



Country Club Tasmania Conference & Events

FOOD & BEVERAGE GUIDE 2026/27



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Welcome to Country Club Tasmania

COUNTRY CLUB TASMANIA IS A LONG-STANDING LAUNCESTON ICON WITH DEEP ROOTS IN THE LOCAL COMMUNITY.

Set within expansive parkland just minutes from the city, it is a distinctive destination for accommodation, dining, conferences and events in Northern Tasmania.

With its relaxed resort atmosphere, open spaces and strong sense of place, Country Club Tasmania offers an experience that balances comfort, tradition and energy.

Welcome to the Country Club Tasmania experience – where warm hospitality, flexibility and memorable moments come together.

The resort features a range of dining options, bars, live entertainment, leisure facilities and integrated accommodation, creating a complete on-site experience for delegates and guests.

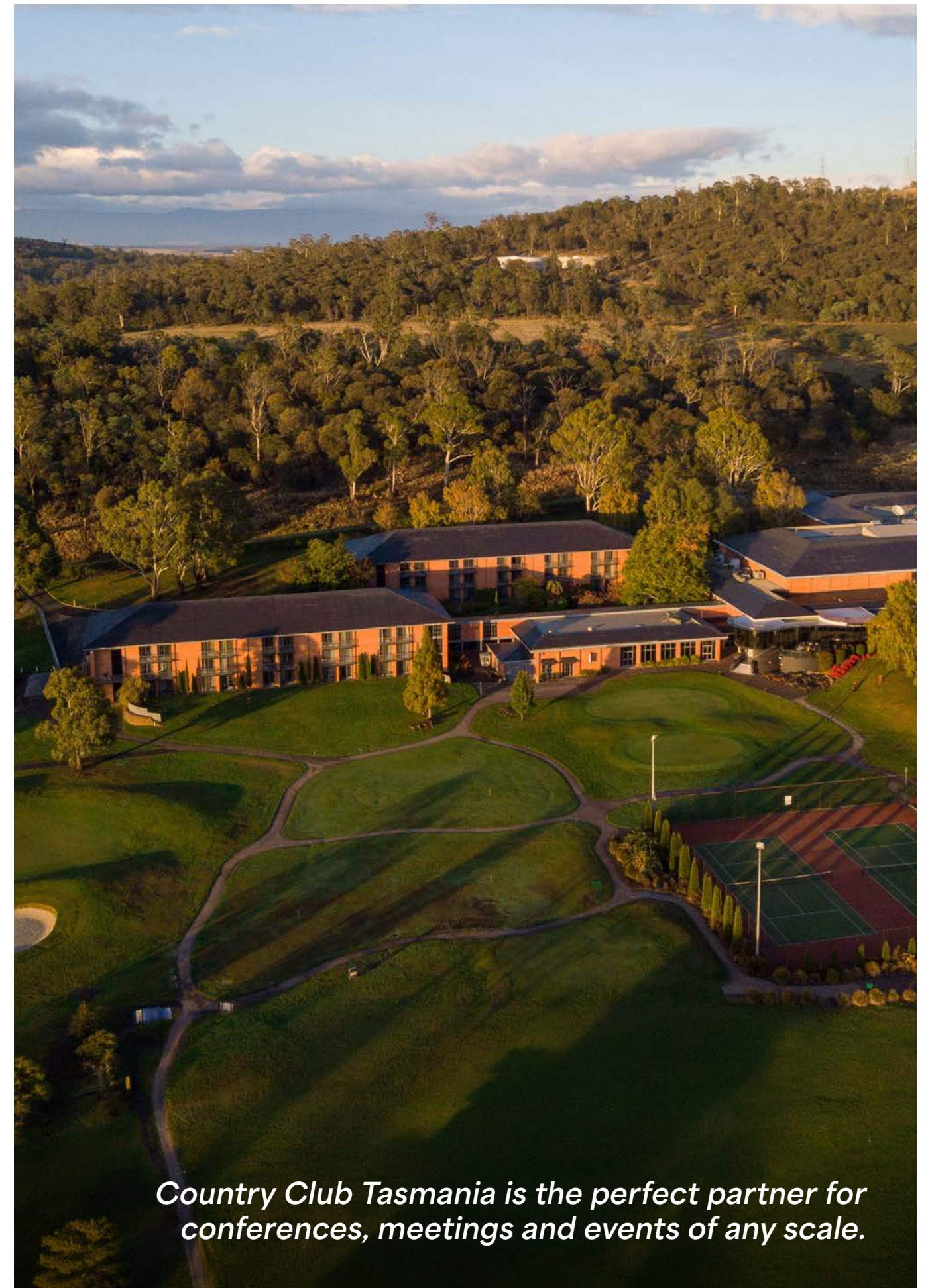
THE IDEAL DESTINATION FOR CONFERENCES, MEETINGS AND EVENTS

At Country Club Tasmania, versatility and scale are at the core of what we offer. With a wide selection of purpose-built conference and event spaces, integrated accommodation and resort amenities, we provide the ideal setting for events of all sizes.

Our venue offers multiple flexible function spaces, from executive meetings and exhibitions to gala dinners and large-scale conferences. Whether you're planning an intimate gathering or a multi-day event for hundreds of delegates, our experienced team delivers seamless, stress-free and memorable events – all within one connected resort precinct.

MENU INFORMATION

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soy beans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.



*Country Club Tasmania is the perfect partner for
conferences, meetings and events of any scale.*

Breakfast

SIT DOWN BREAKFAST – PLATED WITH HOT SELECTION – MINIMUM 30 GUESTS

Includes:

- Fruit platter. **V LG ND VEGAN NN**
- House baked croissants with butter and jam. **V NN**
- Spiced fruit muffin. **V**
- Orange juice.
- Served with freshly brewed tea and coffee.

Select one of the following:

- Poached free range eggs, bacon, cherry tomatoes, chipolata, swiss brown mushroom, hash brown, relish. **LG ND NN**
- Smoked salmon, English muffin, asparagus, poached free range eggs, hollandaise. **NN A**
- Smashed avocado, Persian feta, sourdough, poached free range eggs, dukkah, olive oil. **V**
- Corn fritters, poached free range eggs, tomato salsa, coriander yoghurt. **V LG NN**
- Buttermilk pancakes, vanilla crème fraîche, seasonal berries, maple syrup, toasted nuts. **V**

READY TO ROLL OPTION

- Egg and bacon roll, fried egg, bacon, cheese, relish. **NN**

Breakfast

SHARE PLATTER BREAKFAST – MINIMUM 30 GUESTS

Hot – Choose two items

- Free range egg, bacon, cheese, relish slider. **NN**
- Baked egg with chorizo, red pepper pesto. **LG**
- Croque monsieur. **NN**
- Ham and cheese croissant.
- Corn fritters, poached free range egg, tomato salsa, coriander yoghurt. **V LG NN**
- Served with freshly brewed tea and coffee.

Cold – Choose three items

- Chia puddings with peanut butter, banana, granola. **V LG ND**
- Chocolate overnight oats, berries. **V LG NN**
- Yoghurt pots with mango purée, shaved coconut. **V LG NN**
- Smoked salmon bagel, dill cream cheese, cucumber ribbons, capers. **NN**
- Muesli, lemon curd, blueberries. **V LG**

Meeting packages

FULL DAY SMALL MEETING PACKAGE MINIMUM 10 GUESTS

Includes:
Tea and coffee on arrival

Room Hire

All day room access

Morning Tea

Select one item from the Coffee Break Menu

Lunch

Sandwich Lunch

Afternoon Tea

Select one item from the Coffee Break Menu

Audio Visual

- 1 × data projector and screen
- 1 × flipchart and accessories

Complimentary

- Iced water
- Mints
- Pads and pens

HALF DAY SMALL MEETING PACKAGE MINIMUM 10 GUESTS

Half day room access
Includes:
Tea and coffee on arrival

Room Hire

All day room access

Morning Tea

Select one item from the Coffee Break Menu

Lunch

Sandwich Lunch

Afternoon Tea

Select one item from the Coffee Break Menu

Audio Visual

- 1 × data projector and screen
- 1 × flipchart and accessories

Complimentary

- Iced water
- Mints
- Pads and pens

Meeting packages

FULL DAY DELEGATE MEETING PACKAGE MINIMUM 30 GUESTS

Includes:
Tea and coffee on arrival

Room Hire

All day room access

Morning Tea

Select one item from the Coffee Break Menu
served with freshly brewed tea and coffee

Lunch

Networking Sandwich Lunch

Afternoon Tea

Select one item from the Coffee Break Menu
served with freshly brewed tea and coffee

Audio Visual

- 1 × data projector and screen
- 1 × flipchart and accessories
- Sound system – basic
- Microphone
- Lectern

Complimentary

- Iced water
- Mints
- Pads and pens

Optional Hot Buffet Lunch upgrade available
(minimum 30 guests)

HALF DAY DELEGATE MEETING PACKAGE MINIMUM 30 GUESTS

Half day room access
Tea and coffee on arrival

Room Hire

All day room access

Morning Tea

Select one item from the Coffee Break Menu
served with freshly brewed tea and coffee

Lunch

Networking Sandwich Lunch

Afternoon Tea

Select one item from the Coffee Break Menu
served with freshly brewed tea and coffee

Audio Visual

- 1 × data projector and screen
- 1 × flipchart and accessories
- Sound system – basic
- Microphone
- Lectern

Complimentary

- Iced water
- Mints
- Pads and pens

Optional Hot Buffet Lunch upgrade available
(minimum 30 guests)

Coffee break menu

COFFEE BREAK MENU - ONE SELECTION

Served with freshly brewed tea and coffee.

SWEET OPTIONS

Almond croissant. **v**

Chocolate and almond brownie. **v LG**

Vanilla scones, jam, cream. **v NN**

White chocolate and raspberry muffin. **v NN**

Tartlet – choose one of the following:

- Chocolate and raspberry **v**
- Lemon meringue **v**
- Custard and nutmeg **v**

Lemon slice. **v NN**

Orange and poppyseed muffin. **v NN**

SAVOURY OPTIONS

Swiss cheese and ham croissant.

Cheese and chive scones with butter. **v NN**

Spinach and ricotta rolls. **v NN**

Beef, smoked cheddar, caramelised onion
sausage roll. **NN**

Chicken, leek, brie tartlet.

Bacon, pesto, semi-dried tomato muffin.

ADD ONS

Cookie basket. **v**

Sandwich platter – choose two of the
following fillings:

- Ham, cheese, pickle.
- Chicken, lettuce, cheese, mayo, avocado. **NN**
- Pastrami, green tomato chutney, rocket,
gruyère.
- Tuna, lettuce, mayo, chive. **ND NN**
- Cucumber, cream cheese, dill. **v NN**

Fruit platter. **v LG ND VEGAN NN**

Orange juice.

Lunch

SANDWICH LUNCH - MINIMUM 10 GUESTS

Choose three cold items and fruit platter.

HOT BUFFET LUNCH - MINIMUM 30 GUESTS

Choose three cold items / one hot dish and fruit platter.

SANDWICH

Ham, cheese, pickle.

Chicken, lettuce, cheese, mayo, avocado. **NN**

Pastrami, green tomato chutney, rocket,
gruyère.

Tuna, lettuce, mayo, chive. **ND NN**

Cucumber, cream cheese, dill. **v NN**

WRAP

Sweet potato, spinach, caramelised onion, feta,
red pepper pesto. **v**

Roast chicken, cos, prosciutto, egg, parmesan,
anchovy dressing. **NN**

Turkey, brie, cranberry, spinach, mayo. **NN**

Bacon, lettuce, tomato. **NN**

Tandoori chicken, cucumber, red onion,
coriander. **NN**

HOT ITEMS

Beef brisket satay with soba noodles. **ND**

Chicken karaage with Japanese style
potato salad. **LG ND NN**

Pork adobo with steamed rice, Asian greens.
LG ND NN

Lamb korma with crispy fried potatoes.
LG ND NN

Gnocchi with tomato vodka sauce, fresh basil,
sliced garlic bread. **v**

BAGUETTES

Roast beef, mesclun, tomato, horseradish
cream. **NN**

Smoked salmon, cream cheese, red onion,
spinach, capers. **NN A**

Egg, lettuce. **v NN**

Brie, tomato, rocket, pesto. **v**

Ham, Dijon mustard, cornichon, gruyère.

SALADS

Roasted pumpkin, feta, spinach, roasted cherry
tomatoes, cous cous, basil pesto. **v**

Thai beef salad with cucumber, cherry
tomatoes, spring onion, coriander, peanuts.
LG ND

House smoked ocean trout, potato, old bay dill
dressing. **LG NN A**

Lamb, capsicum, onion, zucchini, sweet potato,
mint yogurt. **LG NN**

Caprese with balsamic glaze. **v LG**

FRUIT PLATTER **v LG ND VEGAN NN**

Cocktail reception

CANAPÉS – MINIMUM 20 GUESTS

Standard half hour package – two cold / one hot
Standard 1hr package – two cold / two hot
Standard 1.5hr package – two cold / two hot / one substantial
Standard 2hr package – two cold / three hot / one substantial

COLD SELECTION

Oysters natural with lemon. **LG ND NN A**
Ocean trout sashimi, ponzu, radish. **LG ND NN A**
Caprese and salami skewer. **LG NN**
Potato crisp with smoked chicken. **LG ND NN**
Pork roulade with Persian feta, pistachio, fennel. **LG**

HOT SELECTION

Oysters kilpatrick. **LG ND NN A**
Lamb, potato cream, pea, mint tartlet. **NN**
Tempura prawn with wasabi kewpie. **ND NN I**
Chicken kofta, salsa verde. **ND NN**
Pork belly bites, maple glaze. **LG NN**

SUBSTANTIAL SELECTION

Satay beef skewers with coconut rice. **LG ND**
Chicken karaage with Japanese potato salad. **LG ND NN**
Poke bowl, sriracha-rubbed chicken, chickpeas, charred corn, rice, sour cream. **LG NN**
Duck curry with lychee, coconut, lime. **LG ND**
Ginger and prawn dumplings, Asian greens, sesame, soy. **ND I**
Penne with tomato vodka sauce, fresh basil. **V NN**

Cocktail reception

PLATTER OPTIONS

STANDARD PLATTER – MINIMUM 10 GUESTS

Sausage rolls.
Quiches.
Pies.

CHEF’S SELECTION – MINIMUM 10 GUESTS

Vegetarian spring rolls. **V, ND, VEGAN**
Mini dim sims.
Salt and pepper squid. **I**
Arancini.

CHEESE BOARD – MINIMUM 10 GUESTS

Tasmanian cheeses, quince paste, dried fruit, strawberries, crackers. **V LG**

GRAZING BOARD – MINIMUM 30 GUESTS

Salami, ham, house smoked ocean trout, Tasmanian cheeses, quince paste, olives, semi-dried tomatoes, artichokes, dips, crackers, sourdough.

Add ons

Cheeseburger slider. **NN**
Reuben slider. **NN**

Plated menus

TWO AND THREE COURSE PLATED MENUS – MINIMUM 30 GUESTS

Two Course Menu - one main and one dessert

Three Course Menu - one entrée, one main, one dessert, tea and coffee

Alternate Drop - per course additional cost

ENTRÉE

Beef carpaccio, rocket, fried capers, horseradish cream, potato crisps. **LG NN A**

Salmon gravalax, beetroot purée, shaved fennel, dill cream, lavosh. **LG NN A**

Pork belly with pickled veg, coriander, mint, peanuts, lime soy gel. **LG ND**

Quail, corn purée, charred corn, tomato, herb salad. **NN**

Thai green curry scallop tart, coconut and sweet potato purée, toasted coconut, coriander. **A**

Butternut pumpkin, grilled asparagus, béarnaise, hazelnut dukkah, baby kale. **V LG**

MAIN

Ocean trout, caper, lemon, dill risotto cake, beans, wilted spinach, tomato cream sauce. **LG NN A**

Pork rib eye, ham and gruyère croquette, broccolini, jus. **NN**

Slow roasted striploin, garlic potatoes, spinach, swiss brown mushrooms, B&T mushroom sauce. **LG NN**

Chicken breast, crushed sweet potato, artichoke, romesco, baby kale, toasted almonds. **LG ND**

Lamb rump, potato and pea salad, red pepper pesto, trussed tomatoes. **LG**

Eye fillet, polenta square, seasonal greens, pepper sauce. **LG NN**

DESSERT

Lemon meringue cheesecake, lemon gel, blueberries, meringue crumb. **V LG NN**

Chocolate and orange tart, orange gel, chocolate soil, whipped mascarpone. **V**

Eton mess, fresh berries, vanilla crème fraîche. **V LG NN**

Sticky date pudding, caramel sauce, cream. **V NN**

Coffee pannacotta, sponge, mascarpone, coffee beans, cherry gel. **V NN**

Lime tart, coconut mousse, freeze dried lime. **V**

Tasmanian share platter menu

MINIMUM 50 GUESTS | MAXIMUM 250 GUESTS

CANAPÉS

Huon aquaculture salmon gravlax, Devil’s Corner sparkling gel, lavosh, fried capers. **NN A**

Cape Grim beef carpaccio, Westhaven goats cheese, beetroot jam, potato crisp. **LG NN**

King Island smoked cheddar and cauliflower tarts, with Tasmanian pepperberry crumb. **V**

SHARED MAINS

Slow roasted Cape Grim striploin, B&T mushroom sauce, tempura mushroom, Yorktown Organics baby kale. **LG NN**

Island Curries curry rubbed chicken with coconut yoghurt. **LG ND NN**

Roasted ginger and garlic potatoes. **V LG ND NN**

Roasted pork belly with Spreyton Cider jus. **LG ND**

Cumin roasted pumpkin two ways. **V LG NN**

SHARED DESSERTS

King Island double brie, Blue Hills Honey honeycomb, quince, walnuts. **V**

Anvers chocolate tarts with forager freeze-dried raspberry, Driscoll’s fresh raspberry. **V**

Sticky date pudding, caramel sauce, Meander Valley cream. **V NN**

Children’s menu

TWO COURSE – FOR CHILDREN AGED 12 YEARS AND UNDER

Please select one main and one dessert

MAIN OPTIONS

Southern fried chicken, house slaw, chipotle mayo, flatbread. **NN**

Pasta, house Napoli, shaved parmesan. **V NN**

Fish and chips. **NN I**

DESSERT OPTIONS

Warm chocolate brownie, chocolate mousse. **LG**

Fruit salad, whipped cream. **V LG NN**

Buffet menus

BUFFET 1 – ROAST MEATS (SELECT 2), VEGETABLES (ALL INCLUDED), DESSERT (SELECT 1) – MINIMUM 30 GUESTS

Freshly baked bread rolls.

ROAST MEATS

Roast mint-rubbed lamb, mint jelly. **LG ND NN**

Roast pork, apple sauce, crackle. **LG ND NN**

Roast horseradish-crusted beef. **LG ND NN**

Curry rubbed chicken. **LG ND NN**

VEGETABLES

Roast potatoes with garlic. **V LG ND NN**

Cauliflower and broccoli cheese gratin. **V NN**

Sesame and honey carrots. **V LG NN**

Seasonal greens with hazelnut dukkah. **V LG ND**

DESSERT SELECTION

Lemon meringue cheesecake, lemon gel, blueberries, meringue crumb. **V, LG, NN**

Chocolate and orange tart, orange gel, chocolate soil, whipped mascarpone. **V**

Eton mess, fresh berries, vanilla crème fraîche. **V LG NN**

Sticky date pudding, caramel sauce, cream. **V NN**

Coffee pannacotta, sponge, mascarpone, coffee beans, cherry gel. **V NN**

Lime tart, coconut mousse, freeze-dried lime. **V**

BUFFET 2 – ROAST MEATS (SELECT 2), VEGETABLES (ALL INCLUDED), DESSERT (SELECT 1) – MINIMUM 30 GUESTS

Freshly baked bread rolls.

ROAST MEATS

Roast mint-rubbed lamb, mint jelly. **LG ND NN**

Roast pork, apple sauce, crackle. **LG ND NN**

Roast horseradish-crusted beef. **LG ND NN**

Curry rubbed chicken. **LG ND NN**

VEGETABLES

Roast potatoes with garlic. **V LG ND NN**

Cauliflower and broccoli cheese gratin. **V NN**

Sesame and honey carrots. **V LG NN**

Seasonal greens with hazelnut dukkah. **V LG ND**

SALADS

Roasted pumpkin, feta, spinach, roasted cherry tomatoes, cous cous, basil pesto. **V**

Greek salad. **V LG NN**

Potato, egg, bacon, spring onion, curry sour cream dressing. **LG NN**

DESSERT SELECTION

Lemon meringue cheesecake, lemon gel, blueberries, meringue crumb. **V LG NN**

Chocolate and orange tart, orange gel, chocolate soil, whipped mascarpone. **V**

Eton mess, fresh berries, vanilla crème fraîche. **V LG NN**

Sticky date pudding, caramel sauce, cream. **V NN**

Coffee pannacotta, sponge, mascarpone, coffee beans, cherry gel. **V NN**

Lime tart, coconut mousse, freeze-dried lime. **V**

ADD-ONS FOR BUFFETS

Alternate dessert

From the sea - King prawns, mussels, oysters **M**

Buffet menus

GOURMET BBQ OPTION MINIMUM 30 GUESTS AVAILABLE AT THE RESORT ONLY

Porterhouse steak. LG ND NN

Blackened ocean trout. LG ND NN A

Spice-rubbed lamb cutlets. LG ND NN

Pork sausage. LG ND NN

Corn on cob. V LG NN

Sautéed mushroom, spinach, garlic. V LG NN

Greek salad. V LG NN

Potato, egg, bacon, spring onion, curry sour cream dressing. LG NN

Coleslaw. V LG ND NN

Accompaniments – sauce, mustard, relish.

Sourdough bread.

BASIC BBQ – MINIMUM 30 GUESTS AVAILABLE AT THE RESORT ONLY

Beef sausage. LG ND NN

Hamburger. NN

Lemon and thyme chicken. LG ND NN

Coleslaw. V LG ND NN

Potato, egg, bacon, spring onion, curry sour cream dressing. LG NN

Bread/hamburger buns. NN

Accompaniments – sauce, mustard, relish.

ADD ON DESSERT

Lemon meringue cheesecake, lemon gel, blueberries, meringue crumb. V LG NN

Chocolate and orange tart, orange gel, chocolate soil, whipped mascarpone. V

Eton mess, fresh berries, vanilla crème fraîche. V LG NN

Sticky date pudding, caramel sauce, cream. V NN

Coffee pannacotta, sponge, mascarpone, coffee beans, cherry gel. V NN

Lime tart, coconut mousse, freeze-dried lime. V

Beverages

STANDARD PACKAGE

Sparkling (please select one)

Hardys The Riddle Sparkling Brut NV (SA)

White Wine (please select one)

Hardys Moscato (SA)

Hardys Sauvignon Blanc (SA)

Red Wine (please select one)

Hardys Cabernet Merlot (SA)

Hardys Shiraz (SA)

Beer and Cider

Tasmanian Draught Beer, Light and Full Strength

5 Seeds Apple Cider

Non Alcoholic

Great Northern Zero bottled beer

Chilled orange juice and assorted soft drink

PREMIUM PACKAGE

Sparkling (please select one)

Ninth Island Sparkling Cuvee NV (TAS)

Ninth Island Sparkling Rose NV (TAS)

White Wine (please select one)

Ninth Island Chardonnay (TAS)

Ninth Island Pinot Grigio (TAS)

Ninth Island Riesling (TAS)

Ninth Island Sauvignon Blanc (TAS)

Red Wine (please select one)

Ninth Island Pinot Noir (TAS)

St Hubert’s The Stag Shiraz (VIC)

Beer and Cider

Tasmanian Draught Beer, Light and Full Strength

5 Seeds Apple Cider

Non Alcoholic

Great Northern Zero bottled beer

Chilled orange juice and assorted soft drink

Beverages

SPARKLING WINES

- Hardys The Riddle Sparkling Brut NV (SA)
- Ninth Island Sparkling Cuvée NV (TAS)
- Ninth Island Sparkling Rose NV (TAS)

WHITE WINES

- Hardys The Riddle Moscato (SA)
- Hardys The Riddle Sauvignon Blanc (SA)
- Ninth Island Sauvignon Blanc (TAS)
- Ninth Island Chardonnay (TAS)
- Ninth Island Pinot Grigio (TAS)
- Ninth Island Riesling (TAS)
- Ninth Island Rose (TAS)

RED WINES

- Ninth Island Pinot Noir (TAS)
- St Hubert’s The Stag Shiraz (VIC)
- Hardys The Riddle Shiraz (SA)
- Hardys The Riddle Cabernet Merlot (SA)

SPIRITS AND APERITIFS

- Standard
- Deluxe
- Premium

BEER SELECTIONS

- Bottled beer and bottled cider

LIQUEURS

- Standard
- Deluxe

SOFT DRINKS AND JUICES

Soft Drinks

- 15oz glass
- Jug
- Sparkling mineral water 330mL

Juices

- 15oz glass
- Jug

Audio visual

PROJECTORS

- 4,800 Lumen Epson ED-1985WU
- 6,000 Lumen Epson EB-G6970WU-NL (Showroom)

PROJECTOR SCREENS

- 6 Foot tripod screen
- 8 Foot tripod screen
- 12.8 x 7.5’ Stumpfl fastfold screen
- 17 x 11.5’ dropdown screen with drapes (Showroom)

FLAT PANEL DISPLAYS

- 65” LCD screens on stands

LAPTOPS AND PERIPHERALS

- HP Elitebook laptop, Office 2010, Windows 7
- Logitech USB presentation remote clicker
- Roland VR-50HD vision switcher

AUDIO

- Cisco CP8831 conference phone
- Shure ULXD2/58 handheld microphone
- Shure ULXD1 lapel microphone
- Shure MX12 table microphone with mute button

PRESENTATION EQUIPMENT

- Aluminium lectern with lectern mic and plinth
- Timber lectern with lectern mic and top shelf
- Flipchart/whiteboard with paper and markers
- Large whiteboard with markers

SHOWROOM

- Sound system
- Lighting system
- Follow spot operator (4 hour minimum)

The Country Club Events team can provide a list of external suppliers for any additional Audio Visual requirements, including AV technicians.

ADDITIONAL NOTES

While basic audio-visual equipment is available on site, there is no AV Technician located on property and the operating of this equipment is the responsibility of the client. If additional AV items or technician support is required, the client must engage from a third party company.

Our suppliers

We are proud to source our produce from local suppliers and businesses who create exceptional Tasmanian food and wine. Supporting local producers not only celebrates the quality of our state's offerings, but also helps reduce our carbon footprint by minimising unnecessary transportation.

At Federal Hospitality, we take guests on a culinary journey through Tasmania's regions, delivering a true taste of the island on every plate.

Our trusted suppliers include:

Ashgrove Cheese - Family-owned Tasmanian dairy crafting award-winning cheese, milk, cream and butter from grass-fed cows, with a paddock-to-plate philosophy.

Cape Grim Beef - Raised in Tasmania's far northwest, shaped by wild Southern Ocean swells and the cleanest air in the world, with a strong commitment to ethical and sustainable farming.

Wild Clover Lamb - From Clover Country at the foothills of the Dial Range on Tasmania's northwest coast.

Scottsdale Pork - A family-owned business in Tasmania's northeast, focused on animal welfare and responsible farming practices.

Kyeema Seafoods - is committed to selling local, sustainable seafood by supporting local fishermen and buying directly from boats and aquaculture farms.

Ninth Island (Kreglinger Wine Estates) - Renowned for elegant, sustainably produced wines, including exceptional Pinot Noir, Chardonnay and sparkling varieties.

Holm Oak - A boutique Tamar Valley winery celebrated for site-specific, cool-climate wines and sustainable viticulture.

We also proudly support:

- B+T Mushrooms
- Pyengana Dairy Company
- Westhaven Dairy



Our community

VARIETY TASMANIA

Country Club Tasmania has proudly supported Variety: The Children's Charity in Tasmania since 1993. Our long-standing partnership helps deliver vital programs and grants to sick and disadvantaged children across the state. We support Variety through fundraising initiatives and signature events such as Variety of Gins and the annual Variety of Chefs gala dinner.



BEACON FOUNDATION

As Tasmania's leading hospitality employer, we are proud to partner with the Beacon Foundation to support work-readiness programs for Tasmanian students. Our team members regularly visit schools across the state, sharing their career journeys and inspiring young people to consider futures in hospitality.



Our people

We continually invest in our people, recognising that they are at the heart of everything we do. Across our venues, we foster a culture of learning, pride and progression—supporting our teams to grow their skills, pursue excellence and build long-term careers in hospitality.

Our highly skilled chefs are the driving force behind our culinary excellence. Passionate about their craft, they continually refine their skills through structured training, mentorship and participation in industry-recognised events and competitions, including Variety of Chefs. These opportunities encourage creativity, technical mastery and collaboration, while reinforcing our commitment to showcasing the very best Tasmanian produce and dining experiences.

Equally, our talented baristas and bartenders are central to our beverage offering and guest experience. With a strong focus on quality, consistency and innovation, they regularly sharpen their skills through professional development, hands-on training and competitive events. This ongoing investment ensures every coffee, cocktail and curated beverage moment reflects both technical excellence and genuine Tasmanian hospitality.

By nurturing talent at every level, we empower our people to deliver memorable experiences—time after time.



Sustainability

In all its operations Federal Hospitality strives to embed, promote and progress sustainability initiatives, drawing upon evidence-based and innovative research and analysis of best practice in relevant industries, with the aim of continuously improving our sustainability outcomes.

WE ARE COMMITTED TO IMPLEMENTING PROGRAMS THAT:

- Reduce waste through recycling opportunities;
- Reduce resource consumption and improve environmental and social outcomes through sustainable procurement and contracting activities;
- Protect and improve the natural environment through direct initiatives and reduced resource consumption;
- Support local producers and build resilience in our communities;
- Improve energy efficiency and reduce overall energy use;
- Increase resource recovery and reduce waste to landfill;
- Reduce chemical usage where appropriate;
- Improve water efficiency and reduce overall water use.

We actively support our Sustainability Champions Group (SCG), made up of employees from Federal Hospitality properties across the state. The SCG is a forum for sharing information and ideas designed to further increase the Group's sustainability outcomes. The SCG disseminates information about sustainability projects underway across the Group and identifies potential initiatives worthy of further investigation and analysis.

We ensure procurement documentation includes appropriate provisions designed to encourage environmentally friendly outcomes, and our procurement practices support environmentally responsible suppliers.

Our employees are assisted to support in-house sustainability programs and model good practices in areas such as recycling. Employees are also encouraged to identify and nominate sustainability initiatives through to the SCG for assessment and investigation.

Working together to make smarter choices that improve sustainability across all operations



**COUNTRY
CLUB**

CONTACT

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Approved by XXXX XXXX



Federal Hospitality

federalhospitality.com.au