

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.

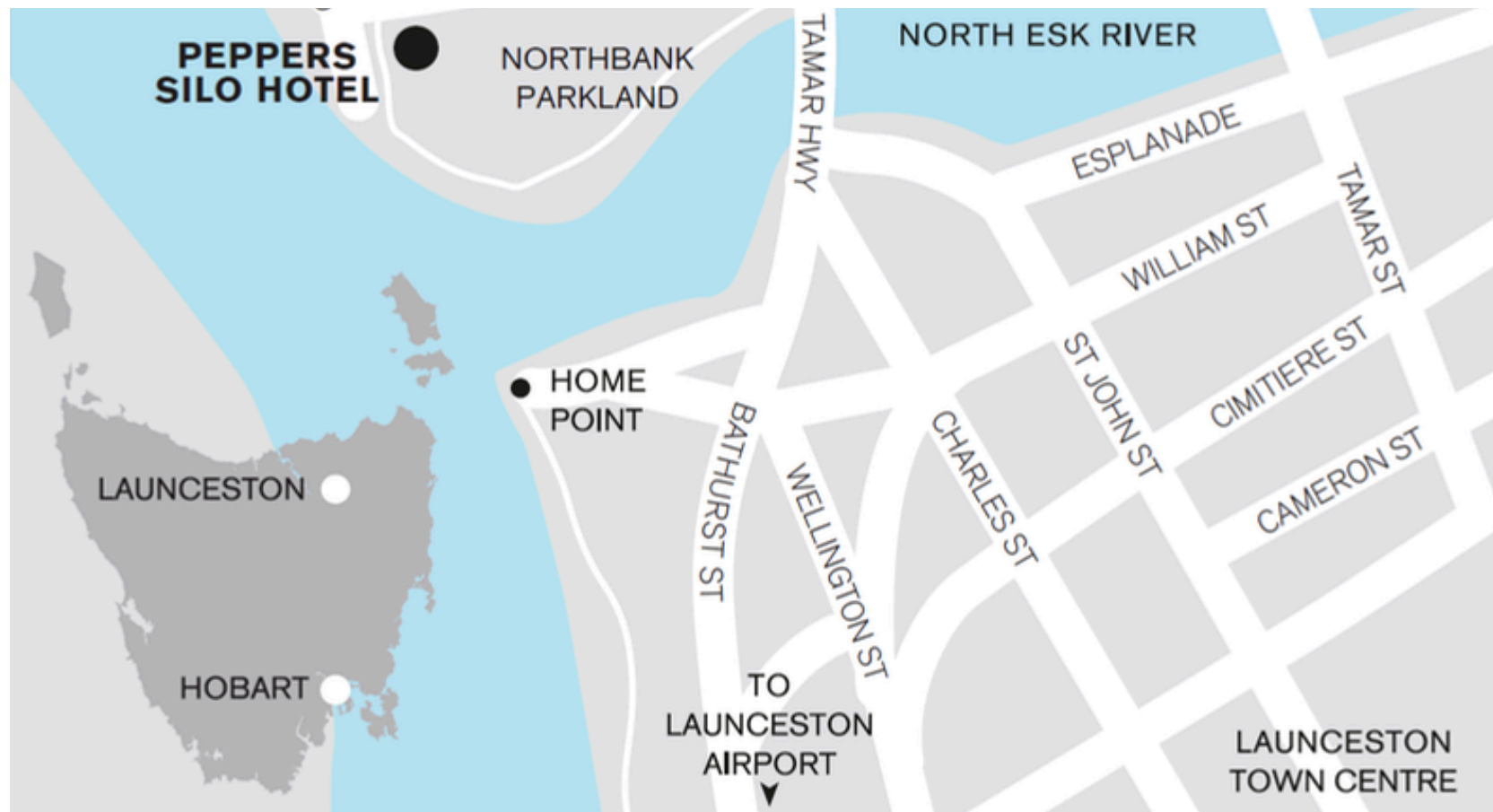
This vibrant cultural and culinary hub boasts a diverse community of artisans, winemakers, and nature enthusiasts. Nestled where three rivers meet, Launceston blends heritage charm with modern innovation, offering easy exploration on foot. It's a city where farm gate is the corner store, nature is on 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.

80	70	50	40	24	21	20
cocktail	theatre	banquet	cabaret	boardroom	classroom	u-shape

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	100	80	64	24	36	20
cocktail	theatre	banquet	cabaret	boardroom	classroom	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 PONTON

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.

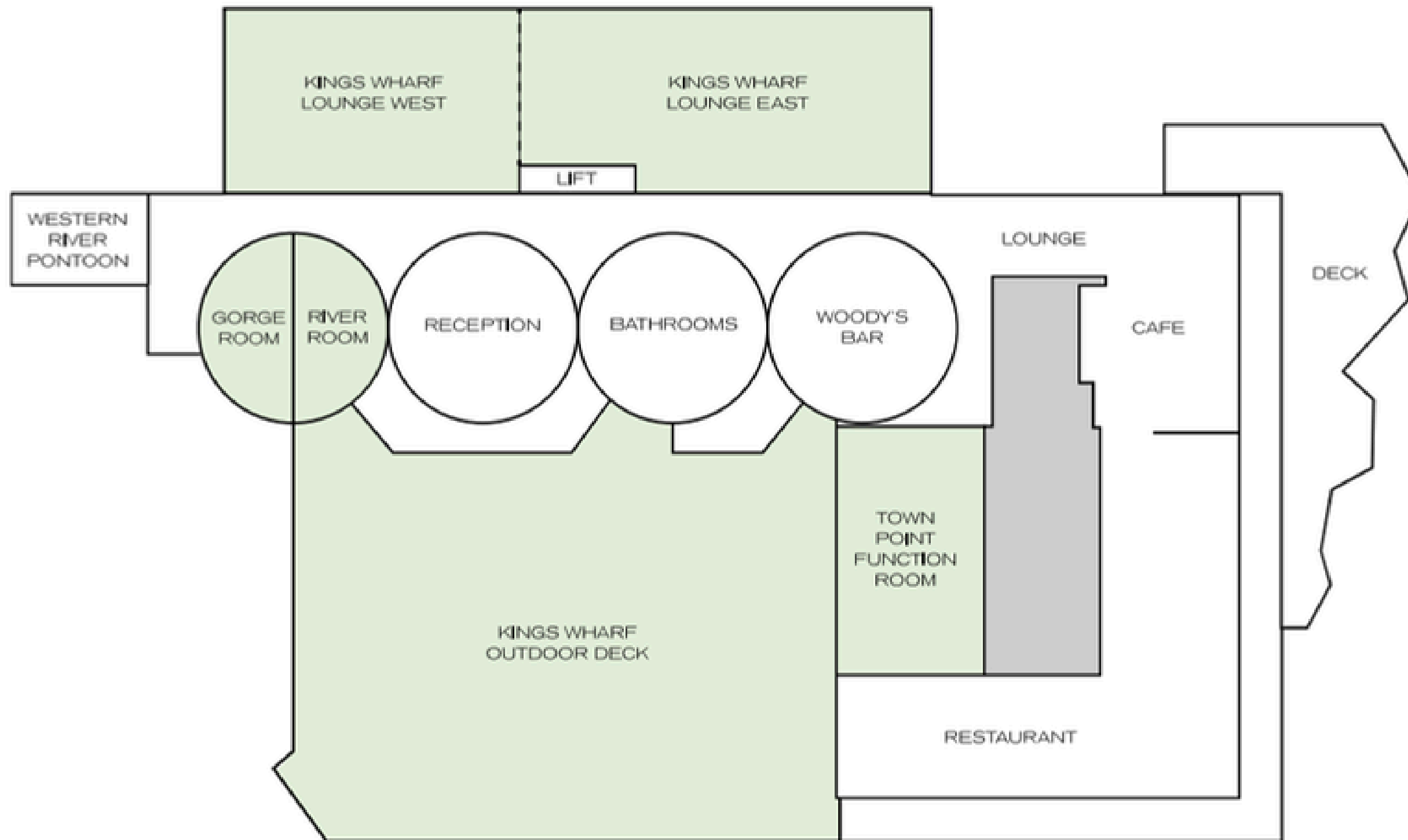


► GRAIN RESTAURANT

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





LETS 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

your selection of one hot breakfast item

bircher muesli, apple, berries, toasted almond, oat cracker (v)

breakfast bowl; raw, seasonal vegetables, hummus, grain salad, olives, soft egg, pickles, zaatar (v)

roasted pumpkin, sautéed greens, hummus, poached eggs, sunflower dukkha (nga, v)

scrambled eggs w parmesan, italian sausage, greens, sourdough toast* (v)

poached eggs, smoked ham, pea hummus, feta, pickles, english muffin*

potato, leek frittata, chives, sour cream, parmesan crisp (nga, v)

pancakes, strawberries, lemon mascarpone, buckwheat crisp, marzipan cream (v)

*gluten free bread available

ADD ONS

PER PERSON + \$4

cinnamon scrolls
seasonal fruit (nga, ve)
rye bread, butter
sourdough bread, butter

SHARED SIDES + \$8 PER SIDE

bacon rashers
smoked ham and house pickles
braised mushrooms, greens, feta cheese (nga, v)
haloumi, salsa verde, garden herbs (nga, v)

(each side suitable for 4 pax sharing)

► **STAND UP**

includes freshly brewed coffee, dilmah tea + orange juice

smoothie, strawberry, honey, yoghurt, pistachio (nga, v)

chia seed cups, raspberry compote, sweet dukkha, oat crisps (v)

french toast, house preserved fruit, mascarpone, cinnamon sugar (v)

croissant, cheese, chutney, house pickles (v)

house made hash brown, egg salad, herb yoghurt (v)



BREAKFAST
the am.

► MORNING & AFTERNOON TEA

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

COLD

carrot cake, cream cheese, currants, almonds (nga, v)

chocolate brownie, walnuts (nga, v)

lemon cake, cream (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, peanut butter whip (v)

pure pops ice cream (nga, v)

rye roll, chicken, egg mayo, cucumber, lettuce

HOT

smoked ham, cheese + tomato toasty

english muffin, avocado, feta, cucumber, mint (v)

bacon + egg roll, chutney

pumpkin + red onion tart, sage aioli (v)

beef + pork sausage rolls, smoked bbq sauce

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

grilled dumplings, 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

harissa chicken, capsicum, olives, baked rice sunflower, parsley (nga)

served with cucumber, cos, radish salad, chives honey dressing

sourdough bread, butter

rigatoni, sausage, tomato, broccoli, parmesan

served with garden salad, lemon dressing

sourdough bread, butter

market fish, potato, leek, asparagus, dill cream (nga, m)

served with garden leaves, lemon dressing

sourdough bread, butter

pork scaloppini, mushroom, greens, olives, caper butter sauce (nga)

served with potato salad, mustard dressing

sourdough bread, butter

baked cauliflower, green lentil chick pea stew, tahini yoghurt (v)

served with carrot kale salad, toasted seeds, lemon dressing

sourdough bread, butter

minimum 16 pax

DELEGATE lunch.

nga no gluten added | v vegetarian | ve vegan
seafood origin a=australian i=imported m=mixed

► **ADD ONS**

upgrade and indulge with your delegates

TASSIE SEAFOOD LUNCH

+ \$25.00 pp, minimum 40 pax

freshly shucked natural oysters (nga, a)

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

fish roll, lettuce, mayo, native pepper (a)

prawn pasta, zuchinni, dill, pangaratto (a)

octopus salad, parsley, pickled red onions (nga, a)

creamy seafood chowder, sourdough croutons (a)

seasonal salad leaves, dressing

CHEESE & CHARCUTERIE

light snack for 8 to 10 guests

vegetarian + \$130

selection of house made dips, marinated
cheeses + pickles, crudities, marinated
vegetables, olives, roasted nuts, seasonal
fruits, crackers, lavosh, grissini, crisps

cold grazing + \$185

cheese selection, fruit paste, nuts,
charcuterie + meats selection, chutney,
house made dips, marinated olives,
oysters (a), pickled octopus (a), smoked
trout (a), crackers, lavosh, grissini, crisps

SOMETHING SWEET

+ \$8.00 pp, your choice of one dessert

vanilla cheese cake (nga)

chocolate caramel tart (nga)

tiramisu

FRUIT

light snack for 8 to 10 guests + \$90

seasonal sliced fruit



DELEGATE
lunch.

nga no gluten added | v vegetarian | ve vegan
seafood origin a=australian i=imported m=mixed

► WORKING BOWL

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

risoni, tomato, cucumber, basil, mozzarella,
lettuce (v)

potato & beans, olives, leaves, eggs, hummus,
mustard dressing (nga, v)

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

chicken, spelt, roasted fennel, orange, leaves
walnuts, parmesan

smoked fish, lettuce, egg, tahini, pickled
cucumber, quinoa crisp (nga, a)

maximum 16 pax

OR

► SANDWICH

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

chef selection of gourmet sandwiches and wraps

seasonal salad leaves

fruit platter

► ADD ONS

upgrade and indulge with your delegates

SOMETHING SWEET

+ \$8.00 pp, your choice of one dessert

vanilla cheese cake (nga)

chocolate caramel tart (nga)

tiramisu

FRUIT

light snack for 8 to 10 guests + \$90

seasonal sliced fruit platter

CHEESE & CHARCUTERIE

light snack for 8 to 10 guests

vegetarian + \$130

selection of house made dips, marinated
cheeses + pickles, crudities, marinated
vegetables, olives, roasted nuts, seasonal
fruits, crackers, lavosh, grissini, crisps

cold grazing + \$185

cheese selection, fruit paste, nuts,
charcuterie + meats selection, chutney,
house made dips, marinated olives,
oysters (a), pickled octopus (a), smoked
trout (a), crackers, lavosh, grissini, crisps

nga no gluten added | v vegetarian | ve vegan
seafood origin a=australian i=imported m=mixed



DELEGATE

lunch.



CANAPES

snack.

► CANAPES

HOT & COLD

beetroot, curd, seed crisp bread (v)

smoked rainbow trout, sour cream, dill, ciabatta (a)

air dried beef, whipped feta, pickled onion, rye toast

haloumi, watermelon, dukkha, basil (nga, v)

bbq octopus skewer, pickles, romanesco sauce (nga, a)

arancini, lemon ricotta (v)

beef brisket toasty, cheese, pickles

greek style chicken bits, sour cream dip (nga)

kofta, onion pickle, tzatziki (nga)

potato rosti, pea, feta, mint (nga, v)

grilled dumplings, chilli dipping sauce

LITTLE ENTREE

ricotta cavatelli, leek, mushroom, stracciatella, pangrattato (v)

buttermilk bun chicken burger, house made sauce, cucumber, lettuce

spiced beef, greens, sultanas, almond with rice pilaf (nga)

battered local fish, creamy potato salad, mashed peas (a)

asparagus, grains, hummus, lemon (ve)

► ADD ONS

upgrade and indulge with your guests

OYSTERS

+ \$6.00 pp

mixture of natural and pepperberry mignonette

SOMETHING SWEET

+ \$6.00 pp, dessert canape

chef selection of petite dessert

CHEESE & CHARCUTERIE

light snack for 8 to 10 guests

vegetarian + \$130

selection of house made dips, marinated cheeses + pickles, crudities, marinated vegetables, olives, roasted nuts, seasonal fruits, crackers, lavosh, grissini, crisps

cold grazing + \$185

cheese selection, fruit paste, nuts, charcuterie + meats selection, chutney, house made dips, marinated olives, oysters (a), pickled octopus (a), smoked trout (a), crackers, lavosh, grissini, crisps

nga no gluten added | v vegetarian | ve vegan
seafood origin a=australian i=imported m=mixed

► ENTREE

selection of two items served alternately

market crudo, kohlrabi, avocado, puffed rice, lemon (nga, m)

octopus, potato, olives, barley, oregano oil (nga, a)

beetroot, curd, toasted hazelnut, cherry vinegar (nga, v)

house made tagliatelle, corn, mushroom, greens, parmesan, pangrattato (v)

► MAIN

selection of two items served alternately

pork belly, braised greens, carrots, salsa verde, jus (nda, nga)

chicken confit, kohlrabi, potato, tarragon, spiced olive oil (nga)

market fish, fennel, tomato, caper, saffron broth (nga, m)

lamb shoulder, pea, soft greens, purple barley, braising jus

cavatelli, beef & pork ragu, greens, parmesan, pangrattato

minimum 16 pax

► DESSERT

selection of two items served alternately

strawberry yoghurt slice, vanilla bean ice cream (v)

creme brulee, roasted rhubarb, oat biscuit (v)

dark chocolate mousse, raspberry, macadamia (nga, v)

pavlova, lemon custard, seasonal fruit compote (nga, v)

► SIDES TO SHARE

optional add on + \$8 per side

(each side suitable for 4 pax sharing)

lettuce, carrots, apple, cheddar, sultanas, red wine dressing (nga, v)

bbq broccoli, hummus, black olives, (nga, v)

cos lettuce, feta cheese, goddess dressing, sourdough croutons (v)

roasted potato, braised onion, rosemary, garlic (nga)

nga no gluten added | v vegetarian | ve vegan
seafood origin a=australian i=imported m=mixed



DINING

played.



► SHARING MENU

ON THE TABLE

sourdough bread, butter (v)

house pickles (nga, v)

STARTERS

caraway yoghurt flat bread, potato curd, parsley mint (v)

potato rosti, house cured beef, parmesan, pickle (nga)

octopus, carrot, celery salad, avocado cream, tibetan barley (a)

MAIN

roast pork, roasted potato, kohlrabi slaw, jus (nga)

cavatelli, corn, mushroom, greens, parmesan, pangrattato (v)

leaves, apple, carrot, cheddar, sultana, red wine dressing (nga, v)

DESSERT

strawberry pistachio tiramisu (v)

minimum 16 pax

nga no gluten added | v vegetarian | ve vegan
seafood origin a=australian i=imported m=mixed

DINING

shared.

► **PLATTERS**

light snack for 8 to 10 guests

vegetarian + \$130

selection of house made dips, marinated cheeses + pickles, crudities, marinated vegetables, olives, roasted nuts, seasonal fruits, crackers, lavosh, grissini, crisps

cold grazing + \$185

cheese selection, fruit paste, nuts, charcuterie + meats selection, chutney, house made dips, marinated olives, oysters (a), pickled octopus (a), smoked trout (a), crackers, lavosh, grissini, crisps

fruit + \$90

seasonal sliced fruit platter

Dietary requirements can only be accommodated within the options noted on our platters. All menu items are prepared in an environment where gluten, dairy, nuts, eggs and other allergens are present and platters are served in a sharing style format therefore cross contamination may occur. Any additional dietary requests beyond the provided selections may be subject to extra charges.

PLATTERS
snack.

hot grazing + \$185 *includes all of the following snacks*

beef kofte, house pickles, labneh (nga)
arancini (v)
chicken wings, bbq sauce
hash brown, green harissa yoghurt (nga, v)
zucchini, carrot + haloumi fritter (v)

sliders + \$160 *(20 pieces, 10 of each item)*

beef brisket, cheese, slaw, chili jam, pickles
carrot + haloumi fritters, mint yoghurt, lettuce (v)

sandwich + \$160 *(20 pieces)*

chef selection of gourmet sandwiches



nga no gluten added | v vegetarian | ve vegan
seafood origin a=australian i=imported m=mixed



► TAMAR

nv kreglinger vintage brut
beautiful isle chardonnay
holm oak 'protégé' pinot noir

boags st george
boags premium light

soft drink

► GORGE

nv house of arras "a by arras" cuvee

treehouse pinot gris
utzingen riesling
two tonne tmv 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

BEVERAGE

packages.

2 hour - \$43
3 hour - \$59
4 hour - \$66

2 hour - \$65
3 hour - \$80
4 hour - \$92

► SPARKLING

nv kreglinger brut, pipers river	89
nv kreglinger rose, pipers river	89
nv the house of arras premium cuvee, pipers river	100
21 westella blanc de noir, tamar valley	155

► WHITE

bream creek sauvignon blanc, bream creek	82
meadowbank fume blanc, meadowbank	95
treehouse pinot gris, east coast tasmania	70
havilah pinot gris, swan bay	82
beautiful isle chardonnay, deviot	70
two tonne tmv chardonnay, tamar valley	90
woodlawn three wishes chardonnay, hillwood	200
utzinger riesling, legana	85
chartley estate riesling, rowella	105

beautiful isle rosé, deviot	70
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BEVERAGES AVAILABLE ON CONSUMPTION
BY NOMINATED BAR TAB OR DEFINED TIME PERIOD

► RED

holm oak ‘protégé’ pinor noir, rowella	85
stoney rise pinot noir, gravelly beach	95
kangarilla road cabernet sauvignon, mclaren vale	82
stoney vineyard cabernet sauvignon, campania	120
chalk hill ‘luna’ shiraz, mclaren vale	75
waterton hall 20 year-old vine shiraz, rowella	95

► BEER/CIDER

boags premium light, launceston, tasmania	10
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	14
spreyton pear cider, spreyton, tasmania	14

► NON-ALCOHOLIC

nv zero hour non alc prosecco	55
dr loosen nv sparkling riesling	75
non-alcoholic spirit	13
spreyton non-alcoholic ginger beer	12
heaps normal half day hazy	12
carlton 0% non-alcoholic beer	8
soft drink - coke, coke zero, sprite, lift, tonic	5.5
juices - orange, apple, pineapple, cranberry, tomato	6
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>

BEVERAGE
cheers.

LET'S EVENT

Together.

Your event specialists

Courtney Olds
Conference Sales Manager
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