

The Powerhouse

wedding



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**POWERHOUSE  
HOTEL**

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ARMIDALE

*By Rydges*

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# *tailored wedding*

The Powerhouse tailored wedding options allow you to select individual elements to create your perfect wedding celebration.

## Reception Room Hire

### **Dumaresq Room \$500**

An elegant, yet versatile wedding space.

Banquet 140 Cocktail 220

### **Azka Restaurant \$2,000**

An exquisite setting for the larger wedding.

Banquet 180 Cocktail 300

## Decorations

Black or white chair covers \$5 per chair.

## Canapés

Pre-dinner canapés (3 choices – 15 mins) \$10.50pp

Pre-dinner canapés (5 choices – 30 minutes) \$18.50pp

## Wedding Dinner

Select from our Deluxe or Signature menus:

Deluxe two courses \$60 p/p

Deluxe three courses \$75 p/p

Signature two courses \$70 p/p

Signature three courses \$85 p/p

## Beverages

Please see our Beverages menu for packages and on consumption options.

## Wedding Cake Service

Accompanied by house made berry compote & vanilla bean ice cream \$5.50 p/p

## Complimentary Bridal Suite\*

Our Bridal Suite package includes a romantic night in our sophisticated bridal suite, hand made chocolates, bottle of Australian sparkling wine and a full breakfast the next morning in the restaurant or delivered via room service.

*\*Available with a minimum wedding package for 50 people.*



# *Premium Package*

Treat yourself and your guests to the The Powerhouse Premium wedding package. Designed to ensure your wedding day is a sophisticated and memorable celebration, this package includes:

## **Pre-Dinner Canapés**

A selection of hot and cold canapés served on arrival.

## **Wedding Dinner**

Three course alternate service.

Select from our Deluxe or Signature menus:

Deluxe - three courses \$140 p/p

Signature - three courses \$150 p/p

Complimentary menu tasting for four people.

## **Wedding Cake Service**

Accompanied by house made berry compote & vanilla bean ice cream.

## **Beverages**

Four hour beverage package of unlimited service:

Sparkling, Sauvignon Blanc, Cabernet Merlot, draught beer, soft drinks & orange juice.

## **Reception Room Hire**

Six hour room hire of the Dumaresq Room.

(Surcharge applies after midnight)

Lectern and PA system.

Easel available for wedding sign & table listing.

## **Decorations**

Skirted bridal table, white linen tablecloths and napkins.

Elegant chair covers for each setting in the reception room.

Skirted gift table and skirted cake table.

## **Complimentary Bridal Suite – our gift to you!**

Our Bridal Suite package includes a romantic night in our sophisticated bridal suite, hand made chocolates, bottle of Australian sparkling wine and a full breakfast the next morning in the restaurant or delivered via room service.

*Note: Minimum numbers for the Premium Package is 60 people.*





# canapés

Our freshly prepared canapés are designed to be served at occasions lasting no more than two hours.

Pre-dinner canapés 3 mixed (approx. 15 mins) \$10.50 p/p

5 mixed canapés (approx. 30 mins) \$18.50 p/p

8 mixed canapés (approx. 1 hour) \$26.50 p/p

10 mixed canapés (approx. 1.5 hours) \$29.50 p/p

12 mixed canapés (approx. 2 hours) \$32.50 p/p

## Cold Canapés

Turkish breads, assortment of dips & local olive oil

A selection of home marinated olives

Smoked trout & pesto mousse on a crisp croute

Caesar salad & prawn spoons

Tempura spiced chicken strips, soy & chilli dip

Thai beef, noodle & cashew spoons

Prosciutto & eggplant caviar on croute

Feta, spinach & onion frittatas

Sun-dried tomato & herb jelly, wasabi aioli

Parmesan, sun-dried tomato & olive palmiers

Tomato, red onion & basil tart

## Hot Canapés

Cheddar & roast garlic doughnut

Cheese, bacon & herb pinwheel, onion jam mayonnaise

Crab, lemon & coriander arancini balls

Tempura prawn skewers, sweet chilli sauce

Fish cakes, tartare sauce

Chicken satay skewers, peanut dipping sauce

Thai green chicken curry spoons

Pork & caraway rolls

Horseradish marinated beef skewers, smoked paprika sauce

Lamb koftas, minted yoghurt dressing

Blue cheese & green beans wrapped in prosciutto

Haloumi & zucchini frittata

Chicken, lemon & thyme doughnut



# dinner

## Deluxe Menu

Two courses \$60 p/p

Three courses \$75 p/p

Select two from each course to be served alternately:

## Entrée

**Tomato, red capsicum, basil & olive oil soup**

**Fillet of poached salmon**, stir fried Asian vegetables, coriander, chilli pesto

**Crisp calamari**, onion & tomato chutney, roquette, red onion, black olive salad

**Powerhouse prawn cocktail**, avocado, roast red capsicum

**Smoked chicken, bacon & artichoke salad**, grain mustard dressing

**Smoked Thai beef salad**, cashew nuts, palm sugar dressing

**Twice cooked pork belly, celeriac & apple salad**, honey & lime dressing

**Roast pumpkin, feta & sage tart**, roast pine nut dressing

## Main

**Roast salmon fillet**, feta, spinach & caper polenta cake, basil pesto & sun-dried tomato dressing

**Barramundi fillet**, spinach, red onion & chorizo penne, Sicilian sauce

**Grilled chicken breast**, Lyonnaise tarragon potato, smoked bacon & mushroom cafe au lait sauce

**Roast scotch fillet of beef**, fondant potato, green beans, red wine sauce

**Slow cooked boned shoulder of lamb**, roast root vegetables, mint scented sauce

**Braised Country Fresh lamb shanks**, roast chat potatoes, roquette & parmesan salad

**Garlic & rosemary studded loin of pork**, sage & onion crushed potatoes, pea sauce

**A crisp parcel of Mediterranean vegetables**, Israeli cous cous, tomato, red onion, parsley sauce

## Dessert

**Vanilla crème brûlée**, chocolate & macadamia shortbread

**Iced milk chocolate parfait**, strawberry salad, strawberry sorbet

**Sticky date pudding**, toffee sauce, vanilla ice cream

**Lemon & lime cheesecake**, raspberry sorbet

**Apple & cinnamon crumble**, caramel ice-cream

**Rhubarb & pear pie**, a feuille of brandy cream

## Wedding Cake Service

Accompanied by house made berry compote & vanilla bean ice cream \$5.50 p/p

*Note: Menus are subject to change.*



# dinner

## Signature Menu

Two courses \$70 p/p

Three courses \$85 p/p

Select two from each course to be served alternately:

## Entrée

**Smoked salmon & pickled Asian vegetable salad**, chilli, lime & ginger dressing

**Tiger prawn & Mediterranean vegetable tart**, saffron & garlic rouille

**Chargrilled sesame coated tuna**, watermelon & balsamic salad

**Barramundi fillet**, rice noodle & miso salad

**Roast quail**, bacon, spinach & mushroom sauté, caramelised onion sauce

**Confit duck leg**, Israeli cous cous with feta, cumin & orange dressing

**Wild mushroom, artichoke, pine nut & goats cheese salad**, red wine vinegar dressing

## Main

**Salmon fillet**, prawn herb crust, macaroni cheese, pea sauce

**Grilled Red Snapper fillet**, roast cous cous, sun-dried tomato, olive, basil, spiced fish butter sauce

**Roast spatchcock**, wild mushroom & spinach risotto, lemon garlic dressing

**Roast eye fillet of Hereford Prime beef**, blue cheese & celeriac dauphinoise potato, green beans, red wine sauce

**Roast rump of lamb**, confit potato, ratatouille, lemongrass scented sauce

**Roast cutlet of pork**, bubble 'n' squeak, broccolini, cider butter sauce

**Roast Mediterranean vegetable mille feuille**, basil pesto, black olive sauce

## Dessert

**Steamed lemon curd pudding**, roast thyme ice cream

**Crisp apple & almond tart**, brandy cream

**Iced raspberry parfait** with strawberry, white chocolate & basil salad

**Baileys crème brûlée**, coffee shortbread

**Caramelised rice pudding** with chilled pineapple salad

A selection of Australian cheese

## Wedding Cake Service

Accompanied by house made berry compote & vanilla bean ice cream \$5.50 p/p

*Note: Menus are subject to change.*





# *beverages*

## Packages

Unlimited service of:

**Wine** – Sparkling, Sauvignon Blanc, Cabernet Merlot, Moscato

**Beer** – A selection of standard beers (local, imported & light)

**Soft drinks & juices**

One hour \$18.50 p/p

Two hours \$30 p/p

Three hours \$38 p/p

Four hours \$46 p/p

Five hours \$54 p/p

## On Consumption

Please ask for our extensive beverage list.



# accommodation

## Bridal Suite

Whether celebrating your wedding at The Powerhouse or elsewhere in the region, you can spend your first night as Mr & Mrs in a luxurious bridal suite.

If you hold your wedding reception at The Powerhouse, you will receive a complimentary bridal suite\* package that includes:

- A romantic night in our sophisticated bridal suite
- Chocolates and a bottle of Australian sparkling wine
- Full breakfast for two in the restaurant or delivered via room service.

\*Available with a minimum wedding package for 50 people

## Wedding Party

Travelling guests may also like to stay at The Powerhouse as the hotel can host up to 162 people in single, double or triple share. Exclusive accommodation rates are offered to wedding guests to book direct with the hotel.

The hotel comprises 55 designer hotel rooms and suites to satisfy the most discerning guest. Each room features free wi-fi, smart TV with Foxtel, bathrobes, METIS toiletries, 24 hour room service. Complimentary facilities include a gym & onsite parking.

## Hotel Rooms

40 Superior Queen Rooms, 4 Family Suites, 4 Kitchen Suites, 4 Executive Suites, 3 Executive Spa Suites.

*Note: A mobility impaired room is available.*

## Powerhouse Cottage

Located adjacent to the hotel, The Powerhouse Cottage offers bridal parties the perfect place to get ready for the big day. The Cottage also provides flexible group accommodation with two, three or five bedroom self-contained options.

The Powerhouse is Armidale's only 4.5 star, full service hotel open 24 hours. Experience unsurpassed personalised service, beautiful accommodation and outstanding dining.

