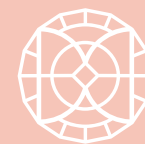




FUNCTION PACKAGE 2024

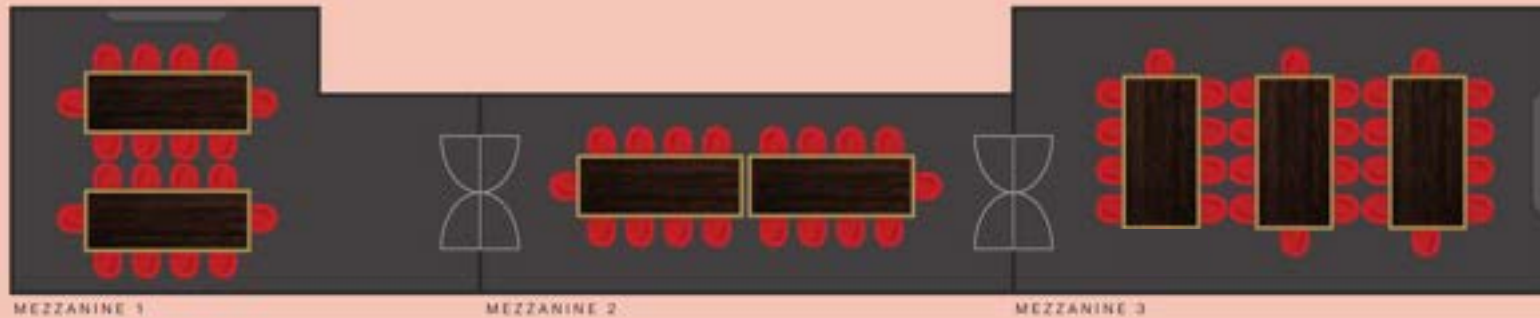


DONNA CHANG

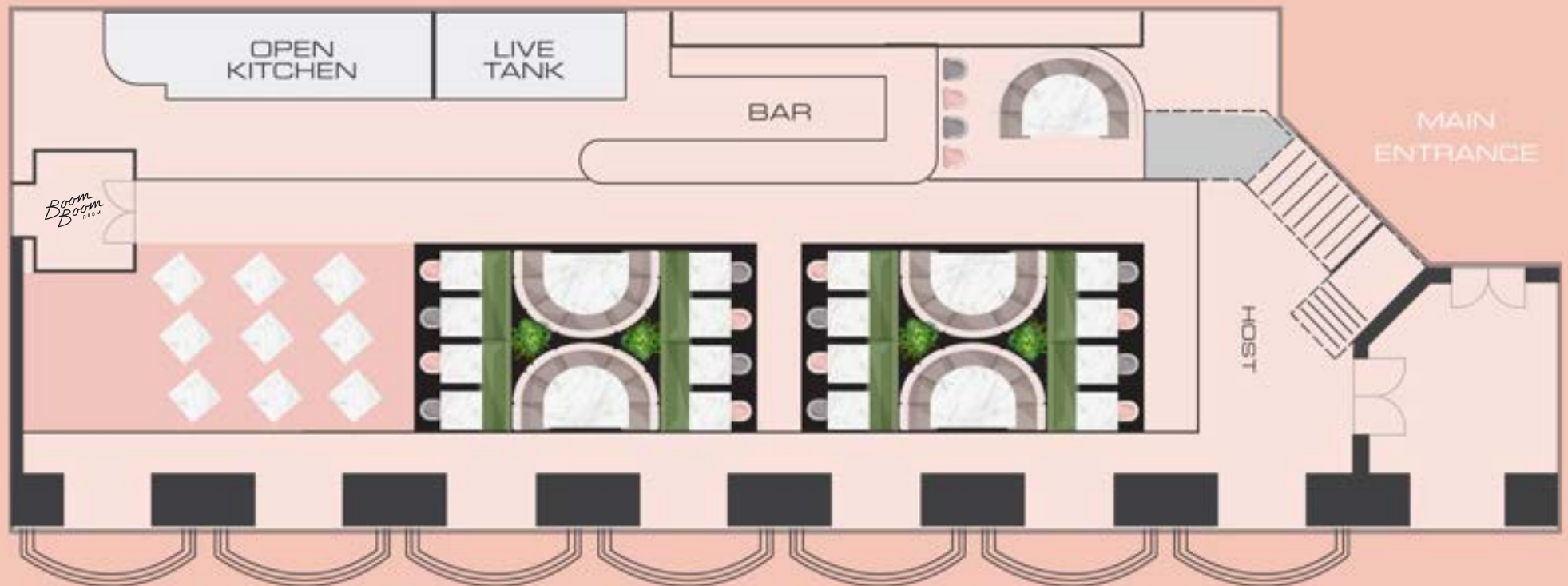


VENUE OVERVIEW

MEZZANINE LEVEL



MAIN DINING





WELCOME TO DONNA CHANG

What was once a treasured part of Brisbane's past is now an iconic part of Brisbane's present.

Donna Chang expresses a marriage of modernity and antiquity, which is reflected in both cuisine and decor. Time-honoured Cantonese & Sichuan dishes collide with state-of-the-art modern cooking techniques, within a building that preserves a rich history, whilst forging the visual standard of modern CBD dining.



THE VENUE



MAIN DINING EXCLUSIVE HIRE

The main dining room in Donna Chang is an open space, boasting an elegant, modern fitout, harmoniously paired with a classical decor that exuberates modern CBD elegance. The spacious atmosphere sets the tone for a luxurious modern dining experience any time of day, and truly comes to life at night. Our main dining room can accommodate up to 110 guests seated for the perfect occasion.



THE VENUE



MEZZANINE PRIVATE DINING

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 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.





BANQUET 98^{PP}

Our banquets are designed to showcase the best produce on the Donna Chang menu for guests to enjoy as a shared experience.

House pickles ^{DF, GF, V, V+}

Raw tuna w perilla kimchi, pear + gochujang ^{DF, GFO}

Smashed cucumber salad ^{GF, V+}

White cut chicken in Sichuan chilli oil ^{DF}

Prawn + scallop wontons w black vinegar + chilli ^{DF}

Steamed market fish w ginger + shallot ^{DF, GF}

Mapo style hot fried pork + tofu w Sichuan chilli bean sauce ^{DF}

Steamed Jasmine rice

Steamed greens w oyster sauce + fried garlic oil ^{DF, GFO, V+O}

Coconut sago pudding w mango + lime jelly ^{GF}

Seasonal changes may apply.



UPGRADES



+ Pacific oyster w finger lime and persimmon vinegar **7^{PP}**

+ Akoya oyster w XO sauce **7^{PP}**

+ Duck pancakes, hoisin, cucumber + shallot **60** Serves 4

LIVE TANK

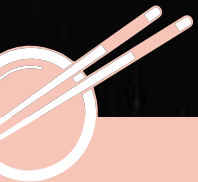
+ Giant grouper MP

+ Mud crab MP

+ Southern Rock Lobster MP

Coeliac and vegan banquet menus are available upon request.



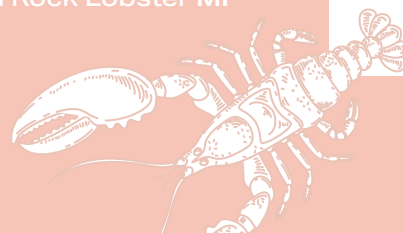


UPGRADES

- + Pacific oyster w finger lime and persimmon vinegar 7^{PP}
- + Akoya oyster w XO sauce 7^{PP}
- + Duck pancakes, hoisin, cucumber + shallot 60 Serves 4

LIVE TANK

- + Giant grouper MP
- + Mud crab MP
- + Southern Rock Lobster MP



BANQUET 128^{PP}

Our banquets are designed to showcase the best produce on the Donna Chang menu for guests to enjoy as a shared experience.

- House pickles ^{DF, GF, V, V+}
- Raw tuna w perilla kimchi, pear + gochujang ^{DF, GFO}
- Smashed cucumber salad ^{GF, V+}
- 'Fuqi Feipian' w thinly sliced beef + chilli oil ^{DF}
- White cut chicken in Sichuan chilli oil ^{DF}
- Cumin spiced lamb buns ^{DF}
- Prawn + scallop wontons w black vinegar + chilli ^{DF}
- Steamed market fish w ginger + shallot ^{DF, GF}
- Char siu pork neck w honey glaze ^{DF}
- Stir fried beef w pickled chilli + shallots ^{DF}
- Steamed Jasmine rice
- Steamed greens w oyster sauce + fried garlic oil ^{DF, GFO, V+O}
- Coconut sago pudding w mango + lime jelly ^{GF}

Seasonal changes may apply.

Coeliac and vegan banquet menus are available upon request.

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN
VG - VEGAN | GFO - GLUTEN FREE OPTION AVAILABLE

BEVERAGES

MINIMUM OF 20 GUESTS*



DC BEVERAGE PACKAGE

2HRS **45PP** 3HRS **55PP** 4HRS **65PP**

SPARKLING

NV Até Sparkling SA

WHITE

Até Pinot Grigio SA

ROSÉ

Até Rosé SA

RED

Até Shiraz SA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Non-alcoholic soft drinks & juices.

PREMIUM BEVERAGE PACKAGE

2HRS **55PP** 3HRS **65PP** 4HRS **75PP**

SPARKLING

Dal Zotto Prosecco VIC

WHITE

Breganze 'Savardo' Pinot Grigio ITA

ROSÉ

Alkoomi Rosé, WA

RED

Credaro 'Kinship' Shiraz WA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Non-alcoholic soft drinks & juices.

DELUXE BEVERAGE PACKAGE

2HRS **75PP** 3HRS **85PP** 4HRS **95PP**

SPARKLING

NV Quartz Reef 'Méthode Traditionelle' Brut NZ

WHITE

Craggy Range 'Te Muna Road' Sauvignon Blanc NZ
Murdoch Hill Chardonnay, SA

ROSÉ

Rameau d'Or 'Petit Amour' Rosé FRA

RED

Craggy Range 'Appellation' Pinot Noir NZ
Henschke 'Five Shillings' Shiraz/Mataro, Barossa SA

BEER AND CIDER

Selection of premium beer & ciders

NON-ALCOHOLIC

Non-alcoholic soft drinks & juices.

Seasonal changes may apply.



With a renowned wine list, Donna Chang offers the option of three beverage packages or a consumption bar tab.





BEVERAGE UPGRADES

MINIMUM OF 15 PER ORDER

COCKTAIL ON ARRIVAL 17 PP

Bubble Boy Bubble Tea

Bacardi Carta Blanca, Aperol, Passionfruit, Jasmine, Citrus, Pomegranate Pearls

Aperol Spritz

Aperol, Prosecco, soda, orange

Margarita

Herradura Plata, Cointreau, lime, salt

BESPOKE COCKTAIL 20 PP

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

WINE & CHAMPAGNE

Request a quote to upgrade to Champagne.
Tailored sommelier wine pairings available on request.



SPIRITS

SPIRITS CAN BE ADDED TO YOUR PACKAGE, CHARGED ON A CONSUMPTION BASIS.

Belvedere Vodka
Bombay Sapphire Gin
Bacardi Carta Blanca Rum
Bacardi Ocho Rum
Sailor Jerry's Spiced Rum

Naked Grouse Scotch
Jamesons Irish Whiskey
Woodford Reserve Bourbon
Canadian Club Whisky
Corazon Blanco

Seasonal changes may apply.



TERMS & CONDITIONS

MINIMUM SPENDS

Our minimum spends vary depending on the date and time of your proposed event. Please note that should your minimum spend not be met, the remaining balance will be charged as room hire.

CONFIRMATION OF BOOKING AND PAYMENT REQUIREMENTS

25% of your agreed upon minimum spend is required as a non-refundable deposit to secure your booking.

PUBLIC HOLIDAY

Events will incur a surcharge of 15% if held on a public holiday.

DIETARY REQUIREMENTS

We cater to all special dietary requirements, and require a list of any dietary requirements prior to your event.

VENUE ACCESS

The venue will be made available for bump in 1 hour prior to your event start time. Should you require additional time please discuss with your event coordinator and depending on availability we will work with you on achieving this. Bump out should also be arranged prior with your event coordinator.

ACCOMMODATION

Please request a list of hotels with discounted rates for your guests from your event coordinator.

POSTPONEMENT AND CANCELLATION POLICY

Cancellations or postponements made after the deposit has been received will be subject to the following:

- 1.** For notice in writing more than 6 months prior to the date of the function, the deposit will be refunded in full should the Ghanem Group secure a booking of similar value in replacement for that date.
- 2.** For notice in writing within 6 months prior to the date of the function: A cancellation fee consisting of the value of your deposit will be charged unless the Ghanem Group secures a booking of a similar value replacement for that date, then the cancellation fee will not apply, and the deposit shall be credited in the form of a gift card redeemable at any Ghanem Group venue.
- 3.** If the postponement or cancellation is made within seven (7) days of the event, the deposit is forfeited.
- 4.** Outside services: If any services are booked by the venue on the client's behalf, and subsequently cancelled, any fees or charges incurred by the venue as a result of the cancellation, will be paid by the client in full.





