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## CREATIVE SPACES

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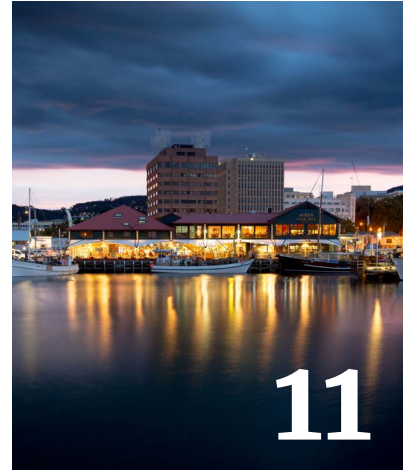


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*In recognition of the ancient history and culture of this island, we acknowledge the Tasmanian Aboriginal community as the traditional owners and continued custodians of the land and waters of trowunna | lutruwita/Tasmania, upon which we live and work.*

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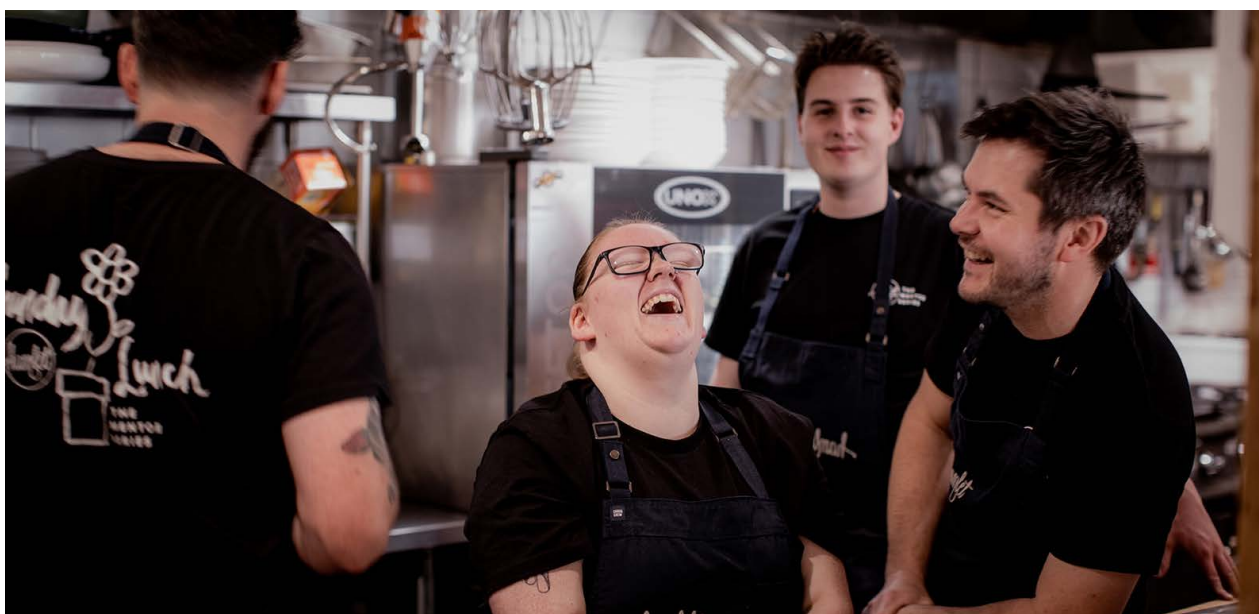
**WREST POINT**  
*Come Play.*



# WELCOME FROM THE CEO



Welcome to the latest edition of our magazine, where we invite you to embark on a journey of discovery and delight. Tasmania comes alive in the off-season, and we encourage you to explore off the beaten track with inspiration from these pages.



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**O**n page 6, we uncover the story of a Tasmanian icon, Lark Whiskey.

An experience of warmth, culture and mastery, Lark's various venues showcase the pinnacle of craftsmanship and dedication to tradition, offering visitors an unparalleled journey into the world of fine spirits.

Later on page 22, join us for an engaging conversation with a local philanthropist and Variety Tasmania CEO, Mohammad Aldergham. Learn directly from Mohammad what he finds so

special about Tasmania and why it's a favoured destination for visitors, residents, and professionals alike.

This edition celebrates the spirit of Tasmania—where talented locals push boundaries, pursue passions, and redefine the extraordinary. We particularly showcase the ability of Tasmanians to think outside the square to achieve some extraordinary. This may be in the case of business events, such as our amazing caterers' stories on page 8, or simply through the hard work and ingenuity of

our small businesses showcased throughout the new and noteworthy section.

We hope these stories inspire your next business event and offer valuable insights into what is new and exciting in our state. Thank you for joining us on this exploration of innovation and aspiration in Tasmania.

**Happy reading,  
Marnie Craig | CEO 🍷**





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# LARK WHISKY

Picture this: a gathering of minds in the heart of Tasmania, where the formality of a business event is softened by the warmth of local hospitality, the glow of a log fire, and a few sips of award-winning single malt whisky.

**L**ark Distillery's whiskies win awards for a reason. The Lark team effortlessly combines innovation with tradition: cutting peat from the distillery's peat bog in the Central Highlands to smoke their Australian sourced barley; carefully selecting oak casks from Australia's finest producers for aging their single

malts; and regularly pushing the boundaries with new flavours and special releases like the Limited Release Chinotto Cask.

But the allure of Lark Distillery lies not just in its award-winning spirits. Instead, people are drawn to the company's authenticity, to its deep-rooted history, and to the sense of connection it fosters.

Lark's story begins – as so many good stories do – with a fishing trip.

It was 1989. Bill Lark and his father-in-law Max were fly fishing in the Central Highlands, and as they took a break – looking around at the peat bogs, barley fields, and abundance of clean water – Bill turned to Max and wondered aloud why no one in the state was making whisky.

The answer was that they couldn't. It was illegal. Other than a few secretive moonshine operations, there had been no whisky distilleries in Tasmania for more than 150 years due to an antiquated law passed by Governor John Franklin.

Never one to be put off by a challenge, Bill Lark decided it was about time for that law to be overturned. By 1992, he had completed an impressive amount of paperwork, leant hard on a few friends in politics,





and installed a 20-litre still in the kitchen of the family home. For the first time since 1838, the state was legally producing whisky again.

Sometimes, Tasmania just works that way. The beautiful natural environment, the space to think creatively, and one or two longstanding local connections come together and make a little magic.

The demand for Tasmanian-made whisky soon outstripped what could be distilled in the kitchen of Bill and his wife Lyn – so the scale of Lark’s operation is a little different these days. Their distillery site in the Coal River Valley now accommodates an 1800-litre

wash still and a 500-litre spirit still, both of which operate every day of the week. But the ethos of the company remains the same. The team at Lark strives to create a uniquely Tasmanian product – excellent whiskies, lovingly made, with minimal environmental impact.

Thirty years after that fishing trip inspired Bill’s bright idea, Lark Distillery now offers visitors from around the world the chance to experience something similar.

The company has four distinct venues, and each one provides the perfect surroundings for strengthening relationships, building confidence, and sparking new ways of thinking. Perhaps like Bill, you might be

inspired to ask, “Why can’t we do things differently?”.

Whether you opt for a lively evening function at Lark’s cosy cellar door on Hobart’s waterfront, a cocktail lounge experience at The Still, a gin blending workshop at Gin(bar) in the city centre, or a distillery tour at the historic Pontville site, there is little doubt it will be an experience to remember.

Blending the old and new traditions in one of these unforgettable settings, a business event hosted by Lark presents a wonderful opportunity to forge meaningful connections with colleagues, locals, and with the extraordinary spirit of Tasmania. 🍷

## LARK DISTILLERY

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**W** [www.larkdistillery.com/  
pages/pontville](http://www.larkdistillery.com/pages/pontville)



# CREATIVE SPACES TASMANIAN CATERERS

Whether you're planning a light morning tea, a bespoke drinks package, or a lavish five-course dinner, choosing the right catering company can transform your event into an extraordinary experience.

Tasmanian caterers are renowned not just for their skills in the kitchen, but for their adventurous spirit and willingness to work outside traditional spaces. Why restrict yourself to an event within four walls when you could be enjoying gourmet food on the beach, in a paddock, up a mountain, or even aboard a boat?

By embracing Tasmania's natural splendour and unique venues, your caterers will ensure your event is one to remember. We've handpicked some of Tasmania's top catering talent. Read on to learn how each of these businesses can bring a point of difference to your next business event.



## WAJI FOOD

Born in Bangladesh, Waji Spiby has 35 years of experience working in restaurants and high-end hotels across Australia and Europe. But it's working from a self-powered mobile kitchen in remote regions of Tasmania that he's at his happiest.

"My thing is to bring restaurant-quality food – perhaps even better than restaurant food – to





wherever you are,” Waji says. “Even in the most oddball place, every event gets the same care and attention to detail.”

To date, Waji Food has catered events at Eagles Eyrie on a chilly alpine ridge above Maydena. Food has been served on the still banks of the Gordon River, beside the looming Gordon River Dam. And diners have eaten at the tiny settlement of Melaleuca, surrounded by luscious heritage-listed forests in Tasmania’s Southwest National Park. Not even Waji’s van could make it to Melaleuca, though – that event required guests, food, and equipment to be flown in by plane.

## PRISTINE CATERING AND EVENTS

Based in the kitchen facilities of Hobart Function and Conference Centre, Pristine Catering and Events is owned and operated by Niall Mitchell, an experienced venue operator with more than 30 years in the business.

HFCC is a beautiful venue filled

with natural light, providing wonderful views of the boats that sail into Constitution Dock. While this is Pristine’s home base, the hard-working team is equally comfortable in Hobart’s other large waterfront venues, including Princes Wharf 1 and MAC 02, as well as more historic intimate spaces including Hobart City Hall and Hobart Town Hall.

## FLINT KITCHEN

Flint Kitchen’s Scott Heffernan spent his childhood on Tasmania’s West Coast, and his earliest kitchen experiences involved cooking whatever fish or crustaceans he’d been able to head out to catch.

“I grew up thinking that fixing yourself a crayfish omelette for lunch was pretty normal,” Scott laughs.

With 25 years of hospitality experience under his belt, Scott established catering company Flint Kitchen – and he hasn’t strayed too far from that original ethos of eating and preparing

what’s fresh, local, and in season.

“I honestly don’t understand why you wouldn’t use the produce that’s right there on your doorstep,” he says.

Scott’s approach at Flint is to cook with fire wherever possible, whether that’s a wood oven, smoker, or hibachi grill. He has catered many events on Bruny Island, including one that required all his kitchen equipment to be lowered off the dock at Alonnah onto a small boat.

He also loves some of the unique venues on the East Coast. If an event takes place on the shores of a local beach, where staff and guests can bond over a surf session when their working day is done, then all the better.

## SABRE CATERING

When Rebecca Sinclair established Sabre Catering five years ago, she hoped her willingness to push the boundaries with event venues would help create memorable moments for clients. But not even Rebecca could have imagined catering a dinner on the helipad of the RV Polarstern, a German polar research vessel that docked in Hobart en route to Antarctica.

“That one was really fun,” Rebecca says. “One of the best parts of my job is connecting with guests, which at that event was the ship’s crew from all around the world.”

Rebecca knows running a kitchen in the middle of nowhere can pose a logistical challenge; rushing to relocate a marquee at Four Mile Creek when a storm blew in was particularly memorable. But she believes it’s well worth the effort for the satisfaction of providing a tailored experience, and the chance to work closely with her clients to accommodate their





personal requests. Whatever the venue, and whatever the weather, Rebecca's clients may relax knowing that tucked safely into her apron are her backup plans for every eventuality.

"Having an event not happen is never an option," she says firmly.

### **BW EVENTS**

Accomplished chef Bernadette Woods has built an excellent reputation in the hospitality industry through her work in Donegal, Noosa, and major resorts across Tasmania. As the founder of BW Events, Bernadette has brought the commitment to excellence that has been forged through her time at established venues, and combined that with the versatility and creativity that makes Tasmania's catering sector so distinctive.

From long-table dinners in the spectacular light-filled conservatory at the Royal Tasmanian Botanical Gardens to cocktail receptions on the Riverview Deck at Glen Albyn Estate, BW Events works to serve

the perfect menu in the perfect place – leaving clients free to focus on connecting with each other.

### **HAMLET**

Hamlet CEO and founder Emily Briffa has two big passions. The first is delivering training programs and work experience to disadvantaged Tasmanians, and the second is delivering delicious food made with local produce. The magic of Hamlet is in the way it brings these passions together, resulting in a community-focused catering business that also functions as a registered charity.

Since Emily established Hamlet in 2016, it has grown from a café-only social enterprise to a small-scale catering operation. Early this year, it expanded with a second commercial kitchen.

"The catering side of things is brilliant because it allows our training program participants to get experience in an environment that is more structured and less unpredictable than the café," Emily explains.

The expansion has also allowed Emily and her team to say an enthusiastic 'yes!' to opportunities such as catering the recent TEDx Hobart conference at the Odeon Theatre.

"We love events that allow our trainees to connect with guests," she says. "Community is very important to us, so when we are able to engage directly with the community and show what customers can achieve by working with us – rather than just sending out our food in boxes – that's really rewarding."

The beauty of choosing a Tasmanian caterer lies in their ability to transform any space into a place of connection, reflection, and celebration. Their can-do attitude and local insights ensure the only limit is your imagination.

**Get in touch with the Business Events Tasmania team to explore how you can create a memorable experience in an extraordinary setting. ♥**



# NEW & NOTEWORTHY

**W**hat if we told you there's a Tasmanian dairy product that's both environmentally conscious and uncompromising in flavour? Enter Ashgrove Eco-Milk™, the world's first commercially available low-emission cow's milk. Produced in partnership with sustainable start-up Sea Forest – a 2023 Earthshot Prize finalist and Tasmanian industry leader – it's an all-Tassie affair that stretches the very fabric of climate change innovation. By utilising Sea Forest's Asparagopsis seaweed-based feed supplement SeaFeed™, Ashgrove has drastically reduced the methane footprint of its dairy herd while maintaining the traditional taste of its full-cream delight. For a much-anticipated taste of this revolutionary paddock-to-bottle blend, and an insight into the Ashgrove production process, delegates are invited to the Ashgrove Dairy Door. Situated on a perfect green slice of Northern Tasmania, it remains an essential stop for every dairy aficionado and sustainable traveller.

[www.ashgrovecheese.com.au/pages/climate-friendly-milk](http://www.ashgrovecheese.com.au/pages/climate-friendly-milk) 🐮



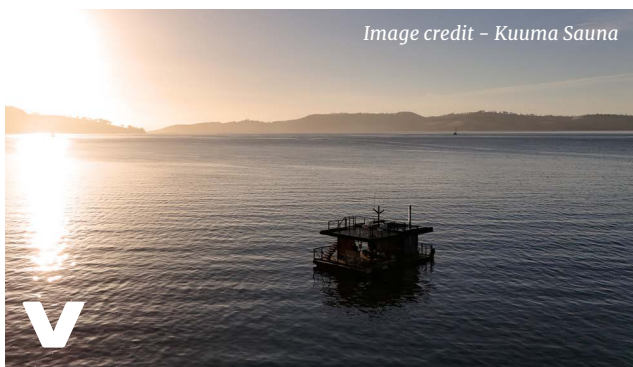
**T**he production of gourmet food isn't always a straightforward venture, but for Restaurant Maria, the ethos is simple: provide a premium dining experience that celebrates the finest local produce. Recently opened on the bottom floor of the always-lively Brooke Street Pier, a place where patrons can comfortably eyeball the winding blue vistas of the River Derwent, Restaurant Maria has been a work in progress for some time. Having perfected his craft alongside some of the world's most renowned cooks, head chef and co-owner Christian Ryan was ready to tap into the dynamic Hobart food scene and fill the gap in cuisine. The result, a Mediterranean-inspired kitchen that takes the heralded cooking techniques and aperitifs of Southern Europe, and deliciously unifies them with a taste of Australia. Transporting you to the Mediterranean no matter the season, Restaurant Maria is a welcome addition to Tasmania's epicurean portfolio.

[www.restaurantmaria.com.au](http://www.restaurantmaria.com.au) 🍷





Image credit – Kuuma Sauna



**A**n all-in-one pamphlet on how to focus on the things that really matter delivered in the form of a dulcet and digestible talk-show, The Spacemakers podcast is the latest project from award-winning author, TEDx speaker, and Tasmanian local Daniel Sih. From addressing phone distractions to preventing burnout, Daniel and co-host Matt Bain provide listeners with practical strategies that can help you reclaim your focus and direct your attention to the activities perceived more valuable for your time. The goal of The Spacemakers is simple – to leave you with more space to focus on what really matters in work and life. With a variety of short courses and advice available as well through its eponymous website, the podcast is a must-listen for those seeking a life-changing tip-off.

[www.spacemakers.au](http://www.spacemakers.au) 🐦

**T**here are not too many locations around the world where you can immerse yourself in the glacial atmospheres of the deep winter and remain completely cosy and warm – but the Kuuma Nature Sauna in Southern Tasmania is one of them. Embodying the essence of its Finnish roots, where the practice is considered innate rather than a one-off luxury, delegates are invited on Kuuma's custom-designed pontoon to rejuvenate and find solace from the cold breeze of everyday life. If the chance for a warm embrace from Tasmania's notoriously frigid climate isn't enough, a comfortable seat in the sauna supplies you with panoramic views of the impressive North West Bay landscape. A glorious tradition sourced from the Northern Hemisphere and adapted for the short winter days of Tasmania, the Kuuma Nature Sauna is a one-of-a-kind experience waiting to happen.

[www.kuuma.com.au](http://www.kuuma.com.au) 🐦

**T**here is nothing that quite epitomises the true Tasmanian experience like the wallowing indulgence of the City of Hobart's Winterfeast – a paganish revelry that combines the frostbitten depths of the Tasmanian winter with the hedonism of Hobart's nocturnal food scene. Held at Hobart's premier waterfront venue Princes Wharf 1 gloriously illuminated red to transform the ambience, this year's feast will feature a nightly program of on-theme entertainment

and 80 stallholders each with a distinctive degustation to show-off. In addition, 2024 Guest Chef Vaughan Mabee will collaborate with Mona's Vince Trim on the outdoor pavilion to deliver an arcane menu that is sure to stretch the limits of creation. A one-of-a-kind epicurean ritual that brings the Island's finest culinary artisans to life, the City of Hobart's Winterfeast is the only way for visitors to escape the Southern chill.

[www.darkmofo.net.au/winter-feast](http://www.darkmofo.net.au/winter-feast) 🐦

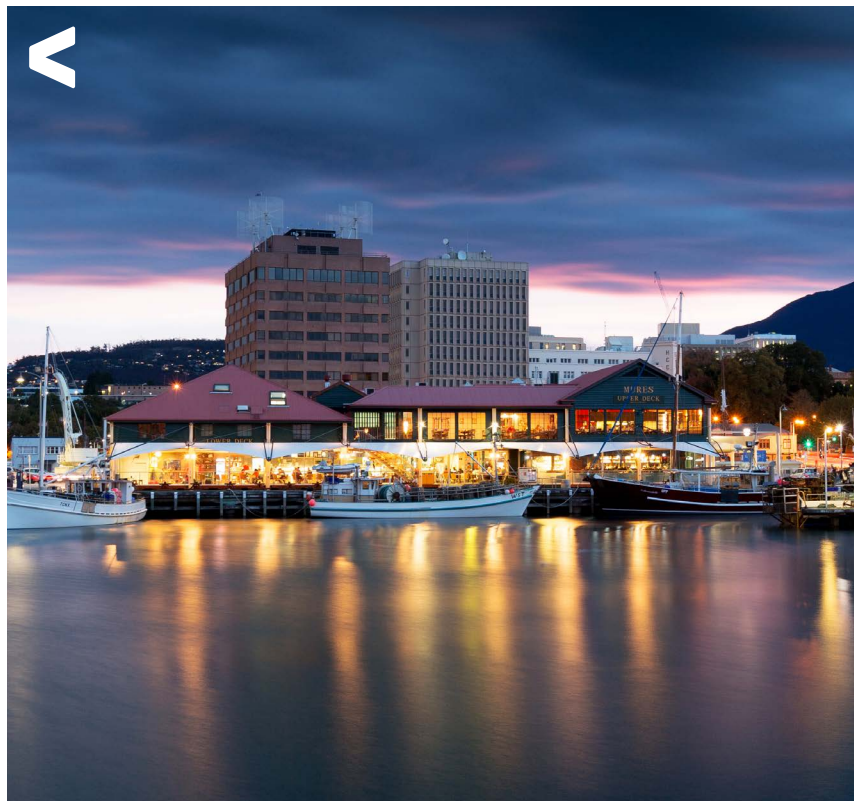


Image Credit – Darklab Media – Winter Feast, Dark Mojo 2024



**T**his year, Mures celebrates 50 years in the Tasmanian hospitality industry. The iconic, family-owned seafood business was first established in 1973 in Battery Point, before moving to the Hobart waterfront in 1987. This anniversary marks the start of significant venue renovations which will transform Mures Upper Deck into a contemporary dining space, reflecting Tasmanian artistry, excellence, and seafood. Currently in progress, these renovations include the introduction of a new main entrance to the Upper Deck – with a beautiful enclosed staircase and lift – a full restaurant & kitchen refurbishment, and a new private dining room overlooking Victoria Dock. Joining the Upper Deck restaurant will be a brand new venue located on the same floor. Kelp Bar will allow guests to submerge themselves in all that is Tasmanian. Celebrating local innovation and sustainability, Kelp will offer complex cocktails, spirits, wine, and beer alongside small plates of Mures renowned seafood. With indoor and outdoor seating capturing views of Constitution Dock and kunanyi/Mt. Wellington beyond, this new venue will be an exciting addition to the Mures experience. With renovations anticipated to finish in September, Mures looks forward to welcoming guests to their new vision for the future.

[www.mures.com.au](http://www.mures.com.au) 🐾



**D**eciding between Tasmania's vast collection of gourmet kitchens and viticultural enticements is no easy feat – and the Tasting Trail is designed to make that decision hassle-free. A food and drink trail that encompasses the finest produce and locations our locals have to offer, delegates are invited to make use of the interactive map and itineraries to take this self-guided tour by country road. In doing so, you'll be guided towards your version of the perfect Tassie day-out. Whether that's frolicking in the rolling hills of the North West with a local brew in hand, or indulging in a paddock-to-plate feast overlooking the island's remarkable coastline, the trail caters for all possibilities. And if spontaneity isn't your style, the option for a local touch is always there. The Tasting Trail partners with Coastline Tours and eGuides to provide private travel groups with a curated itinerary showcasing the best of the trail's artisan vendors and experiences.

[www.tastingtrail.com.au](http://www.tastingtrail.com.au) 🐾





Just a short plane ride from Melbourne and Tasmania's mainland, King Island houses one of Australia's greatest recreational secrets. A mouth-watering enticement for golfaholics and gourmands alike, the Cape Wickham Golf Links takes the country club experience to a whole new level. After playing a round on one of the world's most picturesque golf courses, where each of the 18 holes offers an awe-inspiring ocean view, delegates are invited to whet their appetites with a clubhouse menu that taps into the island's bountiful produce. Follow that with a well-earned rest at one of the site's 16 scenic villa-style accommodation rooms, and the perfect getaway is created.

[www.capewickham.com.au](http://www.capewickham.com.au) 🐾



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From walking storytelling tours and immersive art experiences to guided whisky tastings — your guests can discover Tasmania's rich art, culture, and history scene with our exclusive experiences.

Learn more about our island's intriguing history at MACq 01 Hotel by exploring historically significant locations on Hidden Hobart: The Viewfinder Tour. Our new experience is Drinks with the Distiller, a guided tasting of Tasmania's finest whiskies by an Overeem distiller, held at Evolve Spirits Bar.

At The Henry Jones Art Hotel, discover over 400 pieces of artwork adorning the historic

hallways and walls of our rooms on a guided Art & History Tour. With an ever-changing Artist in Residence and exhibition program that celebrates Tasmania's emerging creatives, each visit at the hotel is never the same.

[www.macq01.com.au](http://www.macq01.com.au) 🐾



# TAKE 1,100 TO HOBART



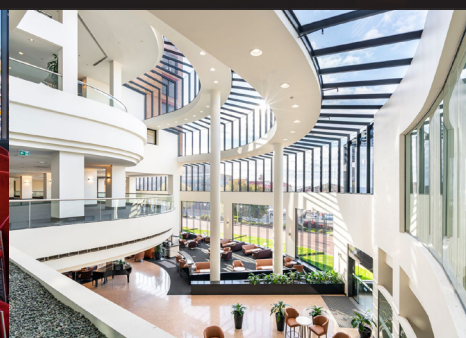
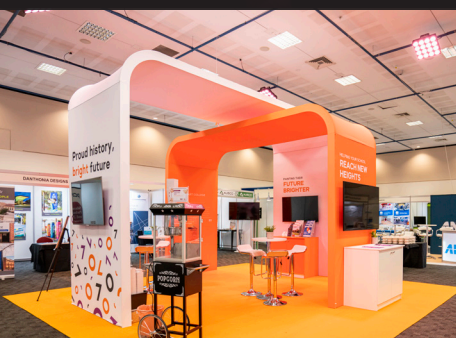
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# VISIONARY FOCUS TRACEY DICKSON

Focusing on neurodegenerative diseases, Professor Tracey Dickson's meaningful contributions to the field of neuroscience help the world learn more about challenging conditions like Parkinson's disease and Motor Neurone disease. Tracey has thrived in an extraordinary career, and it started right here on the island.

**T**racey is a born-and-raised Tasmanian from the North West Coast, and a University of Tasmania (UTAS) Alumni. She spent several years studying overseas after receiving her PhD, including time at the renowned Icahn School of Medicine (formerly Mount Sinai School of Medicine) in Manhattan.

Eventually, Tracey knew it was the right time to come home. Her return to Tasmania has furthered her career into exciting new pathways. She went on to become Deputy Director at the Menzies Institute for Medical Research, and Associate Dean of Research within the College of Health and Medicine at UTAS.

In 2022, Tracey was the first Tasmanian to be appointed Director of Menzies.

Working on our island, Tracey has immersed herself in academic and local communities alike. She leads an ambitious and productive research team at Menzies, and their ground-breaking work is supported by funding from the National Health and Medical Research Council and Australian Research Council Discovery scheme.

We sat down with Tracey to ask a few questions, and gain her insights on the way business events have benefitted her research and community. The neuroscientist tells Business Events Tasmania why this is the perfect place for researchers like her to live and work.



## **WHY DO YOU BELIEVE BUSINESS EVENTS ARE IMPORTANT FOR TASMANIA AND YOUR FIELD OF RESEARCH?**

Bringing people together to discuss and share research always leads to good things. Sometimes these things are hard to measure – it could be a shared conversation that leads to a new collaboration, it could be a question from a colleague that makes you rethink a particular research direction. It could be – particularly for students and early career researchers – the opportunity to speak to leaders in their field, to expand their network, and to pursue new career directions. When people come for a conference, we are also able to tour them at Menzies. It is a great opportunity for our colleagues to see the state of the art clinical and laboratory facilities, research environment and culture that we have. This very much helps with potential recruitment, and for continuing to build and maintain our national reputation.

## **DO YOU HAVE ANY ANECDOTES FROM A TIME SPENT AT A BUSINESS EVENT OR CONFERENCE?**

A number of years ago, when I was a mid-career researcher, my colleague and I co-convoked the Australian Neuroscience Society Meeting in Hobart. It was a lot of work at the time, but it was a huge success. It gave us a platform for national exposure, that definitely benefitted my career. Our conference dinner, which was held at Mona, is still held up as the best the society has ever had. It was great to have so many of our colleagues in Hobart, many for the first time.



## **WHY HAVE YOU CHOSEN TASMANIA AS YOUR HOME AND PLACE TO WORK?**

I am a born-and-bred Tasmanian, and although I have travelled a lot, and I worked overseas in New York for a number of years as a post-doctoral researcher, my ambition and goal was to always have my family and my career here. I have been very fortunate to have my extended family here in Tasmania, so my children have been able to grow up with grandparents and cousins nearby. I have also been very fortunate to have been able to establish my laboratory and grow my career in medical research here as well.

## **WHAT IS SOMETHING YOU BELIEVE YOU COULD ONLY FIND HERE ON OUR ISLAND?**

I love that when you live in Tasmania, you can be spontaneous. You don't have to plan ahead too much to recharge your batteries. On any given Saturday, I might want to walk on a beach or go up the mountain, or meet a friend for coffee, or pop into Menzies. All are easy to do at short notice. In fact, all are possible on a single day!





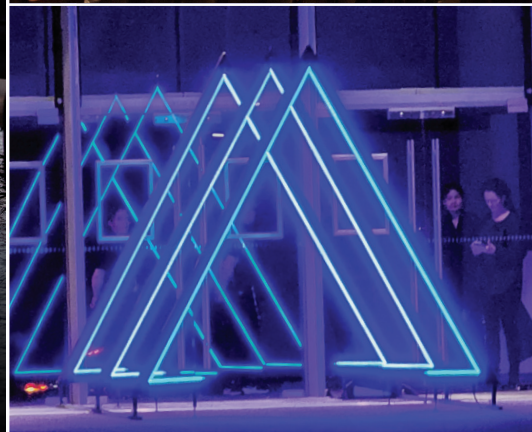
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# CONFERENCE WITH US

19

The heritage façade of The Old Woolstore Apartment Hotel hints of a bygone era. The part of nipaluna/Hobart that it stands on was once referred to as Wapping, close to the nearby working docks with a notorious reputation as the less-than-desirable end of town.

**T**he very name Wapping came from a pocket of 1800s London with a similar status for drunken sailors, women of ill repute, and unsavoury characters.

Hobart's Wapping had a proliferation of pubs, and a distinct lack of sewerage and drainage among its shanty

dwelling. Photos from the turn of the century reveal the flooded streets of Wapping where the enterprising residents were transported through the deluge on an elephant-drawn cart!

Originally constructed in 1897, The Old Woolstore was transformed on its 100-year anniversary into a collection of hotel rooms and

serviced apartments. Further development in 2001 including event facilities quickly earned The Old Woolstore a solid reputation as one of Hobart's best accommodation and events spaces.

But between the elephant-drawn carts and grisly crimes of Wapping, and the development of the property into today's





award-winning accommodation and event venue, The Old Woolstore was a wool treatment and storage facility.

The top floor was used for wool treatment requiring an abundance of natural light, achieved through the saw-tooth roof that remains an iconic architectural feature. Operating until 1995, this store supplied farmers in the area with all manner of goods.

From convict bricks to old wool processing paraphernalia, the building retains its original floors and much of the original equipment from its wool treatment and agricultural past, with glimpses into these times on display throughout the property.

The Old Woolstore now provides plenty of event space for you to







meet your clients. It'll suit your next inner-city board meeting, conference, or even a cocktail party or private function for those business achievements you'd like to celebrate. You can also enjoy a post-conference meal in Stockmans Restaurant, or a Tassie tippie in Baaa Bar. After, you can take your pick from one of 242 apartments and rooms – once you've made use of the bike wash station or charged your electric vehicle on site.

All of this takes us back to Wapping, with the recent unveiling of two new wheelchair-accessible event spaces within the hotel: Wapping Room and Rivulet Boardroom. The Rivulet Boardroom is a private, intimate space suited to smaller meetings or workshops, and it has state-of-the-art AV facilities.

A far cry from its namesake, the Wapping Room is a generously proportioned contemporary meeting and event space with capacity for 80 seated or 100 standing guests. High ceilings and tasteful neutral décor add to the sense of spaciousness in this multi-use room with wifi, a large LCD TV for your presentations, and Apple Airplay.

Supported by the events team delivering The Old Woolstore's authentic brand of hospitality, these two new rooms complement the property's existing suite of boardrooms, meeting rooms, and other event spaces.

On the site of old Wapping, the days of pickpockets and roaming zoo animals are long gone. The Old Woolstore now occupies an enviable position within easy walking distance of the picturesque waterfront, the historic Hunter Street

Precinct, Tasmanian Museum and Art Gallery, Mona ferry terminal, large-scale events venue PW1, and Hobart's CBD.

The opening of these two new event spaces at The Old Woolstore demonstrates Tasmania's commitment to continually improving its conference and event facilities. The opportunity to share ideas and learn amongst living history speaks to the very heart of a conference and event in Tasmania, where you can See Clear Here. ♥

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# CHAT WITH A LOCAL MOHAMMAD ALDERGHAM

No stranger to hard work and standing up for what's right, Mohammad Aldergham personifies what makes the Tasmanian community so special. As Variety Tasmania CEO, he helps build a strong foundation on which all members of our community can thrive – and he has no plans to stop.

As a leading local children's charity, Variety Tasmania is designed to give children access to positive opportunities and experiences. Through his work, Mohammad provides a voice for vulnerable Tasmanians, making sure all kids get a fair go regardless of ability or circumstance.

Mohammad has overseen successful initiatives including the annual Variety Federal Group TasBash celebrations, a statewide School Breakfast Club in partnership with Aurora Energy, and Tasmania's first Variety Motor Mouth Camp – all of which help foster an inclusive community outlook.

As Mohammad prepares to press 'go' on some Variety program expansions, it will be harder to find a more passionate and driven Tasmanian.

## **I LOVE LIVING IN TASMANIA BECAUSE...**

of its people. The Tasmanian people are genuine, unpretentious, and care about the place where they live, which are all values that I cherish.



## **IT'S EASY TO TAKE A DIFFERENT LOOK AT THE WORLD FROM TASMANIA BECAUSE...**

we have a unique and vibrant blend of culture and people yet we are blessed with a strong sense of community. I am so fortunate in my work because I see what can be achieved when people come together to make a difference. Just imagine if we can replicate that in other parts of the world.

## **THE MOST REWARDING PART OF MY ROLE IS...**

firsthand experience of Variety's impact on children and their families.

## **ONE PLACE YOU HAVE TO VISIT IN TASMANIA IS...**

the North West on any day.





### ONE THING THAT MIGHT SURPRISE PEOPLE TO LEARN ABOUT TASMANIA IS...

it's home to some of the world's oldest living trees. The Huon pine can live more than 3,000 years.

### MY FAVOURITE SIGNATURE VARIETY TASMANIA EVENT TO HOST IS...

it's like choosing between my kids! It could be the Variety Federal Group TasBash because we journey through parts of Tasmania that are off the beaten track.

Or maybe it's the Variety of Chefs gala ball because we get to enjoy on incredible Tassie produce celebrated on a plate by some of Tasmania's finest chefs matched with Tasmania's finest wines.

Or perhaps it's the Variety of Gins – the perfect evening to indulge on internationally awarded gins distilled right here on our island.

### YOU HAVEN'T REALLY EXPERIENCED TASMANIA UNTIL YOU HAVE...

done the Variety Federal Group TasBash. A journey of a lifetime!

### TALK US THROUGH VARIETY FEDERAL GROUP TASBASH...

the iconic Variety Federal Group TasBash is by far the best way to experience Tasmania. Think a touring car group going on a scavenger hunt in themed cars, and participants in full character through.

We take the less travelled routes, we mingle with locals, and support regional communities. It is a festival on wheels. But we do it for a great cause.

Along the way, we grant regional schools and community groups who serve the same cohort of Tassie kids we strive to empower. TasBash is all about the comradery and the memories we create along the journey for our participants and communities we visit.

This year we are travelling from Hobart to Smithton through Bruny Island, Port Huon, and New Norfolk before we find our way into Devonport and then onto Smithton.

### NEXT UP FOR VARIETY TASMANIA IS...

expanding our kids' program, especially the Variety School Breakfast Club, which we want to see in 40 schools by this time next year.

## MY FAVOURITE TASMANIAN:

### COFFEE SPOT:

Audrey Coffee on the Eastern Shore.

### CHEEKY TASMANIAN TIPPLE:

Any gin from McHenry Distillery!

### TASTY TASMANIAN TREAT:

Where do I start? We are spoiled for choice in quality and variety.

### SECRET TASMANINA LOCATION:

Sisters Beach just west of Burnie.

### PLACE TO ENJOY THE GREAT OUTDOORS:

Anywhere on the West Coast.



SEE CLEAR HERE

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