GROUP CATERING





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





BANQUETS

Substantial self-service meals, best suited for relaxed tour groups and business catering functions.



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 selfservice 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.





TIMINGS: 1130-1430

MENU TIERS & OFFERINGS



MORNING TEA (10 - 50 pax)

(26+ requires consultation)

VENUES: VC CAFE, COURTYARD, 1830

MORNING TEA A	MORNING TEA B	HIGH TEA (45 TO 60 MINUTES)
 Freshly brewed coffee and an assortment of teas. House made scones served with Jam and cream. Filtered water. 	 Freshly brewed coffee and an assortment of teas. House made scones served with Jam and cream. Selection of savoury items. Fresh cut seasonal fruit platter. Sparkling and filtered water 	 Barista Coffee and an assortment of teas, served in high tea style. Assorted Finger sandwiches. A selection of savoury item. A selection of cakes and slices. Juice and sparkling water.
\$16 PER PERSON	\$26 PER PERSON	\$32 PER PERSON



PICNIC PACKS (TAKEAWAY) (Min 5 pax)

(51+ requires consultation)

TIMINGS: 1130-1430

PICNIC PACK A (BASIC)	PICNIC PACK C (PREMIUM)
 House made Gourmet Baguette. Sandwich or Wrap (Ham, chicken or vegetarian). Seasonal fruit 600ml Mineral Water. Small confection (KitKat, Twix, Mars bar etc). 	 Housemade Baguette, Sandwich or Wrap (Ham, chicken or vegetarian). Seasonal fruit. 600ml Mineral Water or Mojo juice. Small confection (KitKat, Twix, Mars bar etc). Barista coffee or hot drink (token redeemable at any PAHS venue).
\$25 PER PERSON	\$32 PER PERSON



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	
 Freshly brewed coffee and an assortment of teas. Assorted handmade sandwich platter. Fresh cut seasonal fruit platter. Filtered water and juice station. 	 Freshly brewed coffee and an assortment of teas. Assorted handmade sandwich platter. Fresh cut seasonal fruit platter. Freshly baked scones with jam and whipped cream. Mini Quiches with relish. 	 Chef made soup of the day with warm bread roll and butter. Freshly brewed coffee and an assortment of teas. Assorted handmade sandwich platter. Fresh cut seasonal fruit platter. Freshly baked scones with jam and whipped cream. Mini Quiches with relish. 	
\$31 PER PERSON	\$36 PER PERSON	\$41 PER PERSON	



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)
 Freshly brewed coffee and an assortment of teas. Fresh cut seasonal fruit platter. Juice and water station. Choose one main, one salad and two side dishes 	 Freshly brewed coffee and an assortment of teas. Fresh cut seasonal fruit platter. Juice and water station. Selection of mini cakes and sweet slices. Choose two mains, two salads and two side dishes
\$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	
 Steamed chicken & chive dumplings with soy dressing DF Fried Spring rolls with Nuoc cham sauce DF/Vegan Crispy fried pork belly, pepper caramel, apple puree GF/DF Vegetarian Fried rice, kecap manis, fried egg, crispy shallots GF/DF/Veg Soba noodle and shredded cabbage, chilli, spring onion, sesame, tamari dressing GF/DF/Vegan Steamed jasmine rice GF/DF/Vegan Seasonal fruit platter GF/DF/Vegan Juice filtered and sparkling water Jasmine or green tea 	 Edamame beans with sesame & sea salt GF/DF/Vegan Spring onion pancake, black vinegar DF/Vegan Steamed chicken & chive dumplings with soy dressing DF Fried Spring rolls with Nuoc cham sauce DF/ Vegan Braised Beef with sweet sesame and greens DF Slow-cooked lamb shoulder with miso glaze DF Stir-fried seasonal vegetables with hoisin DF/Vegan Soba noodle and shredded cabbage, chilli, spring onion, sesame,tamari dressing GF/DF/Vegan Steamed jasmine rice GF/DF/Vegan Seasonal fruit GF/DF/Vegan Juice filtered and sparkling water Jasmine or green tea 	— Toasted meringue and Yuzu tarts — Coconut sago with mango & lime — Steamed pandan sponge with brown sugar caramel — Melon Chiffon	
\$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)
 Freshly brewed coffee and an assortment of teas. Fresh cut seasonal fruit platter. Juice and water station. Choose one BBQ proteins, two salads and one side dishes 	 Freshly brewed coffee and an assortment of teas. Fresh cut seasonal fruit platter. Juice and water station. Selection of mini cakes and sweet slices. Choose two mains, two salads and two side dishes
\$52 PER PERSON	\$65 PER PERSON



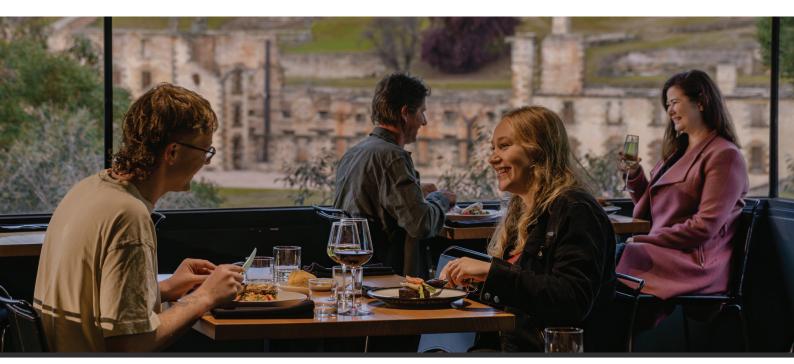
RESTAURANT SET MENUS (1830) (12 – 50 pax)

(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 four 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.





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

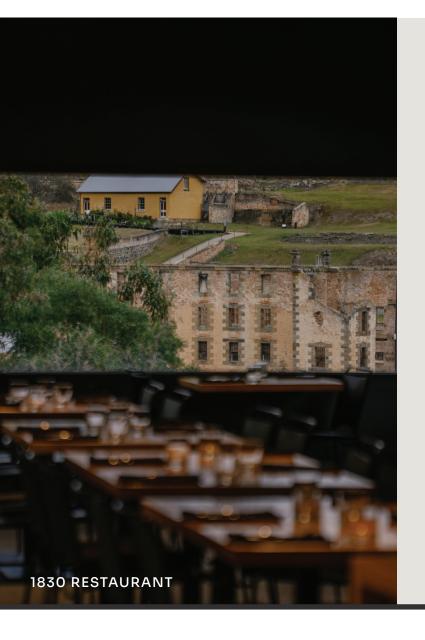
1830 Restaurant and Bar is an outstanding venue with sweeping views of the Historic site. With a capacity of 72 seats, it is possible for multiple group bookings to run at the same time.

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

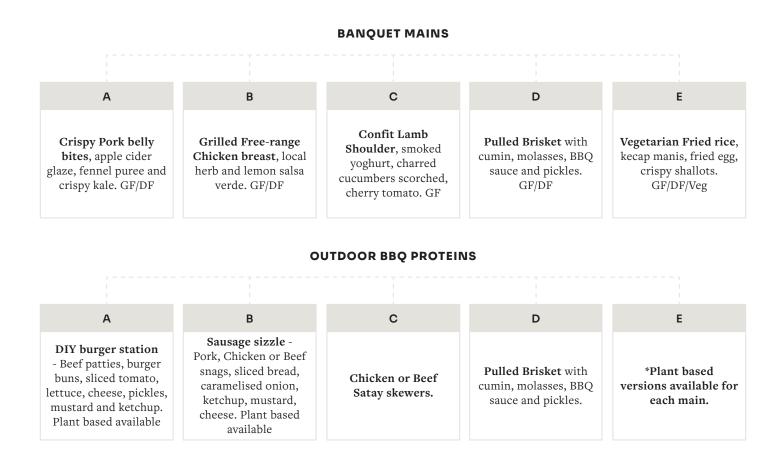
For more information please contact the Trade Officer **trade@portarthur.org.au** or alternatively the reservations team can process your catering request at the time of bookings **reservations@portarthur.org.au** or **1800 659 101**





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.



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.

Roast Pumpkin and grain salad, pepitas, pickled red onion, spiced yoghurt dressing. GFO/DFO/VEG

Warm confit Beetroot salad, pomegranate, mint, sultana and toasted sunflower seeds.

GF/DF/Vegan

Ceasar salad, cos lettuce, croutons, soft boiled egg, parmesan and garlic aioli.

С

Pulled Brisket with cumin, molasses, BBQ sauce and pickles.

D

SALADS

HOT SIDES

Baked Daly farm potatoes, confit garlic, rosemary, sea salt. GF/DF/Vegan

Α

Cheesy Cauliflower bake, mozzarella, cheddar, sour cream, spring onion, chives. GF/Veg

В

Stone baked garlic butter flat bread, olive tapenade. Veg

С

Charred corn on the cob, sea salt, pepperberry butter. GF/Veg

D





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.

