

SALAMANCA INN  
—  
DINNER &  
COCKTAIL EVENTS



**SALAMANCA INN**  
ALL SUITE HOTEL



# INN

## WELCOME TO SALAMANCA INN

Salamanca Inn's 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.

Located within minutes walking distance to the heart of Hobart, busy business & entertainment hubs and Hobart's waterfront, the Salamanca Inn is the perfect location for a memorable and successful event.

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.

# CONFERENCE ROOMS



## CHURCHILL ROOM 144m<sup>2</sup>

Situated on the ground floor, this space allows 100 seated guests to 150 cocktail event, boasting 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 84m<sup>2</sup> & SALAMANCA ROOM 63m<sup>2</sup>

Situated on the lower floor, you may utilise both rooms with opening large sliding doors as a single space for up to 140 seated guests, to smaller event spaces up to 60 seated guests.

Both rooms have 4K TVs, perforated ceiling, sound insulation throughout complimenting our professional array speakers and system.

# PLATED MENU

## ALTERNATE DROP

2 main, set dessert \$60pp

Set entrée, 2 main, set dessert \$70pp

2 entrée, 2 main, 2 dessert: \$75pp

## ATENDEE SELECTION

2 main, set dessert \$65pp

Set entrée, 2 main, set dessert \$75pp

2 entrée, 2 main, 2 dessert: \$80pp



## ENTREE

- Smoked Tasmanian salmon, whipped dill crème fraîche, pickles, croutons
- Chicken liver parfait, pickled onion, house jam, house sourdough
- Crumbed Tasmanian scallops (3pc), braised leek and cauliflower puree
- Veal scaloppini, potato gratin, caper and white wine sauce
- Vegetable skewers, marinated tofu and capsicum, mushroom, satay sauce
- Silken Tofu, house salad, soy chilli vinaigrette, sesame seeds
- Pork belly, lemon grass, cabbage, caramel dressing

## MAIN

- Eye fillet, served medium, creamy mash, broccolini, baked shallots, pepper sauce
- Cider braised pork belly, shallot and herb salad, Thai caramel sauce, miso mash
- Baked market fish, orange braised fennel, chimichurri sauce, lemon herb mash, pickled broccoli
- Thyme poached chicken breast, vialone risotto, capsicum pesto, broccolini, parmesan crisp
- Duck and chorizo ragu, fettuccine, Grana Padano, Ziggy's chorizo
- Pan fried semolina gnocchi, trio Asian mushrooms, creamy white wine sauce, spinach, shaved parmesan
- Atlantic salmon, roasted fennel, lemon, brown butter sauce

## DESSERT

- Sticky date pudding with vanilla ice-cream and toffee sauce
- Vanilla poached pears with vanilla bean ice-cream and almond crumb
- Kaffir lime panna cotta with pandan sponge cake and coconut raspberry sauce
- Mille-feuille vanilla custard, compressed watermelon, Chantilly cream, berries
- Shared Coal River Farm local cheese plate

# CHEFS MENU

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\$70pp



## ENTREE

Pork belly, lemon grass, cabbage, caramel dressing

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## MAIN

Eye fillet, served medium, creamy mash, broccolini, baked shallots,  
red wine jus

&

Atlantic salmon, roasted fennel, lemon, brown butter sauce

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## DESSERT

Shared Coal River Farm local cheese plate, seasonal fruit, lavosh

# BUFFET MENU

MAIN & DESSERT \$65pp  
THREE COURSE \$80pp



## ENTREE

### SEAFOOD TIER PER TABLE:

- Oysters, prawns, squid, smoked salmon, fish cakes, pickled octopus

## MAIN

### CHOICE OF TWO ROASTS:

- Pork
- Sirloin beef
- Lamb
- Salmon

### CHOICE OF TWO:

- Greek salad, baby cos, cucumber, onion, tomato, Greek fetta, oregano, olives, lemon dressing
- House salad, heritage tomato, grated carrot, red onion, cucumber
- Classic Caesar salad, anchovy dressing
- Mixed slaw with garlic aioli dressing
- Green beans with citric dressing, fetta, almond chips

### INCLUDED HOT SIDES:

- Roasted garlic and herb potatoes
- Mixed roast vegetables

### CONDIMENTS:

To suit chosen options

## DESSERT

### PETIT FOURS

- Selection of mini cakes
- Custard tarts
- Chocolate brownies
- Profiteroles

# COCKTAIL - CANAPE

Each package has a choice of 4 canapes. Minimum 15 guests

2 hour canape package \$40 per person

4 hour canape package \$60 per person

Additional canapes - \$4 each, per person



## HOT CANAPES

- Corn fritters topped with basil pesto
- Chicken bites with harissa aioli
- Fish cakes with sweet chilli marmalade
- Pulled pork croquettes with onion puree
- Glazed prawn skewers with soy reduction
- Halloumi skewers with garlic aioli

## COLD CANAPES

- Smoked salmon with crème fraîche
- Rare eye fillet beef with balsamic onion jam
- Cherry tomato and bocconcini skewers with balsamic reduction
- Rice paper rolls
- Selection of sushi

## SWEET CANAPES

- Spiced mini apple tart
- Mini custard tarts
- Selection of mini cakes
- Profiteroles

## PER PERSON SERVINGS

### Gourmet seafood \$18pp

Oysters, smoked salmon, pickled octopus, crab cream croquettes

### Bao buns \$12pp

Fried pork belly, bbq glaze, house slaw, pickled salad

### Fried chicken \$12pp

Country style fried chicken, crispy chips, house slaw

### Fish & chips \$14pp

Crumbed fish, crispy chips and tartare

### Butter chicken curry \$12

House curry, jasmine rice

# COCKTAIL - PLATTERS

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## **ASSORTED GOURMET PIES**

**Small \$95 | Large \$170**

Chicken, leek, camembert  
Gourmet beef  
Moroccan lamb  
Mini vegetarian quiches

## **ASIAN PLATTER**

**Small \$95 | Large \$170**

House made sushi  
Mini vegetable spring rolls  
Curried vegetable samosa  
Mini dim sims  
Rice paper rolls

## **ASSORTED GRILLED SKEWERS**

**Small \$100 | Large \$185**

Tzatziki beef, mint yoghurt  
Marinated chicken, satay sauce  
Glazed prawn, soy reduction  
Halloumi, garlic aioli

## **STONE BAKED PIZZA**

**Small \$100 | Large \$185**

Napoli pizza  
BBQ chicken  
Hawaiian pizza  
Pepperoni

## **TRIO DIPS PLATTER**

**Small \$70 | Large \$120**

Grilled pita bread,  
Hommos, babba ganoush,  
herb pesto, beetroot tzatziki

## **GRAZING PLATTER**

**Small \$120 | Large \$220**

Assorted cured meats, cheeses,  
seasonal fruits, dips, pickled  
vegetables, sourdough

## **CHEESE PLATTER**

**Small \$95 | Large \$170**

Assorted hard and soft  
cheeses with muscatel, seasonal  
fruit, water crackers and lavosh

## **DESSERT PLATTER**

**Small \$100 | Large \$180**

Mini custard tarts  
Tea cakes  
Chocolate brownies  
Profiteroles



# BEVERAGE PACKAGES

## STANDARD

\$30PP (2 HOURS) | \$50PP (4 HOURS)

Beers: Local tap beer

Wine: House red, white & sparkling

All soft drinks & juices

## PREMIUM

\$39PP (2 HOURS) | \$59PP (4 HOURS)

Beers: Local tap beer & cider

Wine: Tasmanian Pinot Noir,  
Sauvignon Blanc, Sparkling Cuvee

All soft drinks and juices

## TAB

\$PAY AS YOU GO

Beers: Local tap beer, bottled beer & cider

Selected Wines

Selected Spirits

Soft drinks and juices





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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.**

03 6220 0411

[functions@salamancainn.com.au](mailto:functions@salamancainn.com.au)

[www.salamancainn.com.au](http://www.salamancainn.com.au)

10 Gladstone Street Hobart 7000