



STEWARTS BAY LODGE  
PORT ARTHUR



## Stewarts Bay Lodge



Nestled between a beach, a forest, the ocean, a national park and Australia's most profound historic site. Stewarts Bay Lodge at Port Arthur provides deluxe accommodation on Tasmania's Tasman Peninsula just over an hour from Hobart.

Stewarts Bay Lodge at Port Arthur sits on the coastline of the Tasman Peninsula, a Tasmanian icon of immense physical beauty, incredible history and rich natural diversity.

Stewarts Bay Lodge's waterfront position is stunning. With Stewarts Bay Beach on one side and the secluded Ladies Bay on the other.

Taylor's Waterfront Restaurant and Function Centre at Stewarts Bay Lodge is the place to go for all your conference and catering needs. Conferences, functions and groups can be fully catered for in 2 separate function rooms.



Explore the many attractions at Pirates Bay including the Tasman Arch, the Blowhole, Devil's Kitchen and the tessellated pavement. After a visit to the Port Arthur Historic Site continue on to Remarkable Cave and the beautiful Safety Cove beach. Other historic attractions include the Coal Mines and Cascades. Join an award winning eco cruise along the spectacular coastline of the Tasman National Park between Eaglehawk Neck and Port Arthur. An exciting and authentic 3 hour eco-cruise, you'll experience the highest sea cliffs in the Southern Hemisphere, enter deep sea caves, see seals, whales and abundant bird species. Visit the Tasmanian Devil Conservation Park in where you can feed a Tasmanian Devil.



### **Contact**

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## **Taylor's Restaurant, Stewarts Bay Lodge**

### **Conference & Function Packages 10 / 11**

Thank you for considering Taylor's for your upcoming conference or function.

We take great pride in servicing our guests needs. Our experienced and professional staff are always on hand to assist with every detail required, from the initial enquiry and quotation right through to the actual event.

This pack contains details of our current conference and function menus. Included is a copy of the terms and conditions.

If you have any queries or would like to discuss options for your event please do not hesitate to contact us.

We look forward to hearing from you.

03 62502771

**Taylor's Restaurant**

**@ Stewarts Bay Lodge.**

[taylorrestaurant@stewartsbaylodge.com](mailto:taylorrestaurant@stewartsbaylodge.com)



## INFORMATION

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At Taylors Restaurant and function centre can cater for many different group requirements. The venue contains three main rooms Ladies Bay Room, Stewarts Bay Room the main Dining Room and the Patio all with panoramic views.

Ladies Bay Room is suited to, meetings and conferences. It can accommodate 50 classroom, 70 theatre or 24 boardroom style.

Stewarts Bay Room features electric projector screen, fireplace, large windows and an amazing view over Garden Point, Long Bay and Stewarts Bay. Stewarts Bay Room is a beautiful private dining room with a capacity of 40

The Dining Room and Patio is situated is one of the most beautiful locations in Tasmania. Catering for everything from a casual dining experience to a formal seated event

Please advise if you have particular dining requirements.

For groups of less than 20 we are happy to provide a set menu or a limited a la carte.

Due to our location we require confirmed final numbers 4 full days prior to the event. Invoicing and payment of the confirmed numbers can be arranged.

B.Y.O is not permitted under our liquor license conditions.

Where a private room is required a standard fee of \$250 per day is applied for room hire, this includes table cloths, mints, water, pads and pens.



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## CONFERENCE PACKAGE

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### BREAKFAST

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Buffet style breakfast served in Taylor's daily.

#### **Full Breakfast @ 21.5 per person**

Hot egg, bacon, spinach & baked beans, tomato and toast  
House made muffins, toast, cereal & preserves  
Fruit, yogurt, juice, tea & coffee

#### **Continental Breakfast @ 15.5 per person**

House made muffins, fruit juice & cereals  
Toast & preserves  
Fruit & yogurt  
Tea & coffee

#### **MORNING AND AFTERNOON TEA @ 7.50 per person**

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Chef's selection of house made cookies, muffins & cakes  
Fruit juices, tea & coffee

### LUNCH

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#### **Option 1 @ \$18.50pp**

Finger sandwiches or wraps (1.5 pieces per person)  
Fresh antipasto platter  
Tea & coffee, fruit juices

#### **Option 2 @ \$21.50pp**

- House made soup
- Open foccacia's or wraps, chef's selection. Options below are seasonal examples.  
Roast beef, mustard & cress  
Cured salmon, rocket & mayonnaise  
Ham, tomato & pesto  
Chicken mayo & lettuce  
Grilled eggplant, tapenade & fetta



### **Option 3 @ \$24.50pp**

- House made soup
- Peninsula grazing platter, a selection of local oysters, smoked seafood, quail, olives, marinated fetta and dressed leaves served with house bread
- Tea, coffee & fruit juices

### **Option 4 from \$28.50 per person**

- We can offer a personally written sit down, two or three choice lunch menu catered on your needs and seasonally available local produce.

## **Cocktail Receptions**

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## Canape Choices

Choice of six canapés \$22.00pp

Choice of ten canapés \$34.50pp

Alternatively canapés can be chosen individually and charged at \$3.80 per piece

- House-cured salmon, caper aioli
- Asian tuna salad, pickled ginger, sesame
- Spring Bay scallops, lime vinaigrette (h)
- Nori rolls, raw market fish, soy aioli
- Bacalao & leek tortilla
- Fried oysters, flying fish roe (h)
  
- Duck rillettes, muscat jelly
- Venison carpaccio on croute
- Pork terrine, fruit chutney
- Smoked quail & almond salad
- Baked egg, Bok's bacon (h)
- Chicken liver parfait, sourdough toast
  
- Eggplant & goats' cheese involtini
- Carrot & fennel roulade
- Porcini & artichoke terrine
- Sweet potato & fetta tartlet
- Blue cheese & caramelised onion toasts (h)
- Red pepper & potato pancake, crème fraiche

## Substantial Mini Meals

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Mini meals, \$13.50 each

For a cocktail style stand up event we recommend canapés and two mini meals.

- Lemon & herb crumbed market fish, house-cut chips, tartare sauce  
*Served in paper cone*
- Satin duck, shitake mushroom, egg noodles
- Tung po pork, bok choy, steamed rice  
*Served in noodle box with chopsticks*
- Mild goat curry, flat bread, fruit chutney
- Sticky pork hock, braised lentils
- Sweet potato & chick pea tagine, couscous, labne  
*Served in eco-bowl with fork*

## Shared Table Platters - Option One

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### Shared Platters (min 30 guests)

Two Courses \$42

Three Courses \$55

### Shared Entrees

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Select two from the following;

- Italian meatballs, rustic tomato sauce
- Natural oysters, chilli & lime dressing
- Crumbed seasonal fish, tartare sauce
- Octopus & olive salad, lemon vinaigrette
- Hazelnut falafels, braised eggplant, tzatziki
- Marinated chicken skewers, sweet Asian dipping sauce

### Shared Mains

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Select two from the following:

- Stuffed & roasted lamb loin, rosemary jus
- Roasted beef fillet, garlic, and red wine jus
- Baked fillet of Atlantic salmon, lemon & dill sauce
- Sundried tomato stuffed chicken, white wine jus
- Pumpkin & goats cheese roulade, vegetable ragout
- Grilled seasonal fish, fennel & citrus salad

*All mains served with seasonal vegetables*

### Shared Desserts

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Select two from the following:

- Chocolate & macadamia tart
- Pistachio & toffee parfait
- Sticky date pudding
- Apple & berry crumble
- Fresh seasonal fruit platter
- Selection of local cheeses

### Individually Plated - Option Two

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Plated (min 20 guests)

Two Courses \$45

Three Courses \$59

### **Guest Choice Entrees**

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Select two from the following;

- Italian meatballs, rustic tomato sauce
- Natural oysters, chilli & lime dressing
- Crumbed seasonal fish, tartare sauce
- Octopus & olive salad, lemon vinaigrette
- Hazelnut falafels, braised eggplant, tzatziki
- Marinated chicken skewers, sweet Asian dipping sauce

### **Guest Choice Mains**

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Select two from the following;

- Stuffed & roasted lamb loin, rosemary jus
- Roasted beef fillet, garlic, and red wine jus
- Baked fillet of Atlantic salmon, lemon & dill sauce
- Sundried tomato stuffed chicken, white wine jus
- Pumpkin & goats cheese roulade, vegetable ragout
- Grilled seasonal fish, fennel & citrus salad

*All mains served with seasonal vegetables*

### **Guest Choice Desserts**

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Select two from the following;

- Chocolate & macadamia tart
- Pistachio & toffee parfait
- Sticky date pudding
- Apple & berry crumble
- Fresh seasonal fruit platter
- Selection of local cheeses



## Shared Table Platters - Option Three

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Shared Platters (Min 30 guests)

Two Courses \$47

Three Courses \$60

### Shared Entrees

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Select two from the following;

- Rustic local game terrine, house-pickled vegetables
- Natural oysters, chilli & lime dressing
- House-cured salmon, dill crème fraiche, capers
- Garlic prawns, fennel & citrus salad
- Mushroom & truffle tartlets, goats' cheese, spinach
- Poached veal, tuna & egg mayonnaise, anchovies

### Shared Mains Entrees

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Select two from the following;

- Roasted free-range pork, sautéed apple, white wine jus
- Pancetta wrapped beef fillet, glazed shallots, red wine jus
- Paella; including prawns, mussels, calamari & chorizo
- Duck breast, roasted hazelnuts, orange glaze
- Sweet potato rotolo, napoli, rocket & parmigiano salad
- Almond crusted blue eye, parsnip puree, salsa verde

*All mains served with roasted potato and seasonal vegetables*

### Shared Desserts

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Select two from the following;

- Chocolate & macadamia tart
- Pistachio & toffee parfait
- Sticky date pudding
- Apple & berry crumble
- Fresh seasonal fruit platter
- Selection of local cheeses



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## Individually Plated - Option Four

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Plated (min 20 guests)

Two Courses \$52

Three Courses \$66

### Guest Choice Entrees

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Select two from the following;

- Rustic local game terrine, house-pickled vegetables
- Natural oysters, chilli & lime dressing
- House-cured salmon, dill crème fraiche, capers
- Garlic prawns, fennel & citrus salad
- Mushroom & truffle tartlets, goats' cheese, spinach
- Poached veal, tuna & egg mayonnaise, anchovies

### Guest Choice Mains

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Select two from the following;

- Roasted free-range pork, sautéed apple, seasonal vegetables, white wine jus
- Pancetta wrapped beef fillet, potato mash, glazed shallots, red wine jus
- Paella; including prawns, mussels, calamari & chorizo
- Duck breast, roasted hazelnuts, glazed carrots, confit potato, orange glaze
- Sweet potato rotolo, napoli, rocket & parmigiano salad
- Almond crusted blue eye, parsnip puree, roasted potato, salmon roe beurre blanc

### Guest Choice Desserts

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Select two from the following;

- Chocolate & macadamia tart
- Pistachio & toffee parfait
- Sticky date pudding
- Apple & berry crumble
- Fresh seasonal fruit platter
- Selection of local cheeses