



FRANKLIN

Peppermint Bay
Hotel



BROOKE STREET PIER

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Peppermint Bay

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OUR VENUES

Whether booked individually or combined our beautiful venues can be customised to meet your needs. The opportunity is there to have three different locations for your wedding weekend or special event yet deal only with one point of contact.



FRANKLIN

Location: 30 Argyle Street Hobart

Red Room.

Sit down dining for up to 48 people

Whole venue.

Sit down dining for up to 150 People (select times only)

**minimum spend applies*



PEPPERMINT BAY HOTEL

Location: Woodbridge

Peppermint Bay Hotel

30 minutes south of Hobart.

Any style of event customised to your needs

**minimum spend applies*



PEPPERMINT BAY CRUISE

Available for private charter or for scenic transport to your Peppermint Bay Hotel event (up to 160 people).



BROOKE STREET PIER

Location: Hobart

Atrium Space.

Available for stand up "cocktail style" events for up to 60 people

Departure Lounge. Available for stand up "cocktail style" events for up to 200 people

**venue hire and minimum spend applies*



Venues

- **Red Room**
- **Whole Venue**

Information available on enquiry. Conditions apply.

Beverages are on consumption and tailor-made to your requirements by our award-winning sommelier. Local and international options available.

Please note, Franklin does not allow theming or decorating within our venue unless previously discussed. All prices and menus subject to change





Red Room

We offer a sit down set menu 'shared plate format' at \$95/head for food (max 50 people) and stand up 'cocktail style' events at \$50/head for food (max 60 people)

SIT DOWN SAMPLE MENU

- + Pacific oysters
- + Chicken liver parfait with pickles
- + Raw kingfish with sour cream, salted kohlrabi and horseradish
- + Beef tartare with smoked egg
- + Whole wood roasted flathead with wakame butter, lemon leaves and iceberg lettuce with sesame and seaweed
- + Spelt grain with nettles, dried olive and chicory
- + Wood roasted beef short rib with bread sauce, carrots and pink eye potatoes with creme fraiche and parsley
- + Baked kunzea cream with wood roasted pear and toasted spelt





Peppermint Bay Hotel

The picturesque township of Woodbridge is home to where it all began. Built in 2003 this award-winning architecturally designed building overlooks the D'Entrecasteaux Channel and was the original resting place of "The Stackings" restaurant (now known as Franklin). Designed as an event venue yet still holding its own as one of Tasmania's premier dining destinations, it's the perfect place for events of any size





THE COCKTAIL PACKAGE

RECOMMENDED PACKAGE \$75 PER PERSON

Appetisers + 3 canapés + 3 bowls + local cheese board

Appetisers:

- + Charcuterie, pickles + crostini
- + Warm olives
- + Spiced nuts

Canapés

Choice of:

- + Tasmanian oysters natural
- + Salt fish fritters
- + Celery, almond cream + dried fish
- + Mussels + coriander
- + Chicken liver parfait, crostini, seeds + sherry
- + Pan seared scallops + gremolata
- + Smoked salmon, rye + horseradish
- + Spiced pressed beef cheek + pickle
- + Lavosh with blue cheese + dried fig
- + Pork rillettes + fennel
- + Goats curd and chive tart
- + Cured ocean trout, native pepper + radish

Bowls

Choice of:

- + Risotto of white fish + fennel
- + Slow roasted beef, charred onion, + potatoes
- + Mussels, celeriac + salsa verde
- + Braised goat, with gnocchi
- + Charred calamari, white beans + swiss chard
- + Italian sausage, lentils + radicchio
- + Grilled haloumi, grains + braised greens
- + Duck confit salad, whey onions + mustard leaf
- + Roasted mushrooms + soft polenta

Additional items:

- + Cheese boards: \$10 per person
- + Additional canapés: \$5 each

Sweet options available on request.

SHARED TABLE

\$85 PER PERSON

Appetiser, 3 shared small plates, shared main, set dessert

Appetisers

Choose one:

- + Cracked olives
- + Salt fish fritters
- + Tasmanian oysters natural
- + Spiced roasted cauliflower
- + Anchovies + bread

Small plates

Choose three:

- + Chicken liver parfait, toasted seeds + rye bread
- + King fish ceviche, sorrel, horseradish + parsley oil
- + Beef carpaccio, anchovies, garlic, rocket, pecorino
- + Raw broccoli, buckwheat, almonds + preserved lemon
- + Charcuterie, pickles + bread
- + Chargrilled octopus, smoked paprika + parsley
- + Roasted Rannoch quail, carrots + vine leaves

Mains

Choose one:

- + Roasted organic chicken, bread sauce, burnt lemon + rosemary
- + Poached ocean trout, beurre blanc + soft herbs
- + Slow roasted lamb shoulder, caponata
- + 10-hour beef short rib, white bean puree + charred onion

Desserts

Choose one:

- + Lemon and honey cake, yoghurt + wild fennel
- + Chocolate and anise parfait, salted caramel, almonds + coffee
- + Pain perdu, blackberries + blossom

Additional items

- + Cheese platter: \$10 per person
- + Canapés: \$5 each

Peppermint Bay
Hotel

ADDITIONAL INFORMATION

Packages include:

- + Table layout executed as per provided table plan
- + Tablecloths, linen napkins + service settings
- + Food and beverage service and staff
- + Black and white printed menus
- + Wireless microphone + lectern
- + Background music

Additional services:

- + Customised in-house styling and floral arrangements – prices on application
- + Basic floral arrangements – prices on application
- + Portable tripod speakers \$150
- + Ceremony – includes chairs up to 60 guests, signing table and set up \$500
- + Name tags and seating chart – prices on application
- + Entertainment meals \$30/pp
- + Children's menu \$15/pp

FORMAL DINING

\$95 PER PERSON Entrée, main + dessert

For groups under 120, we offer three course menus with option for choice or alternate dropped meals for individuals. Please note alternate drop must apply for groups exceeding 120.

Entree

Choose two:

- + Woodbridge cold smoked trout, radish, capers + lemon
- + Roasted Pork Belly, apple, black pudding + mustard
- + Roasted quail, charred carrots, chicory + pangrattato
- + Baked polenta with Cygnet mushrooms, pecorino cream + cress
- + Abalone with wild herbs + broth

Main

Choose two:

- + Poached striped trumpeter, turnip, grilled onions + sorrel
- + Wood grilled beef fillet, potato sauce, red wine + kale
- + Lightly smoked lamb rump, white beans, salsa verde + anchovy
- + Roasted pumpkin, sheet pasta, ricotta, hazelnuts + dried olive
- + Steamed chicken, freekeh, braised fennel + silverbeet

Dessert

Choose one:

- + Italian panna cotta, roasted pear, candied almonds + thyme
- + Bolivian chocolate biscuit, prunes + aero chocolate
- + Lemon posset, stone fruit + walnut meringue
- + Almond and honey cake, yoghurt cream + apple puree

Additional items

- + Cheese platter: \$10 per person
- + Canapés: \$5 each

BEVERAGE SELECTION

Our experienced bar team and sommeliers preference local icons and established pioneers in the Tasmanian wine, beer and spirit industry for our beverage packages.

CLASSIC BEVERAGE PACKAGE

Wine

Choose two still wines:

- + Cool Woods Reserve Sparkling Brut, Barossa Valley (SA)
- + Longview Semillon Sauvignon Blanc, Adelaide Hills (SA)
- + Icon Chardonnay, Coal River Valley (TAS)
- + Longview Shiraz Cabernet, Adelaide Hills (SA)
- + Icon Pinot Noir, Coal River Valley (TAS)

Beer

- + Hobart Brewing Company
- 3 hours: \$40 per person
- 4 hours: \$45 per person
- 5 hours: \$50 per person

CLASSIC TASMANIAN PACKAGE

Wine

Choose two still wines:

- + Icon Sparkling, Coal River Valley
- + Laurel Bank Sauvignon Blanc, Granton
- + Moores Hill Riesling, Tamar Valley
- + Milton Pinot Gris, East Coast Tasmania
- + Glaetzer-Dixon Tasmanian Nouveau Pinot
- + Holm Oak Cabernet Merlot, Tamar Valley

Beer

- + Hobart Brewing Company
- 3 hours: \$55 per person
- 4 hours: \$65 per person
- 5 hours: \$75 per person

PREMIUM TASMANIAN PACKAGE

Wine

Choose four still wines:

- + Clover Hill Sparkling, Pipers River
- + Eddystone Point Riesling, Coal River Valley
- + Chartley Estate Pinot Gris, Tamar Valley
- + Springvale Chardonnay, Freycinet
- + Winstead Lot 16 Pinot Noir, Bagdad
- + Waterton Shiraz, Tamar Valley
- + Morningside Cabernets, Tea tree

Beer

- + Hobart Brewing Company
- + Moo Brew
- 3 hours: \$65 per person
- 4 hours: \$75 per person
- 5 hours: \$85 per person

Sommeliers Choice

Our sommeliers can make customised selections especially for your event and the menus of your choice. An ideal way to take advantage of hand picked, exclusive beverages, cocktails and limited small batch drinks. Please enquire with our events management team for a quotation and more information.

Peppermint Bay Cruises

While Peppermint Bay is only a short and beautiful drive from Hobart, guests can enjoy the incredible scenery by beginning their event on our super smooth catamaran the Peppermint Bay II.

The cruise takes 45 minutes down the picturesque D'Entrecasteaux Channel and along the coastline of Bruny Island. Our catamaran holds up to 160 people and offers both food and beverages along the way.

For events held Between December and April \$2,200 return.

For events held between May and November with 60 adults or more free of charge.





Peppermint Bay II



Peppermint Bay Cruises

BROOKE STREET PIER

The remarkable floating pier at Brooke Street is the newest addition to Hobart's beautiful waterfront. It offers two stunning event spaces overlooking the River Derwent and Salamanca, catered exclusively by our city restaurant Franklin and its award-winning chefs.

VENUES

Atrium Space

Available for stand-up cocktail style events for up to 60 people

Departure Lounge

Available for stand-up cocktail style events for up to 200 people

FOOD

OPTION 1: FESTIVE STYLE

- + \$45 per head
- + Natural oysters
- + Service of hot slow cooked meat bun
- + A choice of two small roaming bowls

OPTION 2: COCKTAIL STYLE

- + \$45 per head
- + Natural oysters
- + Choice of 3 canapes (6 per person)

Franklin menus are heavily focused on the use of seasonal produce. Actual menu items availability may vary at time of enquiry.

BEVERAGES

- + 2-hour Tasmanian beverage package at \$35 per person
- + 3-hour Tasmanian beverage package at \$45 per person
- + Customised food and beverage package options available on request.

All prices and menu items subject to change. Venue hire and minimum spends apply





OPEN

MOORE STREET 100



Peppermint Bay
Hotel



BROOKE STREET PIER

Clauses

Menus and drinks selections and availability may vary throughout the year.

Menu and beverage confirmation is required 3 weeks prior to event.

Dietary requirements must be provided one week prior to event.

Approximate numbers confirmed seven days prior to event. Final numbers by 10am, 2 working days prior to event.

Access and arrival times to be arranged with events manager prior to event.

Responsible Service of Alcohol

Peppermint Bay adheres to a strict responsible service of alcohol policy and we appreciate your cooperation.

As required by law, all employees of Peppermint Bay Pty Ltd have attended a "Responsible Service of Alcohol" course.

The following rules must apply at all times, to all persons on the premises of Peppermint Bay.

- Liquor will not be served to any person under the age of 18 years.
- The signs of approaching intoxication will be recognised and service will be discouraged or refused from then on.

- There will be no admittance to the premises and the service or supply of alcohol will not be allowed to anyone appearing to be intoxicated on arrival.
- Drunkenness, fighting, abusive or obscene language or suggestions, unwelcome advances or physical contact, directed at customers or staff will not be permitted.

Failure to adhere to these principles may lead to the refusal of service and a request to leave the premises.