



## 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 salmon. Followed by a selection of desserts from our pastry chefs.

**\$70 per person**

### The premium buffet

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

**\$85 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

**\$75 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

**\$82 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

**\$88 per person**

### Extras

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

**\$12 per person**

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

**\$10 per person**

the hobart function and conference centre  
one elizabeth street pier



## BUFFET OPTIONS

Baker's basket of bread rolls and fresh cut breads

Whole poached salmon

Marinated vegetables

Cured 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 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.

the hobart function and conference centre  
one elizabeth street pier



## PREMIUM BUFFET OPTIONS

**Add any two of the following dishes to a standard buffet packages for an extra \$10 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

the hobart function and conference centre  
one elizabeth street pier



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

Taste of Tasmania (\$5 pp. supplement)

an individual showcase of the best of Tasmanian produce, varying seasonally

Local cherry and apple wood smoked duck breast.

with spiced pear salad, gingerbread croutons, and verjuice dressing

Pressed Scottsdale ham hock terrine

with a piccalilli relish, pea tendrils salad and sourdough

House cured salmon infused with lemon myrtle and Summerleas gin

on Tamar truffled potato salad, micro herbs, and McHenry's sloe berry dressing

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.

the hobart function and conference centre  
one elizabeth street pier



## MENU OPTIONS – MAIN COURSES

Premium grain fed Black Angus eye fillet (\$3 pp supplement)  
on rosemary infused crushed bintjes potatoes, red onion marmalade, baby carrots and green beans,  
Tasmanian pinot noir jus

Seared Huon Valley Atlantic salmon fillet  
on a potato stack infused with smoked fish, dill, crab, and yuzu. With seasonal vegetables and a  
bisque sauce laced with Sullivan's Cove Brandy

Scots pine scented 8 hour slow roasted lamb rump  
On a fricassee of Huon mushrooms, sweet potato gratin, green beans and a Hartzview vineyard  
tawny blackcurrant wine infused jus

Parmesan and herb crusted locally caught trevally  
on pan fried polenta cake, petite ratatouille, red pepper coulis and basil oil

Lemon myrtle and thyme seasoned roast chicken breast  
grain mustard mashed potatoes, seasonal vegetables, and a Hellyers Road whisky cream sauce

Roasted duck breast  
on fondant potato, braised red cabbage, baby carrots and a Knocklofty orange liqueur and raspberry  
jus

the hobart function and conference centre  
one elizabeth street pier



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

Sticky toffee and date pudding

With caramel sauce and Madagascar vanilla bean ice cream

Tarte au citron

With vanilla mascarpone and Hobart Distillery whisky liqueur infused raspberry compote

Chocolate and hazelnut mousse in a dark chocolate shell with Hartzview vineyard cherry brandy-soaked sour cherries and praline

Pineapple carpaccio

with mint and chili syrup and a Malibu panna cotta

Tasmanian cheese platter (\$3pp supplement)

Award winning Tasmanian cheese, including cheddar, brie and blue with spiced apple bread and fig chutney.

the hobart function and conference centre  
one elizabeth street pier