

# Peppermint Bay Hotel



## Events Package 2021

2020/2021

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Tasmania, Australia  
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Prices and selections valid until 30<sup>th</sup> June 2021

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 supplier to ensure that the best product will end up on your plate. We in-house cure all 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 is 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 this, showcasing the diversity of Tasmanian wine, beer, cider and spirits.





## 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



## 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**

- + outdoor bar \$250
- + fire barrel \$100 each
- + 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

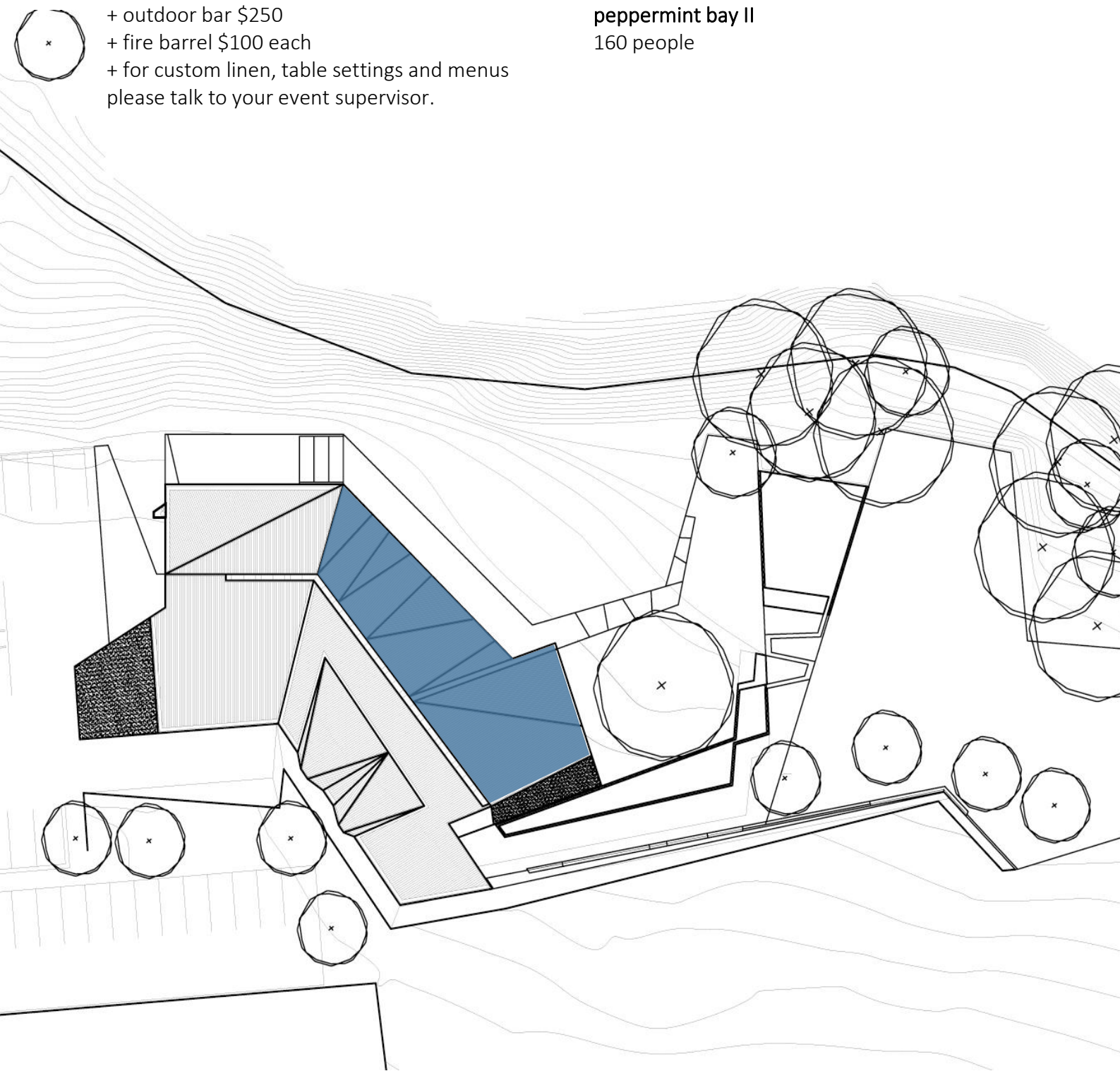
#### round tables

160 people

8- 10 per table

#### peppermint bay II

160 people



## Food

### COCKTAIL

light rye with gentleman's relish and 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.



# Menu

## 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

## 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 meat bun, fennel slaw + zucchini pickle
- boccadillo w fried calamari + chilli aioli
- octopus' skewer, shichimi togarashi + lemon
- lamb ribs + bbq glaze

## APPETISERS

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





### 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, porcini + 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 with jam



## 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

cascade beer selection

3h package    \$45  
4h package    \$50

### 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

cascade + hobart brewing  
company beer selection

3h package    \$55  
4h package    \$65

### 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

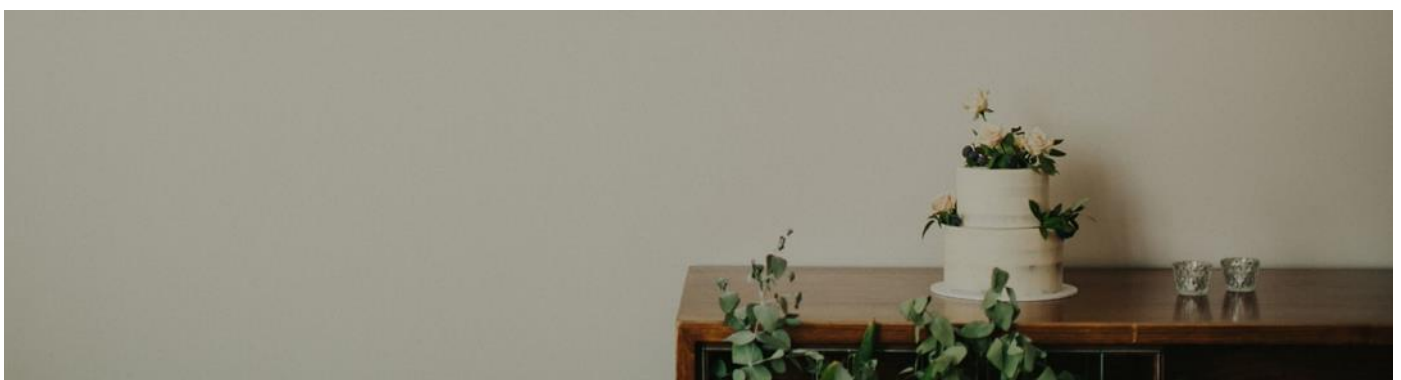
cascade + hobart brewing  
company + moo brew beer  
selection

3h package    \$65  
4h package    \$75

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

### MINIMUM SPEND

For exclusive hire of our functions space, Peppermint Bay has a minimum food and beverage spend of \$14,000. If the minimum spend is not met, the excess will be charged as "room hire".

### SET UP

You can start setup after 3pm the day of the event, please speak with your event supervisor regarding options. You can drop off decorations the day before the event between 9 and 11am or 3 and 5 pm. Items must be collected by 10.30am the following day or a storage fee will apply. All items are left at your own risk.

Your event supervisor can provide you with a supplier list for recommended stylists and entertainment

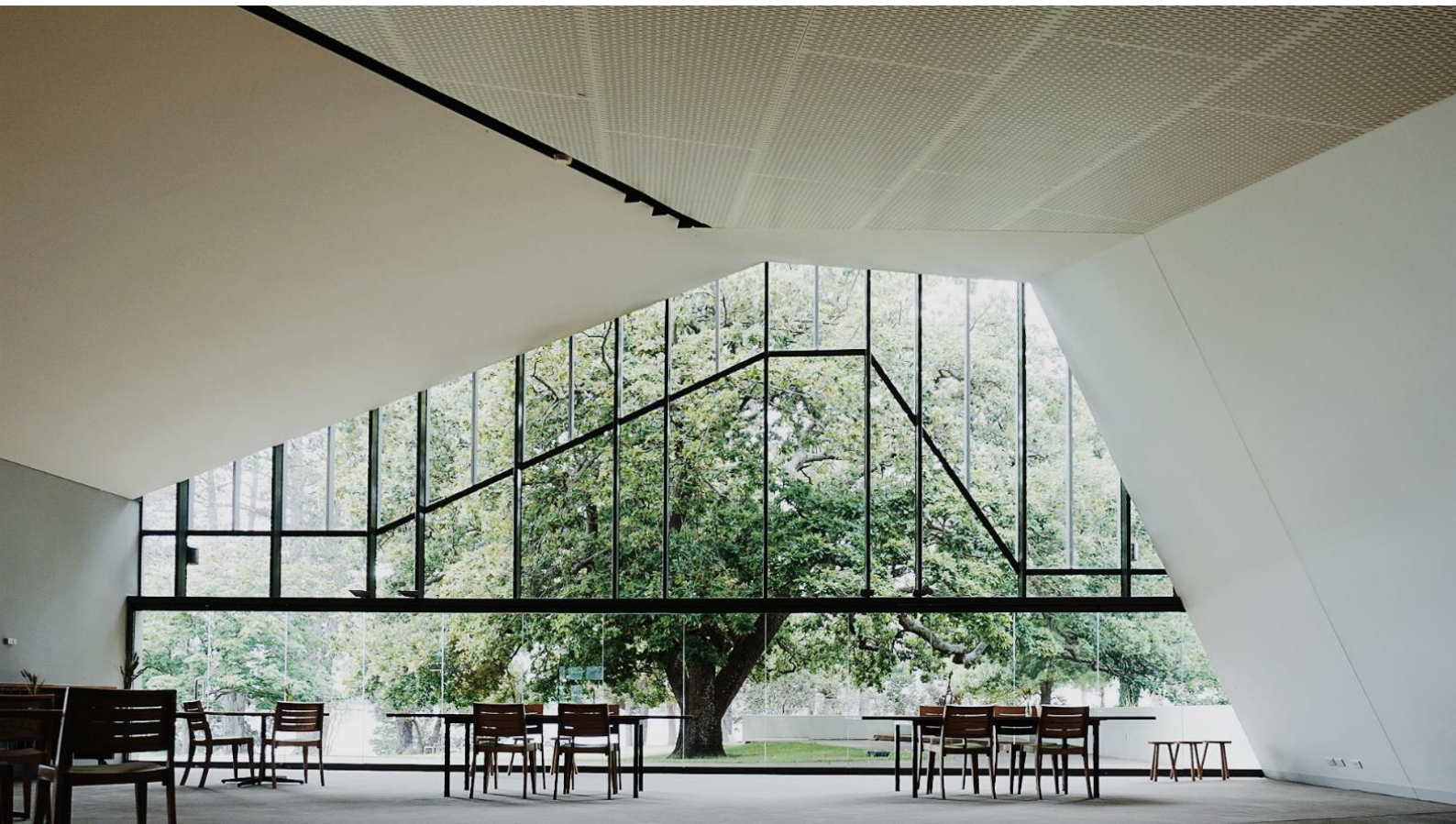
### AUDIO, VISUAL, STAGE AND LIGHTING

Lectern & microphone supplied by Peppermint Bay Hotel. We are happy to organise additional AV with Scene Change, our recommended AV supplier.

### NOTE

- + 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.





## Contact Us

PEPPERMINT BAY HOTEL + CRUISE

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