



DAY CATERING

The easiest way to cater for conferences, meetings, workshops and training sessions. Keep your catering simple with day delegate package.

Minimum of 20 guests. Under 20 people please speak to your events coordinator.

Full day catering

Freshly brewed coffee and a selection of teas, served on arrival and continuously.

One selection from our range for morning break

One selection from our range of working lunches

One selection from our range for afternoon break

\$49 per person

Premium full day catering

Freshly brewed coffee and a selection of teas, served on arrival and continuously.

Two selections from our range for morning break

One selection from our range of premium buffet lunches

Two selections from our range for afternoon break

\$59 per person

Additional morning or afternoon break selections can be made for **\$3.5 per person**



the hobart function and conference centre
one elizabeth street pier

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



MORNING AND AFTERNOON BREAKS

Arrival revival

Freshly brewed coffee and a selection of teas served on arrival

\$4.50 per person

Morning and afternoon breaks

Freshly brewed coffee and a selection of teas

Your selection of one of the following:

\$9.50 per person

Home style cookies

Tasmanian lavender and raspberry muesli slice

HFCC's famous scones with jam and cream

Croissants with ham and cheese

Passionfruit and mango muffins

White and dark chocolate chip muffins

Chocolate and wattle seed brownies

Danish pastries

Carrot cake with walnut icing

Locally crafted cheese with dried fruit and water crackers



Additional morning or afternoon break selections can be made for **\$3.5 per person**

Fruit boost

Including premium Tasmanian apples
plus

Sliced seasonal fruit platter

Fruit bowl

\$5 per person

\$4 per person

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WORKING LUNCHES

All buffet lunches are designed for 20 delegates and above. Numbers under that please speak to your events coordinator.

The Delicatessen – everything you need to create the world's greatest sandwiches

A selection of breads fresh from the local bakery

The best of Tasmanian produce including cheese, cured meats, smoked salmon, and market vegetables

Seasonal garden salad

Bintje potato and mustard salad

Local cheese platter

Fresh fruit platter

Chilled fruit juices, including fresh natural Tasmanian apple juice

Freshly brewed coffee and a selection of teas

\$29 per person

The Sandwich Buffet – for when you'd prefer your sandwiches ready to munch

Sandwiches made with a selection of breads fresh from the local bakery

Fillings featuring the best of Tasmanian produce including cheese, cured meats, smoked salmon, and market vegetables

Caesar salad

Bintje potato and mustard salad

Local cheese platter

Fresh fruit platter

Chilled fruit juices, including fresh natural Tasmanian apple juice

Freshly brewed coffee and a selection of teas

\$29 per person



Wraps and Rolls – local produce, international flavours

Freshly baked pide bread rolls and middle eastern wraps filled with a range of internationally inspired fillings such as tandoori chicken, tuna mornay and beef pastrami

Marinated mushroom and baby spinach salad

Cous cous with olives, eggplant, semi-dried tomatoes and mint

Local cheese platter

Fresh fruit platter

Chilled fruit juices, including fresh natural Tasmanian apple juice

Freshly brewed coffee and a selection of teas

\$34 per person

Any of these packages can be accompanied by soup of the day for an extra \$5 per person

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PREMIUM BUFFET LUNCHES

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The Burger Bar – have yours with the lot, or not

Homemade burgers made from top quality Tasmanian beef
Freshly baked burger buns
Cheese, bacon, tomato, beetroot, cucumber, relish and egg
Seasonal garden salad
Local cheese platter
Fresh fruit platter
Chilled fruit juices, including fresh natural Tasmanian apple juice
Freshly brewed coffee and a selection of teas

\$35 per person

The Asian Table – add spice to your lunch break

Indonesian beef rendang
Mallacan pork belly hot pot
Aromatic jasmine rice
Beanshoot, coriander and water chestnut salad
Singaporean almond jelly with elderflower essence
Fresh fruit platter
Chilled fruit juices, including fresh natural Tasmanian apple juice
Freshly brewed coffee and a selection of teas

\$36 per person

The Italian Collection – fresh from Tasmania

A selection of Italian pizza toppings from local producers on our own authentic base
Home made lasagne with Tasmanian beef and market vegetables
Penne salad with semi dried tomatoes, kalamata olives and bocconcini
Panzanella salad with fresh tomatoes, onions, cucumbers and red capsicum
Local cheese platter
Fresh fruit platter
Chilled fruit juices, including fresh natural Tasmanian apple juice
Freshly brewed coffee and a selection of teas



\$38 per person

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