

# GROUP CATERING



FOR BOOKINGS CONTACT [RESERVATIONS@PORTARTHUR.ORG.AU](mailto:RESERVATIONS@PORTARTHUR.ORG.AU)



United Nations  
Educational, Scientific and  
Cultural Organization



Australian Convict Sites  
inscribed on the World  
Heritage List in 2010



# PORT ARTHUR HISTORIC SITE

## Group Catering Menu

Port Arthur Historic Site has two cafes that are open from 9am to 5pm each day. Our fine dining restaurant has sweeping views of the site and is available for lunch and dinner group catering bookings. With an inhouse team of chefs and two separate commercial kitchens, there is a quality food and beverage offer to suit all budgets and preferences.

The group catering menu can be arranged for groups from 10 to 100 pax. Each category offers tiers to suit the budget.

There are no commissions paid on food or beverage bookings, but they can be included in your booking. Bookings must be requested with seven days notice.



## MENU TYPES & DESCRIPTIONS



### MORNING TEA

Available in three tiers. Designed for morning functions, meetings, and community events.



### EASTERN BANQUET

A balanced showcase of Tasmanian produce and Asian inspired flavours, served in a self-service format.



### PICNIC PACKS

Takeaway-style boxed meals ranging from wraps and fruit to gourmet baguettes with sweets, drinks, and savoury snacks. Ideal for on-the-go lunches or casual outdoor gatherings.



### OUTDOOR BARBEQUES

Outdoor-focused catering with escalating inclusions. Basic sausage sizzles build to gourmet offerings with premium proteins, salads, desserts, and drinks. Suited for relaxed group dining with grill service. Served in the undercover courtyard at the Asylum or Visitor Centre.



### LIGHT LUNCHES

Midday meals served as self-serve stations or hybrid plated formats. Tiers build from basic sandwiches to complete spreads including soup, savouries, and desserts. Suitable for team lunches, school groups, or light business catering.



### RESTAURANT SET MENUS

Fixed-menu experiences hosted at 1830 Restaurant. Offered in 3 structured options. Ideal for private dining, special occasions, or group bookings seeking a fine dining experience.

## MENU TIERS & OFFERINGS



### MORNING TEA (10 – 50 pax) (26+ requires consultation)

VENUES: VC CAFE, COURTYARD, 1830

TIMINGS: 1130-1430

MORNING TEA A	MORNING TEA B	HIGH TEA (45 TO 60 MINUTES)
<ul style="list-style-type: none"> <li>— Freshly brewed coffee and an assortment of teas.</li> <li>— House made scones served with Jam and cream.</li> <li>— Filtered water.</li> </ul>	<ul style="list-style-type: none"> <li>— Freshly brewed coffee and an assortment of teas.</li> <li>— House made scones served with Jam and cream.</li> <li>— Selection of savoury items.</li> <li>— Fresh cut seasonal fruit platter.</li> <li>— Sparkling and filtered water</li> </ul>	<ul style="list-style-type: none"> <li>— Barista Coffee and an assortment of teas, served in high tea style.</li> <li>— Assorted Finger sandwiches.</li> <li>— A selection of savoury item.</li> <li>— A selection of cakes and slices.</li> <li>— Juice and sparkling water.</li> </ul>
<b>\$16 PER PERSON</b>	<b>\$26 PER PERSON</b>	<b>\$32 PER PERSON</b>



### PICNIC PACKS (TAKEAWAY) (Min 5 pax) (51+ requires consultation)

TIMINGS: 1130-1430

PICNIC PACK A (BASIC)	PICNIC PACK C (PREMIUM)
<ul style="list-style-type: none"> <li>— House made Gourmet Baguette.</li> <li>— Sandwich or Wrap (Ham, chicken or vegetarian).</li> <li>— Seasonal fruit</li> <li>— 600ml Mineral Water.</li> <li>— Small confection (KitKat, Twix, Mars bar etc).</li> </ul>	<ul style="list-style-type: none"> <li>— Housemade Baguette, Sandwich or Wrap (Ham, chicken or vegetarian).</li> <li>— Seasonal fruit.</li> <li>— 600ml Mineral Water or Mojo juice.</li> <li>— Small confection (KitKat, Twix, Mars bar etc).</li> <li>— Barista coffee or hot drink (token redeemable at any PAHS venue).</li> </ul>
<b>\$25 PER PERSON</b>	<b>\$32 PER PERSON</b>



### LIGHT LUNCHES (10 – 50 pax) (51+ requires consultation)

VENUES: VC CAFE, COURTYARD, 1830

TIMINGS: 1130-1530 (ALLOW: 60 TO 75 MINUTES)

LIGHT LUNCH A	LIGHT LUNCH B	LIGHT LUNCH C
<ul style="list-style-type: none"> <li>— Freshly brewed coffee and an assortment of teas.</li> <li>— Assorted handmade sandwich platter.</li> <li>— Fresh cut seasonal fruit platter.</li> <li>— Filtered water and juice station.</li> </ul>	<ul style="list-style-type: none"> <li>— Freshly brewed coffee and an assortment of teas.</li> <li>— Assorted handmade sandwich platter.</li> <li>— Fresh cut seasonal fruit platter.</li> <li>— Freshly baked scones with jam and whipped cream.</li> <li>— Mini Quiches with relish.</li> </ul>	<ul style="list-style-type: none"> <li>— Chef made soup of the day with warm bread roll and butter.</li> <li>— Freshly brewed coffee and an assortment of teas.</li> <li>— Assorted handmade sandwich platter.</li> <li>— Fresh cut seasonal fruit platter.</li> <li>— Freshly baked scones with jam and whipped cream.</li> <li>— Mini Quiches with relish.</li> </ul>
<b>\$31 PER PERSON</b>	<b>\$36 PER PERSON</b>	<b>\$41 PER PERSON</b>

MENU TIERS & OFFERINGS



BANQUETS (10 – 60 pax)  
(61+ requires consultation)

VENUES: COURTYARD, 1830

TIMINGS: 1130-1530 (ALLOW 60 TO 90 MINUTES)

BANQUET A (BASIC)	BANQUET B (PREMIUM)
<ul style="list-style-type: none"><li>— Freshly brewed coffee and an assortment of teas.</li><li>— Fresh cut seasonal fruit platter.</li><li>— Juice and water station.</li><li>— Choose <b>one main, one salad</b> and <b>two side dishes</b></li></ul>	<ul style="list-style-type: none"><li>— Freshly brewed coffee and an assortment of teas.</li><li>— Fresh cut seasonal fruit platter.</li><li>— Juice and water station.</li><li>— Selection of mini cakes and sweet slices.</li><li>— Choose <b>two mains, two salads</b> and <b>two side dishes</b></li></ul>
\$55 PER PERSON	\$70 PER PERSON



EASTERN BANQUETS (20 – 60 pax)  
(61+ requires consultation)

VENUES: 1830 EXCLUSIVE

1130-1530 / 1700-1930  
(ALLOW 60 TO 90 MINUTES)

BANQUET A (BASIC)	BANQUET B (PREMIUM)	ADD ON DESSERTS
<ul style="list-style-type: none"><li>— Steamed chicken &amp; chive dumplings with soy dressing DF</li><li>— Fried Spring rolls with Nuoc cham sauce DF/Vegan</li><li>— Crispy fried pork belly, pepper caramel, apple puree GF/DF</li><li>— Vegetarian Fried rice, kecap manis, fried egg, crispy shallots GF/DF/Veg</li><li>— Soba noodle and shredded cabbage, chilli, spring onion, sesame, tamari dressing GF/DF/Vegan</li><li>— Steamed jasmine rice GF/DF/Vegan</li><li>— Seasonal fruit platter GF/DF/Vegan</li><li>— Juice filtered and sparkling water</li><li>— Jasmine or green tea</li></ul>	<ul style="list-style-type: none"><li>— Edamame beans with sesame &amp; sea salt GF/DF/Vegan</li><li>— Spring onion pancake, black vinegar DF/Vegan</li><li>— Steamed chicken &amp; chive dumplings with soy dressing DF</li><li>— Fried Spring rolls with Nuoc cham sauce DF/ Vegan</li><li>— Braised Beef with sweet sesame and greens DF</li><li>— Slow-cooked lamb shoulder with miso glaze DF</li><li>— Stir-fried seasonal vegetables with hoisin DF/Vegan</li><li>— Soba noodle and shredded cabbage, chilli, spring onion, sesame,tamari dressing GF/DF/Vegan</li><li>— Steamed jasmine rice GF/DF/Vegan</li><li>— Seasonal fruit GF/DF/Vegan</li><li>— Juice filtered and sparkling water</li><li>— Jasmine or green tea</li></ul>	<ul style="list-style-type: none"><li>— Toasted meringue and Yuzu tarts</li><li>— Coconut sago with mango &amp; lime</li><li>— Steamed pandan sponge with brown sugar caramel</li><li>— Melon Chiffon</li></ul>
\$30 PER PERSON	\$50 PER PERSON	\$9 PER PERSON

MENU TIERS & OFFERINGS



OUTDOOR BARBEQUES (20 – 80 pax)  
(81+ requires consultation)

VENUES: COURTYARD, ASYLUM COURTYARD

TIMINGS: 1130-1530 (ALLOW 60 TO 90 MINUTES)

BARBEQUE A (BASIC)	BARBEQUE B (PREMIUM)
<ul style="list-style-type: none"><li>— Freshly brewed coffee and an assortment of teas.</li><li>— Fresh cut seasonal fruit platter.</li><li>— Juice and water station.</li><li>— Choose one <b>BBQ proteins</b>, <b>two salads</b> and <b>one side dishes</b></li></ul>	<ul style="list-style-type: none"><li>— Freshly brewed coffee and an assortment of teas.</li><li>— Fresh cut seasonal fruit platter.</li><li>— Juice and water station.</li><li>— Selection of mini cakes and sweet slices.</li><li>— Choose <b>two mains</b>, <b>two salads</b> and <b>two side dishes</b></li></ul>
\$52 PER PERSON	\$65 PER PERSON



RESTAURANT SET MENUS (1830) (12 – 50 pax)  
(21+ requires consultation)

AVAILABLE FOR LUNCH OR DINNER BOOKINGS. UP TO THREE GROUPS MAY BE SEATED IN THE VENUE, OR YOU CAN PAY TO HAVE EXCLUSIVE USE

1130-1530 / 1700-1930  
ALLOW: 90 TO 120 MINUTES

RESTAURANT A (2 COURSE)	RESTAURANT B (2 COURSE WITH SIDES)	RESTAURANT A (3 COURSE WITH SIDES)
Entrée & Main – or – Main & Dessert	Entrée & Main – or – Main & Dessert with shared sides	Entrée, Main & Dessert with shared sides
\$65 PER PERSON	\$70 PER PERSON	\$80 PER PERSON





# VENUES AND TIMES

Port Arthur historic site has four areas available for your catering events. Each can be booked for your group dining for the allocated time. The café and restaurant are both indoor venues, while the courtyards are undercover and provide shelter from the sun in summer.

Group catering bookings can be made from 11:30am to 3:30pm for lunch, or 5pm to 7:30pm for dinner. Maximum timings are strict to allow for turnaround of groups.



VISITOR CENTRE COURTYARD



ASYLUM CAFÉ

## TIMES

	DURATION (MINUTES)	1830 RESTAURANT	VISITOR CENTRE COURTYARD	ASYLUM COURTYARD	VISITOR CENTRE CAFE
MORNING TEA	30 TO 45 MINS	YES	YES	NO	NO
LIGHT LUNCH	60 TO 75 MINS	YES	YES	NO	YES
BANQUET	60 TO 90 MINS	YES	YES	NO	NO
EASTERN BANQUET	60 TO 90 MINS	YES	NO	NO	NO
OUTDOOR BARBEQUE	60 TO 90 MINS	NO	YES	YES	NO
SET MENU LUNCH OR DINNER	90 TO 120 MINS	YES	NO	NO	NO

Picnic Packs collected from VC Café, no allocated seating provided

## HIRE FEES FOR SOLE USE OF 1830 RESTAURANT

1830 Restaurant and Bar is an outstanding venue with sweeping views of the Historic site. With a capacity of 72 seats, it is possible for multiple group bookings to run at the same time.

If you would like to have exclusivity for your group, the below premium can be added to your booking.

Please note that exclusivity can only be offered subject to availability. It may not be possible on some service days or nights. Please enquire at the time of booking.

### HIRE FEES

SERVICE	SOLE USE (OFF-PEAK)	SOLE USE (PEAK SEASON)
LUNCH	\$500	\$600
DINNER	\$700	\$850

**Peak Season** = December–April

**Off-Peak Season** = Mat to November

### CONDITIONS

- ▶ Prices per person
- ▶ Minimum numbers where indicated
- ▶ Dietary requirements available
- ▶ Please note that prices for set offers may be subject to change from July 1st each year
- ▶ Produce subject to seasonal availability
- ▶ Confirmation is required seven (7) days prior to the event, and final numbers will be charged

For more information please contact the Trade Officer [trade@portarthur.org.au](mailto:trade@portarthur.org.au) or alternatively the reservations team can process your catering request at the time of bookings [reservations@portarthur.org.au](mailto:reservations@portarthur.org.au) or 1800 659 101

1830 RESTAURANT

# BANQUETS AND BARBECUES MENU ITEMS

For your Banquet or Outdoor Barbeque, please select from the following options for the main/protein, then the one, two or three salads and sides that your package allows.

## BANQUET MAINS

A	B	C	D	E
<b>Crispy Pork belly bites</b> , apple cider glaze, fennel puree and crispy kale. GF/DF	<b>Grilled Free-range Chicken breast</b> , local herb and lemon salsa verde. GF/DF	<b>Confit Lamb Shoulder</b> , smoked yoghurt, charred cucumbers scorched, cherry tomato. GF	<b>Pulled Brisket</b> with cumin, molasses, BBQ sauce and pickles. GF/DF	<b>Vegetarian Fried rice</b> , kecap manis, fried egg, crispy shallots. GF/DF/Veg

## OUTDOOR BBQ PROTEINS

A	B	C	D	E
<b>DIY burger station</b> - Beef patties, burger buns, sliced tomato, lettuce, cheese, pickles, mustard and ketchup. Plant based available	<b>Sausage sizzle</b> - Pork, Chicken or Beef snags, sliced bread, caramelised onion, ketchup, mustard, cheese. Plant based available	<b>Chicken or Beef Satay skewers.</b>	<b>Pulled Brisket</b> with cumin, molasses, BBQ sauce and pickles.	<b>*Plant based versions available for each main.</b>

## SALADS

Please double-check how many salads and sides your package includes — you may be entitled to one, two, or three selections, depending on your package.

A	B	C	D
<b>Roast Pumpkin and grain salad</b> , pepitas, pickled red onion, spiced yoghurt dressing. GFO/DFO/VEG	<b>Warm confit Beetroot salad</b> , pomegranate, mint, sultana and toasted sunflower seeds. GF/DF/Vegan	<b>Cesar salad</b> , cos lettuce, croutons, soft boiled egg, parmesan and garlic aioli.	<b>Pulled Brisket</b> with cumin, molasses, BBQ sauce and pickles.

## HOT SIDES

A	B	C	D
<b>Baked Daly farm potatoes</b> , confit garlic, rosemary, sea salt. GF/DF/Vegan	<b>Cheesy Cauliflower bake</b> , mozzarella, cheddar, sour cream, spring onion, chives. GF/Veg	<b>Stone baked garlic butter flat bread</b> , olive tapenade. Veg	<b>Charred corn on the cob</b> , sea salt, pepperberry butter. GF/Veg



# RESTAURANT SET MENU ITEMS

For your Restaurant Set Menu package, the below options are available for your guests. Please note that orders must be confirmed 7 days out and can not be changed on the day.

## STARTERS (INCLUDED)

1	2
<b>Damper &amp; Butter.</b> Veg	<b>Marinated Mt Zero Olives.</b> GF, DF, Vegan

## ENTREE

1	2	3
<b>Charred Confit Leek, black garlic, quinoa porridge</b> and chimmi churri. GF, DF, Vegan	<b>Boomer Bay Oysters (3ea)</b> mignonette, aged Worcester sauce and lemon. GF, DF	<b>Confit Pork belly,</b> apple cider caramel, cauliflower puree and crackling. GF, DFO

## MAIN

1	2	3	4
<b>Braised Angus Beef,</b> Dutch carrots, black barley and tomato miso and jus. DF	<b>Stout-Battered Scalefish,</b> fondant potato and wild fennel tartare. DFO	<b>Chargrilled Chicken Breast,</b> fennel puree, black garlic pangrattato. GFO, DF	<b>Braised Sugarloaf Cabbage,</b> apple kimchi, mustard and sauerkraut. GF, DF, Vegan

## SHARED SIDES (1 OF EACH PER 5 PAX)

1	2
<b>Crispy Fries</b> with pepperberry salt and horseradish aioli. DFO, Veg, VO	<b>Ancient Grain Salad,</b> mixed local leaves, quinoa, barley, wild rice. Vegan, GFO

## DESSERTS

Subject to seasonal variations. Menu confirmed at time of booking.

1	2	3	4
<b>Chocolate Mousse,</b> chocolate crumb, espresso mascarpone, whiskey caramel. GF, Veg	<b>Apple Crumbled Crème Brullee,</b> toasted oats and cinnamon crumble. GFO, Veg	<b>Salted Caramel Date Tart,</b> vanilla poached pear and miso toffee. GF, DF, Vegan	<b>Tasmanian Cheese</b> served with pear paste and crisp lavoush. GFO, DF, Veg