



WEDDINGS ON THE PIER AT HFCC



Situated on Elizabeth Street Pier in one of Hobart's most stunning locations, HFCC's three reception rooms span over 100 meters out over the sparkling blue waters of the Derwent. Each of the rooms have floor to ceiling windows ensuring a backdrop to your reception like no other.

When you book your reception at HFCC, you'll be able draw on the wealth of experience possessed by our team of event planners to ensure that everything goes perfectly for you and your guests.

An extensive range of room styling and atmospheric lighting is available to compliment HFCC'S amazing setting – please ask for our separate brochure.

Dance floors, PA systems, video screens, and all kinds of entertainment can be arranged by us to take the pressure off you. Please ask us for details.

Special dietary requirements will be imaginatively provided for if signaled in advance.

Please call us to arrange a viewing of the venue at a time convenient to you.

t 6234 0600
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WEDDINGS ON THE PIER AT HFCC

Wedding reception packages

Cocktail party package

Your selection of eight items from our canapé menu
 Your selection of three items from our box and bowl food menu
 Your wedding cake served as dessert

\$70 per person

Wedding buffet package

Your selection of three items from our canapé menu served on arrival
 Your selection of two roast meats, two hot dishes and three salads, served with roast vegetables, deli selections and Tasmanian salmon, followed by a selection of desserts and cakes

\$80 per person

Classic sit-down package

Your selection of three items from our canapé menu served on arrival
 Three course dinner including:
 Your selection of two items from our entrée menu served alternately
 Your selection of two items from our main menu served alternately
 Your selection of two items from our dessert menu served alternately

\$85 per person

Premium sit-down package

Your selection of three items from our canapé menu served on arrival
 Three course dinner including:
 Your selection of two items from our entrée menu served to your guest order
 Your selection of two items from our main menu served to your guests order
 Your selection of one item our dessert menu served with Tasmanian cheese as table share plates

\$95 per person

Optional extras

Extra canapé item	\$3 per person
Extra box and bowl food item	\$12 per person
Selection of Tasmanian cheese	\$12 per person

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BEVERAGE PACKAGES AT HFCC

Standard beverage package

Drinks served on trays at arrival and then over the bar for cocktail style receptions

Drinks served on trays at arrival and then to the table for sit-down receptions

Package duration is 5 hours

Sparkling wine Eternity NV, Hunter Valley, NSW

White wine West End Estate "Poker Face" Sauvignon Blanc, NSW

Red wine West End Estate "Poker Face" Cabernet Merlot, NSW

Beer Boags Draught or Cascade Draught

Boags Premium Light

Soft drinks and fruit juice

\$44 per person

Tasmanian beverage package

Drinks served on trays at arrival and then over the bar for cocktail style receptions

Drinks served on trays at arrival and then to the table for sit-down receptions

Package duration is 5 hours

Sparkling wine Devils Corner Sparkling, Pipers Brook, Tamar Valley

White wine Clarence House Estate Sauvignon Blanc, Cambridge

Red wine Tasmanian Icon Pinot Noir

Beer Boags Draught or Cascade Draught

Boags Premium Light

Soft drinks and fruit juice

\$52 per person

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CANAPE OPTIONS AT HFCC

Cold

Chicken, aioli and chive in shortcrust cups

Avocado paté with tomato and coriander salsa tartlets

Salmon sashimi in a soy and ginger marinade

Baby Thai beef salad spoons

Smoked duck breast with fig jam on crisp bread

Bruschetta with Richmond brie and a quince paste

Cured baby octopus on sour dough with crème fraiche

Smoked salmon on cucumber and horseradish cream

Pancetta, fetta and herb frittata

Prawn mousse on a mango and coriander salsa on homemade sourdough

Bocconcini, tomato and basil skewers

Hot

Herb and cream cheese filled mushrooms

Cashew satay chicken skewers

Bacon and mushroom arancini with aioli dip

Crumbed cajun chicken with chilli sauce

Almond and parmesan crusted fish goujons with lemon aioli sauce

Pork and red currant sausage rolls with tomato chutney

Chicken and coriander dumplings

Spicy chicken and mango sausage rolls

Blue cheese and caramelized red onion tartlets

Red wine marinated eye fillet skewers

Sweet potato, spinach and parmesan open pies

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BOX AND BOWL FOOD OPTIONS AT HFCC

Some more substantial finger food options, served in boxes or bowls, ideal for cocktail style weddings, and perfect for eating with just a fork, chopsticks or your fingers

Lemon myrtle and pepper calamari with a rocket and cherry tomato salad served in a box

Prawn and spring onion risotto served in a bowl

Chicken, bacon, mushroom and fennel risotto served in a bowl

Thai beef salad with chilli and palm sugar dressing served in a bowl

Boks chorizo served with couscous and red wine caramelised onion served in a box

Beer battered fish pieces with house wedges served in a paper cone

Mini roast beef chunks with roast vegetables and a shiraz and rosemary reduction, served on a tray box

Warm poached chicken salad with a mustard dressing served in a bowl

Beef and black beans with rice noodles served in a noodlebox

House special fried rice with Chinese sausage and prawns coriander and baby corn served in a noodlebox

Chicken laksa with vermicelli noodles served in a bowl

VEGETARIAN

Huon valley mushroom and Tasmanian blue cheese risotto served in a bowl



BUFFET OPTIONS AT HFCC

Baker's basket of bread rolls and fresh cut breads

Whole poached salmon

Marinated vegetables

Cold 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 & 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

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.

Traditional style coleslaw

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.

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MENU OPTIONS AT HFCC

ENTREES

Ten things from Tasmania (\$5 surcharge pp)

an individual showcase of the best of Tasmanian produce including cured meats, fresh seafood and local cheese

Smoked duck breast

on a chorizo and cannellini bean braize with a cucumber concasse

Chicken and pistachio terrine

on a mango and lime jelly with baby herb salad

House smoked lamb shoulder

with grilled zucchini, hummus and balsamic glaze

Huon salmon gravlax

with horseradish crème, micro herbs and lemon oil

Seared Rannoch quail

with a cherry tomato, caramelised onion and fetta salad, finished with an apple and balsamic glaze

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

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MENU OPTIONS AT HFCC

MAIN COURSES

Premium grass-fed Tasmanian eye fillet of beef (\$10 per person surcharge)
on a duchesse potatoes with forrestier sauce and seasonal vegetables

Double skin wrapped free range Tasmanian chicken breast
with sweet potato and chive mash, asparagus and a garlic, cinzano and creamy leek reduction

Grass-fed Tasmanian Cape Grim porterhouse
on crushed bintje potatoes with roast seasonal vegetables and pinot noir jus

Organic herb crusted locally caught market fish
served on chive mash with toasted sesame seed green beans and a red pepper coulis

Central Highlands lamb rump
on cauliflower puree with minted garden pea mousse and a lemon beurre blanc

Slow cooked duck Maryland
with a mixed bean and tomato concasse, broccolini and a black pudding crumb

Seared Huon Atlantic salmon
with a white bean puree, broccolini, asparagus and a caramelised lemon honey aioli

Slow cooked beef cheek
on a sweet potato and chive mash, with seasonal roasted vegetables and gamey pinot noir jus

Crispy Scottsdale pork belly
with apple and leek compote, honeyed baby carrots and a sweet corn puree



MENU OPTIONS AT HFCC

DESSERT

Lime and coconut panna cotta

with a Hartshorn vodka passionfruit coulis and floss

Blueberry and Summerleas gin cheesecake

with a lime anglaise

Tart citrus tart

With mascarpone cream, kirsch berry compote and crumbled meringue

Lavender and chocolate mousse

in a chocolate shell with macerated sour cherries

Sticky date pudding

with brandy crème anglaise and vanilla bean ice cream

Eton mess

with minted strawberries, meringue, whipped cream maraschino cherries and a Tasmanian whisky compote

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