

A romantic wedding scene on a rooftop terrace. A groom in a red velvet tuxedo jacket and black bowtie kisses the bride on the cheek. The bride is wearing a white lace wedding dress and holding a bouquet of white and peach roses. They are surrounded by large, lush floral arrangements of white and peach roses and orchids. In the background, a cityscape and hills are visible under a soft, golden light.

*Celebrate Love
at Crowne Plaza Hobart*

A close-up photograph of two champagne bottles being poured into a glass. The liquid is bubbling and creating a large, overflowing head of foam. The background is blurred, showing what appears to be a bar or event space with warm lighting.

*Congratulations
on your engagement!*

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 or 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.



A still life composition featuring a wedding ring in its box, a bouquet of dried flowers, and a black high-heeled shoe on a wooden surface. The ring is set in a small black box with a white interior. The bouquet consists of large, dried, light-colored flowers and some greenery. The shoe is a classic black high-heeled pump. The entire scene is set on a dark wooden surface with a visible grain. The word "Ceremony" is written in a white, elegant script font across the center of the image.

Ceremony



CEREMONY LOCATION

The Courtyard

Crowne Plaza Hobart's 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.*

TIL DEATH
DO US
Partly

Reception



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.



Long 150



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.





Packages

Crystal

COCKTAIL PACKAGE

- 4 hour room hire including cocktail tables, stools, cake table, gift table
- Bridal table
- Dance floor
- 3 hour of canapés
- Your wedding cake cut and served onto platters with berry coulis and cream
- 4 hour Tasmanian beverage package
- Complimentary hotel suite for the couple on your wedding night
- Discounted guest accommodation

FROM \$155 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 \$192 PER PERSON

Rose Gold

PLATTERS 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
- Shared Style Platter menu
- Your wedding cake cut and served with berry coulis and cream as your 3rd course on platters
- 4 hour Tasmanian beverage package
- Complimentary hotel suite for the couple on your wedding night
- Discounted guest accommodation

FROM \$198 PER PERSON

Diamond

DEGUSTATION 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
- 4 course degustation menu
- Your wedding cake cut and served with berry coulis and cream as your 5th course
- 4 hour Tasmanian beverage package
- Complimentary hotel suite for the couple on your wedding night
- Discounted guest accommodation

FROM \$219 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.*



*CONTACT US FOR MORE DETAILS



Eat & Drink

INTRODUCING

Your Chef



We understand that creating an authentic local experience for your family and friends and offering high quality produce is important to you and we are excited to showcase our state-of-the-art, brand new hotel and our local Tasmanian delicacies created with flair by our own Executive Chef, John Churchill.



CANAPÉS

Cold

- Natural Lease 91 Pipe Clay Lagoon oysters with lemon (GF/DF)
- King prawn tostada, sesame cracker, avocado, trout roe (GF/DF)
- Confit tomato, tamarind gazpacho gel, cassava cracker (VE/GF)
- Smashed pea, avocado, broad bean, goat cheese, rye (V)
- Truffled Marion Bay chicken terrine, egg yolk gel (GF)
- Smoked salmon, cucumber, shaved macadamia (GF)
- Cape Grim beef tartare, green olive, mango, chimichurri (GF/DF)

Hot

- Pan seared scallop, crispy chorizo, sweet corn purée (GF/DF)
- Smoked bintje potato beignet, manchego, horseradish snow (V)
- Valencian paella arancini, saffron mayo (DF/VE)
- Spiced lamb koftas, mint yoghurt, hummus (GF)
- Peking duck pie, sweet soy, star anise, lap cheong (DF)
- Crispy Meander Valley pork belly, apple sauce (GF/DF)

Sweet

- Mini pain perdu, vanilla cream, blackberry (V)
- Mini cream puffs (V)
- Chocolate hazelnut macarons (V)
- Passionfruit and mango tartlets (V)
- Lemon meringue kisses (V)
- Dark chocolate, peanut cones, milk chocolate mousse (V)
- Mini raspberry swiss roll (V)
- Mini banana cupcake, caramel and chocolate (V)

Substantial

- Pulled pork, chorizo and black bean pepper pot (GF/DF)
- Spicy Thai fish cakes with Asian herbs, iceberg and chilli jam (DF)
- Salmon, miso and sesame soba noodle poke bowl (GF/DF)
- Roast pumpkin gnocchi, pecorino, cavolo nero, pepitas (V)
- Kimchi fried rice, Chinese broccoli, lap cheong, tamari (GF/DF)
- Thai red curry, coconut, lime, chilli, crispy shallots (GF/DF/VE)



PLATED MENUS

Entreés

YOUR CHOICE OF TWO (2) FROM THE BELOW OPTIONS:

- Korean Cape Grim beef tartare, gochujang, toasted laver, sesame, confit egg yolk (GF/DF)
- 5 spiced duck breast terrine, red cabbage pickles, heirloom vegetables, dandelion leaves (GF/DF)
- Caramelised onion and Tongola goat cheese tart, pickled beetroot, hazelnut dukkah (V)
- Smoked tomato gazpacho, milk curd, heirloom tomato crisps, olive crumble, basil (GF/V)
- Braised free range pork belly, cauliflower, saltbush, sultana soubise, pork crackle (GF/DF)
- Line caught blue eye ceviche, coconut gel, kaffir lime, chilli, coriander (GF/DF)

Sides

YOUR CHOICE OF TWO (2) FROM THE BELOW OPTIONS:

- Native pepper roasted pumpkin, baby spinach, Three cow's fetta (GF)
- Raw beetroot, pomegranate, carrot, mint, sultana salad (VE/GF)
- Thyme roasted bintje potatoes, sea salt (GF/DF/VE)
- Baked carrots, green beans, lemon yoghurt, hazelnuts (GF)
- Warm chickpea hummus, smoked olive oil, za'atar, toasted pita (DF)

Mains

YOUR CHOICE OF TWO (2) FROM THE BELOW OPTIONS:

- Roast Cape Grim eye fillet, white bean puree, honey brown mushroom, puff pastry crisp, wild master stock, thyme jus (DF)
- Free range pulled pork, chilli jam, star anise caramel, oyster mushroom, daikon, crispy enoki (GF/DF)
- Confit lamb shank, smoked eggplant purée, pistachio dukkah, pomegranate, shanklish and tonka bean jus (GF)
- Marion Bay spring chicken, local spring vegetables, fennel and vanilla puree, golden hot and sour jus (GF)
- Huon salmon fillet, fragrant lemongrass broth, tom yum mayonnaise, bok choy, soy braised daikon (GF/DF)
- Prosciutto wrapped blue eye, red pepper essence, confit tomato, caper and lemon vinaigrette (GF/DF)
- Butternut pumpkin, sweet potato and fetta frittata, sumac yoghurt, baby spinach, golden raisin (GF)



SHARED STYLE PLATTERS

SERVED ON INDIVIDUAL PLATTERS - APPROX 10 GUESTS PER PLATTER



Cold

CHOOSE THREE (3) FROM THE BELOW OPTIONS:

- Huon salmon gravlax, fennel, blood orange, zucchini, salmon roe, macadamia crumble, mizuna (GF/DF)
- Confit tomato and charred cucumber bruschetta, kalamata olive, basil, smoked tomato gel (V)
- Coal River vegetable assiette, smoked yoghurt, Shimeji mushrooms, pine needle essence (V/GF)
- Beetroot carpaccio, local berries, roasted heirloom beetroot, goat cheese crumble (V/GF)
- Artisanal sourdough bread rolls, salted butter (V)
- Mezze board with hummus, rocket pesto, sundried tomatoes, romesco salsa, marinated olives, baby vegetables (V)
- Seasonal fruit selection, varieties of melons, stone and orchard fruits (GF/DF/V)

Hot

CHOOSE TWO (2) FROM THE BELOW OPTIONS:

- BBQ Char Siu pork neck, green beans, spring onion fresh chilli, coriander (GF/DF)
- Slow roasted Tasmanian lamb shoulder, tonka bean jus, wilted greens (GF/DF)
- Wood roasted cauliflower, smoked almond dukkah, dried saltbush, ras el hanout mayo (GF/DF/V)
- Valencian seafood paella, Spring Bay mussels, diamond clams, king prawns, roasted peppers (GF/DF)
- Cape Grim rump, chimmichurri, Madeira jus, broccolini (GF/DF)
- Roast pumpkin gnocchi, pecorino, cavolo nero, pepitas (V)

Sides

CHOOSE TWO (2) FROM THE BELOW OPTIONS:

- Native pepper roasted pumpkin, baby spinach, Three Cow's fetta (GF/V)
- Thyme roasted bintje potatoes, sea salt (GF/DF/VE)
- Baked carrots, green beans, kefir cream, hazelnuts (GF/V)
- Spice roasted pumpkin, radicchio, pearl barley, witlof, mint, parsley (DF/VE)
- Wild rice, shredded kale, avocado, pickled red onion, green peas, rocket pesto (GF/DF/V)

***Please note this is a sample menu and is subject to change due to seasonal produce availability. Our Executive Chef is happy to work with you to tailor a menu to suit your individual tastes.*

DEGUSTATION MENU

5 COURSES

Course One

- Hand pulled mozzarella with stinging nettles, white peach gel and verjuice grapes (GF)

Course Two

- Octopus terrine with kimchi, shitake purée, ponzu gel, enoki and dashi (GF)

Course Three

- Scallop cerviche with minted cucumber, gin and tonic foam, lime gel and bottarga (GF)

Course Four

- Soy glazed pork belly, peanut puree, pork floss, peanut snow, fried bao dumpling (GF/DF)

Course Five

- Your wedding cake cut and served individually with berry coulis and cream

***Please note this is a sample menu and is subject to change due to seasonal produce availability. Our Executive Chef is happy to work with you to tailor a menu to suit your individual tastes.*



A white lace wedding dress with a thin gold sash is hanging on a wooden hanger in a modern bathroom. The dress is the central focus, with a delicate floral pattern and a lace hem. The bathroom features a white freestanding bathtub, a glass shower enclosure, and a bed with white linens in the background. The scene is lit with warm, ambient lighting, and the word "Accommodation" is written in a white cursive font across the center of the image.

Accommodation

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 EXECUTIVE 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 executive 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.



Questions?

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 the courtyard 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 availability.

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 bride and groom 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.



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

- Crowne Plaza Hobart's very own Executive Pastry Chef can bake the wedding cake of your dreams.
Ask us for more details.

Transport

- Coal River Coaches
buschartertasmania.com.au

Celebrant

- Christine Howard
0408 101 449
- Jessie Poke
0438 344 053





Contact Us

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TERMS AND CONDITIONS APPLY

IHG® Business Rewards



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