

## **PORT ARTHUR HISTORIC SITES- GROUP CATERING OPTIONS**

All prices valid 1<sup>st</sup> April 2015 - 31<sup>st</sup> March 2017

All prices are quoted for a minimum of 10pax (except for BBQ options) and catering is provided in the Visitor Centre Café. Catering can be arranged at other venues on site, prices are available on application.

Dietary requirements can be catered for on request. Please advise the reservation team when making your booking.



### **BREAKFAST**

#### **QUICK BREAKFAST** **\$13.00pp**

Weet-bix or a bowl of honey sweetened warmed porridge  
Toast and condiments  
Selection of herbal teas and coffee

#### **LIGHT BREAKFAST** **\$17.00pp**

Assorted cereals and natural muesli  
Toast with a selection of Tasmanian Island berry preserves  
Freshly baked fruit muffins  
Piece of fresh fruit  
Selection of herbal teas and coffee

#### **CONTINENTAL BREAKFAST BUFFET** **\$21.50pp**

Fresh seasonal fruit platter  
Assorted cereals and natural muesli, served with soy, skim or full cream milk  
Toast with a selection of Tasmanian Island berry preserves  
Tamar Valley yoghurt  
Orange juice  
Selection of herbal teas and coffee

#### **HOT BREAKFAST BUFFET** **\$30.00pp**

Fried eggs  
Crispy bacon with freshly grilled tomatoes and sautéed Huon valley mushrooms  
Toast with a selection of Tasmanian Island berry preserves  
Fresh seasonal fruit platter  
Choice of Tasmanian organic apple and orange juice  
Selection of herbal teas and coffee

#### **BIG DAY BREAKFAST BUFFET** **\$40.00pp**

Scrambled and fried eggs  
Crispy bacon with freshly grilled tomatoes and sautéed Huon valley mushrooms  
Toast with a selection of Tasmanian Island berry preserves  
Assorted cereals, served with your choice of soy, skim or full cream milk  
Fresh seasonal fruit platter  
Fresh fruit muffins  
Choice of Tasmanian organic apple and orange juice  
Selection of herbal teas and coffee

## MORNING AND AFTERNOON TEA

### **DEVONSHIRE TEA**

**\$12.00pp**

House made scones with jam and whipped Tasmanian cream  
Selection of herbal teas and coffee

### **LIGHT MORNING/AFTERNOON TEA**

**\$15.50pp**

Fresh fruit muffins  
Port Arthur Gingerbread biscuit platter  
Selection of herbal teas and coffee

## PICNIC LUNCHES

### **SMALL PICNIC BAG**

**\$11.00pp**

Freshly made sandwiches on white, whole-meal or multigrain bread (4 points)  
Piece of fresh fruit  
HARTZ water bottle (300ml)

### **PICNIC BAG**

**\$15.50pp**

Freshly made ham, chicken and garden salad rolls  
(1/3 of each variety is supplied unless otherwise specified)  
Piece of fresh fruit  
Cadbury's dairy milk chocolate bar  
Tasmanian pop top juice

### **PICNIC BOX**

**\$23.00pp**

A variety of freshly baked baguettes with a selection of gourmet fillings  
Piece of fresh fruit  
Tasmanian fudge box  
House made Tassie Trail Mix tub  
Organic Tasmanian apple juice or orange juice

### **GOURMET PICNIC BOX**

**\$23.00pp**

Atlantic Smoked Salmon and dill frittata  
Tasmanian Leatherwood honey muffin  
Tasmanian fudge box  
Port Arthur Gingerbread biscuit  
Organic Tasmanian apple juice

## LUNCH

**LIGHT LUNCHEON** **\$15.00pp**  
Freshly made sandwiches on whole-meal, multi-grain and white bread (4 points each)  
Apple or Apricot slice  
Selection of herbal teas and coffee

**SANDWICH LUNCHEON** **\$19.00pp**  
Freshly made sandwiches on whole-meal, multi-grain and white bread (6 points each)  
Port Arthur ginger bread biscuit platter  
Selection of cakes  
Bottle of Tasmanian HARTZ still water  
Selection of herbal teas and coffee

**WARMING LUNCHEON** **\$22.50pp**  
Chef's soup of the day (gluten and dairy free) with a bread roll  
Freshly made sandwiches on whole-meal, multi-grain and white bread (4 points each)  
Selection of cakes  
Bottle of Tasmanian HARTZ still water  
Selection of herbal teas and coffee

**STIR-FRY LUNCHEON** **\$23.00pp**  
Stir-fry honey soy chicken & vegetables with Hokkien noodles  
Seasonal fruit platter  
Condiments (tabasco, sweet chilli sauce, ginger, wasabi and soy)  
Selection of herbal teas and coffee

**PLOUGHMAN'S LUNCHEON** **\$25.00pp**  
Chefs soup of the day (gluten and dairy free)  
Selection of cold meats including Marion Bay chicken, ham, Tasmanian cheeses, dried fruit and nut mix, pickles, fresh salad, oven baked baguettes and condiments.  
Selection of herbal teas and coffee

**SAVOURY LUNCHEON** **\$34.00pp**  
Gourmet savoury & vegetarian frittata and fresh garden salad  
Tasmanian cheese and cracker board  
Fresh seasonal fruit platter  
Tasmanian fudge box  
Selection of herbal teas and coffee

## **BUFFET LUNCHEON**

**\$39.00pp**

Some of our finest locally caught seafood with a selection of cold meats.

Menu may vary depending on seasonal availability but could include Norfolk Bay Mussels, Smoked Atlantic Salmon, Woody Island Natural Oysters, Rannoch farmed quail and Marion Bay chicken.

Garden salad

Seasonal fruit platter

Selection of herbal teas and coffee

## **BBQ**

### **BIG BBQ:**

**Prices quoted for a minimum of 20 pax**

**For over 100 pax**

**\$38.00pp**

**Up to 100 pax**

**\$39.00pp**

Marinated Tasmanian 'Cape Grim' steak with Rosemary

Doo town venison sausages with seeded mustard

Marion Bay honey soy chicken drumsticks

Vegetable pattie with char-grilled vegetable relish

Freshly baked bread rolls and butter

Pasta salad

Fresh garden salad

French Vanilla Cheesecake

Fresh fruit salad and Tasmanian cream

Selection of herbal teas and fresh coffee

## **GOURMET BARBECUE**

**Prices quoted for a minimum of 20pax**

**For over 100 pax**

**\$46.00pp**

**Up to 100 pax**

**\$48.00pp**

Tasmanian Atlantic Salmon with dill butter

Marion Bay marinated chicken breast

Tasmanian 'Cape Grim' Rump steak with red wine jus

Vegetarian burgers with char-grilled vegetable relish

Fresh baked bread rolls and butter

Antipasto salad selection

Seasonal roast vegetable salad

Tossed mixed lettuce salad

Chocolate Gateau

Blueberry brûlée cheesecake

Tasmanian fudge box

Selection of herbal teas and coffee

## SCHOOL GROUP DINNERS

### **SCHOOL GROUP DINNER A**

**\$14.50pp**

Battered flat head fish fillets and chips

OR Hawaiian pizza and chips

Piece of fresh fruit

Glass of self-serve soft drink

### **SCHOOL GROUP DINNER B**

**\$18.50pp**

Battered flat head fish fillets, chips and garden salad

OR Hawaiian pizza, chips and garden salad

Piece of fresh fruit

Fruit salad & vanilla ice cream

Glass of self-serve soft drink or a bottle of HARTZ water

### **SCHOOL GROUP DINNER C**

**\$18.50pp**

House made Spaghetti Bolognese

OR battered flat head fish fillets, chips and garden salad

Piece of fresh fruit

Vanilla ice cream with a choice of chocolate or strawberry topping

Glass of self-serve soft drink or a bottle of HARTZ water

### **SCHOOL GROUP DINNER D**

**\$18.50pp**

Oven baked roast of the day with steamed vegetables, potatoes and gravy

OR Chicken Parmigiana served with steamed vegetables and potatoes

Piece of fresh fruit

Glass of self-serve soft drink or a bottle of HARTZ water