



At Crowne Plaza Hobart we understand the meaning of this day and the importance of sharing it with all of your loved ones.

So relax and enjoy as we create a unique and fun experience throughout the planning to your special day.

Make organising easy by selecting from our thoughtfully designated wedding packages.

Crowne Plaza Hobart offers indoor and outdoor event spaces, and we will be there to make sure your wedding is what you have always wished for.

Warmest Regards,
The Crowne Plaza Hobart team

FROM "YES" TO "I DO"

Engagement Party

Why not have your pre wedding celebrations with us on The Deck, at AURA Events Space or on The Courtyard? Be it a dinner for 10 or a cocktail party for 200, we have options to suit your style and budget.

Pre or Post Wedding

Take the opportunity to enjoy a modern Tasmanian dining experience with your family and friends. With breakfast, lunch and dinner options available in core restaurant and bar.

Pamper Day

Relax and prepare your body and mind for the most special day of your life in a calm and safe space. Whether it is your bridal party, or just yourself, we can tailor to your needs.







CEREMONY LOCATION

The Courtyard

Crowne Plaza Hobart's private Courtyard is the perfect wedding ceremony location suitable for small intimate ceremonies to large celebrations. The Courtyard is the ideal backdrop to start your lives together with stunning views of Mount Wellington / kunanyi.

CEREMONY PACKAGE

Wellington Blessing

- View of Mount Wellington / kunanyi
- 120 black chairs
- Signing table and chairs
- Complimentary glass of sparkling for the bride and groom to celebrate
- Alternate weather back up available
- Complimentary rehearsal hire
- Use of hotel areas for photography

Ceremony with your reception onsite

\$690

*Please note, we do not accept ceremony only bookings for the courtyard.



AURA EVENTS SPACE

Where the ocean meets the mountain, enveloped by sky. Located on our level 12 rooftop. The perfect choice for your fairytale engagement party or wedding. AURA's dynamic floor space & flexible catering options means we have everything you need for a truly memorable event.





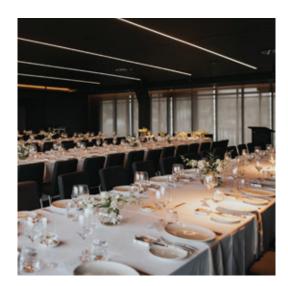




Cocktail **150**

Looking for something more intimate?

Please ask your Wedding Coordinator for further details.





CENTURION BALLROOM

The Centurion Ballroom takes its inspiration from Tasmania's natural beauty with Tasmanian Oak doors, making the perfect backdrop bridal entrance scene for your bridal entrance.

Take your heels off and dance the night away with your loved ones.







Ovals **350**



Cocktail 550

Looking for something more intimate?

The Centurion Ballroom can be split into smaller sections. Please ask your Wedding Coordinator for further details.





AURA ELOPEMENT PACKAGE

Search less and find more with our AURA Elopement Package. A perfect match for couples that are looking to enhance their Tasmanian elopement with a truly unique local produce focused food and wine experience here in the heart of Hobart.

Our team has curated an all-inclusive package so all you really need to do is book your flights, check in to one of our premium suites with your most favorite human on the planet and let our experienced event coordinators and elopement team take care of the rest.



AURA Elopement Package Includes:

- Professional celebrant and photographer (1 hour with 20 same day edited images)
- Your choice of a native or seasonal floral bouquet and 1 x matching buttonhole
- Use of our rooftop space with signing wine barrel or your choice of local Hobart location for your ceremony. Wet weather back up reserved for you just in case
- Premium suite at Crowne Plaza Hobart with:
 Early check-in & late check-out
 Full buffet breakfast for two in Club Lounge
 Free valet parking
 Bottle of chilled Tasmanian sparkling and chocolates
- 7 course Tasmanian tasting menu showcasing the best of our region with matched Tasmanian beverages
- Elegant screened semi-private dining space in our premium restaurant AURA Lounge Bar
- Custom-printed menus
- Petit "Just Married" white frosted round cake for you to cut on the night
- Viewing of your photos at the end of your meal in a semi-private lounge area
- Full coordination by our professional events and elopement team

FROM \$3.945







Crystal

COCKTAIL CELEBRATION

- 4 hour room hire including cocktail tables, stools, cake table, gift table
- 6 small canapés and2 substantial canapés
- 4 hour Tasmanian beverage package
- Complimentary hotel suite for the couple on your wedding night
- Discounted guest accommodation

FROM \$175 PER PERSON

Silver

PLATED PACKAGE

- 4 hour room hire including tables, chairs, cake table, gift table
- Bridal table on stage
- Black or white table linen
- Dance floor
- ½ hour of canapés & pre dinner-drinks
- 2 course plated alternate drop menu
- Your wedding cake cut and served with berry coulis and cream as your 3rd course
- 4 hour Tasmanian beverage package
- Complimentary hotel suite for the couple on your wedding night
- Discounted guest accommodation

FROM \$215 PFR PFRSON

Rose Gold

SHARED FEASTING

- 4 hour room hire including tables, chairs, cake table, gift table
- Bridal table on stage
- Black or white table linen
- Dance floor
- ½ hour of cheese and antipasti station & pre dinner-drinks
- Shared style platter featuring menu
- Your wedding cake cut and served on dessert station
- 4 hour Tasmanian beverage package
- Complimentary hotel suite for the couple on your wedding night
- Discounted guest accommodation

FROM \$225 PER PERSON

ENHANCEMENTS

- Gin bar: from \$15 per person
- Whiskey bar: from \$20 per person
- Signature cocktail: from \$18 per person
- Champagne tower: price available on request
- Oyster bar: \$20 per person
- Prawn cocktail station: \$12.50 per person
- Dessert station: tasting of three shared desserts varieties:
 \$25 per person

Grazing Platters

- Cheese: \$25 per person Ashgrove cheese selection, crackers, fruits, crackers
- Cheese & antipasti: \$55 per person
 Tasmanian cheeses, dried fruits, nuts, marinated olives,
 pickled vegetables, breads, crackers, dips, selection of local cured, smoked meats
- Cheese, antipasti & seafood selection: \$99 per person
 Tasmanian cheeses, dried fruits, nuts, marinated olives,
 pickled vegetables, breads, crackers, dips, selection of local
 cured, smoked meats, Huon smoked salmon, Tasmanian
 oysters, sashimi, marinated mussels
- Add a selection of two-house sweet items: \$25 per person



SPECIALS

Winter

Winter is a magnificent season to get married at Crowne Plaza Hobart.

Think snow capped mountain, mulled wine and a cozy knit shawl atop your bridal gown. When you book your wedding in a winter month (June, July or August) we will give you \$10 per person off the package pricing.*

Mid-Week

Choose to make your wedding an extended occasion, celebrate on a week day (Monday to Thursday) and receive \$5 per person off the package pricing.*





CANAPÉS

Cold

- Natural Lease 91 Pipe Clay Lagoon oysters, lemon (GF/DF)
- Smoked Marion Bay chicken, sriracha aioli
- Pirates Bay garlic prawn confit, cumin, coriander, lime rub, cucumber spaghetti (GF)
- Crostini topped with sautéed garlic mushrooms and basil (v)
- Red beet cured Huon smoked salmon, crème fraiche, dill
- Assorted sushi, wasabi, pickled ginger, gluten free soy (GF)
- Roast Cape Grim beef, horseradish, watercress topping, crouton
- Coriander & smoked paprika frittata topped with pesto (GF/V)
- Charred tomato, sheep feta tart, tarragon balsamic (v)
- Chickpea falafel with mint labneh (GF,/V)

Hot

- Vegetable spring rolls with sweet chilli sauce (v)
- Seared scallop with pumpkin puree and aigre doux (GF)
- Mini Croque Monsieur seasonal
- Arancini, parsley chipotle
- Chickpea, red beet, cumin dip, flat leaf parsley (v)
- Fish cakes, lemongrass, ginger, sweet chilli dip (GF)
- Chicken, Spanish pepper, coriander roulade
- Tempura prawn, lemon chive aioli
- Grilled zucchini, heirloom tomato, parmesan topping, wafer (V/GF)
- New Orleans style spiced Marion Bay chicken kebabs (GF)
- Fragrant vegetable samosa, minted yoghurt (v)
- Braised free range cape grim beef meat balls, salted egg béarnaise, glazed tomato (GF)
- Panko crumbed prawns, lime mayonnaise
- Chicken schnitzel, tomato sauce, cheddar
- Tandoori marinated chicken kebabs, coriander chutney (GF)

Sweets

- Banoffee cake, cardamom glaze
- Banana infused cream orange and almond cake, elderflower infused cream (GF)
- Turkish delight jelly, rhubarb berry compote, crushed meringue (GF)
- Heirloom chocolate mousse, whipped mascarpone, chocolate pearls (GF/V)
- Mini cream puffs (v)
- Fruit macarons (GF/V)
- Seasonal fruit tartlets (v)
- Mini berry cupcake, frost icing (v)



CANAPÉS

Cold Bowl Food

- Lightly pickled cauliflower, cold smoked salmon, chive crème fraiche (GF)
- Thai beef salad with green onions, julienne vegetables and basil (GF)
- Classic Caesar with baby cos, anchovies, boiled egg, croutons and parmesan (v)
- Smoked chicken Caesar with baby cos, boiled egg, croutons and parmesan
- Baby beet, sheep's feta, rocket and honey orange dressing (GF/V)
- Country style potato, bacon bits, grain mustard mayonnaise and spring onions
- Tomato, cucumber, basil pesto and kalamata olives with micro herbs (v)
- Classic Greek salad with capsicum, tomatoes, feta and olives (v)

Hot Bowl Food

- Seared Huon salmon with tomato
 Provençale and roasted potato (GF)
- Dill seared fish fillet with lemon beurre blanc, potato mash (GF)
- Masala fried Tasmanian fish with cumin rice and curry leaf sauce (GF)
- Marion Bay chicken schnitzel with rocket aioli and potato puree
- Vietnamese chicken tenders with spicy chilli sauce, julienne veg, vermicelli (GF)
- Tandoori chicken tikka, fragrant basmati rice, butter chicken sauce (GF)
- Twice cooked free range cape grim beef cheeks with truffle mash, red wine jus (GF)
- Soy nugget fricassee with tomato, chickpea, basmati rice (GF / V)
- Five spice Meander Valley pork belly with pickled mandarin, horse radish, jasmine rice (GF)
- Sumac seared Tasmanian lamb,
 Moroccan couscous, garlic tomato essence (GF)



SILVER PLATED MENU

Includes

- Your choice from each of the following selections
 2 courses set alternate drop menu
- Your wedding cake cut and served with berry coulis and cream as your 3rd course
- For an extra course please add \$15 per person
- All set menus come with oven fresh breads and butter

Entreés

- Garlic fried prawns over avocado and red pimento, apple, lemon oil dressing (GF)
- Hot Huon smoked salmon, fennel and rocket remoulade, lime pepper berry essence (GF)
- Marinated mushroom, fire roasted pepper, bocconcini, wild thyme, micro basil (V/GF)
- Carpaccio of angus pure beef, salpicon of baby leaves, truffled salted egg ranch dressing (GF)
- Smoked salmon, Tasmanian red gin dressing, cucumber, salmon roe (GF)
- Piri piri Marion Bay chicken tenderloins with cucumber coriander ribbon, roma tomatoes and garlic aioli (GF)
- Tempura prawns on cucumber, radish, and bean sprouts salad with soy & mirin dressing (GF)
- Chermoula marinated chicken tenderloins, baby lettuce, tomatoes, and chili oil (GF)
- Salad of baby fennel, spinach, fresh melon with marinated goat feta and beetroot dressing (V/GF)
- Mac and cheese croquettes, tomato basil sauce, shaved parmesan



SILVER PLATED MENU

Mains

- Merlot marinated north Tasmanian lamb over thyme lyonnaise potato, buttered broccoli, merlot jus (GF)
- Seared kingfish, cumin scented red lentils, buttered greens, coriander hollandaise (GF)
- Cape Grim beef fillet with mustard glaze, seasonal greens, chorizo potato mash, cabernet jus (GF)
- Rosemary rubbed angus sirloin with shallot mash, roast vegetables, and cabernet jus (GF)
- Thai spice rubbed chicken with lemongrass coconut mash, broccoli, sauvignon blanc cream sauce (GF)
- Harissa marinated lamb, peas, sautéed mushrooms, onions, potatoes, and red wine jus (GF)
- Lemon thyme Huon salmon, garlic mash; kaffir lime essence, blistered tomato (GF)
- Free range pork, truffle mash, Asian scented greens, calvados cream (GF)
- Grilled breast of chicken over smoked potato mash, vine tomatoes and mushroom cream jus (GF)
- Butternut risotto, roast tomato, glazed broccolini, acid butter, parmesan (GF)
- Pumpkin and spinach empanada, tomato basil sauce, shaved parmesan, micro herbs Thai red curry, coconut, lime, chilli, crispy shallots (GF/V)

Dessert & Cheese

- Classic tiramisu, baileys anglaise, chocolate pearls
- Dark chocolate dome, mango delight, mango cremeux, cocoa sponge
- Seasonal fruit cheesecake, berry compote, raspberry soil
- Key lime tart, yuzu curd, berry fruit, caramelized white chocolate
- Sticky date pudding, salted caramel butter sauce, vanilla cream
- Individual pavlova, seasonal berry, compote, chantilly cream, lychee gel
- Tasmanian cheese: (v)
 Aged cheddar, reserve blue, creamy brie
 All cheeses served with muscatel grapes, cracker selection, berry paste

We are happy to design menus for specific needs.



ROSE GOLD SHARED FEASTING MENU

Includes

- Your choice of any 2 courses with 2 choices from each course
- Pigeon Whole bakery breads to start with Aura cultured butter (v)

Shared Entrées

- Cured meats with house condiments (GF)
- Garden green leaves, buffalo mozzarella, mandarin gel, honey sherry dressing (V/GF)
- Fresh fish of the day, grapefruit, orange, lime dressing, marigold (GF)
- Cucumber, garlic pepper berry fried prawns, lemon oil dressing (GF)
- Huon smoked salmon, Tasmanian red gin dressing (GF)
- Piri Piri Marion Bay chicken tenderloins, baby lettuce, tomato, garlic aioli

Shared Mains

- Lamb leg sous vide, Korean spice glaze, wilted spinach (GF/DF)
- Truffle glazed chicken, mushroom, green pea, onion, pepper jus (GF)
- Lightly spiced roast cauliflower, broccoli, sauce vierge (V/GF)
- Barbecue beef, caramelized onion, Merlot jus (GF)
- Free range pork, pickled onion, chives, coriander stalks (GF/DF)
- Rigatoni, eggplant, tomato, capsicum, red onion, golden raisin, pine nuts (v)

Shared Sides

- Thyme roasted baby potato, black garlic aioli (GF)
- Heirloom tomato, mixed greens, bush lime viniagrette (V/GF)
- Roasted broccoli, cranberry, almonds, parmesan (GF/V)

Shared Desserts

- Heirloom chocolate dome, mango curd, coffee sponge, chocolte chards (GF/V)
- Sticky date pudding, butterscotch sauce, freeze dried berries, chantilly cream
- Fruit cheesecake, mango glaze, nastartiums
- Flourless orange almond cake, elderflower cream (GF)
- Raw sugar pavlova, lychee gel, macerated fruits (GF)





YOUR WEDDING RETREAT

The Wedding Suite is a retreat for you both to retire to after having danced the night away.

An island bath and bottle of bubbles await you to toast your celebration. With breakfast in bed the next day and a late check out of 1pm.





YOUR COMPLIMENTARY SUITE

As an all inclusive wedding destination, no matter which package you decide to go with, you can look forward to a stylish and modern complimentary suite waiting for you on the night of your wedding, plus discounted accommodation for family and friends.

Upon booking your ceremony and reception with us we'll provide you with a unique booking link to send to your guests, giving them access to our exclusive wedding accommodation rates. Crowne Plaza Hobart is the ideal venue for your guests to relax and recharge after the night's celebrations.



FAQ'S

I have booked an outdoor ceremony. What happens if it rains?

Should you choose an outdoor ceremony on the Courtyard, we will book you a wet weather backup in an indoor location.

Can I have a wedding ceremony rehearsal?

Complimentary use of ceremony venue is available for your rehearsal. Times are subject to availability and will be confirmed 5 days prior to your wedding. Fees may apply for specific availaility.

Can I design my own menu? Can we have a menu tasting?

You may offer suggestions or requests to theme your menu. Our chef is more than happy to meet with you to discuss your individual requirements.

When do I need to advise final numbers?

Final numbers are required
14 days prior to your special day.
Full payment is required a minimum of 60 days
out from the wedding date as per your contract.
Any additional guests are required to be paid for
14 days prior to your wedding.

Who will set up my centerpieces and decorations for reception?

We will set up all decorations provided by the hotel.

Any decorations supplied by the couple can be set-up with prior arrangement. However, we may require assistance from your friends and family for more extensive setups.

What time can I access the reception room?

Access times will be confirmed one week prior to the wedding date. If you have specific access requirements please ask your wedding coordinator for early access fees.

Do you offer a discount on accommodation to our guests?

Reduced accommodation rates are available to all wedding guests. Guests will be able to book via a link that can be sent on your wedding invitation or placed onto your wedding website.

Do you offer children's meals?

We offer a children's meal for \$45 per child suitable for children under \$12. Teenager package available at a tailored price of the full per person package price rate, less the alcoholic beverage package.

Do you offer supplier meals?

We offer a main meal and complimentary beverage to any supplier at your event at a cost of \$45 per person.

RECOMMENDED SUPPLIERS

IN HOBART

Styling and Theming

- Event Avenue eventavenue.com.au
- Encore Event Technologies encore-anzpac.com

Hair

 Trinity King Professional Hair & Makeup trinitykinghairandmakeup

Make-up

- Talia Quirk Artistry taliaquirkartistry.com

Florists

- The Little Flower Van littleflowervan.com
- True Colors truecolorsflorist.com.au

Photographers

- Rosie Hastie rosiehastie.com
- Fiona Vail fionavailphotography.com.au

Videographer

- Lightnoise Films lightnoisefilms.com.au
- Brides Day Films bridesday.com.au

Wedding Cakes

- Speckle + Dot@speckleanddot_treats
- Cakedd cakeddhobart.com @cakedd.hobart
- Sweet Treat Kitchen
 @sweet.treat.kitchen

Transport

Coal River Coaches
 buschartertasmania.com.au

Celebrant

- Christine Howard 0408 101 449
- Jessie Poke0438 344 053@jessiepokecelebrant
- Kath Tilly kathtilly.com.au @kathtilly_celebrant

Champagne Tower & Sabrage

Joseph Burton josephburtonwines.com @josephburtonwines



