



## 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

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## FINGER FOOD MENU

### Cold

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 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

Cashew satay chicken skewers  
Almond and Parmesan crumbed fish goujons with lemon aioli  
Cajun coated chicken pieces with tabasco mayonnaise  
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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