



DONNA CHANG



DONNA CHANG

FUNCTIONS PACKAGE





M
E
Z
Z
A
N
I
N
E

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 level 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, 30 guests standing
- Mezzanine Room 218 guests seated, 25 guests standing
- Mezzanine Room 329 guests seated, 40 guests standing
- Mezzanine Room 2 & 340 guests seated across 2 tables
- Exclusive use of Mezzanine Level60 guests seated, 80 guests standing

Minimum spend: Individual Mezzanine Rooms

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

M
A
I
N
D
I
N
I
N
G

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**

Available for lunch only

- Yellowtail kingfish w black garlic, white radish + wakame
- Market fish fillet steamed w white soy, ginger + shallot
- Steamed Jasmine rice
- Stir fried Wagyu topside w king brown mushrooms, coriander + black pepper
- Wood grilled char siu pork w rockmelon, honey + tamari
- Steamed baby bok choy w abalone oyster sauce + garlic
- Passionfruit steamed bun

BANQUET TWO ————— **\$88PP**

- Bang Bang vegetarian noodles
- White poached chicken salad w wasabi leaf + ginger
- Market fish fillet steamed w white soy, ginger + shallot
- Kung pao prawns w macadamia, garlic stems + dried chillies
- Steamed jasmine rice
- Wood grilled char siu pork w rockmelon honey + tamari
- Stir fried Waygu topside w king brown mushrooms, spring onion + black pepper
- Steamed baby bok choy w abalone oyster sauce + garlic
- Ruby chocolate mousse + drunken cherry trifle w coconut + candied macadamia

menus subject to seasonal changes





S
E
A
T
E
D
M
E
N
U

BANQUET THREE ————— \$128PP

- Yellowtail kingfish w black garlic, white radish + wakame
- Scallop + prawn wontons w aged black vinegar, coriander + roasted chilli
- Stir fried baby abalone w flowering garlic chives, wood ear mushrooms + spring onion
- Wood roasted swordfish fillet w black bean, salted olives + spring onion
- Whole Moreton Bay bug w salted duck egg + fermented chilli
- Donna Chang special fried rice w BBQ pork + prawn
- Roasted duck w Davidson plum + five spice
- Kobe cuisine Wagyu scotch fillet MBS7+ w Kampot pepper + dark soy
- Steamed Asian greens w king crab meat
- Dark chocolate mousse w Hennessy XO, caramel and Chinese Churros

\$68.00 vegetarian/vegan banquet available on request

menus subject to seasonal changes





S
T
A
N
D
U
P
M
E
N
U

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

- Freshly shucked oysters w ginger + spring onion (GF)
- Vegetable spring roll w house chilli sauce (V)
- Pan fried vegetable dumpling (V)
- Steamed Char Sui pork buns
- Prawn Hargow w Avruga caviar
- Prawn + chive puff w pineapple sweet chilli
- Fried calamari w pepperberry, garlic + lemon (GF)
- Fried scampi toast w seaweed mayo + Avruga
- Peking duck spring roll w spicy plum sauce
- Prawn + chicken siu mei w black garlic sauce
- Pan fried lamb + cumin buns w house chilli
- Spiced Wagyu beef tartare w crispy seaweed

menus subject to seasonal changes





STAND UP MENU

S
T
A
N
D
U
P
M
E
N
U

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

LARGER ————— \$9

- Wild mushroom fried rice (V) (GF)
- Stir fried chicken + shallot noodles w XO
- Mini Chinese style BBQ duck + hoisin sauce pie
- Donna Chang special fried rice w BBQ pork & prawn (GF)
- Beef short rib burger, pickled carrot, coriander + spring onion

menus subject to seasonal changes





BEVERAGES

With an accomplished wine team and impeccable wine list, Donna Chang offers three packages to choose from.

Please note, all beverage packages are for 15 people or more

S
T
A
N
D
A
R
D

\$40PP	\$50PP	\$60PP
2 HRS	3 HRS	4 HRS

Sparkling	2018 Redbank Prosecco
White wine	2018 Redbank Pinot Grigio
Red wine	2018 Redbank Shiraz
Beer	Asahi Super Dry Lager, Asahi Soukai, Stone and Wood, Balter XPA
Non-Alcoholic	Soft drinks & sparkling/still water

P
R
E
M
I
U
M

\$50PP	\$60PP	\$70PP
2 HRS	3 HRS	4 HRS

Sparkling	NV Cloudy Bay Pelorus
White wine	2017 Totara Sauvignon Blanc 2017 Palmetto Riesling
Rosé	2018 Howard Vineyard Rosé
Red wine	2016 Harvest Pinot Noir 2015 Whistler Shock Value Grenache blend
Beer	Asahi Super Dry Lager, Asahi Soukai, Stone and Wood, Balter XPA
Non-Alcoholic	Soft drinks & sparkling/still water
Upgrade	Option to upgrade to Champagne NV Ruinart R de Ruinart for \$40 pp/per hour





D
E
L
U
X
E

2 HRS	3 HRS	4 HRS
\$70PP	\$85PP	\$100PP

- Sparkling** NV Ruinart R de Ruinart
- White wine** 2016 Gunderloch Als War's Ein Stuck Riesling
2017 SC Pannell Chardonnay
- Rosé** 2017 Cullen Dancing in the Moonlight Rosé
- Red wine** 2016 Domaine Faiveley Bourgogne Rouge Pinot Noir
2017 Vasse Felix Cabernet Sauvignon
- Beer** Asahi Super Dry Lager, Asahi Soukai, Stone and Wood, Balter XPA
- Non-Alcoholic** Soft drinks & sparkling/still water

Tailored sommelier wine pairings also available on request.
Please note all wines subject to change due to availability.

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

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. Please note that the deposit is non-refundable

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.

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.

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.

.....
name

.....
signature

.....
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.
Lunch – 12pm till 3pm
Dinner – 6pm to 11pm

CONTACT

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

