



PORT  
ARTHUR  
HISTORIC  
SITES

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# Functions packages

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*Corporate events, special occasions,  
weddings and celebrations*



# Dinner

*Weddings, corporate functions and events*  
*Bespoke menus can be tailored for specific events and special occasions*

Choice of 2: entrée/main or main/dessert (alternate drop) **\$50**

Choice of 3: (alternate drop) **\$65**

Add 2 canapés on arrival **\$8**



# Dinner

## Entrée

Truffled mushroom soup with sage beignets

Crispy fried Rannoch Farm quail with pickled vegetables

Char grilled Pirates Bay octopus with romesco sauce and preserved lemon

Baked figs filled with gorgonzola, leatherwood honey and thyme

Tataki of Doo Town venison with apple salad

## Mains

Char grilled lamb rump, with white bean skordalia, green beans and dukkah

Crumbed Marion Bay chicken thigh with Paris mash, gravy and coleslaw

Scotch fillet with peppercorn sauce, big chips and pea purée

Crispy skinned Atlantic salmon on cauliflower colcannon with Chive Buerre Blanc

Lasagne of Cygnet mushrooms with fried sage and basil oil

## Desserts

Dark chocolate fondant with vanilla bean ice cream

Lemon brulee tart with King Island double cream

Steamed pear, date & ginger puddings, almond & cinnamon ice cream, pear & brandy caramel

Mulberry tart with custard and saffron fairy floss





# Canapés and cocktail events

\$4 per item

# Canapés

## **Cold**

Oysters, dashi and ginger dressing, salmon roe

Tuna tartare with wasabi and fried nori

Salmon roulade with cream cheese filling

Besan coated prawns with saffron aioli

Gruyere and tomato frittata with rocket pesto

Oyster's bloody Mary

Homemade prawn nori rolls

## **Hot**

Hot smoked salmon en crouete with dill aioli

Seared Bass Strait scallops on chorizo sausage

Thai fish cakes, carrot salad, rice vinegar dipping sauce

Prawn and jamon croquette, aioli

Chicken, roast garlic & tarragon pies, leek fondue

Satay lamb skewers with dipping sauce

Prawn and ginger dumplings with spiked soy

Besan coated Cygnet mushrooms with Herb aioli





# Barbeque

\$50 per head

# Barbecue

Chicken and herb sausages

Flat iron steak with ChimiChurri

Spicy chicken thighs with cherry tomato and onion salsa

Jamaican spiced goat leg with corn and lime relish

Warm haloumi and mushroom salad

Grilled corn cobs, basil oil

Garden salad

Berry and pistachio pavlova



# Beverages

## *Standard* Beverage Package

2hr	\$35 per hour
3hr	\$40 per hour
4hr	\$45 per hour

House Sparkling

House White Wine

House Red Wine

Cascade Draught

Cascade Light

Fruit Juice and Soft Drinks

## *Tasmanian* Beverage Package

3hr	\$55 per hour
4hr	\$65 per hour
5hr	\$75 per hour

Jansz Cuvée Brut (Pipers Brook)

Norfolk Bay Chardonnay (Koonya)  
or Bream Creek Sauvignon Blanc  
(Bream Creek)

Norfolk Bay Pinot (Koonya) or  
Beautiful Isle 'Red Delicious'  
(East Coast Tasmania)

Boags Premium

Boags Premium Light

Fruit Juice and Soft Drinks

## *Premium* Tasmanian Package

3hr	\$65
4hr	\$75
5hr	\$85

Bangor Sparkling (Dunalley)

Bangor Chardonnay or Pinot Gris

Pembroke Pinot Noir (Cambridge)

Stefano Luciana Merlot (Granton)

Moo Brew – Pale Ale

Moo Brew – Pilsner

Willie Smiths Organic Cider (Grove)

Fruit Juice and Soft Drinks



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## Contact

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Functions and Niche Groups

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