

# *Catering Compendium*



# BREAKFAST

## WORKING BREAKFAST

### MINIMUM 15 GUESTS

Served in our Leadlight Room\*, featuring a continental selection, hot plated dish together with loose leaf tea, plunger coffee and juices. Price inclusive of 3 hour room hire and basic AV.

### *Continental Inclusions*

Sliced fruit *seasonal selection*

Individual bircher cups *topped with house-made granola | berry compote* *vg*

Assorted pastries *croissants & danishes | butter | preserves*

### *Hot selection*

Select one dish from the following to be served to all guests:

Eggs florentine *poached eggs | spinach | hollandaise | sourdough* *v*

Big Breakfast *scrambled eggs | bacon | grilled tomato | sauteed mushrooms | relish | sourdough* *gfo*

---

## PRE-EVENT SIGNATURE BREAKFAST

Start your event day with a breakfast experience that embodies the charm and elegance of Hadley's Orient Hotel served daily in our Mary Hadley Dining Room between 7am and 10am. Bookings essential.

### **HADLEY'S SIGNATURE BREAKFAST**

Full Continental Buffet plus a plated hot item cooked to order.

### **CONTINENTAL BUFFET BREAKFAST**

Selection of cereals, granola, breads, pastries, croissants, house made muffins, yoghurt, fruit and juices.



\*Subject to availability, weekdays only.

# COFFEE BREAKS

## TEA & COFFEE

Selection of fine tea's and coffee, served in your event space.

On Arrival

Continuous; On arrival + two refreshes

---

## Morning & Afternoon tea

### MINIMUM 15 GUESTS.

Selection of fine tea's and coffee, served with your choice of one bakery item.

Hadley's signature scones | raspberry jam | Chantilly cream **gfo, dfo**

Savoury pumpkin scones | butter **gfo, dfo**

House baked mini danishes

Blueberry & granola brownie **gf**

House made muffin selection

Freshly baked, house made cookies

Berry friands **gf**

House made quiche selection

House made pork & cabbage sausage roll | Relish

Pumpkin & caremelised onion frittata **gf**

*Deluxe Selection (+\$2pp)*

Selection of gourmet Tasmanian cheeses | crackers | fresh fruit **v, gfo**

Ham and cheese mini croissants

Muesli pot | house made bircher | coconut yoghurt | dried fruit **df, vg**

*Can't decide? Let us take care of you with a chef selection.*



# LUNCH OPTIONS

## LIGHT LUNCH

### MINIMUM 15 GUESTS

Select from our sandwich or soup & salad options.

Both selections are served with a fruit plate, chef's selection sweet treats, juice and tea & coffee.

Lunch is served in our Mary Hadley Dining Room (subject to availability) or your event space.

---

### *Sandwich Option*

Chef's selection of sandwiches and Turkish bread filled with meat and salads.

Fillings may include:

Ploughman's *ham | cheddar cheese | tomato | Dijon mustard*

Roast beef *Swiss cheese | aioli | caramelised onion | roquette*

Chicken *basil pesto | mayonnaise | lettuce*

Roast Pumpkin *beetroot chili jam | cucumber*

Eggplant *capsicum | hummus | mesclun*

### *Soup & Salad*

Chef selection of soup, served with bread rolls and your choice of two salads;

Potato Salad *potato | boiled egg | red onion | herbs | creamy mustard dressing gf*

Roasted Sweet Potato & Quinoa *mesclun lettuce | tomato | olives | lemon dressing gf, df*

Chargrilled Vegetables *grilled halloumi | mesclun lettuce | chardonnay dressing gf*



# LUNCH UPGRADE

## LIGHT LUNCH UPGRADE

**PLUS \$8 PER GUEST**

Upgrade your light lunch to one of the two options below.

Both selections are served with a fruit plate, chef's selection sweet treats, juice and tea & coffee.

### *Gourmet Luncheon*

A seasonal gourmet lunch featuring a chef selection of freshly baked quiche or frittata, salads, charcuterie plate and warm bread rolls with butter.

Example menu;

Vegetarian Quiche *mushroom | spinach | fetta*

Garden Salad *mesclun | tomato | cucumber | red onion | vinegarette*

Potato Salad *potato | seeded mustard | sour cream*

Charcuterie plate *ham | salami | sliced roast beef | pickles*

Breadbasket *bread rolls | butter*

### *Hot Pot*

Selection of broths, noodles and vegetables for guests to build their own noodle bowl.

Example menu;

Broths *mushroom pho & green curry*

Proteins *pulled chicken & crispy tofu*

Noodles *Singapore noodles & rice stick noodles*

Vegetables *sliced capsicum, bean sprouts, carrot and fresh chili*



# HADLEY'S DINING

## SET PLATED MENU

Set menu served as an alternate drop, minimum 20 guests.

*Two Course*

*Three Course*

---



## Entrée

Prawn pate

*micro herbs | togarashi rice crisp gf*

Seared beef tataki

*petit salad | yuzu caramel gf*

Bruny Island oysters

*Bloody Mary aioli | gin pickled cucumber gf*

Slow cooked spiced pork belly

*confit fennel purée | apple jus gf*

Roasted pumpkin salad

*haloumi | asparagus | candied walnuts | roasted peppers quinoa | honey mustard vinaigrette gf, v*

## Main

French lamb cutlets

*vanilla truffled mashed potato | wilted spinach gf*

Scotch fillet

*cooked medium | sarladaise potato | cherry tomatoes | market greens | pan jus gf*

Oven baked market fish fillet

*confit garlic | herb crust | roasted carrot purée | sauteed zucchini | tomato | herb hollandaise gf*

16 hour braised beef cheek

*charred onion potato mash | grilled broccolini | beans gf*

Prosciutto wrapped chicken breast

*buttered green beans | herb roasted potatoes | rosemary jus gf*

Pumpkin gnocchi

*roasted greens | cherry tomatoes | goats cheese | sage butter v*

## Dessert

Chocolate pot

*vanilla bean cream | fresh berries gf*

Vanilla bean pavlova

*lemon cream | fresh berry compote | maple nut crunch gf*

Warm date pudding

*honey caramel | vanilla cream*

Lemon yoghurt panna cotta

*pistachio nut crumb | blueberry compote gf*

Spiced apple crumble cake

*rhubarb compote | crème anglaise*

Blueberry frangipane tart

*double cream | caramelised apples*

*Menu served with bread & butter to start, and finished with a selection of petit fours.*

*Dietaries will be accommodated upon request.*

# HADLEY'S DINING

## LONG TABLE MENU

Featuring a mix of individually plated and feasting style shared plates.  
Minimum 20 guests.

*Two Course*

*Three Course*

---

### *Entrée*

Served as a flat drop to each guest:

Chef's tasting plate *roasted mushroom & truffle arancini, with pepperberry aioli gf, v  
prawn ceviche, smashed avocado and rye crumb df  
smoked beef tartare, cured egg yolk and blackberry glaze gf, df*

### *Main*

Served on platters for the table | Select two from the following:

Slow roasted lamb shoulder *blackberry jus gf*

Roasted locally sourced fish *almonds | tomato beurre blanc gf*

Slow roasted eye fillet *garlic & herb butter gf*

Prosciutto wrapped roasted chicken roulade *mushroom farce | jus gf*

Penne pasta *seasonal vegetables | rich tomato ragu | parmesan v, dfo*

Served with seasonal vegetable accompaniments.

### *Dessert*

Choice of one to be served as a flat drop to each guest:

Hadley's signature cucumber ice cream

Warm sticky date pudding *butterscotch sauce | vanilla bean ice cream gf*

Apple streusel cake *rhubarb compote | vanilla cream gf*

*Menu served with bread & butter to start.  
Dietaries will be accommodated upon request.*

# HADLEY'S DINING

## BUFFET

Featuring a mix of plated and carvery buffet dishes, minimum 30 guests.

### *Three Course*

---

#### *Entrée*

Served as a flat drop to the table.

Chef's tasting plate selection

#### *Main*

##### *Carvery*

Served on a buffet | Select two from the following:

Slow roasted pork strip loin served with crackling *gf*

Roasted sirloin of beef mustard encrusted *gf*

Roasted chicken lemon & thyme *gf*

Butterflied leg of lamb barrero spiced *gf*

Served with demi-glace, roasted potato & pumpkin | steamed seasonal buttered vegetables | condiments | salads

##### *Accompanying dish*

Served on a buffet | Select one from the following:

Creamy tomato penne pasta harissa | vegetables | feta *v*

Thai green chicken curry jasmine rice

Green pea risotto spinach | herbs *v*

#### *Dessert*

Served as an alternate drop | Select two from the following:

Raspberry sorbet cups berry compote | meringue *gf*

Warm house-made brownie hot chocolate sauce | vanilla bean ice cream *gf*

Vanilla bean pavlova lemon cream | fresh berry compote | maple nut crunch *gf*

Lemon yoghurt panna cotta pistachio nut crumb | blueberry compote *gf*

Menu served with bread & butter to start, and finished with a selection of petit fours.  
Dietaries will be accommodated upon request.

# CANAPES

Minimum 30 guests.

*One hour package*      *Two hour package*

*Selection of 5 canapes*      *Selection of 8 canapes*

## *Cold*

---

Smoked warehou blini *dill cream dfo*

Coronation chicken filo tart *df*

Bruny Island oysters *raspberry mignonette gf, df*

Shaved rare beef *chargrilled sourdough | roasted cherry tomato | horseradish cream dfo*

Prawn cocktail *iceberg lettuce | thousand island dressing gf*

Chicken parfait *toasted brioche | caramelised onion relish*

Prosciutto *whipped goats cheese | spiced apple jam on turmeric cracker gf*

Pulled pork tostada *tomato salsa | guacamole gf*

## *Hot*

Lamb koftas *tzatziki gf*

Fresh fish goujonettes *house made tartare dfo*

Turkish spiced chicken skewers *gf, df*

Roasted mushroom & parmesan arancini *gf, v*

Pulled beef Yorkshire pudding *horseradish | gravy*

Caramelised red onion & cheese tart *gf, v*

Teriyaki prawn skewers *gf, df*

Mini BBQ pork bun *df*

## *Sweet*

Macaron selection

Mini meringue *lemon curd | Chantilly cream | fresh fruit gf*

Selection of mini cakes and slices



# PLATTERS

Each platter is suitable for 10 people as a substantial serve or 15-20 people as a light refreshment.

## Hot

---

### Savoury

Please select four items from the following:

Pork & red cabbage sausage roll

Mini lamb shepherds pie with sweet potato mash

Mini beef & mushroom pie

Bacon & tomato quiche

Pumpkin & caramelised onion frittata ▾

Mushroom duxelle, whipped fetta choux ▾

Spinach & walnut pie ▾

Mushroom arancini ▾

### Sliders

Hickory pulled lamb shoulder | Pulled BBQ | Roasted mushrooms ▾

All served with confit garlic aioli, slaw and liquid cheese VO

### Oriental

Selection of oriental inspired pastries and dumplings.

Served with condiments.



# PLATTERS

Each platter is suitable for 10 people as a substantial serve or 15-20 people as a light refreshment.

## Cold

---

<i>Hadley's Seafood</i>	Tasmanian oysters   smoked seafood   prawns   pickled octopus   lemon   smoked trout pate   brioche toasts   condiments
<i>Sandwich</i>	Country Virginia ham with seeded mustard   Roast beef, aioli, caramelised onion   Pesto chicken, mayo, parmesan   Eggplant   sundried tomato   hummus
<i>Vegetarian</i>	House made hummus and olive tapenade dips <b>vg</b>   chargrilled vegetables   dolmades   marinated vegetables and olives   cardamon & tumeric crackers and rice crisps <b>gf</b>
<i>Cheese</i>	Selection of three Tasmanian cheeses   fresh and dried fruits   fruit paste   nuts   fresh baked breads and crackers   cardamon & tumeric crackers and rice crisps <b>gf</b>
<i>Ploughman's</i>	Selection of shaved deli meats   Brie   Cheddar   grilled vegetables   marinated vegetables   seeded mustard   caramelised onion relish   cardamon & tumeric crackers <b>gf</b>

## Sweet

---

<i>Victorian</i>	Selection of Hadley's traditional Afternoon Tea sweets including orange & poppyseed cake <b>gf</b>   Hadley's mousse tart <b>gf</b>   caramel slice <b>gf</b>   Victorian sponge
<i>Fruit</i>	Selection of freshly sliced seasonal and dried fruits

# BEVERAGE PACKAGES

Each package is inclusive of a selection of wine, beers, cider and non alcoholic options.

## WIND-DOWN PACKAGE

**ONLY AVAILABLE WHEN BOOKED WITH A DAY DELEGATE PACKAGE**

One-hour wind-down drinks package, offering house beers, wine and soft drinks served in the Orient Bar.

---

## HADLEY'S HOUSE PACKAGE

Minimum 20 guests.

*One hour*

*Two hour*

*Three hour*

*Four hour*

*Five hour*

---

## SIGNATURE TASMANIAN PACKAGE

Exploring a variety of wine regions, this handpicked selection showcases some of Tasmanian finest wineries.

Please ask our events team about the current offering. Minimum 20 guests.

*One hour*

*Two hour*

*Three hour*

*Four hour*

*Five hour*

---

## STAFFED BAR

Alternatively, we can offer a staffed bar in your function space with a curated selection of beverages for your guests.

This service can be set up as beverage on consumption (for a set amount or time), an EFTPOS bar, or a combination of both.



# Contact

Teresa Cottnam - McNamara  
Event Sales Executive

0419 348 163  
event.exec@oldwoolstore.com.au  
34 Murray Street, Hobart

[hadleyshotel.com.au](http://hadleyshotel.com.au)

