



STANDING DINING

For cocktail style events, these packages provide light refreshments for shorter events, or more substantial dining for a longer evening.

Minimum of 20 guests for these packages. Smaller groups please have a chat with our events coordinator.

Selections from our finger food menu

\$5 per item per person
(minimum 6 items per person)

Selections from our box and bowl food menu

\$14.50 per item per person

These menus can be combined to create a varied evening of dining. Some examples of how this could work for your guests are:

Short cocktail party

6 selections from the finger food menu

\$30 per person

Light standing dinner

5 selections from the finger food menu

1 selection from the box and bowl food menu

\$39.50 per person

Substantial standing dinner

6 selections from the finger food menu

3 selections from the box and bowl food menu

\$73.50 per person

the hobart function and conference centre
one elizabeth street pier

t 03 6234 0600 e info@hfcc.com.au w www.hfcc.com.au



FINGER FOOD MENU

Cold

Thai style beef salad with crispy shallots and coriander

Tasmanian blue cheese tartlet with red onion jam

Westhaven goat's curd, roasted beetroot on croute with Lentara Grove hazelnut dukkah

Cherry and apple wood smoked duck, fig jam on crouton

Bocconcini mozzarella and cherry tomato skewers with pesto

Smoked salmon and cream cheese roulade on cucumber

Melon skewer with chilli and ginger syrup

Hot

Cashew satay chicken skewers

Almond and Parmesan crumbed fish goujons with lemon aioli

Cajun coated chicken pieces with tabasco mayonnaise

Red wine marinated beef eye filet skewers with salsa verde

Pork , caramelised apples and thyme sausage rolls with bush tomato chutney

Pumpkin and Tasmanian truffle arancini with roasted garlic aioli

Thai fishcakes with sweet chilli sauce

Loaded potato skins with cheddar and chives

Mini lamb and mint kofta with tatziki

Hoi sin glazed chicken wings

Garlic and thyme roasted honey brown mushroom skewers

Sweet

Mini blueberry cheesecake

Burnt Cambridge crème tartlets

Chocolate profiteroles

Lemon thyme curd with meringue

Banoffee pie

Chocolate and berry mousse cup

Coconut and chia mousse with mango compote

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FINGER FOOD MENU

PREMIUM CANAPES – \$7 PER ITEM PER PERSON

Cold

Asian style steak tartare, roasted garlic cream, pickled raddish and enoki mushroom

Maple glazed duck breast with pecan and bourbon relish

Pyangana cheese straw with Mc Henry sloe berry relish

Mini prawn cocktail in Chinese spoons

Ashgrove wasabi cheddar and potato croquette with honey mustard dipping sauce

Vietnamese rice paper prawns rolls with chillies, mint and coriander

Hot

Teriyaki salmon skewers

Mini steak and Guinness pies

Pork belly and chorizo croquettes with mustard

New Orleans lacquered pork belly spring rolls with yuzu and soy dipping sauce

Grilled scallops wrapped in prosciutto and drizzled with Lake Peddar Nectar honey

Panko crumbed oysters with wasabi mayonnaise

Sweet

Lake Peddar leatherwood honey crème brulee

Homemade macaroons

Chocolate and strawberry spring rolls

Chocolate fountain with strawberries, marshmallows and brownie chunks

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BOX AND BOWL FOOD MENU

Some more substantial finger food options, served in boxes or bowls, ideal for stand-up events, and perfect for eating with just a fork, chopsticks or your fingers. Combine a few of these choices with a selection of our canapés, for a cocktail style event worth remembering.

Salt and pepper calamari with rocket salad, cherry tomatoes and lime dressing

Beer battered fish goujons with potato wedges and tartare sauce

Prawn and fish fritters taco served in a soft corn taco with coriander and jalapeno salsa, shredded cabbage, pickled red onion, tomato, guacamole and sour cream

Thai green chicken curry with fragrant jasmine rice

Sticky roasted pork bites with coconut slaw and Hoi sin sauce

Lamb kofta on Greek salad with minted yogurt dressing

VEGETARIAN/VEGAN

Roasted root vegetable and date tagine, jumbo cous cous, chermoula and sumac yogurt dressing (v)

Szechuan grilled eggplant with mushroom and cauliflower rice (vegan)

Thai style vegetable and coconut curry with lemongrass and fragrant Jasmine rice (vegan)

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