



THE
Astley
ROOM





THE Astley ROOM

The Astley Room offers you and your guests an abundance of natural light, courtyard, separate bar area and unlimited free parking in direct proximity to the room entrance. GASP! Boardwalk and Wilkinson's Point offer the perfect free location for your ceremony including an international architecture award winning venue for your wedding photo shoot. We offer two package options: The Premium Package which is all inclusive or our Basics Package where we custom build based on how much you would like to do yourself. With ferry transport also available this unique venue will provide everything you need for a perfect, hassle free day.

Pricing

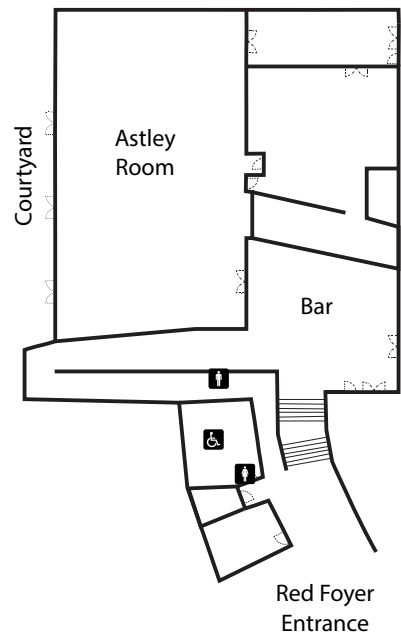
Buffet - from \$46pp
Set Menu - from \$58pp
Alternate Drop - from \$60pp

Configuration

Banquet 160
Cocktail 400

Capacity

Floor Plan



Inclusions:

Room Hire
Room Configuration of your choice
Cleaning
All required furnishings available at the DEC
Event manager on site at all times during your event

Optional Inclusions:

Please indicate if required:
Projector & Screen
Sound System & Microphone

Room Configuration

Number of Guests

Please ask our friendly staff for more information regarding our special complimentary ticket offer for bookings valued at over \$3,000 or our half price champagne on arrival offer!



Catering Options

BUFFET

Minimum 50 people

ALL INCLUSIVE PRICE – PREMIUM PACKAGE

BUFFET OPTION 1	\$66pp
Please select two main courses, two vegetables and three salads	
BUFFET OPTION 2	\$74pp
Please select three main courses, three vegetables, four salads and two desserts	
BUFFET OPTION 3	\$82pp
Please select four main courses, four vegetables, five salads and three desserts	

– Add \$7 per person for banquet style service.

BUFFET ONLY – BASIC PACKAGE

BUFFET OPTION 1	\$46pp
Please select two main courses, two vegetables and three salads	
BUFFET OPTION 2	\$52pp
Please select three main courses, three vegetables, four salads and two desserts	
BUFFET OPTION 3	\$58pp
Please select four main courses, four vegetables, five salads and three desserts	

– Add \$7 per person for banquet style service.

All-inclusive prices:

- Buffet set up
- Table cloths
- Centrepieces from Olive Tree selection
- Setting of tables
- Chair covers
- Sashes
- Complete set up and pack down
- All staffing for the event
- Crockery, cutlery and your choice of napkin
- All banquets & buffets include freshly baked bread, butter and condiments
- Cake table
- Projector & screen
- Sound system & microphone

Additional Options

- Cake served with coulis \$3 per serve
- Bridal back drop \$210 installed

Limited inclusions:

- Buffet set up
- Setting of tables
- Crockery, cutlery and your choice of napkin
- All banquets & buffets include freshly baked bread, butter and condiments
- Projector & screen
- Sound system & microphone

Additional Options

- Cake served with coulis \$4 per serve
- Bridal back drop \$210 installed
- Table cloths \$16 each
- Centrepieces from Olive Tree selection \$15 each
- Staff charged at \$40 per person/p hour
- Sashes \$5 each installed
- Chair covers \$5 each installed
- Cake table \$100



Catering Options

BUFFET

MAIN COURSES

BEEF RAGOUT
ROAST PORK
CHICKEN FRICASSÉE
COCONUT THAI FISH
ROAST LEG OF LAMB
PUMPKIN AND CHICK PEA CASSEROLE
CHARGRILLED CHICKEN
ITALIAN STYLE MEATBALLS
TANDOORI BUTTER CHICKEN
MOROCCAN LAMB TAJINE
MEDITERRANEAN VEGETABLE LASAGNE

VEGETABLES

ROAST POTATOES
ROASTED PUMPKIN
STEAMED VEGETABLES
GARLIC CREAMED POTATOES
CAULIFLOWER CHEESE
RATATOUILLE
STEAMED CORN
ROASTED ROOT VEGETABLES

SALADS

MEDITERRANEAN VEGETABLE PASTA SALAD
PUMPKIN, ROCKET AND PINE NUT SALAD
CAESAR SALAD
COUS-COUS TABOULI SALAD
CLASSIC POTATO SALAD
TOSSED GARDEN SALAD
CRISP COLESLAW
TOMATO AND MOZZARELLA SALAD

DESSERTS

STICKY DATE PUDDING
SOFT ROLLED PAVLOVA
TANGY CITRUS TART
TRIO OF CHEESECAKES
TASMANIAN APPLE AND RHUBARB TART
FRESH FRUIT PLATTER
INDIVIDUAL IRISH CREAM PANNA COTTA

Service Style

For all our buffets, we ensure that there will be plenty of food for your guests to have as much of each item as they please. We encourage guests to relax, take their time and come back to the buffet for more of their favourite dishes

We will have staff assisting with service but we will let your guests help themselves



Catering Options

ALTERNATE DROP & SET MENU

Minimum 50 people

ALTERNATE DROP & SET MENU – ALL INCLUSIVE PACKAGE

2 COURSE ALTERNATE DROP Please select two main course and two desserts	\$73pp
3 COURSE ALTERNATE DROP Please select two entrée, two main course and two desserts	\$82pp
2 COURSE SET MENU Please select one main course and one dessert	\$70pp
3 COURSE SET MENU Please select one entrée, one main course and one dessert	\$79pp

– For a choice of 2 items on a set menu add \$5 per person

All-inclusive prices:

- Table cloths
- Centrepieces from Olive Tree selection
- Setting of tables
- Chair covers
- Sashes
- Complete set up and pack down
- All staffing for the event up to 250 people
- Crockery and cutlery
- Cloth napkins
- Cake table
- Projector & screen
- Sound system & microphone

Additional Options

- Cake served with coulis \$3 per serve
- Bridal back drop \$210 installed

ALTERNATE DROP & SET MENU – BASIC PACKAGE

2 COURSE ALTERNATE DROP Please select two main course and two desserts	\$60pp
3 COURSE ALTERNATE DROP Please select two entrée, two main course and two desserts	\$70pp
2 COURSE SET MENU Please select one main course and one dessert	\$58pp
3 COURSE SET MENU Please select one entrée, one main course and one dessert	\$68pp

– For a choice of 2 items on a set menu add \$5 per person

Limited inclusions:

- Setting of tables
- Crockery, cutlery and your choice of napkin
- Projector & screen
- Sound system & microphone

Additional Options

- Cake served with coulis \$4 per serve
- Bridal back drop \$210 installed
- Table cloths \$16 each
- Centrepieces from Olive Tree selection \$15 each
- Staff charged at \$40 per person/p hour
- Sashes \$5 each installed
- Chair covers \$5 each installed
- Cake table \$100



Catering Options

ALTERNATE DROP & SET MENU

ENTRÉE

LEMON PEPPER CHICKEN FILLETS

with gourmet salad leaves and citrus glaze

CHAR GRILLED VEGETABLE STACK

with field mushrooms and a tangy tomato salsa (v)

SLOW ROASTED TOMATO TARTAN

with glazed shallots, Persian fetta and lemon pesto

FARFALLE PASTA

with basil pesto, pine nuts and char grilled vegetables (v)

TASMANIAN SMOKED SALMON SALAD

with apple and balsamic vinegar

HOUN VALLEY MUSHROOM SOUP

with crusty bread (v)

BUTTERNUT PUMPKIN SOUP

with crusty bread (v)

SEAFOOD CHOWDER

served as a thick creamy soup with fresh local seafood

WARM THAI BEEF SALAD

with asian vegetables

TASMANIAN TASTING PLATE

Our chef's selection of local delicacies

MAIN COURSE

CHARGRILLED SCOTCH FILLET

with garlic mash, asparagus, red onion marmalade and cabernet jus

CHICKEN BREAST ON POTATO GRATIN

with a dijon mustard and white wine cream sauce

BAKED SALMON FILLET

with stir fried vegetables, smoked cod mash and lemon butter sauce

HERB CRUSTED LAMB LOIN

with sun dried tomato polenta, ratatouille and rosemary jus

BRAISED LAMB SHANK

with herb mash and steamed vegetables

CRISPY CONFIT DUCK LEGS

with vanilla bean mash and honey glazed dutch carrots

PAN FRIED VENISON IN PROSCIUTTO

with potato rostie, braised vegetables and balsamic jus

CHAR GRILLED FIELD MUSHROOMS

with marinated fetta, mediterranean vegetables and capsicum aioli (v)

SEASONAL VEGETABLES

in a filo parcel with a spiced tomato coulis (v)

DESSERT

TASMANIAN APPLE AND RHUBARB TART

with King Island cream Traditional lemon curd tart with king island cream and wild rosella coulis

STICKY DATE PUDDING

with ginger butterscotch and double cream

FLOURLESS CHOCOLATE CAKE

with cherry confit and toffee chard (gf)

SOFT ROLLED LEMON MYRTLE PAVLOVA

with vanilla anglaise and fruit coulis

ITALIAN TIRAMISU

with macerated strawberries

IRISH CREAM PANNACOTTA

with berry compote and caramel crunch

BELGIAN CHOCOLATE MOUSSE

with sweet pastry crisps and raspberry cream

TROPICAL FRUIT PLATE

with a Grand Marnier sabayon

TASMANIAN CHEESE PLATE

with dried muscatels, nuts and lavos



Catering Options

BEVERAGE PACKAGES

PACKAGES

BEER, WINE & SOFT DRINK

- VIVO Wine - by De Bortoli
- Moscato, Sauvignon Blanc,
- Brut Cuvee,
- Cabernet Sauvignon
- Cascade Draught, Premium Light or Pure Blonde
- Soft Drinks & Juice

1 Hour	\$22pp
2 Hours	\$27pp
3 Hours	\$32pp
4 Hours	\$36pp
5 Hours	\$40pp

BEER, WINE, RTD'S & SOFT DRINK

Includes package as above plus:
Canadian Club, Jim Beam,
Vodka & Cider

1 Hour	\$32pp
2 Hours	\$47pp
3 Hours	\$52pp
4 Hours	\$57pp
5 Hours	\$62pp

Alternatively, all beverages are available on consumption.
Staffing is charged at \$40/hour for table service. One waiter
required per 5 tables of 10.

SOFT DRINK & JUICE

Includes a selection of soft drink, juice and iced water to
each table for as long as you require:

Event Duration \$10pp

PRICE LIST – ON CONSUMPTION SALES

VIVO WINES - by De Bortoli

Moscato	\$26 (bottle)	\$7 (glass)
Cabernet Sauvignon	\$26 (bottle)	\$7 (glass)
Sauvignon Blanc	\$26 (bottle)	\$7 (glass)
Brut Cuvee	\$26 (bottle)	\$7 (glass)

PREMIUM WINES

West End Marlborough	\$35 (Bottle)	\$8.50 (glass)
Josef Chromy Sparkling	\$40 (Bottle)	\$9 (glass)

CASCADE PRODUCTS

Draught	\$6 (375ml)
Premium Light	\$5.50 (375ml)
Pure Blonde	\$6.50 (375ml)
Strongbow Cider	\$6.50 (375ml)
Lazy Yak Pale Ale	\$7 (345ml)
Wild Yak Pacific Ale	\$7 (345ml)
Dirty Granny Cider	\$6 (345ml)

PRE MIXED DRINKS

R.T.D's	\$9 (375ml)
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NON-ALCOHOLIC BEVERAGES

Soft Drinks	\$4 (600ml)
	\$3 (per glass)
Juice	\$3.50 (bottle)
	\$3.50 (per glass)
Water	\$3 (600ml)
Soft Drink &/or Juice	\$6.50 (per jug)
Pop Top	\$3.00 (250ml)
Gatorade	\$4.50 (600ml)



Catering Options

CANAPÉS

Minimum 30 people

(For events with canapé service only, normal room hire charges apply).

COLD CANAPÉS

\$3 per selection per person

West Haven goats cheese and beetroot chutney in a ragout pastry(v)

Baked vine tomato's, capers, olive tapenade and caramelised red onion on a lavosh crisp

Tasmanian brie and crisp bread with fig and ginger chutney (v)

Wild Huon Valley mushroom, crème fraiche and fresh thyme croustade

Grilled Courgette with black olive tapenade, sundried tomato and fresh basil (v) (vg) (gf)

Vine ripened tomato, red onion and basil on a ciabatta base (v) (vg)

Marinated chicken breast, pancetta, watercress and Caesar dressing on parmesan shortbread

Vegetable rice paper roll with mint and sweet chilli (v) (vg) (gf)

Smoked Wursthau ham, caramelised onion and pine nut frittata

Seared prawns with mango and cucumber salsa

Smoked Tasmanian salmon and crème fraiche crepe

Lime & chilli infused Blue Eye with coconut mayonnaise

Smoked eggplant pinwheel crepes with hummus & paprika (v) (vg) (gf)

Confit duck terrine, red onion jam and toasted brioche

Smoked Wagyu beef with cucumber and lemon myrtle curd

Peking duck pancakes with cucumber, shallot & oyster sauce

Smoked chicken & avocado savoury shell

Antipasto vegetable skewers with olives, sundried tomatoes and bocconcini (v)

Lemongrass prawn and coriander croustade

Tasmanian wallaby with beetroot relish and bush spice blini

King Island blue cheese, red wine pear and walnut tartlet

Broad bean bruschetta with goats cheese, mint and serrano ham

Smoked burrata tartine with vine tomatoes and salsa verde (v)

Freshly shucked Bruny Island Oysters topped with soy and mirin dressing

Chargrilled chorizo with marnaded feta and balsamic dressing

Chicken and red wine terrine served on a crostini

HOT CANAPÉS

\$3.00 per selection per person

Sundried tomato and basil arancini (v)

Tandoori chicken skewers with mint yoghurt (gf)

Wild Huon Mushroom croustade (v)

Spinach and fetta filo with red pepper relish (v)

King Island beef with thyme rosti, oven dried tomato and horseradish (gf)

Singapore style spring rolls with sweet soy dip (v)

Crispy tempura prawns with fresh lime mayonnaise



Catering Options

CANAPÉS

Minimum 30 people

(For events with canapé service only, normal room hire charges apply).

Tasmanian brie tartlet with double smoked ham

Saffron infused seafood arancini

Local scallops in the shell grilled with prosciutto and balsamic reduction (gf)

Confit of pork belly with apple, fig and ginger chutney (gf)

Smoked Tasmanian Salmon calzone with tomato relish dip

Lamb and roast capsicum skewers with satay marinade (gf)

Seared tuna rolled with black sesame, wasabi mayonnaise and ginger

Feta cheese, fresh coriander and harissa paste on a Moroccan spiced rosti (v) (gf)

Corn fed chicken and tarragon wrapped in a prosciutto parcel

Herb crusted lamb with mint and wasabi foam

Parmesan and tomato jam soufflé

Spicy Thai fish cake with sweet chilli marmalade

Sesame rolled chicken with mango mayonnaise)

Crisp chicken dumplings with chilli ginger and garlic

Seared Tasmanian ocean trout with Sumac lime & sea salt butter (gf)

COLD FOOD BOWL

\$8.50 each

Served in a bowl or a noodle box

Thai beef salad with glass noodles & chilli ginger dressing (gf)

Moroccan spiced lamb, baby spinach salad with mint raita (gf)

King prawn Caesar salad with crispy garlic croutons

Basil chicken pasta salad with roasted tomatoes

Warm smoked Tasmanian salmon on creamy potato and dill salad (gf)

HOT FOOD BOWL

\$8.50 each

Served in a bowl or a noodle box

Fresh Trevally with lemon grass, lime, ginger & coconut rice (gf)

Slow cooked chicken with leeks, thyme and bacon in a cream sauce on a bed of rice (gf)

Beer battered flathead with crispy chips and lime mayonnaise

Mild Thai infused chicken curry with jasmine rice and fresh coriander (gf)

Basil marinated lamb with roasted bintje and olive roullie (gf)

Spinach and ricotta tortellini with a Mediterranean ragout (v)

Beef and Huon Valley mushroom in a red wine ragout with jasmine rice (gf)

Tandoori butter chicken with basmati rice and minted yoghurt (gf)



Catering Options

CANAPÉS

Minimum 30 people

(For events with canapé service only, normal room hire charges apply).

GOURMET MINI BURGERS

\$8.50 each

South Pacific chicken burger with coconut mayonnaise and grilled pineapple

Pulled pork with red cabbage slaw and roasted apple

Angus beef burger with red onion marmalade and homemade tomato relish

Falafel burger with tzatziki dressing and spiced tomato chutney

DESSERT CANAPÉS

\$3 per selection per person

Chocolate and Kahlua mousse with coconut shards

Tiramisu cream chocolate cups with pistachio praline

Lime tartlet with glazed Tasmanian berries

Delicate chocolate eclairs

Tasmanian apple and cinnamon crispy doughnut ball

Mixed macarons

Miniature cheesecakes

Petite vanilla slice



Thank you for choosing the Derwent Entertainment Centre to host your event.

Please fill in the following information in full.

Upon completion, please return by email to events@derwent.com.au

Deposit of \$880 must be paid to secure your booking date.

Name:	Phone:
Company:	Email:
Event Date:	Cost:
Address:	

Payment by Credit Card

Authorisation to charge credit card. Amex and Diners Club not accepted

Date:	Amount:
Event Name:	PAX:
Name on Card:	Card Type:
Card Number:	Expiry Date:
Authorised Signature:	CVC:

Payment by Direct Debit

BSB: 067-101
Account: 10138824
Account Name: Glenorchy City Council

Please use your event name as the reference and email the remittance to remittance@gcc.tas.gov.au

Terms & Conditions

To confirm your booking, a deposit of \$880 Inc GST is required. The date is secured when payment is received. Final catering numbers for the event are to be provided 72 hours prior to the event date, payment for 100% of the outstanding cost is to be made at this time either by EFT or credit card. (EFT remittance must be provided if paying by this method). Additional costs must also be paid 72 hours prior to the commencement of the event.

The Council shall be relieved from all liability in respect of any breach of its obligations under this agreement should such breach be caused, directly or indirectly, by an event of Force Majeure or if an event such as, but not limited to, a business disaster or civic emergency occurs and the Council needs the venue to assist in dealing with the effects of that event.

Cancellation Policy

If cancellation is notified more than 1 month prior to the commencement of the hiring period, the deposit will be refunded to the hirer. If the cancellation is notified less than 1 month prior to the commencement of the hiring period, the room hire amount will be retained. If cancellation is notified less than 7 days prior to commencement of the hiring period, the hirer must pay the balance of the charges, as if the event took place based on estimated numbers provided on this form at time of booking.

All figures quoted include GST.