



Wrest Point Conference & Events

FOOD & BEVERAGE GUIDE 2026/27



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Welcome to Wrest Point

WREST POINT IS A TASMANIAN ICON WITH A LONG HISTORY AND PROUD CONNECTION TO THE LOCAL COMMUNITY.

Our famous tower is a Hobart landmark and instantly recognisable in the city's skyline. Home to Australia's first casino, Wrest Point is the premier choice for Hobart accommodation, dining, events and first-class entertainment. It's a venue that radiates comfort, tradition and excitement, with an absolute waterfront location.

Welcome to the Wrest Point experience – a place where the little things matter and every day is a celebration.

Wrest Point is home to five restaurants, including waterfront and fine dining options. There are four bars, a boutique casino, live entertainment on weekends and a range of accommodation options.

THE PERFECT PARTNERSHIP FOR CONFERENCES, MEETINGS AND EVENTS

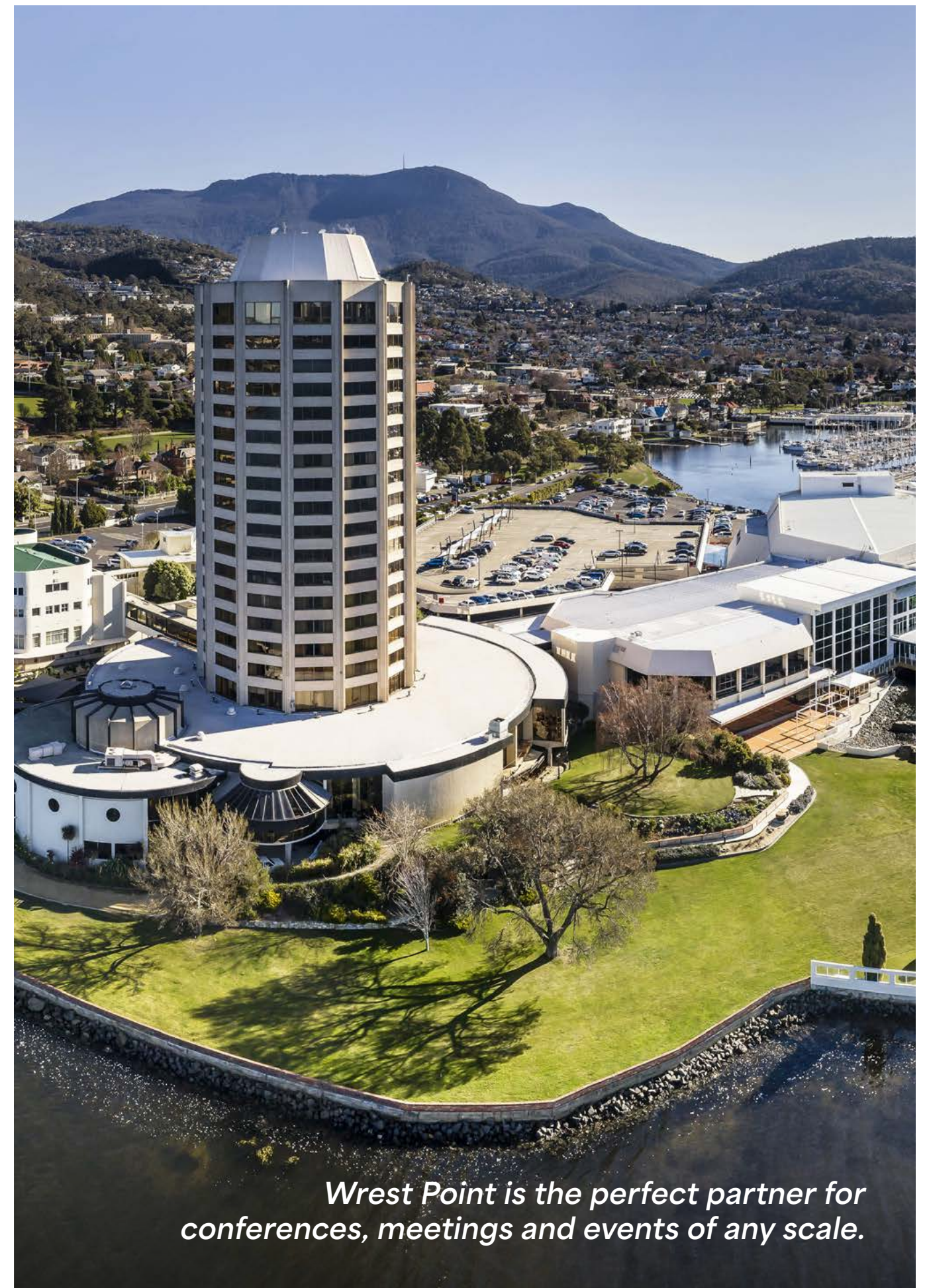
At Wrest Point, versatility and flexibility are at the heart of what we offer. With a scenic waterfront location, exclusive private jetty access, and a wide range of purpose-built facilities, we provide the ideal setting for events of all sizes.

Our venue features 12 multi-purpose function spaces, including executive boardrooms, exhibition halls, gala dinner venues, and a tiered auditorium. Whether you're planning a small business meeting, a multi-day conference, or a banquet for 650 guests, we have the space and expertise to deliver. In fact, we can accommodate up to 1,600 attendees across our precinct.

Whatever the occasion, Wrest Point is committed to delivering a seamless, stress-free, and memorable experience for you and your guests.

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.



Wrest Point is the perfect partner for conferences, meetings and events of any scale.

Breakfast

CONTINENTAL BUFFET – MINIMUM 30 GUESTS

Platters of seasonal fruits. **LG V NN ND VEGAN**

Basket of house baked croissants, Danish pastries, preserves, honey, butter. **V**

Bircher muesli topped with green apple and roasted hazelnuts. **V**

Assorted fruit juices.

Freshly brewed tea and coffee.

WREST POINT SIGNATURE BUFFET – MINIMUM 30 GUESTS

Platters of seasonal fruits. **LG V NN ND VEGAN**

Basket of house baked croissants, Danish pastries, preserves, honey, butter. **V**

Vanilla yoghurt, poached seasonal fruit, granola. **V**

Scrambled free range eggs. **LG V NN**

Bacon rashers. **LG NN ND**

Scottsdale pork, parsley and sage sausage. **LG NN**

Roasted tomato. **LG NN**

Field mushrooms. **LG V NN ND**

Potato gems. **V NN ND**

Toast station with a selection of breads. **V NN ND**

Assorted fruit juices.

Freshly brewed tea and coffee.

Breakfast

PLATED BREAKFAST – MINIMUM 30 GUESTS

On the table

Platters of sliced seasonal fruits. **LG NN V ND VEGAN**

House baked croissants, Danish pastries, preserves, honey, butter. **V**

Assorted fruit juices.

Freshly brewed tea and coffee.

Select one from the following:

Poached free range eggs, avocado, roma tomato, roquette, grilled Turkish bread. **V NN**

Grilled assorted mushrooms on brioche, poached free range eggs, enoki hay, shaved pecorino. **V NN**

Tasmanian smoked salmon, scrambled eggs, asparagus, sourdough. **NN A**

Roasted tomato, field mushrooms, Scottsdale pork, parsley and sage sausage, scrambled free range eggs, crisp bacon, sourdough. **NN**

Potato hash, hot smoked ocean trout, poached free range eggs, roquette, hollandaise. **LG NN**

Eggs benedict, shaved leg ham, poached free range eggs, toasted sourdough, hollandaise sauce. **NN**

Buddha bowl quinoa, macerated raisin, smoked almonds, avocado, asparagus, Persian feta, poached free range egg, green goddess dressing. **V LG**

Meeting packages

FULL DAY DELEGATE MEETING PACKAGE MINIMUM 30 GUESTS

Includes:

Room Hire

All day room access from 8am – 6pm

Morning Tea

Select two items from the Breaks Menu, served with freshly brewed tea and coffee

Lunch

Networking Baguette Lunch

Optional Hot Buffet Lunch upgrade available (minimum 50 guests)

Afternoon Tea

Select two items from the Breaks 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

HALF DAY DELEGATE MEETING PACKAGE MINIMUM 30 GUESTS

Includes:

Room Hire

Half day room access from 8am – 1pm or 1pm – 6pm

Catering

Choice of Morning or Afternoon Tea with freshly brewed tea and coffee

Networking Baguette Lunch

Optional Hot Buffet Lunch upgrade available (minimum 50 guests)

Audio Visual

- 1 × Data Projector and Screen
- 1 × Flipchart and Accessories
- Sound System – Basic
- Microphone
- Lectern

Complimentary

- Iced water
- Mints
- Pads and Pens

Meeting packages

FULL DAY SMALL MEETING PACKAGE MINIMUM 10 GUESTS

Includes:

Room Hire

All day room access from 8am – 6pm in either:

- Executive Boardroom
- Riviera Room

Morning Tea

Select two items from the Breaks Menu, served with freshly brewed tea and coffee

Lunch

Networking Baguette Lunch

Afternoon Tea

Select two items from the Breaks Menu, served with freshly brewed tea and coffee

Audio Visual

- 1 × Data Projector and Screen
- 1 × Flipchart and Accessories

Complimentary

- Iced Water
- Mints
- Pens and Pads

HALF DAY SMALL MEETING PACKAGE MINIMUM 10 GUESTS

Includes:

Room Hire

Half day room access from 8am – 1pm or 1pm – 6pm in either:

- Executive Boardroom
- Riviera Room

Catering

Choice of Morning or Afternoon Tea

Select two items from the Breaks Menu

Networking Baguette Lunch

Audio Visual

- 1 × Data Projector and Screen
- 1 × Flipchart and Accessories

Complimentary

- Iced Water
- Mints
- Pens and Pads

Breaks menu

BREAKS MENU

Choose two break items per break from the selections below. Each item is a serving of approximately 1.5 portions per person. All breaks include freshly brewed tea and coffee.

SAVOURY OPTIONS

- Pork and prune sausage rolls.
- Vegetarian scrolls. **V NN**
- Ham and cheese croissant.
- Spinach and feta pastizzi.
- Chef's selection of mini quiches.

FRESH OPTIONS

- Seasonal sliced fruit platters.
- Yoghurt and toasted granola.

SWEET OPTIONS

- Selection of housemade biscuits and cookies.
- Baked lemonade scones, served with jam and cream.
- Berry friand. **V LG**
- Fruit financier. **V LG**
- Carrot cake. **V LG**
- Assorted house-baked petite danishes.
- Assorted cupcakes.
- Assorted filled doughnuts.
- Assorted sweet tartlet.

BEVERAGES

- Freshly brewed tea and coffee.
- Half day continuous brewed tea and coffee.
- Full day continuous brewed tea and coffee.
- Full day barista coffee cart*
- *Charges apply. Includes 200 espresso coffees and personal barista. Additional coffees charged to master.



Exceptional cuisine that impresses delegates with fresh Tasmanian flavours, seamless service, and outstanding quality.

Lunch

NETWORKING BAGUETTE LUNCH – MINIMUM 10 GUESTS

Choose two baguettes, one wrap, one salad and one dessert from below selections.
Includes freshly brewed tea and coffee and a selection of soft drinks and juices.

FRESH BAKED BAGUETTES (choose two)

Shaved leg ham, mesclun, pickled onions, cheddar, red pepper relish. **NN**

Salami, Brie, roasted red peppers, roquette, basil pesto aioli.

Free range egg, herbed mayonnaise, lettuce. **V NN ND**

Turkey breast, tomato, bacon, mayonnaise, cos lettuce. **NN ND**

Roasted butternut pumpkin, goat’s feta, cos lettuce, capsicum, hummus. **V NN**

TORTILLA WRAPS (choose one)

Tandoori grilled chicken, cucumber, spinach, coriander, mango mayonnaise. **NN**

Grilled beef, lettuce, Spanish onion, cucumber, roasted capsicum, tzatziki. **NN**

SALADS (choose one)

Potato salad, bacon, pickles, spring onion, eggs, sour cream, mustard mayonnaise. **NN LG**

Baby cos lettuce salad, fennel and pickled onion, parmesan, ranch dressing. **V NN LG**

Caprese salad, vine ripened tomato, bocconcini, basil, oregano, extra virgin olive oil. **V NN**

Roquette salad, pear, toasted walnuts, pecorino, vino cotto. **V LG**

Roasted carrot and beetroot salad, quinoa, Italian parsley, Persian feta, burnt orange dressing. **V NN LG ND**

Pasta salad, tomato, feta cheese, onion, fresh basil, oregano, lemon olive oil. **V NN**

DESSERTS (choose one)

Mini pavlova. **V LG**

Lemon meringue tart. **V LG**

White chocolate blondie. **V**

Seasonal sliced fruit platters.

Raspberry baked cheesecake. **V**

Valhalla dixie cups and sundae topping station.

Lunch

HOT BUFFET LUNCH – MINIMUM 50 GUESTS

Choose two hot items, three salads, two desserts from below selections.
Includes freshly brewed tea and coffee and a selection of soft drinks and juices.

HOT ITEMS (choose two)

Moroccan chicken, fragrant tomato sauce, roasted chickpeas, coriander, almond rice pilaf. **LG**

Oven baked salmon, creamed leeks, roasted new season potatoes. **LG NN A**

Fried chicken karaage, coriander, sesame kewpie, stir fried egg noodle. **NN ND**

Slow cooked beef, forest mushrooms, spec bacon, fried chat potatoes. **LG NN ND**

North African lamb tagine, roasted almonds, coriander, roasted capsicum cous cous. **LG ND**

Chana dal, lentils in a spiced tomato gravy, coriander. **V NN VEGAN LG ND**

SALADS (choose three)

Potato salad, bacon, pickles, spring onion, eggs, sour cream, mustard mayonnaise. **NN LG**

Baby cos lettuce salad, fennel and pickled onion, parmesan, ranch dressing. **V NN LG**

Caprese salad, vine ripened tomato, bocconcini, basil, oregano, extra virgin olive oil. **V NN**

Roquette salad, pear, toasted walnuts, pecorino, vino cotto. **V LG**

Roasted carrot and beetroot salad, quinoa, Italian parsley, Persian feta, burnt orange dressing. **V NN LG ND**

Pasta salad, tomato, feta cheese, onion, fresh basil, oregano, lemon olive oil. **V NN**

DESSERTS (choose two)

Mini pavlova. **V LG**

Lemon meringue tart. **V LG**

White chocolate blondie. **V**

Seasonal sliced fruit platters.

Raspberry baked cheesecake. **V**

Valhalla dixie cups and sundae topping station.

INDIVIDUAL TAKEAWAY LUNCH BOX

Salad roll

Whole fruit

Chocolate bar

Sweet treat

Bottled water

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

Confit ocean trout, cucumber and grape salsa, horseradish yogurt, caviar, chive oil. **NN LG A**

Mushroom risotto, reggiano, truffle oil, petite herbs. **LG V NN**

Baked caramelised onion and goats cheese tart, compressed pears, candied walnuts, roquette, parmesan crisp. **V NN**

Textures of roasted carrot, pickled cauliflower and raisin salad, hazelnut, puffed rice. **V LG ND**

Air dried beef, pickled shallots, shaved pecorino, baby cos, truffle aioli. **NN**

Orange and chilli marinated slow cooked pork belly, Asian cucumber salad, Gochujang mayonnaise. **LG NN**

MAIN

Pressed lamb shoulder, buttery mash, market greens, slow roasted Spanish onion, red wine jus. **LG NN**

Confit duck leg, seared breast, parsnip puree, red cabbage, currant jus. **LG NN**

Blue eye trevalla, smashed chat potatoes, asparagus, compressed fennel, romesco. **A**

Wild Clover loin of lamb, broccolini, caponata, potato rosti, rosemary jus. **LG NN**

Roasted butternut pumpkin, cracked buckwheat, miso emulsion, spiced pepitas.

Roast Beef sirloin, duck fat potatoes, seasonal greens, brandy mustard jus. **LG NN**

Chicken breast, mushroom fricassee, lyonnaise potatoes, market greens. **LG NN**

DESSERT

Fallen apple bavarois, chocolate and walnut soil, Huon apple cider gel. **V LG**

Baked lemon tart, raspberry French meringue, orange, cassis gel and Chantilly cream.

Raspberry slice, lemon curd, chocolate. **V NN**

Pavlova, whipped cream, fresh berries, tropical fruit gel. **V NN LG**

Caramelia chocolate crémeux tart, hazelnut, salted caramel popcorn. **V**

Baked vanilla cheesecake, blueberry compote, mandarin curd, thyme streusel. **V LG**

SIDE DISHES

Optional add on available

Roasted carrots, caramelised butter, thyme.

New potatoes, mint, Tasmanian olive oil.

Green beans, toasted almonds.

Bitter leaf salad, sweet vinaigrette.

Buffet menus

BUFFET STANDARD MINIMUM 50 PEOPLE

Freshly baked bread rolls.

Condiments.

SALADS

Garden salad, lettuce, cherry tomato, capsicum, cucumber, red onion, radish, French dressing. **LG V NN ND**

Roasted carrot and beetroot salad, quinoa, Italian parsley, Persian feta, burnt orange dressing. **V NN LG ND**

Pasta salad, tomato, feta cheese, onion, fresh basil, oregano, lemon olive oil. **V NN**

HOT DISHES

Roasted Scottsdale pork striploin, red wine jus. **LG NN ND**

Moroccan chicken, spiced tomato. **LG NN ND**

Roasted chat potatoes, sweet potatoes, garlic, rosemary. **LG ND NN V**

Almond rice pilaf. **LG ND V**

DESSERTS

Gateaux and tarts.

Mini pavlova and petite desserts.

Whipped cream and coulis.

Fresh fruit salad.

Freshly brewed tea and coffee.

BUFFET PREMIUM MINIMUM 50 PEOPLE

Freshly baked bread rolls.

Condiments.

SALADS

Potato salad, bacon, pickles, spring onion, eggs, sour cream, mustard mayonnaise. **NN LG**

Baby cos lettuce salad, fennel and pickled onion, parmesan, ranch dressing. **V NN LG**

Caprese salad, vine ripened tomatoes, bocconcini, basil, oregano, extra virgin olive oil. **LG NN V ND**

HOT DISHES

Grilled market fish, lemon beurre Blanc. **LG NN A**

Beef striploin, red wine jus. **LG NN ND**

Glazed teriyaki chicken thigh, spring onions, yuzu sesame. **NN LG ND**

Roasted chat potatoes, garlic, rosemary. **NN ND LG V**

Steamed market vegetables. **LG V**

Cauliflower gratin **V NN**

DESSERTS

Gateaux and tarts.

Mini pavlova and petite desserts.

Whipped cream and coulis.

Fresh fruit salad.

Freshly brewed tea and coffee.

Share platters

SHARE PLATTERS – MINIMUM 50 GUESTS, MAXIMUM 200 GUESTS

TASTE OF LAND AND SEA ENTRÉE PLATTERS

Selection of cold cuts, smoked and pickled seafood.

Marinated olives, feta and grilled vegetables, hummus, baba ganoush, Turkish flat bread.

SHARED MAIN COURSE PLATTERS (choose two)

BBQ spiced roasted chicken, smashed chat potatoes, slaw, house BBQ sauce.

Whole roasted Cape Grim striploin, roasted Swiss brown mushrooms, broccolini, chimichurri.

Baked ocean trout, steamed new potatoes, green beans, confit tomato, dill aioli. **A**

North Indian style roasted capsicum and paneer curry, served with steamed basmati rice and roti.

SHARED DESSERT (choose one)

Seasonal berry pavlova, berries, lemon curd, crispy fruit textures.

Classic tiramisu, espresso flavored lady fingers, whipped mascarpone.

Canapés

CANAPÉ PACKAGES – MINIMUM 30 GUESTS

Half hour package – two cold items and one hot item

One hour package – two cold items and two hot items

One and a half hour package – two cold items, two hot items and one substantial canapé

Two hour package – two cold items, three hot items and one substantial canapé

Three hour package – three cold items, three hot items and either one substantial canapé or dessert

Substantial canapé

COLD CANAPÉS

Tasmanian confit ocean trout, pea shoots, crème fraiche, salmon pearls. **LG NN A**

Buttermilk poached chicken, apple, celery, micro herbs. **LG NN**

Half shell oysters with ponzu dressing. **LG ND NN A**

Marinated tomato and olive tart, oregano, Persian feta. **NN V**

Mushroom pate, crouton, herbs. **VEGAN V NN ND**

HOT CANAPÉS

Mushroom arancini, truffle aioli, grated pecorino. **V NN**

Gochujang marinated chicken skewers, Korean barbeque mayonnaise. **LG ND**

Smoked ham hock and cheese croquette, sweet mustard pickle. **NN**

Cheeseburger spring roll, relish.

Steamed assorted dumplings, Chingkiang vinegar. **NN ND**

SUBSTANTIAL CANAPÉS

Variety of fancy mini pies, spiced tomato relish. **NN**

Petit American cheeseburger, brioche bun, bread and butter pickle. **NN**

Panko crumbed market fish, salt and vinegar crisps, lemon caper mayonnaise. **NN A**

Buttermilk fried chicken slider, slaw. **NN**

DESSERT

Mini pavlova. **V LG**

Lemon meringue tart. **V LG**

White chocolate blondie. **V**

Raspberry baked cheesecake. **V**

PLATTERS – SERVE 10 GUESTS EACH

Charcuterie platters – assortment of cold cuts, mustard, pickles, crisp breads.

Antipasto Platters – Selection of grilled and marinated vegetables, olives, cheese, dips, breads.

Beverages

STANDARD PACKAGE

Please select one white and one red for this package from the selection below.

SPARKLING

Hardys The Riddle Sparkling (AUS)

WHITE WINE

Hardys The Riddle Sauvignon Blanc (AUS)

Hardys The Riddle Chardonnay (AUS)

RED WINE

Hardys The Riddle Cabernet Merlot (AUS)

Hardys The Riddle Shiraz (TAS)

BEER AND CIDER

Tasmanian Draught Beer, Light and Full Strength

5 Seed Apple Cider

NON ALCOHOLIC

Chilled orange juice and assorted soft drinks

PREMIUM PACKAGE

Please select one sparkling, one white and one red for this package from the selection below.

SPARKLING

Ninth Island Sparkling Cuvée (TAS)

Ziro Prosecco Brut DOC (ITA)

WHITE WINE

Ninth Island Sauvignon Blanc (TAS)

Eddystone Point Pinot Gris (TAS)

Josef Chromy Pepik Chardonnay (TAS)

RED WINE

Ninth Island Pinot Noir (TAS)

Holm Oak Cabernet Merlot (TAS)

Ponting The Pinnacle Shiraz (SA)

BEER AND CIDER

Tasmanian Draught Beer, Light and Full Strength

5 Seed Apple Cider

NON ALCOHOLIC

Chilled orange juice and assorted soft drinks

Cocktail options available to be added to your event, designed just for you.

Beverages

SPARKLING WINES

Hardys The Riddle Sparkling (AUS)

Jansz Premium Cuvée (TAS)

Ninth Island Sparkling (TAS)

WHITE WINES

Hardys The Riddle Sauvignon Blanc (AUS)

Hardys The Riddle Chardonnay (AUS)

Josef Chromy Pepik Chardonnay (TAS)

Ninth Island Sauvignon Blanc (TAS)

Eddystone Point Pinot Gris

Ninth Island Rosé

Holm Oak Pig & d’Pooch Moscato (TAS)

RED WINES

Hardys The Riddle Cabernet Merlot (AUS)

Ninth Island Pinot Noir (TAS)

Holm Oak Cabernet Merlot (TAS)

Seppelt Great Entertainer Shiraz (AUS)

Ponting The Pinnacle Shiraz (SA)

SPIRITS / APERITIFS / LIQUERS

Standard

Premium

BEER SELECTIONS

10oz Glass

15oz Glass

Jug

Bottled beers

Bottled cider

SOFT DRINKS AND JUICES

10oz Glass

15oz Glass

Jug

Exhibition services

Wrest Point Conference Centre offers a comprehensive trade exhibition package including in-house trade booths and services.

Please ask your Event Consultant for more information and a copy of the Wrest Point Exhibitors' pack.

EXHIBITION BOOTH HIRE PACKAGE

For duration of the exhibition

- Setup and dismantling
- Booths*
- Company name printed using computerised lettering and laminated finish
- Two spotlights clipped to fascia board
- Daily cleaning
- Trestle table
- Chairs

*Two colour booth options are available, with custom-designed booths also offered. Please discuss these options with your Event Consultant, who can advise on our preferred local suppliers.

SMALL TRADE PACKAGE

For duration

Includes

- Poster board (double-sided)
- Standard clothed table with two chairs

• Power board

Additional Items (per day)

- Trestle table (1.8m or 2.4m)
- Power board
- Poster board (double-sided)

Audio visual

Wrest Point has a dedicated in-house audiovisual team. Below is a list of our available audiovisual equipment. Additional equipment can be sourced through our preferred partner suppliers. Please discuss your individual requirements with a member of our team.

WI-FI

Wrest Point offers premium internet services that can be customised to suit your event requirements. Connectivity options include NBN FTTN via one of our 15 NTUs, as well as direct fibre connections from Optus, TPG, Telstra or 42-24.

High-speed Wi-Fi is available throughout all convention rooms and event spaces and can be tailored with customised, user-friendly network names and passwords specific to your event.

VISION

Data projectors and screens (two screens are recommended for 50+ delegates)

HP laptop and Logitech wireless mouse

Vision mixers

22" computer monitor

65" LCD monitor with stand

JVC ProHD camera and tripod

HDMI - SDI box

Ds and clicker

Front projection screen (portable tripod)

LIGHTING

Lectern spotlight (profile)

LED multi pars

Robe 100's

Haze machine

Mirror balls

Stage wash

Moving lights (wash)

Moving lights (spots)

Lighting desks

Room wash for Tasman

AUDIO

Sound system

Radio microphones

(Headset/roving/lapel)

Media splitter

QSC audio desks

Wired microphones

Foldback speakers

Talkback system (Headset intercom system includes two wireless)

Band sound equipment for four members includes:

- 4 wedges
- 14 microphones (drum mics, instrument, vocal)
- 12 microphone stands
- 2 DI boxes
- Power and signals to suit

MISCELLANEOUS

Whiteboard

Flip charts

Slide clicker

Lecterns

Drum risers

Camera risers

Portable dance floor (indoors only)

Power board

Camera recording (not including storage device)

TECHNICIANS

Charged by the hour

A minimum of three hours applies

Audio visual packages

SMALL MEETING PACKAGE

(Included in the small meeting price)

- Data projector/s and screen/s
- 1 × Flipchart and accessories
- 1 × Power board
- 1 × Slide clicker
- 1 × HDMI cable (client laptop required)
- Free Wi-Fi throughout the property
- 1 × AV Technician – set-up and basic meet-and-greet included to confirm AV is set and working. If in-room technician is required, additional charges apply.*

LARGE MEETING PACKAGE

(Included in the DDP price)

- Data projector/s and screen/s
- 1 × Lectern with wired microphone
- 1 × Basic sound system
- 1 × Power board
- 1 × Slide clicker
- 1 × HDMI cable (client laptop required)
- Free Wi-Fi throughout the property
- 1 × AV Technician – set-up and basic meet-and-greet included to confirm AV is set and working. If in-room technician is required, additional charges apply.*

COCKTAIL EVENT

- Data projector/s and screen/s
- 1 × Lectern with wired microphone
- Basic sound system
- Stage
- Background music
- 1 × AV Technician – set-up and basic meet-and-greet included to confirm AV is set and working. If in-room technician is required, additional charges apply. If lighting is required, an additional technician will be required and additional charges will apply.*

EVENTS PACKAGE

- Data projector/s and screen/s
- 1 × Lectern with wired microphone
- Sound system
- Stage
- 1 × Laptop
- 1 × Lectern spotlight – stationary
- 1 × AV Technician – set-up and basic meet-and-greet included to confirm AV is set and working. If in-room technician is required, additional charges apply. If lighting is required, an additional technician will be required and additional charges will apply.*

VISION PACKAGE

Suitable for dinners, conferences, and events that require multimedia presentations, with the ability to manage and control multiple media sources.

- Vision mixer
- 2 × Laptops
- 22" screen
- Ds and clicker
- A dedicated AV tech will be required for the duration of the event if this package is purchased.

ADDITIONAL NOTES

AV Technician set-up and basic meet-and-greet allows for a maximum 3-hour engagement. Additional technician labour to be charged in full if required, including if a dedicated in-room technician is required.

All events in Tasman Room, Showroom or Plenary Hall require a dedicated AV technician for the full duration of the event, including rehearsals. The AV meet-and-greet in AV packages does not apply to these spaces due to the complexity of AV in these spaces and the requirement of dedicated technician.

Audio visual packages

SMALL VIDEO CONFERENCE PACKAGE 10-30 GUESTS

- 1 × Logitech rally video conferencing system
Includes 2 microphones
- Additional microphones (Up to 4 additional microphones available)

LARGE VIDEO CONFERENCE PACKAGES 30+ GUESTS

Option 1 – Single Camera (locked off)

- 1 × Camera
- Locked-off setup (no operator required)
- 3 hours AV technician setup and pack-down

Option 2

- 2 × Cameras
- 1 × Vision switcher
- Each camera requires an operator

Option 3

- 3 × Cameras
- 1 × Vision switcher

Each camera requires an operator

Room hire inclusions

ROOM SETUP

- Registration table - 2 × trestle tables and 4 × chairs.
- Client-preferred room setup style based on the capacity grid. Additional room resets will incur a fee.

FURNITURE AND STYLING:

- Tablecloths:
 - Black for conferencing.
 - White for dinner service (unless otherwise specified).
- Notepads and pens will be placed at a central station unless table placement is requested.
- Mints and water will be provided on tables.
- Pinboard or easel for displaying the table seating chart. If a TV is preferred, additional charges will apply.
- Minimal A4 and A3 portage signage as required.
- Cleaning will be carried out before and after the event. Any additional cleaning requirements will incur an additional fee or be negotiated as required.

ADDITIONAL NOTES

Additional items, including extra trestle tables and styling, may be requested and are subject to availability and additional charges.

ACCESS TIMES

- General meetings and conferences: access permitted one hour prior to the scheduled start time.
- Luncheons and formal events: access permitted three hours prior to the event start time.
- Extended or early access: additional access or prior bump in may be arranged upon request and is subject to availability and additional fees. This includes exhibitor, stylist or other supplier bump in prior to all events.



Unmatched capacity, flexible spaces and premium service combine to deliver exceptional conferences and large-scale events.

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:

Ashmore Foods - Sustainably sourced fish and seafood showcasing the best Tasmania has to offer.

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.

Huon Aquaculture - Australia’s signature producer of Atlantic salmon, a local, family-owned company based in southern Tasmania.

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

Petuna Seafoods - An award-winning, family-owned company dedicated to high-quality, sustainably sourced seafood and environmental stewardship.

Nichols Poultry - Free range poultry from the green pastures of Sassafras in northern Tasmania.

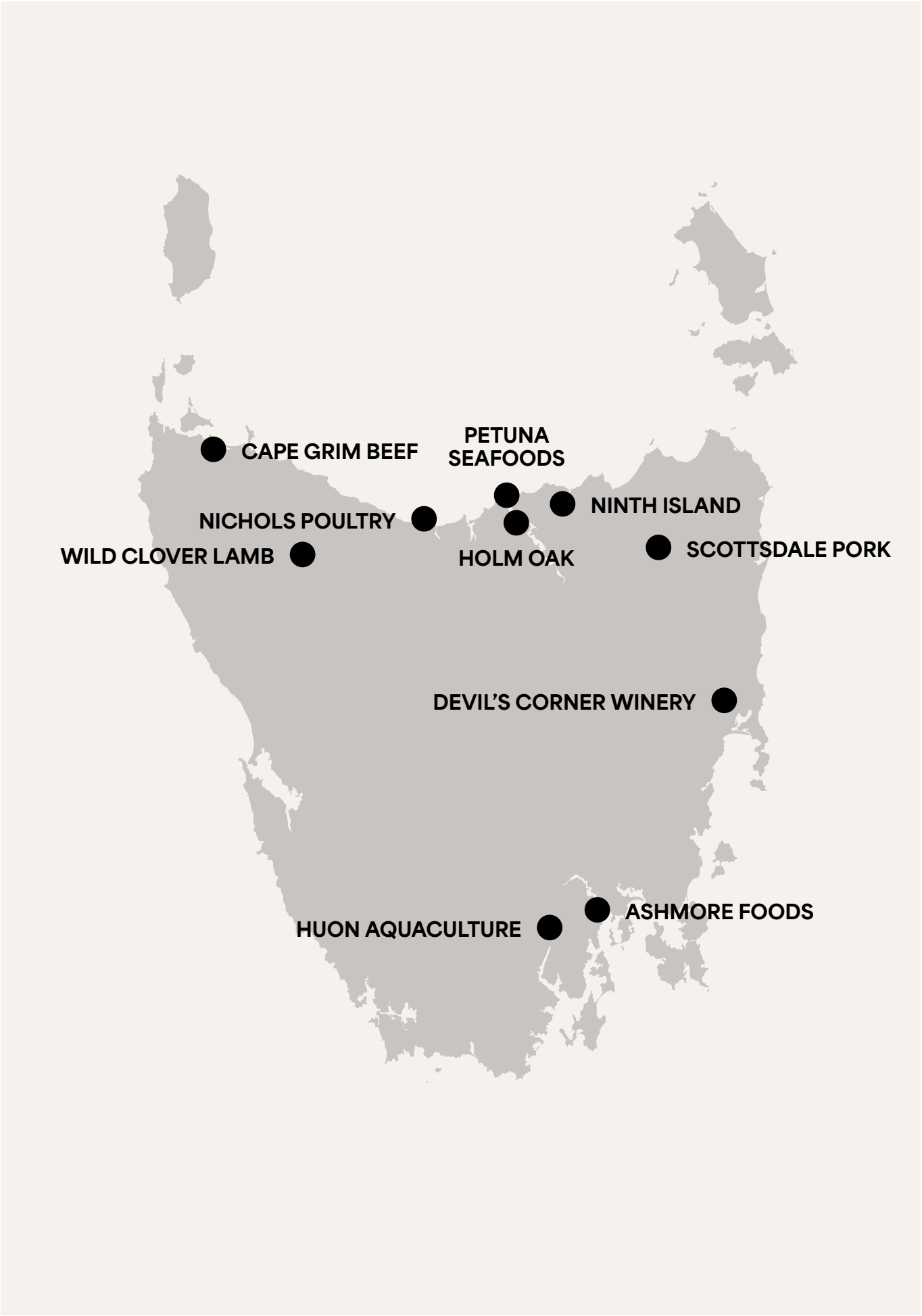
Devil’s Corner Winery - Crafting award-winning wines shaped by a cool maritime climate and fertile soils at Apslawn.

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:

- Elemi Labna
- Lenah Game Meats
- Pyengana Dairy Company
- Tasmanian Octopus Products
- Westhaven Dairy
- Ziggy’s Smallgoods



Our community

VARIETY TASMANIA

Wrest Point 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.



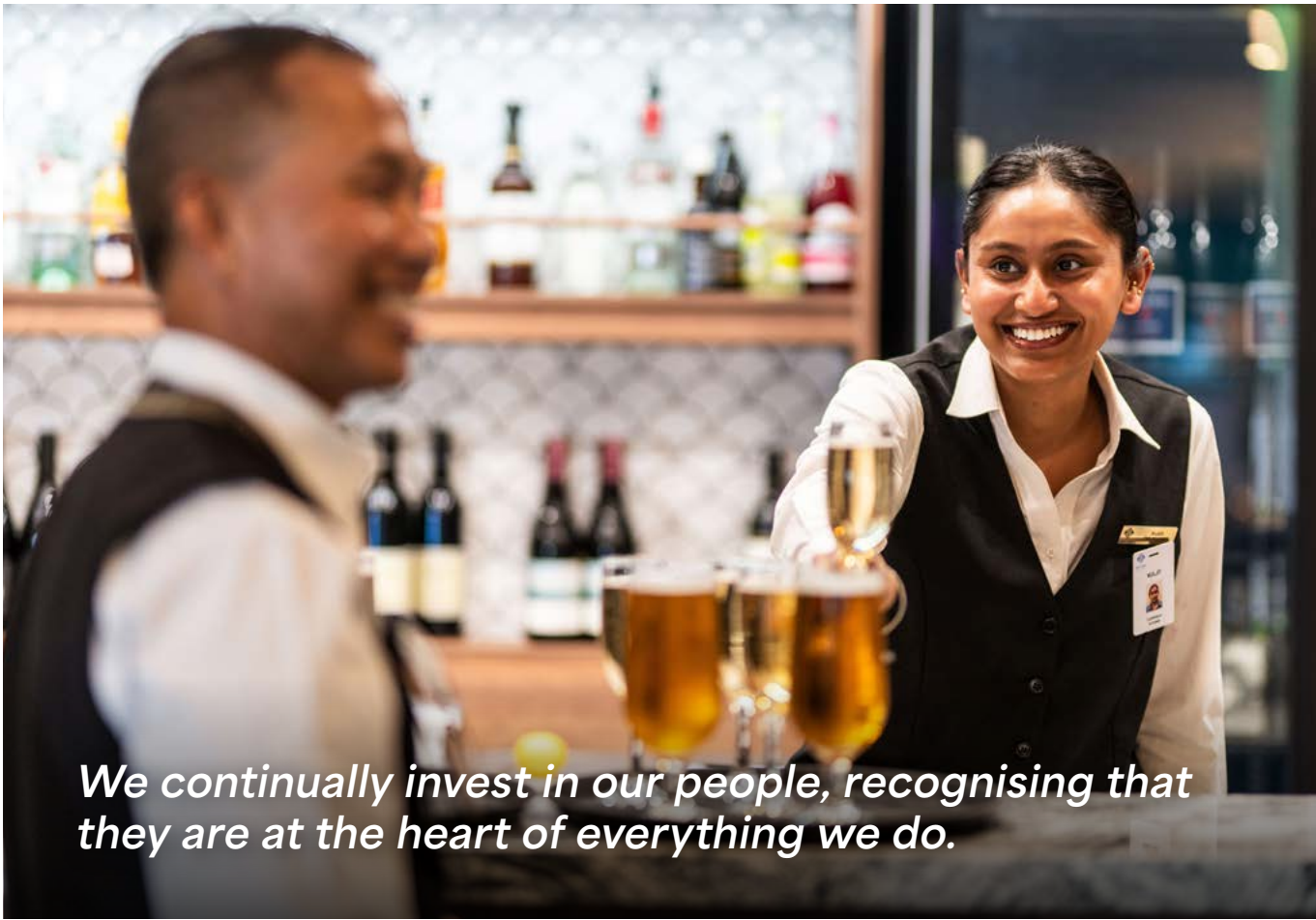
Our people

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.



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Sustainability

In all its operations Federal Group 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 Group 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



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 **Federal Hospitality**

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