



EVENTS AT MURES

2021





Clippers

K-Joy

PASSAGE

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2019 Silver

Tourism Restaurant and
Catering Services

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About.

Jill & George Mure established Mures Fish House in Battery Point, Hobart. When they struggled to source, quality, fresh, local seafood, George went fishing.

We have been fishing now for more than 45 years.

Our current vessel, Diana, provides us with the very best line-caught fish, and we catch, source, process and prepare all our own seafood.

This is the complete Mures "From Hook To Plate" experience.

We are committed to supporting a sustainably managed Australian seafood industry. What we don't catch ourselves we source from other sustainable fisheries and seafood producers.

In 2020 Mures become the first restaurant in Tasmania, and only the second restaurant Australia wide to achieve Chain of Custody Certification for Marine Stewardship Council (MSC) and Aquaculture Stewardship Council (ASC) certified products. MSC and ASC are considered the highest global standard for responsibly managed wild fisheries and farmed seafood.

Our Event Spaces.

Whether it's a casual lunch, exclusive cocktail party or stunning sit-down dinner, our award-winning venue offers a memorable dining experience. With audio visual capabilities and private event space available, we can further accommodate both conference and business style-events.

Located in the heart of Hobart, on the working fishing port at Victoria Dock with commanding views of the harbour and the city, Mures can provide a superb setting for your next event.

Our fresh approach to dining means we use only the finest quality, sustainable seafood accompanied by the very best local produce and predominately local wines.

We offer three unique venues:

- Mures Upper Deck** - Fully Licensed A la Carte Restaurant
- Pearl + CO** - Waterfront Oyster Bar and Restaurant
- Mures Lower Deck** - Family Style Bistro





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Upper Deck.

Mures Upper Deck is the flagship of a group of companies founded by George & Jill Mure. This is a premium, award-winning venue with an international reputation and a location to match. Offering the ultimate sustainable seafood experience with extensive views over the Hobart Docks, the main menu exclusively showcases sustainable, Tasmanian seafood. Similarly, the wine list has a distinctly Tasmanian bias, but also features varietals from various regions across Australia and internationally.

Upper Deck offers a variety of dining spaces with generous views of the Hobart waterfront. Whatever your requirements, we can tailor a package to suit. Minimum food and beverage costs apply according to seasonality.

Cosy Room.

An ideal option for private or intimate events. Removed from the main dining room, this area allows for privacy whilst still being able to enjoy the restaurant's atmosphere and offers views across Constitution Dock towards the city and Mount Wellington beyond.

Seated: 30
Cocktail: 45

George's Room.

This area is perfect for feeling a part of the main restaurant environment whilst still being able to enjoy an exclusive area of your own. George's room can be closed off for privacy without impacting on the view across the working fishing port of Victoria Dock to Hunter Street.

Seated: 50
Cocktail: 60

Victoria Room.

Our main dining area. Offering the largest floorspace in the restaurant and overlooking Hobart's working fishing port of Victoria Dock, and historic Hunter Street. Ideally for large groups after a seated dining experience.

Seated: 70
Cocktail: N/A

Entire Venue.

Upper Deck is available for exclusive use, inclusive of all three dining areas as best suits your function requirements.

Seated: 140
Cocktail: 200

UPPER DECK MENUS.

We offer the most comprehensive range of seafood in Hobart, with a main menu that exclusively champions Tasmanian seafood and reflects current catch and seasonal produce. Our Executive Chef leads a kitchen that takes pride in delivering high quality menus with options that can be tailored to your taste and dietary requirements.

Upper Deck provides a selection of canapés for cocktail style events, ranging from light refreshments for shorter functions to more substantial options for longer events.

Our set menus are available for groups of 10 or more guests and alternate drop service applies to groups of 40 guests or more.

For a more interactive dining experience we offer specialised serving stations for both food and beverages to best suit your event.

Sample Canape Packs.

Starter Canapé Pack

8 canapés per guest

Choose 4 styles of canapé

Deluxe Canapé Pack

12 canapés per guest

Choose 6 styles of canapé

Premium Canapé Pack

16 canapés per guest

Choose 10 styles of canapé

Sample Menus.

Starter Set Menu

2 courses

Select either: 2 entrees & 3 mains,
or 3 mains & 2 desserts

Deluxe Set Menu

3 courses

Choice of 2 menu options per course:
Select 2 entrees, 2 mains & 2 desserts





BEVERAGES.

Upper Deck's award-winning Tasmanian and Australian wine list features outstanding regional varieties, along with a selection of spirits and liqueurs, beer, ciders and the exclusive George Mure Wine Range.

Only available from the Mures venue, this wine range was developed in 2003 and has been blended to specifically compliment the seafood served in our restaurants. The Dock Cider was added to this range in 2013 and pays homage to our building's history as an apple processing shed, before it became Mures Fish Center in 1987.

Beverage pricing is offered as a package, placing a tab over the bar, or simply purchase on consumption.

GEORGE MURE PACKAGE.

Selection from the George Mure wine range specially blended by award-winning winemaker, Julian Alcorso, at Tasmanian Vittners.

WINE.

Chardonnay, Cuvee, Pinot Gris, Pinot Noir, Reisling, Sauvignon Blanc

BEER.

Cascade Draught, Cascade Premium Light, Cascade Pale Ale, Cascade Stout

CIDER.

Dock Apple Cider

PREMIUM WINE PACKAGE.

Tailored to your request upon application.

All packages include tea, coffee, soft drink and juice along with the pre-selected wine and beer.

Available for 2 or 3 hours.



THE HENRY JONES

KEY HOTEL

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VAN DIEMEN

R L + CO.

PEARL + CO.



PEARL + CO.

Oyster bar and restaurant situated on the Hobart waterfront, offering stunning waterside views that place you in the heart of the local fishing fleet. This award-winning venue is an established part of the modern bar scene, with an open-plan kitchen that specialises in fresh Tasmanian produce. Pearl offers a range of sustainable seafood and non-seafood dishes, alongside top-shelf spirits and signature cocktails.

Dining Spaces.

The main restaurant space features standard table seating, alongside great bar seats and comfortable couches for relaxing, all with a view. Floor to ceiling sliding windows can be opened in summer to enhance the waterfront atmosphere of the venue, and there is a sunny deck area that boasts both couches and high seating from which to enjoy the view of local boats coming and going.

Entire Venue.

Pearl is available for exclusive use, inclusive of the outdoor deck area, with a variety of seating options available.

Capacity

Seated:	40
Cocktail:	55

Minimum food and beverage costs apply according to seasonality. Where the cost of food and beverage does not meet the minimum spend, the residual amount is payable as a venue hire fee.





PEARL MENUS + BEVERAGES.

The intimate nature of Pearl's venue allows for great flexibility with menu options. For groups, Pearl can offer a lighter sit-down style dining option, canape packages, or a set menu tailored to your requirements, with the additional option of freshly shucked oysters from the oyster bar.

Signature and classic cocktails using top shelf spirits are a feature, along with the specialty George Mure Wine and Cider range, exclusively available from the three Mures owned restaurants. Pearl beverages are charged on consumption.

Contact Us.

Location.

Mures Fish Center
Victoria Dock
Hobart TAS 7000
AUSTRALIA

Event Enquiries.

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Open 7 days a week.

