

Peppermint Bay Hotel



Wedding Package

2019/2020

3435 Channel Highway

Woodbridge

Tasmania, Australia

03 6267 4088

functions@peppermintbay.com.au

www.peppermintbay.com.au

Peppermint Bay Hotel is located 35 minutes south of Hobart in Woodbridge, Tasmania. Built in 2003, our award winning architecturally designed building is set on four acres of waterfront property overlooking the D'Entrecasteaux Channel and Bruny Island. The trip down from Hobart is renowned for its scenic rural landscapes, quiet towns and the breathtaking views.

Staying true to our roots, Head Chef Toby Annear puts a heavy emphasis on a seasonally changing menu making the most of the fresh produce from our gardens and local suppliers to ensure that the best product will end up on your plate. We in-house cure all of our meats and each day we do a fresh bake of pastries and breads. Feel free to take a wander up to the garden and check out what's in season – it's sure to end up on your plate. We love our Tasmanian producers, and we're pretty sure they do it best. Our wine list is a testament to this, showcasing the diversity of Tasmanian wine, beer, cider and spirits.



Selections and pricing valid until 30th June 2020.

Arrival

With capacity of up to 160 guests, our luxury catamaran Peppermint Bay II allows your guests to cruise in style through the impressive waterways of the River Derwent and d'Entrecasteaux Channel. Departing Brooke Street Pier in Hobart the cruise takes one hour. Beverages can be served onboard on your journey to and from the venue.

EVENT CHARTER

Return charter from Brooke Street Pier
To Peppermint Bay Hotel.

Summer: \$3200

Winter: \$1600

SCHEDULE

	A	B	C
Depart Brooke Street Pier, Hobart.	4.30pm	5.30pm	4.30pm
Arrive Peppermint Bay Hotel.	5.30pm	6.30 pm	5.30pm
Event	5.30 - 9.30	6.30 - 10.30	5.30 - 10.30
Depart Peppermint Bay Hotel. Full beverage service on board.	10pm	11pm	
Depart Peppermint Bay Hotel. Tea, coffee and non-alcoholic beverages available on board.			11pm
Arrive Brooke Street Pier, Hobart.	11pm	12pm	12pm



Selections and pricing valid until 30th June 2020.

On site

INCLUSIONS

- + custom table layout
- + white tablecloths, napkins and service settings
- + service and wait staff
- + black and white printed menus
- + wireless microphone and lectern
- + background music

EXTRAS

in addition to your package we also offer the following extras

- + on site ceremony \$500
- + outdoor bar \$250
- + fire barrels \$100 each
- + oak tree lights \$100
- + for custom linen, table settings and menus please talk to your event supervisor.

HEATING

The room has underfloor heating as well as a gas fireplace.

CAPACITY

standing

400 people

long tables

160 people

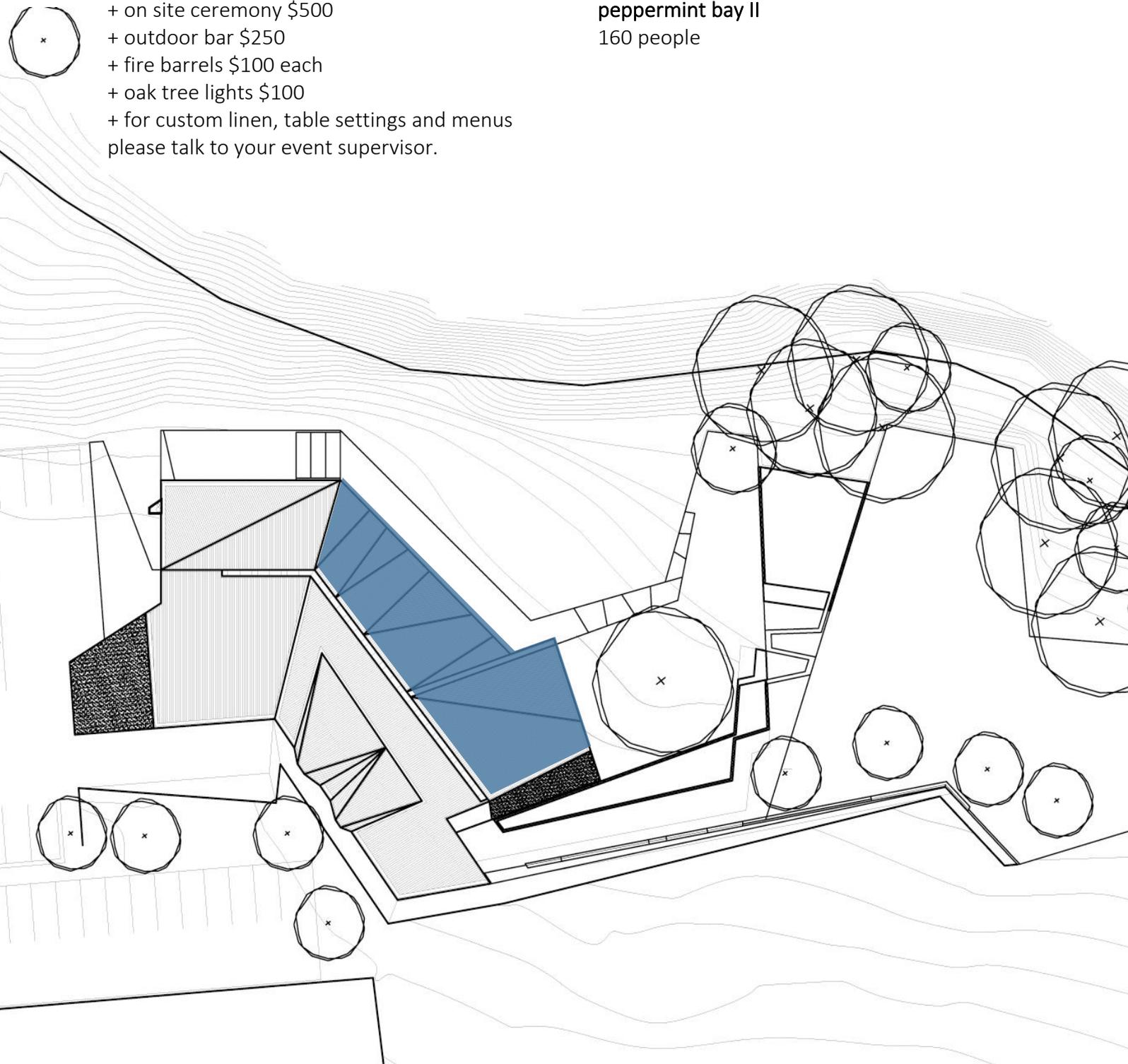
round tables

160 people

8- 10 per table

peppermint bay II

160 people



Food

COCKTAIL

light rye with gentleman's relish, butter, olives and nuts.
choose four canapes
two small bowls
one substantial

cocktail style events offer a sophisticated alternative to the traditional 'sit-down' affair.

\$85 per person

SHARED

choose three canapes
one appetiser
two small plates
two shared mains
two seasonal accompaniments
one petit four

let us serve you with this progressive dining package for a relaxed and communal atmosphere

\$95 per person

FORMAL

choose three canapes
one appetiser
the choice of two entrees
the choice of two mains
one dessert or two seasonal accompaniments

for a more formal dining atmosphere, our table service option offers a structured event that is conducive to speeches and presentations.

\$120 per person

EXTRAS

+ canape \$6 per person
+ cheese table \$12.50 per person
+ charcuterie platters \$12.50 per person
+ oyster service \$10 per person

ADDITIONAL

children's meals

\$20 per child, a choice of two dishes, ice cream for dessert and all the soft drink they like.

dietary requirements.

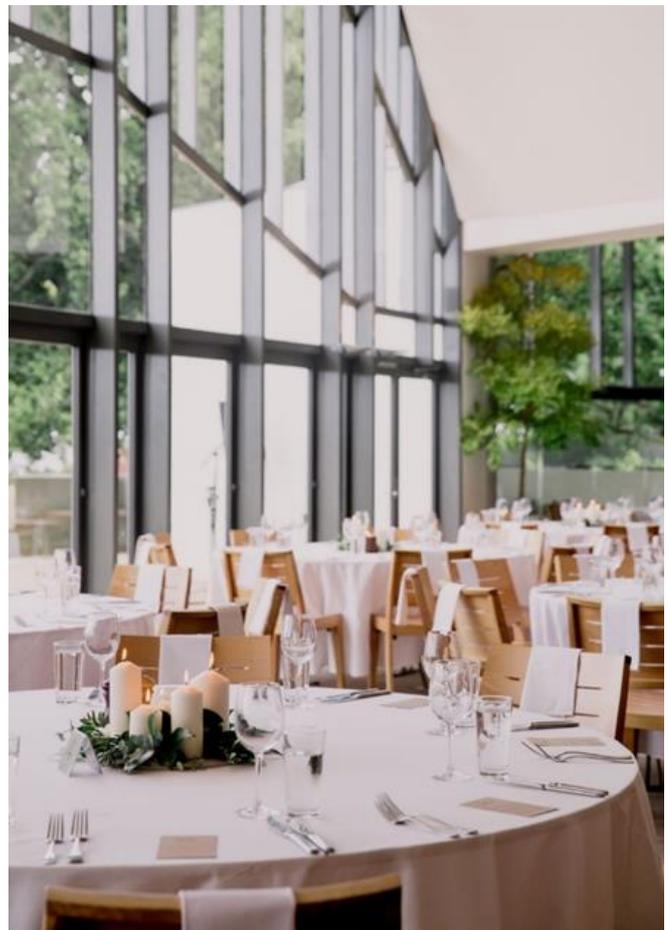
please provide all dietary requirements one week prior to the event.

supplier meals

\$30 per person, please talk to your events supervisor to pre order meals.

minimum spend,

if you do not meet the minimum food and beverage spend the remainder will be charged as room hire.



All Menus

CANAPES

- zucchini, taramasalata + dried fish
- lettuce, cured white fish + celeriac cream
- chicken liver parfait + currants
- scallops + fennel pollen
- beef on saltbush w smoked chili
- savory custard tart + cheese
- salt fish fritters +roasted garlic aioli
- roasted squash, malt lavosh + seeds
- pork rilette, crouton +cornichons
- mussels + chimichurri
- blinis, smoked trout + fresh cream
- stuffed olives
- blue cheese + fruit toast w fig paste

SWEET CANAPES

- mini donuts
- salted caramels
- turkish delight
- chocolate brownie

APPETISERS

- warm olives + nuts
- sardines, salsa verde + lemon
- crudité + tzatziki
- saganaki, oregano + lemon
- cheese gourgeres
- caponata
- brandade + trout roe
- devilled eggs

Cocktail Menu

SMALL BOWL

- smoked chicken, fresh +dried beans w buttermilk dressing
- white fish risotto, tomatoes + marjoram
- duck confit salad, grilled onions + fried bread
- slow roasted beef scotch, potatoes + mustard
- steamed mussels, celeriac + salsa verde
- baked pumpkin, georgian butter, spiced seeds + saltbush
- ricotta gnocchi, braised tomatoes + cheese curds

SWEET SMALL BOWL

- italian pannacotta + rhubarb
- strawberry eton mess
- trifle w apple + ginger snaps

SUBSTANTIAL

- housemade "hot dog" w mustard + kraut
- braised meet bun, fennel slaw + zucchini pickle
- boccadillo w fried calamari + chilli aioli
- octopus' skewer, shichimi togarashi + lemon
- lamb ribs + bbq glaze



Shared Menu

SMALL PLATES

- prosciutto, soppressata, capocollo
- hummus, zaatar, seeds + lavosh
- kingfish ceviche + salted zucchini
- farmhouse terrine + pickled shallots
- chicken liver parfait, red wine jelly + crostini
- octopus a la plancha, white beans, butter + saltbush
- steak tartare, egg, mustard + crostini
- buckwheat salad: broccoli, toasted almonds + preserved lemon



SHARED MAINS

- poached whitefish + beurre blanc w soft herbs
- spelt risotto, spinach, dried olives + cheddar cheese
- slow roasted lamb shoulder, white beans + herb broth
- roasted chicken, porchini + peppers
- beef short rib, charred onion + gravy
- roasted porchetta pears + mustard



SEASONAL ACCOMPANIMENTS

- dressed salad leaves
- steamed potatoes + minted butter
- roasted carrots + crab apple dressing
- zucchini, lemon + confit garlic

PETIT FOUR

- salted caramel
- lemon curd + madeline
- mini donut w jam



Formal Menu

ENTRÉE

- hot smoked trout, celery, rye + sour cream
- roasted beetroot, pickled pear, soft cheese + walnuts
- muscle bisque + baguette
- beef tartare w mustard seeds, anchovy dressing + potato crisps
- roasted pork belly, pressed apple + dried sausage
- quail w quince, corn nuts + buckwheat
- fish escabeche w radishes, soft herb salad + fennel salt



MAIN

- roasted lamb leg, steamed peas, shitake + salmoriglio
- pressed chicken, roasted tomatoes, coriander + lemon
- grilled beef fillet, potato sauce, roasted cabbage + horse radish
- poached market fish, grilled eggplant, olives + migas
- grilled pork loin, braised greens, mustard leaf + prunes
- spinach and ricotta nudie w braised tomatoes + goats curd



DESSERT

- cinnamon parfait, lemon curd + malt crumb
- dumplings in orange syrup w baked cream
- bolivian chocolate mousse, ginger snap + roasted strawberries
- almond and honey cake, yoghurt mousse + pressed apple



Beverages

Our experienced bar team and sommeliers preference local Tasmanian brands with each package highlighting a different Tasmanian producer.

Enquire with your event supervisor for more information on our sommelier's choice package, handpicked and especially matched to your menu.

A

sparkling + one red and one white

ninth island wines

sparkling

pinot gris

chardonnay

pinot noir

norfolk rise

shiraz

delamere

rose

B

sparkling + two reds and two whites

pipers brook

sparkling

hughes and hughes wines

sauvignon blanc

riesling

chardonnay

pinot noir

delamere

rose

laurel bank

cabernet merlot

kalleske

moppa shiraz

C

sparkling + two reds and two whites

stefano lubiana wines

sparkling

pinot gris

sauvignon blanc

primavera chardonnay

pinot noir

delamere

rose

morningside

cabernets

mac forbes

syrah

cascade beer selection

cascade + hobart brewing company beer selection

cascade + hobart brewing company + moo brew beer selection

3h package \$45

4h package \$50

3h package \$55

4h package \$65

3h package \$65

4h package \$75

+ all packages are inclusive of soft drink, juices, tea and coffee.

package enhancements

+ willie smith cider \$2pp

+ sparkling rose \$3pp



Additional

If you have any questions regarding your event please contact your event supervisor. They will be your contact all the way from initial enquiry right through to the event.

CEREMONY

Can we hold a ceremony on the grounds?

Yes, you can. This comes at a cost of \$500. This includes a maximum for 30 chairs, pack down and a clothed registry table. Please note the earliest ceremony time is 5.30pm

What happens to the ceremony if it is raining?

We do have the ability to hold ceremonies in our 'Stackings' room. Please discuss your options with your event supervisor.

Can we rehearse our ceremony?

Yes, just book a time with your event supervisor.

SET UP

What time can we have access to the room to start setting up?

After 3pm the day of the event, please speak with your event supervisor regarding options.

Can we put decorations on the walls?

Marking of any walls by means of nails, screws, staple gun or double-sided tape may not be used. Blu-tack may be used.

When can we drop off items for the wedding?

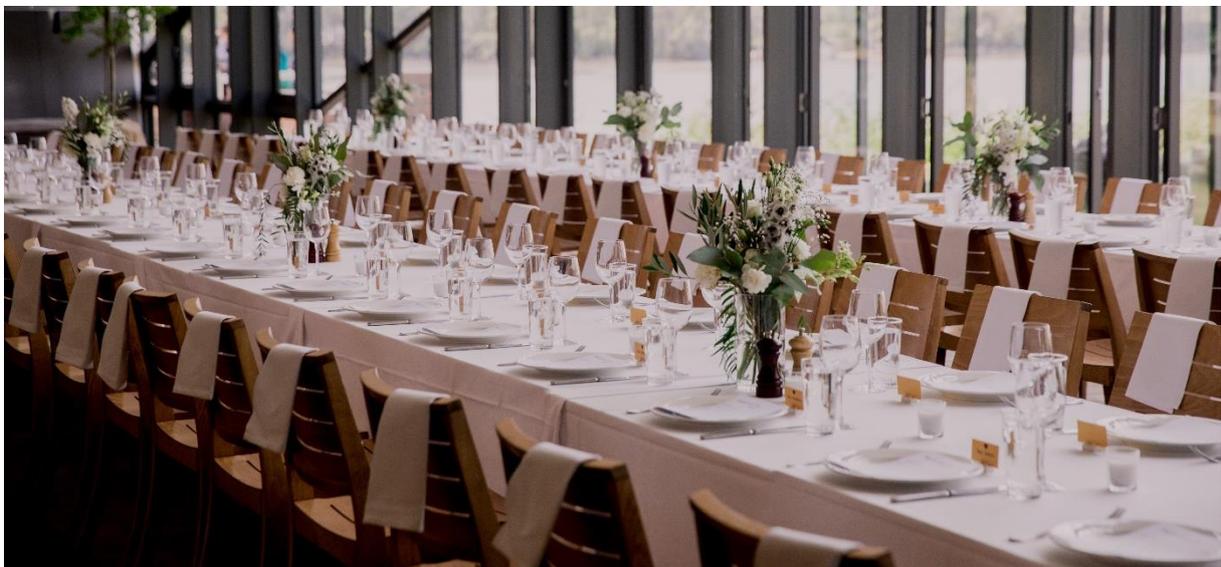
You may come the day before the wedding and drop off any items outside of our service hours (12pm-3pm). If you are leaving a cake, please provide storage instructions. Please discuss available options with your event supervisor. All items are left at your own risk.

Can we leave any items there after the wedding, and do we need to pick them up?

Yes, you are more than welcome to leave a few smaller items, but they must be collected no later than 10.30am the following day.

NOTE

- + Menus and drinks selections 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.





Contact Us

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FRANKLIN

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Selections and pricing valid until 30th June 2020.