







PHOTOGRAPHY: FRANCOIS FOURIE

## CONTENTS.

|                       |   |                                 |   |                           |    |                         |    |
|-----------------------|---|---------------------------------|---|---------------------------|----|-------------------------|----|
| Food Philosophy >     | 3 | Business Breaks Menus >         | 6 | Plated Lunch >            | 9  | Beverage Packages >     | 14 |
| Breakfast Menus >     | 4 | Refreshment Breaks >            | 6 | Canapés >                 | 10 | Important Information > | 15 |
| Conference Packages > | 5 | Lunch Buffet Options >          | 7 | Dinner Buffet Menus >     | 11 | Contact >               | 16 |
|                       |   | Sandwiches, Wraps & Baguettes > | 8 | Set Menu Lunch & Dinner > | 13 |                         |    |

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.

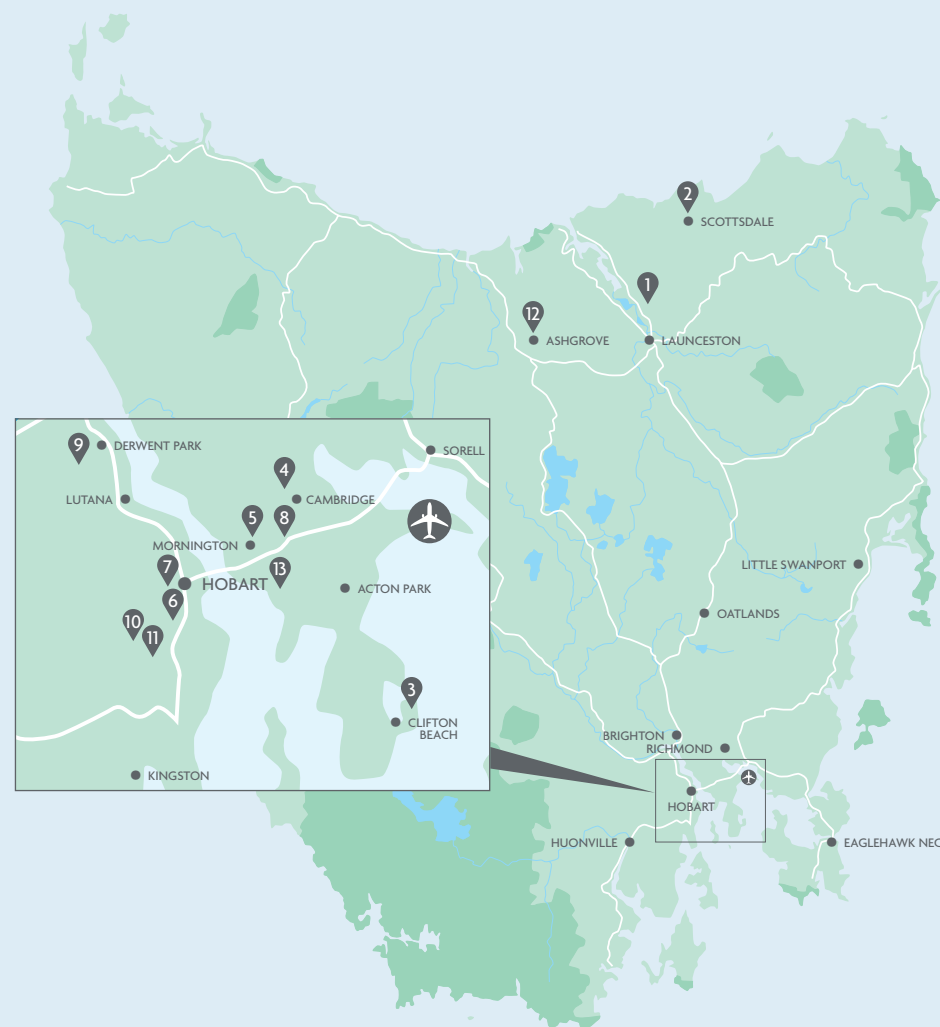
### SUPPORTING LOCAL AND FRESH.

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 25 GUESTS

- Freshly brewed tea and coffee

#### 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

### HOT PLATED BREAKFAST

\$45.00 per person  
MINIMUM OF 25 GUESTS

#### Selection

- 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

#### Station

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

### GRAB & GO BREKKY, WORKING BREAKFAST

\$35.00 per person  
MINIMUM OF 25 GUESTS

#### Selection

- Bacon and egg brioche 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 egg omelette, smashed avocado, potato hash, cheese

#### Station

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

### ENHANCE YOUR BREAKFAST

#### Juice Station

\$12.00 per person, per station

#### Barista Coffee

\$5.50 per person, per station



## 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
- 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
- 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



# BUSINESS BREAKS MENUS.

## REFRESHMENT BREAKS

MINIMUM OF 15 GUESTS

- Freshly brewed coffee
- Assorted teas
- Barista and coffee cart

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

### Sweet Items

- Assorted Danish pastries
- Assorted housemade 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
- Mini steak and mushroom 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

## ENHANCE YOUR BUSINESS BREAKS

*Enhance your business breaks by adding on the following options:*

### Arrival Tea & Coffee

\$5.00 per person

- Freshly brewed coffee
- Assorted teas
- Chilled water

Morning and afternoon tea upgrades available on request.

### Barista Coffee

\$5.50 per coffee

Stand-alone and coffee cart available for an additional fee.





## **BUSINESS BREAKS MENUS.** MINIMUM OF 30 GUESTS

### **LUNCH BUFFET OPTIONS**

#### **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





## **BUSINESS BREAKS MENUS.** CONTINUED. MINIMUM OF 25 GUESTS

### **SOURDOUGH SANDWICHES, WRAPS & BAGUETTES**

*Choose any 3 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

### **ENHANCE YOUR BUSINESS BREAKS**

*Enhance your business breaks by adding on the following options:*

- Selection of seasonal fruit or local cheeses
- Dark chocolate brownie
- Chocolate fudge cake
- Apple crumble tart
- House made macarons
- Walnut & caramel tart
- Pistachio & apricot cake
- Vanilla cheese cake





## PLATED LUNCH MENU.

### PLATED LUNCH

\$39.00 per person

- Freshly brewed coffee
- Assorted teas
- Chilled water

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

- Roast chicken Caesar salad, baby cos, sourdough croutons, crispy pancetta, parmesan, poached free range egg
- Mexican style burrito bowl, pulled pork, BBQ baked beans, burrito rice, charred corn salsa, guacamole, sour cream, crispy tortillas
- Roast pumpkin salad, fresh apple, pickled walnut, watercress, whipped marinated fetta, pomegranate dressing
- Vietnamese chicken salad, cabbage slaw, mint, toasted peanut, nouc nam dressing, cassava crackers
- Lamb kofta bowl, tahini yogurt, cucumber & tomato salad, baby spinach, grilled pita bread
- Teriyaki salmon sushi bowl, sushi rice, cucumber, radish, avocado, green onion, pickled ginger, togarashi spice
- Pulled lamb shoulder, preserved lemon & herb couscous, harissa, tahini yoghurt, rocket salad, dukkah spice



## CANAPÉS.

### CANAPÉS

\$7.00 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, truffle 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

\$13.00 per canapé, per person

- Pulled pork slider, brioche bun, slaw, aioli
- Crispy pork belly bao buns, cucumber, kewpie, coriander
- 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 MENUS. MINIMUM OF 30 GUESTS

### OPTION 1

\$65.00 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

- Dark chocolate brownie
- Hazelnut cream profiteroles
- House made macarons
- Walnut & caramel tart
- Vanilla cheese cake
- Black forest cake
- Pavlova

#### Fruit & Cheese

- Seasonal fruit platter
- Tasmanian cheese selection





## DINNER BUFFET MENUS. MINIMUM OF 30 GUESTS

### OPTION 2

\$85.00 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

- Dark chocolate brownie
- Hazelnut cream profiteroles
- House made macarons
- Walnut & caramel tart
- Vanilla cheese cake
- Black forest cake
- Pavlova

#### 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

\$75.00 per person

Entrée and main or main and dessert

### 3 COURSE SET MENU

\$85.00 per person

Entrée, main and dessert

### ALTERNATE DROP

Add \$6.00 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, truffle 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 | \$39.00 |
| 2 Hour | \$49.00 |
| 3 Hour | \$59.00 |
| 4 Hour | \$69.00 |

### *Sparkling Wine*

- House Sparkling

### *White Wine*

- House Chardonnay
- House Sauvignon Blanc

### *Red Wine*

- House Cabernet Sauvignon
- House Shiraz

### *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

## SUSTAINABLE BEVERAGE PACKAGE

|        |         |
|--------|---------|
| 1 Hour | \$45.00 |
| 2 Hour | \$55.00 |
| 3 Hour | \$65.00 |
| 4 Hour | \$75.00 |

### *Sparkling Wine*

- De Bortoli Prosecco - Kind Valley

### *White Wine*

- Blue Pinot Gris - Kind Valley

### *Red Wine*

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

- La Boem Pinot Noir - Yarra Valley
- Wood Fired Shiraz - Heathcoat

### *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 | \$50.00 |
| 2 Hour | \$60.00 |
| 3 Hour | \$70.00 |
| 4 Hour | \$80.00 |

### *Sparkling Wine*

- Tasmanian Sparkling Cuvée

### *White Wine*

- Tasmanian Sauvignon Blanc
- Tasmanian Chardonnay
- Tasmanian Pinot Gris
- Tasmanian Rosé

### *Red Wine*

- Tasmanian Pinot Noir

### *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

## NON-ALCOHOLIC BEVERAGE PACKAGE

|        |         |
|--------|---------|
| 2 Hour | \$15.00 |
|--------|---------|

## BEVERAGE PACKAGE UPGRADES

Available upon request

- Arrival cocktail
- Spirit bar
- Full cocktail service
- Whisky flights

## 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.

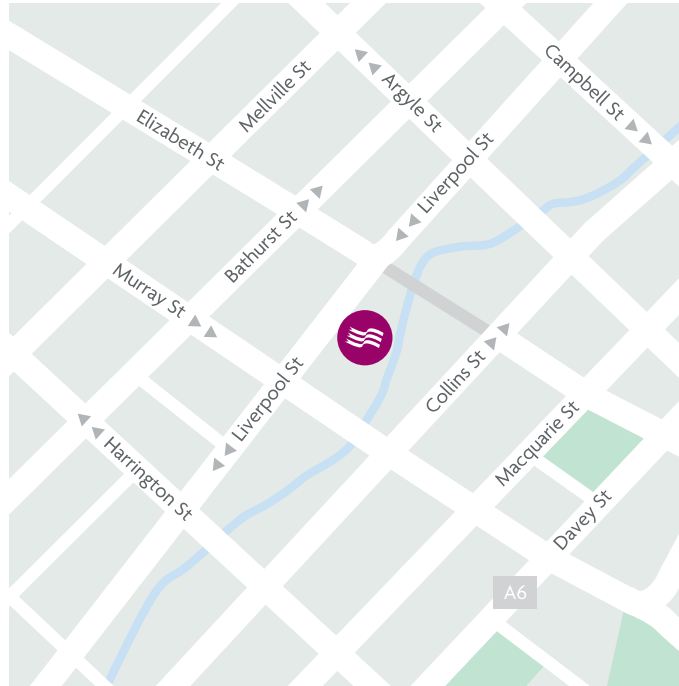
## Green Initiatives

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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