

# Peppermint Bay

Wedding Packages 2011 - 2012



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Jennifer Skabo Photography

## The Location

Peppermint Bay is situated 40 minutes south of Hobart in the picturesque township of Woodbridge.

The water-front venue is nestled between breath-taking views of the d'Entrecasteaux Channel and the seclusion of the Huon Valley. The landscaped grounds and spacious interior of our purpose built restaurant and function facility have been designed to capture the panoramic view of the bay and can be easily configured to accommodate any occasion and group size.

Ceremonies in our grounds are most welcome; a small fee of \$350 applies.



## The Food

Our menus are focused on regional Tasmanian produce; including herbs from our own garden, cheeses from Bruny Island, fruits from the valley and oysters from just across the bay. Our kitchen uses the freshest local ingredients to create dishes for every season.



## The Vessels

The unique experience of Peppermint Bay begins and ends with transfers aboard one of our three vessels.

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. Beverages can be served onboard on your journey to and from the venue.

For a more adventurous option, our new additions *Wild Thing* and *Adventure* offer one of a kind transport experience. These high speed, state of the art group transfer vessels seat from 26 to 48 guests and offer guests panoramic views as they race through our stunning southern waterways.

If you would like a unique wedding ceremony in a sheltered bay or secluded beach, please discuss with the Events Manager the available options.

A minimum fee of \$350 for vessel ceremonies applies.



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## Charter

Hobart to Peppermint Bay	One way	Return
<i>Peppermint Bay II</i> (160 seats)	\$2950	\$3250
<i>Adventure</i> (48 seats)	\$2400	\$2700
<i>Wild Thing</i> (26 seats)	\$2000	\$2300

If you would like to hire our vessels exclusively to a different location please contact the Events Manager directly on 03 6267 4088 or [functions@peppermintbay.com.au](mailto:functions@peppermintbay.com.au).

\*Pricing and availability subject to change, please contact the Events Manager for a formal quote.

\*Pricing given above is based on an evening event with departures available from 5.00pm.



**Cocktail Style  
(Lunch and Dinner)**

Cocktail style events offer a sophisticated alternative to the traditional 'sit-down' affair. This style of event allows guests to move freely amongst themselves whilst sampling canapés and beverages offered by our friendly staff.

**Share Platters - \$29 per person**

hommus with crisp fried lamb, pork rilette, house baked bread, olives, Bruny Island cheeses, smoked almonds, cured meats

**Canapés - \$16 per person (select 3) or \$29 per person (select 6)**

Bruny Island oysters  
 smoked salmon, rye, horseradish, dill  
 goat cheese tart, pickled beetroot  
 chicken liver parfait, sherry, raisins  
 cured ocean trout, watercress, apple  
 grilled scallops, gremolata  
 spice crusted beef cheek, pickled cucumber  
 ortiz anchovies, gem lettuce, parmesan cream  
 mussels escabeche  
 pork rilette, cornichons  
 salt cod croquette

**Bowls (larger options) - \$20 per person (select 2)**

slow roasted scotch fillet, dutch cream potato, mustard vinaigrette  
 grilled squid, white beans, silverbeet  
 cotechino sausages, lentils, salsa verde, mustard fruits  
 baked ricotta, bitter greens, dried olives  
 duck confit salad lyonnaise, bacon endive  
 risotto of white fish, tomato, marjoram  
 rabbit lasagne

Cheese platters and sweet options are available on request

\* All prices and menu items are subject to change\*

\*\* Please see map for seating capacity and minimum spend requirements\*\*



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## **Individually Plated Style (Lunch and Dinner)**

For a more formal dining atmosphere, our table service option offers a structured event that is conducive to speeches and presentations. Guests can relax and socialise whilst enjoying a three course meal and the benefits of our first class service.

For this option guests can enjoy a choice of two entrées, a choice of two main courses and a set dessert.

### **\$90 per person**

#### **Entrée - (select 2)**

rannoch quail in vine leaf, yoghurt, carrot salad  
Woodbridge smoked ocean trout, horseradish, fennel, lemon  
roasted pork belly, apple sauce, black pudding  
pea custard, goats curd, dried olive  
golden broth, braised abalone, aromatic herbs

#### **Main - (select 2)**

cape grim beef fillet, potato sauce, spinach, horseradish  
steamed striped trumpeter (or market) braised onions, sorrel  
poached organic chicken, barley, porcini, white asparagus  
roasted lamb rump, celeriac, white beans, peppers, anchovy  
baked ricotta, zucchini flowers, capers, brik pastry

#### **Desserts**

liquorice parfait, tarragon, yoghurt  
baked meringue, roasted plum, creme fraiche  
bolivian chocolate biscuite, chocolate mousse, prune  
pain de genes: almond cake, berries, almond and lavender cream

\*Alternate drop applies for events where guest numbers exceed 120 people\*

\* All prices and menu items are subject to change\*

\*\* Please see map for seating capacity and minimum spend requirements\*\*



**Shared Table Style  
(Lunch and Dinner)**

Shared table involves a three course meal served on platters which are placed on each table for guests to help themselves too. This option provides a relaxed and communal atmosphere.

**\$70 per person**

**Appetiser - (choose 1)**

Bruny island oysters natural  
 anchovies on toast  
 warm cracked olives  
 salted cod croquettes

**Entrée - (choose 3)**

cured kingfish, lemon, soft herbs, capers  
 chicken liver parfait, cornichons, brioche  
 tabouleh, raw vegetable salad, cracked wheat, dukkah  
 grilled squid, ink, black garlic, sorrel  
 local cured meats, associated condiments  
 grilled rannoch quail, yoghurt, vine leaves

**Main Course - (choose 1)**

poached ocean trout, warm herb mayonnaise, preserved lemon  
 slow roasted lamb shoulder, peppers and olives  
 whole, boned organic chicken, bread sauce, brown sage butter

**Dessert - (choose 1)**

lemon and yoghurt cake, pistachio, pomegranate  
 chocolate and liquorice parfait, aerated chocolate, butterscotch  
 pain perdu, blackberries, rose geranium

\* All prices and menu items are subject to change\*

\*\* Please see map for seating capacity and minimum spend requirements\*\*



## Beverage Packages

### Package A

\$35 for 3 hours  
Add \$7 per extra hour

Choose two still wines

Sparkling wine:

Cool Woods Reserve Sparkling Brut (SA)

White wine:

Cool Woods Sauvignon Blanc 2009 (SA)  
Tar & Roses Pinot Grigio 2009 (VIC)

Red wine:

Cool Woods Shiraz 2008 (SA)  
Thorne Clarke "Sandpiper" Cabernet  
Sauvignon 2008(SA)

Beer:

Cascade Draught  
Cascade Premium Light

### Package B

\$45 for 3 hours  
Add \$10 per extra hour

Choose two still wines

Sparkling wine:

42 Degrees South Sparkling NV (TAS)

White wine:

Storm Bay Sauvignon Blanc 2008 (TAS)  
Icon Chardonnay 2008 (TAS)

Red wine:

Icon Pinot Noir 2009 (TAS)  
Storm Bay Cabernet Merlot 2007 (TAS)  
Tar & Roses Shiraz 2008 (VIC)

Beer:

Cascade Draught  
Cascade Pale Ale  
Cascade Premium Light

### Package C

\$55 for 3 hours  
Add \$12 per extra hour

Choose four still wines

Sparkling Wine:

42 Degrees South Sparkling NV (TAS)

White wine:

Craigow Riesling 2005 (TAS)  
Clemens Hill Sauvignon Blanc 2009 (TAS)  
Cape Bernier Chardonnay 2008 (TAS)

Red wine:

Goaty Hill Pinot Noir (TAS)  
Glaetzer-Dixon "Mon Pere" Shiraz 2008  
(TAS)

Dessert wine:

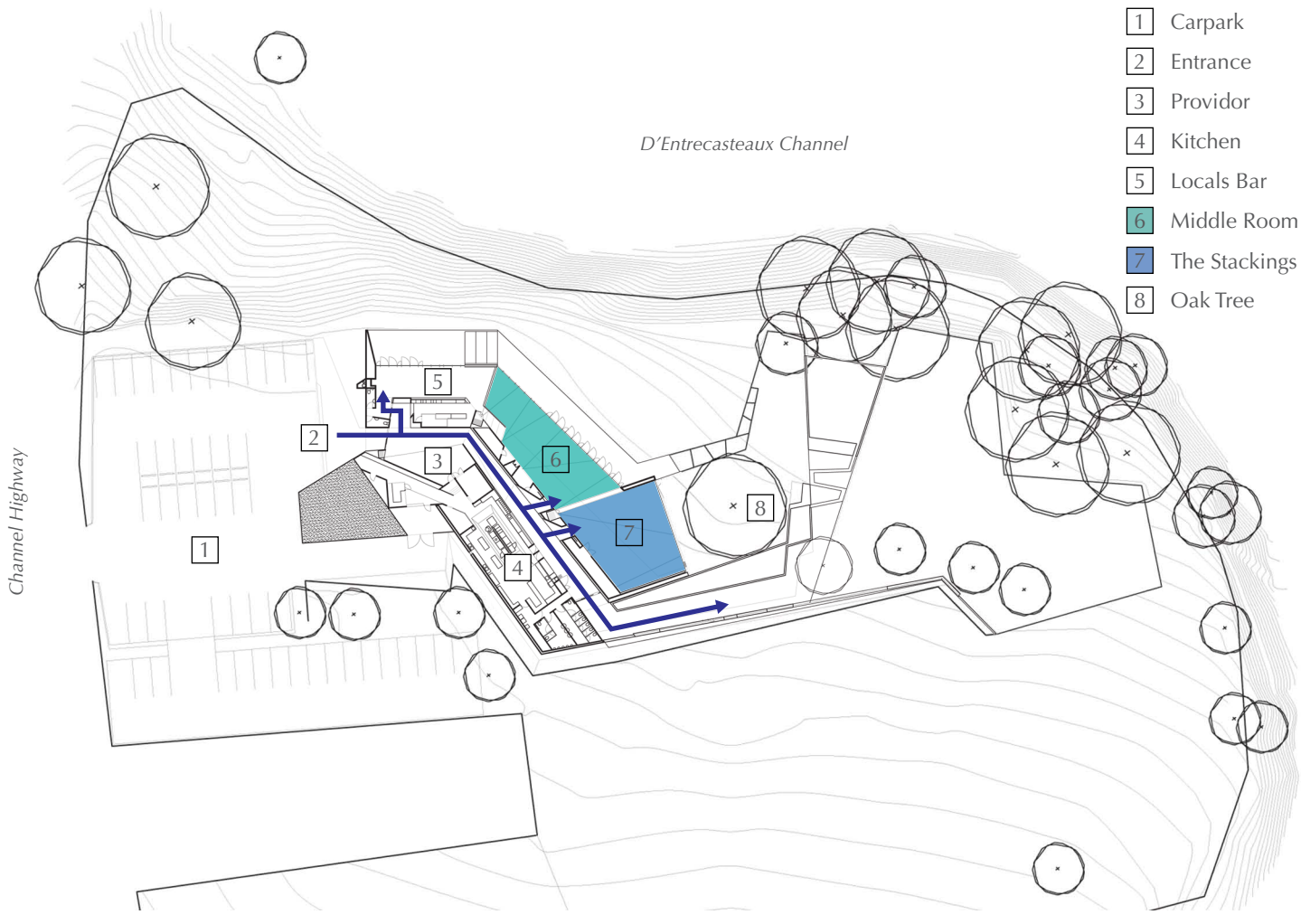
Frogmore Creek Iced Riesling 2008 (TAS)

Beer:

Cascade Draught  
Cascade Premium Light  
Cascade Pale Ale  
Vale Ale Pale Ale  
Coopers Pale Ale  
Moo Brew Stout

\*Inclusions and vintages may change or vary according to availability\*

\*Soft drinks and juices are included in all beverage packages\*



**Peppermint Bay Floor Plan**

**Middle Room**

Cocktail  
Seated

**Capacity**

200  
80

**Minimum Spend**

Winter \$4,500  
Summer \$5,500

**The Stackings**

Cocktail  
Seated

**Capacity**

150  
50

**Minimum Spend**

Winter \$4,000  
Summer \$5,000

**Combined**

Cocktail  
Seated

**Capacity**

350  
200

**Minimum Spend**

Winter \$10,000  
Summer \$12,000

\* Winter: April to October, Summer: November to March\*



## Additional Information

- We require confirmation of menu and beverage choices three weeks prior to the event.
- We cater for all special dietary requirements provided they are confirmed no later than one week prior to the event (longer for kosher and halal).
- All white linen cloths, napkins and printing of menus (black and white) are complimentary.
- Approximate numbers to be confirmed 7 working days prior to the event, final confirmation of numbers to be confirmed by 10am, 2 working days prior to the event.
- Any table decorations are to be set up prior to event or on the day by outsourced labour.
- Peppermint Bay provides standard table settings, additional decorations need to be provided.
- Meals for entertainers / photographers are available and can be chosen from our regular bistro menu upon arrival.
- Access times for entertainment / florist need to be prearranged with your Events Manager.
- Children's menu available on request for \$15 each.
- A labour charge of \$2.5pp per half hour (or part thereof) applies to functions which continue after the agreed time of conclusion in addition to beverage charges.
- Microphones, background sound system & lectern provided complimentary.
- Timings are based on a 5hr reception (day), or 5 ½ hr. reception (evening)

\* Winter: April to October, Summer: November to March\*



# Peppermint Bay

## Contact

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