

# CONFERENCES AND EVENTS

RACV/RACT Hobart Apartment Hotel



## MENU PACKAGES



# ROOM HIRE AND CAPACITIES

## ROOM HIRE CHARGES

The Stables	\$450.00
Collins Room	\$450.00
Boardroom	\$450.00
Executive Lounge	\$450.00

## CAPACITIES

ROOM	THE STABLES	COLLINS ROOM	BOARDROOM	EXECUTIVE LOUNGE
Cocktail	110	220		
Boardroom	30	60	16	12
Classroom	38	80		
Theatre	100	200		
U Shape	35	46		
Cabaret	50	70		
Banquet	80	120		
Banquet with dance floor	60	110		
Banquet with head table	70	120		
Banquet with dance floor & head table	60	100		
Room size (m2)	127	205	45	70

RACV/RACT Hobart Apartment Hotel

## BREAKFAST



## B RE AK FA S T

### HOT PLATED BREAKFAST

\$35.00 per person

INCLUDES SHARED PLATTERS LISTED BELOW

PLEASE CHOOSE ONE OPTION FROM THE BELOW

MINIMUM NUMBERS 20

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 – served in carafes

Seasonal fruit platters

Selection of assorted Danish and croissants

Almond and oat granola, vanilla yoghurt

### BUFFET BREAKFAST

\$38.00 per person

MINIMUM NUMBERS 25

Freshly brewed coffee and tea

Chilled juices – served in carafes

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 yoghurt

Assorted Danish pastries and croissants

Assorted sweet muffins

Poached fruits

## B RE AK FA S T

### LIGHT BREAKFAST

\$25.00 per person

Freshly brewed coffee and tea

Assortment of Danish pastries

Assorted sweet muffins and friands

Fruit cups, yoghurt, toasted coconut

### CHOOSE ONE OF THE FOLLOWING

Bacon and egg burger, tomato relish, swiss cheese

Breaky burrito, scrambled eggs, chorizo, beans, cheddar

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

RACV/RACT Hobart Apartment Hotel

## REFRESHMENT BREAKS





## REFRESHMENT BREAKS

### ARRIVAL TEA AND COFFEE

\$4.00 per person

Freshly brewed coffee and a selection of fine teas

### MORNING AND AFTERNOON TEA SELECTIONS

One food item

\$9.50 per person

Two food items

\$13.50 per person

### SWEET ITEMS

Assorted Danish pastries

Scones with raspberry jam, whipped vanilla cream

Salted caramel, macadamia and 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 ITEMS

Chicken and pine nut sausage rolls, cracked black pepper

Smoked salmon, cream cheese and chive seeded bagels

Spinach, gruyère and 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 yoghurt, toasted coconut

Almond and oat granola, poached fruits, yoghurt

Raw vegan chocolate and cashew slice

Morning and afternoon tea is served with freshly brewed coffee and a selection of fine teas

RACV/RACT Hobart Apartment Hotel

## DAY DELEGATE PACKAGES





# DAY DELEGATE PACKAGES

## BUFFET SELECTIONS

\$79.00 per person

INCLUDES ARRIVAL TEA AND COFFEE, CHOICE OF 1 OPTION FOR MORNING  
TEA AND AFTERNOON TEA FROM OUR REFRESHMENT SELECTION  
DATA PROJECTOR AND SCREEN, LECTERN, MICROPHONE AND LAPTOP  
MINIMUM 25 DELEGATES

### 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  
Chef's selection sweet item

### 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  
Chef's selection sweet item

### 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  
Chef's selection sweet item

### OPTIONS 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  
Chef's selection sweet item

## DAY DELEGATE PACKAGES

### DAY DELEGATE WORKING LUNCH PACKAGE

\$69.00 per person

INCLUDES ARRIVAL TEA AND COFFEE, CHOICE OF 1 OPTION FOR MORNING  
TEA AND AFTERNOON TEA FROM OUR REFRESHMENT SELECTION  
DATA PROJECTOR AND SCREEN, LECTERN, MICROPHONE AND LAPTOP

### WORKING LUNCH INCLUSIONS

Selection of wraps, seeded bagels, sandwiches  
Assorted salads  
Chef's selection sweet item

### OPTIONAL EXTRAS

Soup of the day

\$7.00 per person

Chef's selection petit fours

\$11.00 per person

RACV/RACT Hobart Apartment Hotel

## CANAPÉS



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**30 minutes** \$24.00 per person

**One hour** \$29.00 per person

**Two hours** \$38.00 per person

**Three hours** \$47.00 per person

**Four hours** \$54.00 per person

ALL HAVE CHOICE OF 4 OPTIONS

### COLD SELECTIONS

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 SELECTIONS

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

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

# PLATTERS

SERVING APPROXIMATELY 10 DELEGATES PER PLATTER

## TASMANIAN CHEESE PLATTER

\$150.00 per platter

Selection of Tasmanian cheeses, accompanied with quince paste, candied walnuts, marinated figs, assortment of gourmet crackers,

## SEASONAL FRUIT PLATTER

\$60.00 per platter

A selection of seasonal sliced fruits and berries



RACV/RACT Hobart Apartment Hotel

## LUNCH AND DINNER BUFFET



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## LUNCH AND DINNER BUFFET

\$69.00 per person

MINIMUM NUMBERS 25

### 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  
Tasmanian cheese selection and seasonal fruit platter

### 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  
Tasmanian cheese selection and seasonal fruit platter

### 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  
Tasmanian cheese selection and seasonal fruit platter

### OPTIONS 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  
Tasmanian cheese selection and seasonal fruit platter

### DESSERT

Assorted petit fours  
Local Tasmanian cheeses  
Fresh seasonal fruit platters  
Freshly brewed coffee and tea to finish

RACV/RACT Hobart Apartment Hotel

## PLATED MENU



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MINIMUM NUMBERS OF 25

FRESHLY BREWED COFFEE AND TEA INCLUDED

FRESHLY BAKED BREAD ROLLS

### TWO COURSE

\$55.00 per person

2 CHOICES PER COURSE SERVED ALTERNATELY

### THREE COURSE

\$68.00 per person

2 CHOICES PER COURSE SERVED ALTERNATELY

## ENTRÉE

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

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

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

### PRE DINNER CANAPÉS

\$24.00 per person

30 minutes of pre dinner canapes, please choose a selection of four items off our canapé menu



RACV/RACT Hobart Apartment Hotel

## BEVERAGES





## BEVERAGE PACKAGES

You are welcome to select a beverage package to be served with your lunch or dinner, or ask us for our current wine list and your group can run a bar tab for your beverages.

### STANDARD PACKAGE

MINIMUM OF 20 GUESTS

1 HOUR (\$23.00 PP)     2 HOURS (\$37.00 PP)     3 HOURS (\$44.00 PP)     4 HOURS (\$49.00 PP)

#### Wines

Willowglen NV Brut Vuvée

Willowglen Moscato

Willowglen Pinot Grigio

Willowglen Semillon Sauvignon Blanc

Willowglen Shiraz Cabernet

Willowglen Cabernet Merlot

#### Beer

Cascade Draught and Cascade Premium Light

#### Non Alcoholic

Soft drinks and juices

### PREMIUM PACKAGE

MINIMUM OF 25 GUESTS

1 HOUR (\$29.00 PP)     2 HOURS (\$41.00 PP)     3 HOURS (\$48.00 PP)     4 HOURS (\$53.00 PP)

#### Wines

Lorimer Sparkling Brut

Lorimer Sauvignon Blanc

Lorimer Chardonnay

Lorimer Shiraz

#### Spirits

To complement your beverage package

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

\$7.50 per person ½ hour

#### Beer

Cascade Draught and Cascade Premium Light

#### Non Alcoholic

Soft drinks and juices

*For the comfort of our guests we practice Responsible Service of Alcohol*

# B E V E R A G E P A C K A G E S

Prices per person

## TASMANIAN PACKAGE

MINIMUM OF 25 GUESTS

1 HOUR (\$35.00 PP)     2 HOURS (\$46.00 PP)     3 HOURS (\$51.00 PP)     4 HOURS (\$57.00 PP)

### Wines

Nocton Vineyard Sparkling Pinot Noir Chardonnay

Nocton Vineyard Sauvignon Blanc

Nocton Vineyard Chardonnay

Nocton Vineyard Pinot Noir

Nocton Vineyard Merlot

### Spirits

To complement your beverage package

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

\$7.50 per person ½ hour

### Beer

Cascade Draught and Cascade Premium Light

### Non Alcoholic

Soft drinks and juices

Please ask for our restaurant wine list if there is something else you may be looking for.

All wines on the restaurant wine list are subject to availability from suppliers.

*For the comfort of our guests we practice Responsible Service of Alcohol*

## **RACV/RACT Hobart Apartment Hotel**

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