

CONFERENCES + CORPORATE CATERING

- + treat your delegates to a delicious spread of Tasmanian produce at your next conference or meeting!
- + as Tasmania's premium caterer, our conference and corporate catering goes the extra mile. We use only the finest ingredients to create delicious and unique flavour combinations that are sure to please all palates.
- + catering for groups of all sizes - whether you need morning or afternoon tea, a hearty, fresh lunch, a welcome reception or your off-site conference dinner.
- + this brochure is intended for groups of 20 and above, we can customise to suit all budgets and requirements - please get in touch if you need something a little different, or if you have a smaller group





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MORNING + AFTERNOON TEA

a spread of sweet + savoury items, sure to please all palates!

- + 2 pieces per person \$10 pp
minimum 20 guests
for smaller groups, please see our daily menu
to select individual items

SAMPLE MENU:

lemonade scones with jam + cream
bacon, caramelised onion + aged cheddar frittata
lamb kofta sausage rolls with roasted tomato ketchup
spiced carrot + apple muffin
orange + almond lamington

ADD A FRUIT PLATTER

mixed seasonal fresh fruit

- + small - serves 10 \$129
- + large - serves 20 \$249

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COFFEE AND TEA

- + per session \$5 pp
- + all day coffee + tea \$8 pp
includes Ritual filtered coffee, Twinings tea, milk + sugar, disposable cups, percolator + urn
*minimum 50 guests**
- + full beverage station set-up \$50
- + upgrade to crockery (cup, saucer + spoon) \$3 pp per session
**for groups under 50, a surcharge applies*

COLD DRINKS

- + orange juice, water + sparkling water \$6.50 pp
includes beverage canisters and disposable cups
minimum 20 guests
- + upgrade to glassware \$3 pp



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INDIVIDUAL LUNCH BOXES

individually packaged in a recyclable box, the efficient way to distribute a hearty and healthy lunch includes a bamboo fork and napkin, no hire cutlery or crockery required!

- + gourmet filled sandwich, frittata slice + relish, sweet treat \$20 pp
 - + gourmet filled sandwich, frittata slice + relish, salad + sweet treat \$28 pp
- minimum 10 orders*

CASUAL LUNCH OPTIONS

greet hungry guests with a bountiful spread of gourmet sandwiches, slices and other goodies

- + box of 20 gourmet sandwiches \$218
- + box of 40 gourmet sandwiches \$436
- + box of 20 frittata slices \$132
- + box of 20 assorted slices \$110
- + fruit platter \$129/\$249

see our daily menu for other items





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PREMIUM BOARDROOM BANQUET

the perfect boardroom lunch - a selection of cold-sliced meats and filling salads, served with sourdough bread + cultured butter

minimum of 20 guests

- + light lunch \$35 pp
- + substantial lunch \$45 pp
- + add disposable plates and cutlery \$2 pp

DIETARY REQUIREMENTS

with advance notice we can prepare separate labelled boxes to cater to specific dietary requirements + allergies
\$2 surcharge per person

DELIVERY

delivery within Launceston is \$40, please contact us for a quote on a specific location

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OFF-SITE + WELCOME EVENTS

let our professional team look after you for a night!
with premium food options, exceptional and unobtrusive service,
Hubert + Dan is the ultimate choice for your conference and corporate
events

WELCOME COCKTAIL RECEPTION

our packages can be customised to suit your requirements
below pricing is based on food only with a minimum spend of \$2000
please contact us for a complete quote including staff

+ 6 canapes	1-2 hours	from \$27 pp
+ 8 canapes	2-3 hours	from \$36 pp
+ 8 canapes + bowl meal	3 hours +	from \$54 pp
+ 10 canapes	3 hours +	from \$45 pp

SEATED CONFERENCE DINNER

our crowd-pleasing seated menus
the feast is served share-plate style with 3 delectable courses of
Tasmanian produce
the gourmet BBQ is the perfect blend of formal and relaxed - 3 meats
and 4 salads

+ gourmet BBQ	from \$55 pp
+ the feast	from \$64 pp
+ add canapes on arrival	from \$4.50 ea

