

Events in

style



**POWERHOUSE
HOTEL**

ARMIDALE

By Rydges

31 Marsh Street,
Armidale NSW 2350
02 6772 7788

Events_powerhousearmidale@evt.com



venue hire

Duration

Room hire is for the periods of 8am – 5.30pm or 6pm – 12am.

Dumaresq Room \$300

The versatile main function room boasts natural light and opens to a deck which is ideal for meal breaks or as a break out area.

Theatre 200, Cocktail 220, Banquet 140, Cabaret 100, Classroom 90, U shape 50

Boardroom \$200

The Boardroom features great natural lighting, large LCD screen for presentations and a lounge area for breakout space. The boardroom is perfect for small meetings, interviews or private dinners.

Boardroom 22

Asha Room \$100

Located near the Wine and Tapas Bar, this is an intimate space for a meeting or dinner for up to 14 people.

Boardroom 14

Azka Restaurant \$2,000

The impressive Azka Restaurant featuring over 70 Moroccan lanterns can be booked as a private space for dinners or a large conference.

Banquet 180, Cocktails 300



Facilities

Dumaresq Room

Built in bar, private bathrooms adjacent to room, natural light, air conditioned, in room speakers, built in data pro, dimmable lights, free wifi, breakout space to deck area, black out curtains, flexible set up options, mobility impaired access & bathroom.

Boardroom

5m boardroom table, lounge sitting area, private bathrooms adjacent to room, air conditioned, dimmable lights, wall mounted smart TV, free wifi, video/telephone conferencing.

Asha Room

Smart TV, natural light, break out space to Tapas lounge, mobility impaired access, free wifi.

Azka Restaurant

Air conditioned, free wifi, private bathrooms adjacent to restaurant, breakout space to Tapas lounge or outdoor area, room divider curtains for exclusivity, mobility impaired access & bathroom.

Equipment

All meetings booked at The Powerhouse, include complimentary:

Welcome board
Registration table
Setup
White board
Notepads and pens
Flipchart
Iced water and mints

The following requirements incur charges:

Screen \$50
Data projector \$150
Chair covers \$5 each
Additional flipchart \$25 each
Video conferencing Price on request

Note: Please request required items at time of booking.



day catering

Deluxe Package

Per day \$51 p/p

Per half day \$44 p/p

Meeting room hire from 8am – 5.30pm

Arrival tea and coffee

Morning tea

Lunch – Working Lunch 1

Afternoon tea

Signature Package

Per day \$56 p/p

Per half day \$48 p/p

Meeting room hire from 8am – 5.30pm

Arrival tea and coffee

Morning tea

Lunch – Select from Working Lunch 2 or 3

Afternoon tea

Note: Our Deluxe & Signature Packages are only available for a minimum of 20 people. For smaller numbers please discuss options with our friendly Events Team.



Lunch

Working Lunch 1 \$20.50 per person

Minimum 10 people.

Create your own delicious lunch from our fresh selection of gourmet meats, breads, salads & condiments
Fresh seasonal fruit platter & chilled sparkling drinks

OR served alternately:

Tempura fish & chips, house made tartare sauce, garden salad
Smoked chicken Caesar salad, anchovies, cos lettuce, garlic croutons, parmesan, poached egg
Chilled sparkling drinks

Working Lunch 2 \$26.50 per person

Minimum 10 people.

Create your own delicious lunch from our fresh selection of gourmet meats, breads, salads & condiments
Gourmet pizzas, potato wedges with sweet chilli sauce, sour cream
Fresh seasonal fruit platter & chilled sparkling drinks

OR a selection of two dishes served alternately:

Poached salmon fillet, potato, green bean, red onion salad
Chicken & prawn broth, spring vegetables, cous cous
Roast chicken salad, mustard & herb mayonnaise
Braised Country Fresh lamb, ratatouille, steamed jasmine rice
Thai beef salad, crunchy noodles, cashews, palm sugar dressing
House made quiche, fresh salad
Chilled sparkling drinks

Working Lunch 3 – Buffet \$32 per person

Minimum 10 people.

A selection of two dishes served with either rice, pasta or potatoes:

Fillet of salmon Provençale, penne
Thai green chicken curry, Asian vegetables, steamed rice
Lamb Rogan Josh, steamed jasmine rice
Moroccan lamb stew with dates, lemon, fresh oregano
Pork, apple, bacon & sage stew, roast chat potatoes
Roasted root vegetable lasagne, rosemary & onion crust
Roast red capsicum, pesto & parmesan pappardelle

A selection of fresh salads & fruit

Chilled sparkling drinks

Note: Under 10 people are welcome to order from Azka Restaurant menu.



tailored catering

Refreshments

Freshly brewed tea & coffee \$4.50 p/p
Barista made coffee & tea selection \$5 p/p
Continuous tea & coffee \$8.50 p/p
Fresh fruit juice \$4.50 p/p
Morning or Afternoon Tea \$8.80 p/p

Freshly brewed tea & coffee

Select two of the following:

Freshly baked muffins
House made scones with jam & cream
Petite Danish pastries
Homemade slices
Chocolate fudge brownies
Chef's selection of home baked biscuits
Blinis with strawberries & fresh cream
Savoury frittatas
Ham & cheese croissants
Mini house made pizzas
Fresh fruit skewers

Lunch

Working Lunch 1 \$20.50 p/p
Working Lunch 2 \$26.50 p/p
Working Lunch 3 \$32.00 p/p

Share Platters

Gourmet sandwiches – selection of fresh gourmet wraps or rolls
(1.5 sandwiches p/p) \$18.50 p/p

Hot canapés – three hot food selections from Cocktail menu
(approx. 24 items) \$90

Gourmet dips – selection of house made dips with fresh
vegetables, bread & crackers \$60

Antipasto – selection of cured meats, semi-dried tomatoes, cheese,
olives & dips with fresh bread & crackers (serves approx. 10) \$95

Cheese – local & imported cheeses with fruit, nuts & crackers
(serves approx. 10) \$90

Fruit – fresh seasonal sliced fruit (serves approx. 10) \$60



breakfast

Continental Breakfast Buffet \$21.90 p/p

Pastries, croissants, muffins, assorted fresh breads & toast
Seasonal fruit, yoghurt, cereal, muesli
Orange juice, freshly brewed tea & coffee

Plated Hot Breakfast \$26 p/p

Freshly sliced fruit plate, individual bircher muesli cups,
berry compote, yoghurt to the table to share
Scrambled eggs, bacon, sausage, potato cake, mushrooms,
tomato, toast
Orange juice, freshly brewed tea & coffee

OR

Alternate drop of:

Eggs benedict, boneless sliced leg ham OR
Scrambled eggs, smoked salmon

The Ultimate Breakfast \$29.90 p/p

Continental Breakfast Buffet
Scrambled eggs, bacon, sausage, potato cake, mushrooms, tomato
Orange juice, freshly brewed tea & coffee

Espresso coffee \$5 p/p

Note: Espresso coffee available for a maximum of 20 people.



cocktail

Our freshly prepared canapés are designed to be served at events 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 skewer, 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

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

Note: Menus are subject to change.



beverages

Packages

Unlimited service of:

Wine – Morgan's Bay Brut Sparkling (NV),
Sauvignon Blanc, Cabernet Merlot

Standard beers

Soft drinks and 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

Wine

Morgan's Bay Brut Sparkling (NV) \$30 per bottle

Morgan's Bay Sauvignon Blanc \$30 per bottle

Morgan's Bay Cabernet Merlot \$30 per bottle

Alternate wines are available from our extensive wine list.

Please ask our Wedding Team for further details.

Beer

Light beers from \$6.50 each

Standard beers from \$7 each

Deluxe beers & ciders from \$8.50 each

Craft & imported beers from \$9 each

Soft Drinks

Coca Cola, Diet Coke, Coke Zero, Lift, Fanta, lemonade,
dry ginger ale, tonic water, mineral water, juices \$4.20 each

Spirits

From \$8 per nip (includes mixer)



accommodation

The Powerhouse is Armidale's leading 4.5 star hotel hosting corporate and leisure guests in style and comfort. Located a short distance from the CBD, the hotel comprises 55 luxurious rooms with free wi-fi, smart TVs with Foxtel, 24 hour reception, room service & gym. Each room features a marble bathroom with underfloor heating, bathrobes & luxury MOR toiletries as well as reverse cycle air conditioning, blackout curtains & the latest swipe key card technology.

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 excellent group accommodation with either 2, 3 or 5 bedroom self-contained options.

The Powerhouse can accommodate up to 162 people in single, double or triple share and exclusive accommodation rates are available for meetings, conferences and special events.

When planning your next event, make sure you experience the personalised service, outstanding facilities, stylish accommodation and delicious cuisine at The Powerhouse.



capacities

| | | Dumaresqu Room | Boardroom | Asha Room | Azka Restaurant |
|------------------------|-----------|----------------|-----------|-----------|-----------------|
| Area (m ²) | | 180 | 60 | 32 | 246 |
| Length (m) | | 18 | 12 | 8 | 16.4 |
| Width (m) | | 10 | 5 | 4 | 15 |
| Height (m) | | 2.75 | 2.6 | 2.7 | 2.9 |
| Configurations: | Cocktail | 220 | - | - | 300 |
| | Theatre | 200 | - | - | - |
| | Banquet | 140 | - | - | 180 |
| | Cabaret | 100 | - | - | - |
| | U Shape | 50 | - | - | - |
| | Classroom | 90 | - | - | - |
| | Boardroom | - | 22 | 14 | - |

