

The C3 Convention Centre

Hobart, Tasmania



The C3 Convention Centre is one of Hobart's most unique venue's, located 5 minutes from the city centre, and situated along the beautiful green surrounds of the Hobart Rivulet.

With polished concrete floors, internal bridge, floor to ceiling windows, skylights, high ceilings, free off street parking for 200+ vehicles - this venue is stunning, versatile and modern, boasting the ability to cater for events from 10 to 1000 people.

C3 can cater for corporate events and conferences, meetings and educational functions, cocktail parties and dinners, as well as performances and concerts. The facility comes equipped with some of Hobart's most state-of-the-art sound, light and AV equipment – all in house, and all ready to go.



Catering Options

The C3 Convention Centre can organise all of your catering needs!
Whether it's a conference, small meeting or a gala ball, we can do it all.

Breakfast Options

Stand Up Breakfast

egg and bacon pies, mini warm filled croissants
assorted danish pastries, fresh fruit platter, chilled juices,
freshly brewed coffee and a selection of herbal and black teas \$18.50 per person

Vegetarian Breakfast

poached eggs with hollandaise sauce, sautéed mushrooms and spinach,
herb roasted tomatoes, fresh fruit platter, chilled juices
freshly brewed coffee and a selection of herbal and black teas \$28.50 per person

The Big Breakfast

As above plus bacon and breakfast sausages \$32.50 per person

Please note, hot breakfast options are served in chafers as a buffet service

Morning Tea & Afternoon Tea

Tea/Coffee only

Freshly brewed coffee and a selection of herbal teas on arrival \$3.50 per person

Biscuits plus Tea/Coffee

Cinnamon star biscuits
with freshly brewed coffee and a selection of herbal teas on arrival \$5.00 per person

Morning / Afternoon Tea

Sweet and savoury treats served platter style
with freshly brewed coffee and a selection of herbal and black teas \$12.50 per person

Lunches

Basic Cold Lunch

Selection of Turkish pitas, fresh wraps, traditional point sandwiches,
mini baguettes with a freshly cut fruit platter \$16.50 per person

Gourmet Lunch

Selection of sushi, sliders, yiros, salads, hot finger food \$25.00 per person

Hot Lunch

Choose from a variety of hot wet dishes such as pastas, curries, vegetables \$32.50 per person

All Day Catering Package

Morning tea, cold lunch, afternoon tea with freshly brewed coffee and teas \$29.95 per person

Pre Dinner Canapés

Choose one package from below, then choose from the following dishes:

| | |
|--------------------------------------|--------------------|
| 4 cold selections & 5 hot selections | \$32.40 per person |
| 5 cold selections & 7 hot selections | \$39.60 per person |
| 6 cold selections & 9 hot selections | \$45.00 per person |

Cold selections

- Prawn, mango & chive tartlet cases
- Corn, zucchini fritters topped with smoked chicken & chutney
- Sweet potato pancake topped with turkey breast, camembert & cranberry sauce
- Herb blini with asparagus & sundried tomato pate (V)
- Bruschetta with roma tomato, spanish onion & basil salsa (V)
- Chicken, roasted red capsicum cream pinwheels
- Fresh Nori rolls
- Smoked salmon, baby capers & lemon aioli on mini toasts
- Peking duck tartlet
- Cajun chicken with garlic aioli served on a risotto cake

Hot selections

- Lamb Kofta with a spicy plum dipping sauce
- Spinach and feta pastizzi (V)
- House-made sausage rolls with lesley blacks relish
- Thai chicken bites with a sweet chilli dipping sauce
- Mini dim sims with soy dipping sauce
- Curried lamb samosas with minted sour cream
- Sweet corn, parmesan & pesto risotto balls (V)
- Assorted mini quiche
- Goujons of fresh fish in sesame crumbs
- Mini vol-a-vents with assorted fillings
- Chicken skewers with a honey soy dipping sauce
- Mini vegetarian spring rolls (V)
- Sweet corn, parmesan & pesto risotto balls (V)
- Double crumbed mushrooms with avocado cream (V)
- Thai fish cakes
- Pork & Prawn wontons
- Sweet curry vegetable samosas (V)
- Mini beef pies topped with potato & chive mash

Accompanied by appropriate dipping sauces

Dinner Catering

We are more than happy to speak to you in person to tailor your to your needs. We can also discuss vegetarian or special dietary need options. We can cater for a minimum of 50 people and max. 300.

Alternate Drop Dinners

Please choose how many courses you would like, then choose 2 dishes for each course from the below lists.

- **2 Course Alternate Drop Menu** \$60.50 per person
- **3 Course Alternate Drop Menu** \$72.50 per person

Entrees (choose 2)

- Baked salmon & caramelised leek tart with a wild rocket & caperberry salad
- Thai style pork & prawn sausage skewers with asian style salad, chilli lemon dressing & fried shallots
- Potato gnocchi with burnt sage butter wild mushrooms & parmesan wafer
- Smoked salmon & crepe terrine with cucumber ribbons, crème fraiche & chive oil
- Twice cooked pressed pork belly with asian slaw & hoisin glaze
- Huon valley mushroom & gruyere cheese tart with dressed rocket & roasted capsicum
- Shredded duck salad with roasted cherry tomatoes, baby spinach & chilli blueberry glaze
- Sauteed coconut curry tiger prawns with sticky rice & sweet basil
- Tempura prawns served on a nest of vermicelli noodles & vegetable julienne with sweet chilli dressing
- Baked spinach & ricotta cannelloni with fresh tomato concasse & fried basil
- Local pacific oysters 3 ways (Natural / Smoked salmon & lemon aioli / Pickled ginger & rice wine dressing)
- Steamed thai style fish cakes with cucumber, lime & chilli dressing
- Salt & pepper fried calamari salad with wild rocket & black bean dressing
- Macadamia crusted chicken tenderloins on salad greens with tarragon mayonnaise
- Double crumbed mushrooms with avocado cream & pesto dressing
- Thai beef salad with pappadums & cucumber relish spinach & ricotta tart with antipasto style salad
- Harissa spiced chicken skewers on chickpea & roasted pepper salad with honey yoghurt
- Classic caesar salad topped with smoked salmon or smoked chicken breast

Mains (choose 2)

- Pan seared cajun salmon with spinach cous cous & sumac yoghurt
- Chargrilled chicken supreme on a mushroom risotto cake with steamed asparagus & saffron beurr blanc
- Oven roasted rack of lamb with mint pesto accompanied by potato galette & steamed greens
- Slow cooked lamb shoulder with roasted root vegetables & braising juices
- Grilled breast of chicken on spinach & ricotta cannelloni with tomato & basil relish
- Pan seared salmon fillet served on steamed noodles & julienne of vegetables with coriander pesto
- Char sui marinated pork cutlet whole roasted & served with singapore noodles & hoisin glaze
- Twice cooked duck maryland served on asian style noodles bokchoy & hoisin sauce
- Seared eye fillet medallions with huon valley mushroom ragout on sweet potato mash & red wine jus
- Panfried fish of the day with steamed asparagus on roast garlic & spring onion mash & béarnaise sauce
- Whole roasted strip loin of beef with Yorkshire pudding steamed greens & jus lie
- Chargrilled porterhouse steak with hand cut bintje potato chips, braised leeks & Dianne sauce
- Macadamia & fresh herb crusted fish with steamed baby potatoes, garden greens & citrus beurre blanc
- Pan seared ocean trout fillet with gremolata crust on steamed vegetables, mashed potatoes & lemon salsa
- Grilled eye fillet steak topped with slow roasted tomato, sweet potato mash & red wine jus
- Slow cooked braised lamb shank served on garlic mash with vegetables & pan juices
- Pan seared veal medallions on soft blue cheese polenta with steamed green beans & sage butter
- Mixed game sausages on roasted garlic mash with rocket leaves, onion jam & cabernet reduction
- Seared eye fillet medallions with huon valley mushroom ragout on sweet potato mash & red wine jus
- Flash roasted pork fillets marinated in mountain pepper & olive oil accompanied by roasted vegetables, slow cooked cygnet apples & port wine jus

Alternate Drop Dinners (cont.)

Desserts (choose 2)

- Steamed chocolate & raspberry pudding with double cream & chocolate fudge sauce
- Steamed banana & coconut pudding with toffee sauce & ice cream
- Chocolate tart with crème anglaise & berry compote
- Baked blueberry & ricotta cheesecake with double cream drizzled with raspberry coulis
- Chocolate macadamia brownie with rich chocolate ganache & praline
- Apple & apricot strudel with crème anglaise & ground pistachio
- Slow baked lemon tart with raspberry coulis & soft whipped cream
- Individual sticky date pudding with butterscotch sauce vanilla ice cream & toffee glass
- Pavlova roulade with seasonal berries, rich ganache & chocolate filigree
- Traditional golden syrup dumplings with vanilla ice cream & toffee sauce
- Individual tiramisu with savoiardi biscuits, mascarpone cheese & kahlua cream
- Seasonal fruit skewers with leatherwood honey yoghurt & almond biscotti
- Profiterole filled with creamy chocolate mousse & warm jaffa sauce
- Chocolate & praline layered parfait with marinated berries & tuille biscuit
- Cappuccino mousse with chocolate wafer cigar & almond macaroon
- Vanilla panna cotta with passion fruit pulp & flat snap
- Aged cheddar cheese & brie accompanied with fig compote & assorted crisp breads
- Individual bread & butter pudding with spiced raisin syrup & whipped cream
- Chocolate hazelnut meringue sandwich with chocolate mousse & pakmash

2 Course Carvery

Designed to be served buffet style

- **2 Course Carvery** \$57.00 per person
- **Main Course Carvery** \$38.00 per person

Meat Selections (please choose 3)

- Roast leg of pork with crackling & apple sauce
- Mustard & pepper crusted beef
- Roasted breast of turkey served with cranberry sauce
- Garlic & rosemary roast leg of lamb
- Baked glazed ham on the bone
- Succulent seasoned & roasted chicken
- Grilled fish of the day with herb crust & lemon wedges

Accompanied by:

- Hot Potatoes
- Roast medley of vegetables (pumpkin, sweet potato, carrot & onion)
- Pan gravy & assorted condiments

2 Course Carvery (cont.)

Salad Selections (please choose 3)

- Creamy potato salad with seeded mustard
- Traditional tangy coleslaw with spring onions
- Tossed garden with vinaigrette
- Greek with fetta & semi sundried tomatoes
- Caesar with lashings of parmesan cheese
- Steamed asparagus, cherry tomato, macadamias with a red wine vinaigrette
- Penne pasta with semi sundried tomatoes & basil pesto dressing
- Green bean with bacon, fetta cheese & creamy mustard dressing
- Roma tomato & bocconcini salad with tuscan style croutons & balsamic glaze
- Wild rocket, roasted sweet potato, beetroot & spanish onion, drizzled with red wine vinaigrette
- Antipasto Salad marinated artichokes, olives, sundried tomatoes & char-grilled capsicum with garlic oil
- Marinated button mushrooms with baby spinach shaved parmesan & roasted red capsicum
- Chickpea, brown lentil & green beans served with rocket & roasted capsicum
- Roasted mushroom & cous cous with fresh herbs and semi sundried tomatoes
- Asian infused noodle salad
- Goats cheese, rocket & brown lentils with a zesty lemon dressing
- Mediterranean quinoa with toasted pinenuts & sultanas
- Roasted pumpkin & spinach tossed with sunflower seeds & basil pesto
- Tumeric rice with crispy bacon & toasted almonds
- Pumpkin ravioli with red pesto, basil leaves and rocket

Dessert Selections (please choose 2)

- Individual pavlova with fresh fruits
- Fresh fruit tarts with crème patisserie
- Baked blueberry cheesecake
- Fresh fruit salad in season
- Lemon curd pavlova roulade
- Warm apple, apricot & pistachio strudel
- Lemon curd tart
- Tiramisu with frangelico cream
- Chilled raspberry topped cheesecake
- Individual berry romanoff
- Chocolate & hazelnut brownie
- White chocolate & mango cheesecake
- Individual apple and blueberry crumble with anglaise
- Sticky date pudding with butterscotch sauce
- Zesty lime & coconut tart
- Raspberry & white chocolate mousse
- Lemon meringue tartlet
- Chocolate & berry pavlova roulade drizzled with chocolate ganache
- Baked lemon cheesecake
- Steamed Chocolate pudding with jaffa sauce
- Vanilla bean pannacotta served with lashings of chocolate & berry coulis

- **Tasmanian Cheese & fruit platters**

add \$7.00 per person

- **Cakeage (if using your own cake)**

add \$4.50 per person

Beverages

Option 1 - Set Time Packages

House Package

- Wine: 1 House Red wine, 1 House White wine
- Beer: 1 Heavy and 1 Light
- Soft Drinks and Juices

\$15.50 per person for 1.5 hours

Additional Time - \$6.50 per person per ½ hour

Standard Package

- Sparkling: On arrival only
- Wine: 1 Red wine, 1 White wine (choose from list)
- Beer: 1 Heavy and 1 Light
- Soft Drinks and Juices

\$25.00 per person for 1.5 hours

Additional Time - \$8.50 per person per ½ hour

Premium Package

- Wine: 2 red wines, 2 white wines (choose from list)
- Beer: 2 Premium Heavy and 1 Premium Light
- Soft Drinks and Juices

\$32.00 per person for 1.5 hours

Additional Time - \$9.00 per person per ½ hour

Non Alcoholic Beverages

- Soft Drinks, Juices, Non Alcoholic Wine

\$9.50 per person for 1.5 hours

Additional Time - \$5.00 per person per ½ hour



Beverages

Option 2 – On Consumption

You can choose from our wine list below and we will serve drinks for the length of time required and you only pay for what is consumed. This can incorporate beers, wines and soft drinks. Cash and tab bar's are both available options also.

Fixed cost to cover glassware and associated expenses

\$6.00 per person

Sparkling Wine

| | | Package | Per Glass |
|----------------------------------|---------------------|----------------|------------------|
| - Ninth Island, Sparkling | Pipers Brook, Tas | Standard | \$7.50 |
| - Pepik NV Sparkling Rose | Josef Chromy, Tas | Standard | \$7.50 |
| - 42 Degrees South, NV Sparkling | Frogmore Creek, Tas | Standard | \$7.50 |
| - Sparkling Cuvee | Home Hill, Tas | Premium | \$8.50 |
| - Ms Daisy Sparkling Cuvee | Home Hill, Tas | Premium | \$8.50 |

White Wine

| | | | |
|-------------------------------------|----------------------------|----------|--------|
| - PEPIK Chardonnay | Josef Chromy, Tas | Standard | \$7.50 |
| - Botrytis Reising | Josef Chromy, Tas | Standard | \$7.50 |
| - Ninth Island, Pinot Grigio | Pipers Brook, Tas | Standard | \$7.50 |
| - Ninth Island, Sauvignon Blanc | Pipers Brook, Tas | Standard | \$7.50 |
| - Ninth Island, Chardonnay | Pipers Brook, Tas | Standard | \$7.50 |
| - 42 Degrees South, Sauvignon Blanc | Frogmore Creek, Tas | Standard | \$7.50 |
| - 42 Degrees South, Pinot Grigio | Frogmore Creek, Tas | Standard | \$7.50 |
| - Kelly's Reserve Chardonnay | Home Hill, Tas | Premium | \$8.50 |
| - Sauvignon Blanc | Home Hill, Tas | Premium | \$8.50 |
| - Alfresco Riesling | Stefano Lubiana Wines, Tas | Premium | \$8.50 |
| - Pinot Gris | Stefano Lubiana Wines, Tas | Premium | \$8.50 |
| - Primavera Chardonnay | Stefano Lubiana Wines, Tas | Premium | \$9.50 |

Red Wine

| | | | |
|---|----------------------------|----------|--------|
| - PEPIK Pinot Noir | Josef Chromy, Tas | Standard | \$7.50 |
| - Ninth Island Pinot Noir | Pipers Brook, Tas | Standard | \$7.50 |
| - 42 Degrees South Pinot Noir | Frogmore Creek, Tas | Standard | \$7.50 |
| - Stocks Hill, Cabernet Sauvignon | Pirramimma, SA | Standard | \$8.50 |
| - Stocks Hill, Cabernet Petit Verdot Merlot | Pirramimma, SA | Standard | \$8.50 |
| - Stocks Hill, Shiraz | Pirramimma, SA | Standard | \$8.50 |
| - Stocks Hill, Old Bush Vine Grenache | Pirramimma, SA | Standard | \$8.50 |
| - Merlot | Stefano Lubiana Wines, Tas | Premium | \$9.50 |
| - Primavera Pinot | Stefano Lubiana Wines, Tas | Premium | \$9.50 |
| - White Label, Shiraz | Pirramimma, SA | Premium | \$9.50 |
| - White Label, Grenache Shiraz | Pirramimma, SA | Premium | \$9.50 |
| - White Label, Petit Verdot | Pirramimma, SA | Premium | \$9.50 |
| - White Label, Cabernet Savignon | Pirramimma, SA | Premium | \$9.50 |

Beer

| | | | |
|----------------------------|-----------------|--------------------|--------|
| - Cascade Pale Ale | Cascade, Tas | House | \$5.00 |
| - James Boag Draft | James Boag, Tas | House | \$5.00 |
| - James Boag Premium | James Boag, Tas | Standard & Premium | \$6.00 |
| - James Boag Premium Light | James Boag, Tas | Standard & Premium | \$6.00 |
| - Cascade Premium | Cascade, Tas | Premium | \$6.00 |