

RACV HOBART HOTEL

CONFERENCES AND EVENTS



BREAKFAST

HOT PLATED BREAKFAST

BUFFET BREAKFAST

LIGHT BREAKFAST

BREAKFAST SEASONAL MENU

HOT PLATED BREAKFAST

\$40.00 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, thickened cream, maple syrup

SHARED AT THE TABLE

Nespresso coffee cart self service and Tea station

Chilled juices

Seasonal fruit platters

Selection of assorted Danishes and croissants

Almond and oat granola, vanilla yoghurt

BUFFET BREAKFAST

\$40.00 per person

MINIMUM 25 GUESTS

Nespresso coffee cart self service and Tea station

Chilled juices

Scrambled eggs with crème fraîche 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

\$30.00 per person

MINIMUM 25 GUESTS

Nespresso coffee cart self service and Tea station

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

TEA AND COFFEE

MORNING AND AFTERNOON TEA SELECTIONS

BREAKS SEASONAL MENU

CONTINUOUS TEA & COFFEE SELECTION

\$10.00 per person

Nespresso coffee cart and a selection of fine teas



ONE BREAK SELECTION

\$15.00 per person

Inclusive of beverages and your choice of 1 item

TWO BREAK SELECTION

\$20.00 per person

Inclusive of beverages and your choice of 2 items

SWEET SELECTION

Assorted Danish Pastries

Scones with raspberry jam, whipped vanilla cream

Chocolate Chip Cookies

Chocolate and almond brownie

Mini Apple bites with vanilla cream

Pain au chocolate

Blueberry friands

Berry muffins

SAVOURY SELECTION

Pork and Fennel Sausage Rolls with Tomato relish

Smoked salmon, crème cheese bagels

Spinach, ricotta, and roast pepper roll

Ham and cheese croissants

Smoked ham, cheese, and caramelised onion quiches

Roast Pumpkin and Smoked Quiche

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

Coconut and chia pudding

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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 \$88.00 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 \$77.00 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 \$83.00 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 \$72.00 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 \$38.00 per person

MINIMUM 10-40 GUESTS

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

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ENHANCEMENTS

Additional items for 'refreshment breaks'	\$5.00 per person
Soup of the day	\$8.00 per person
Chef's Selection Petit Fours	\$16.00 per person
Whole fruits of the season (24 pieces)	\$60.00 per bowl
Cheese Platter (portioned for 8-10 persons)	\$140.00 per platter
Seasonal Fruit Platter (portioned for 8-10 persons)	\$90.00 per platter

REFRESHMENT BREAKS SEASONAL MENU

SWEET SELECTION

Assorted Danish Pastries
Scones with raspberry jam, Chantilly cream
Chocolate Chip Cookies
Chocolate and almond brownie
Mini Apple bites with vanilla cream
Pain au chocolate
Blueberry friands
Berry muffins

SAVOURY SELECTION

Pork and Fennel Sausage Rolls, with tomato relish
Smoked salmon, crème cheese bagels
Spinach, Ricotta, and roast pepper roll
Ham and cheese croissants
Smoked ham, cheese, and caramelised onion quiches
Roast Pumpkin and smoked cheddar 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
Coconut and Chia Pudding

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WORKING LUNCH SEASONAL MENU

\$46.00 per person

MINIMUM 18 GUESTS

SET MENU – NO SELECTION REQUIRED

Selection of wraps, baguettes, sandwiches using Pigeon Hole 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

Roast pumpkin, pine nut and spinach salad

Slow roasted Cressy lamb leg, rosemary, confit garlic,

Slow roasted Scottsdale pork, 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

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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

Roast pumpkin, goats cheese croustade

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, sour cream, and dill

HOT SELECTION

Tempura prawns, shiso dipping sauce

Pork and Fennel Sausage Rolls with 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

Mini Curry puffs

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SWEET SELECTIONS

Assorted macaroons

Mini opera cakes

Mini lemon tartlets

Seasonal fruit zabaglione

SOMETHING MORE SUBSTANTIAL

Additional \$11.00 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

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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

\$76.00 per person

Inclusive of freshly baked bread rolls,
2 choices per course served alternatively
Nespresso coffee cart self service and Tea station

THREE COURSE SET MENU MINIMUM 25 GUESTS

\$88.00 per person

Inclusive of freshly baked bread rolls,
2 choices per course served alternatively
Nespresso coffee cart self service and Tea station

ENHANCEMENTS

Steamed chats, olive oil, fresh herbs	\$26.00 per table
Seasonal fresh vegetables, chive butter	\$26.00 per table
Rocket, pear, walnut salad, sherry vinaigrette	\$26.00 per table
Platters of Local Tasmanian Cheeses	\$8.00 per person
Fresh Seasonal Fruit Platters	\$7.00 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
Spiced pumpkin soup with poached scallops
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, caramelised silverbeet
Wild clover lamb rump, celeriac puree, minted peas, jus gras
Grilled Scottsdale Pork loin, shitake mushroom, marsalla jus
Huon Valley mushroom risotto, goats cheese crème, caramelized balsamic
Pan seared Salmon, creamed leek, bok choy, lemon potato puree
Smokey cape grim beef brisket, spinach and pea puree, confit tomato, beef fat jus

DESSERT SELECTION

Double chocolate tart, vanilla crème'

Espresso bavarois, sorbet, cocoa crumbs

Lemon curd, hazelnut meringue, macerated strawberries

Rosewater and buttermilk panna cotta pistachio praline

Toffee pudding, burnt orange caramel

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

Roast Pumpkin, pine nut and spinach salad

Slow roasted Cressy lamb leg, rosemary, confit garlic,

Slow roasted Scottsdale pork, 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

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BEVERAGE PACKAGE SEASONAL MENU

CLASSIC PACKAGE

TASMANIAN PACKAGE

BEVERAGE PACKAGES

STANDARD PACKAGE

MINIMUM 20 GUESTS

1 HOUR - \$25.00pp	2 HOURS - \$39.00pp	3 HOURS - \$46.00pp	4 HOURS - \$51.00pp
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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

TASMANIAN PACKAGE

MINIMUM 25 GUESTS

1 HOUR - \$37.00pp	2 HOURS - \$48.00pp	3 HOURS - \$53.00pp	4 HOURS - \$59.00pp
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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

\$12.50 to purchase

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

RACV HOBART HOTEL

For more information contact:

Conference and Events Team

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racv.com.au/venues