

# CONFERENCING AND EVENTS





# BEST WESTERN PLUS LAUNCESTON

Premium CBD location, Located 600 meters from the mall and shopping precinct, Walking distance to Utas Stadium, iconic Boags Brewery and much more. With an on-site parking, the most comfortable beds & pillows in town, and an excellent in-house restaurant. Our great team behind the scenes will ensure your time with us is stress free.

If you have any queries, visit our website:  
<https://bestwesternhotellaunceston.com.au/>

Kind regards,

Best Western Plus Launceston Team





# THANK YOU FOR ENQUIRING ABOUT FUNCTIONS AT BEST WESTERN PLUS LAUNCESTON

Please find enclosed current function information including costs, capacities and services. We would welcome the opportunity to show you first-hand what we have to offer including catering and modern function rooms.

If you have any queries at all, please don't hesitate to contact us by phone or email as shown below. We look forward to welcoming you to Best Western Plus Launceston in the future.

Kind regards,

Best Western Plus Launceston Team



(03)6333 9999  
conference97435@mfaam.com.au



## BEN LOMOND ONE

Our largest conference room located on level one of the hotel. This has a built-in projector and screen. It is a versatile large space that can be setup as you desire.

### ROOM SPECIFICATIONS

Size	19 x 6m
Area	127 m2
Theatre	80
Banquet	70
Cocktail	100
Cabaret	40
Classroom	24
Boardroom	34
U-Shape	34

Full Day Room Hire: \$400.00  
 Half Day Room Hire: \$200.00  
 Add Morning or Afternoon Tea for \$10.00 pp  
 Reduced rates offered if hire includes catering.

**Included in Room Hire:** Pads, pens, mints, water, whiteboard, flipchart, seating arrangement, registration desk, Wi-Fi, chilled water & tea and coffee station.



## BEN LOMOND TWO

Our conference room located on the first floor, this room has a 85 inch smart TV which is blue-tooth compatible. It provides a cosy atmosphere for smaller groups.

### ROOM SPECIFICATIONS

Size	16 x 6m
Area	124 m2
Theatre	40
Banquet	28
Cocktail	50
Cabaret	16
Classroom	10
Boardroom	18
U-Shape	18

Full Day Room Hire: \$300.00  
 Half Day Room Hire: \$150.00  
 Add Morning or Afternoon Tea for \$10.00 pp  
 Reduced rates offered if hire includes catering.

**Included in Room Hire:** Pads, pens, mints, water, whiteboard, flipchart, seating arrangement, registration desk, Wi-Fi, chilled water & tea and coffee station.



## SNAPPERS

Our second largest conference room that provides the perfect environment for working lunches or large banquets. Located on the second floor featuring a 55 inch TV. It holds an atmosphere of style and sophistication.

### ROOM SPECIFICATIONS

Size	15 x 8.5m
Area	112 m <sup>2</sup>
Theatre	60
Banquet	56
Cocktail	80
Cabaret	32
Classroom	12
Boardroom	26
U-Shape	26

Full Day Room Hire: \$350.00  
 Half Day Room Hire: \$175.00  
 Add Morning or Afternoon Tea for \$10.00 pp  
 Reduced rates offered if hire includes catering.

**Included in Room Hire:** Pads, pens, mints, water, whiteboard, flipchart, seating arrangement, registration desk, Wi-Fi.



## TAMAR ONE

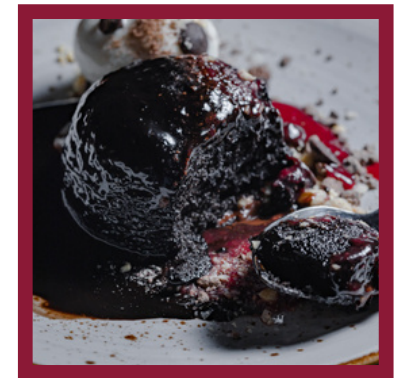
Off the lobby is located our only ground floor conferencing space. Featuring an 85 inch smart TV which is blue-tooth compatible. It offers the perfect space for teaching sessions or smaller board meetings.

### ROOM SPECIFICATIONS

Size	8 x 7.5m
Area	66 m <sup>2</sup>
Theatre	N/A
Banquet	35
Cocktail	50
Cabaret	20
Classroom	10
Boardroom	12
U-Shape	N/A

Full Day Room Hire: \$300.00  
 Half Day Room Hire: \$150.00  
 Add Morning or Afternoon Tea for \$10.00 pp  
 Reduced rates offered if hire includes catering.

**Included in Room Hire:** Pads, pens, mints, water, whiteboard, flipchart, seating arrangement, registration desk, Wi-Fi.





## Breakfast Packages

---

### Continental Buffet Breakfast

**\$18.00 per person**

A variety of Toast including white, wholemeal, multigrain, fruit loaf & Gluten Free.

A choice of cereals including Gluten Free.

A pancake maker to make your own hot pancakes.

An assortment of fresh pastries

Ice bane full of yoghurt, fresh seasonal fruit, cheeses, cold meats and much more.

Selection of chilled juice

Freshly brewed tea & coffee

### Hot Buffet Breakfast

**\$25.00 per person**

Eggs: Scrambled with the option to order eggs your way on request.

Options can include: Rasher Bacon, Hash Brown, Chipolatas, Grilled Tomatoes, Baked Beans, and Sautéed Mushrooms.

Selection of chilled juice

Freshly brewed tea & coffee

\*Add Continental for \$5.00 pp

Extras:

- Barista made coffee for \$4.50 each

Minimum of 20 people



## Breakfast Packages

---

### Plated Breakfast

**\$28.00 per person**

Includes a selection of juices & a freshly brewed tea & coffee station.

Pre-order

- Cataract Waffle Stack – Chantilly cream, Wild berry compote & maple
- Eggs Benny Lomond – Perched pair of poached eggs, choice of Virginian ham, maple bacon or smoked salmon on house made hash cakes w/ wilted spinach & hollandaise
- The Sour Baker – toasted sourdough, grilled asparagus & smokey romesco topped with a poached egg
- Farmers Breakfast – eggs, bacon, sausage, tomato, beans and hash brown all sourced from Tasmania

Extras:

- Add freshly baked danishes & croissants or freshly baked house muffins for \$5.00 per person.
- Two Pieces of thick cut sourdough toast with butter & jams for \$10.00
- Barista made coffee for \$4.50 each

## Lunch Packages

---

### Working Lunch

**\$35.00 per person**

Includes a freshly brewed tea & coffee station and chilled water.

Choice of freshly made sandwiches, rolls and wraps or Antipasto Platter or hot house made pies and fillos with:

- Two salads created by our head Chef
- Seasonal fruit platter
- Freshly baked croissants, danishes or muffins

Extras:

- Barista made coffee for \$4.50 each
- Beverage Package (see page 15)



## Lunch Packages

---

### Buffet Lunch

**\$55.00 per person**

Includes a selection of juice, iced water & freshly brewed tea and coffee station.

Chef's Choice of:

- 2x Hot dishes
- 1x Hot vegetable dish
- 2x Salads
- Baked rolls
- A selection of seasonal fruit
- Cold meat & cheeses
- 1x Chef's sweet of the day

Extras:

- Add fresh Tasmanian Seafood for \$35.00 per person.
- Barista made coffee for \$4.50 each
- Beverage Package (see page 15)

Minimum of 20 people

## Dinner Packages

---

### Full Buffet Dinner

Including a basket of Chef selected breads & butters

- Option One - \$55.00 pp

Chef's choice of 2 Hot, 1 veg, 2 cold, 1 dessert

- Option Two - \$65.00 pp

Your choice of 2 Hot, 2 veg, 2 cold, 2 dessert

- Option Three - \$75.00 pp

Your choice of 3 Hot, 3 veg, 3 cold, 2 dessert

Extras:

- Add fresh Tasmanian Seafood for \$35.00 per person.
- Barista made coffee for \$4.50 each
- Beverage Package (see page 15)



## Full Buffet Dinner Options

### Hot:

- Roasted striploin, new potato & mustard greens w/ Red vin jus
- Carved Turkey on roasted parsnips, garlic chats
- Roast Chicken on Root vegetable medley
- Roast Lamb rump on baked beets & crispy mustard greens
- Baked Ocean trout on steamed greens w/ house ponzu & sesame
- Honey & apricot glazed ham on candied carrots & sweet potato
- Roast pork loin on crushed garlic potatoes & baked apple
- Beef Stroganoff, sour cream and spring onions
- Soy and ginger Barramundi
- Roasted lemon thyme chicken
- Plum pork belly
- Penne alfredo
- Roasted lamb shoulder
- Vegetarian ravioli, pesto cream
- Vegetable Hokkien noodles with tofu

### Desserts:

- Chef's selection of petit fore
- Mini plum puddings w/ brandy custard
- Mini Pavlovas w/ Australian fruits, melons & cream
- Tiramisu w/ cream and macerated berries

### Veg:

- Cheesy baked cauliflower w/ garden herbs & toasted almonds
- Roasted Tasmanian beets w/ goats curd and mustard greens.
- Steamed greens w/ lemon infused oil
- Roast Tubers w/ confit garlic
- Honey roasted roots
- Roasted Oatlands potatoes
- Honey sweet potato
- Steamed rice

### Cold:

- Roasted pumpkin, Spanish onion & Puy lentil salad
- Cumin spiced beetroot & fetta orecchiette salad
- Pickled Japanese potato salad
- Ye olde Grandmas Garden salad
- Spring bean, heirloom tomato & whole egg nicoise salad
- Pear, walnut & parmigiano waldorf salad

### Sides & extras:

- Horseradish cream
- Cranberry jus
- Cauliflower Piccalilli
- House pickles
- Gravy
- Red vin jus



## Set Dinner

**Alternate Drop** - Choose 2 items from each course for alternate drop.

**Set Menu** - Select 1 item from each course.

**Pre-order** - Select 3 items from each course for guests to choose from. Pre-orders **MUST** be in by 12pm the day before the event.

Including a basket of Chef selected breads & butters

- 2 Course - \$50.00 pp

- 3 Course - \$65.00 pp

Extras:

- Barista made coffee for \$4.50 each

- Beverage Package (see page 15)



## Set Dinner Options

### Entrée:

- Flavours of Smoked salmon, avocado, lime
- Black sesame and wakame crusted ocean trout w/ wasabi mayo
- Confit Heirloom tomato, basil, bocconcini w/lemon infused oil
- Roasted beet and goats curd tartlet & crispy mustard greens
- Veal on grilled asparagus, sage crisp w/ béarnaise
- Turkey and ham Terrine, House pickled fennel & shallot w/ parsnip puree

### Main:

- 200g Beef loin , Fondant potato, market greens w/ Red vin jus
- Carved Turkey on roasted parsnips, garlic chats and cranberry jus
- Chicken supreme on maple roasted pumpkin, braised leeks & bacon crisps
- Roast Lamb rump with goats curd and beet garden w/ red vin jus
- Sesame crusted ocean trout on Japanese potato salad, steamed greens w/ house ponzu
- Honey roasted ham on candied carrots & sweet potato w/red vin jus
- Roast pork loin on crushed garlic potatoes & baked apple w/ red vin jus

### Dessert:

- Lemon curd tart w/ cream & berries
- Chocolate pudding w/ Vanilla bean ice-cream & compote
- Tiramisu w/ cream and macerated berries
- Mini Pavlovas w/ Australian fruits, melons & cream
- Mini plum puddings w/ cream & brandy anglaise
- Profiteroles w/ chocolate sauce and strawberries

## Platters

---

### Each platter serves 10 people.

- Seasonal Fruit Platter - \$65.00

- Dips - \$65.00

Chefs selection of house made dips, vegetable crudities & toasted breads.

- Asian Flavours - \$85.00

Samosas ,spring rolls, dim sims, prawns & dipping sauce.

- Antipasto - \$95.00

Mixture of cured meats, marinated veg, dips, crackers, breads & EVO.

- Pastries - \$95.00

Chef's selection of hot savoury boutique pastries.

- Fried chicken wings - \$95.00

Hickory bbq, hot sauce, Korean sweet chilli or seasoned crispy w/ ranch.

- Sliders - \$120.00

Cape Grim braised brisket, Scotsdale pork, heirloom tomato or Karagge chicken.

- Tasmanian Cheese Showcase - \$120.00

A Selection of local cheeses, preserved fruits, nuts and fresh breads.



## Cocktail Selection

---

- Chefs selection of arancini - \$8.00 pp
- Moroccan inspired meatballs - \$7.00 pp
- Garlic butter chicken Kiev balls \$7.00 pp
- Falafel - \$5.00 pp
- Panko prawns w/ sesame mayo - \$7.00 pp
- Bite sized tartlets – \$8.00 pp  
Ricotta & spinach, Blue cheese & caramelised onion or Tomato fetta & basil
- Steamed wonton \$6.00 pp
- Steamed Peking duck gua bao - \$10.00 pp
- Vegetarian and seafood sushi \$15 pp
- House made vegetable empanada. \$10 pp

# BEVERAGE PACKAGE



## Beverage Package

---

A beverage package is an all inclusive package charged per person on an hourly basis.

### Tasmanian Package

Brown Brothers Prosecco NV	1 hour	\$39 pp
Ninth Island Sauvignon Blanc	2 hour	\$45 pp
Ninth Island Pinot Noir	3 hour	\$49 pp
Little Rivers Dorset Lager	4 hour	\$52 pp
Little Rivers Dark Lager		
Little Rivers Pale Ale		
Selection of soft drink		

### Standard Package

Rothbury Estate Sauvignon Blanc		
Rothbury Estate Sparkling	1 hour	\$29 pp
Rothbury Estate Shiraz	2 hour	\$35 pp
House Beer	3 hour	\$39 pp
Selection of soft drink	4 hour	\$42 pp

### \*Terms and conditions apply

P 03 6333 9999 E [conference97435@mfaam.com.au](mailto:conference97435@mfaam.com.au)

---