



## TASTING TASMANIA

The following packages can add a unique touch to an event, giving your guests the opportunity to sample some of the state's finest food and drink from independent and artisan producers. We can set up stalls with producer profiles and product information, and in some cases the producers themselves will happily be present to talk about their wares. Combine several of these packages to create your own micro-food festival.

**Mures Fishing** will provide a trained and charismatic oyster shucker to shuck live oysters in front of your guests. The costs for this are \$4 per head allowing for 1 oyster per person, \$7 per head for 2 per person, and \$9 per head for 3 oysters per person, bearing in mind that some people will not have any, and some might have 8 or 9.

**Moorilla Estate** will provide hosted tastings of their world famous wines, and their popular local beer, Moo Brew. These tastings last 45mins to 1 hour, and cost \$10 per person for beer or wine, or \$20 for both.

**The Bruny Island Cheese Company** will provide a producer profile and product information on a stall along with a selection of their traditional artisan cheeses for \$5 per person

**Ashbolt Farm** will provide a producer profile and product information on a stall along with their stunning olive oil, some home baked bread and a selection of their acclaimed elderflower and elderberry concentrates for \$5 per person.

**Two Metre Tall Brewing Company** will provide a producer profile and product information on a stall along with their sensational hand crafted beer. \$7.50 per stubby or \$785 per 50L keg, (this works out at around \$4.50 per 285ml glass), but please note that this package is only available in full cartons (24 stubbies) or kegs (around 175 x 285ml glasses).

**Spring Bay Seafood** will provide a producer profile and product information on a stall along with their incredible East Coast mussels and scallops, specially prepared by our chef Will Godman, for \$7 per person

**The Totally Tassie BBQ** is a full dining package using celebrated local products such as Boks bacon and sausages, Nicholls chicken and Longford beef, along with delicious salads and accompaniments using regional ingredients. The cost for this package is \$46 per person.

Minimum numbers apply for these packages

the hobart function and conference centre  
one elizabeth street pier

t 6230 8979 f 6231 9190 e [info@hfcc.com.au](mailto:info@hfcc.com.au) w [www.hfcc.com.au](http://www.hfcc.com.au)