CONFERENCES AND EVENTS

RACV/RACT Hobart Apartment Hotel



MENU PACKAGES



Melbourne CBD | Yarra Valley | Torquay | Mornington Peninsula | Goldfields | Inverloch | Noosa | Gold Coast | Hobart

ROOM HIRE AND CAPACITIES

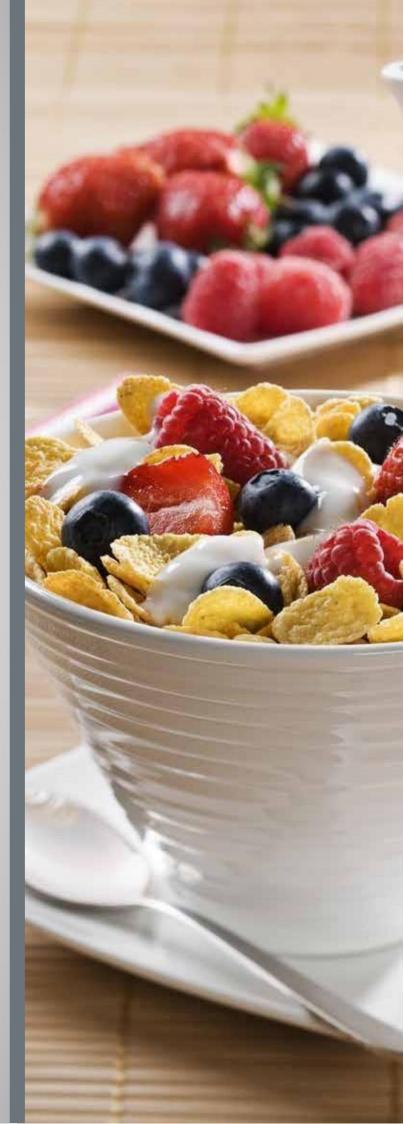
ROOM HIRE CHARGES

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

BREAKFAST





B RE AK FA S T

HOT PLATED BREAKFAST

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

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

\$38.00 per person

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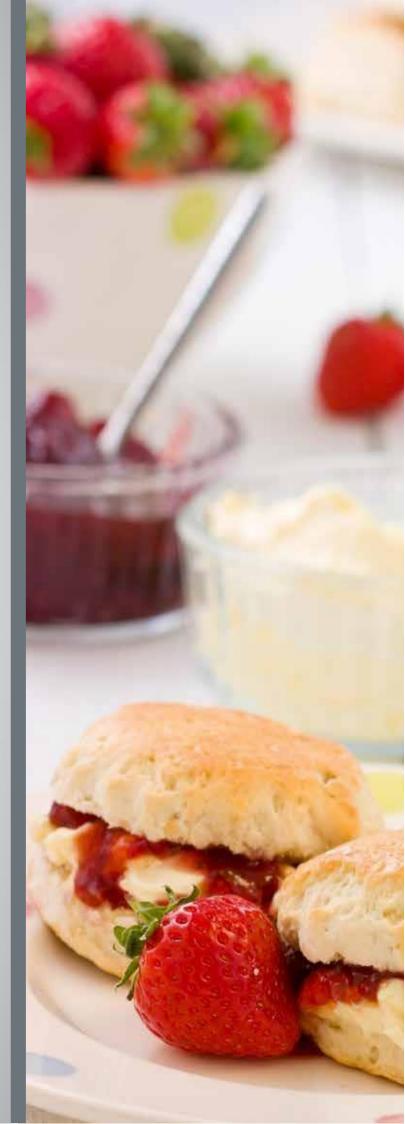
LIGHT BREAKFAST

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 \$25.00 per person

REFRESHMENT BREAKS





REFRESHMENT BREAKS

ARRIVAL TEA AND COFFEE

Freshly brewed coffee and a selection of fine teas

MORNING AND AFTERNOON TEA SELECTIONS

One food item Two food items

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

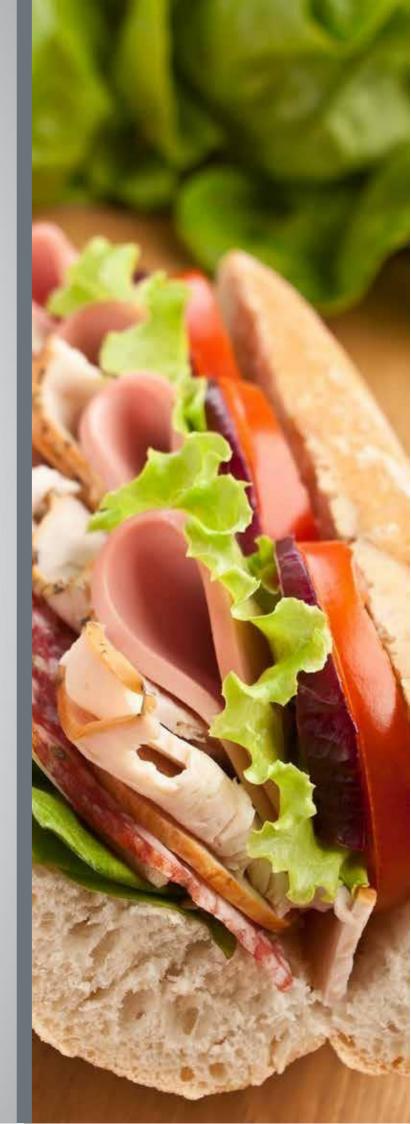
Morning and afternoon tea is served with freshly brewed coffee and a selection of fine teas

\$4.00 per person

\$9.50 per person \$13.50 per person

DAY DELEGATE PACKAGES





DAY DELEGATE PACKAGES

BUFFET SELECTIONS

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 \$79.00 per person

DAY DELEGATE PACKAGES

DAY DELEGATE WORKING LUNCH PACKAGE

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

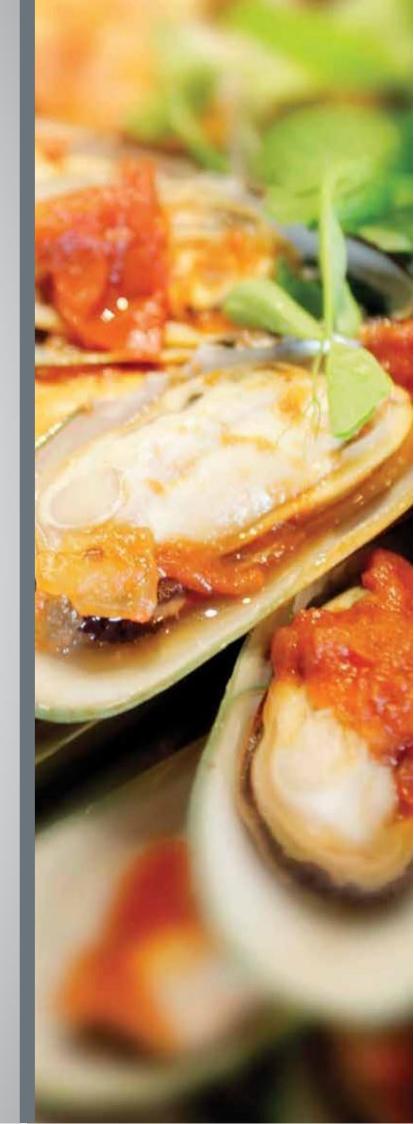
OPTIONAL EXTRAS

Soup of the day Chef's selection petit fours \$69.00 per person

\$7.00 perperson \$11.00 perperson

CANAPÉS





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30 minutes \$24.00 per person Three hours \$47.00 per person One hour \$29.00 per person Four hours \$54.00 per person Two hours \$38.00 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

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

P L AT T E R S

SERVING APPROXAIMTELY 10 DELEGATES PER PLATTER

TASMANIAN CHEESE PLATTER

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

SEASONAL FRUIT PLATTER

A selection of seasonal sliced fruits and berries

\$150.00 per platter

\$60.00 per platter

LUNCH AND DINNER BUFFET





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MINIMUM NUMBERS 25

OPTION 1

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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

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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 \$69.00 per person

PLATED MENU





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PLATED MENU

MINIMUM NUMBERS OF 25 FRESHLY BREWED COFFEE AND TEA INCLUDED FRESHLY BAKED BREAD ROLLS

TWO COURSE 2 CHOICES PER COURSE SERVED ALTERNATELY

THREE COURSE 2 CHOICES PER COURSE SERVED ALTERNATELY \$55.00 per person

\$68.00 per person

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 coverture 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

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

\$24.00 per person

BEVERAGES





B E V E R AG E PA C K AG E S

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 Vuvee 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

BEVERAGEPACKAGES

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

154-156 Collins Street, Hobart, TAS 7000 Telephone: 03 6270 8600 hobart@racv.com.au

For more information contact: Conferences & Events Team

racv.com.au/venues

