



## WEDDING RECEPTIONS AT ONE ELIZABETH



Situated on Elizabeth Street Pier in one of Hobart's most stunning locations, One Elizabeth's three reception rooms span over 100 meters out over the sparkling blue waters of the Derwent. Each of the rooms have floor to ceiling windows ensuring a backdrop to your reception like no other.

When you book your reception at One Elizabeth, you'll be able draw on the wealth of experience possessed by our team of event planners to ensure that everything goes perfectly for you and your guests.

An extensive range of room styling and atmospheric lighting is available to compliment One Elizabeth's amazing setting – please ask for our separate brochure.

Dance floors, PA systems, video screens, and all kinds of entertainment can be arranged by us to take the pressure off you. Please ask us for details.

Special dietary requirements will be imaginatively provided for if signaled in advance.

Please call us to arrange a viewing of the venue at a time convenient to you.



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# WEDDING RECEPTIONS AT ONE ELIZABETH

## Wedding reception packages

### Cocktail party package

Your selection of eight items from our canapé menu  
Your selection of three items from our box and bowl food menu  
Your wedding cake served as dessert

**\$60 per person**

### Wedding buffet package

Your selection of three items from our canapé menu served on arrival  
Your selection of two roast meats, two hot dishes and three salads, served with roast vegetables, deli selections and Tasmanian salmon, followed by a selection of desserts and cakes

**\$65 per person**

### Classic sit-down package

Your selection of three items from our canapé menu served on arrival  
Three course dinner including:  
Your selection of two items from our entrée menu served alternately  
Your selection of two items from our main menu served alternately  
Your selection of two items from our dessert menu served alternately

**\$70 per person**

### Premium sit-down package

Your selection of three items from our canapé menu served on arrival  
Three course dinner including:  
Your selection of two items from our entrée menu served to your guest order  
Your selection of two items from our main menu served to your guests order  
Your selection of one item our dessert menu served with Tasmanian cheese as table share plates

**\$80 per person**

### Optional extras

Extra canapé item	<b>\$3 per person</b>
Extra box and bowl food item	<b>\$12 per person</b>
Selection of Tasmanian cheese	<b>\$12 per person</b>



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# BEVERAGE PACKAGES AT ONE ELIZABETH

## Standard beverage package

Drinks served on trays at arrival and then over the bar for cocktail style receptions

Drinks served on trays at arrival and then to the table for sit-down receptions

Package duration is 5 hours

**Sparkling wine** Eternity NV, Hunter Valley, NSW

**White wine** West End Estate "Poker Face" Sauvignon Blanc, NSW

**Red wine** West End Estate "Poker Face" Cabernet Merlot, NSW

**Beer** Boags Draught or Cascade Draught

Boags Premium Light

Soft drinks and fruit juice

**\$44 per person**

## Tasmanian beverage package

Drinks served on trays at arrival and then over the bar for cocktail style receptions

Drinks served on trays at arrival and then to the table for sit-down receptions

Package duration is 5 hours

**Sparkling wine** Devils Corner Sparkling, Pipers Brook, Tamar Valley

**White wine** Devils Corner Sauvignon Blanc, Tamar Valley

**Red wine** Devils Corner Cabernet Merlot, Tamar Valley

**Beer** Boags Draught or Cascade Draught

Boags Premium Light

Soft drinks and fruit juice

**\$52 per person**



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# CANAPE OPTIONS AT ONE ELIZABETH

## Cold

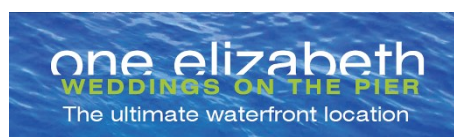
Chicken, aioli and chive in shortcrust pastry cups  
 House smoked beef carpaccio with coriander and pea shoots  
 Hot smoked trout pate served on sour dough  
 Confit duck pate served on crisp bread  
 Bocconcini, basil and tomato skewers  
 Smoked salmon on cucumber and horseradish cream  
 Pancetta, 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 AT ONE ELIZABETH

Some more substantial finger food options, served in boxes or bowls, ideal for cocktail style weddings, and perfect for eating with just a fork, chopsticks or your fingers

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 and rosemary 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

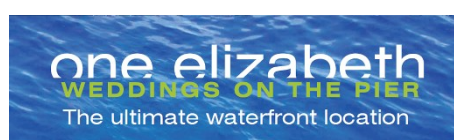
House special fried rice with Chinese sausage and prawns coriander and baby corn served in a noodlebox

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 AT ONE ELIZABETH

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

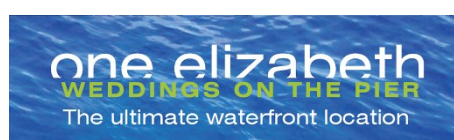
Tomato, bocconcini and basil salad

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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# MENU OPTIONS AT ONE ELIZABETH

## Entrée

### **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



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# MENU OPTIONS AT ONE ELIZABETH

## **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**

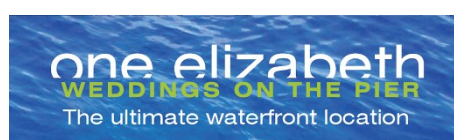
stuffed with Heidi Farm raclette cheese on roast kipfler potatoes and a piquant sauce

### **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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# MENU OPTIONS AT ONE ELIZABETH

## 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**

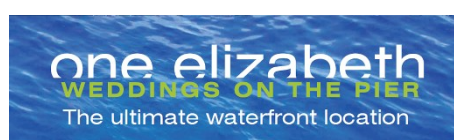
award winning cheeses from Pyngana, King Island & Ashgrove farms served with house baked apple and fig bread and lavoche

### **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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