

SALAMANCA INN

BREAKFAST EVENTS



SALAMANCA INN
ALL SUITE HOTEL

The background of the page features a dark building facade with the word "INN" in large, light blue, sans-serif capital letters. To the right and bottom, there are close-up photographs of cherry blossom branches with white and pink flowers and green leaves. A white rectangular box is centered on the page, containing the main text.

INN

WELCOME TO SALAMANCA INN

Salamanca Inn interior is based on Scandinavian and European design inspired by the owner's Danish heritage.

Our conference rooms offer a range of contemporary settings, an abundance of natural light and state of the art AV systems.

Our dedicated conference and events team will happily tailor a personalised event for you, being a business seminar to a wedding.

Salamanca Inn is Hobart's ideal location for the event that exceeds expectations.

CHURCHILL ROOM

144 m²



Situated on the ground floor, this space boasts an entire wall of natural light, the latest in innovative audio-visual equipment, which includes interactive touch and electronic pen 4K data projector and two 4K TVs. To complete the audio experience, we have designed the room with perforated ceiling and sound insulation throughout to compliment our professional array speakers and system.

GLADSTONE ROOM

84 m²

SALAMANCA ROOM

63 m²



Situated on the lower floor, this space boasts an entire wall of natural light, the latest in innovative audio-visual equipment, 4K TV in lieu of data projector.

To complete the audio experience, we have designed the room with perforated ceiling and sound insulation throughout to compliment our professional array speakers and system.

The Gladstone Room and Salamanca Room have large sliding glass doors that allow the rooms to be used for cocktail parties, dinners, trade shows with access from Gladstone Street.



FULL BREAKFAST BUFFET

BUFFET BREAKFAST \$29pp

INCLUSIVE

- Apple and orange juice
- Freshly brewed coffee and a selection of traditional and herbal tea
- Seasonal fruit platters on tables

Cooked Buffet

- Soft poached eggs 'or' Scrambled eggs
- Bacon
- Rosemary roasted tomato
- Mushrooms
- Hash browns
- Breakfast sausages

Continental Buffet

- Cereals
- Croissants
- English muffins
- A selection of bread for toasting
- Natural yoghurt
- Freshly sliced fruit platter
- Bircher muesli



PLATED BREAKFAST

PLATED BREAKFAST \$26pp
TWO CHOICE ALTERNATE DROP

INCLUSIVE

Apple and orange juice

Freshly brewed coffee and a selection of traditional and herbal tea

EGGS BENEDICT

Two poached eggs, English muffin, hollandaise, Ziggy's bacon

EGGS FLORENTINE

Two poached eggs, English muffin, hollandaise wilted spinach & thyme roasted mushrooms

SALAMANCA BREAKFAST

Poached or scrambled eggs on sourdough with Ziggy's bacon, rosemary tomato, thyme roasted mushrooms, hash brown

AVOCADO TOAST

Sourdough, smashed avocado, poached eggs, feta

RICOTTA PANCAKES

Maple syrup, berry compote, vanilla bean ice-cream

SCRAMBLED SILKEN TOFU

Sautéed Asian mushroom medley on sourdough



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TERMS AND CONDITIONS

Salamanca Inn wishes to ensure that your event is a complete success, therefore certain terms and conditions have been established.

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of five (5) business days, after which time the space will be automatically released.

CANCELLATIONS

If the event is cancelled, the Salamanca Inn requires formal notification:

Notice received within fourteen (14) days of the event
Due to the costs incurred at this stage, the room hire costs will be charged.

Notice received within seven (7) days of the event
Due to the costs incurred at this stage, the total catering and room hire costs will be charged.

CONFIRMATION OF NUMBERS

For all catering events, the Salamanca Inn must be advised of the approximate number of guests one (1) week prior to the event.

Final guaranteed numbers are required by 10:00am, two (2) working days prior to the start of the event.

DIETARY REQUIREMENTS

The Salamanca Inn can provide vegetarian, vegan, low lactose and gluten-free options for catering events. If meals of this type are required, Salamanca Inn must be advised at least three (3) business days prior to the event taking place. Please note that any other meal requirements for specific dietary choices may carry additional charges.

SURCHARGES

Weekends and Public Holidays

Surcharges are only applicable for events under 40 delegates.

PAYMENT

Salamanca Inn requires a payment guarantee form to be completed which will authorise us to charge a credit card after the events conclusion or forward an invoice for a thirty (30) day account

PARKING

The Salamanca Inn does not have parking available for conference attendees. Please speak with our conferencing team for alternate parking suggestions.

PLEASE NOTE

The Salamanca Inn catering policy does not allow for food and beverage to be brought onto the premises.

All food and beverage ordered by a client remains the property of the Salamanca Inn and cannot be removed from the premises without prior approval.

The Salamanca Inn reserves the right to substitute ingredients per seasonal availability.

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