

# CROWNE PLAZA®

— BY IHG —

Hobart





PHOTOGRAPHY: FRANCOIS FOURIE

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Prices as at August 2024 and are inclusive of GST. Menus are seasonal and subject to change.

We are happy to accommodate special dietary needs. Please discuss your requirements with our team.

# FOOD PHILOSOPHY

We believe there are 3 key ingredients when creating original, beautifully crafted meals in Tasmania:

1. Locally sourced and fresh produce
2. We want every dish to show the beauty and integrity of each ingredient
3. Every component to reflect our passion for the culinary craft

## TASMANIAN WINE MATCHED TO YOUR EVENT

Home to over 100 world renowned recognised wineries producing a wide array of fine wines reflective of their origin. Today, Tasmania is one of Australia's most popular wine regions; not to mention the many world-class gin and whisky distilleries the state boasts. Our wine list is seasonally rotated to showcase the different styles and regions in Tasmania.

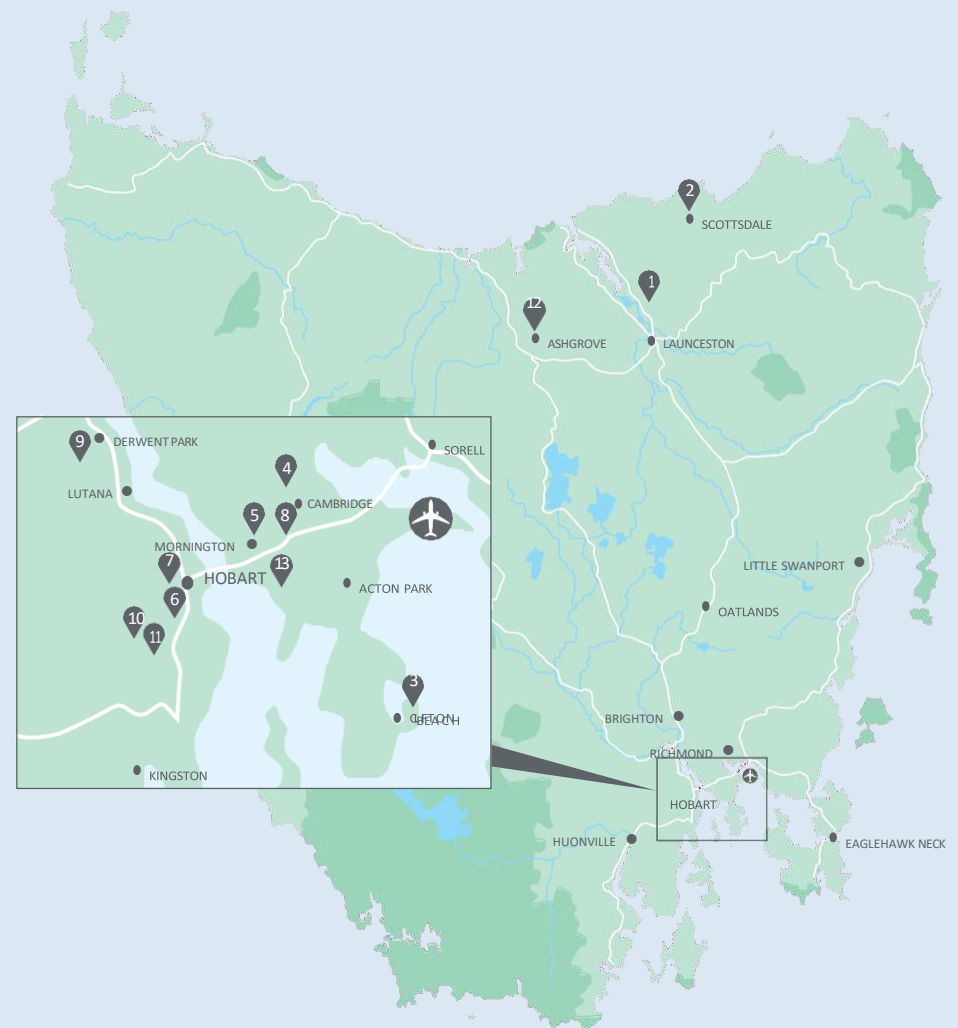
## SUPPORTING LOCAL AND FRESH.

Let us take you on a culinary journey through Tasmania.

Embracing regional food and wine in what we do, we strive to support local small batch producers and suppliers. Our chefs source the best seasonal ingredients from producers, farmers and winemakers across the region and state – with attentiveness to the often overlooked and a spotlight for the humble.

## SIGNATURE EVENT OPTIONS.

Our Executive Chef would love to create a menu just for you. We take the best of Tasmania's produce and tailor it specifically to your event, whether it be a paddock to plate dinner or a selection of live interactive cooking stations. Please don't hesitate to ask us for Crowne Plaza Hobart's signature event options.



## A SELECTION OF OUR SUPPLIERS.

SUPPLIERS ARE SUBJECT TO CHANGE DUE TO AVAILABILITY.

- |                        |                        |                     |
|------------------------|------------------------|---------------------|
| 1. Freshline Tasmania  | 6. Smallgoods          | 11. Spice World     |
| 2. Scottsdale Pork     | 7. Pigeon Whole Bakery | 12. Ashgrove Cheese |
| 3. Tasmanian Oyster Co | 8. Exquisite Flavours  | 13. Fresh Cut       |
| 4. Mures Tasmania      | 9. Savour Food Service |                     |
| 5. Ashmores Seafood    | 10. Daci & Daci Bakers |                     |



## BREAKFAST MENUS

### BUFFET BREAKFAST

\$45.00 per person  
MINIMUM OF 20 GUESTS

#### Cold Selection

- Selection of chilled juices
- Selection of breads, Danish pastries and croissants
- Charcuterie platter with Tasmanian cheeses & accompaniments
- Almond granola, seasonal poached fruits and vanilla yoghurt
- Seasonal fresh and dried fruit platter

#### Hot Selection

- Free range scrambled eggs, crème fraiche, chives
- Grilled bacon
- Chargrilled pork chipolatas
- Roasted mushrooms, truffle oil, thyme
- Crispy fried hash browns
- Slow roasted tomatoes

#### Station

- Freshly brewed tea and coffee

### HOT PLATED BREAKFAST

\$47.00 per person  
MINIMUM OF 20 GUESTS

#### Select one (1) of the following

- Eggs benedict, grilled bacon, two free range poached eggs, toasted English muffin, hollandaise sauce
- Eggs Atlantic, hot smoked salmon, two free range poached eggs, toasted English muffin, hollandaise sauce, chorizo crumbs
- Free range 64° egg, fried polenta, thyme roasted mushrooms, fresh ricotta, pickled shitake, grilled sourdough, truffle oil
- Smashed avocado, poached eggs, cherry tomatoes, marinated fetta, dukkah, grilled sourdough
- Breakfast bagel, cold smoked salmon, cream cheese, radish, free range scrambled eggs, pickled red onion, dressed leaves

#### Stations

- Chilled juices
- Freshly brewed tea and coffee
- Selection of Danish pastries and croissants
- Seasonal fruit platter

### WORKING BREAKFAST

\$36.50 per person  
MINIMUM OF 20 GUESTS

#### Select one (1) of the following

- Bacon and egg rolls with pork sausage patty, free range fried egg, cheese, tomato relish
- Bacon and egg muffins with grilled bacon, free range fried egg, hash brown, cheese, tomato ketchup
- Breakfast burrito with BBQ beans, free range fried egg, avocado, potato hash, cheese

#### Stations

- Selection of chilled juices
- Freshly brewed tea and coffee
- Selection of Danish pastries and croissants
- Seasonal fruit platter
- Almond granola, seasonal poached fruits and vanilla yoghurt

### BARISTA COFFEE

Barista Cart Hire fee \$450.00  
charged on consumption \$6 per coffee



## CONFERENCE PACKAGES MINIMUM OF 60 GUESTS

### DAY DELEGATE FULL DAY PACKAGE

- Use of main meeting / conference venue from 8am – 5pm
- 2 items of Morning and afternoon tea – served with water, freshly brewed coffee, assorted teas and a selection of sweet and savoury item
- Nourishing working lunch or buffet lunch option
- Notepads, pens, mints and water

### DAY DELEGATE HALF DAY PACKAGE

- Use of main meeting / conference venue from 8am – 12pm or 1pm – 5pm
- 2 items of Morning or afternoon tea – served with water, freshly brewed coffee, assorted teas and a selection of sweet and savoury item
- Nourishing working lunch or buffet lunch option
- Notepads, pens, mints and water



## **BUSINESS BREAKS MENU** MINIMUM OF 15 GUESTS

### **REFRESHMENT BREAKS**

\$16.00 per person

Additional item: \$7.50 per person

#### **Beverages**

- Freshly brewed coffee
- Assorted teas

*Your choice of two (2) from the following options:*

#### **Sweet Items**

- Assorted Danish pastries
- Assorted house made cookies
- Dark chocolate brownie
- Banana & chocolate cake
- Raspberry financier

#### **Savoury Items**

- Chicken and pinenut sausage rolls, cracked pepper
- Red pepper and cheddar cheese muffins
- Shaved leg ham with cheddar cheese croissants
- Satay chicken rice paper rolls
- Beef burgundy pies
- Cheddar cheese & caramelized onion savory scrolls

#### **Fresh Items**

- Fresh seasonal fruit cups, coconut yoghurt, toasted coconut
- Raw chocolate and cashew slice
- Almond granola, poached berries, natural yoghurt
- Peanut butter protein balls
- Raw raspberry and coconut slice

### **BARISTA COFFEE**

Barista Cart Hire fee \$450.00  
charged on consumption \$6 per coffee



## **BUFFET LUNCH** **MENU** MINIMUM OF 30 GUESTS

### **BUFFET LUNCH OPTIONS**

\$46.50 per person

#### **Option 1**

- Ciabatta dinner rolls
- Green leaf salad, fresh and pickled radish, lemon vinaigrette
- Cabbage slaw, red onion, carrot, honey mustard dressing
- Orecchiette pasta salad, salsa verde, green peas, grilled zucchini
- Slow roasted lamb leg, rosemary, confit garlic, lamb jus
- Confit pork belly, roasted apple, shallot, apple sauce
- Crispy duck fat potatoes, sea salt
- Grilled broccolini, lemon dressing

#### **Option 2**

- Toasted Turkish bread
- Green beans, chickpea and spinach salad, pickled red onion
- Smoked almond and herb couscous, dukkah spice, rocket, dates
- Roast sweet potato, pumpkin seeds, marinated fetta, pomegranate dressing
- Chermoula roasted chicken thighs, preserved lemon, green olives
- 18 hour cooked lamb shoulder, sumac, red pepper harissa
- Saffron pilaf rice
- Steamed seasonal greens

#### **Option 3**

- Ciabatta dinner rolls
- Baby cos, crispy speck, ciabatta crouton, anchovy aioli
- Ancient grain salad, pickled shallot, baby spinach, lemon herb dressing
- Roast pumpkin, green beans, green olives, freekeh, tahini dressing
- Medium roasted Bass Strait porterhouse, peppercorn jus
- Lemon and herb roasted chicken, cajun stuffing, jus gras
- Crispy duck fat potatoes, sea salt
- Steamed seasonal greens

#### **Option 4**

- Vietnamese rice paper rolls, cucumber, shallot, spring green, cabbage, mint, peanut
- Asian slaw, crispy shallot, nuoc cham, cassava crackers
- Master stock braised chicken breast, lemongrass, soy
- Massaman beef curry, steamed rice, roti bread
- Vegetarian stir fry egg noodles
- Steamed bok choy, oyster sauce, crispy shallot

#### **Option 5**

- Grilled pita bread with tzatziki dip
- Cherry tomato, cucumber, black olive, fetta, baby spinach
- Chickpea, roasted red peppers, rocket spinach, lemon dressing
- Roasted chicken thigh fillets, oregano and lemon
- Grilled eggplant and slow cooked lamb moussaka
- Roasted baby potatoes, fetta, smoked salt



## WORKING LUNCH MENU MINIMUM OF 15 GUESTS

### SOURDOUGH SANDWICHES, WRAPS & BAGUETTES

\$45.00 per person

*Choose any 2 from the below options:*

#### Sourdough Sandwiches

- Shaved ham, cheddar, red pepper relish, mixed leaves
- Roast beef, caramelised onion, aioli, rocket, cheese
- Crispy chicken schnitzel, aioli, mozzarella, cos, avocado
- Grilled bacon, cos lettuce, vine ripened tomato, aioli

#### Wraps

- Poached chicken, slaw, cos, red onion, aioli
- Roast pumpkin, fetta, baby spinach, olive tapenade
- Grilled zucchini, pickled red onion, fetta, rocket

#### Baguettes

- Pastrami, pickles, sauerkraut, Swiss cheese, paprika aioli
- Calabrese salami, fior di latte, pickles, pesto
- Hot smoked salmon, cucumber, cream cheese, radish, cos

*Choose any 2 from the below options:*

#### Salads

- Baby cos, crispy speck, ciabatta crouton, anchovy aioli
- Ancient grain salad, pickled shallot, baby spinach, lemon herb dressing
- Green leaf salad, fresh and pickled radish, lemon vinaigrette
- Cabbage slaw, red onion, carrot, honey mustard dressing
- Cherry tomato, cucumber, black olive, fetta, baby spinach
- Chickpea, roasted red peppers, rocket spinach, lemon dressing

*Chef's selection of dessert*



## CANAPÉS

### CANAPÉS

*\$7.50 per canapé, per person*

#### Cold

- Tasmanian Pacific oysters: Natural / Seaweed Butter / Gin and Lime dressing
- Satay tofu rice paper rolls, nam jim
- Poached prawn, mayo, crispy tortilla, chilli dust
- Mushroom pate, grilled sourdough, goats curd, truffle oil
- Rare scorched beef, charred onion, horseradish cream, sourdough
- Chicken terrine, sour cherry, mustard jam
- Cured kingfish tostada, avocado, chilli and corn salsa
- Beef tartare, slow cooked egg yolk, brioche toast
- Cold smoked salmon, creme fraiche, buckwheat blini, pickled daikon, bottarga
- Caramelised onion frittata, whipped fetta

#### Hot

- Tempura prawns, tonkatsu sauce
- Three cheese arancini, truffie aioli
- Pan fried spinach and ricotta gnocchi, lemon butter
- Chilli beef empanadas, chimichurri
- Mini beef cheeseburgers, pickles and ketchup
- Mac and cheese croquettes, bacon jam
- Salted pepper squid, aioli
- Lamb koftas, tahini yoghurt and sumac
- Seared scallop, cauliflower puree, candied bacon
- Zucchini and corn fritters, chipotle aioli

#### Sweet

- Walnut & caramel tart
- Double chocolate cake
- Choux buns, vanilla custard
- Chocolate & raspberry sacher cake

### SUBSTANTIAL CANAPÉS

*\$13.50 per canapé, per person*

- Pulled pork slider, brioche bun, slaw, aioli
- Tempura flathead, fries, lemon and tartare sauce
- Salt and pepper squid salad, asian slaw, nam jim dressing
- Massaman beef curry, fragrant rice, toasted peanuts
- Saffron and green pea risotto, parmesan
- Grilled chicken skewer, lemon and herb couscous, harissa
- Loaded fries, cheese, gravy, aioli, siracha, spring onion & salsa



## DINNER BUFFET MENU MINIMUM OF 30 GUESTS

### OPTION 1

\$89.00 per person

- Ciabatta dinner rolls, salted butter

#### Chilled Selection

- Huon cold smoked salmon, radish and dill
- Cured meat selection with accompaniments
- Green salad, tomato, cucumber, sherry and shallot dressing
- Orecchiette pasta salad, grilled zucchini, green peas, salsa verde
- Cabbage slaw, red onion, carrot, honey mustard dressing

#### Hot selection

- Cajun rubbed BBQ chicken, herb stuffing
- Slow roasted lamb leg, lamb jus
- Rosemary and garlic roasted baby potatoes
- Season greens, preserved lemon

#### Petit Fours

- Chef's selection of Petit Four

#### Fruit & Cheese

- Seasonal fruit platter
- Tasmanian cheese selection



## DINNER BUFFET MENU MINIMUM OF 30 GUESTS

### OPTION 2

\$109.00 per person

- Oven baked artisan breads, cultured butter

#### Chilled selection

- Huon cold smoked salmon platter, radish and dill
- Cured meats and charcuterie selection
- Green salad, cherry tomato, cucumber, sherry and shallot dressing
- Roast sweet potato salad, pumpkin seeds, marinated fetta, pomegranate dressing
- Ancient grain salad, baby spinach, spicy onion, lemon and herb dressing

#### Hot selection

- Lemon and sage roasted chicken breast, jus gras
- Cape Grim roasted beef porterhouse, pan juices
- Duck fat roasted potatoes, smoked salt
- Seasonal greens, preserved lemon

#### Petit Fours

- Chef's selection of Petit Four

#### Fruit & Cheese

- Seasonal fruit platter
- Tasmanian cheese selection



# SET MENU

## LUNCH & DINNER MINIMUM OF 15 GUESTS

All set menus come with oven fresh breads and butter and include a selection of teas and freshly brewed coffee

### 2 COURSE SET MENU

\$79.00 per person

Entrée and main or main and dessert

### 3 COURSE SET MENU

\$89.00 per person

Entrée, main and dessert

### ALTERNATE DROP

Add \$6.50 per course, per person

*Bespoke menus are also available to suit your needs.*

#### Entrées

- Cape Grim beef eye fillet carpaccio, fresh and pickled radish, sourdough croutons, parmesan aioli, watercress
- Confit Tasmanian salmon, fennel and daikon salad, miso apple puree
- Raw kingfish, cucumber, kaffir lime, avocado, crispy shallot
- Chicken and pistachio terrine, parsley veloute, cherry jam, brioche
- Rare seared wallaby, beetroot, watercress, linseed cracker, pepper berry dust
- Grilled pumpkin, blue cheese and pickled walnut salsa, watercress, candied pepita seeds

#### Mains

- Slow braised beef cheeks, paris mash, leek hay
- Chargrilled eye fillet, potato pave, broccolini, red wine jus
- Free range confit chicken maryland, honey roasted baby carrots, braised lentils, jus gras
- Crispy skin salmon
- Seared lamb fillet, charred kale, onion petals, fetta, lamb jus
- Ricotta gnocchi, braised tomato, basic, shaved parmesan
- Mushroom risotto, truffie salsa, ricotta, pickled shitake, parmesan
- Pumpkin tortellini, goat's cheese, hazelnut, sage beurre noisette

#### Dessert

- Dark chocolate dome, mango and raspberry gel
- Vanilla cheesecake, poached berries
- Pavlova nest, yuzu gel, seasonal fruits, vanilla cream
- Walnut caramel tart, chocolate ganache, salted toffee sauce
- Espresso tiramisu, crème anglaise, chocolate caramel ganache
- Sticky toffee pudding, salted caramel, vanilla cream
- Apple crumble tart, berry gel, meringue

# BEVERAGE PACKAGES

PRICES PER PERSON

## HOUSE BEVERAGE PACKAGE

1 Hour	\$43.00
2 Hour	\$53.00
3 Hour	\$63.00
4 Hour	\$73.00

Vivo Sparkling  
 Vivo Moscato  
 Vivo Sauvignon Blanc  
 Vivo Chardonnay  
 Vivo Shiraz  
 Vivo Cab Sauv  
 James Boags Premium  
 James Boags Light  
  
 Willie Smith Cider  
 Selection of Soft Drinks and Juices

## SUSTAINABLE BEVERAGE PACKAGE

1 Hour	\$50.00
2 Hour	\$60.00
3 Hour	\$70.00
4 Hour	\$80.00

De Bortoli Prosecco  
 Blue Pinot Gris  
 La Boem Pinot Noir  
 Wood Fired Shiraz  
 James Boags Premium  
 James Boags Light  
 Willie Smith Cider  
 Selection of Soft Drinks and Juices

## TASMANIAN BEVERAGE PACKAGE

1 Hour	\$55.00
2 Hour	\$65.00
3 Hour	\$75.00
4 Hour	\$85.00

Devils Corner Sparkling  
 Devils Corner Rose  
 Devils Corner Pinot Grigio  
 Devils Corner Chardonnay  
 Devils Corner Pinot Noir  
 42 Degrees Cabernet Merlot  
 James Boags Premium  
 James Boags Light  
  
 Willie Smith Cider  
 Selection of Soft Drinks and Juices

## NON-ALCOHOLIC BEVERAGE PACKAGE

2 Hour \$20.00

## BEVERAGE PACKAGE UPGRADES

*Available upon request*  
 Arrival cocktail  
 Spirit bar  
 Full cocktail service  
 Live Hedge / Sparkling Wall

## BEVERAGES ON CONSUMPTION

Available upon request

# IMPORTANT INFORMATION

## Responsible Service of Alcohol

Crowne Plaza Hobart is committed to patron care and thoroughly complies with the Liquor Act in regards to the responsible service of alcohol. The act states that “All licensees, nominees and staff of licensed premises have a responsibility to ensure that the liquor is sold and supplied to patrons in a responsible manner.”

It is also an offence to supply liquor, allow liquor to be sold to or consumed by a person who is under age of 18 years, or who is unduly intoxicated.

## GST

All prices include GST and are subject to change due to government legislation.

## Minimum Numbers

A surcharge will apply should minimum numbers not be met for any particular menu.

## Special Dietary Requirements

Our team of qualified chefs take great care in the preparation of menu items; however, some food products may contain allergens that individual guests may be allergic to.

Your Crowne Meetings Planner will be available prior to your event to discuss any of these special dietary requirements with you.

## Food Safety

The team at Crowne Plaza Hobart take great pride in holding a HACCP (Hazard Analysis Critical Control Point) Food Safety System Certification. This ensures that we are always delivering a high-quality product whilst complying with international codex principles of HACCP.

## Security

For security reasons, Crowne Plaza Hobart requires all events with guest numbers over 100 guests and 4hr beverage package to provide a security guard at their event.

## Event Service Surcharge

- Cash bars only available on request at time of booking and subject to the Hotel Management Team’s discretion
- Events that wish to run past midnight will be reviewed at time of enquiry and subject to the hotel management teams approval
- All prices are correct at the time/date of publication; however Crowne Plaza Hobart reserves the right to change prices and content without notice due to market conditions
- All food and beverage consumed in meeting rooms, restaurants, bars, public and function areas must only be that which the Hotel has provided.

We thank you in advance for your support throughout your event.

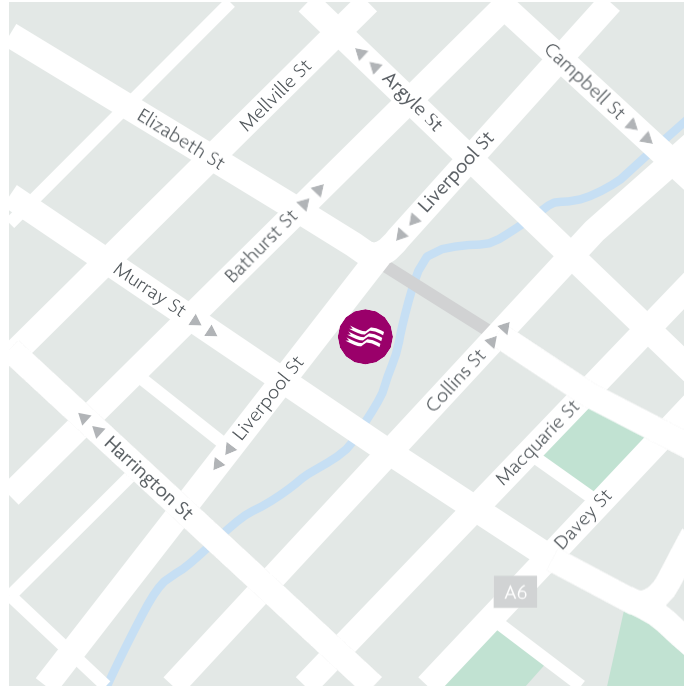
## Green Initiatives

At Crowne Plaza Hobart sustainable innovations and initiatives to reduce its footprint while enhancing the guest experience have remained a key priority. The hotel, encourages guests and staff alike to participate in its green initiatives:

- LED lighting and bamboo keys have been installed, and bulk amenities are provided by sustainable beauty brand Antipodes in tinted glass bottles to eliminate single-use containers
- 219 solar panels have been installed, reducing energy consumption and carbon emissions
- 1,356 guests have opted into the “A Greener Stay” initiative, reducing housekeeping expenses and earning 500 IHG One Rewards points per night
- Crowne Plaza Hobart has saved 344,049 individual containers by implementing plastic-free amenities
- The hotel has accomplished several sustainability targets, including a saving of 66.5 tons of CO2 emissions since installing solar panels.

## Sustainable Drinks Package

- Crowne Plaza Hobart is offering a different way of selling wine, installing a simple sustainable still and sparkling wine on tap system, dramatically reducing wasting.



## CONTACT US.

### CROWNE PLAZA HOBART

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TERMS AND CONDITIONS APPLY

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