

THE
Art
OF WEDDINGS



THE HENRY JONES
ART HOTEL

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Designing the perfect wedding is indeed an art. *The Henry Jones Art Hotel* offers an environment of elegance and style as curators of history, art and unique wedding experiences that stay with you forever. Australia's first dedicated art hotel, *The Henry Jones* merges one of Tasmania's most significant industrial heritage sites with modern design and contemporary art to create a luxurious guest experience. *The Henry Jones* is your canvas on which to create ever-lasting wedding memories and we look forward to sharing this unforgettable journey with you.





THE ATRIUM COURTYARD

CEREMONY



Exchange vows in the Atrium Courtyard surrounded by warm sandstone, vibrant herb gardens, the sounds of the IXL water fountain and sun streaming through the giant glass ceiling.

PACKAGE: \$750

Arranged with white chairs, candles and registration table.
IXL Long Bar open for guests before and after the reception.
A Sparkling Bar is available for post-ceremony toast (drinks package priced separately).

Available exclusively for receptions at The Henry Jones Art Hotel.





CURATORS OF HISTORY AND ART.



THE JONES & CO. ROOM

Once the commercial hub of H. Jones & Co. – an industrial empire with interests across five continents

– The Jones & Co Room retains stunning original timber work and the rich history of an era past.

It is Tasmania's finest venue for special occasions offering sophistication, ambience and warmth.

VENUE PACKAGE: \$3,500

Setup of Jones & Co. Room
Lectern & Mic

Wedding Suite for wedding night (*with overflowing bath, Tasmanian Sparkling and your wedding cake waiting at the end of the night*)

Two Harbour View Rooms for wedding guests

**Additional guest accommodation available at preferential rates*

Complimentary Inclusions:

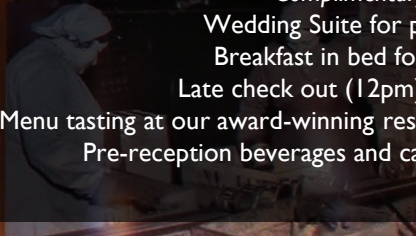
Wedding Suite for pre-wedding night

Breakfast in bed for the newlyweds

Late check out (12pm) for the newlyweds

Menu tasting at our award-winning restaurant, *Landscape Restaurant & Grill*

Pre-reception beverages and canapes for the wedding party



RECEPTION



THE JONES & CO. ROOM

WEDDING PACKAGE 1 - \$155 per person

1 x cocktail on arrival
2 x canapes per person
Bread & butter
1 x entrée- straight drop or platter
2 x alternating mains
Your wedding cake plated or on platters with Chantilly cream & berry compote
Freshly brewed tea & coffee
4.5 hour Tasmanian beverage package
Includes a selection of Tasmanian wines from our wine list of 1x Sparkling, 1x White Wine and 1x Red Wine

WEDDING PACKAGE 2 - \$200 per person

Cocktail trolley on arrival with the IXL Signature cocktails – selection of three
Amuse Bouche
4 x canapes per person
Bread & butter
2 x alternating entrées
2 x alternating mains
2 x alternating desserts
Your wedding cake plated or on platters with Chantilly cream & berry compote
Platters or station of Tasmanian premium cheese
Freshly brewed tea & coffee
5 hour Tasmanian beverage package
Includes a selection of Tasmanian wines from our wine list of 1x Sparkling, 2x White Wines and 2x Red Wines and a nightcap

COCKTAIL WEDDING PACKAGE - \$165 per person

Cocktail trolley with IXL signature cocktails – selection of three
6 x canapes per person
Platters of Tasmanian seafood and meats cooked and presented various different ways.
Platters of Tasmanian Premium cheese
Your wedding cake on platters with Chantilly cream & berry compote
Freshly brewed tea & coffee
5 hour Tasmanian beverage package
Includes a selection of Tasmanian wines from our wine list of 1x Sparkling, 2x White Wines and 2x Red Wines and a nightcap

THE IXL ATRIUM

At three storeys high, The IXL Atrium is one of the largest glass atriums in the Southern Hemisphere, providing a simply magnificent backdrop to your special day. The Atrium is sensitively integrated into the fabric of the original convict-built structures and reveals glimpses of the old jam factory interior. This is unquestionably Tasmania's most striking, unique and exclusive wedding venue.

VENUE PACKAGE: \$6000

Setup of the IXL Atrium
Lectern & Mic | Lighting of the Atrium
Wedding Suite for wedding night (*with overflowing bath, Tasmanian Sparkling and your wedding cake waiting at the end of the night*)
**Additional guest accommodation available at preferential rates (a minimum of 16 rooms must be booked for this package)*

Complimentary Inclusions:
Wedding Suite for pre-wedding night
Breakfast in bed for the newlyweds
Late check out (12pm) for the newlyweds
Menu tasting at our award-winning restaurant; *Landscape Restaurant & Grill*
Pre-reception beverages and canapes for the Wedding Party

RECEPTION



THE IXL ATRIUM

IXL ATRIUM WEDDING DINNER PACKAGE – \$195 per person

Cocktail trolley on arrival with signature cocktails – selection of three

2 x canapes per person

Bread & butter

1 x entrée, straight drop or share platters

2 x alternating mains

Platters or station of premium Tasmanian cheese

Your wedding cake plated or on platters with Chantilly cream & berry compote

Freshly brewed tea & coffee

5 hour Tasmanian beverage package

Includes a selection of Tasmanian wines from our wine list of 1x Sparkling, 2x White Wines and 2x Red Wines and a nightcap

IXL ATRIUM WEDDING COCKTAIL PACKAGE - \$185 per person

Cocktail trolley with signature cocktails – selection of three

6 x canapes per person

Canape Station

Oyster Butler or Seafood Station

Station of premium Tasmanian cheese or dessert station

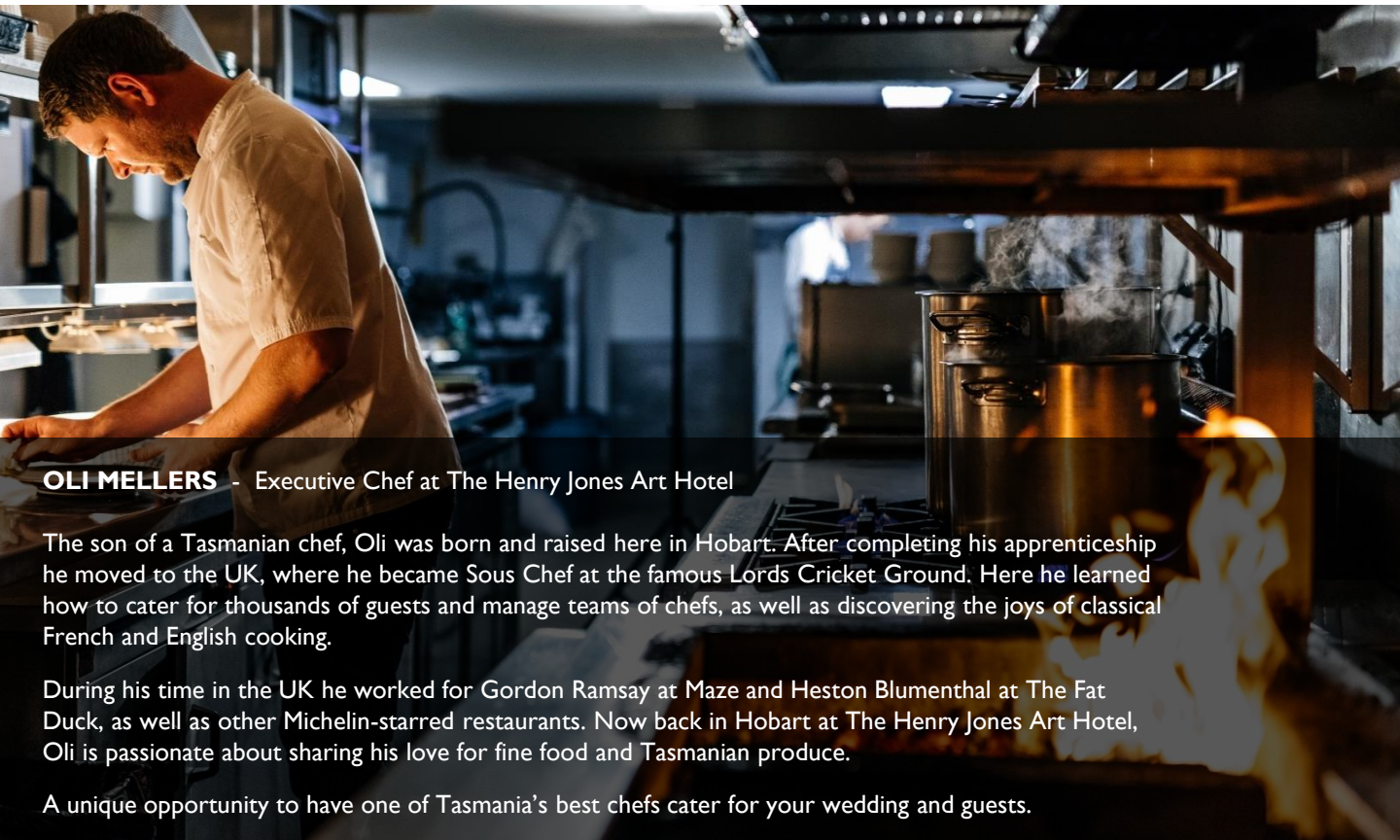
Your wedding cake on platters with Chantilly cream & berry compote

Freshly brewed tea & coffee

5 hour Tasmanian beverage package

Includes a selection of Tasmanian wines from our wine list of 1x Sparkling, 2x White Wines and 2x Red Wines and a nightcap

MENUS



OLI MELLERS - Executive Chef at The Henry Jones Art Hotel

The son of a Tasmanian chef, Oli was born and raised here in Hobart. After completing his apprenticeship he moved to the UK, where he became Sous Chef at the famous Lords Cricket Ground. Here he learned how to cater for thousands of guests and manage teams of chefs, as well as discovering the joys of classical French and English cooking.

During his time in the UK he worked for Gordon Ramsay at Maze and Heston Blumenthal at The Fat Duck, as well as other Michelin-starred restaurants. Now back in Hobart at The Henry Jones Art Hotel, Oli is passionate about sharing his love for fine food and Tasmanian produce.

A unique opportunity to have one of Tasmania's best chefs cater for your wedding and guests.

COLD CANAPÉS

- Roasted beetroot hummus, tortilla crisp (V)(GF)
- Pumpkin and marinated feta tart (V)
- Miso cured trout, crispy rice paper, nori and orange gel (GF)
- Roaring forties blue cheese, fruit toast and candied walnut (V)
- Duck rillettes, tarragon and green apple on rye crisp
- Roast beef tart, horseradish, white onion jam
- Local oysters (choice of one) (GF)
 - Champagne dressing and chives
 - Cucumber with pickled ginger
 - Spicy Nam Jim, coriander, crispy shallots

HOT CANAPÉS

- Roasted butternut and chickpea curry with crispy kale (V)
- Shitake and leek spring rolls, soy and ginger dressing (V)
- Peking duck spring rolls, hoisin sauce, fresh mint
- Venison and pepper berry sausage roll with beetroot jam
- Pork and fennel sausage roll with house tomato ketchup
- Crispy rice crusted salmon croquettes and bonito aioli (GF)
- Salt and pepper chicken strips, miso caramel and aioli (GF)
- Grilled lamb kofta, cumin, coriander, tzatziki (GF)
- Fried squid, bonito aioli, chilli (GF)
- Mushroom and truffle arancini with roast garlic aioli (V)

CHEESE STATION OR PLATTERS

Served on platters to the table or as a themed station with premium Tasmanian cheeses, lavosh, house made fruit paste, breads and crackers and dried fruits.

THE OYSTER BUTLER

Have oysters freshly shucked for your guests by Blackman Bay's Oyster Butlers, a great option for pre-dinner drinks.

SEAFOOD STATION

An immersive experience with our chef preparing, shucking and searing fresh seafood for your guests.

CANAPÉ STATION

A station with sumptuous canapes and our chef preparing these in front of your guests with flair and ambience.

- Tuna loin, puffed tapioca, pickled ginger
- Duck liver parfait cornetto, orange gel, bacon crumb
- Beetroot cured ocean trout, horseradish, pickled cucumber
- Seared wagyu beef, ponzu, fried shallots
- Compressed watermelon, goats curd, basil
- Grilled scallop, cauliflower puree, apple

We do cater to vegetarians, and all other dietary requirements, with specific dishes made available.

Our menu selections change regularly and are subject to seasonal changes and availability.

We would be delighted to provide updated options closer to your event date.

(V) Vegetarian (GF) Gluten Free



ENTRÉES

TASMANIAN TASTE OF LAND & SEA PLATTER (SHARED TABLE ENTRÉE)

a selection of local Tasmanian seafood, meats and vegetables, cooked and presented in various ways

MISO CURED OCEAN TROUT

with apple and fennel salad, lemon verbena gel

BEETROOT CARPACCIO

with house made goats cheese, walnut puree, local greens

SMOKED DUCK BREAST

with orange gel, liver parfait, purple radicchio

HUON MUSHROOM RISOTTO

with truffle oil, tarragon, reggiano and basil

CONFIT LEEK AND HEIDI RACLETTE TART

with asparagus and dressed leaves

ASHMORES SMOKED SALMON

with fennel, green apple, crème fraiche and oats

PORK AND PISTACCHIO TERRINE

with cornichons, radish and pickled shallots

CONFIT OCEAN TROUT

with miso cured, orange, Thai herb salad and puffed rice

CAPE GRIM BEEF BREASOLA

with roasted baby beetroot, horseradish and greens

MAIN COURSE

FREE RANGE CHICKEN BREAST

with mushroom and truffle mash, broccolini, mustard and whisky cream

BEEF EYE FILLET

with potato and leek gratin, green beans, spinach puree, thyme jus

36 HOUR SLOW COOKED BEEF CHEEK

with truffled potato puree, charred onions, Chinese greens and sticky soy glaze

24 HOUR BRAISED LAMB SHOULDER

with potato dauphinoise, baby leeks, mint jelly

SLOW ROASTED LAMB RUMP

with carrot puree, puffed buckwheat, black olive and capers

HUON SALMON FILLET

with asparagus, poached cherry tomatoes, braised fennel

PAN ROASTED SALMON WITH SPRING BAY MUSSELS

with hand cut potato gnocchi, wilted spinach and champagne veloute

CRISPY TWICE COOKED DUCK LEG

with confit green lentils, baby vegetables and red wine glaze

ROASTED CHICKEN SUPREME

with parsley & garlic crumb, carrot fondue and asparagus

SLOW COOKED SCOTTSDALE PORK BELLY

with white bean & tomato cassoulet, speck and parsley oil

DESSERTS

PLATTERS OF PETIT LEMON TARTLETS & FRUIT TARTLETS

HONEY AND YOGHURT PANNACOTTA

with poached seasonal fruit and oat crumble

WARM STICKY DATE PUDDING

with vanilla bean ice cream and butterscotch sauce

ETON MESS

with berries, lemon curd and chantilly cream

CHOCOLATE SEMIFREDDO

with toasted coconut and strawberry sorbet

DESSERT STATION

A decadent experience with our chefs finishing desserts in front of your guests.

Select three options from the below:

- REVERSE CHOCOLATE PUDDING
- LEMON MERINGUE TARTS
- CORNETTO'S
- CHOCOLATE MOUSSE
- DOUGHNUT STATION

GELATI STATION

Selection of Tasmanian ice cream

PETIT FRUIT TARTLET

variety of lemon, berry & custard tarts

BEVERAGES



Hugh Whitehouse- Executive Food & Beverage Manager at The Henry Jones Art Hotel, MACq 01 Hotel and Saffire Freycinet

Formerly the Executive Chef at Saffire Freycinet, Tasmania's award-winning luxury resort, Hugh now brings his passion for fresh produce and wine to Landscape & The Henry Jones Art Hotel. With years of expertise in wine matching, Hugh has consulted extensively on our wine list to ensure the best Tasmanian wine is available for your wedding.

COCKTAILS

Kir Royal *A quintessential French champagne cocktail*

The Rob Roy Manhattan - *The 'Rob Roy' is the scotch whisky brother of the famed 'Manhattan cocktail' of the 1870's.*

Negroni - *Count Camillo Negroni required an Americano 'with a bit more kick' the bartenders at Casoni Bar in Florence created this classic of the 1920s.*

Mojito - *This classic cocktail needs no long winded description, the popular combination of rum, lime, sugar and mint is always delightful, sweet, sour and refreshing – timeless*

NIGHTCAP

Tasmanian whisky

Tasmanian Crème Liqueur

Please let us know your preferred beverage and we can arrange on request.

COCKTAIL TROLLEY

A cocktail trolley with an IXL Long Bar bartender freshly stirring or shaking cocktails for guests. The artistry of our bartenders will be an exciting addition to your wedding.

BEVERAGES

Our Full Wine List features an extensive range of wines from various regions of Tasmania, which has been carefully curated by Hugh Whitehouse. We want you to be able to choose and select your favourite Tasmanian wines as you please. Your Event Coordinator can provide a copy of this list.

Please select as per your package selection of beverages. If you require assistance or recommendations our event coordinators would be delighted to assist.

If you have a preferred beverage please let us know and we can always tailor your package at your request.

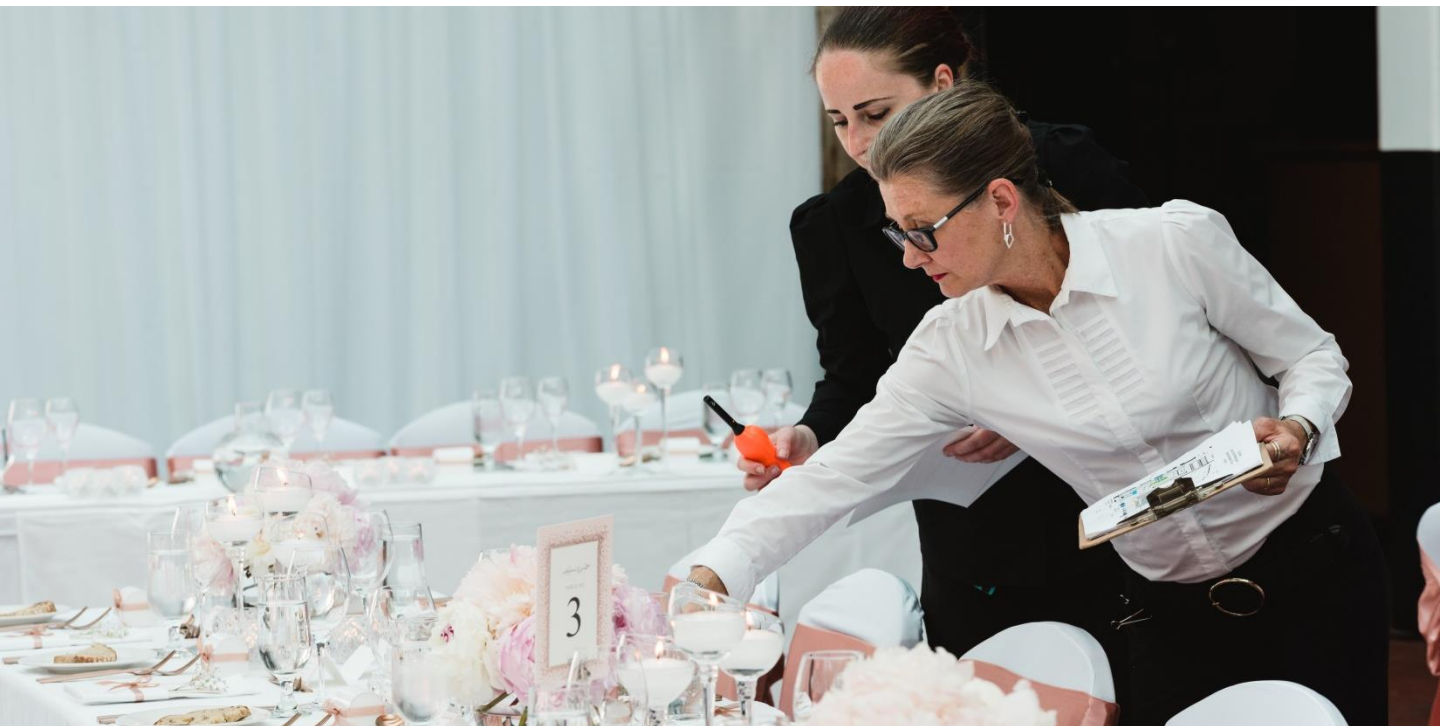
THE IXL SIGNATURE COCKTAILS

Boulevardier- the older whisky based cousin of the negroni. This is a drink for whisky drinkers; Big, bold and delicious, great as an appetiser.

Old Fashioned - Arguably the world's original cocktail. Descriptions resembling it appeared in print as early as 1806. **French 75**. The drink was said to be named for its kick, likened to being struck by a French 75mm field gun. We create that punch for you with Iron House Distillery's Navy Strength Gin, house sparkling, sugar and fresh squeezed lemon juice.

Southside - This ancestor of the Mojito predates it by a solid 70 years and is experiencing a revival with the world's current insatiable appetite for everything gin.

FINER DETAILS



DECORATIONS

We provide white tablecloths, white napkins, cutlery and glassware for the tables. The Henry Jones will also create and print your wedding menus and seating chart if required. If you would like extra decorations for the room such as drapes, fairy lights and chair covers, we are able to recommend local event suppliers such as Event Avenue – www.eventavenue.com.au. Our team are happy to assist with the placement of bonbonnières, place cards and simple decorations with prior notice.

ENTERTAINMENT

We would be happy to assist with recommending local entertainment providers. Your entertainment is a very personal choice and we do have a varying range of local artists who we can provide details for.

DETAILS

Our dedicated Event Coordinators will assist you in the organisation of your wedding and all associated details including timelines.

ACCESS TIMES

We are able to guarantee access to the venue on the day of the wedding. If the room is free the evening before there is a possibility for access at this time. However please note this is subject to availability and we will be able to confirm this the week prior to the wedding.

Entertainment and external providers can have access to the room for setup on the day of the event. wedding cake and flowers will need to be placed and brought to the hotel on the day of the event.

Table settings and extra decorations can be placed on the tables once the room is set by the external decorator.

SETUP

Your event coordinator will create a floor plan for your reception. Please let us know the table numbers and the first served seat as per your seating chart.

We are able to provide a table for your presents and guest book at the entrance on The Jones & Co. Landing area or The IXL Atrium. We are also able to provide a frame and easel to display your guest seating list.

SUPPLIERS

Our Event Coordinators are happy to assist with suggesting local suppliers who we can recommend such as florists, celebrants, entertainment, photographers, etc. Please let our team know and we would be happy to assist.

MENU TASTING


An opportunity to dine at our award winning restaurant, *Landscape Restaurant & Grill* and taste your preferred menu and wine selections. Available for up to four guests.

WEEK OF THE WEDDING

The week of your wedding is an important time and we hope that you will enjoy these moments with your loved ones. To ensure that all details are in place so your wedding day is exactly as you wish we would be delighted to meet the week or so before your wedding day.

Minimum order & spend applies. Prices are for 2018-2019.
For events after this time the cost is subject to an increase. Items are subject to change.
The venue package is additional to the cost per person.

THE WEDDING SUITE



The Wedding Suite is a retreat for you both to retire to after having danced the night away. The Suite has an overflowing bath which will be ran and ready for you to soak your tired feet. With breakfast in bed the next day and a late check out of 12pm indulge yourselves in our sumptuous suites.

GUEST ACCOMODATION

We are happy to offer your guests a special reduced rate at both **The Henry Jones Art Hotel** and **MACq 01 Hotel**.
We can design a bespoke name for your invitations for guests to quote upon booking.



POST-WEDDING BRUNCH



Continue your celebrations with family and friends the following day with a post-wedding brunch in the chic surrounds of the Packing Room or the Peacock & Jones Restaurant, exclusively available to you and your loved ones.



The Post Wedding Brunch – \$50 per person

Seasonal fruit platter

Assorted Danish Pastries, Croissants and Doughnuts

Selection of Pigeon Whole breads

Locally made Tasmanian Jams

Select five items from the selection below:

- *Apple, pomegranate and pistachio bircher muesli*
- *Scrambled free-range eggs*
- *Grilled tomatoes, parmesan, brioche herb crust*
- *Baked mushroom, sherry glazed shallots, fried parsley*
- *Belgian waffles, maple butter, fresh berries*
- *Huon smoked salmon, grilled asparagus, béarnaise sauce*
- *Double smoked free range bacon, house BBQ sauce*
- *Corn fritters, sour cream, chilli jam*

Variety of traditional and herbal teas

Cold pressed Juice

Freshly brewed tea & coffee

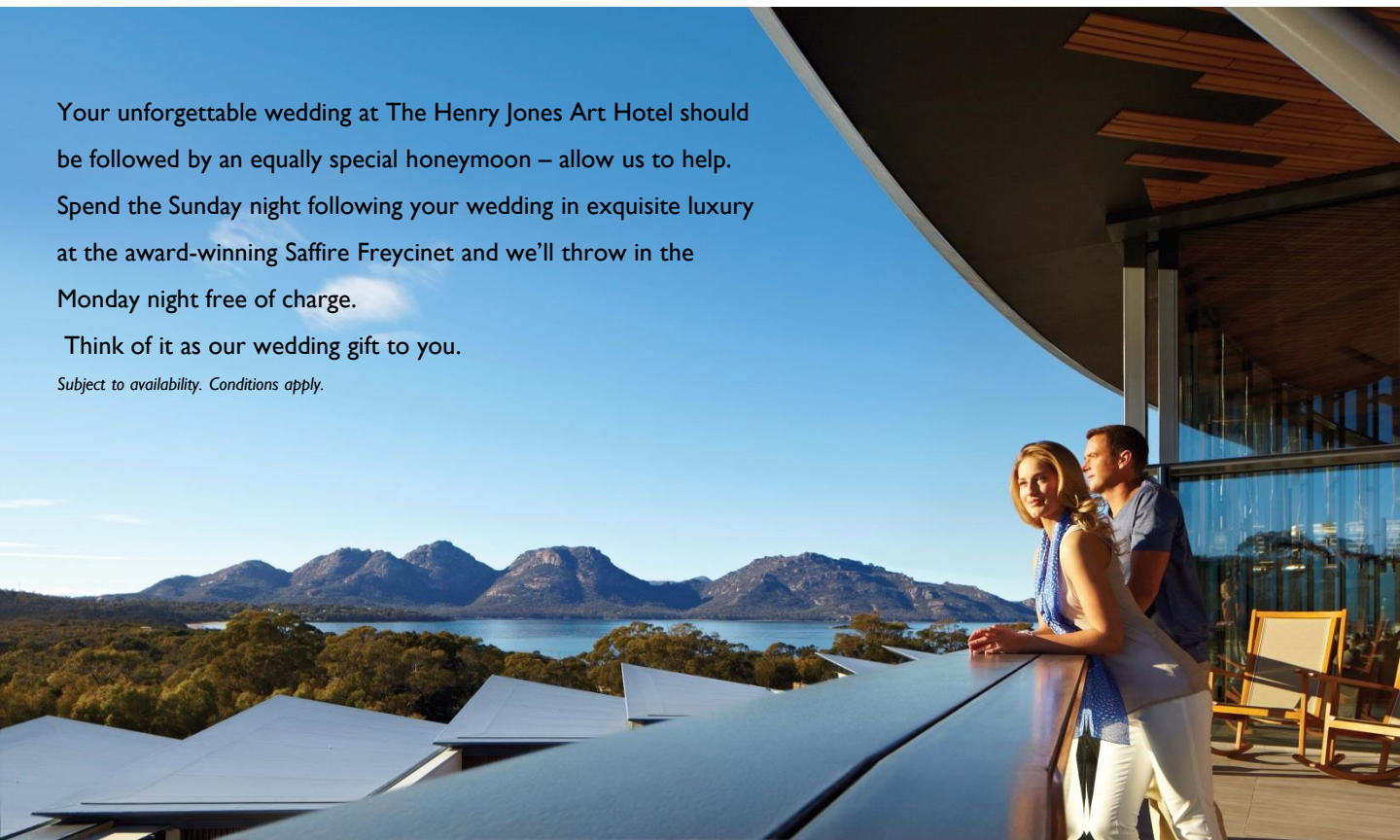
Beverages on consumption

THE HONEYMOON

Your unforgettable wedding at The Henry Jones Art Hotel should be followed by an equally special honeymoon – allow us to help. Spend the Sunday night following your wedding in exquisite luxury at the award-winning Saffire Freycinet and we'll throw in the Monday night free of charge.

Think of it as our wedding gift to you.

Subject to availability. Conditions apply.



EVERY MOMENT Saffire
FREYCINET





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