

BREAKFAST

HOT PLATED BREAKFAST BUFFET BREKFAST LIGHT BREAKFAST



BREAKFAST

HOT PLATED BREAKFAST

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

MINIMUM 25 GUESTS Freshly brewed tea and coffee Chilled juices Scrambled eggs with crème fraiche 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

\$38.00 per person

\$35.00 per person

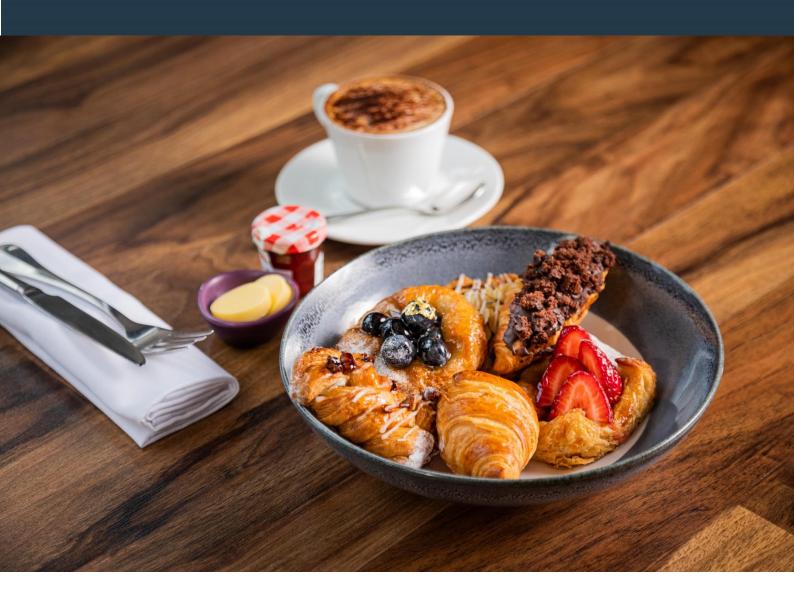
LIGHT BREAKFAST

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 \$25.00 per person



BREAKS

ARRIVAL TEA AND COFFEE MORNING AND AFTERNOON TEA SELECTIONS



BREAKS

ARRIVAL TEA & COFFEE SELECTION

Freshly brewed coffee and a selection of fine teas

ONE BREAK SELECTION

Inclusive of beverages and your choice of 1 item

TWO BREAK SELECTION

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 \$4.00 per person

\$9.50 per person

\$13.50 per person



CONFERENCE PACKAGES

FULL DAY PACKAGES HALF DAY PACKAGES ENHANCEMENTS MENU OPTIONS AND SELCTIONS



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

\$7.00 per person

\$11.00 per person

Soup of the day

Chef's Selection Petit Fours

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 SELCTION 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

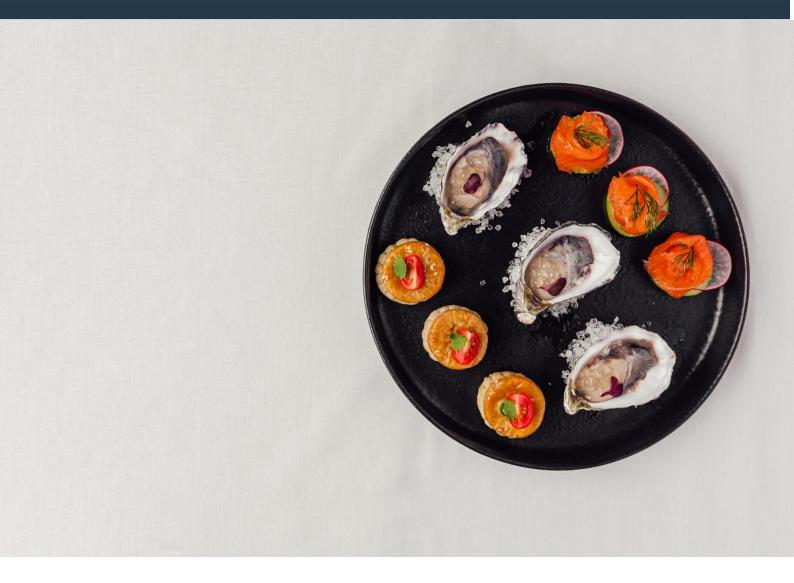
OPTION 3

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



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

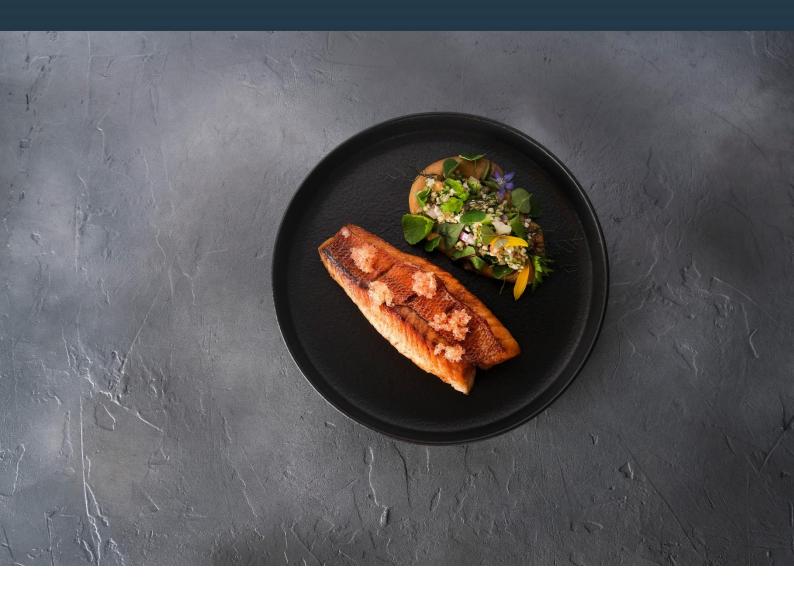
Tempura prawns, shiso dipping sauce Chicken and pine nut sausage rolls, cracked black pepper, tomato relish Salt and pepper squid, lemon aioli Market fish goujons, saffron rouille Mini croque monsieur Traditional vegetable spring roll, nam prik sauce Prawn and ginger dumplings, shoyu dipping sauce Chicken 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

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 Additional \$8.00 per person, per item



PLATED SET MENUS

TWO COURSE SET MENU THREE COURSE SET MENU LUNCH AND DINNER BUFFET



PLATED SET MENUS

TWO COURSE SET MENU

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

THREE COURSE SET MENU

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 coverture chocolate panna cotta, raspberry, pettah crisps Sticky fig pudding, salted caramel toffee, vanilla bean ice-cream Local cheese selection, quince paste, assorted crackers

\$55.00 per person

\$68.00 per person

BUFFET LUNCH AND DINNER 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

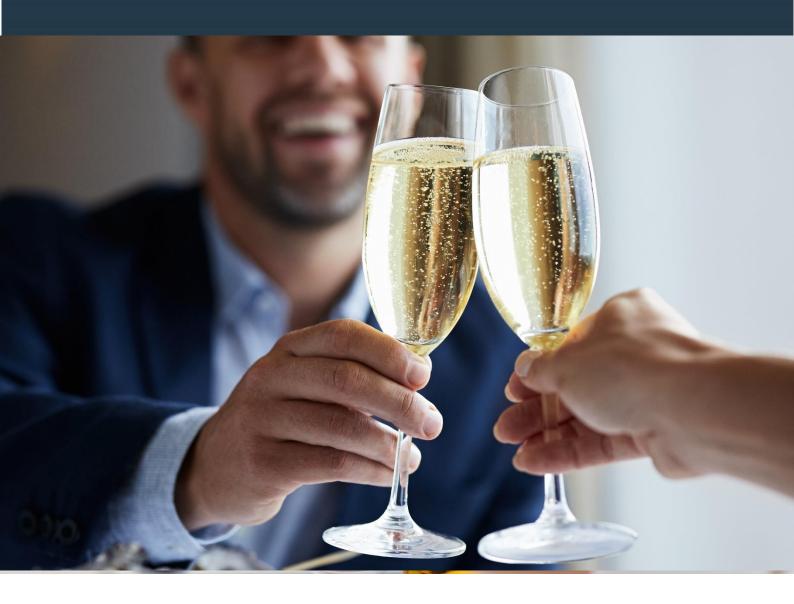
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Rocket and parmesan salad, balsamic dressing Caprese salad, mozzarella, fresh basil Assortment of mixed antipasto Chicken cacchiatore, olives, vine ripened tomato Penne pasta, beef brisket ragout Steamed seasonal vegetables Fresh fruit and selection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

RACV HOBART HOTEL



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 Sauvigr Willowglen Shiraz Cabernet Willowglen Cabernet Merlot	non Blanc		
Cascade Draught and Cascad Juice, water and soft drink	le Premium Light		
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 Cascad Juice, water and soft drink	e Premium Light		

TASMANIAN PACKAGE

MINIMUM 25 GUESTS

1 HOUR - \$35.00pp	2 HOURS - \$46.00pp	3 HOURS - \$51.00pp	4 HOURS - \$57.00pp
Nocton Vineyard Sparkling Pi Nocton Vineyard Sauvignon E Nocton Vineyard Chardonnay Nocton Vineyard Pinot Noir Nocton Vineyard Merlot	Blanc		
Cascade Draught and Cascade Juice, water and soft drink	e Premium Light		

SPIRITS

\$7.50 per person

IN ADDTION 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 Telephone: 03 6270 8600 events_hobart@racv.com.au

racv.com.au/venues



