

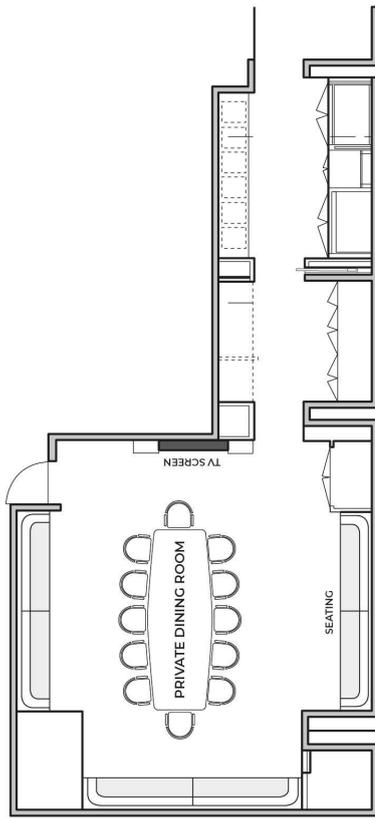
  
HOTELS & RESORTS

MEETINGS  
& EVENTS

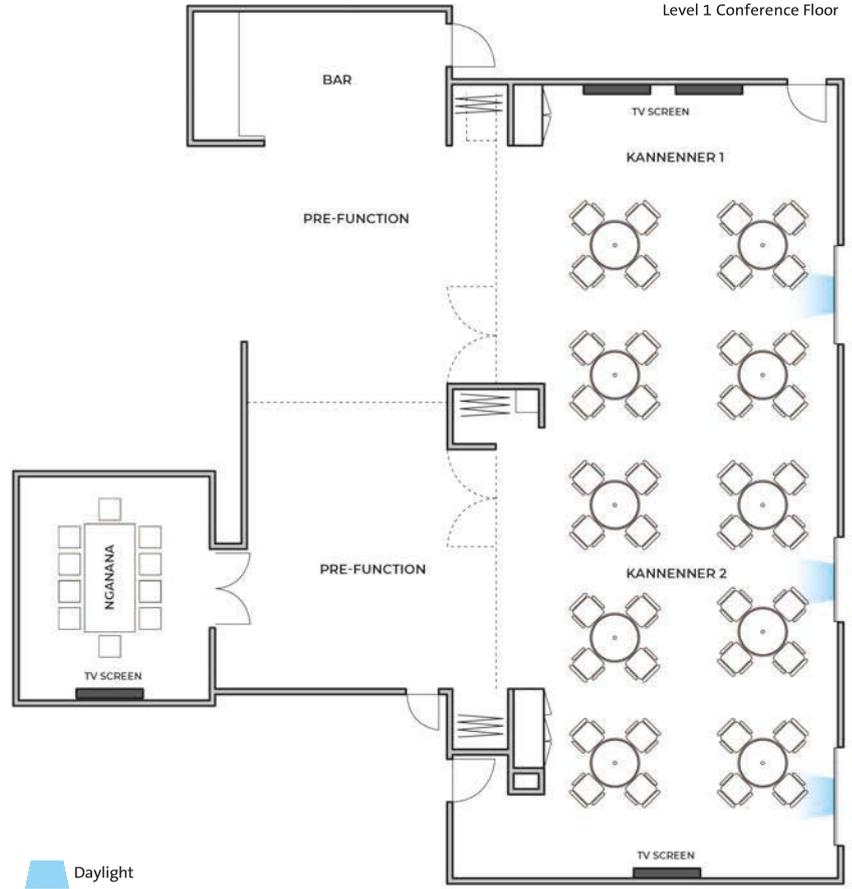
*Hobart*  
Australia



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.



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## 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.*

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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

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### 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.  
Heirloom tomato & roast pepper salad, basil, chickpeas, oregano, sumac & almond cream  
The Tesoro Special, chorizo, fennel seeds, red onion, basil, spinach, scrambled egg, sourdough, crispy kale  
Buttermilk waffle, whipped vanilla ricotta, lemon syrup & poached peaches  
Breakfast sandwich, brioche bun, tomato chilli relish, Ziggy's bacon, fried egg, 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**  
**direct phone +61 (0)3 6235 9818**

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Australia

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