

FRANKLIN

Peppermint Bay
Hotel

Peppermint Bay
Cruises

CONTACT US

Franklin

Forbes Appleby

email: info@franklinhobart.com.au

Ph: 03 6234 3375

www.franklinhobart.com.au

Peppermint Bay Hotel/Cruise

Sara Gates-Matthews

email: functions@peppermintbay.com.au

Ph: 03 6267 4088

www.peppermintbay.com.au

OUR VENUES

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



PEPPERMINT BAY HOTEL

Location: Woodbridge

Peppermint Bay Hotel

35 minutes south of Hobart.

Any style of event customised to your needs.

Minimum spend applies.



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.

Minimum spend applies.



PEPPERMINT BAY CRUISE

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

Peppermint Bay Hotel

Peppermint Bay Hotel is located 35 minutes south of Hobart in Woodbridge, Tasmania. Built in 2003, our award winning architecturally designed building overlooks the D'Entrecasteaux Channel and Bruny Island.

Staying true to our roots, we put 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.

Primarily designed as a restaurant, the venue seamlessly transforms into a space that works perfectly for events of any size. Minimum spend applies.

All packages include:

- + Custom table layout
- + Tablecloths, linen napkins and service settings
- + Service and wait staff
- + Printed menus
- + Wireless microphone and lectern
- + Background music





COCKTAIL

\$79 PER PERSON

appetisers, four canapés, two bowls

For more casual setting, our cocktail package is a perfect fit. We can cater for up to 300 guests, with a mixture of roaming canapes, small bowls and grazing tables.

on arrival - choose one:

- + Tasmanian oysters, natural
- + Stuffed olives

appetisers

- + Warm olives
- + Spiced nuts
- + House baked bread with whipped butter
- + Local cheese boards
- + Charcuterie, pickles and crostini

canapes - choose four:

- + Celery and taramasalata
- + Tasmanian oysters, natural
- + Salt fish fritters
- + Mussels and coriander
- + Chicken liver parfait and currants
- + Scallops and fennel pollen
- + Smoked trout, blinis and radish
- + Lavosh, blue cheese and dried fig
- + Cured white fish, native pepper and lemon
- + Warm beef, pickle and yoghurt
- + Savory custard tart and cheese
- + Dried spice on rice cracker crisp

bowls - choose two:

- + Duck confit salad, onions and fried bread
- + Grilled calamari, white beans and swiss chard
- + Slow roast beef, potatoes and mustard
- + Mussels, celeriac and salsa verde
- + Risotto, white fish and fennel
- + Italian sausage, lentils and braised lettuce
- + Rosted pumpkin, spiced seeds and saltbush
- + Baked ricotta, green pepper sugo and frigola
- + Roasted pork, braised greens and buckwheat

extra bits

- + Additional canapes \$6
- + Selection of seasonal ice cream and sorbet \$10
- + Salted caramel \$3





SHARED

\$89 PER PERSON

appetisers, two small plates, two shared mains, two seasonal accompaniments, petit four

There's no better way to dine than to share a meal with the people around you.

Let us feed you with this progressive dining package.

appetisers - choose three:

- + Tasmanian oysters, natural
- + Cracked olives
- + Salt fish fritters
- + Spiced roasted cauliflower
- + Sardines and bread
- + Fried manchego cheese with blackcurrants
- + Rice crackers and smoked chilli
- + Taramasalata and crudite

small plates - choose two:

- + Chicken liver parfait, toasted seeds and rye bread
- + King fish ceviche, sorrel, horseradish and parsley oil
- + Beef carpaccio, anchovies, garlic, rocket and pecorino
- + Raw broccoli, buckwheat, almonds and preserved lemon
- + Charcuterie, pickles and bread
- + Chargilled octopus, potatoes, smoked paprika and parsley
- + Farmhouse terrine, wood grilled carrots and vine leaves

shared mains - choose two:

- + Roasted porchetta, pear chutney and spinach
- + Roasted organic chicken, bread sauce, rosemary and jus gras
- + Poached ocean trout, buerre blanc and soft herbs
- + Slow roasted lamb shoulder and caponata
- + Ten-hour beef short rib, white bean puree and charred onion
- + Braised greens, baked cheese and grains

accompanied by - choose two:

- + Crab apple dressing on salad greens
- + Grilled cauliflowers, raisins and walnuts
- + Steamed spinach with confit garlic and nutmeg
- + Roasted potatoes and fried garlic
- + Roasted carrots, grains and seeds

shared petit four

- + Fresh baked madeleines and whipped cinnamon ricotta

extra bits

- + Individual dessert \$6
- + Canapes \$6
- + Cheese and accompaniments \$10
- + Selection of seasonal ice cream and sorbet \$10
- + Salted caramel \$3

FORMAL

\$99 PER PERSON

appetiser, entrée, main, dessert

For groups under 120, we are able to offer this menu with the option for choice or alternate drop. Please note that alternate drop automatically applies with groups exceeding 120.

appetiser - choose one:

- + Tasmanian oysters, natural
- + Wagyu beef tataki and radish
- + Cracked olives
- + Sardines and bread
- + Fried manchego cheese with blackcurrants
- + Rice crackers and smoked chilli
- + Taramasalata and cruditare

entrée - choose two:

- + Woodbridge cold smoked trout, sour cream, rye crumb and salted turnips
- + Beef tartare, gribiche, lavosh and mustard leaf
- + Roasted pork belly, apple, dried sausage and mustard
- + Raw fish, radishes, citrus and cress
- + Wood grilled abalone, wild herbs and broth
- + Farmhouse terrine, wood grilled carrots and vine leaves
- + Hay baked beetroot, whipped ricotta, walnuts and lovage

main - choose two:

- + Poached striped trumpeter, turnips, sorrel and butter sauce
- + Wood grilled beef fillet, potato sauce and kale
- + Lightly smoked lamb back strap, eggplant, anchovy and lettuce
- + Grilled pork loin, braised greens, smoked cabbage and fried buckwheat
- + Pressed chicken, freekah and roasted fennel
- + Roasted pumpkin, sheet pasta, ricotta, hazelnuts and dried olive

dessert - choose one:

- + Cinnamon parfait, lemon curd and malt crumb
- + Dumplings in orange syrup, thick cream and chervil
- + Bolivian chocolate biscuit and hazelnut cream
- + Almond and honey cake, yoghurt mousse and pressed apple

extra bits

- + Seasonal side dish \$3
- + Choice of two desserts \$8
- + Canapes \$6
- + Cheese and accompaniments \$10
- + Selection of seasonal ice cream and sorbet \$10
- + Salted caramel \$3



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

1 sparkling, 1 white, 1 red & beer

Three hours: \$45 per person

Four hours: \$50 per person

Five hours: \$55 per person

Wine

+ Icon Sparkling,
Coal River Valley, TAS

+ Icon Chardonnay,
Coal River Valley, TAS

+ Icon Pinot Gris,
Coal River Valley, TAS

+ Lost Buoy Sauvignon Blanc,
McLaren Vale, SA

+ Icon Pinot Noir,
Coal River Valley, TAS

+ Lost Buoy Shiraz,
McLaren Vale, SA

+ Kingston Estate Merlot, SA

Beer

+ Hobart Brewing Company

TASMANIAN

1 sparkling, 2 white, 2 red & beer

Three hours: \$55 per person

Four hours: \$65 per person

Five hours: \$75 per person

Wine

+ Pipers Brook Sparkling,
Tamar Valley

+ Milton Pinot Gris, East Coast

+ Kelvedon Sauvignon Blanc,
East Coast

+ Glaetzer Dixon Uber Blanc Riesling,
Derwent Valley

+ Clarence Plains Chardonnay,
Coal River Valley

+ Kelvedon Pinot Noir, East Coast

+ Sinapius 'Esme' Rouge Gamay,
Tamar Valley

+ Holm Oak Cabernet Merlot,
Tamar Valley

+ Clarence House Merlot,
Coal River Valley

+ Milton Rose, East Coast

Beer

+ Hobart Brewing Company

PREMIUM TASMANIAN

1 sparkling, 3 white, 3 red & beer

Three hours: \$65 per person

Four hours: \$75 per person

Five hours: \$85 per person

Wine

+ Clover Hill Sparkling, Pipers River

+ Clarence House Estate
Sauvignon Blanc, Coal River Valley

+ Chartley Estate Pinot Gris,
Tamar Valley

+ La Villa Pinot Grigio, Spreyton

+ Stefano Lubiana 'Primavera'
Chardonnay, Derwent Valley

+ Eddystone Riesling, Coal River Valley

+ Winstead Lot 7 Pinot Noir, Bagdad

+ Clarence House Estate Reserve
Tempranillo, Coal River Valley

+ Waterton Shiraz, Tamar Valley

+ Morningside Vineyard Cabernets,
Tea Tree

+ Grey Sands Vineyard Merlot,
Tamar Valley

+ Craigow Rose, Coal River Valley

Beer

+ Hobart Brewing Company

+ Moo Brew

SOMMELIER'S 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.

Please note: Wine availability may vary throughout the year. Consumption beverage prices are available on application. Soft drinks and juices included with all drinks packages. All prices and menu items subject to change.

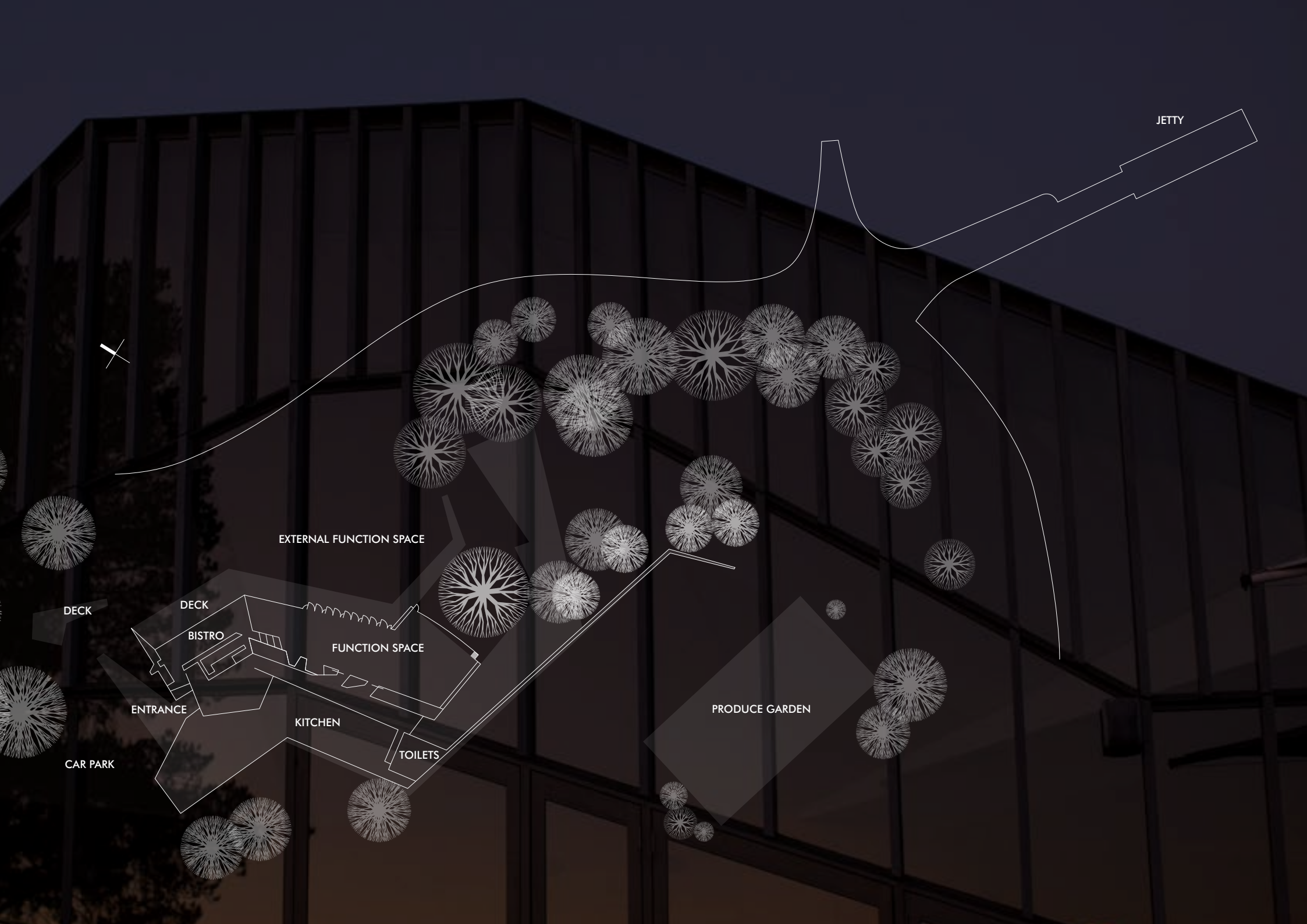
Peppermint Bay Hotel

Peppermint Bay Hotel is located 40km south of Hobart, a 35 minute drive. On board Peppermint Bay II the journey from Brooke Street Pier in Hobart takes less than one hour.

Set on four acres, the waterfront property is situated in the picturesque town of Woodbridge with views of the d'Entrecasteaux Channel.

The landscaped grounds and spacious interior have been designed to make the most of the location. Internal and external spaces can be configured to accommodate any occasion.





JETTY

EXTERNAL FUNCTION SPACE

PRODUCE GARDEN

DECK

DECK

BISTRO

FUNCTION SPACE

ENTRANCE

KITCHEN

TOILETS

CAR PARK



A bar-cum-restaurant in the heart of Hobart's CBD that has been voted number one restaurant in Tasmania and number six in Australia.

Franklin has two options when it comes to function spaces available for hire:

The Red Room, which is suited to smaller, private events - perfect for a sit down function of up to 48 people.

Alternatively, the entire venue can be made available for larger sit down functions of up to 150 people.

Minimum spend applies.







Our menu changes according to the seasons and available produce. 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).

Beverage packages can be tailor made to suit your requirements by our award winning sommelier. Local and international options available.

Below is a sample sit down menu incorporating the kind of food we love to serve:

- + Blackman Bay pacific oyster
- + Chicken liver parfait with yeast crisp
- + Crispy octopus and saltbush dumpling
- + Fresh burrata curds with heirloom tomatoes and honey vinegar
- + Dry aged highland beef tartare with fermented mushroom and fresh horseradish
- + Wood roasted octopus with sweet and sour currants and almonds
- + King Edward potato galette with slippery jack and vin jaune
- + Wood roasted Littlewood lamb with pickled walnut and kohlrabi green leaf salad
- + Crispy potato with brown butter and salted caramel





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 catamaran - the Peppermint Bay II.

The cruise takes less than one hour 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 April and October the boat is free of charge. For events held between November and March the boat is charged at \$2200 for the return journey.







Peppermint Bay
Hotel

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Cruises

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.