

The C3 Convention Centre

Hobart, Tasmania



Located 5 minutes from the CBD and nestled at the foot of Mount Wellington; C3 Convention Centre is one of Hobart's most unique and surprising venues, with the ability to cater for events from 10 to 1000 people. Situated next to the South Hobart Rivulet, the venue embraces its green surrounds with floor to ceiling windows overlooking the outdoor lawn areas and bush. High ceilings, an internal sky bridge and skylights create a welcome and spacious atmosphere in the foyer area. Along with an onsite café, fenced kid's playground and free off-street parking for 200+ vehicles, C3 Convention Centre is the perfect venue for your next event of any size.

C3 can cater for wedding ceremonies & receptions, cocktail parties or dinners, performances & concerts, meetings & educational functions, or corporate events and conferences. 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. Please contact us for beverage lists and prices.



Day Catering Packages

[All packages include tea & coffee]

Tea/Coffee Only

\$3.50 per person

Tea/Coffee + Biscuits

\$5.00 per person

Morning / Afternoon Tea

Sweet and savoury treats served platter style (2 portions per person) with freshly brewed coffee and a selection of herbal and black teas

\$12.50 per person

Basic Cold Lunch

A delicious selection ranging from fresh pitas, wraps, baguettes, bagels to sandwiches served with a freshly cut fruit platter

\$18.50 per person

Morning Tea & Lunch Package

Morning tea and cold lunch with freshly brewed coffee and teas

\$27.00 per person

All Day Catering Package

Morning tea, cold lunch, afternoon tea with freshly brewed coffee and teas

\$32.50 per person

Noodle Box Standing Lunch

Choose from a selection of warm noodles, curries, pastas and cold salads

\$22.50 per box

Gourmet Lunch

Selection of salads, frittata, spinach & feta pie, lamb koftas, roast veggie strudel

\$28.00 per person

Hot Lunch

Choose from a variety of hot wet dishes such as pastas, curries, vegetables and more

from \$32.50 per person

Standing Breakfast

Sweet and savoury platters of granola/yoghurt cups, mini quiches & croissants

\$19.50 per person

Cocktail Canapes & Platters

Delicious Cocktail Canapes

Sweet and savoury canapes, with hot & cold selections

from \$46.80 per person

Additional Platter Options

Antipasto, cheese & crackers, sushi, fresh fruit, mini cakes and more

from \$65.00 per platter

Seated Dinners

Main Course Carvery and 2 Course Carvery

from \$45.00 per person

2 or 3 Course Alternate Drop Dinners

from \$58.50 per person

Cocktail Catering

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

Cocktail Menu 1

4 cold selections & 5 hot selections	\$46.80 per person
5 cold selections & 7 hot selections	\$54.60 per person
6 cold selections & 9 hot selections	\$65.00 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
- Curried lamb samosas
- Thai chicken bites with a sweet chilli dipping sauce
- Mini dim sims with soy dipping sauce
- Lamb samosas with minted sour cream
- 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
- Cajun salmon skewers
- Pork & Prawn wontons
- Sweet curry vegetable samosas (V)
- Mini beef pies topped with potato & chive mash

(V) = indicates vegetarian options

Accompanied by appropriate dipping sauces



Cocktail Menu 2

\$59.80 per person

Cold Selections

(Please select 3 from below)

- Prawn, mango & chive tartlet cases
- Sweet potato pancake topped with turkey breast, camembert & cranberry sauce
- Bruschetta with Roma tomato, Spanish onion & basil salsa (V)
- Fresh Nori rolls
- Smoked salmon, baby capers & lemon aioli on mini toasts
- Peking duck tartlet

Hot Selections

(Please select 6 from below)

- Lamb kofta with tomato relish
- Curried lamb samosas
- Thai fish cakes with a sweet chili dipping sauce
- Caramelised chicken & leek quiche
- Goujons of fresh fish in sesame crumbs
- Mini vegetarian spring rolls (V)
- Sweet corn, parmesan & pesto risotto balls (V)
- Double crumbed mushrooms with avocado cream (V)
- Sweet curry vegetable samosas (V)
- Roasted capsicum, pumpkin & ricotta parcels (V)
- Marinated Beef Teriyaki skewer
- Pork & prawn wonton with sweet soy sauce
- Spinach & feta pinwheels (V)
- Peking duck spring rolls

Followed By

(Please select 1 from below – selections below are served in Noodle boxes)

- Salt & pepper calamari salad
- Crumbed prawn & calamari with lemon aioli and dressed rocket
- Rice paper wraps with marinated chicken, spring onion & hoisin sauce
- Battered fish goujons & shoestring fries
- Hokkien noodle & Asian vegetable stir-fry with sweet soy sauce (V)

Dinner Catering

We are more than happy to speak to you in person to tailor 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** \$58.50 per person
- **3 Course Alternate Drop Menu** \$71.50 per person

Entrees (choose 2)

- Baked salmon & caramelised leek tart with a wild rocket & caperberry salad
- 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
- Sautéed coconut curry tiger prawns with sticky rice & sweet basil
- Baked spinach & ricotta cannelloni with fresh tomato concasse & fried basil
- Thai style fish cakes with cucumber, lime & chilli dressing
- Macadamia crusted chicken tenderloins on salad greens with tarragon mayonnaise
- 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

Mains (choose 2)

- Pan seared Cajun salmon with spinach couscous & sumac yoghurt
- Chargrilled chicken supreme on a mushroom risotto cake with steamed asparagus & saffron beurre 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 a bed of steamed noodles & julienne of vegetables with coriander pesto
- Twice cooked duck Maryland served on Asian style noodles bok choy & hoisin sauce
- Seared eye fillet medallions with Huon valley mushroom ragout on sweet potato mash & red wine jus
- Pan-fried fish of the day with steamed asparagus on roast garlic & spring onion mash & béarnaise sauce
- Chargrilled porterhouse steak with hand cut bintje potato chips, braised leeks & Dianne sauce
- Macadamia & fresh herb crusted fish of the day with steamed baby potatoes, garden greens & drizzled with citrus beurre blanc
- Trevalla & scallop filo parcel with lemon & tarragon butter served with dressed greens on a potato mash
- 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
- Spinach & brie pocketed chicken breast wrapped in prosciutto accompanied with sautéed potato, pesto cream sauce and dressed greens

Desserts (choose 2)

- Steamed chocolate & raspberry pudding with double cream, chocolate fudge sauce & vanilla bean ice cream
- Chocolate tart with crème anglaise & berry compote
- Baked blueberry & ricotta cheesecake with double cream drizzled with raspberry coulis
- 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
- Individual tiramisu with Savoiardi biscuits, mascarpone cheese & Kahlua cream
- 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

Alternate Drop Menu (cont.)

- Aged cheddar cheese & brie accompanied with fig compote & assorted crisp breads
- Chocolate hazelnut meringue sandwich with chocolate mousse & pak mash
- Lemon & passionfruit pavlova roulade with vanilla bean anglaise
- White chocolate & raspberry mouse with pistachio crumble & chocolate shards
- Individual Baileys Irish cream cheesecake with Kahlua cream & marinated strawberries
- Warm chocolate macadamia brownie with chocolate ice cream & rich chocolate ganache

Carvery Dinners

Served buffet style

- **2 Course Carvery** \$52.00 per person
- **Main Course Carvery** \$45.00 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

Salad Selections (please choose 3)

- Creamy potato salad with seeded mustard
- Traditional tangy coleslaw with spring onions
- Tossed garden with vinaigrette
- Greek with feta & 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, feta 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 & couscous 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
- Turmeric 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 tart with crème patisserie
- Baked blueberry cheesecake

Dessert Selections (cont.)

- 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 panna cotta served with lashings of chocolate & berry coulis

- **Tasmanian Cheese & fruit platters**
- **Cakeage (if using your own cake)**

add \$7.00 per person
add \$5.00 per person



Beverages

Beverage options for events include the following set packages, Standard and Premium, pay by the hour. Cash and tab bars are both available options also.

Set Time Packages

Please choose two whites and two reds from your choice of brand

Standard Package

White Wine – Sauvignon Blanc, Pinot Gris, Riesling,
- Ninth Island or Devil's Corner

Red Wine – Pinot Noir
- Ninth Island or Devil's Corner

Sparkling
- Ninth Island or Devil's Corner

Beer
- James Boags Premium Lager, James Boags Premium Light

Non-Alcoholic
- Hartz Soft Drinks and Juicy Isle Juices

Premium Package

White Wine – Sauvignon Blanc, Pinot Gris, Riesling
- Josef Chromy or Bay of Fires

Red Wine – Pinot Noir
- Josef Chromy or Bay of Fires

Sparkling
- Josef Chromy or Bay of Fires

Beer
- James Boags Premium Lager, James Boags Premium Light

Non-Alcoholic
- Hartz Soft Drinks and Juicy Isle Juices

Non-Alcoholic Beverage Package

- Hartz Soft Drinks and Juicy Isle Juices
\$7.50 per person for first hour
\$3.50 per person for each hour following

On Arrival Glass Per Person

\$8 per person Standard Package wine
\$12 per person Premium Package wine

\$20 per person for first hour
\$7 per person for each hour following

\$27 per person for first hour
\$8 per person for each hour following



Cash Bar Prices

- James Boag beers	\$6.50
- Standard wines	\$8.00
- Premium wines	\$12.00
- Sparkling	\$9.00
- Soft Drinks and Juices	\$3.50