



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

\$4 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

\$24 per person

Light standing dinner

5 selections from the finger food menu

1 selection from the box and bowl food menu

\$34.50 per person

Substantial standing dinner

6 selections from the finger food menu

3 selections from the box and bowl food menu

\$67.50 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 Marrawah beef spoons with crisp shallots and coriander GF,DF
Sugar cured Huon salmon with shima wasabi mayo and black sesame GF,DF
Roaring Forties blue cheese tarts with red onion jam GF, V
King Island smoked cheddar frittata with zucchini pickle and fresh chives GF, V
Cured duck breast with cucumber, hoisin and red capsicum GF,DF
Westhaven goats cheese, hazelbrae hazelnut dukkah, baked beetroot and garden herbs GF,DF
Cured Stanley octopus with a chorizo crust and white gazpacho GF,DF
Roast cauliflower san choi bao with chilli caramel, meru miso and candied Coldale walnuts VGN, DF
Smoked sweet onion with cassava chips and avocado VGN, GF

Hot

Sassafras free range chicken skewers with cashew satay sauce DF
Tasmanian truffle and pumpkin arancini with garlic aoli GF, V
Almond crusted local caught fish goujons with a lemon mayo GF
Cape Grim eye fillet beef skewers with salsa verde and fresh basil GF,DF
Huon Valley mushroom skewers with salsa verde and fresh basil GF,DF,VGN
Fried cajun chicken with romesco sauce and local herbs
12 hour Scottsdale pork belly with sesame slaw and caramelised Tasmanian apples GF, DF
Pork and cranberry sausage rolls with tomato relish
Ashgrove wasabi cheddar and green pea croquette with a mustard dipping sauce GF,V

GF—gluten free

DF—dairy free

V—vegetarian

VGN—vegan

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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 a rocket and cherry tomato salad and lemon myrtle dressing DF

Thai beef with bean shoot, water chestnut chilli salad and palm sugar dressing GF,DF

Beer battered local fish pieces with house wedges and lemon mayo DF

Beef burgundy with truffle potato crisps, field mushroom and salsa verde GF,DF

Warm poached Asian chicken with sesame slaw, mustard dressing and coriander coconut relish GF,DF

Fried Rannoch farm quail on sweet potato roesti with pancetta, whipped feta and za'atar GF

Indonesian fried rice with cashews, prawns, coriander and baby corn GF,DF

12hr Scottsdale pork belly with miso carrots, caramelised apple and wombok GF,DF

Thai Green chicken curry with crisp shallots, noodles, coriander and lemongrass GF,DF

VEGETARIAN/VEGAN

Huon valley mushroom and Tasmanian blue cheese risotto V

Tofu, wombok, carrot, bean shoot, water chestnut and coriander salad VGN

Cauliflower rice, chilli caramel, meru miso, crisp shallots, candied Coaldale walnuts VGN

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DF—dairy free

V—vegetarian

VGN—vegan

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