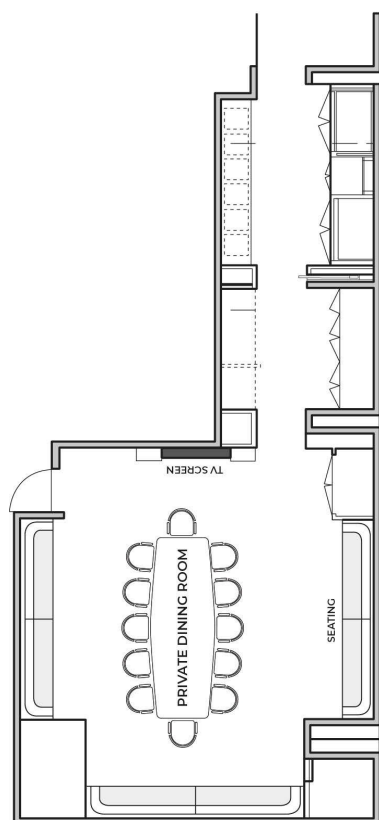


Tasmanian Hospitality
**AWARDS FOR
EXCELLENCE**
2025
GOLD WINNER

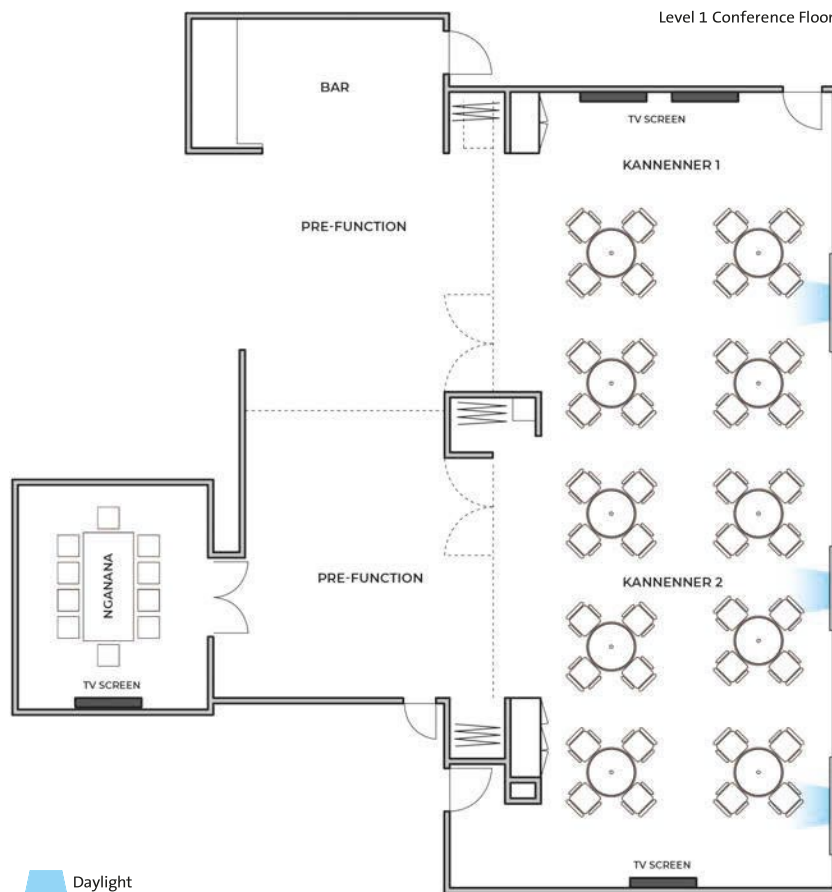
Hobart
Australia



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 award-winning hotel.

	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 can host up to 150 guests across a dedicated Conference Floor on level one of the hotel. Our spaces offer 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.

*Gold Medal Winner 'Best Meeting & Events Venues' 2025 Tasmanian Hospitality Awards for Excellence.
Finalist 'Best Meeting & Events Venue' 2025 Australian Hotels Association National Awards.*

Meeting Packages

Culinary excellence is part of our brand's rich history. Our refreshments and conference catering will keep you energised and motivated with a focus on sustainability.

- **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 Restaurant located on the ground floor, is 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 include photocopying, printing (fee payable)

LET'S MAKE IT REWARDING

From meetings to milestones

2X Reward points. Until 31 Dec 2026.

RAFFLES \ SOFTEL \ BANYAN TREE \ FAIRMONT \ MGALLERY \ RIXOS \ 25HOURS \ DELANO \ MONDRIAN
SLS \ SO \ MANTIS \ ART SERIES \ PULLMAN \ SWISSÖTEL \ MÖVENPICK \ GRAND MERCURE \ PEPPERS
THE SEBEL \ ADAGIO \ HANDWRITTEN COLLECTION \ MANTRA \ NOVOTEL \ MERCURE \ BREAKFREE \ IBIS

REGISTER NOW



*Condition apply

ALL
ACCOR



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 our talented chef at award-winning Tesoro Modern Italian Restaurant.

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 practised 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.

MÖVENPICK
HOTELS & RESORTS

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.

MORNING TEA and AFTERNOON TEA OPTIONS

(Choose three options for each tea break)

Sweet options

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

Savoury

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

LUNCH

Sandwiches and wraps

(Choose two sandwiches and one 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 A
Chicken Caesar
Hummus and salad V, VG
Roast vegetable and salsa verde V, VG

Salads (Choose two)

Baby cos, cucumber and Tasmanian fetta V
Roast beetroot, hazelnut and lemon yoghurt V
Ancient grains, cranberries, parsley, kale, toasted seeds V, VG
Green bean, snow peas, shaved fennel, toasted sesame V, VG
Greek style cucumber, fetta, tomato and sumac V, VG
Pasta, semi-dried tomato, roasted shallots, basil, spinach V, VG
Creamy pink eye potato, chive and seeded mustard V



Hot Buffet Lunch Option

Additional 6pp

(minimum 20 guests)

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 V
Roast beetroot, hazelnut and lemon yoghurt V
Ancient grains, cranberries, parsley, kale, toasted seeds V, VG
Green bean, snow peas, shaved fennel, toasted sesame V, VG
Greek style cucumber, Tasmanian fetta, tomato and sumac V, VG
Pasta, semi dried tomato, parsley, roasted shallots, basil, spinach V, VG
Creamy pink eye potato, chive and seeded mustard V

Mains (Choose two)

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

Sides (Choose two)

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

Seafood Sourcing: All seafood dishes are labelled with their country of origin.

A = Australian M = Mixed (Australian & Imported) I = Imported
V = Vegetarian VG = Vegan VGO = Vegan Option Available

Tesoro Lunch Option

Add 10pp

Served in the plush surrounds of Tesoro Restaurant as an alternative to lunch in your meeting room for 8 or more guests. 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

Pepperberry cured king fish crudo, shaved apple, pickled fennel, trout roe A
Wagyu bresaola, horseradish mascarpone & parsley
Smoked buffalo mozzarella, pesto, toasted sourdough V

Option 2

Charred brussel sprouts, nduja butter, pancetta V, VG
Smoked buffalo mozzarella, pesto, toasted sourdough V
Cape Grim carne crudo (beef tartare), shallots, cornichon, horseradish cream, egg yolk jam, potato crisp

ALTERNATEDROP MAIN

Option 1

Rigatoni, braised beef and pork sausage ragout, pecorino
Pizza Mushroom, confit garlic, thyme, ricotta, fior di latte V

Option 2

Linguini, prawn, chilli, onion, garlic, tomato and lemon A
Pizza Formaggio, fior di latte, ricotta, gorgonzola, parmesan, thyme, oregano V

Option 3

Cavolo Nero Rigatoni, pecorino, crispy kale & pangrattato
Pizza Salami, tomato, chilli, olives, fior di latte, white anchovies M

Option 4

Rigatoni, braised beef and pork sausage ragout, pecorino
Pizza Margherita, tomato, parmesan, basil, fior di latte, olive oil V

SIDES

Additional 7 per item, per person (shared)

Broccolini, pistachio dressing, pecorino, lemon, parsley V
Kale, rocket, mustard dressing, pecorino, pickled fennel V
Rocket, apple, parmesan, white balsamic dressing V

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 GF

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 – apricots, pears, prunes, and mixed berry
Natural yoghurt and flavoured yoghurt
Smashed avocado

Bread selection

Assorted sliced breads including white, multi-grain, whole meal, 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 (blueberry, apricot & raisin)

Beverages

Full cream, light, skim, soy, almond milk (oat milk on request)
Orange, apple and pineapple juice
Tea and coffee station

Full Hot Buffet

House-made baked beans V
Roast tomatoes V
Grilled bacon
Sautéed spinach V
Thyme roasted mushroom
Eggs (*scrambled or poached or omelette*)
Hash browns V

TESORO PLATED BREAKFAST | 45pp

Alternate drop menu served in Tesoro or your meeting room.

On the table on arrival

Fruit plate (*one between two*) V, VG
Chia pudding, almond milk chia pudding with maple syrup, Tasmania berries & toasted Tesoro granola V, VG
Selection of Danishes & croissants (*1 plate per table*) V

Plated breakfast (*Choose two*)

Eggs Benedict, bacon, black bread, sumac, poached eggs, shaved apple, and hollandaise sauce. Smashed avocado, balsamic, whipped feta, black bread, heirloom tomato, basil

The Tesoro Special - chorizo, fennel seeds, red onion, basil, spinach, scrambled egg, sourdough, crispy kale
Sautéed mushrooms & warm quinoa salad, goat cheese, red onion, poached egg, toasted seeds, crispy kale
Breakfast sandwich, brioche bun, tomato chilli relish, bacon, herb frittata, rocket, aioli, mozzarella

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Mövenpick Plated Lunch or Dinner

75pp 2-course plated alternate drop

85pp 3-course plated alternate drop

Served in your meeting room.

ENTRÉE

Calamari fritti with chorizo and aioli I

Beetroot carpaccio, rocket, aged parmesan cheese, pistachio dressing V

Heirloom tomatoes, burrata, basil, extra virgin olive oil, local salt, cracked pepper V

MAIN

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

Chicken breast filled with Jarlsberg cheese, sundried tomato and spinach, pink eye potato and herb butter

Cape Grim porterhouse steak with jus, roasted shallots, galette, char grilled broccolini

Gnocchi, Italian pomodoro, chilli, parmesan crumbs, basil salsa V

SIDES

Additional 4 per item, per person (shared)

Rocket, pear and balsamic salad V

Rosemary and parmesan infused polenta mash V

Cos lettuce, extra virgin olive oil, Tasmanian fetta V

DESSERT

Pannacotta infused with vanilla bean, fresh Tasmanian berries and honey V

Chocolate tart with raspberry coulis, double thick cream and gold leaf V

Apple fritters rolled in cinnamon sugar, vanilla bean ice cream V

Torta di riso, almond milk and vanilla rice pudding, poached

Tasmanian Apple, apple gel, apple crisp V

Chef's selection of gelato

Tesoro Private Dining Lunch or Dinner

75pp 2-course plated alternate drop

85pp 3-course plated alternate drop

Served in Tesoro Restaurant as alternate drop

OR share-style Entrée, Choice Main and share-style Dessert.

2-COURSE MENU

First Course

Pepper berry cured king fish crudo, shaved apple, pickled fennel, trout roe A

Wagyu bresaola, horseradish mascarpone & parsley

Charred brussels sprouts, nduja butter, pancetta V, VG

Smoked buffalo mozzarella, pesto, toasted sourdough V

Additional choice when booking 3 Course:

Cape Grim carne crudo (beef tartare), shallots, cornichon, horseradish cream, egg yolk jam, potato crisp

Second Course

Half Marion Bay chicken marinated in soft herbs, garlic and anchovies, herb roast pink eye potatoes, watercress, sugar snap pea and radish salad, dry aged beef jus M

Linguini pomodoro, heirloom tomatoes, basil and stracciatella V

Cavolo Nero rigatoni, pecorino, crispy kale & pangrattato

3-COURSE MENU

Additional choices to the above selection:

First Course

Cape Grim carne crudo (beef tartare), shallots, cornichon, horseradish cream, egg yolk jam, potato crisp

Second Course

500g little neck clams and mussels, onion, garlic, chilli, tomato and seafood broth, grilled sourdough M

Rigatoni, braised beef & pork sausage ragout, pecorino

Dolci

Tiramisu, vanilla mascarpone, coffee and chocolate V

Chocolate cheesecake, chocolate & almond crumble,

Tasmanian honey, chocolate wafer V

Freshly baked Sfogliatella, lemon curd V

Cannoli, vanilla ricotta & pistachio V

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Canapé Menu

35pp – Choice of six

50pp – Choice of ten

60pp – Choice of twelve

(minimum 30 guests)

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

SUBSTANTIAL CANAPÉS

15 per person, per item.

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

Linguini pomodoro, blistered tomatoes, basil, stracciatella V
Rigatoni, braised beef and pork sausage ragout, pecorino
Cavolo Nero rigatoni, pecorino, crispy kale & pangrattato
Saffron & prawn risotto, crispy pancetta M
Linguini, prawn, chilli, onion, garlic, tomato and lemon M

DESSERT CANAPÉS

8 per person, per item.

House-made donuts with Nutella
Small gelato scoops
Rocky road
Eclairs filled with chocolate mousse
Chocolate brownies (white or dark chocolate
Raspberry and white chocolate friands
Van Diemen's Land Ice DIXIE cups
Salted caramel, mint choc chip gelato,
double choc and raspberry sorbet
Affogato

Platters

85 per platter

Italian Pizza (six pizzas) VO
Tasmanian Cheese Platter V
Tesoro Charcuterie Platter
Seasonal Vegetables and house-made dips VGO



Tour Company Group Menus

Price on application. Vegetarian/vegan option on request.

ARRIVAL DINNER

Main

Tasmanian salmon, buttered mashed potato, wilted greens,
dill hollandaise, lemon cheek A OR
Chicken breast filled with Jarslberg cheese, sundried tomato
and spinach, pink eye potato and herb butter

Dessert

Pannacotta infused with vanilla bean, fresh Tasmanian
berries and honey V OR
Apple fritters rolled in cinnamon and sugar, vanilla bean ice
cream V

FAREWELL DINNER

Entrée

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

Main

Tasmanian salmon, buttered mashed potato, wilted greens,
dill hollandaise, lemon cheek A OR
Rigatoni, braised beef & pork sausage ragout, pecorino

Dessert

Chocolate Tart with raspberry couli, double thick cream and
gold leaf V OR
Torta di riso, almond milk and vanilla rice pudding, poached
Tasmanian Apple, apple gel, apple crisp V

Seafood Sourcing: All seafood dishes are labelled with their country of origin.

A = Australian M = Mixed (Australian & Imported) I = Imported

V = Vegetarian VG = Vegan VGO = Vegan Option Available

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 45pp / 2 hours 50pp / 3 hours 55pp / 4 hours 60pp

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 53pp / 2 hours 58pp / 3 hours 63pp / 4 hours 73pp

Sparkling

NV Bandini Prosecco DOC, Veneto ITL

White Wine

2020 Aquilani Pinot Grigio, Toscana, IGP ITL
2024 Freycinet 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 82pp / 2 hours 87pp / 3 hours 95pp / 4 hours 99pp

Sparkling

Ninth Island Sparkling Wine, Piper Brooks TAS

White Wine

2024 Freycinet 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 15 / 65
Ninth Island Sparkling Wine, Piper Brooks TAS 19 / 85

White Wine

2024 Freycinet Sauvignon Blanc, Coles Bay TAS 18 / 80
2021 Aquilani Pinot Grigio, Toscana, IGP ITL 16 / 70
2024 Freycinet Louis Chardonnay 18/80

Red Wine

2021 Observatory Hill Cabernet Merlot Coal River Valley TAS 19 / 85
2022 Hughes & Hughes Dornfelder, North West TAS 90
2023 Broad Arrow Pinot Noir, Coal River Valley TAS 17 / 75
2022 Barringwood Estate Pinot Noir, TAS 95

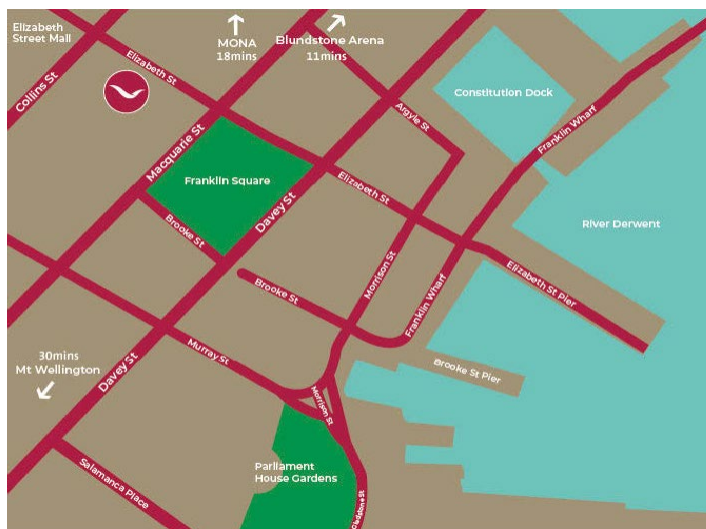
Beer

The Albert Lager, Hobart TAS 13,5
Hobart Brewing Co Cream Ale, Hobart TAS 13.5
Shambles American IPA, Hobart TAS 14
Willie Smith Apple Cider, Huon Valley TAS 13.5

Spirits 30ml with choice of mixers

Ketel One Vodka 13
Grey Goose Vodka 16
Jack Daniels Whiskey 13
Woodford Reserve Bourbon 17
Lark Classic Whisky 42
Dasher and Fisher Mountain Gin 16
Forty Spotted Gin 14

Menus are subject to change without notice.



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.

Sustainable Meetings

Mövenpick Hotel Hobart is proud to be certified by Ecotourism Australia. Sustainable meetings initiatives have been developed to assist event organisers in running their events and meetings more sustainably, including:

- No single use plastics (wooden pencils, plastic water bottles replaced with carafes)
- No singular plastic-wrapped amenities or food items
- Conference floor and meetings rooms equipped with sensor lighting that auto adjusts based on external light, therefore reducing energy consumption
- Food waste turned into compost

Banquet Department
direct phone +61 (0)3 6235 9818

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