

# RACV HOBART HOTEL

## CONFERENCES AND EVENTS



## BREAKFAST

HOT PLATED BREAKFAST

BUFFET BREAKFAST

LIGHT BREAKFAST

# BREAKFAST

## HOT PLATED BREAKFAST

\$35.00 per person

MINIMUM 20 GUESTS

INCLUDES SHARED PLATTERS LISTED BELOW PLEASE CHOOSE ONE OPTION FROM THE BELOW

### HOT PLATED SELECTION

Eggs Benedict of Florentine, two poached eggs, toasted English muffin, hollandaise sauce

Scrambled eggs, smoked bacon, tomato, bean cassoulet, toasted sourdough

Roasted Huon Valley mushrooms on toast with poached eggs, bean ragout, confit tomato

Brioche French toast, mixed berry compote, mascarpone, maple syrup

### SHARED AT THE TABLE

Freshly brewed coffee and tea

Chilled juices

Seasonal fruit platters

Selection of assorted Danishes and croissants

Almond and oat granola, vanilla yogurt

## BUFFET BREAKFAST

\$38.00 per person

MINIMUM 25 GUESTS

Freshly brewed tea and coffee

Chilled juices

Scrambled eggs with crème fraîche and chives

Selection of artisanal breads

Smoked Bacon

Slow roasted tomatoes

Pork Chipolatas

Hash browns

Roasted mushrooms

Seasonal fruit platters

Almond and oat granola, poached fruits, vanilla yogurt

Assorted Danish pastries and croissants

Assorted sweet muffins

Poached fruits

## LIGHT BREAKFAST

\$25.00 per person

### MINIMUM 10 GUESTS

Freshly brewed tea and coffee

Assortment of Danish pastries

Assorted sweet muffins and friands

Fruit cups, yogurt, toasted coconut

### CHOOSE ONE OF THE FOLLOWING

Bacon and egg burger, tomato relish, swiss cheese

Breaky burrito, scrambled eggs, chorizo, cheddar

Tasmanian smoked salmon bagel, crème cheese, greens, Spanish onion, capers



# RACV HOBART HOTEL

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## BREAKS

ARRIVAL TEA AND COFFEE

MORNING AND AFTERNOON TEA SELECTIONS

# BREAKS

## ARRIVAL TEA & COFFEE SELECTION

\$4.00 per person

Freshly brewed coffee and a selection of fine teas

## ONE BREAK SELECTION

\$9.50 per person

Inclusive of beverages and your choice of 1 item

## TWO BREAK SELECTION

\$13.50 per person

Inclusive of beverages and your choice of 2 items

## SWEET SELECTION

Assorted Danish Pastries

Scones with raspberry jam, whipped vanilla cream

Salted caramel, macadamia, white chocolate cookies

Chocolate and almond brownie (GF)

Raspberry coconut slice (GF) (V)

Chewy choc chip cookies

Cannoli, mascarpone, pistachio

Berry friands (GF)

Berry muffins

## SAVOURY SELECTION

Chicken and pine nut sausage rolls, cracked black pepper

Smoked salmon, crème cheese and choice seeded bagels

Spinach, gruyere, fire roasted pepper muffins (GFA)

Ham and cheese croissants

Smoked ham, cheese and caramelized onion quiches

Smoked salmon and leek Quiches

Mini chicken leek and camembert pies, tomato relish

Crispy pork belly bao buns, cucumber, nam jim, coriander

## FRESH ITEMS

Fruit cups, vanilla yogurt, toasted coconut

Almond and oat granola, poached fruits, yogurt

Raw Vegan chocolate and cashew slice



# RACV HOBART HOTEL

## CONFERENCES AND EVENTS



## CONFERENCE PACKAGES

FULL DAY PACKAGES

HALF DAY PACKAGES

ENHANCEMENTS

MENU OPTIONS AND SELECTIONS

# CONFERENCE PACKAGES

## FULL DAY DELEGATE BUFFET LUNCH PACKAGE

\$79.00 per person

### MINIMUM 25 GUESTS

Inclusive of arrival tea and coffee  
Choice of 1 refreshment item for morning tea  
Choice of buffet lunch option  
Choice of 1 refreshment item for afternoon tea

## HALF DAY BUFFET LUNCH PACKAGE

\$69.50 per person

### MINIMUM 25 GUESTS

Inclusive of arrival tea and coffee  
Choice of 1 refreshment item for morning tea OR afternoon tea  
Choice of buffet lunch option

## FULL DAY DELEGATE WORKING LUNCH PACKAGE

\$69.00 per person

### MINIMUM 25 GUESTS

Inclusive of arrival tea and coffee  
Choice of 1 refreshment item for morning tea  
Working Lunch  
Choice of 1 refreshment item for afternoon tea

## HALF DAY WORKING LUNCH PACKAGE

\$59.50 per person

### MINIMUM 25 GUESTS

Inclusive of arrival tea and coffee  
Choice of 1 refreshment item for morning tea OR afternoon tea  
Working Lunch

## ENHANCEMENTS

Whole fruits of the season (24 pieces)	\$50.00 per bowl
Additional items for 'refreshment breaks'	\$4.00 per person
Soup of the day	\$7.00 per person
Chef's Selection Petit Fours	\$11.00 per person

# REFRESHMENT BREAKS

## SWEET SELECTION

Assorted Danish Pastries

Scones with raspberry jam, whipped vanilla cream

Salted caramel, macadamia, white chocolate cookies

Chocolate and almond brownie (GF)

Raspberry coconut slice (GF) (V)

Chewy choc chip cookies

Cannoli, mascarpone, pistachio

Berry friands (GF)

Berry muffins

## SAVOURY SELECTION

Chicken and pine nut sausage rolls, cracked black pepper

Smoked salmon, crème cheese and choice seeded bagels

Spinach, gruyere, fire roasted pepper muffins (GFA)

Ham and cheese croissants

Smoked ham, cheese, and caramelized onion quiches

Smoked salmon and leek Quiches

Mini chicken leek and camembert pies, tomato relish

Crispy pork belly bao buns, cucumber, nam jim, coriander

## FRESH ITEMS

Fruit cups, vanilla yogurt, toasted coconut

Almond and oat granola, poached fruits, yogurt

Raw Vegan chocolate and cashew slice

# WORKING LUNCH

## SET MENU – NO SELECTION REQUIRED

Selection of wraps, seeded bagels, sandwiches

Chef's selection sweet item

Assorted salads



# BUFFET LUNCH OPTIONS

## OPTION 1

Seasonal Green leaf salad Traditional Coleslaw  
Potato and bacon salad, seeded mustard  
Slow roasted Cressy lamb leg, rosemary, confit garlic,  
Slow roasted Scottsdale pork loin, pan juices, spiced apple sauce  
Lemon thyme and garlic roasted potatoes  
Steamed seasonal vegetables with herb butter  
Fresh fruit and selection of Tasmanian cheese

## OPTION 2

Tossed chickpea, broccoli, green leaf salad  
Cous cous tabbouleh, citrus, tomato  
Baby beetroot salad, cucumber, rocket and yoghurt  
Nichols chicken korma, poppadum's  
Beef vindaloo, cucumber yoghurt  
Traditional cardamom pilau  
Fresh fruit and selection of Tasmanian cheese

## OPTION 3

Baby cos, speck, toasted croutons, parmesan, anchovy mayo  
Tuna nicoise salad, green beans, white balsamic  
Pan seared market fresh fish, ratatouille of vegetables  
Traditional beef bourguignon, bacon, button mushrooms  
Steamed seasonal greens, lemon dressing, toasted almonds  
Dauphinoise potatoes  
Fresh fruit and selection of Tasmanian cheese

## OPTION 4

Rocket and parmesan salad, balsamic dressing  
Caprese salad, mozzarella, fresh basil  
Assortment of mixed antipasto  
Chicken cacchiatore, olives, vine ripened tomato  
Penne pasta, beef brisket ragout  
Steamed seasonal vegetables  
Fresh fruit and selection of Tasmanian cheese

# RACV HOBART HOTEL

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## CANAPES

HALF HOUR CANAPE PACKAGE

ONE HOUR CANAPE PACKAGE

TWO HOUR CANAPE PACKAGE

THREE HOUR CANAPE PACKAGE

FOUR HOUR CANAPE PACKAGE

# CANAPE PACKAGES

## CANAPE PACKAGE

All durations have the choice of 4 options

30 MINUTES - \$24.00PP

1 HOUR - \$29.00pp

2 HOURS - \$38.00pp

3 HOURS - \$47.00pp

4 HOURS - \$54.00pp

## COLD SELECTION

Assorted Sushi Rolls

Rice paper rolls, poached chicken, vermicelli, Vietnamese mint, nam jim

Cold smoked salmon rillette, horseradish cream, chives

Pomello and crab salad

Mini shrimp cocktails

Caramelized onion and muntrie tartlet, basil pistou

Bruschetta, Roma tomato, bocconcini, basil

Duck liver parfait, red currant jelly, brioche

Scallop ceviche, avocado tartare

Hot smoked Huon salmon, croustade, sour cream and dill

## HOT SELECTION

Tempura prawns, shiso dipping sauce

Chicken and pine nut sausage rolls, cracked black pepper, tomato relish

Salt and pepper squid, lemon aioli

Market fish goujons, saffron rouille

Mini croque monsieur

Traditional vegetable spring roll, nam prik sauce

Prawn and ginger dumplings, shoyu dipping sauce

Chicken leek and camembert mini pies

Braised lamb shank, confit shallot and blue cheese

Tempura honey brown mushrooms, yoghurt dipping sauce

Yakitori chicken skewers

SWEET SELECTIONS

- Assorted macaroons
- Mini opera cakes
- Mini lemon tartlets
- Seasonal fruit zabaglione

SOMETHING MORE SUBSTANTIAL

Additional \$8.00 per person, per item

- Buttermilk fried chicken, cos heart, ranch dressing
- Thai beef salad, vermicelli, Thai herbs
- Salt and pepper squid salad, cabbage slaw, nam jim
- Tempura market fish, fries, lemon, tartar sauce
- Huon Valley mushroom risotto, Reggiano parmigiana
- Prawn and chorizo paella



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## PLATED SET MENUS

TWO COURSE SET MENU

THREE COURSE SET MENU

LUNCH AND DINNER BUFFET

# PLATED SET MENUS

## TWO COURSE SET MENU

\$55.00 per person

Inclusive of freshly baked bread rolls,  
2 choices per course served alternatively  
Freshly brew tea and coffee to finish

## THREE COURSE SET MENU

\$68.00 per person

Inclusive of freshly baked bread rolls,  
2 choices per course served alternatively  
Freshly brew tea and coffee to finish

### ENTREE SELECTION

Cold smoked Tasmanian salmon, salmon pearls, horseradish cream, salsa verde  
Marinated artichokes, balsamic tomatoes, rocket, tapenade noire, balsamic dressing  
Wagyu bresaola, garlic aioli, caper berries, shaved pecorino, truffle dressing  
Hot smoked Atlantic salmon fillet, shaved fennel, burnt orange vinaigrette  
Citrus poached Prawns, baby gem lettuce,  
Smoked paprika, avocado cream, cocktail sauce  
Smoked Nichols chicken breast, cos heart, garlic aioli, cheese, pancetta

### MAIN SELECTION

Grilled Bass Strait Sirloin, herb crushed potato, caramelized onion jus  
Nichols chicken breast, Meyer lemon puree, savoy cabbage, kaiserfleisch  
12 hour braised lamb shoulder, celeriac, king oyster mushroom Jus gras  
Slow roasted Scottsdale pork rack, butternut pumpkin puree, zaatar,  
Porto jus Huon Valley mushroom risotto, goats cheese crème, caramelized balsamic  
Pan seared ocean trout, creamed asparagus, choy sum, miso beurre blanc  
Smokey cape grim beef brisket, spinach and pea puree, confit tomato, beef fat jus

### DESSERT SELECTION

Citrus tart, berries, vanilla bean Chantilly  
Expresso bavarois, orange sorbet, cocoa crumbs  
Peanut butter parfait, chocolate fudge sauce, rosewater cream  
Dark couverture chocolate panna cotta, raspberry, pettah crisps  
Sticky fig pudding, salted caramel toffee, vanilla bean ice-cream  
Local cheese selection, quince paste, assorted crackers

# BUFFET LUNCH AND DINNER OPTIONS

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Lemon thyme and garlic roasted potatoes  
Steamed seasonal vegetables with herb butter  
Fresh fruit and selection of Tasmanian cheese

## OPTION 2

Tossed chickpea, broccoli, green leaf salad  
Cous cous tabbouleh, citrus, tomato  
Baby beetroot salad, cucumber, rocket and yoghurt  
Nichols chicken korma, poppadum's  
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Baby cos, speck, toasted croutons, parmesan, anchovy mayo  
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Dauphinoise potatoes  
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## BEVERAGE PACKAGE

CLASSIC PACKAGE

PREMIUM PACKAGE

TASMANIAN PACKAGE



# BEVERAGE PACKAGES

## STANDARD PACKAGE

### MINIMUM 20 GUESTS

1 HOUR - \$23.00pp

2 HOURS - \$37.00pp

3 HOURS - \$44.00pp

4 HOURS - \$49.00pp

Willowglen NV Brut Sparkling  
Willowglen Moscato  
Willowglen Pinot Grigio  
Willowglen Semillion Sauvignon Blanc  
Willowglen Shiraz Cabernet  
Willowglen Cabernet Merlot

Cascade Draught and Cascade Premium Light  
Juice, water and soft drink

## PREMIUM PACKAGE

### MINIMUM 25 GUESTS

1 HOUR - \$29.00pp

2 HOURS - \$41.00pp

3 HOURS - \$48.00pp

4 HOURS - \$53.00pp

Lorimer Sparkling Brut  
Lorimer Sauvignon Blanc  
Lorimer Chardonnay  
Lorimer Shiraz

Cascade Draught and Cascade Premium Light  
Juice, water and soft drink

## TASMANIAN PACKAGE

### MINIMUM 25 GUESTS

1 HOUR - \$35.00pp

2 HOURS - \$46.00pp

3 HOURS - \$51.00pp

4 HOURS - \$57.00pp

Nocton Vineyard Sparkling Pinot Noir Chardonnay  
Nocton Vineyard Sauvignon Blanc  
Nocton Vineyard Chardonnay  
Nocton Vineyard Pinot Noir  
Nocton Vineyard Merlot

Cascade Draught and Cascade Premium Light  
Juice, water and soft drink

## SPIRITS

\$7.50 per person

### IN ADDITION TO THE ABOVE PACKAGES

Basic spirits with mixers: Gin, Vodka, Rum, Scotch, Bourbon, Brandy

## RACV HOBART HOTEL

**For more information contact:**

Conference and Events Team

154-156 Collins Street,  
Hobart, TAS 7000

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