



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 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 & 347 guests seated across 4 tables
- Exclusive use of Mezzanine Level67 guests seated, 80 guests standing



MEZZANINE ROOM 1



MEZZANINE ROOM 2



MEZZANINE ROOM 3



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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 Available for lunch only ————— \$68PP

- Raw Kingfish, black garlic + pickled daikon
- Cold wheat noodles w sesame dressing, Sichuan pepper + chilli
- Fried calamari w native pepperberry + garlic
- Market fish fillet, white soy, spring onion + ginger relish
- Wood grilled char siu pork w honey + tamari
- Stir fried Wagyu striploin w king brown mushrooms+ black pepper
- Baby bok choy w abalone oyster sauce + fried garlic oil
- Steamed Jasmine rice
- Golden mango steamed bun

BANQUET TWO ————— \$88PP

- Raw Kingfish w black garlic + pickled daikon
- Cold wheat noodles w strange flavour, coriander, crispy chilli+ peanuts
- Steamed prawn & scallop wontons w aged vinegar, coriander + chilli
- Market fish fillet, white soy, spring onion + ginger relish
- Kung pao prawns w dried chillies, macadamia + Sichuan peppercorns
- Char siu pork neck w honey tamari + rockmelon
- Stir fried Wagyu striploin w king brown mushrooms, spring onion + black pepper
- Baby bok choy w abalone oyster sauce + fried garlic oil
- Steamed jasmine rice
- Tropical fruits + sorbet

Menus subject to seasonal changes





SEATED MENU

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BANQUET THREE ————— \$128PP

- Tuna tartare w Pixian chilli, Sichuan pepper + coriander
- Bang Bang chicken salad
- Steamed prawn + scallop wontons w aged black vinegar + crispy chilli
- Fried calamari w native peppercorn + garlic
- Market fish fillet, white soy, spring onion + ginger relish
- Charcoal roasted jumbo prawns, salted duck egg + fermented chilli
- Wagyu scotch fillet MBS7+ w Kampot pepper + dark soy
- Chinese roast duck w Davidson's plum + five spice
- Baby bok choy w abalone oyster sauce + fried garlic oil
- Donna Chang fried rice
- Fried caramel ice cream, caramel sauce

VEGETARIAN / VEGAN ————— \$68PP

Available upon request

Menus subject to seasonal changes





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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

- 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 Shu Mai 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

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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

- 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





Commence the day with a sophisticated breakfast with a Donna twist.

BREAKFAST PACKAGE ————— **\$35PP**

Includes barista coffee, a selection of teas and fresh juices.

Your selection of 4 dishes from the list below to be chosen by the individual on the day

- Bircher muesli w poached seasonal fruit, organic yoghurt + macadamia nut crumble
- Hand crafted Wholly crumpets w fresh honeycomb + cultured butter
- Buttermilk pancakes w poached seasonal fruit + orange mascarpone
- Bacon + fried eggs sandwich w Donna's HP Sauce
- Smoked salmon "Benedict", golden hash brown, poached eggs + hollandaise sauce
- Chermoula – Eggs baked in braised Moroccan tomato + kale served w Dukkah, crème fraiche + toasted bread
- 2 free range eggs, cooked your way w toasted sourdough (poached, fried or scrambled)
- Smashed Avocado on toast w shallot oil, roasted tomato + Typhoon shelter crumb
- Char siu roasted pork w crispy fried egg, potato hash, tamari + house pickles
- Chinese style prawn omelette w oyster sauce, garlic + chilli

Menus subject to seasonal changes





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CONFERRNCING

Customise your conference package with either a full day package or half day options. All packages include tea, coffee and water throughout. Plus Morning Tea and Afternoon Tea.

FULL DAY EXPRESS COLD CONFERENCE PACKAGE ——— \$55PP

- Smoked salmon + cream cheese
- Cheddar + mustard pickle
- Salami + tomato relish + ham
- Soft egg mayo + watercress

FULL DAY EXPRESS HOT CONFERENCE PACKAGE ——— \$60PP

- Ham + cheese croque monsieur
- Grilled mediterranean vegetables w goats cheese
- Reuben sandwich
- Rocket pesto & roast chicken mayo w green tomato pickles

FULL DAY WITH DIM SUM CONFERENCE PACKAGE ——— \$80PP

- Lunch: Donna Chang Dim Sum Menu (selection of Donna Chang’s dim sum, menu available upon request).

FULL DAY BANQUET CONFERENCE PACKAGE ——— \$105PP

- Lunch: Donna Chang 3 course lunch banquet (refer to page 4, Banquet One)

MORNING TEA

- Bacon sliders w Donna’s HP sauce
- Coconut tea cakes
- Raspberry + pistachio friands
- Mini smoked salmon + avocado bagels
- Seasonal fruit platter

AFTERNOON TEA

- Mango steamed buns
- Savoury ham, cheese + spinach muffins
- Chocolate brownie
- Smoked tomato + goats cheese quiche
- A selection of local cheese w condiments

** Customise your conference to a half day option by removing either morning tea OR afternoon tea for a reduced cost of \$12 less per person. Menus subject to seasonal changes and dietary requirements can be catered too upon request.





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

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

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

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

Sparkling	NV Cloudy Bay Pelorus
White wine	Totara Sauvignon Blanc Palmetto Riesling
Rosé	Howard Vineyard Rosé
Red wine	Handpicked Regional Selections Pinot Noir 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	Request a quote to upgrade to Champagne





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

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

*Limit on Champagne applies depending on numbers.

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

BESPOKE COCKTAIL

Let our award winning bar team create a bespoke cocktail completely unique to you and your celebration.

Please note, 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

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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.
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

