

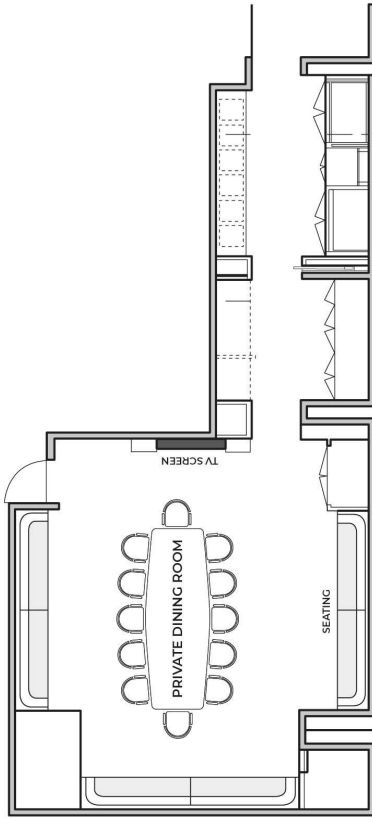

MÖVENPICK
HOTELS & RESORTS

**MEETINGS
& EVENTS**

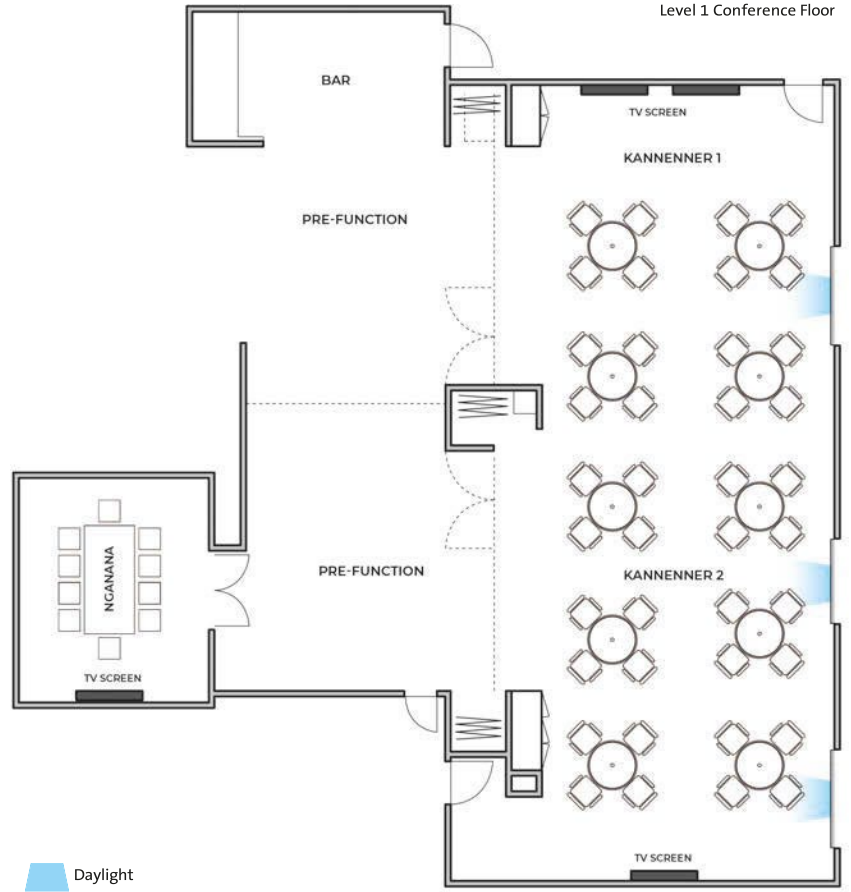
Hobart
Australia



Ground Floor



Level 1 Conference Floor



Events and Celebrations

Mövenpick Hotels and Resorts makes moments by doing ordinary things in an extraordinary way. Whether it is a small corporate gathering or a special themed event, we are here to turn your wishes into reality.

As the first Mövenpick hotel in Australia, we invite guests to indulge in understated European elegance in picturesque Hobart and create unforgettable moments at this very special hotel. *Minimum spend applies.*

	pre-conference area	nganana	kannenner 1 and 2	kannenner 1	kannenner 2	private dining room
SQM	73.5	20	125	52	73	44
Boardroom	–	8	40	18	18	8
Cocktail	80	–	150	50	100	32
Banquet	–	–	80	32	48	32
Cabaret	–	–	60	24	36	24
Theatre	–	–	96	44	55	32
Classroom	–	–	54	24	30	–
U-Shape	–	–	36	15	24	11

Our Venues

Our sophisticated event spaces for social or business meetings can host up to 150 guests across a dedicated Conference Floor located on the 1st floor of the hotel, and offer an abundance of natural light complemented by state of the art audio/visual facilities to help you set the scene.

The kannenner room is a flexible function space that can be divided into 2 smaller rooms, featuring a pre-conference function space and full bar. The nganana room provides the perfect environment for small boardroom style meetings.

Meeting Packages

Culinary excellence is part of our brand's rich history. Our array of refreshments and conferencing food will keep you energised and motivated with a focus on healthy and sustainable options. Please contact our team for our latest menus.

- **Full Day from \$89* per person**
Morning Tea, Lunch and Afternoon Tea
- **Half Day from \$75* per person**
Lunch plus Morning or Afternoon Tea

Minimum 10 guests required for all menus.



Meeting Breaks

With our Swiss history being famous for chocolate, Mövenpick is dedicated to celebrating the sweet things in life at every event.

Accommodation

The hotel offers 221 stylish guestrooms, many with panoramic vistas of Hobart's iconic waterfront scenery, historic town centre and majestic mountain ranges. Check in is from 2pm, with check out by 11am.

- **Classic Room:** from 24sqm with Tasmanian landscape inspired design (no guaranteed views)
- **Superior Room:** from 24sqm with partial views of the city of Hobart, Derwent River or Mt Wellington
- **Deluxe Room:** from 26sqm with exclusive benefits including high floor and unobstructed views

Around the Hotel

- 24 hour reception and room service
- Tesoro modern Italian located on the ground floor, open 7 days for breakfast, lunch and dinner
- 24 hour gym on level 2 with a day spa located 50m away
- Valet parking (fee payable)
- Business services inc photocopying printing (fee payable)

MEETING PLANNER

MAKE EVERY MEETING **rewarding**



Points & Perks.

Earn 1 Status & 1 Rewards point for every 2 Euros spent.



Pay your way.

Use your Reward points to pay for up to 15% of your bill.



More power to you.

Transfer your Reward points to other members of ALL.



Your points. Your call.

Redeem them for hotel stays, shopping online and more.



ACCOR · LIVE LIMITLESS

JOIN NOW



Unique Events

Savour the good life with a delicious array of interactive on site team activities for your event.

These immersive experiences can be as hands-on as you like and are led by the talented Glen Tilly, head chef at award-winning Tesoro Modern Italian.

Pizza Dough Masterclass

Delegates can learn about the secret techniques behind Tesoro's famous slow-fermented pizza dough before indulging in a pizza feast... either enjoying their own unique creations or a pre-made selection of pizzas pre-prepared by the Tesoro team for when you are short on time.

Pasta Workshop

Making fresh, handmade pasta is an art form the Italians have practiced over centuries. This workshop takes delegates on a journey through the secrets of Italian pasta making using local Tasmanian ingredients alongside traditional techniques. After the workshop, indulge in a pasta-themed lunch or dinner.

Chocolate Tempering or Decorating

A fun way to embrace your inner pastry chef! Challenge your colleagues to see who can master the art of tempering or decorating Tasmanian premium chocolate. At the end of this class, delegates will be able to take home their own personalised sweet creation. Or why not include a decadent chocolate themed meeting break for your event? Ask our team for more details.

Prices on application.

Minimum and maximum numbers apply.

Our Menus

From delectable buffet feasts on our Conference Floor to authentic Italian dining catered by the award-winning team at Tesoro Restaurant, Mövenpick Hobart's delicious menus showcase local Tasmanian produce and are sure to wow your guests.

Please advise our team of any allergies. Some items may contain ingredients that can cause severe or adverse reactions in some individuals such as: nuts, seafood, fish, milk, gluten, eggs and soybeans.

V – Vegetarian, VG – Vegan, VGA – Vegan Available, NGR-Non Gluten recipe, NGRA-Non Gluten recipe available, NDR-Non-Dairy recipe, NDRA-Non-Dairy recipe available, NNR – No-Nuts recipe

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Day Delegate Package 89pp Full Day | 75pp Half Day

Day Delegate packages include catering from our award winning restaurant Tesoro, state of the art audio visual including 75inch Smart TV's, High Speed Wi-Fi, inbuilt audio, microphones, note pads, pens and all day tea and coffee from Nespresso and Dilmah Tea.

MORNING TEA and AFTERNOON TEA OPTIONS (Choose three options for each tea break)

Sweet options

- Seasonal fruit platter (NGR, VG, V)
- Banana bread with salted caramel butter (VG)
- Mini pastry and fruit Danish platter (VG)
- Fresh back muffins (VG)
- Eclairs filled with chocolate mousse (VG)
- Chocolate brownies (white or dark chocolate) (VG)
- Raspberry and white chocolate friands (NGR)
- House made doughnut with cinnamon sugar and Nutella (VG)
- Scones with jam and whipped vanilla cream (VG)

Savoury

- Seasonal vegetable quiches (two styles) (VG, NNR)
- Zucchini, parmesan and thyme muffins (VG, NNR)
- Roasted vegetable frittata with salsa verde (NGR)
- Beetroot, whipped fetta and caramelized onion tarts (VG, NNR)
- Corn and coriander cakes with avocado and crispy prosciutto (NGR, VG, NNR)
- Vegetable and house made dip platter (NGR, VG, V)

LUNCH

Sandwiches and wraps

- (Chose two as a sandwich and one as a wrap)
(Can be made NGR on request)
- Smoked chicken, brie and avocado (NNR)
- Ham, Swiss cheese and seeded mustard (NNR)
- Roast beef, spinach, onion and red capsicum jam (NNR, NDR)
- Tasmanian hot smoked salmon, avocado, spinach and dill cream (NNR)
- Chicken creaser (NNR)
- Hummus and salad (NNR, VG, V, NDR)
- Roasted vegetable and salsa verde (NDR, VG, V)

Salads (Choose two)

- Baby cos, cucumber and Tasmanian fetta
- Roasted beetroot, hazelnut and lemon yoghurt
- Ancient grains, cranberries, parsley, kale and toasted seeds
- Green bean and snow peas, shaved fennel, toasted sesame
- Greek style, cucumber, Tasmanian fetta, tomato and sumac
- Pasta, semi dried tomato, roasted shallots, basil and spinach
- Creamy pink eye potato, chive and seeded mustard



Hot Buffet Lunch Option Additional 6pp

Upgrade your Working Lunch to a Hot Buffet.
Morning and/or afternoon tea as per day delegate package.

Mains (Choose two)

- Trio of mushroom risotto, finished with truffle oil and parmesan (VG, NGR)
- Pumpkin and fetta frittata, with baby spinach, red onion (VG, NGR)
- Potato gnocchi, Italian pomodoro, chilli, parmesan crumbs and basil salsa (VG)
- Baked lemon, chilli and parsley fish of the day (NDR, NNR, NGR)
- Cape grim porterhouse, roasted shallots and red wine jus (NNR, NGR, NDR)

Salads (Choose two)

- Baby cos, cucumber and Tasmanian fetta (VG, NNR, NGR)
- Roasted beetroot, hazelnut and lemon yoghurt (VG, NGR)
- Ancient grains, cranberries, parsley, kale and toasted seeds (VG, V, NNR, NGR, NDR)
- Green bean and snow peas, shaved fennel, toasted sesame (VG, V, NGR, NNR, NDR)
- Greek style, cucumber, Tasmanian fetta, tomato and sumac (VG, NGR, NNR)
- Pasta, semi dried tomato, parsley, roasted shallots, basil, and spinach (VG, V, NDR)
- Creamy pink eye potato, chive and seeded mustard (VG, NNR, NDR, NGR)

Sides (Choose two)

- Balsamic glazed beetroots (NGR, VG, V, NDR, NNR)
- Rosemary and thyme potatoes (NGR, VG, V, NDR, NNR)
- Baked carrots with parmesan and truffle (VG, NGR, NNR)
- Cauliflower cheese (VG, NNR)

Tesoro Lunch Option

Add 10pp

Served in the plush surrounds of Tesoro Restaurant as an alternative to lunch in your meeting room. Your lunch can also be served family share-style on request.

SHARE STYLE ENTRÉE *(Choose one)*

Option 1

Salumi plate

Chef's daily selection of cured meats and moreish additions
Smoked buffalo mozzarella, caramelised tomato compote, toasted sourdough (NGRA)

Garlic and rosemary focaccia, Our very own secret recipe with garlic, rosemary, Tasman Sea salt, olive oil and white balsamic reduction (NNR, VG, V, NDR)

Option 2

Smoked buffalo mozzarella, caramelised tomato compote, toasted sourdough (NGRA, NNR, V)

Pepper berry cured king fish crudo, pickled lemon and orange, buttermilk and herb dressing (NNR, NGR)

Cap Grim Carne crudo, shallots, cornichon, white balsamic, egg yolk jam, white anchovy and parmesan crisp (NGR, NDR)

ALTERNATE DROP MAIN *(Choose one)*

Option 1

Rigatoni, slow braised lamb shoulder and nduja ragu, salt ricotta (NGRA, NNR)

Trio of mushroom pizza, confit garlic, thyme, ricotta, fior di latte (VG, NNR)

Option 2

Spaghetti, prawn, chilli, onion, garlic, heirloom tomatoes, white wine and butter, lemon

Formaggio pizza, fior di latte, ricotta, gorgonzola, parmesan, thyme, oregano (NNR, VG)

Option 3

Charred corn risotto, sage, goats cheese, crispy prosciutto (VGA, NNR, NGR)

White anchovy pizza, red onion, capers, parsley, ricotta and lemon (NNR)

Option 4

Mushroom risotto, thyme, garlic, truffle oil parmesan (VG, NGR)

Calamari and chorizo pizza, roasted red capsicum, red onion, fior di latte, parsley (NNR)

SIDES

Additional 3 per item, per person (shared)

Green beans, mustard dressing, basil, radish, almonds (NDR, NGR, VG, V)

Grilled broccolini, pistachio dressing, pecorino, lemon cheek, parsley (VG, NGR)

Rocket, shaved fennel, apple, shallots, roast almonds, white balsamic dressing (VG, NGR)

Breakfast Menus

MÖVENPICK BUFFET BREAKFAST

45pp full hot buffet | 35pp continental

Served in your meeting room.

Cereals

A selection of five cereals including Tesoro's house made granola, Corn Flakes, Nutri-Grain, Weetbix and Carmen's Crisp (NGR)

Fruits

Seasonal whole fruits including apples, oranges and pears
Sliced fruits including watermelon, rock melon, honeydew melon, pineapple and oranges

Cold selection

Compote and poached fruit selection – apricots, pears, prunes, and mixed berry

Natural yoghurt and flavoured yoghurt

Smashed avocado

Bread selection

Assorted breads including gluten free bread, fruit loaf and English muffins

Spreads including Tasmanian Joanna's Jams, Vegemite, peanut butter, honey, Nutella, butter and margarine

Pastry selection

Croissants, chocolate croissants, assorted Danishes

Beverages

Full cream, light, skim, soy, almond milk (oat milk on request)

Orange, apple and pineapple juice

Dilmah tea and Nespresso coffee station

Full Hot buffet

House made backed beans (V)

Roast tomatoes (V)

Grilled bacon

Sautéed spinach (V)

Thyme roasted mushroom (V)

Eggs (*scrambled or poached or omelette*)

Hash browns (V)

Grilled haloumi (V)

TESORO PLATED BREAKFAST | 45pp

Alternate drop menu served in Tesoro or your meeting room.

On the table on arrival

Fruit plate

Chia pudding, almond milk chia pudding with maple syrup,

Tasmania berries and toasted Tesoro granola

Selection of Danishes and croissants

Plated breakfast *(Choose two)*

Eggs Benedict, Ziggy's bacon, black bread, sumac, poached eggs, shaved apple, and hollandaise sauce (NGRA)

Smashed avocado, balsamic, whipped fetta, black bread, heirloom tomato, basil (NGRA & NDRA, VG, NNR)

The Tesoro Special, chorizo, fennel seeds, red onion, basil, spinach, scrambled egg, sourdough, crispy kale (NGRA, NNR)

Sautéed mushrooms and warm quinoa salad, goat cheese, red onion, poached egg, toasted seeds and crispy kale (NDRA, VGA, NGR, NNR)

Breakfast sandwich, brioche bun, tomato chilli relish, Ziggy's bacon, herb frittata, rocket, aioli, mozzarella cheese (NGRA, VGA)

Mövenpick Plated Lunch or Dinner

75pp 2-course plated alternative drop

85pp 3-course plated alternative drop

Served in your meeting room.

ENTRÉE

Calamari Fritti with chorizo and aioli (NNR, NDR, NGR)
Beetroot carpaccio, rocket leaves, aged parmesan cheese,
pistachio dressing (VGA, NDRA, NGR)
Heirloom tomatoes, smoked mozzarella, basil, extra virgin
olive oil, local salt, cracked pepper (NGR, VG, NNR)

MAIN

Tasmanian salmon, buttered mashed potato, wilted greens,
dill hollandaise, lemon cheek (NGR, NNR)
Chicken breast filled with Jarlsberg cheese, sundried tomato
and spinach, served with pink eye potato and herb butter
Cape Grim porterhouse steak with jus, roasted shallots,
baked gnocchi, char grilled broccolini
Gnocchi Italian pomodoro, chilli, parmesan crumbs, basil
salsa (NNR, VG)

SIDES

Additional 3 per item, per person (shared)

Rocket, pear and balsamic salad
Rosemary and parmesan infused polenta mash
Cos Lettuce, extra virgin olive oil and local Tasmanian fetta
cheese

DESSERT

Pannacotta infused with vanilla bean, prosecco jelly, fresh
Tasmanian berries and honey (VG, NGR)
Chocolate tart with raspberry coulis, double thick cream
and gold leaf (VG, NNR)
Apple fritters rolled in cinnamon sugar, vanilla bean ice
cream (VG)
Torta di riso, almond milk and vanilla rice pudding, poached
Tasmanian Apple, apple gel, apple crisp (NGR, VG, V, NDR)
Chef's selection of gelato and ice-cream

Tesoro Private Dining Lunch or Dinner

75pp 2-course plated alternative drop

85pp 3-course plated alternative drop

Served in Tesoro Restaurant as alternative drop
OR share-style Entrée, Choice Main and share-style Dessert.

2-COURSE MENU

First course

Smoked buffalo mozzarella, caramelised tomato compote,
toasted sourdough (NGRA, NNR, VG)
Pepper berry cured king fish crudo, pickled lemon and
orange, buttermilk and herb dressing (NNR, NGR)
Heirloom tomato salad, oregano, shallot, basil, shaved
zucchini, white balsamic dressing (VG, V, NGR, NNR, NDR)
Cap Grim Carne crudo, shallots, cornichon, white balsamic,
egg yolk jam, white anchovy and parmesan crisp (NGR, NNR)

Second Course

Half Marion Bay chicken marinated in soft herbs, garlic and
anchovies, accompanied with a side of duck fat nicola
potatoes, grilled cos, crispy capers, horseradish and anchovy
dressing (NGR, NNR, NDR)
Semolina orecchiette, broccolini, chilli, parsley, garlic,
spinach and lemon (NGRA, NNR, VG, V)
Mushroom risotto, thyme, garlic, truffle oil parmesan (NNR,
NGR, VG)
Grilled fish of the day, gremolata and lemon, accompanied
with a side of duck fat nicola potatoes, grilled cos, crispy
capers, horseradish and anchovies dressing (NGR, NNR, NDR)

3-COURSE MENU – DESSERT OPTION

Dolci

Chocolate rocher, hazelnut and chocolate mousse, vanilla
mascarpone, chocolate crumble (VG)
Espresso semifreddo, chocolate and feuilletine crumble, coco
powder (VG)
Roasted rhubarb, almond crunch, blood orange sorbet and
rhubarb gel (VG, V, NDR, NGR)
Lemon cheesecake, almond crumble, Tasmanian berries,
white chocolate wafer (NGR, VG)

Canapé Menu

35pp - Choice of six
50pp - Choice of ten
60pp - Choice of twelve

Freshly shucked Tasmanian oyster, lemon cheek (NGR, NNR, NDR)
Corn, coriander and chilli bites, sweet chilli sauce (NGR, NNR, NDR, VG)
Polenta chips with tomato relish (NGR, NNR, VG)
Prosciutto with rockmelon (NGR, NNR, NDR)
Bruschetta, heirloom tomatoes, basil, red onion, vincotto (NGRA, NNR, NDR)
Southern fried chicken bites, ranch dipping sauce (NNR)
Calamari fritti, chorizo and aioli
Buffalo mozzarella, tomato, basil and pine nut crumb, charcoal bread (CAN BE NGR ON REQUEST, NNR, VG)
Mushroom and cheese arancini with passata (VG, NNR)
Grilled prawn, lemon, chilli, Tasmanian Salt (NGR, NNR, NDR)
Smashed avocado, balsamic pearls, fetta, onion, tomato, toasted sourdough bread (NGRA, NDR,, NNR)
Sealed blue fin tuna, chilli and lemon aioli (NGR, NDR, NNR)
Beetroot, whipped fetta, caramelised onion, vincotto glaze tart (NDRA, NNR, VG)
Meatballs, passata, parmesan (NGR, NNR)
Mac and cheese croquette, ranch (NGRA, NNR, VG)
Charred zucchini and eggplant tart, chilli oil, yoghurt (NNR, NDR, VG)
Tasmanian salmon gravlax, dill hollandaise (NGR, NNR)

SUBSTANTIAL CANAPÉS

15 per person, per item.

Tesoro's house made pasta, served in small bowls:

Semolina orecchiette, broccolini, chilli, parsley, garlic, spinach and lemon (NGRA, VG, V, NNR)
Charred corn risotto, sage, goats cheese, crispy prosciutto (NGRA, VGA, NNR)
Rigatoni, wild clover lamb and nduja ragu, salt ricotta (NGRA, NNR)
Mushroom risotto, thyme, garlic, truffle oil, parmesan (NGRA, VG, NNR, NGR)
Spaghetti, prawn, chilli, onion, garlic, heirloom tomatoes, white wine and butter, lemon (NNR)
Linguini, onion, garlic, pancetta, chilli, shaved zucchini, parmesan (NNR)

DESSERT CANAPÉS:

8 per person, per item.

House made donuts with Nutella (VG)
Rocky Road (NGR, VG)
Eclairs filled with chocolate mousse (VG)
Chocolate brownies (white or dark chocolate) (VG)
Raspberry and white chocolate friands (VG, NGR)
Van Diemen's Land Ice DIXIE cups, salted caramel, mint choc chip gelato, double choc, and raspberry sorbet
Petito affogato

Platters

85 per platter

Italian Pizza (six pizzas)
Tasmanian Cheese Platter
Tesoro Charcuterie Platter
Seasonal Vegetables and house made dips



Tour Company Group Menus

Price on application.

ARRIVAL DINNER

Main

Tasmanian Salmon, buttered mashed potato, wilted greens, dill hollandaise, lemon cheek (NGR, NNR) OR
Chicken breast filled with Jarslberg cheese, Sundried Tomato and Spinach, pink eye potato and herb butter (NGR, NNR)

Dessert

Pannacotta infused with vanilla bean, prosecco jelly, fresh Tasmanian berries and honey (NGR, NNR, VG) OR
Apple Fritters rolled in cinnamon and sugar, vanilla bean ice cream (VG)

FAREWELL DINNER

Entrée

Calamari Fritti with chorizo and aioli (NGR, NDR, NNR) OR
Heirloom tomatoes, burrata, basil, extra virgin olive oil, local salt, cracked pepper (VG, NGR, NNR)

Main

Tasmanian Salmon, buttered mashed potato, wilted greens, dill hollandaise, lemon cheek; (NGR, NNR) OR
Rigatoni, slow braised lamb shoulder and nduja ragu, salt ricotta (NGRA, NNR)

Dessert

Chocolate Tart with raspberry couli, double thick cream and gold leaf; OR
Torta di riso, almond milk and vanilla rice pudding, poached Tasmanian Apple, apple gel, apple crisp

Beverage Packages

From budget friendly to wow-factor, our curated beverage packages allow your guests to explore some of Tasmania's renowned wines and beers, plus a little influence from the team at Tesoro for a special Italian twist.

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House Package

1 hour 42pp / 2 hours 47pp / 3 hours 52pp / 4 hours 57pp

Sparkling

NV Legacy Brut, Bilbul NSW

White Wine

2022 Legacy Semillon Sauvignon Blanc, Bilbul NSW

2022 Legacy Chardonnay, Bilbul NSW

Red Wine

2022 Legacy Cabernet Merlot, Bilbul NSW

2022 Legacy Shiraz, Bilbul NSW

Beer

James Boag's Draught Launceston, TAS

Moo Brew Pale Hobart, TAS

Selection of juice and soft drink

Premium Package

1 hour 50pp / 2 hours 55pp / 3 hours 60pp / 4 hours 70pp

Sparkling

NV Bandini Prosecco DOC, Veneto ITL

White Wine

2020 Aquilani Pinot Grigio, Toscana, IGP ITL

2022 Hughes and Hughes Sauvignon Blanc, North West TAS

Red Wine

2021 Aquilani Sangiovese, Puglia, IGP ITL

2022 Broad Arrow Pinot Noir, Tamar Valley, Tas

Beer

James Boag's Draught Launceston, TAS

Moo Brew Pale Ale Hobart, TAS

T-Bone Pilsner, Hobart

Willie Smith Apple Cider, TAS

Selection of juice and soft drink

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Tasmanian Package

1 hour 79pp / 2 hours 85pp / 3 hours 92pp / 4 hours 99pp

Sparkling

Spikey Bridge Sparkling Wine, Tamar Valley TAS

White Wine

2022 Hughes and Hughes Sauvignon Blanc, North West TAS

2020 Tertini Chardonnay, Coal River TAS

Red Wine

2021 Hughes and Hughes Dornfelder, North West TAS

2022 Broad Arrow Pinot Noir, Tamar Valley TAS

Beer

James Boag's Draught Launceston, TAS

Moo Brew Pale Ale Hobart, TAS

T – Bone Pilsner, Hobart, TAS

Willie Smith Apple Cider, TAS

Selection of juice and soft drink

Beverages on Consumption

Sparkling

NV Bandini Prosecco DOC, Veneto ITL 15 / 70

Spikey Bridge Sparkling Wine, Tamar Valley TAS 18 / 90

White Wine

2022 Hughes & Hughes Sauvignon Blanc, North West TAS 18 / 85

2021 Aquilani Pinot Grigio, Toscana, IGP ITL 15 / 70

2020 Tertini Chardonnay, Coal River TAS 18 / 85

Red Wine

2020 Observatory Hill Cabernet Merlot Coal River Valley TAS 18 / 85

2021 Hughes & Hughes Dornfelder, North West TAS 18 / 85

2022 Broad Arrow Pinot Noir, Coal River Valley TAS 16 / 75

2022 Barringwood Estate Pinot Noir, TAS 19 / 95

Beer Pot 9/ Pint 14

James Boag's Draught Launceston, TAS

Moo Brew Pale Ale Hobart, TAS

T – Bone Pilsner, Hobart, TAS

Willie Smith Apple Cider, TAS

Spirits 30ml with choice of mixers

Ketel One Vodka 12

Grey Goose Vodka 12

Jack Daniels Whiskey 12

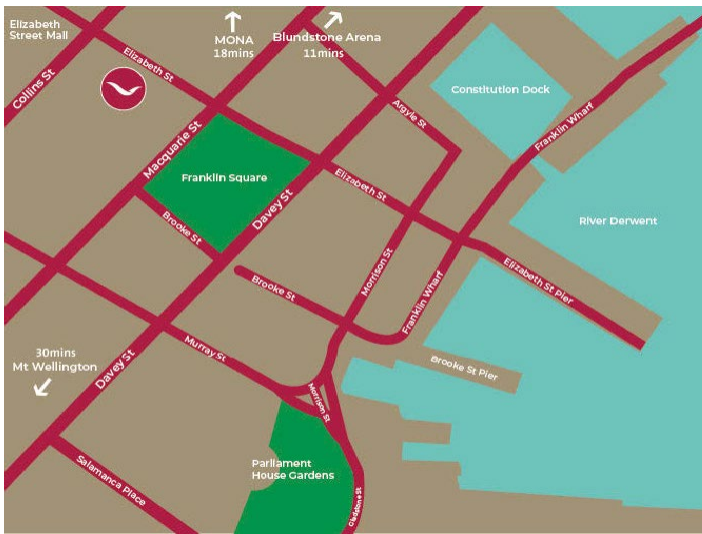
Woodford Bourbon 12

Lark Classic Whisky 35

Dasher and Fisher Mountain Gin 14

Forty Spotted Gin 13

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Location

Located in the heart of Hobart's picturesque CBD on bustling Elizabeth Street, the hotel offers convenient access to the best landmarks and attractions Hobart has to offer. The hotel is only a short stroll to the waterfront and historical Salamanca precinct, with the world famous MONA just a 20-minute drive away.

Parking and Access

The hotel provides valet parking (fee payable) with the drop-off and pick-up area located immediately outside the hotel on Elizabeth Street. Hobart Airport is 15km / 20mins drive from the hotel.

Banquet Department
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