



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 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.





SEATED MENU

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

BANQUET ————— \$75PP

- Kingfish 'yu sheng' w wakame, palm heart + macadamia oil
- Red braised chicken w cloud ear mushrooms + pickles
- Sesame + green tea noodles w soy + pickled vegetables
- Duck + prawn wontons w consommé + chilli oil
- Steamed Coral trout w ginger + shallot
- Stir fried beef w pickled chilli peppers + shallot
- Steamed Jasmine rice
- Asian greens, oyster sauce + fried garlic oil
- Matcha green tea cake

BANQUET ————— \$110PP

- Sichuan Pickles
- Kingfish 'yu sheng' w wakame, palm heart + macadamia oil
- Red braised chicken w cloud ear mushrooms + pickles
- Char siu BBQ pork bao w condiments
- Duck + prawn wontons w consommé + chilli oil
- Steamed Coral trout w ginger + shallot
- Crispy roasted pork belly w mustard pickled wombok
- Westholme Wagyu 8+ mbs w pickled shiitake
- Steamed Jasmine rice
- Asian greens, oyster sauce + fried garlic oil
- Mango pancake

ADDITIONS —————

- Spicy pork xiao long bao \$10PP
- Upgrade to BBQ pork + prawn fried rice \$4PP
- Chinese roast duck w Davidson plum + five spice \$40^{half}/\$80^{whole}

We recommend one half between 3-4 for a light portion or one whole between 4 for a substantial portion

*Vegetarian & Vegan banquet menus available upon request from \$65PP
Menus subject to seasonal changes*





BEVERAGES

With an accomplished wine team and impeccable wine list, Donna Chang offers the option of a consumption bar tab OR three beverage 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** Dal Zotto Prosecco (VIC)
- White wine** Dal Zotto Pinot Grigio (VIC)
- Rosé** Dal Zotto Rosato (VIC)
- Red wine** Dal Zotto Sangiovese/Cabernet (VIC)
- Beer** Asahi Super Dry Lager, Balter XPA, Stone and Wood Pacific Ale, Peroni Leggera, Treehouse Apple Cider.

Non-Alcoholic Soft drinks & sparkling/still water

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

- Sparkling** Cloudy Bay Pelorus Brut NV (NZ)
- White wine** Chaffy Bros Duft Punkt Aromatic White Riesling/Gewürtz/Kerner (SA)
Craggy Range Sauvignon Blanc (NZ)
- Rosé** AIX (FRA)
- Red wine** Lake Hayes Pinot Noir (NZ)
Whistler Shock Value GSM (SA)
- Beer** Asahi Super Dry Lager, Stone and Wood Pacific Ale, Peroni Leggera, Balter XPA, Treehouse Apple Cider
- 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** Taittinger NV
- White wine** Cloudy Bay Sauvignon Blanc (NZ)
Nick Spencer Chardonnay (N.S.W)
Ocean 8 Pinot Gris (VIC)
- Rosé** AIX (FRA)
- Red wine** Dalrymple Pinot Noir (TAS)
Vasse Felix Cabernet Sauvignon (WA)
Craggy Range Syrah (NZ)
- Beer** Asahi Super Dry Lager, Stone and Wood Pacific Ale,
Peroni Leggera, Balter XPA, Treehouse Apple Cider
- 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

Passionfruit Mai Tai

Bacardi Ocho, Cointreau, lime, orgeat, passionfruit, banana leaf

Lychee Colada Bubble Tea

Bacardi Carta Blanca, lychee liqueur, pineapple, coconut, lime

Aperol Spritz

Aperol, Prosecco, soda, orange

Margarita

Herradura Plata, Cointreau, lime, salt

Peach and green tea collins

Bombay Sapphire, peach liqueur, green tea, soda

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 \$4.00 per person fee. Cake is served with chantilly cream and seasonal fruit and is individually plated.

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.





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

Wednesday - Sunday
12.00pm - 9.00pm

CONTACT

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

