



# HOBART CONFERENCE AND EVENTS





# BEST WESTERN HOBART

Premium location, walking distance from the CBD, water front and the main Markets of Hobart. With an on-site parking, the most comfortable beds & pillows in town, an excellent in-house restaurant, renewed bathrooms, lobby and front office area and a great team behind the scenes we would like to make sure to make your time with us will be stress free.

If you have any queries, visit our website:  
[www.bestwesternhotelhobart.com.au](http://www.bestwesternhotelhobart.com.au)

Kind regards,

Best Western Hobart Team



+61 3 6232 6255  
156 Bathurst Street, Hobart, TAS  
7000



# THANK YOU FOR ENQUIRING ABOUT FUNCTIONS AT BEST WESTERN HOBART



Please find enclosed current function information including costs, capacities and services. We would welcome the opportunity to show you first-hand what we have to offer including catering and modern function rooms.

If you have any queries at all, please don't hesitate to contact us by phone or email as shown below. We look forward to welcoming you to Best Western Hobart in the future.

Kind regards,

Best Western Hobart Team



(03)6232 6286  
[functions97434@mfaam.com.au](mailto:functions97434@mfaam.com.au)

## THE GOULBURN ROOM

Our largest conference room located on the ground floor, just off the hotel lobby. This has its own bathrooms, a built-in projector and screen, bar, dancefloor and can be adjoining with the Bathurst Room.



ROOM SPECIFICATIONS	
Size	13.8 x 16.8m
Area	232m <sup>2</sup>
Theatre	300
Banquet	200
Cocktail	300
Cabaret	120
Classroom	100
Boardroom	58
U-Shape	40

**Included in Room Hire:** Pads, pens, mints, water, whiteboard, flipchart, seating arrangement, registration desk, Wi-Fi, stationery box.

## THE TERRACE ROOM

Our conference room located on the first floor, this room has floor to ceiling windows, two projector screens to face either direction, dancefloor, bar and bathrooms.



ROOM SPECIFICATIONS	
Size	9.5 x 24.3m
Area	228m <sup>2</sup>
Theatre	150
Banquet	120
Cocktail	150
Cabaret	80
Classroom	48
Boardroom	30
U-Shape	30

**Included in Room Hire:** Pads, pens, mints, water, whiteboard, flipchart, seating arrangement, registration desk, Wi-Fi, stationery box.

## THE WELLINGTON ROOM

Off the lobby on the ground floor this room is extremely versatile seating up to 80 theatre style.

### ROOM SPECIFICATIONS

Size	8.7 x 12.5m
Area	109m <sup>2</sup>
Theatre	80
Banquet	60
Cocktail	80
Cabaret	40
Classroom	36
Boardroom	30
U-Shape	30



**Included in Room Hire:** Pads, pens, mints, water, whiteboard, flipchart, seating arrangement, registration desk, Wi-Fi, stationery box.

## THE BATHURST ROOM

Located off the hotel lobby this versatile room can be adjoining to the Goulburn or used as an ideal breakout space. This panelled room has an inbuilt projector screen.

### ROOM SPECIFICATIONS

Size	6.9 x 9m
Area	62m <sup>2</sup>
Theatre	40
Banquet	40
Cocktail	40
Cabaret	24
Classroom	24
Boardroom	20
U-Shape	18



**Included in Room Hire:** Pads, pens, mints, water, whiteboard, flipchart, seating arrangement, registration desk, Wi-Fi, stationery box.

## THE WARWICK ROOM

Permanent board room holds up to 8 people, perfect for small meetings.

### ROOM SPECIFICATIONS

Size	4 x 3.5m
Area	14 m2
Theatre	-
Banquet	-
Cocktail	-
Cabaret	-
Classroom	-
Boardroom	8
U-Shape	-

**Included in Room Hire:** Pads, pens, mints, water, whiteboard or flipchart, TV set up, Wi-Fi.



## EMBERS BAR - PIZZA - GRILL

Our Restaurant and Bar located on the ground floor of the hotel is ideal for your lunch and dinner celebrations.

We can cater to any occasion from large gatherings to more intimate meetings.

Featuring modern Tasmania cuisine or our Wood Fire Pizza's.





# Breakfast Packages

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## Hot Buffet Breakfast

**\$26.00 per person**

Eggs: Scrambled with the option to order eggs your way on request.

Options may include: Rasher Bacon, Beef Chipolatas, Grilled Tomatoes, Stir Fried Vegetables, Stir Fried Noodle and Sautéed Mushrooms.

Also included :

A variety of Toast including white, whole meal, multigrain, fruit loaf & Gluten Free.

A choice of cereals including Gluten Free.

A pancake maker to make your own hot pancakes.

An assortment of fresh pastries.

Ice bane full of yoghurt, fresh seasonal fruit, cold meats and much more.

Selection of chilled juice and Freshly brewed tea & coffee.



Extras:

- Barista made coffee for \$4.50 each

Minimum of 20 people





# Breakfast Packages

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## Plated Breakfast

**\$28.00 per person**

Includes a selection of juices & a freshly brewed tea & coffee station.

Pre-order :

- Breakfast bowl – Rice, corn salsa, broccolini, spinach and poached egg
- Eggs Benedict – Perched pair of poached eggs with Virginian Ham on thick cut Sourdough w/wilted spinach & hollandaise
- The Sour Baker – toasted sourdough, grilled asparagus & smoky Romesco topped with a poached egg
- Farmers Breakfast – Eggs, Bacon, Beef Chipolata , Grilled Tomato, Mushrooms and Crushed Potato all sourced from Tasmania.

Extras:

- Add freshly baked Danishes & Croissants or freshly baked house muffins for \$5.00 per person.
- Two Pieces of thick cut sourdough toast with butter & jams for \$10.00
- Barista made coffee for \$4.50 each





## MORNING AND AFTERNOON TEA

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**ONE ITEM FOR \$12.50 PER PERSON**

**OR**

**TWO ITEMS FOR \$19.50 PER PERSON**

**(MINIMUM 15)**

SELECT FROM THE FOLLOWING

- Homestyle Sweet or Savoury Scones  
Assorted with jam and cream or crème fraiche
- Freshly Baked Sweets  
Chefs daily selection of house baked cakes, slices and sweet muffins
- Mixed House Baked Cookie Variety  
Chefs selection of assorted cookies
- Petite Hot Pastries  
Mini quiches, gourmet mini pies, sausage rolls with house made relish and aioli
- Fresh Seasonal Fruit  
Select local sliced fruits

Extras:

- Barista made coffee for \$4.50 each
- Beverage Package (see page 18)



# Lunch Packages

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## Working Lunch

**\$35.00 per person**

Includes a freshly brewed tea & coffee station and chilled water.

Choice of freshly made sandwiches, rolls and wraps or Antipasto Platter or hot house made pies with:

- Two salads created by our Head Chef
- Seasonal fruit platter
- Freshly baked croissants, Danishes or muffins

Extras:

- Barista made coffee for \$4.50 each
- Beverage Package (see page 18)



# Lunch Packages

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## Buffet Lunch

**\$55.00 per person**

Includes a selection of juice, iced water & freshly brewed tea and coffee station.

Chef's Choice of:

- 2x Hot dishes
- 1x Hot vegetable dish
- 2x Salads
- Baked rolls
- A selection of seasonal fruit
- Cold meat & cheeses
- 1x Chef's sweet of the day

Extras:

- Add fresh Tasmanian Seafood for \$35.00 per person.
- Barista made coffee for \$4.50 each
- Beverage Package (see page 15)

Minimum of 20 people

# Dinner Packages

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## Full Buffet Dinner Options Starting \$55.00 Per Person

(2 hot, 1 veg, 2 cold, Chefs Selection Dessert)

### Hot:

- Roasted striploin, new potato & mustard greens w/ Red vin jus
- Carved Turkey on roasted parsnips, garlic chats
- Roast Chicken on Root vegetable medley
- Roast Lamb rump on baked beets & crispy mustard greens
- Baked Ocean trout on steamed greens w/ house ponzu & sesame
- Honey & apricot glazed ham on candied carrots & sweet potato
- Roast pork loin on crushed garlic potatoes & baked apple
- Beef Stroganoff, sour cream and spring onions
- Soy and ginger Blue Grenadier
- Roasted lemon thyme chicken
- Cider Glazed pork belly
- Penne alfredo
- Roasted lamb shoulder
- Vegetarian ravioli, pesto cream
- Vegetable noodles with tofu

### Desserts:

- Chef's selection of petit fore
- Mini plum puddings w/ brandy custard
- Mini Pavlovas w/ Australian fruits, melons & cream
- Tiramisu w/ cream and macerated berries

### Veg:

- Cheesy baked cauliflower w/ garden herbs & toasted almonds
- Roasted Tasmanian beets w/ goats curd and mustard greens.
- Steamed greens w/ lemon infused oil
- Roast Tubers w/ confit garlic
- Honey roasted root Vegetables
- Roasted Oatlands potatoes
- Honey sweet potato
- Steamed rice

### Cold:

- Roasted pumpkin, Spanish onion & Puy lentil salad
- Cumin spiced beetroot & fetta orecchiette salad
- Pickled Japanese potato salad
- Ye olde Grandmas Garden salad
- Spring bean, heirloom tomato & whole egg nicoise salad
- Pear, walnut & parmigiano waldorf salad

### Sides & extras:

- Horseradish cream
- Cranberry jus
- Cauliflower Piccalilli
- House pickles
- Gravy
- Red vine jus



# Dinner Packages

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## Set Dinner

**Alternate Drop** - Choose 2 items from each course for alternate drop.

**Set Menu** - Select 1 item from each course.

**Pre-order** - Select 3 items from each course for guests to choose from. Pre-orders MUST be in by 12pm the day before the event.

Including a basket of Chef selected breads & butters

- 2 Course - \$60.00 pp
- 3 Course - \$70.00 pp

Extras:

- Barista made coffee for \$4.50 each
- Beverage Package (see page 15)



# Dinner Packages

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## Set Dinner

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# Dinner Packages

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## Set Dinner Options

Menu Example- May Change to availability

### Entrée:

- House cured kingfish, creme fraiche, pickled fennel
- Sous vide ocean trout, ancient grains, local beetroots
- Beef carpaccio, house pickles, crostini
- Confit Heirloom tomato, basil, burrata w/lemon infused oil
- Roasted beet and goats curd tartlet & crispy mustard greens
- Truffle arancini with roasted almond aioli
- Chicken and ham Terrine, House made pickles w/ red currant jelly

### Main:

- Pedro Ximenez Braised Beef ,truffle gnocchi, petite greens
- Roasted chicken on maple pumpkin, confit leeks , pangritata
- Roast Lamb rump with goats curd and beet garden w/ red vin jus
- Herb crusted local fish, pome puree, green peas and almond and herb emulsion
- Glazed pork belly on caramel apples, cabbage agrodolce
- Chefs choice Vegan pasta

### Dessert:

- Lemon curd tart w/ cream & berries
- Chocolate pudding w/ Vanilla bean ice-cream & compote
- Tiramisu w/ cream and macerated berries
- Eton Mess, local fruits, clotted cream
- Mini plum puddings w/ cream & brandy anglaise
- Profiteroles w/ chocolate sauce and strawberries



# Platters

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**Each platter serves 10 people.**

- Seasonal Fruit Platter - \$70.00

- Dips - \$65.00

Chefs selection of house made dips, vegetable crudities & toasted breads.

- Asian Flavours - \$85.00

Samosas ,spring rolls, dim sims, pork dumpling & dipping sauce.

- Antipasto - \$95.00

Mixture of cured meats, marinated veg, dips, crackers, breads & EVO.

- Pastries - \$95.00

Chef's selection of hot savory boutique pastries.

- Fried chicken wings - \$90.00

Hickory bbq, hot sauce, Korean sweet chilli or seasoned crispy w/ ranch.

- Sliders - \$120.00

Cape Grim braised brisket, Scottsdale pork, heirloom tomato or Karagge chicken.

- Tasmanian Cheese Showcase - \$120.00

A Selection of local cheeses, preserved fruits, nuts and fresh breads.





## Cocktail Selection

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- Falafel - \$5.00 pp
- Chefs selection of arancini - \$5.00 pp
- Vegetarian empanada - \$8.00 pp
- Garlic butter chicken Kiev balls \$7.00 pp
- Spanish inspired meatballs - \$8.00 pp
- Panko prawns w/ sesame mayo - \$9.00 pp
- Bite sized tartlets – \$9.00 pp  
Ricotta & spinach, Blue cheese & caramelised onion or Tomato fetta & basil
- Crostini with Prosciutto and Poached figs - \$10
- Smoked trout, Creme fraiche Bruschetta - \$10
- Sticky cider glazed Scottsdale pork belly skewers - \$10

# BEVERAGE PACKAGE



## Beverage Package

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A beverage package is an all inclusive package charged per person on an hourly basis.

### Tasmanian Package

NV 42s Sparkling Curve

Deviance Riesling

Deviance Chardonnay

Spring Vale Melrose Pinot

Little Rivers Dark Lager

Little Rivers Pale Ale

Little Rivers Golden Ale

Selection of soft drink

1 hour \$45 pp

2 hour \$55 pp

3 hour \$65 pp

4 hour \$75 pp

### Standard Package

Taltarni T Series Sparkling

Deakin Estate Pinot Gris

Deakin Estate Chardonnay

Deakin Estate Pinot Noir

House Beer

Selection of soft drink

1 hour \$35 pp

2 hour \$45 pp

3 hour \$55 pp

4 hour \$65 pp

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# BEVERAGE PACKAGE



## Beverage on Consumption

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### Sparkling

NV 42 S Sparkling Curcee  
NV 42 S Sparkling Rose  
Taltarni T Series

### White

Nocton Sauvignon Blanc  
42 Degrees South Pinot Grigio  
Deviance Riesling  
Deviance Chardonnay  
Springvale Estate Chardonnay  
Milton Rose

### Red

Nocton Pinot Noir  
Spring Vale Melrose Pinot Noir  
Frogmore Creek Cabernet Sauvignon  
Storm Bay Cabernet Merlot  
Moores Hill Cabernet Merlot  
Nocton Merlot

### Beers/ Ciders

Boags Premium  
Cascade Premium light  
Boags Draught  
Cascade Pale Ale  
little Rivers Dark Lager  
little Rivers Pale  
little Rivers Golden Ale  
Corona  
Spreyton Apple Cider  
Spreyton Pear

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