

RACV HOBART HOTEL

CONFERENCES AND EVENTS



BREAKFAST

HOT PLATED BREAKFAST

BUFFET BREAKFAST

LIGHT BREAKFAST

BREAKFAST SEASONAL MENU

HOT PLATED BREAKFAST

\$35.00 per person

MINIMUM 25 GUESTS

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

HOT PLATED SELECTION

Eggs Benedict or 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 yoghurt

BUFFET BREAKFAST

\$38.00 per person

MINIMUM 25 GUESTS

Freshly brewed tea and coffee

Chilled juices

Scrambled eggs with crème fraiche and chives

Selection of artisan breads

Smoked Bacon

Pork Chipolatas

Hash browns

Roasted mushrooms

Seasonal fruit platters

Almond and oat granola, vanilla yoghurt

Assorted Danish pastries and croissants

Assorted sweet muffins

Poached fruits

WHILE WE WILL ENDEAVOUR TO ACCOMMODATE ALL DIETARY REQUESTS, WE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE MEALS DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS

LIGHT BREAKFAST

\$27.00 per person

MINIMUM 25 GUESTS

Freshly brewed tea and coffee

Assortment of Danish pastries

Assorted sweet muffins

Fruit cups, yoghurt, toasted coconut

CHOOSE ONE OF THE FOLLOWING

Bacon and egg burger, tomato relish, Swiss cheese

Smoked Salmon and Leek Quiche

English muffin w/ egg, Swiss cheese, and pastrami

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BREAKS

ARRIVAL TEA AND COFFEE

MORNING AND AFTERNOON TEA SELECTIONS

BREAKS SEASONAL MENU

ARRIVAL TEA & COFFEE SELECTION

\$5.00 per person

Freshly brewed coffee and a selection of fine teas

ONE BREAK SELECTION

\$11.00 per person

Inclusive of beverages and your choice of 1 item

TWO BREAK SELECTION

\$15.00 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

Mini Apple bites with vanilla cream

Pain au chocolate (chocolate croissant)

Blueberry friands

Berry muffins

SAVOURY SELECTION

Chicken and pine nut sausage rolls, cracked black pepper

Smoked salmon, crème cheese and choice seeded bagels

Spinach, ricotta, and roast pepper roll

Ham and cheese croissants

Smoked ham, cheese, and caramelised onion quiches

Smoked salmon and leek Quiches

Mini chicken leek and camembert pies, tomato relish

Mini beef pies with chilli jam

FRESH ITEMS

Fruit cups, vanilla yoghurt, toasted coconut

Almond and oat granola, poached fruits, yoghurt

Raw Vegan chocolate and cashew slice

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CONFERENCE PACKAGES

FULL DAY PACKAGES

HALF DAY PACKAGES

ENHANCEMENTS

MENU OPTIONS AND SELECTIONS

CONFERENCE PACKAGES SEASONAL MENU

FULL DAY DELEGATE BUFFET LUNCH PACKAGE \$83.00 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 \$72.00 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 \$73.00 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 \$62.00 per person

MINIMUM 25 GUESTS

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

BENTO LUNCH BOX PACKAGE \$32.00 per person

MINIMUM 10-40 GUESTS

Inclusive of Tea and Coffee
Whole fruit, wrap, sourdough sandwich, bagel, and a sweet treat

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	\$6.50 per person
Chef's Selection Petit Fours	\$14.00 per person
Cheese Platter (portioned for 8-10 persons)	\$130.00 per platter
Seasonal Fruit Platter (portioned for 8-10 persons)	\$80.00 per platter

REFRESHMENT BREAKS SEASONAL MENU

SWEET SELECTION

- Assorted Danish Pastries
- Scones with raspberry jam, whipped vanilla cream
- Salted caramel, macadamia, white chocolate cookies
- Chocolate and almond brownie
- Mini Apple bites with vanilla cream
- Pain au chocolate (chocolate croissant)
- Blueberry friands
- Berry muffins

SAVOURY SELECTION

- Chicken and pine nut sausage rolls, cracked black pepper
- Smoked salmon, crème cheese and choice seeded bagels
- Spinach, Ricotta, and roast pepper roll
- Ham and cheese croissants
- Smoked ham, cheese, and caramelised onion quiches
- Smoked salmon and leek Quiches
- Mini chicken leek and camembert pies, tomato relish
- Mini beef pies with chilli jam

FRESH ITEMS

- Fruit cups, vanilla yoghurt, toasted coconut
- Almond and oat granola, poached fruits, yoghurt
- Raw Vegan chocolate and cashew slice

WORKING LUNCH SEASONAL MENU

\$34.00 per person

SET MENU – NO SELECTION REQUIRED

Selection of wraps, bagels, sandwiches using Pigeon Whole Sour dough.

Fresh seasonal fruit and selection of Tasmanian cheese

Chefs' selection of salads

BUFFET LUNCH OPTIONS

MINIMUM 25 GUESTS

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

Nichol's chicken korma, poppadom'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 niçoise 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 cacciatore, olives, vine ripened tomato

Penne pasta, beef brisket ragout

Steamed seasonal vegetables

Fresh fruit and selection of Tasmanian cheese

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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 SEASONAL MENU

CANAPE PACKAGE

MINIMUM 25 GUESTS

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

Pomelo and crab salad

Mini shrimp cocktails

Caramelized onion and muntrie tartlet, basil pistou

Bruschetta, Roma tomato, bocconcini, basil

Mini chicken Waldorf, sourdough croute

Scallop ceviche, avocado tartar

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

Mac & Cheese Bites, garlic aioli

Tempura honey brown mushrooms, plum mayonnaise

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, tartare sauce

Huon Valley mushroom risotto, Reggiano parmigiana

Prawn and chorizo paella

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PLATED SET SEASONAL MENU

TWO COURSE SET MENU

THREE COURSE SET MENU

LUNCH AND DINNER BUFFET

PLATED SET SEASONAL MENU

TWO COURSE SET MENU MINIMUM 25 GUESTS

\$59.00 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 MINIMUM 25 GUESTS

\$72.00 per person

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

ENHANCEMENTS

SIDE DISHES

\$24.00 per table

Steamed chats, olive oil, fresh herbs

\$24.00 per table

Seasonal fresh vegetables, chive butter

\$24.00 per table

Rocket, pear, walnut salad, sherry vinaigrette

\$24.00 per table

Platters of Local Tasmanian Cheeses

\$6.00 per person

Fresh Seasonal Fruit Platters

\$6.00 per person

ENTREE SELECTION

Cold smoked Tasmanian salmon, salmon pearls, horseradish cream, salsa verde

Marinated artichokes, balsamic tomatoes, rocket, tapenade noire, balsamic dressing

Serrano ham, truffle aioli, caper berries, shaved pecorino, celery salad

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, sweet potato puree, eggplant caponata

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

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DESSERT SELECTION

Citrus tart, berries, vanilla bean chantilly

Espresso bavaois, raspberry sorbet, cocoa crumbs

Peanut butter parfait, chocolate fudge sauce, rosewater cream

Dark couverture chocolate panna cotta, raspberry, pettah crisps

Sticky date pudding, salted caramel toffee, vanilla bean ice-cream

Local cheese selection, quince paste, assorted crackers

BUFFET LUNCH AND DINNER OPTIONS

\$69.00 per person

MINIMUM 25 GUESTS

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

Assorted petit fours with 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

Nichol's chicken korma, poppadom's

Beef vindaloo, cucumber yoghurt

Traditional cardamom pilau

Assorted petit fours with fresh fruit and selection of Tasmanian cheese

OPTION 3

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Tuna niçoise 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

Assorted petit fours with 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 cacciatore, olives, vine ripened tomato

Penne pasta, beef brisket ragout

Steamed seasonal vegetables

Assorted petit fours with fresh fruit and selection of Tasmanian cheese

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BEVERAGE PACKAGE SEASONAL MENU

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 Semillon Sauvignon Blanc
Willowglen Chardonnay
Willowglen Moscato
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

42 Degrees South Premier Cuvee
Storm Bay Sauvignon Blanc
Storm Bay Chardonnay
Storm Bay Pinot Noir
Storm Bay Merlot Cabernet

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

SPIRITS

\$7.50 per person

IN ADDTION TO THE ABOVE PACKAGES

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

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For more information contact:

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