



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.



t 6230 8979
f 6231 9190
info@hfcc.com.au
www.hfcc.com.au



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	\$3 per person
Extra box and bowl food item	\$12 per person
Selection of Tasmanian cheese	\$12 per person



t 6230 8979
f 6231 9190
info@hfcc.com.au
www.hfcc.com.au



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



t 6230 8979

f 6231 9190

info@hfcc.com.au

www.hfcc.com.au



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



t 6230 8979
f 6231 9190
info@hfcc.com.au
www.hfcc.com.au



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

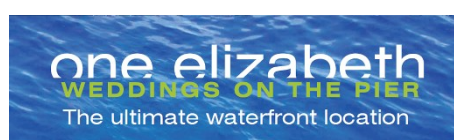
House special fried rice with Chinese sausage and prawns coriander and baby corn served in a noodlebox

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



t 6230 8979

f 6231 9190

info@hfcc.com.au

www.hfcc.com.au



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

Your choice of any two hot dishes

Oven roasted potatoes in olive oil with herbs & seasonal vegetables

Steamed jasmine rice

Penne pasta carbonara

Thai green curry chicken

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 fresh garden salad

Potato and spring onion salad with a seeded mustard dressing.

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



t 6230 8979

f 6231 9190

info@hfcc.com.au

www.hfcc.com.au



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



t 6230 8979

f 6231 9190

info@hfcc.com.au

www.hfcc.com.au



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

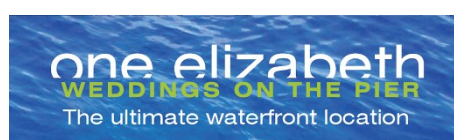
stuffed with Heidi Farm raclette cheese on roast kipfler potatoes and a piquant sauce

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



t 6230 8979

f 6231 9190

info@hfcc.com.au

www.hfcc.com.au



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

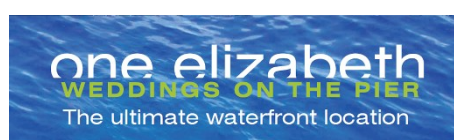
award winning cheeses from Pyngana, King Island & Ashgrove farms served with house baked apple and fig bread and lavoche

Individual mandarin cheese cake

With fresh mango sauce and a local berry compote

Hazelnut and pistachio steamed pudding

served with butterscotch sauce



t 6230 8979

f 6231 9190

info@hfcc.com.au

www.hfcc.com.au