



THE HOBART FUNCTION AND CONFERENCE CENTRE

VENUE INFORMATION

The Hobart Function and Conference Centre comprises six amazing spaces, all of them right on the waterfront, some of which can be combined to provide a stunning location for all events great and small.

Room Capacities

Please use the following table as a guide only. For expert advice on your event please call the team at the venue.

ROOM	DIMENSIONS	AREA m2	COCKTAIL	BOARD	THEATRE	U SHAPE	CLASSROOM	BANQUET	CABARET
NORFOLK	3m x 8.2m	25	15	10	20	NA	9	10	NA
THE GALLEY	4m x 11.6m	46	35	25	30	NA	NA	20	NA
MAWSON	4m x 10m	40	30	22	30	NA	14	20	NA
GRETEL	9m x 11.6m	109	80	26	80	25	40	60	40
MARINA	13.5m x 11.6m	158	160	40	120	30	50	90	64
SOVEREIGN	18.3m x 11.6m	216	240	50	200	40	100	100	80
GRAND BALLROOM	40.8m x 11.6m	483	600		500		150	330	264

Room Hire

These prices are our standard room hire rates. Please note that room hire can vary due to seasonal and other factors.

ROOM	WITH CATERING	WITHOUT CATERING
NORFOLK	\$200	\$275
THE GALLEY	\$275	\$350
MAWSON	\$275	\$350
GRETEL	\$360	\$450
MARINA	\$475	\$775
SOVEREIGN	\$600	\$975
GRAND BALLROOM	\$1,270	\$2,500

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DAY DELEGATE PACKAGES

Keep your catering simple with day delegate package. These packages can also be combined with a breakfast option to make the most of your time. Prices listed are per person.

Standard full day delegate package

\$40

Iced water, notepads, pens and mints
Tea or coffee on arrival
Morning tea, coffee and refreshments
Your choice from our working lunch standard packages
Afternoon tea, coffee and refreshments

Premium full day delegate package

\$45

Iced water, notepads, pens and mints
Tea or coffee on arrival
Morning tea, coffee and refreshments
Your choice from our working lunch premium packages
Afternoon tea, coffee and refreshments

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BREAKFAST PACKAGES

Breakfast can be an event in its own right or can be combined with a day delegate package to make the most of your time. Prices listed are per person.

Continental Buffet Breakfast

\$17

Selection of cereals

Fresh fruit plate

Poached fruits and a spicy fruit compote

Bakery selection with a range of jams and spreads

Natural yoghurt

Juice, light and full cream milk, tea or coffee

Continental Working Breakfast

\$16.50

Pre set on each table so you can get straight down to business

Selection of pastries including muffins, croissants, spreads, pastries, fresh fruit plate, juice, water, tea or coffee

Full Cooked Breakfast

\$25

Selection of pastries, muffins, croissants, spreads, fresh fruit plate, juice, water, tea and coffee plus scrambled eggs and crispy bacon served on sour dough toast with tomato, hash browns, and mushrooms

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MORNING AND AFTERNOON REFRESHMENTS

All freshly baked and served with coffee & tea. Prices listed are per person. These selections are also available as part of a daily delegate package.

Home style cookies	\$6.50
Sliced seasonal fruit	\$8.50
Healthy baked muesli slice	\$8.50
Scones with jam and cream	\$8.50
Scones with cheese and herbs	\$8.50
Croissants with ham and cheese	\$8.50
Blueberry muffins	\$8.50
Chocolate chip muffins	\$8.50
Chocolate and walnut brownies	\$8.50
Danish pastries	\$8.50
Carrot cake with walnut icing	\$8.50
Cheese & fruit w water crackers	\$9.75
Juice (per jug)	\$14.00

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WORKING LUNCHES

Standard working lunch packages. Prices listed are per person. These selections are also available as part of a daily delegate package.

D.I.Y. sandwich bar

\$20.00

A selection of breads with a plated selection of cheese, meats, egg, salads and condiments. Our most popular working lunch. Served with thick cut fries, fresh fruit platter, juice, coffee and tea.

Healthy choice wraps

\$20.00

Lebanese flat bread filled with a variety of meats, cheese, egg and salad. Served with a dressed side salad, pasta salad, cheese and fruit platter, juices, coffee and tea

Filled pide salad breads

\$20.00

Turkish bread filled with salad and a variety of chicken, ham and cured meats, tomato, cheese. Served with a side of coleslaw, potato salad, fresh fruit platter, juice, coffee and tea

Turkish pide pizzas

\$20.00

Enjoy a range of pide pizzas with a wide range of toppings including tomato, salami, olives, roast vegetables, honey cured ham and mozzarella cheese, accompanied by a dressed garden salad, fresh fruit platter, juices, coffee and tea

Burger bar:

\$20.00

Fresh baked roll and a prime beef burger with the works or garden fresh veggie burger, with side salad and thick cut fries, juices, coffee and tea

Soup and sandwich buffet:

\$20.00

Homemade soup served with 5 points of gourmet sandwiches per person plus a fresh fruit platter, soft drink and juices, coffee and tea.

Quiche and salad lunch buffet

\$20.00

Fresh hot quiche served with thick cut chips and dipping sauce, fresh green salad, potato salad, fresh sliced fruit, juice, tea and coffee.

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WORKING LUNCHES

Premium working lunch packages. Prices listed are per person. These selections can be chosen as part of a daily delegate package for an extra \$5 per person.

Asian Buffet

\$25

Pick any two dishes: Served with jasmine rice and pappadums plus chutney, condiments, fresh fruit, juice, coffee and tea.

Mild Malaysian chicken curry

North Indian lamb curry – spicy but not too hot

Indian vegetarian dhal with vegetables (vg)

Thai fish curry

Marinated beancurd and bok choy in black bean sauce

Cantonese sweet and sour pork

Harbourmaster's Catch

\$25

Freshly-breaded fish served from the dock side plus seasoned roast chicken legs, thick seasoned hot chips, served with salads, bread rolls, condiments, sliced fruit, juice, coffee and tea.

Taste of Italy

\$25

Pick any 2 dishes – served with bread roll, marinated mushrooms, Mediterranean salad selection, fruit platter, juice, coffee and tea.

Traditional beef lasagne

Spinach and ricotta cannelloni

Vegetarian lasagne (v)

Ricotta cheese tortellini (v)

Penne pasta with fresh tomato, garlic & hint of chilli (vg)

Tagliatelle with smoked salmon in a cream and dill sauce

Spaghetti with pesto (spinach, basil, parmesan & pine nuts) (v)

The Highland Lunch

\$25

Tasmanian highland beef in a slow cooked casserole with country vegetables, lamb ragout, roast potatoes, tomato salad with fresh basil and fetta cheese, mixed leaves with a French dressing, bread rolls, and lamingtons with jam and cream, juices, coffee and tea.

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BARBECUE PACKAGES

The Backyard Barbie

\$38 per person

Homemade beef burgers with tomato relish
Traditional sausages grilled to perfection
Huon Valley honey brown mushrooms
Pink Eye potato, mint and feta salad
Tossed green salad.
Selection of condiments
Selection of breads

The Burgers Are Better at HFCC

\$42 per person

Homemade beef burgers with tomato relish
Gourmet chicken burgers with mustard aoli
Gourmet sausages grilled to perfection
Huon Valley honey brown mushrooms
Pink Eye potato, mint and feta salad
Tossed green salad.
Selection of condiments
Selection of breads

The Gourmet Grill

\$46 per person

Tandoori chicken skewers with minted yoghurt
King prawns marinated in chilli jam
BBQ eye fillet of beef, with a selection of condiments
Huon Valley honey brown mushrooms
Pink Eye potato, mint and feta salad
Tossed green salad.
Selection of condiments
Selection of breads
Followed by ice cream in a cone

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DINING PACKAGES

Cocktail Packages

Your selection from our canapé options

5 pieces per guest

\$15 per person

6 pieces per guest

\$18 per person

8 pieces per guest

\$24 per person

10 pieces per guest

\$30 per person

Buffet Package

Your selection from our buffet options of two roast meats and two hot dishes served with salads, vegetables, breads and Tasmanian salmon

\$55 per person

Classic Three Course Package

Three course dinner including

Your selection of two items from our entrée menu options served alternately

Your selection of two items from our main menu options served alternately

Your selection of two items from our dessert menu options served alternately

\$60 per person

Premium Three Course Package

Three course dinner including

Your selection of two items from our entrée menu served alternately

Your selection of three items from our main menu served alternately

Your selection of two items from our dessert menu served alternately with a Tasmanian cheese platter

\$65 per person

Either of the three course packages can be served to your guests' order rather than alternately, at an extra cost of \$10 per person.

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CANAPE OPTIONS

Cold

- Chicken, aioli and chive in shortcrust pastry cups
- House smoked beef carpaccio with coriander and pea shoots
- Hot smoked trout pate served on sour dough
- Confit duck pate served on crisp bread
- Bocconcini, basil and tomato skewers
- Smoked salmon on cucumber and horseradish cream
- Pancetta, fetta and herb frittata
- Ribbon sandwiches
 - chicken, avocado, mayonnaise and rocket
 - beef, chutney, cucumber and cheese
 - avocado, tomato, rocket and spring onion
 - ham, tomato, cheese, mayonnaise and spanish onion

Hot

- Bacon and mushroom arancini with aioli dip
- Chicken and coriander dumplings
- Trio of cheese and herb filled mushrooms
- Lemon myrtle dusted fish goujons with house tartare sauce
- Red wine and spice beef skewers
- Sausage rolls with tomato chutney
- Blue cheese and caramelised onion tart

Gourmet (\$1.50 surcharge per person per item)

- Lobster and onion pate with lavoche
- Orange and dill salmon gravalax tartare in shortcrust pastry
- Seared abalone in seafood consommé (season dependant)
- Crisp truffle infused white polenta with mature brie
- Seared orange scented duck breast
- Local oysters
 - natural
 - champagne aspic with candied citrus
 - vodka and melon salad

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BOX AND BOWL FOOD OPTIONS

Some more substantial finger food options, served in boxes or bowls, ideal for stand-up events, and perfect for eating with just a fork, chopsticks or your fingers. All items are \$12.50 per person and minimum of three items is required, unless by agreement when combining with other options.

Lemon myrtle and pepper calamari with a rocket and cherry tomato salad served in a box

Prawn and spring onion risotto served in a bowl

Chicken, bacon, mushroom and fennel risotto served in a bowl

Thai beef salad with chilli and palm sugar dressing served in a bowl

Boks chorizo served with couscous and red wine caramelised onion served in a box

Beer battered fish pieces with house wedges served in a paper cone

Mini roast beef chunks with roast vegetables and a shiraz reduction, served on a tray box

Warm poached chicken salad with a mustard dressing served in a bowl

Beef and black beans with rice noodles served in a noodlebox

House special fried rice with Chinese sausage, prawns and baby corn served in a noodlebox

Chicken laksa with vermicelli noodles served in a bowl

VEGETARIAN

Huon valley mushroom and Tasmanian blue cheese risotto served in a bowl

Hokkien noodles with Asian greens served in a noodlebox

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BUFFET OPTIONS

Baker's basket of bread rolls and fresh cut breads

Whole poached salmon

Marinated vegetables

Cold meat platters

Your choice of any two roast meats

Honey baked ham

Carved roast lamb

Roast pork leg with crispy crackling

Scotch fillet of beef

All served with oven roasted potatoes in olive oil with herbs & seasonal vegetables

Your choice of any two hot dishes

Penne pasta carbonara

Thai green curry chicken with steamed jasmine rice

Rogan Josh, a North Indian lamb curry

Boeuf Bourguignon, the classic French slow cooked beef and Burgundy

Roasted chicken pieces

Your choice of any three salads

Butternut pumpkin, spinach and chickpea salad

Tossed garden salad

Potato and spring onion salad with a seeded mustard dressing.

Traditional style coleslaw

Tomato, bocconcini and basil salad

Greek salad

Spring vegetable pasta salad

Dessert buffet

A variety of cakes and pastries which may include cheese cakes, hazelnut gateaux, chocolate torte, panna cottas, profiteroles, orange and lemon tarts, mini pavlovas, fruit salad and chantilly cream. Served with tea and coffee.

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M E N U O P T I O N S

Entrées

Ten things from Tasmania (\$3 surcharge pp)

an individual showcase of the best of Tasmanian produce including cured meats, fresh seafood and local cheese

Char grilled chicken tenderloins

served on a mushroom and shallot duxelle with an apple and balsamic glaze

Seafood chowder (\$3 surcharge pp)

rich creamy soup with fresh Tasmanian seafood

Potato, leek and pancetta soup

a classic combination made with binchy potatoes and locally smoked pancetta

Minestrone

traditional Italian soup with seasonal vegetables and pasta
(This can be vegetarian if requested in advance)

Honey and balsamic seared quail (\$3 surcharge pp)

on a lime scented red cabbage and topped with crumbled Tasmanian fetta

Seared lamb loin

on puy lentils with olive tapenade

Rolled pork belly

Stuffed with sage and garlic served on sautéed diced apple

Pumpkin strudel

with tomato chutney and mizuna

Vegetable and herb terrine

Verjuice dressed rocket salad and mild spiced capsicum cream

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MENU OPTIONS

Main course

Premium eye fillet of beef

on a prosciutto and sweet potato rosti with Forestier sauce and grilled seasonal vegetables

Port Huon Atlantic salmon steak

pan seared and served on crisp dauphinoise potatoes, steamed green beans and a creamy leek braise

Lamb shank

on potato and cauliflower smash with brunoise vegetables and a pinot noir braise

Traditional milk poached pork cutlet

on potato gratin with steamed seasonal vegetables and a tarragon cream sauce

Chicken Kiev

stuffed with Heidi Farm raclette cheese on roast kipfler potatoes and a piquant sauce

Local scotch fillet

served medium rare with baked new potatoes, grilled zucchini and a Béarnaise sauce

Fresh catch of the day

on star anise scented rice with lemon myrtle infused white wine sauce

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M E N U O P T I O N S

Dessert

Citrus tart

with a sour cherry compote and mascarpone

Rich chocolate tart

with chantilly cream

Caramel roasted pears

with pistachio praline and vanilla bean ice cream

Tasmanian cheese platter

award winning cheeses from Pyngana, King Island & Ashgrove farms served with house baked apple and fig bread and lavoche

Individual mandarin cheese cake

With fresh mango sauce and a local berry compote

Hazelnut and pistachio steamed pudding

served with butterscotch sauce

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BEVERAGE PACKAGES

Beverage packages include selected drinks that will be served to your guests for a defined time period, at a set price per person. This offers the reassurance that no matter how much your guests may drink, you will not exceed you quoted budget.

Standard	Tasmanian
Selected red and white Australian wines	Selected red and white Tasmanian
Australian sparkling wine	Tasmanian sparkling wines
Tasmanian draught & light beer	Tasmanian draught & light beer
Orange juice & soft drinks.	Orange juice & soft drinks
Cocktail function	Cocktail function
1 hour \$19.50	1 hour \$24.50
2 hours \$27.00	2 hours \$30.50
3 hours \$32.50	3 hours \$38.00
Dinner	Dinner
4 hours \$37.50	4 hours \$40.50
4 ½ hours \$39.50	4 ½ hours \$44.00
5 hours \$44.00	5 hours \$52.00

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AUDIO VISUAL REQUIREMENTS

Our in-house production experts, HAVE Crawford, will ensure everyone at your event will hear, see, and appreciate your message, using state-of-the-art technology. Stress free AV!

All prices are per day.

The mainstays of any great presentation

High definition data projector	\$260
PA & microphone	\$198
Lectern	\$78
Lapel mike	\$120
Hand held cordless mike	\$120
Screen (in-house)	\$48
Screen (8 foot tripod)	\$48
High definition 50" plasma screen	\$455
Laptop computer	\$240
Whiteboard and markers	\$48
Flipchart and paper	\$54
Electronic whiteboard – print as you work	\$154
Wireless internet – unlimited use	\$120
High definition video conferencing unit	\$450

An extensive range of AV equipment and services including trade booths, staging, and lighting is available. Discuss your requirements with us, and we'll ensure your event production is seamless.

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