Sichuan pickles
- Yellowfin tuna w blackened chilli + sesame
- Golden goose wontons
- Pan fried barramundi w wild mushrooms + ham
- Moreton Bay bugs w salted duck egg yolk + fermented chilli
- Roasted duck w Davidson plum + five spice
- Tajima Wagyu scotch fillet MBS 7 w kampot pepper sauce
- Stir fried snow pea leaves w dried chillies + garlic
- Donna Chang’s special fried rice
- Daintree forest chocolate tart w Davidson plum jam + White Rabbit candy ice cream

Matched wines:

Our wine matches will change regularly and will be tailored to suit each course. Expect aromatic whites, lifted rosé and spicy reds selected by our team of sommeliers.

Principal wine matching \$48pp

Superior wine matching \$68pp



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For a stand-up event of 20 people or more at Donna Chang, we have a variety of menu options available.

With an introductory package available, we encourage you to build your menu from here. If you would like assistance with these, please speak with our events team.

8 appetisers per person (approx. 2 hours).....\$38pp

APPETISERS ————— \$5

- Crystal vegetable dumplings
- Tea quail egg w salted black olive
- Crispy fried eggplant w fragrant ginger dressing
- Saltbush pancakes w dark chilli paste
- Black kingfish w white radish + black garlic
- Pacific oysters w ginger pearls + shallot
- Octopus w native tamarind, finger lime + chilli
- Sichuan salt + pepper prawn
- Vegetable spring roll
- Chicken + black sesame siu mai
- Pork + mushroom siu mai
- Char siu pork puff
- Prawn + scallop wonton w aged vinegar
- Fried pork + mushroom wontons w sweet soy
- Saltwater duck breast w charred mustard pickles
- Lamb potsticker dumpling
- Char siu pork neck w rockmelon honey + soy
- Sichuan spiced chicken wings





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For a more substantial offering, please select additional canapés from the menu below. Items are priced per piece, per person.

LARGER ————— \$9

- Crispy prawn bao w shallot mayo
- Crispy duck bao w hoisin, cucumber + shallot
- Cold cut chicken w fresh wasabi, shiso + ginger
- Pork belly bao w spiced pickles + salted chilli
- Crispy spare rib bao w sweet soy + pickles
- Scallops w black bean + chilli
- Fried calamari w pepperberry, garlic + lemon
- Xinjiang style lamb tenderloin skewers w cumin + fennel
- Sichuan spiced chicken skewers

BOWLS ————— \$14

- Fried silken tofu, Hong Kong typhoon style
- Kung pao tofu
- Yunnan style exotic mushroom noodles
- Bang Bang cold noodle salad
- Aromatic duck salad w pickled cucumber + coriander
- Stir fried egg noodles w crab + XO
- Steamed Harpuka w white soy, ginger + shallot
- Guangxi pork salad w peanuts + coriander
- Twice cooked chicken w Hokkien noodles
- Kung pao chicken
- Grilled beef fillet w baby bok choy + Chinese mushrooms
- Slow roasted lamb shoulder w chickpeas, coriander + cumin

PREMIUM ————— \$15

- Yellowfin tuna w black bean, chilli + sesame
- Scampi toast w Osietra caviar + wakame
- Saltbush pancakes w Fraser
- Isle Spanner crab + Yarra Valley caviar
- Seaweed cracker w Sichuan spiced Wagyu tartare
- Prawn crackers w raw WA scampi + wild scampi caviar



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With an accomplished wine team and 100 label wine list, Donna Chang offers beverages on consumption for all functions, with the option to place a limit on the beverage tab.

We ask that you pre-select a white, red and rosé, to avoid any disappointment with availability. You are welcome to order additional wines off the list on the evening.

Our events team are more than happy to liaise with you regarding your beverage

selections, and help you select the perfect wines for your event. To match the banquet menus we would suggest riesling, aromatic whites, rose, pinot noir or aromatic reds, as these have been selected to best suit the cuisine.

BEVERAGE PACKAGE

Please let us know if you would prefer a beverage package. Our events team will work with the sommeliers to put together some options when quoting your event.

OPTIONAL EXTRAS

Cocktail on arrival\$15 per person

Choose from:

RASPBERRY & LEMONGRASS COLLINS (Tall - Refreshing)
Zubrowka Bison grass vodka, creme de framboise, raspberry, lemongrass, lemon + soda

GUAVA & MANDARIN LEAF MIMOSA (Sparkling - Crisp)
Guava nectar, mandarin leaf + sparkling

YUZU SO SHOULD (Wine - Fresh)
Yuzu sake, apricot brandy, soda + prosecco

GAME SET MATCHA COLADA (Short - Tropical)
Bacardi Carta Blanca rum, pineapple, coconut, lime + matcha

TEA-TINI (Coupe - Floral)
Bombay Sapphire gin, creme de peach, chrysanthemum tea + lime

Please note, we will finalise your order approximately 2 weeks prior to your event date. There is a minimum order of 10 cocktails for your event.





BOOKING CONFIRMATION

Donna Chang's Terms & Conditions form must be completed, signed and returned with the specified deposit to ensure your booking is secured.

DEPOSIT

A minimum deposit of \$200.00 must be given within 7 days to secure the function. If the deposit is not received within the arranged timeframe, the space may be released to other parties.

MINIMUM SPENDS

If the client wishes to pay before the event via direct deposit, this must be received into the Donna Chang bank account, 2 working days prior to the function date to be accepted. While there is only one bill per function, guests are welcome to pay up to 3 different amounts.

FINAL NUMBERS

Final numbers are required 7 working days prior to function date, numbers can reduce without charge up to 3 days prior to the event date. The charges will apply to guaranteed minimum numbers, or the final head count, whichever is greater.

SURCHARGE

There is no credit card surcharge, but a 15% surcharge is incurred for public holidays.

SERVICE FEE

A 5% service fee is added to the final bill as gratuity for staff. If you would like this reduced or removed please inform the events team. The service fee is not included in the minimum spend.

CANCELLATIONS

All cancellations are to be made in writing. In the event of a cancellation, postponement or transfer of the event date, you must advise your event coordinator in writing 30 days or more before the function date.

DAMAGES

The client is financially liable for any damage to restaurant property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or sub-contractors. Nothing is to be nailed, screwed, stuck or stapled to the walls, doors or other surfaces which are part of the restaurant.



ENTERTAINMENT & AV

Any external suppliers are required to sign a waiver regarding financial liability for damages prior to the event.

INSURANCE/PUBLIC LIABILITY

Ghanem Group accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue prior to, during or after a function.

FURNITURE REMOVAL

Any change to the venue floor plan may incur a removal and storage fee of furniture.

FOOD/BEVERAGES

Donna Chang does not permit food or beverages to be brought onto the premise – the only exception being cakes which incur a \$2.00 per person fee.

DRESS CODE

Donna Chang requires guests to be dressed in smart-casual attire, and there is to be no thongs or singlets worn in the venue.

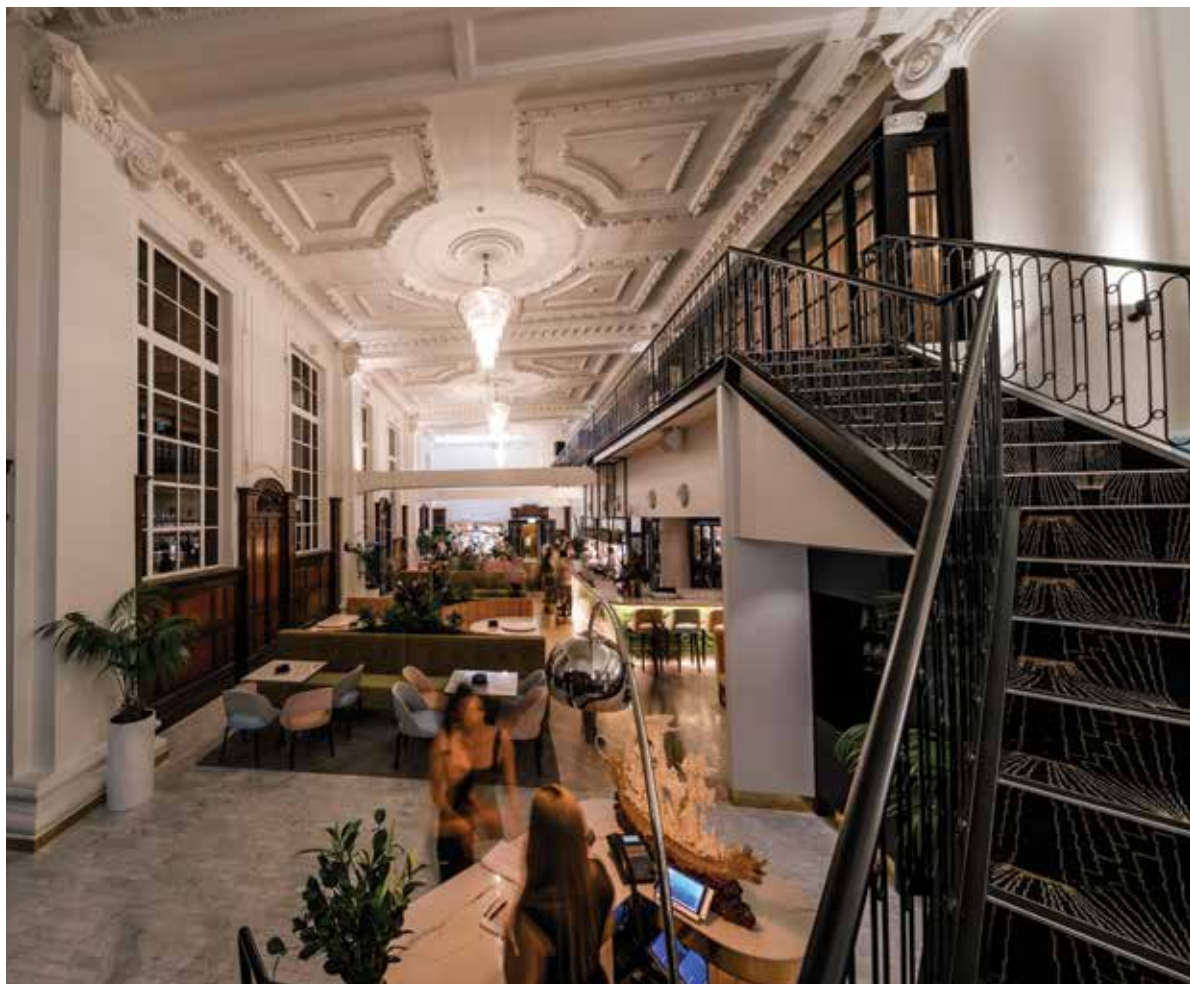
DECORATIONS

There are to be no table scatters, sparklers, balloons or hen's paraphernalia in the venue. Candles and floral arrangements are welcomed.

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name

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signature

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date





LOCATION

171 George Street, Brisbane
City QLD 4000

Located on the ground floor of
the Adina Hotel – corner of
George Street & Elizabeth Street.

OPENING HOURS

7 days a week.

Breakfast – 6.30am till 10am
Lunch – 12pm till 3pm
Dinner – 6pm to 11pm

ROOM SERVICE

Available to all Adina Hotel
rooms from 12pm until 11pm

CONTACT

For group bookings and
event enquiries please call
our Reservations & Events
Team on (07) 3243 4888

