



EAT.

TASMANIA'S FINEST

Tasmania is renowned for some of the world's finest produce and we seek to celebrate that excellence in every meal.

Our goal is to provide our guests with an uncomplicated menu influenced by seasonal, fresh, local flavours.

We trust you will enjoy your experience with us and recommend Hadley's to others.



CATERING

Fine food is an inherent part of our history and our culinary team has embraced Hadley's Orient Hotel's Tasmanian heritage resulting in a selection of thoughtfully sourced menu options. Our team of dedicated Chefs deliver innovative and flexible catering options to suit any style of meeting or event. Enjoy a tailored, luxurious dining experience complete with professional service in the setting of your choice. Alternatively, select from the following set options.



WORKING BREAKFAST

\$28.00 PER PERSON

COLD SELECTION

Danish pastries and mini croissants with a selection of Tasmanian jams, preserves and honey

Individual fresh fruit salads topped with Westhaven yoghurt, fresh berries and granola

BEVERAGES

Loose leaf teas and freshly brewed plunger coffee

Chilled juices

HOT SELECTION

Please choose ONE of the following:

Huon Valley mushroom and spinach omelette with tomato relish and grilled tomato served on sourdough toast

Tasmanian smoked salmon on a potato and herb rosti with soft poached eggs, baby spinach, fried baby capers, topped with sour cream

Eggs benedict: poached eggs with sliced Tasmanian ham and hollandaise sauce on a toasted English muffin

Smashed avocado and feta with poached eggs on toasted sourdough bread



MORNING AND AFTERNOON TEA

Please choose ONE of the following:

HADLEY'S SCONE SELECTION

Hadley's signature traditional scones with fresh cream, raspberry jam and lemon curd

Savoury pumpkin scones with Meander Valley salted butter

SWEET SELECTION

Assorted slices

House made muffins

Berry friands (gf)

Banana loaf with butter

Assorted biscuit selection (gfo)

SAVOURY SELECTION

Pumpkin, spinach and goats cheese frittata

Gourmet mini savoury pies

Gourmet sausage rolls

Fresh sliced seasonal fruit platter

Whole fruit bowl

TEA AND COFFEE OPTIONS

Morning or afternoon service

Full day continuous service

Half day continuous service

LIGHT LUNCH

SANDWICH SELECTION

Mixed platter selection of focaccias, wraps and sandwiches filled with fresh meats, seafood and seasonal salad greens

ACCOMPANIED BY:

Freshly sliced seasonal fruit platter

Loose leaf teas and freshly brewed plunger coffee

Chilled juices

Upgrade your light lunch to include soup.

Please ask your Event Coordinator for seasonal soup options.

Dietary requirements can be accommodated upon request



HOT BUFFET LUNCH

Please choose ONE of the following:

OPTION ONE

Pepper crusted sirloin of Longford beef
with roasted vegetables and red wine jus

Thai green chicken curry with rice

OPTION TWO

Dover salmon with a seasonal fresh salsa

Clover lamb and Huon Valley mushroom pie
with flaky puff pastry

OPTION THREE

Tasmanian beef stroganoff with rice

Spinach and ricotta ravioli with a rich
tomato sauce and fresh local vegetables

EACH OPTION ACCOMPANIED BY:

Freshly baked breads

Garden salad with balsamic dressing

Freshly sliced seasonal fruit platter

Sweet platter

Loose leaf teas and freshly brewed plunger coffee

Chilled juices

A HALF DAY CATERING PACKAGE

\$35 PER PERSON

Includes tea and coffee on arrival, morning tea
OR
afternoon tea and a light sandwich lunch

A FULL DAY CATERING PACKAGE

\$45 PER PERSON

Includes tea and coffee on arrival, morning
AND
afternoon tea and a light sandwich lunch

Upgrades to hot buffet lunch available
for an additional \$5 per person

Individual catering prices are available on request

Dietary requirements can be accommodated upon request

SET MENU

TWO COURSE \$57.50 PER PERSON

THREE COURSE \$67.50 PER PERSON

Please select TWO dishes from each course

ENTREE

Roasted pumpkin soup with crème fraiche and fried leek

Atlantic salmon on a lemon and herb cous cous with a seasonal fresh salsa

Pumpkin and spinach arancini balls with Napoli sauce topped with parmesan cheese

John Webb's house made seafood chowder with a crusty bread roll

MAIN

Huon Valley mushroom Risotto topped with fresh shaved parmesan cheese

Oven baked fresh fish with capsicum coulis and a warm potato salad

Slow roasted beef sirloin with twice baked potatoes, fresh greens, and red wine jus

Cajun spiced Nichols chicken breast with buttered potatoes, chargrilled asparagus and Romesco sauce

Scottsdale pork sirloin on mashed potatoes with steamed vegetables

DESSERTS

House made apple pie with vanilla ice cream and double cream

New York style cheesecake with double cream and berry coulis

Sticky date pudding with caramel sauce and vanilla ice cream

Hot chocolate fondant with rich chocolate ganache and whisky ice cream

Available for lunch or dinner

15-20 people: Choice available

20+ people: Alternate drop

Room hire applicable

Finishing time restrictions may apply



CANAPES

PER PERSON

INDIVIDUAL CANAPES \$4.00 EACH

CHEF'S SELECTION OF FIVE PER PERSON \$15.00

COLD

Tasmanian smoked salmon on blinis with a lemon and dill cream

Mr Bennett's blue cheese shortbread, prosciutto and spiced fig relish

Smoked chicken and herb tartelette

Rare shaved beef en croute with caramelised onions and horseradish cream

Westhaven goats cheese and pumpkin bruschetta

Minimum of 15 guests

Room hire is applicable

HOT

Courgette and ricotta dumplings

Tasmanian fish goujonettes with house made tartare

Pulled pork croquette with mustard mayonnaise

Curried cauliflower puff

Baked Wicked brie and olive tapenade on char-grilled sourdough

Hot smoked salmon with miso broth

Mini Yorkshire pudding topped with slow roasted beef and jus

Chicken and asparagus puff

Creamed brie and lemon tartlette

PLATTERS

HADLEY'S PLATTER \$95.00

Tasmanian oysters, smoked and cured salmon, prawns, terrine pate and cured meats

CHEESE PLATTER \$95.00

An assortment of Tasmanian cheeses with fresh and dried fruits

VEGETARIAN PLATTER \$90.00

An assortment of house made dips, marinated cheese, sweet potato frittata, ricotta and courgette dumplings and vegetable Pakora

ORIENT PLATTER \$75.00

An assortment of oriental inspired pastries and steamed dumplings

GOURMET SAVOURY \$75.00

An assortment of gourmet pies and sausage rolls

SANDWICH PLATTER \$85.00

Assorted sandwich platter filled with meats, seafood and vegetables

FRUIT PLATTER \$75.00

An assortment of freshly sliced seasonal and dried fruits

VICTORIAN SWEETS PLATTER \$90.00

An assortment of Hadley's Traditional Afternoon Tea sweets

COCKTAIL RECEPTION

Our Atrium is the perfect location for a cocktail reception and can comfortably accommodate up to 150 guests.* For smaller functions, we recommend the Leadlight Room or George Cartwright Room.

HOUSE PACKAGE

\$44.00 per person

BOUTIQUE PACKAGE

\$56.00 per person

PREMIUM PACKAGE

\$75.00 per person

PACKAGES INCLUDE:

Room hire

Stage, lectern and microphone

Data projector and projection screen

Two-hour beverage service

Chef's selection canapes (5 per person)

Vegetarian and vegan options are available

* Current limits may differ and are subject to change due to COVID-19 restrictions





DRINK.

FAVOURITE TIPPLE

BEVERAGE PACKAGES

Whether you and your guests would like to finish off an all-day meeting with a celebratory beverage or provide an alcoholic accompaniment to an event in our beautiful heritage rooms, we have a variety of packages to suit your needs. We can also tailor a package for your exact requirements.

HOUSE PACKAGE

PRICES PER PERSON:

One Hour	\$ 23.00
Two Hours	\$ 27.00
Three Hours	\$ 31.00

BOUTIQUE PACKAGE

PRICES PER PERSON:

One Hour	\$ 32.00
Two Hours	\$ 39.00
Three Hours	\$ 46.00

PREMIUM PACKAGE

PRICES PER PERSON:

One Hour	\$ 43.00
Two Hours	\$ 51.00
Three Hours	\$ 59.00

We are also able to tailor a package to suit your requirements. Please chat to our team!