

SALAMANCA INN

BREAKFAST EVENTS



SALAMANCA INN
ALL SUITE HOTEL

The background of the page features a dark building facade with the word "INN" in large, light blue, sans-serif capital letters. To the right and bottom, there are lush green leaves and clusters of white cherry blossoms with pink centers, partially obscuring the building. A white rectangular box is centered on the page, containing the main text.

INN

WELCOME TO SALAMANCA INN

Events with Style

Inspired by the owner's Danish heritage, Salamanca Inn's interiors blend Scandinavian and European design with modern elegance.

Our conference rooms feature contemporary settings, abundant natural light, and state-of-the-art AV systems, creating the ideal environment for both business and celebration.

From breakfast seminars to weddings, our dedicated events team will tailor every detail to deliver a truly personalised experience.

Located in the heart of Hobart, Salamanca Inn is the premier destination for events that exceed expectations.

CHURCHILL ROOM

144 m²



Bathed in natural light from an entire wall of windows, this venue combines style with cutting-edge technology. Featuring an interactive 4K data projector with electronic pen capability and dual 4K TVs, it's designed for seamless presentations and engaging events.

For flawless sound, the room is engineered with a perforated ceiling, full sound insulation, and professional array speakers, ensuring every word and note is crystal clear.

Bright, modern, and fully equipped—perfect for conferences, receptions, and events that impress.

GLADSTONE ROOM

84 m²

SALAMANCA ROOM

63 m²



On the lower level, this venue is filled with natural light and equipped with the latest innovative AV technology, including a 4K TV for seamless presentations.

For exceptional sound quality, the room features a perforated ceiling, full sound insulation, and professional array speakers, ensuring every event is delivered with clarity and impact.

The Gladstone Room and Salamanca Room open up with large sliding glass doors, creating a flexible space perfect for cocktail parties, dinners, and trade shows—with convenient direct access from Gladstone Street.



BREAKFAST BUFFET

BUFFET BREAKFAST \$29pp

Inclusive

- Apple and orange juice
- Freshly brewed coffee and a selection of traditional and herbal tea
- Seasonal fruit platters on tables

Cooked Buffet

- Soft poached eggs 'or' Scrambled eggs
- Bacon
- Rosemary roasted tomato
- Mushrooms
- Hash browns
- Breakfast sausages

Continental Buffet

- Cereals
- Croissants
- English muffins
- A selection of bread for toasting
- Natural yoghurt
- Freshly sliced fruit platter
- Bircher muesli



PLATED BREAKFAST

PLATED BREAKFAST \$29pp
TWO CHOICE ALTERNATE DROP

INCLUSIVE

Apple and orange juice

Freshly brewed coffee and a selection of traditional and herbal tea

EGGS BENEDICT

Two poached eggs, English muffin, hollandaise, bacon

EGGS FLORENTINE

Two poached eggs, English muffin, hollandaise wilted spinach & thyme roasted mushrooms

SALAMANCA BREAKFAST

Poached or scrambled eggs on sourdough with bacon, rosemary tomato, thyme roasted mushrooms, hash brown

AVOCADO TOAST

Sourdough, smashed avocado, poached eggs, feta

RICOTTA PANCAKES

Maple syrup, berry compote, vanilla bean ice-cream



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TERMS AND CONDITIONS

Salamanca Inn wishes to ensure that your event is a complete success, therefore certain terms and conditions have been established.

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of five (5) business days, after which time the space will be automatically released.

CANCELLATIONS

If the event is cancelled, the Salamanca Inn requires formal notification:

Notice received within fourteen (14) days of the event
Due to the costs incurred at this stage, the room hire costs will be charged.

Notice received within seven (7) days of the event
Due to the costs incurred at this stage, the total catering and room hire costs will be charged.

CONFIRMATION OF NUMBERS

For all catering events, the Salamanca Inn must be advised of the approximate number of guests one (1) week prior to the event.

Final guaranteed numbers are required by 10:00am, two (2) working days prior to the start of the event.

DIETARY REQUIREMENTS

The Salamanca Inn can provide vegetarian, vegan, low lactose and gluten-free options for catering events. If meals of this type are required, Salamanca Inn must be advised at least three (3) business days prior to the event taking place. Please note that any other meal requirements for specific dietary choices may carry additional charges.

SURCHARGES

Weekends and Public Holidays

Surcharges are only applicable for events under 40 delegates.

PAYMENT

Salamanca Inn requires a payment guarantee form to be completed which will authorise us to charge a credit card after the events conclusion or forward an invoice for a thirty (30) day account

PARKING

The Salamanca Inn does not have parking available for conference attendees. Please speak with our conferencing team for alternate parking suggestions.

PLEASE NOTE

The Salamanca Inn catering policy does not allow for food and beverage to be brought onto the premises.

All food and beverage ordered by a client remains the property of the Salamanca Inn and cannot be removed from the premises without prior approval.

The Salamanca Inn reserves the right to substitute ingredients per seasonal availability.

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