

PEPPERS

Silo Hotel

- A REGENERATIVE JOURNEY ON
THE BANKS OF KANAMALUKA -

INTRODUCTION

welcome

Peppers Silo Hotel, nestled on the serene banks of the Tamar River, offers a unique blend of history and luxury in Launceston. Originally, grain silos towering 35 meters high, this iconic landmark is now a sophisticated 9-storey hotel with stunning views of the Tamar River Basin, Cataract Gorge, and Royal Park.

Whether you're planning a formal presentation, business conference, chic cocktail evening or formal banquet, our dedicated Conference Team will ensure your event is successful, seamlessly managing decoration, lighting, music, food and drinks, not to mention guest accommodation.

- The Silo Team





DESTINATION *launceston.*

► LOCATION

Welcome to Launceston, or 'Launnie' as the locals call it.

This vibrant cultural and culinary hub boasts a diverse community of artisans, winemakers, and nature enthusiasts. Nestled where three rivers meet, Launceston blends heritage charm with modern innovation, offering easy exploration on foot. It's a city where farm gate is the corner store, nature is on tap, and the cellar never runs dry.

► BY AIR

Just a 20-minute drive from Launceston Airport, Peppers Silo Hotel benefits from daily flights offered by both major domestic airlines to and from the city.

► TRANSFER SERVICES

Working with numerous partners in the transport industry, we can arrange for a transfer service to meet your delegates at Launceston Airport.



BOARDROOM

meetings.

► RIVER ROOM

Best suited for small meetings and intimate gatherings, the River Room is uniquely set within a silo barrel, located on the first floor. Accommodating up to 16 guests in boardroom and 12 guests in u-shape style. Equipped with a 55" TV Screen and click share technology, whiteboard and flip chart on request. The River Room also features direct access to the Kings Wharf Outdoor Deck with views over the Tamar River and entrance to the Cataract Gorge.

► GORGE ROOM

Similar in size and design, the purpose-built Gorge Room is also ideal, accommodating up to 16 guests in boardroom and 12 guests in u-shape style, located on the first floor of the eastern silo with sweeping views towards Cataract Gorge and Trevallyn hillside. Equipped with a 55" TV Screen and click share technology, whiteboard and flip chart on request.



boardroom



u-shape





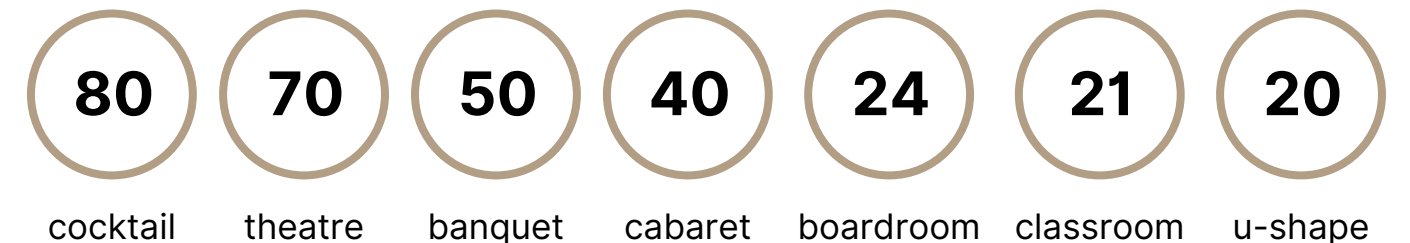
TOWN POINT

function room.

► TOWN POINT FUNCTION ROOM

For slightly larger events, our Town Point Functions Room caters for up to 70 people in theatre style layout, or alternatively 60 guests in banquet style. A stylish conference space, this spacious room is unique in that it provides access to the outdoor deck with the adjacent Woody's Bar.

Equipped with advanced audiovisual tools including a lectern, handheld microphone, full in-house audio system, data projector, and screen featuring click share technology.



KINGS WHARF

lounge west.

► KINGS WHARF LOUNGE WEST

Our expansive Kings Wharf Lounge West is a flexible multi-purpose space perfect for functions of up to 120 guests, and is located on the First Floor of the North Wing Building Featuring floor to ceiling windows showcasing the beautiful views of the Tamar River, this modern space can accommodate cocktail functions of up to 120 guests, or 80 guests in banquet style seating. Boasting stylish lounge furniture this space works well for a creative breakout meeting space.

Equipped with two mobile 65" LED screens, a lectern, and a handheld microphone, this space enables versatile configurations to meet diverse needs.



- 120 cocktail
- 100 theatre
- 80 banquet
- 64 cabaret
- 24 boardroom
- 36 classroom
- 20 u-shape

UNIQUE *spaces.*



► KINGS WHARF DECK

Perfect for open-air occasions is the expansive Kings Wharf Outdoor Deck, accommodating for up to 120 guests for a cocktail event. Your delegates can relax with a glass of the regions finest, while taking in the stunning views over the Tamar River and Cataract Gorge entrance.

► WESTERN RIVER PONTOON

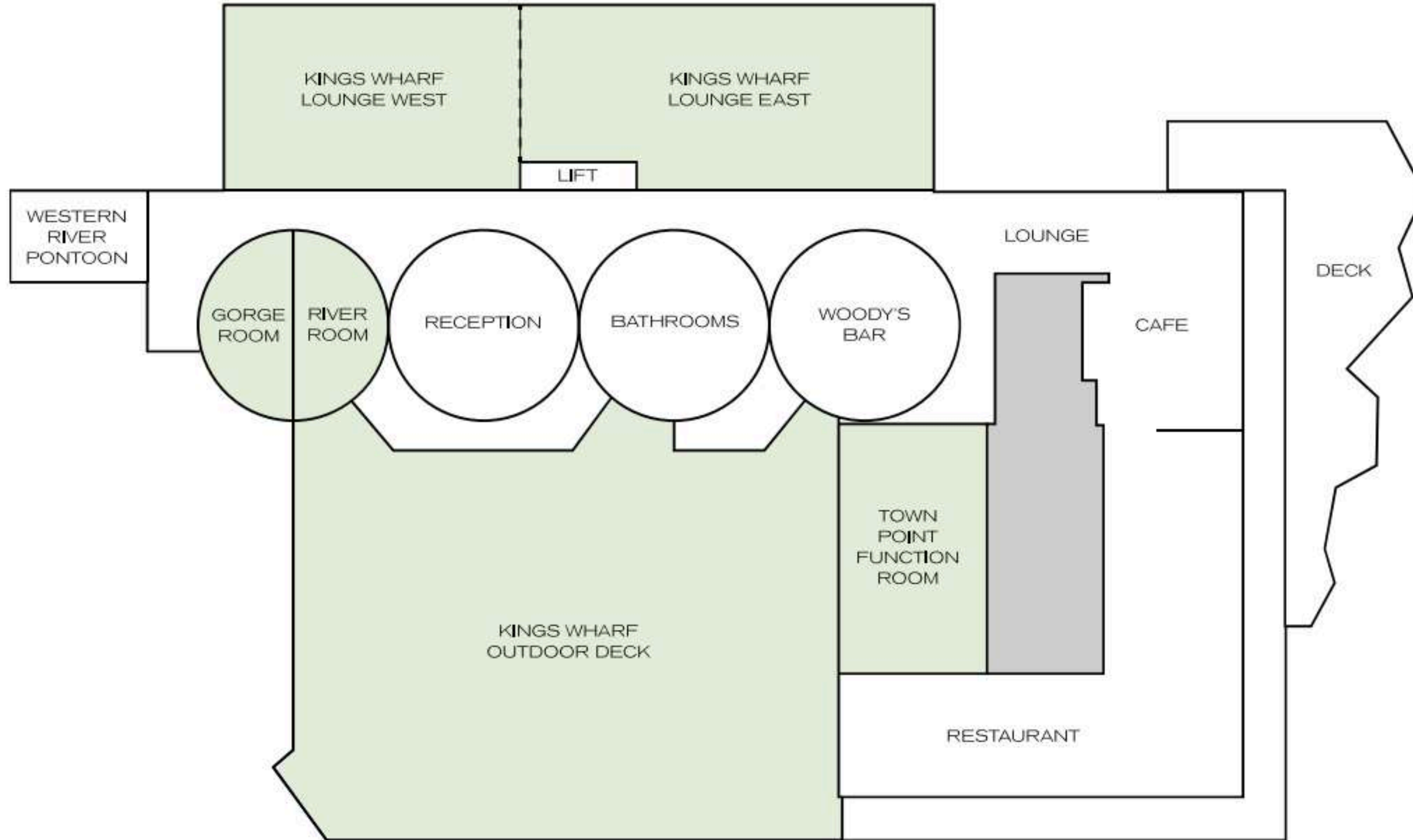
Perfect space for your summer events right on the rivers edge, accommodating up to 60 guests for a cocktail event, 40 guests for a long lunch or seated event. A romantic space for wedding ceremonies, accommodating up to 50 guests seated, located on the water on a fixed pontoon.



► GRAIN RESTAURANT

Our light-filled semi private dining area is the perfect space for group dining bookings, offering views across the Tamar River towards the Cataract Gorge and ample seating for up to 24 guests.

FLOORPLAN *level 1.*



ACCOMMODATION

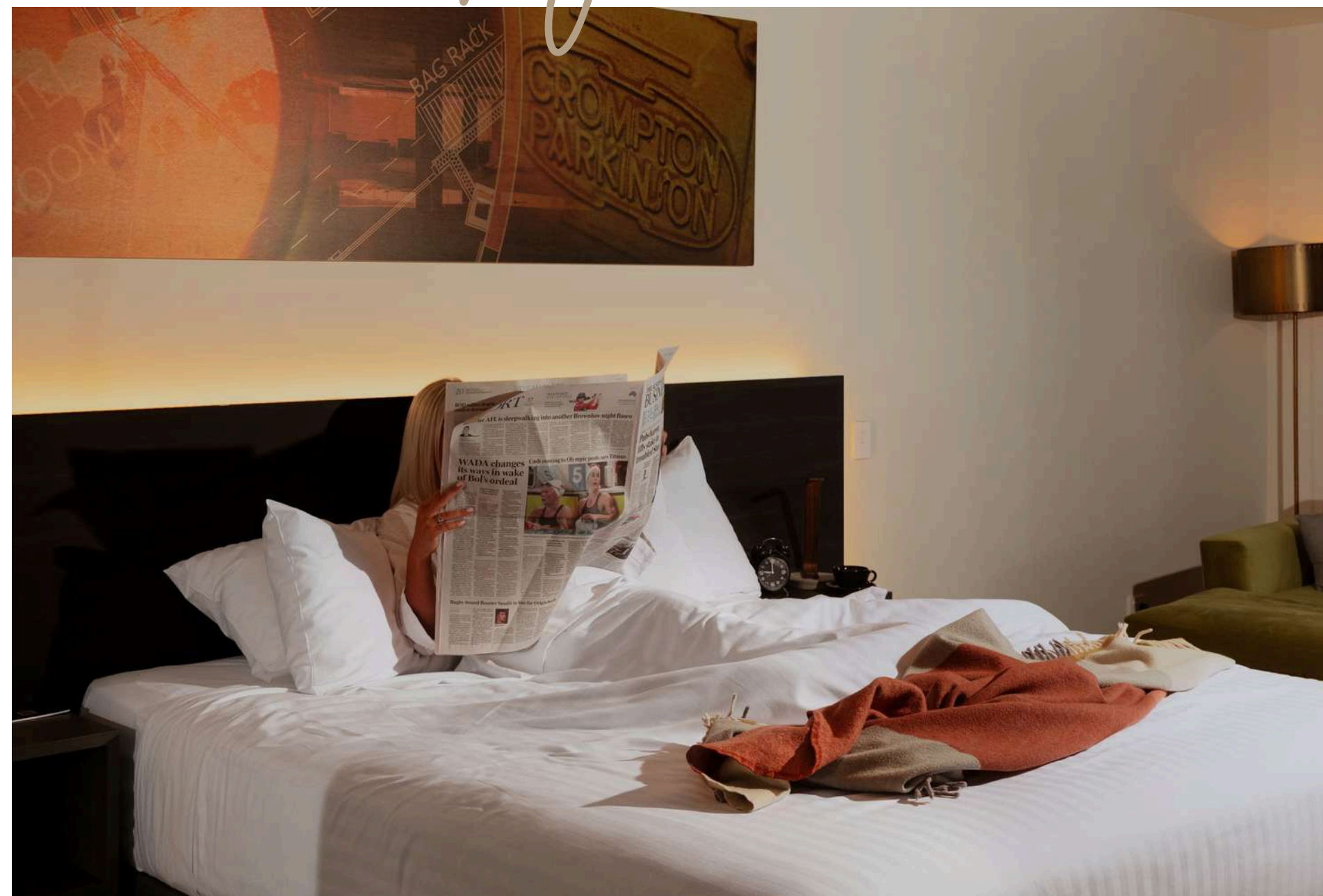
unwind & stay.

Through large windows, every room showcases views of the Tamar River, historic Launceston cityscapes and surrounding hillsides. From your beautiful designed room or suite, relax after a day of meetings and enjoy the custom-designed 'Silo Experience' beds, premium furnishings and refreshments showcasing local makers and suppliers. You may even glimpse an historic grain of wheat sealed within the silo walls, honouring the hotel's story.

Peppers Silo Hotel offers an unrivalled collection of premium quality facilities. Relax and revitalise your body at the Silo Day Spa, unwind in comfort and soak in the exquisite vistas from the hotel lounge or enjoy delicious dining with local wines to match at the Grain of the Silos Restaurant.

Additional facilities include:

- 24 hour Reception
- Fully-equipped gymnasium
- Undercover parking
- WiFi included
- Archie the Silo Dog, Hotel Canine Ambassador
- Silo Hair
- Grain of the Silos Café & Restaurant
- Woody's Bar





LET'S EAT & drink.

Working with hyper local producers is fundamental to the food philosophy at Grain the quality of the produce in Northern Tasmania is some of the best in the country and for our food director, Massimo Mele, having access to these exceptional ingredients is the ultimate luxury.

Local produce is at the heart of every dish on our menu and Massimo, together with our executive chef, Thomas Pirker work collaboratively with our local food community to showcase the best ingredients from across Northern Tasmania, and support the farmers, growers, and makers of the region whilst we delight in sharing big flavours and experiences, we are committed to keeping our footprint on this planet small.

We hope that your experience within our event spaces delights your senses and ignites your curiosity for our little corner of the world.

▶ PLATED BREAKFAST

includes freshly brewed coffee, dilmah tea + orange juice

sourdough bread, butter (v)
danish pastries (v)

your selection of one hot breakfast item

bircher muesli, apple, prune, raspberry,
toasted seeds (v)

turkish style eggs, roasted pumpkin, spiced labneh,
poached eggs, sunflower dukkah, ciabatta (v)

scrambled eggs on toast, smoked cheese,
leek, mushroom (v)

poached eggs, baked pumpkin, braised greens,
hummus, dukkah (nga, v)

savoury beef mince, peas, poached eggs, ciabatta

pancakes, apple compote, blueberries,
honey ricotta, almond crisp (v)

ADD ONS

SHARED SIDES + \$8 PER SIDE

sliced seasonal fruits (nga, ve)

braised mushrooms, greens and feta cheese (nga, v)

bacon rashers (nga)

haloumi, pumpkin hummus, pickles (nga, v)

▶ STAND UP

includes freshly brewed coffee, dilmah tea + orange juice

smoothie, blueberry, honey, cacao,
yoghurt, linseed (nga, v)

bircher muesli, stewed rhubarb, sweet dukkah,
oat crisps (v)

apple cinnamon apple scrolls (v)

croissant, cheese, chutney, house pickles (v)

english muffin, egg salad, ham, tilsit cheese

brown butter roasted pumpkin, mushroom, leek,
poached eggs, smoked cheese (nga, v)



BREAKFAST

the am.

nga no gluten added | v vegetarian | ve vegan

► MORNING & AFTERNOON TEA

your selection of two items served with freshly brewed coffee & dilmah tea

COLD

carrot cake, cream cheese, currents (nga, v)

madeleine, coffee cream (v)

financier cake, almond & berry (v)

danish pastry (v)

croissant, ham, cheese, zucchini pickle

smoothie, blueberry, honey, cacao, yoghurt, linseed (nga, v)

house made scones, jam & cream (v)

banana bread, walnut cream (v)

pure pops ice cream (nga, v)

cloth aged cheddar, quince, on toasted sourdough (v)

HOT

smoked ham, cheese & tomato toasty

english muffin, mushroom, greens, melted tilsit cheese (v)

bacon and egg roll, chutney

leek celeriac soup, toasted ciabatta bread (v)

beef and pork sausage rolls, smoked bbq sauce

carrot, haloumi & dill fritters, oregano yoghurt (nga, v)

steamed dim sim, chilli sauce

arancini, aioli (v)



BREAK TIME

am & pm.

nga no gluten added | v vegetarian | ve vegan



► WORKING LUNCH

selection of one item, buffet style to whole group
served with freshly brewed coffee, dilmah tea + soft drink

baked chicken, ratatouille, olives, parsley, herb, jus (nga)
served with potato mash, garden leaves, sourdough bread, dressing

rigatoni, braised beef ragu, cabbage
served with garden leaves, sourdough bread, dressing

local fish ragu, kohlrabi, broccoli, chives, mustard cream (nga)
served with braised rice, garden leaves, sourdough bread, dressing

baked meatballs in tomato sauce, greens, parmesan
served with cheesy polenta, garden leaves, sourdough bread, dressing

brown butter & sage baked pumpkin, mushroom, greens, grains (v)
served with garden leaves, sourdough bread, dressing

minimum 16 pax

DELEGATE *lunch.*

nga no gluten added | v vegetarian | ve vegan

► ADD ONS

upgrade and indulge with your delegates

TASSIE SEAFOOD LUNCH

+ \$25.00 pp, minimum 40 pax

freshly shucked natural oysters (nga)

baked scallops, almond, chilli, herb butter (nga)

fish roll, lettuce, mayo, native pepper

prawn pasta, zucchini, dill, pangaratto

octopus salad, parsley, pickled red onions (nga)

creamy seafood chowder, sourdough croutons

seasonal salad leaves, dressing

SOMETHING SWEET

+ \$6.00 pp, your choice of one dessert

orange almond cake (nga)

custard tart

chocolate raspberry slice

CHEESE & CHARCUTERIE

+ \$130 per platter, caters for 8 to 10 guests

cheese

selection of 3 tasmanian cheeses, crackers,
dried fruit and nuts

charcuterie

selection of cured and smoked meats,
house made pickles, sourdough



DELEGATE

funch.

nga no gluten added | v vegetarian | ve vegan

► WORKING BOWL

selection of one item for whole group
served with barista coffee, tea + soft drink

warm pasta salad, mushroom, roasted broccoli,
stracciatella (v)

roasted vegetables, labneh, toasted walnuts,
leaves, feta cheese (nga, v)

spiced beef salad, beetroot, leaves, feta,
pomegranate dressing (nga)

cos lettuce, chicken, egg, bacon, anchovy
dressing, parmesan, sourdough croutons

grilled market fish, potato, leaves, green curd,
pickled cucumber, quinoa crisp (nga)

OR

maximum 16 pax

► SANDWICH

for the whole group
served with barista coffee, tea + soft drink

chef selection of gourmet sandwiches and wraps

seasonal salad leaves

fruit platter

optional add on:

cup of celeriac & leek soup + \$6 pp (min 10 pax)

► ADD ONS

upgrade and indulge with your delegates

SOMETHING SWEET

+ \$6.00 pp, your choice of one dessert

orange almond cake (nga)

custard tart

chocolate raspberry slice

CHEESE & CHARCUTERIE

+ \$130 per platter, caters for 8 to 10 guests

cheese

selection of 3 tasmanian cheeses, crackers,
dried fruit and nuts

charcuterie

selection of cured and smoked meats,
house made pickles, sourdough



DELEGATE

funch.

nga no gluten added | v vegetarian | ve vegan



CANAPES

snack.

► CANAPES

HOT & COLD

freshly shucked oysters, natural and shallot
red wine dressing (nga)

bbq prawn skewer, lime (nga)

torched scallop, cauliflower, raisin, crispy onion (nga)

house air-dried beef, rye bread, spiced butter, pickled onion

leek and celeriac soup, sour cream, croutons (v)

spiced crumbed cauliflower, caper aioli (v)

carrot, haloumi, dill fritters, oregano yoghurt (nga, v)

arancini, green curd (v)

sticky honey chicken kebab, sesame dip (nga)

dim sim, chilli sauce

LITTLE ENTREE

fish tacos, siracha sour cream, lettuce, pickles

slow cooked lamb, oregano, lemon, grain salad, tzatziki

cavatelli, beef shin & pork ragu, pangrattato, parmesan

sage baked pumpkin, leaves, tahini cream, buckwheat, toasted seeds (nga, v)

► ADD ONS

upgrade and indulge with your guests

SOMETHING SWEET

+ \$6.00 pp, dessert canape

chef selection of petite dessert

CHEESE & CHARCUTERIE

+ \$130 per platter, caters for 8 to 10 guests

cheese

selection of 3 tasmanian cheeses,
crackers, dried fruit and nuts

charcuterie

selection of cured and smoked meats,
house made pickles, sourdough

► ENTREE

selection of two items served alternately

winter spiced beef salad, sour beetroot, smoked ricotta, raspberry dressing (nga)

baked scallops, almond, chilli, herb butter (nga)

twice cooked pork belly, green lentils, pancetta, pickled cabbage, jus (nga)

gnocchi, pumpkin, sage, brown butter, parmesan cheese (v)

warm quail salad, pumpkin, buckwheat, leaves, olive & grape compote (nga)

► MAIN

selection of two items served alternately

roasted pork, confit potato, roasted carrots with parsley, jus (nga)

market fish, charred leek, celeriac, mustard cream, cime di rapa (nga)

slow cooked lamb shoulder, tzatziki, grain, charred greens, jus

cavatelli, beef shin & pork ragu, pangrattato, parmesan

tagliatelle, mushroom, jerusalem artichoke, spinach, truffle parmesan cream (v)

► DESSERT

selection of two items served alternately

vanilla orange parfait, dark chocolate, caramel popcorn (nga, v)

tiramisu (v)

apple cinnamon crumble, brandy custard (v)

creme brulee, stewed rhubarb, oat cracker (v)

► SIDES TO SHARE

optional add on + \$8 per side

roasted potato, garlic, rosemary (nga, v)

leaves, pear, candied walnut, cheddar, orange dressing (nga, v)

baked vegetables, curd, spiced oil (nga, v)

minimum 16 pax

nga no gluten added | v vegetarian | ve vegan



DINING

played.



► SHARING MENU

ON THE TABLE

sourdough bread, butter (v)

house pickles (nga, v)

STARTERS

truffle mushroom on sourdough toast, parmesan, pickle shallots (v)

bbq beef, grilled greens, onion soubise, potato crisp (nga)

torched scallop, cauliflower, raisin, crispy onion (nga)

MAIN

slow cooked lamb shoulder, tzatziki, grain, charred greens, jus
cavatelli, pumpkin, ricotta, sage, brown butter (v)

leaves, pear, candied walnut, cheddar, orange dressing (nga, v)

DESSERT

tiramisu (v)

minimum 16 pax

nga no gluten added | v vegetarian | ve vegan

DINING
shared.

► GRAZING PLATTERS

\$130.00 per platter, caters for 8 to 10 guests

COLD

cheese

selection of 3 tasmanian cheeses, crackers,
dried fruit and nuts

charcuterie

selection of cured and smoked meats, house made
pickles, sourdough

dessert

chef selection of petite style desserts

sandwich

chef selection of gourmet sandwiches

dietary requirements can be accommodated only within the options already offered on our platters
any additional dietary needs not covered by platter selections may incur extra charges

HOT

hot canape *(includes all of the following snacks)*

lamb skewers, mint yoghurt (nga) 10pc
dim sim 10pc
arancini, aioli (v) 10pc
chicken wings, bbq sauce (nga)
house made cut chips, aioli (v)

sliders *(20 pc, min 10pc per option)*

pork belly, slaw, dijon mayo, pickles
carrot & haloumi fritters, mint yoghurt, lettuce (v)



PLATTERS

snack.

nga no gluten added | v vegetarian | ve vegan



► TAMAR

nv kreglinger vintage brut
bream creek sauvignon blanc
holm oak 'protégé' pinot noir

boags st george
boags premium light

soft drink

► GORGE

nv house of arras "a by arras" cuvee

pipers brook pinot gris
hughes & hughes riesling
norton vineyard chardonnay

stoney rise pinot noir
waterton hall 20 year-old vine shiraz

boags st george
du cane brewing hut pale
boags premium light
spreyton apple cider

non-alcoholic spirit
soft drink

2 hour - \$42

3 hour - \$58

4 hour - \$65

2 hour - \$62

3 hour - \$78

4 hour - \$89

BEVERAGE

packages.

▶ SPARKLING

nv kreglinger brut, pipers river	89
nv kreglinger rose, pipers river	89
nv the house of arras premium cuvee, pipers river	96
bellebonne vintage cuvee, pipers river	185

▶ WHITE

bream creek sauvignon blanc, bream creek	70
bay of fire sauvignon blanc, pipers river	90
norfolk bay pinot grigio, southern tasmania	75
pipers brook pinot gris, pipers river	79
nocton vineyard chardonnay, richmond	75
marions vineyard chardonnay, deviot	165
hughes & hughes riesling, flowerpot	75
chartley estate riesling, rowella	105
springvale 'rosé', pinot noir, freycinet coast	69

▶ RED

holm oak 'protégé' pinor noir, rowella	69
stoney rise pinot noir, gravelly beach	89
vasse felix 'filius' cabernet sauvignon, margaret river	75
stoney vineyard cabernet sauvignon, campania	99
chalk hill 'luna' shiraz, mclaren vale	69
waterton hall 20 year-old vine shiraz, rowella	89

▶ BEER/CIDER

boags premium light, launceston, tasmania	9
boags st george, launceston, tasmania	11
du cane brewing hut pale, launceston, tasmania	14
spreyton hard ginger beer, spreyton, tasmania	14
spreyton apple cider, spreyton, tasmania	13.5
spreyton pear cider, spreyton, tasmania	13.5

▶ NON-ALCOHOLIC

non-alcoholic spirit	12
willie smith non-alcoholic apple cider	11.5
spreyton non-alcoholic ginger beer	11.5
carlton 0% non-alcoholic beer	8
soft drink	5.5
tea and coffee service, brewed coffee & dilmah tea	5pp

▶ SOMETHING EXTRA

cocktails
<i>curated cocktails available pre, post & during</i>
tasmanian gin
<i>served alongside flavoured tonic</i>
tasmanian whiskey
<i>served neat or with accompanying mixer</i>

**BEVERAGES AVAILABLE ON CONSUMPTION
BY NOMINATED BAR TAB OR DEFINED TIME PERIOD**

BEVERAGE
cheers.

LET'S EVENT

Together.

Your event specialists

Courtney Olds
Conference Sales Manager
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