



CROWNE PLAZA

AN IHG[®] HOTEL

HOBART

BUSINESS EVENTS MENU PLANNING GUIDE.



CROWNE PLAZA HOBART



PHOTOGRAPHY: FRANCOIS FOURIE

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Prices as at February 2021 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, fresh produce and inherently based on the people in our community
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 gin and whiskey distilleries the state boasts. Our wine list is seasonally rotated to showcase the different styles and regions in Tasmania.

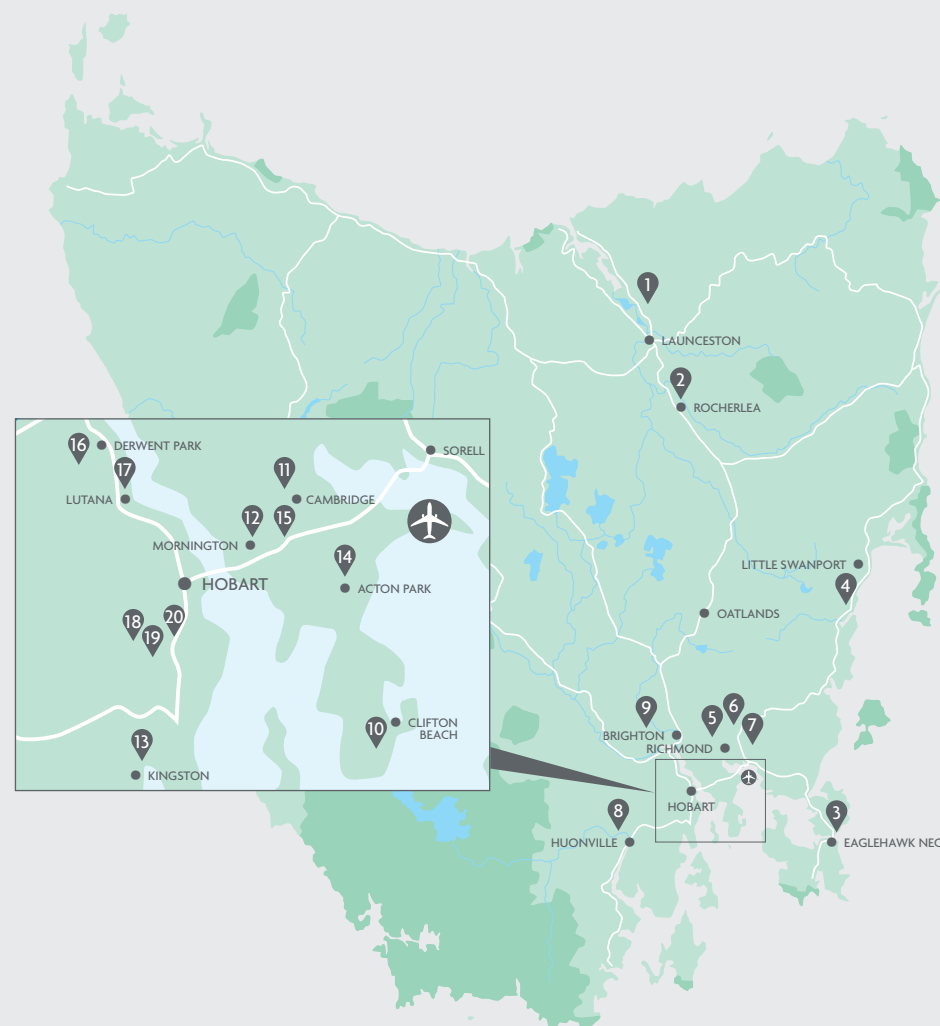
SUPPORTING LOCAL AND FRESH.

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 | 8. Huon Valley Meat Co. | 15. Exquisite Flavours |
| 2. Lenah Game Meats of Tas. | 9. Broadchurch Farm | 16. Savour Food Service |
| 3. Pirates Bay Octopus | 10. Lease 91 Pipeclay Lagoon | 17. Ashbolt Farm Tasmania |
| 4. Long Name Farm | 11. Mures Tasmania | 18. Daci & Daci Bakers |
| 5. Littlewood Farm | 12. Ashmores Seafood | 19. Spice World |
| 6. Richmond Farms | 13. Weston Farm Produce | 20. Eumarrah Hobart |
| 7. Strelleyfield | 14. Golden Free Range | |

BREAKFAST MENUS.

NETWORKING BREAKFAST

\$24.00 per person
MINIMUM OF 20 GUESTS

- Bircher muesli pots, lemon curd, berry coulis **v**
- Seasonal fruit plate **GF / DF / VE**
- Fresh baked muffins **v**
- Miniature croissant and danishes **v**
- Selection of local juices
- Freshly brewed coffee
- Assorted teas

Hot Selections

Add on the below options for
\$6.50 per dish, per person

- Scrambled egg and baby spinach slider **v**
- Smoked salmon on rye crostini **DF**
- Sweet potato and pumpkin frittata, tomato relish gel **GF / V**
- Buttermilk pikelet, Leatherwood honey, amaranth **v**
- Potato rosti, confit egg yolk **GF / V**

COMMUNAL PLATED BREAKFAST

\$38.00 per person
MINIMUM OF 20 GUESTS

The following served on your guests tables:

- Seasonal yoghurts, fruit **GF / V**
- House made bircher **DF / VE**
- Fresh baked pastries **v**
- Jams and preserves **GF / DF / V**
- Selection of local juices
- Freshly brewed coffee
- Assorted teas

Plated Breakfast

Plus your selection of one (1) from the below menu options plated and served individually to each guest:

- Brown rice and quinoa porridge, mulled coconut milk, pepitas, stewed local apricots **GF / DF / VE**
- Superfood garden salad bowl, hummus, smashed greens, kefir cream, goji **GF / V**
- Egg fried rice, toasted nori, kimchi, spring onion, sesame, fried shallot, fried egg **GF / DF / V**
- Huon Smoked Salmon, potato rosti, apple cider hollandaise, two poached eggs, baby spinach **GF**
- Wood baked free range eggs, spicy beans, smoked almond dukkah, grilled flat bread **v**

ENHANCE YOUR BREAKFAST

Enhance your breakfast by adding on one (1) of the following stations for \$12.00 per person:
MINIMUM OF 25 GUESTS

Crêpe Suzette Station (Chef provided)

- Classic French pancake prepared à la minute with a flambé beurre noisette and a choice of fillings from poached stone fruit, nutella or strawberries, chantilly cream **v**

Juice Station

- Create your own exciting and invigorating juice from a range of seasonal fruits, vegetables and herbs such as orange, watermelon, wheatgrass, carrot, spirulina, ginger, carrot, celery, apples **GF / DF / VE**

Live Egg Station (Chef provided)

- Poached, fried, scrambled, omelettes with a choice of filling, all cooked to order the way you like **GF / V**



BREAKFAST MENUS. CONTINUED

CONTINENTAL BUFFET BREAKFAST

\$35.00 per person
MINIMUM OF 30 GUESTS

Bakery Station

- Including fresh baked croissants, muffins, banana bread, danishes **V**

Toast Station

- Including assorted sliced breads (white, grainy, wholemeal, rye), assorted spreads (marmalade, jams, vegemite, honey), butter **V**

Cereal Station

- Including assorted cereals (Sultana Bran, Weet-Bix, muesli, Corn Flakes), bircher muesli, milk (full cream, low fat, coconut, almond, soy), assorted condiments (including berry compote, toasted nuts, seeds, dried fruits) **V**

Yoghurts

- Including natural yoghurt, fruit yoghurt, chia yoghurt **GF/V**

Whole fruit

Hot Beverages

- Freshly brewed coffee
- Assorted teas



BREAKFAST MENUS. CONTINUED

FULL BUFFET BREAKFAST

\$45.00 per person
MINIMUM OF 50 GUESTS

Bakery Station

- Including fresh baked croissants, muffins, banana bread, danishes **V**

Toast Station

- Including assorted sliced breads (white, grainy, wholemeal, rye), assorted spreads (marmalade, jams, vegemite, honey), butter **V**

Cereal Station

- Including assorted cereals (Sultana Bran, Weet-Bix, muesli, Corn Flakes), bircher muesli, milk (full cream, low fat, coconut, almond, soy), assorted condiments (including berry compote, toasted nuts, seeds, dried fruits) **V**

Yoghurts

- Including natural yoghurt, fruit yoghurt, chia yoghurt **GF / V**

Whole Fruit

Hot Foods

Your choice of six (6) of the following options:

- Scrambled eggs **GF / V**
- Hash browns **GF / DF / VE**
- Chicken breakfast chipolatas
- Short cut bacon **GF / DF**
- Sautéed mushrooms **GF / V**
- Roast tomatoes **GF / DF / VE**
- Spicy beans **GF / DF / VE**
- Sweet potato rosti **GF / DF / VE**
- Mixed sautéed greens **GF / DF / VE**
- Chinese fried rice **GF / DF / V**
- Eggs benedict with hollandaise, spinach, English muffin **V**
- French toast **V**

Condiments

- Including tomato ketchup, mustard, tabasco, HP sauce, worcestershire, sriracha, crispy shallots, toasted sesame seeds, diced spring onions

Hot Beverages

- Freshly brewed coffee
- Assorted teas

ENHANCE YOUR BREAKFAST

Enhance your buffet breakfast by adding on cold cuts and cheeses for \$15.00 per person:

Including Huon smoked salmon, sliced ham, mortadella, pastrami, assorted local cheeses **GF**

Enhance your breakfast by adding on one (1) of the following stations for \$12.00 per person:

Crêpe Suzette Station (Chef provided)

- Classic French pancake prepared à la minute with a flambé beurre noisette and a choice of fillings from poached stone fruit, nutella, strawberries, chantilly cream **V**

Juice Station

- Create your own exciting and invigorating juice from a range of seasonal fruits, vegetables and herbs such as orange, watermelon, wheatgrass, carrot, spirulina, ginger, carrot, celery, apples **GF / DF / VE**

Live Egg Station (Chef provided)

- Poached, fried, scrambled, omelettes with a choice of filling, all cooked to order the way you like **GF / V**



CONFERENCE PACKAGES. MINIMUM OF 15 GUESTS

DAY DELEGATE FULL DAY PACKAGE

- Use of main meeting / conference venue from 8am – 5pm
- 1 x flipchart in main venue
- Bowl of fresh fruit available throughout the day
- Morning and afternoon tea – served with water, freshly brewed coffee, assorted teas and a selection of sweet and savoury items
- Nourishing buffet or working lunch
- Notepads, pens, mints and water
- Meeting Success inclusions

DAY DELEGATE HALF DAY PACKAGE

- Use of main meeting / conference venue from 8am – 12pm or 1pm – 5pm
- 1 x flipchart in main venue
- Bowl of fresh fruit available throughout the day
- Morning or afternoon tea – served with water, freshly brewed coffee, assorted teas and a selection of sweet and savoury items
- Nourishing buffet or working lunch
- Notepads, pens, mints and water
- Meeting Success inclusions



DAY DELEGATE PACKAGE MENUS. MINIMUM OF 15 GUESTS

MORNING AND AFTERNOON TEA

- Freshly brewed coffee
- Assorted teas
- Chilled water

Your choice of two (2) sweet and one (1) savoury from the below options:

Sweet

- Seasonal fruit platter, varieties of melons and orchard fruits **GF/DF/VE**
- Scones with Jam and cream **v**
- Fresh baked muffins **v**
- Banana bread with date butter **v**
- House made macarons **GF/V**
- Homemade cookie platter **v**
- Custard eclairs **v**
- Brownies **GF/V**

Savoury

- Chopped egg and lettuce sandwiches **DF/V**
- Roast pumpkin, hummus, fetta, vegetable wraps **v**
- Mixed vegetable frittata served with tomato chutney **GF/V**
- Warm chickpea hummus, olive oil, za'atar, toasted pita **DF/V**
- Moroccan lamb sausage roll
- Goats cheese and cauliflower tart **v**

DAY DELEGATE PACKAGE MENUS.

BUFFET LUNCH

MINIMUM OF 30 GUESTS

Soups

Your choice of one (1) from the below options:

- Carrot and ras el hanout velouté **GF / V**
- Vegetarian tom yum noodle soup **GF / DF / VE**
- Cream of parsnip, pear, leatherwood honey **GF / V**
- Butternut pumpkin soup, kefir cream, toasted pepitas **GF / V**
- Leek and potato vichyssoise **GF / V**
- Spanish chickpea potage, baby spinach, chickpea croutons **GF / DF / VE**

Salads

Your choice of two (2) from the below options:

- Sumac roasted sweet potato, quinoa, baby spinach, charred broccoli **GF / DF / VE**
- Pink eye potato salad, cornichons, chives and chopped egg **GF / DF / V**
- Soba noodle, snow pea, broad bean, sunflower seed, ginger, sesame soy dressin **GF / DF / V**
- Asian coleslaw, shredded wombok, carrot, beanshoots, coconut chilli and lime **GF / DF / VE**
- Pasta, sundried tomato, zucchini, pesto and roast turnip pumpkin seed **V**
- Spice roasted pumpkin, radicchio, pearl barley, witlof, mint and parsley **DF / V**
- Chickpea, roast sweet potato, baby spinach, pickled beetroot, fetta **GF / V**
- Fruit and nut cous-cous, apricot, orange zest, date, almonds and parsley **GF / DF / VE**
- Quinoa, red cabbage slaw, chargrilled red pepper, zucchini, roast kohlrabi, sundried tomato **GF / DF / V**
- Wild rice, shredded kale, avocado, pickled red onion, green peas and rocket pesto **GF / V**

Mains

Your choice of two (2) protein and one (1) vegetarian from the below options:

- Cape Grim beef sirloin, chimmi churri, madeira jus **GF / DF**
- Sweet potato and pumpkin frittata, baby spinach and red onion **GF**
- Pulled free-range pork, chorizo and black bean pepper pot **GF / DF**
- Kimchi fried rice, Chinese broccoli, lap cheong, tamari **GF / DF**
- Roast pumpkin gnocchi, pecorino, cavolo nero, pepitas **V**
- Thai red curry, coconut, lime, chilli, crispy shallots **GF / DF / VE**

Sides

Your choice of two (2) from the below options:

- Sumac roasted pumpkin, baby spinach, fetta **GF**
- Balsamic glazed beetroot, pomegranate, mint, sultana **GF / VE**
- Thyme roasted bintje potatoes, sea salt, rosemary **GF / DF**
- Baked carrots, green beans, lemon yoghurt, hazelnuts **GF**
- Cauliflower penne and manchego gratin **V**
- Sweet potato mash, ginger, turmeric **GF**

*** We are pleased to offer a new style of buffet where our team will serve you from our buffet stations for your safety and enjoyment. Please ask the Crowne Meetings team for further information and alternate options.*



DAY DELEGATE PACKAGE UPGRADES.

ARRIVAL TEA AND COFFEE

\$5.00 per person

- Freshly brewed coffee
- Assorted teas
- Chilled water

Morning and afternoon tea upgrades available on request.

BARISTA COFFEE

\$4.50 per coffee

Barista coffee available from a coffee cart during your morning and afternoon tea breaks.

STAND ALONE MEETINGS.

ARRIVAL TEA AND COFFEE

\$5.00 per person

- Freshly brewed coffee
- Assorted teas
- Chilled water

MORNING AND AFTERNOON TEA

\$14.00 per person

- Freshly brewed coffee
- Assorted teas
- Chilled water

Your choice of two (2) sweet and one (1) savoury from the below options:

Sweet

- Seasonal fruit platter, varieties of melons and orchard fruits **GF / DF / VE**
- Scones with jam and cream **V**
- Fresh baked muffins **V**
- Banana bread with date butter **V**
- House made macarons **GF / V**
- Homemade cookie platter **V**
- Custard eclairs **V**
- Brownies **GF / V**

Savoury

- Chopped egg and lettuce sandwiches **DF / V**
- Roast pumpkin, hummus, fetta, vegetable wraps **V**
- Mixed vegetable frittata served with tomato chutney **GF / V**
- Warm chickpea hummus, olive oil, za'atar, toasted pita **DF / V**
- Moroccan lamb sausage roll
- Goat cheese and cauliflower tart **V**



CANAPÉS.

CANAPÉS

\$6.50 per canapé, per person

Cold Canapés

- Natural Lease 91 Pipe Clay Lagoon oysters with lemon **GF / DF**
- Huon smoked salmon, cucumber, shaved macadamia **GF**
- King prawn tostada, sesame cracker, avocado, trout roe **GF / DF**
- Confit tomato, tamarind gazpacho gel, cassava cracker **GF / VE**
- Smashed pea, avocado, broad bean, goat cheese, rye **V**
- Cape Grim beef tartare, green olive mayo, chimichurri **GF / DF**
- Truffled Marion Bay chicken terrine, egg yolk gel **GF**

Hot Canapés

- Pan seared scallop, crispy chorizo, sweet corn purée **GF / DF**
- Smoked bintje potato beignet, manchego, horseradish snow **V**
- Valencian paella arancini, saffron mayo **DF / VE**
- Spiced lamb koftas, mint yoghurt, hummus **GF**
- Peking duck pie, sweet soy, star anise, lapchong **DF**
- Crispy pork belly, apple sauce **GF / DF**

Sweet Canapés

- Mini pain perdu, vanilla cream, blackberry **V**
- Mini cream puffs **V**
- Chocolate hazelnut macarons **V**
- Passionfruit and mango tartlets **V**
- Lemon meringue kisses **V**
- Dark chocolate, peanut cones, milk chocolate mousse **V**
- Mini raspberry swiss roll **V**
- Mini banana cupcake, caramel, chocolate **V**

SUBSTANTIAL CANAPÉS

\$12.00 per canapé, per person

- Pulled pork, chorizo, black bean pepper pot **GF / DF**
- Spicy Thai fish cakes with Asian herbs, iceberg, chilli jam **DF**
- Salmon, miso, sesame soba noodle poke bowl **GF / DF**
- Roast pumpkin gnocchi, pecorino, cavolo nero, pepitas **V**
- Kimchi fried rice, Chinese broccoli, lap cheong, tamari **GF / DF**
- Thai red curry, coconut, lime, chilli, crispy shallots **GF / DF / VE**



BUFFET MENU. MINIMUM OF 50 GUESTS

BUFFET

\$65.00 per person

Salads

Your choice of two (2) from the below options:

- Sumac roasted sweet potato, quinoa, baby spinach, charred broccoli **GF / DF / V**
- Pink eye potato salad, cornichons, chives, chopped egg **GF / DF / V**
- Soba noodle, snow pea, broad bean, sunflower seed, ginger, sesame soy dressing **GF / DF / V**
- Asian coleslaw, shredded wombok, carrot, beanshoots, coconut chilli, lime **GF / DF / V**
- Pasta, sundried tomato, zucchini, pesto, roast turnip, pumpkin seed **V**
- Spice roasted pumpkin, radicchio, pearl barley, witlof, mint, parsley **DF / V**
- Quinoa, red cabbage slaw, chargrilled red pepper, zucchini, roast kohlrabi, sundried tomato **GF / DF / V**
- Wild rice, shredded kale, avocado, pickled red onion, green peas, rocket pesto **GF / DF / V**
- Chickpea, roast sweet potato, baby spinach, pickled beetroot, fetta **GF / V**
- Fruit and nut cous-cous, apricot, orange zest, date, almonds, parsley **GF / DF / V**

Mains

Your choice of three (3) from the below options:

- Tom yum soup and noodle station **DF**
- Cape Grim beef sirloin, chimmichurri, Madeira jus **GF / DF**
- Sweet potato and pumpkin frittata, baby spinach, red onion **GF**
- Pulled free range pork, chorizo, black bean pepper pot **GF / DF**
- Roast pumpkin gnocchi, pecorino, cavolo nero, pepitas **V**
- Kimchi fried rice, Chinese broccoli, lap cheong, tamari **GF / DF**
- Vegetarian Thai red curry, coconut, lime, chilli, crispy shallots **GF / DF / VE**

Sides

Your choice of two (2) from the below options:

- Thyme roasted binjchi potatoes, sea salt **GF / DF**
- Baked carrots, green beans, lemon yoghurt, hazelnuts **GF**
- Sumac roasted pumpkin, baby spinach, fetta **GF**
- Balsamic glazed beetroot, pomegranate, mint, sultana **GF / VE**
- Cauliflower penne and manchego gratin **V**
- Sweet potato mash, ginger, turmeric **GF**

Dessert

- Chef's selection of dessert options

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Dietary Information: **GF** = Gluten Free **DF** = Dairy Free **V** = Vegetarian **VE** = Vegan



PLATED LUNCH AND DINNER MENUS.

TWO COURSE PLATED MENU

\$74.00 per person

Entrée and main or main and dessert
Freshly brewed coffee and assorted teas

THREE COURSE PLATED MENU

\$84.00 per person

Entrée, main, two (2) sides and dessert
Freshly brewed coffee and assorted teas

Sides

Additional \$10.00 per bowl, per option

Bowls cater to two (2) guests

- Native pepper roasted pumpkin, baby spinach, Three Cow's feta **GF**
- Raw beetroot, pomegranate, carrot, mint, sultana salad **GF / VE**
- Thyme roasted bintje potatoes, sea salt **GF / DF**
- Baked carrots, green beans, lemon yoghurt, hazelnuts **GF**
- Warm chickpea hummus, smoked olive oil, za'atar, toasted pita **DF**

Entrée

Your choice of two (2) from the below options:

- Korean Cape Grim beef tartare, gochujang, toasted laver, sesame, confit egg yolk **GF / DF**
- 5 spiced duck breast terrine, red cabbage pickles, heirloom vegetables, dandelion leaves **GF / DF**
- Caramelised onion and Tongola goat cheese tart, pickled beetroot, hazelnut dukkah **V**
- Smoked tomato gazpacho, milk curd, heirloom tomato crisps, olive crumble, basil **GF / V**
- Braised pork belly, cauliflower, salt bush, sultana soubise, pork crackle **GF / DF**
- Line caught blue eye ceviche, coconut gel, kaffir lime, chilli, coriander **GF / DF**



PLATED LUNCH AND DINNER MENUS. CONTINUED

Mains

Your choice of two (2) from the below options:

- Roast Cape Grim eye fillet, white bean purée, honey brown mushroom, puff pastry crisp, wild thyme jus **DF**
- Free range master stock pulled pork, chilli jam, star anise caramel, oyster mushroom, daikon, crispy enoki **GF/DF**
- Confit lamb shank, smoked eggplant purée, pistachio dukkah, pomegranate, shanklish, tonka bean jus **GF**
- Marion Bay spring chicken, local spring vegetables, fennel and vanilla purée, golden hot and sour jus **GF**
- Huon Salmon fillet, fragrant lemongrass broth, tom yum mayo, bok choy, soy braised daikon **GF/DF**
- Butternut pumpkin, sweet potato and fetta frittata, sumac yoghurt, baby spinach, golden raisin **GF**

Dessert

Your choice of two (2) from the below options:

- Vanilla bean yoghurt panna cotta, apricot, white peach jelly, raspberry, meringue **GF/V**
- Raspberry cremeux, rose, pistachio cake, vanilla, lime **V**
- Forest floor, passion fruit curd, lemon verbena cream, raspberry, white chocolate **V**
- Dark chocolate ganache, hazelnut mousse, hazelnut crunch, red velvet, caramelised banana **V**
- Mango mousse, guava gel, mango yolk, coconut cake, pineapple **V**



BEVERAGE PACKAGES.

PRICES PER PERSON

HOUSE BEVERAGE PACKAGE

| | |
|--------|---------|
| 1 Hour | \$29.00 |
| 2 Hour | \$39.00 |
| 3 Hour | \$49.00 |
| 4 Hour | \$59.00 |

Sparkling Wine

- House Sparkling

White Wine

Your choice of one (1) from the below options:

- House Chardonnay
- House Sauvignon Blanc Semillon
- House Pinot Grigio

Red Wine

Your choice of one (1) from the below options:

- House Pinot Noir
- House Shiraz Cabernet
- House Merlot

Beer and Cider

- James Boag's Premium
- James Boag's Premium Light
- Willie Smith's Apple Cider

Non-Alcoholic

- Soft drink
- Chilled juices
- Still water
- Sparkling water

TASMANIAN BEVERAGE PACKAGE

| | |
|--------|---------|
| 1 Hour | \$39.00 |
| 2 Hour | \$49.00 |
| 3 Hour | \$59.00 |
| 4 Hour | \$69.00 |

Sparkling Wine

Your choice of one (1) from the below options:

- Tasmanian Sparkling Cuvée
- Tasmanian Sparkling Rosé Cuvée

White Wine

Your choice of two (2) from the below options:

- Tasmanian Sauvignon Blanc
- Tasmanian Chardonnay
- Tasmanian Pinot Gris

Red Wine

Both of the below options:

- Tasmanian Pinot Noir
- 4Tasmanian Cabernet Merlot

Beer and Cider

- James Boag's Premium
- James Boag's Premium Light
- Willie Smith's Apple Cider

Non-Alcoholic

- Soft drink
- Chilled juices
- Still water
- Sparkling water

BEVERAGE PACKAGE UPGRADES

- Available upon request

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, the Crowne Plaza Hobart encourages all events with guest numbers over 150 guests, to provide a security guard at their event.

Event Service Surcharge

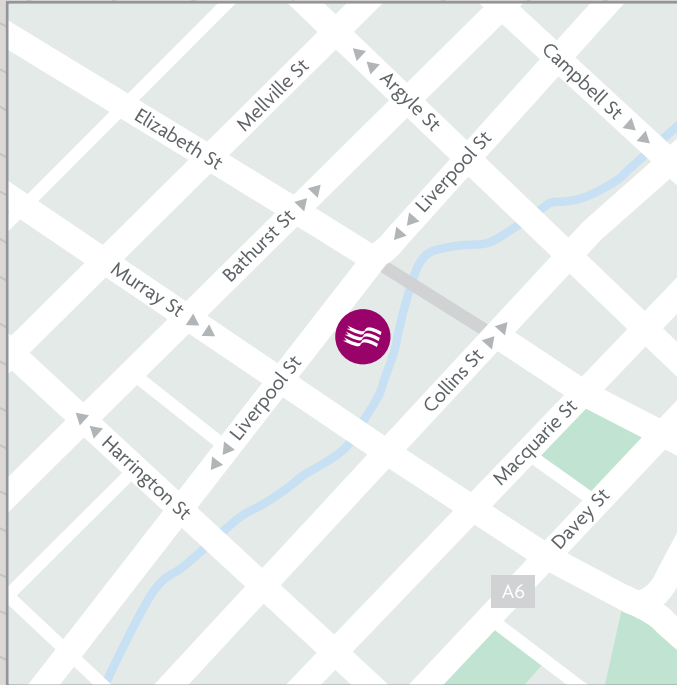
- Cash bars only available on request at time of booking and subject to the Hotel Management Team’s discretion
- Events that wish to run past midnight will be reviewed at time of enquiry and subject to the hotel management teams approval
- All prices are correct at the time/date of publication; however 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 we are committed to making greener choices for the environment everyday. We have undertaken the following sustainable initiatives:

- Installing ORCA food waste technology in the kitchen
- Monitoring and recording monthly energy and water consumption to achieve continual carbon reduction targets
- No plastic water bottles



CONTACT US.

CROWNE PLAZA HOBART

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crowneplaza.com/hobart

TERMS AND CONDITIONS APPLY

IHG® Business Rewards |  |  |  @crowneplazahobart