



Events in

*style*

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**POWERHOUSE  
HOTEL**

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TAMWORTH

*By Rydges*

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Tamworth NSW 2340  
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# venue hire

## Duration

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

## Guy Kable Room \$650

Our stylish and most popular venue space is column free and features a contemporary glass atrium entrance.

Cocktail 300, Theatre 150, Banquet 130, Cabaret 100, U shape 50, Classroom 50.

## Courtenay Room \$360

Larger than the Mitchell Room, offering a range of flexible options for meetings and events.

Cocktail 100, Theatre 80, Banquet 60, Cabaret 50, U shape 30, Classroom 40.

## Mitchell Room \$320

A compact yet extremely versatile function room.

Cocktail 80, Theatre 80, Banquet 50, Cabaret 40, U shape 24, Classroom 30.

## Atrium

All three function rooms above can utilise the glass atrium entrance for welcome registrations, meal breaks, canapes & cocktails or as a break out area.

Cocktail 40.

## Monty's \$350

An elegant atmosphere for private dinners and smaller functions.

Cocktail 70, Theatre 60, Banquet 50, Cabaret 40, U shape 26, Classroom 25.

## Boardroom \$250

Ideal for small meetings, interviews and corporate presentations.

Banquet /Boardroom 18.

## Powerhouse Garden

The garden is a beautiful green sanctuary for social & corporate events with a gazebo, covered area & BBQ. Price on enquiry.

## Workshop Kitchen Private Dining Space

An ambient dining space with an expression of exclusivity in the stunning Workshop Kitchen restaurant for up to 18 people. Price on enquiry.



# Facilities

## Guy Kable Room

Built in bar, private bathrooms adjacent to room, natural light, air conditioned, in room speakers, dimmable lights, free wifi, breakout space (atrium), black out curtains, flexible set up options, mobility impaired access.

## Courtenay Room

Built in bar, column free, private bathrooms adjacent to room, natural light, air conditioned, in room speakers, dimmable lights, free wifi, breakout space (atrium), black out curtains, soundproof dividing walls, various options for set up, mobility impaired access.

## Mitchell Room

Column free, private bathrooms adjacent to room, natural light, air conditioned, in room speakers, dimmable lights, free wifi, breakout space (atrium), black out curtains, soundproof dividing walls, flexible set up options, mobility impaired access.

## Monty's

Elegant furnishings, open fireplace, column free, natural light, air conditioned, dimmable lights, free wifi, various set up options, conveniently located in hotel foyer, mobility impaired access.

## Boardroom

5m mahogany boardroom table, lounge sitting area, private bathrooms adjacent to room, air conditioned, dimmable lights, wall mounted TV, free wifi.

## Equipment

**All meetings booked at The Powerhouse include complimentary:**

- Welcome board
- Registration table
- Setup
- White board
- Notepads and pens
- Flip chart
- 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 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, 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 The Workshop Lunch 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

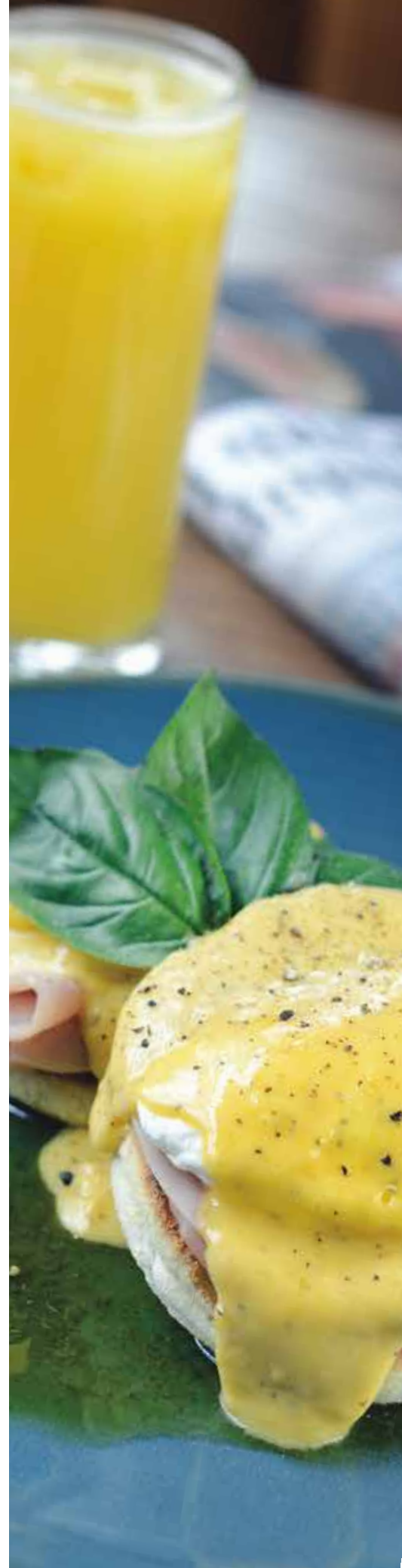
Scrambled eggs, bacon, sausage, potato cake, mushrooms, tomato

Orange juice, freshly brewed tea & coffee

## Espresso coffee \$5 p/p

Espresso coffee available on arrival

*Note: Must be arranged prior to event.*





# 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 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 soup, 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,** strawberry, white chocolate & basil salad

**Baileys crème brûlée,** coffee shortbread

**Caramelised rice pudding,** chilled pineapple salad

**A selection of Australian cheese**

*Note: Menus are subject to change.*



# *beverages*

## Packages

Unlimited service of:

**Wine** – Sparkling, Sauvignon Blanc, Cabernet Shiraz, 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 for further details.





# accommodation

The Powerhouse is Tamworth'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 61 hotel rooms and 20 serviced apartments with free wi-fi, smart TVs with Foxtel, 24 hour reception & room service. Each room features bathrobes, luxury METIS toiletries as well as reverse cycle air conditioning, blackout curtains & the latest swipe key technology. Complimentary facilities include car parking, gym, outdoor pool, spa & sauna.

## Hotel Rooms

*BRAND NEW!* 26 Powerhouse King Rooms

*BRAND NEW!* 4 Powerhouse King Suites

*BRAND NEW!* 4 Powerhouse Family Rooms

18 Superior Queen Rooms

1 Executive King Suite

1 Executive King spa Suite

4 Family Rooms

2 x Two bedroom Kitchen Suites

1 x Three Bedroom Villa

*Note: Mobility impaired rooms are available.*

## Apartments

9 Studio King Spa Apartments,

9 One Bedroom King Spa Apartments,

2 Two Bedroom King Spa Apartments.

The Powerhouse can accommodate up to 170 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

		Guy Kable Room	Courtenay Room	Mitchell Room	Atrium	Monty's	Boardroom
Area (m <sup>2</sup> )		264	152	112	75	144	63
Length (m)		16	16	16	10	12	14
Width (m)		16.5	9.5	7	7.5	12	4.5
Height (m)		2.9	2.9	2.9	2.9	3.1	2.5
Configurations:	Cocktail	300	100	80	40	70	–
	Theatre	150	80	80	–	60	–
	Banquet	130	60	50	–	50	18
	Cabaret	100	50	40	–	40	–
	U Shape	50	30	24	–	26	–
	Classroom	50	40	30	–	25	–
	Boardroom	–	–	–	–	–	18

