

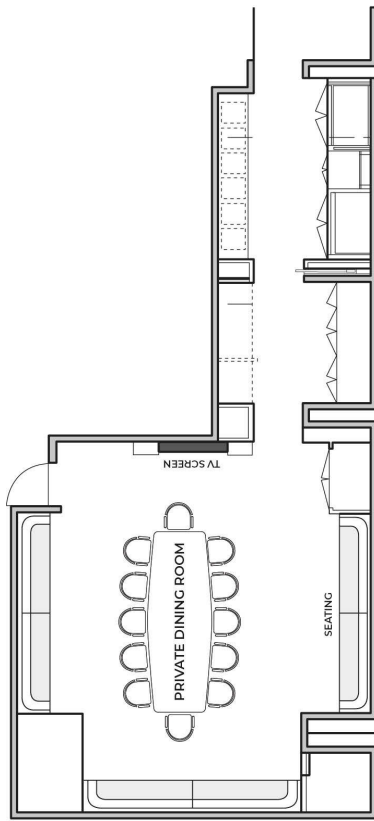

MÖVENPICK
HOTELS & RESORTS

**MEETINGS
& EVENTS**

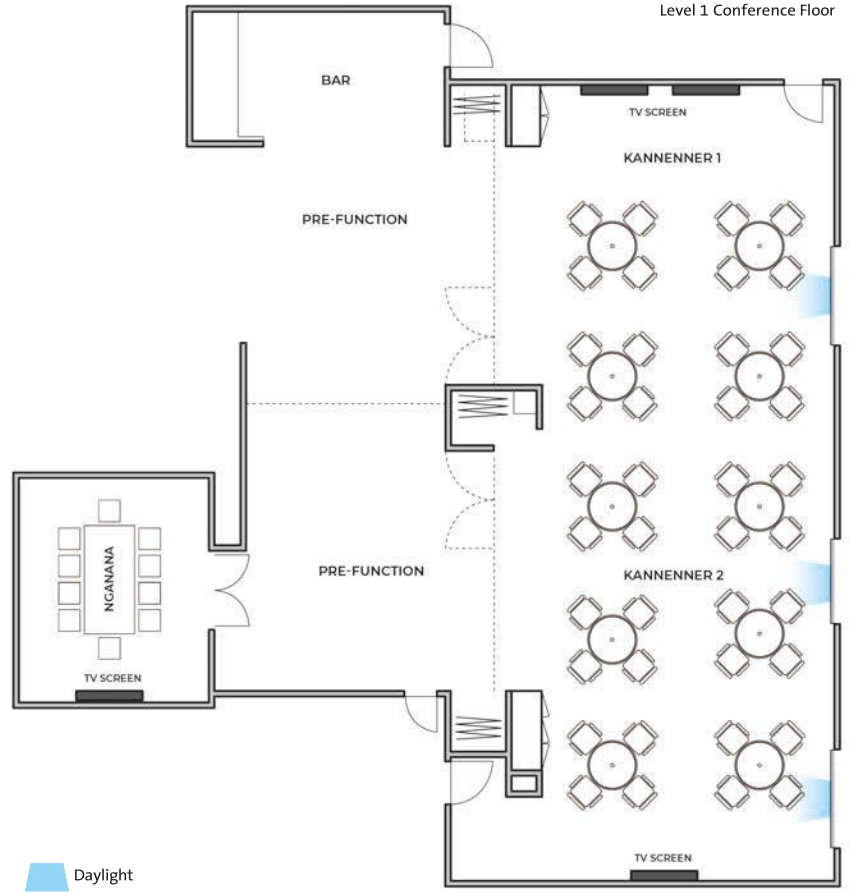
Hobart
Australia



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. A complimentary chocolate made using Tasmanian cacao welcomes each guest – a fun and delicious way to give your delegates an energy boost!

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 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. All menus are subject to seasonal changes.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

MÖVENPICK
HOTELS & RESORTS

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. Minimum 10 people.

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

Sweet options

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

Savoury

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

LUNCH

Sandwiches and wraps

(Chose two as a sandwich and one as a wrap)
Smoked chicken, brie and avocado
Ham, Swiss cheese and seeded mustard
Roast beef, spinach, onion and red capsicum jam
Tasmanian hot smoked salmon, avocado, spinach and dill cream
Chicken creaser
Hummus and salad
Roasted vegetable and salsa verde

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, parsley, roasted shallots, basil, and spinach
Creamy pink eye potato, chive & 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.

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, parsley, roasted shallots, basil, and spinach
Creamy pink eye potato, chive and seeded mustard

Mains (Choose two)

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

Sides (Choose two)

Balsamic glazed beetroots
Rosemary and thyme potatoes
Baked carrots with parmesan and truffle
Cauliflower cheese

Tesoro Lunch Option

Add 10pp

Served in the plush surrounds of Tesoro Restaurant as an alternative to lunch in your meeting room, served as a shared entrée and alternate drop main. The whole lunch can be served family share-style on request.

SHARE-STYLE ENTRÉE

Option 1

Shaved prosciutto, rockmelon, rocket, olive oil
Wagyu bresaola, horseradish mascarpone and parsley
Smoked buffalo mozzarella, grilled eggplant, pesto, toasted sourdough

Option 2

Smoked buffalo mozzarella, grilled eggplant, pesto, toasted sourdough
Cape Grim Carne crudo (beef tar tare), shallots, cornichon, white balsamic, egg yolk jam, white anchovy and parmesan crisp
Charred zucchini, stracciatella, basil, parsley, hazelnuts, lemon oil

ALTERNATIVE DROP MAIN

Option 1

Pork & fennel sausage Casarecce, chestnut mushrooms, sage, butter, pangrattato
Trio of mushroom pizza, confit garlic, thyme, ricotta, fior di latte

Option 2

Calamari and squid ink risotto, lemon oil
Formaggio pizza, fior di latte, ricotta, gorgonzola, parmesan, thyme, oregano

Option 3

Courgette and preserved lemon risotto, spinach, pangrattato, lemon oil
Roasted pumpkin pizza, pork sausage, red onion, fior di latte, sage

Option 4

Mr Brown & Towns Mushroom Casarecce, onion, garlic, sage, hazelnut crumble
Prosciutto pizza, sage, oregano, red onion, fior di latte

SIDES

Additional 6 per item, per person (shared)

Broccolini, pistachio dressing, pecorino, lemon cheek, parsley
Kale and rocket salad, mustard dressing, shaved pecorino, pickled fennel
Rocket salad, apple, parmesan, white balsamic dressing

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

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
Roast tomatoes
Grilled bacon
Sautéed spinach
Thyme roasted mushroom
Eggs (*scrambled or poached or omelette*)
Hash browns
Grilled haloumi

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
Smashed avocado, balsamic, whipped fetta, black bread, heirloom tomato, basil
The Tesoro Special, chorizo, fennel seeds, red onion, basil, spinach, scrambled egg, sourdough, crispy kale
Sautéed mushrooms and warm quinoa salad, goat cheese, red onion, poached egg, toasted seeds and crispy kale
Breakfast sandwich, brioche bun, tomato chilli relish, Ziggy's bacon, herb frittata, rocket, aioli, mozzarella cheese

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
Beetroot carpaccio, rocket leaves, aged parmesan cheese,
pistachio dressing
Heirloom tomatoes, smoked mozzarella, basil, extra virgin
olive oil, local salt, cracked pepper

MAIN

Tasmanian salmon, buttered mashed potato, wilted greens,
dill hollandaise, lemon cheek
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

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
Chocolate tart with raspberry coulis, double thick cream
and gold leaf
Apple fritters rolled in cinnamon sugar, vanilla bean ice
cream
Torta di riso, almond milk and vanilla rice pudding, poached
Tasmanian Apple, apple gel, apple crisp
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 \$75pp

First course

Shaved prosciutto, rockmelon, rocket, olive oil
Wagyu bresaola, horseradish mascarpone and parsley
Broccolini, pistachio dressing, pecorino, lemon cheek, parsley
Smoked buffalo mozzarella, grilled eggplant, pesto, toasted
sourdough

Second Course

Half Marion Bay chicken marinated in soft herbs, garlic &
anchovies, accompanied by a side salad with shaved brussels,
kale, pecorino, preserved lemon
Mr Brown & Towns Mushroom Casarecce, onion, garlic, sage,
hazelnut crumble
Courgette & preserved lemon risotto, spinach, pangrattato,
lemon oil

3-COURSE MENU \$85pp

First course

Shaved prosciutto, rockmelon, rocket, olive oil
Wagyu bresaola, horseradish mascarpone and parsley
Broccolini, pistachio dressing, pecorino, lemon cheek, parsley
Smoked buffalo mozzarella, grilled eggplant, pesto, toasted
sourdough
Cape Grim Carne crudo (beef tar tare), shallots, cornichon, white
balsamic, egg yolk jam, white anchovy and parmesan crisp

Second Course

Half Marion Bay chicken marinated in soft herbs, garlic &
anchovies, accompanied by a side salad with shaved brussels,
kale, pecorino, preserved lemon
Mr Brown & Towns Mushroom Casarecce, onion, garlic, sage,
hazelnut crumble
Courgette & preserved lemon risotto, spinach, pangrattato,
lemon oil
Market fish accompanied by a side salad with shaved brussels,
kale, pecorino, preserved lemon
Pork & fennel sausage Casarecce, chestnut mushrooms, sage,
butter, pangrattato

Dolci

Chocolate rocher, hazelnut & chocolate mousse, vanilla
mascarpone, chocolate crumble
Coconut yogurt pannacotta, stewed peached, seed crunch
Lemon Cheesecake, almond crumble, marinated berries, white
chocolate wafer

Canapé Menu

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

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

SUBSTANTIAL CANAPÉS

15 per person, per item.

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

Mr Brown & Towns Mushroom Casarecce, onion, garlic, sage, hazelnut crumble
Courgette & preserved lemon risotto, spinach, pangrattato, lemon oil
Linguini pomodoro, heirloom tomatoes, basil & stracciatella
Pork & fennel sausage Casarecce, chestnut mushrooms, sage, butter, pangrattato
Calamari & squid ink risotto, lemon oil
Prawn Linguini, onion, garlic, chilli, heirloom tomato & lemon

DESSERT CANAPÉS:

8 per person, per item.

House made donuts with Nutella
Rocky Road
Eclairs filled with chocolate mousse
Chocolate brownies (white or dark chocolate)
Raspberry and white chocolate friends
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 OR
Chicken breast filled with Jarslberg cheese, Sundried Tomato and Spinach, pink eye potato and herb butter

Dessert

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

FAREWELL DINNER

Entrée

Calamari Fritti with chorizo and aioli OR
Heirloom tomatoes, burrata, basil, extra virgin olive oil, local salt, cracked pepper

Main

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

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.

MÖVENPICK
HOTELS & RESORTS



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

The Albert Lager, Hobart TAS
Hobart Brewing Co Cream Ale, 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
2024 Frecycinet Sauvignon Blanc, Coles Bay TAS

Red Wine

2021 Aquilani Sangiovese, Puglia, IGP ITL
2022 Broad Arrow Pinot Noir, Tamar Valley TAS

Beer

The Albert Lager Hobart, TAS
Hobart Brewing Co Cream Ale Hobart TAS
Shambles American IPA, Hobart TAS
Willie Smith Apple Cider, Huon Valley TAS

Selection of juice and soft drink

Tasmanian Package

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

Sparkling

Ninth Island Sparkling Wine, Piper Brooks TAS

White Wine

2024 Frecycinet Sauvignon Blanc, Coles Bay 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

The Albert Lager, Hobart TAS
Hobart Brewing Co Cream Ale, Hobart TAS
Shambles American IPA, Hobart TAS
Willie Smith Apple Cider, Huon Valley TAS

Selection of juice and soft drink

Beverages on Consumption

Sparkling

NV Bandini Prosecco DOC, Veneto ITL 14 / 65
Ninth Island Sparkling Wine, Piper Brooks TAS 17 / 80

White Wine

2024 Frecycinet Sauvignon Blanc, Coles Bay TAS 16 / 65
2021 Aquilani Pinot Grigio, Toscana, IGP ITL 14 / 65
2020 Tertini Chardonnay, Coal River TAS 17 / 80

Red Wine

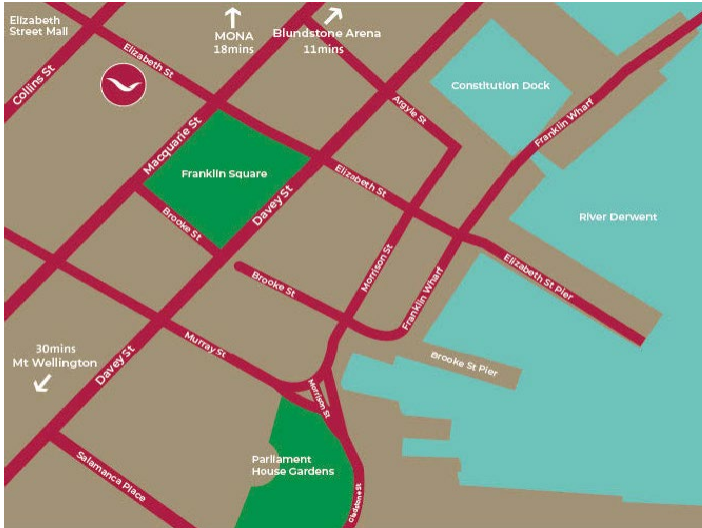
2020 Observatory Hill Cabernet Merlot Coal River Valley TAS 17 / 80
2021 Hughes & Hughes Dornfelder, North West TAS 90
2022 Broad Arrow Pinot Noir, Coal River Valley TAS 16 / 75
2022 Barringwood Estate Pinot Noir, TAS 95

Beer - All schooners 12

The Albert Lager, Hobart TAS
Hobart Brewing Co Cream Ale, Hobart TAS
Shambles American IPA, Hobart TAS
Willie Smith Apple Cider, Huon Valley TAS

Spirits 30ml with choice of mixers

Ketel One Vodka 10
Grey Goose Vodka 14
Jack Daniels Whiskey 10
Woodford Reserve Bourbon 16
Lark Classic Whisky 35
Dasher and Fisher Mountain Gin 14
Forty Spotted Gin 13



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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