



## SEATED DINING

These packages and options are provided as an example of what we can offer for your seated lunch or dinner. We are always happy to create alternatives for the requirements of individual events. All our packages are created to showcase premium Tasmanian produce, which we independently source from local suppliers.

Dining packages designed for 20 people and above. Please talk to your coordinator for smaller groups

### The buffet package

Your selection from our buffet options of two roast meats and two hot dishes served with salads, vegetables, breads and Tasmanian seafood. Followed by a selection of desserts from our pastry chefs.

**\$75 per person**

### The premium buffet

All options and inclusions from the standard buffet package, with the addition of two of our local seafood options

**\$90 per person**

### The classic three course dinner

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

**\$80 per person**

### Three course dinner with choice of main

Your selection of one item from our entrée menu options  
Your selection of two items from our main menu options served to your guests order  
Your selection of one item from our dessert menu options

**\$87 per person**

### Three course dinner with choice of each course

Your selection of two items from our entrée menu options served to your guest order  
Your selection of two items from our main menu options served to your guests order  
Your selection of two items from our dessert menu options served to your guests order

**\$93 per person**

### Extras

3 selections from our finger food menu served with pre-dinner drinks

**\$15 per person**

Platters of Tasmanian cheese from premium producers served with house baked lavoche and dried fruit

**\$10 per person**

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## BUFFET OPTIONS

Baker's basket of bread rolls and fresh cut breads

Marinated vegetables

Cured meat platters and Tasmanian seafood

### **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 and 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 drumsticks

### **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.

Caesar salad

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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## PREMIUM BUFFET OPTIONS

**Add any two of the following dishes to a standard buffet packages for an extra \$15 per person**

Rannoch Farm Quail marinated in Kaffir Lime, garlic and chilli

Natural Oysters (two per person) served with lemon wedges and trio of dressings

Lemongrass and tabasco

Lime hollandaise

Warm blue cheese béchamel

Scallop, cherry tomato and rocket salad drizzled in lemon beurre blanc

Steamed local mussels served in a white wine, garlic and butter broth

Whole prawns with a mango and chilli dipping sauce

Potato crusted classic seafood pie – seasonal fish, calamari, crab, garlic and dill in a béchamel braise

**Price upon request, and seasonally dependant:**

Tasmanian rock lobster (crayfish) served with:

Avocado dip

Lemon scented mayonnaise

House tomato and dill sauce

Garlic butter

Seared Tasmanian abalone served with sautéed fennel in a seafood consommé

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## M E N U   O P T I O N S   -   E N T R E E S

### **Ten things from Tasmania** (\$5 surcharge pp)

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

### **Smoked duck breast**

on a chorizo and cannellini bean braize with a cucumber concasse

### **Chicken and pistachio terrine**

on a mango and lime jelly with baby herb salad

### **House smoked lamb shoulder**

with grilled zucchini, hummus and balsamic glaze

### **Huon salmon gravlax**

with horseradish crème, micro herbs and lemon oil

### **Seared Rannoch quail**

with a cherry tomato, caramelised onion and fetta salad, finished with an apple and balsamic glaze

### **Trio of Tasmanian Heritage beetroots**

Ruby red roasted with mountain pepper berries, Golden poached in sparkling Jansz, candy stripe carpaccio with Westhaven goat's curd, Lentara Grove hazelnut dukkha and extra virgin olive oil and Lake Pedder honey dressing

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## MENU OPTIONS – MAIN COURSES

**Premium grass-fed Tasmanian eye fillet of beef** (\$10 per person surcharge)  
on on a duchesse potatoes with forrestier sauce and seasonal vegetables

**Double skin wrapped free range Tasmanian chicken breast**  
with sweet potato and chive mash, asparagus and a garlic, cinzano and creamy leek reduction

**Grass-fed Tasmanian Cape Grim porterhouse**  
on crushed bintje potatoes with roast seasonal vegetables and pinot noir jus

**Organic herb crusted locally caught market fish**  
served on chive mash with toasted sesame seed green beans and a red pepper coulis

**Central Highlands lamb rump**  
on cauliflower puree with minted garden pea mousse and a lemon beurre blanc

**Slow cooked duck Maryland**  
with a mixed bean and tomato concasse, broccolini and a black pudding crumb

**Seared Huon Atlantic salmon**  
with a white bean puree, broccolini, asparagus and a caramelised lemon honey aioli

**Slow cooked beef cheek**  
on a sweet potato and chive mash, with seasonal roasted vegetables and gamey pinot noir jus

**Crispy Scottsdale pork belly**  
with apple and leek compote, honeyed baby carrots and a sweet corn puree

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## M E N U   O P T I O N S   –   D E S S E R T

**Lime and coconut panna cotta**

with a Hartshorn vodka passionfruit coulis and floss

**Blueberry and Summerleas gin cheesecake**

with a lime anglaise

**Tart citrus tart**

With mascarpone cream, kirsch berry compote and crumbled meringue

**Lavender and chocolate mousse**

in a chocolate shell with macerated sour cherries

**Sticky date pudding**

with brandy crème anglaise and vanilla bean ice cream

**Eton mess**

with minted strawberries, meringue, whipped cream maraschino cherries and a Tasmanian whisky compote

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