

# *Social Events*



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## **POWERHOUSE HOTEL**

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TAMWORTH  
BY RYDGES

*The Art of Hospitality*

T 02 6766 7000 | [Events\\_powerhousetamworth@evt.com](mailto:Events_powerhousetamworth@evt.com)  
[www.powerhousetamworth.com.au](http://www.powerhousetamworth.com.au)

# WE'RE OPEN & WE'RE EVENT READY

In light of COVID-19, Rydges Hotels & Resorts continue to adjust the way we deliver events based on the latest advice from local health authorities. You may notice changes to the capacities of our rooms & our food & beverage options that will ensure the ongoing health & wellbeing of our guests & our team.

Please contact the hotel directly to discuss our modified & high quality event services.



## BOOKINGS

To enquire about booking your next event with us, please contact our Events team.

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[Events\\_powerhousetamworth@evt.com](mailto:Events_powerhousetamworth@evt.com)

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# EVENT SPACES

## GUY KABLE ROOM

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

Air conditioned | Natural light | Dimmable lights | Free high speed NBN wi-fi  
 In room speakers | Black out curtains | Built in bar | Private bathrooms adjacent to room  
 Mobility impaired access | Flexible set up options

## COURTENAY ROOM

Larger than the Mitchell Room, offering flexible options (column free) for special events.

Air conditioned | Natural light | Dimmable lights | Free high speed NBN wi-fi | In room speakers  
 Built in bar | Soundproof dividing walls | Private bathrooms adjacent to room | Black out curtains  
 Mobility impaired access | Flexible set up options

## MITCHELL ROOM

A compact yet extremely versatile column free function room.

Air conditioned | Natural light | Dimmable lights | Free high speed NBN wi-fi | In room speakers  
 Soundproof dividing walls | Private bathrooms adjacent to room | Black out curtains  
 Mobility impaired access | Flexible set up options

## ATRIUM

All 3 function rooms can utilise the glass atrium entrance for canapés or as a welcome space.

## MONTY'S

An elegant atmosphere for a range of stylish functions & occasions.

Air conditioned | Natural light | Dimmable lights | Open fireplace | Free high speed NBN wi-fi  
 Conveniently located adjacent to the hotel foyer | Mobility impaired access | Flexible set up options

## BOARDROOM

Ideal for small dinners & presentations.

Air conditioned | Dimmable lights | Free high speed NBN wi-fi | 5m boardroom table  
 Wall mounted smart TV | Lounge sitting area | Private bathrooms adjacent to room

## POWERHOUSE GARDEN

Experience our beautiful outdoor venue for up to 100 people. Located adjacent to the pool, our 'green sanctuary' with gazebo covered area & BBQ is perfect for social events.



	Hire	Cabaret	Cocktail	Banquet	Boardroom
Guy Kable	\$650	100	200	130	-
Courtenay	\$360	36	120	60	30
Mitchell	\$320	30	80	50	25
Atrium		-	30	-	-
Monty's	\$350	35	70	50	25
Boardroom	\$250	-	-	-	18
Garden	\$500	50	100	60	-

Note: Floor plans are available upon request.

# IT'S ALL IN THE DETAILS

## EQUIPMENT

All events booked at The Powerhouse Tamworth include complimentary:

- High speed NBN wi-fi (FTTP)
- Room set up - COVID compliant
- Directional signage
- Access to sound systems, where available
- Essential styling
- Personalised menus
- Onsite parking (subject to availability)

Charges apply for the following requirements:

- Screen \$50
- Data projector \$150
- Directional microphone \$100
- 1080p HD Webcam \$50
- Chair covers \$5 each
- Video conferencing - Price on request
- Fairy lights - Price on request
- Dance floor - Price on request

Note: Please request required items at time of booking.



# MORNING & AFTERNOON TEA

\$9 per person

## MENU

Freshly brewed tea & coffee

+

Fresh fruit

+

Select 2 of the following:

### SWEET

Freshly baked gourmet muffins

House-made scones, jam, cream

Blinis, strawberries, fresh cream

Baked Danish pastries

Passionfruit slice

Chocolate & hazelnut brownies

Mini blueberry cheesecakes

Protein bliss balls

Local honey & rosewater nut baklava

Chef's selection of baked biscuits

Chef's selection of baked slices

### SAVOURY

Vegetable crudites & hummus

Ham & cheese croissants

Mini house-made pizzas

Bhaji, chickpea & vegetable fritters,

green mango spiced yoghurt (V)

Mini savoury potato, pea,

corn & sweet potato empanadas (V)

Haloumi, baby spinach quiche

## FOR THE LOVE OF COFFEE

\$5 per person

Upgrade your event to include barista made  
to order local Antilles espresso coffee:

Cappuccino

Flat white

Latte

Long black

Short black

Chai latte

Hot chocolate

Must be arranged prior to the event.



# HIGH TEA TEMPTATIONS

\$45 per person

## MENU

Freshly brewed tea & coffee  
+  
Freshly baked scones, jam & cream  
+  
A selection of sweet & savoury  
petit fours & finger sandwiches  
+  
Select 8 of the following:

### SWEET PETIT FOURS

Banana & salted caramel tarts  
Lemon meringue tarts  
Honey pecan tarts  
Fruit tartlets  
Mini white chocolate, Bailey's cheesecake  
Carrot cake, cream cheese frosting  
Chocolate walnut brownies  
Vanilla bean sponge cake with apricots  
Millionaire's slice  
Profiteroles  
Assorted macarons  
House-made shortbread

### SAVOURY PETIT FOURS

Smoked salmon crispbreads  
Beetroot, orange, goat's cheese croutes  
Devilled eggs  
Asparagus, cheese tarts  
Spinach, tomato, feta frittata  
Cheese, bacon, herb pinwheels  
Parmesan, paprika twists  
Lamb, sundried tomato jelly  
Savoury muffins

### SANDWICHES

Smoked salmon, cucumber, cream cheese  
Curried egg salad  
Cucumber, butter, herbs  
Chicken, pesto  
Roast beef, mango chutney  
Leg ham, brie

## BUBBLES!

\$10 per person

Celebrate your high tea in style with a beautiful,  
chilled glass of sparkling wine on arrival.



# PLATTERS

## GRAZING TABLE

\$30 per person

A decadent spread of cured & smoked meats, fine cheese, seasonal fruit, nuts, olives, dips, spreads, lavosh & more!

## GOURMET DIPS

\$60

Selection of house-made dips, fresh vegetables, bread, crackers (serves approx. 10)

## ANTIPASTO

\$95

Selection of cured meats, semi-dried tomatoes, cheese, olives, dips, fresh bread, crackers (serves approx. 10)

## HOT FINGER FOOD

\$90

3 hot food items (approx. 24 items)

## ARTISAN SANDWICHES

\$190

Selection of fresh gourmet wraps or rolls (serves approx. 10)

## CHEESE

\$90

Local & imported cheese, fruit, nuts, crackers (serves approx. 10)

## FRUIT

\$60

Fresh seasonal sliced fruit (serves approx. 10)

## SWEET TREATS

\$90

Selection of indulgent sweets, pastries, chocolates, doughnuts, seasonal fruit (serves approx. 10)



# THE CANAPÉS

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Our freshly prepared pre-dinner canapés are designed to be served at events lasting no more than 2 hours.

- 3 mixed canapés (approx. 15 mins) \$12 per person
- 5 mixed canapés (approx. 30 mins) \$19 per person
- 8 mixed canapés (approx. 1 hour) \$27 per person
- 10 mixed canapés (approx. 1.5 hours) \$30 per person
- 12 mixed canapés (approx. 2 hours) \$33 per person

## COLD CANAPÉS

- Tomato, red onion & basil tart (V)
- Mini bruschetta, beetroot & goat's cheese (V)
- Smoked salmon & cream cheese roulade, horseradish, salmon pearls
- Cos lettuce prawn boat, Marie Rose cocktail dressing (GF)
- Local Arc-en-Ciel smoked trout crostini
- Roast seared beef tartlet, micro slaw, seeded mustard mayo
- Prosciutto wrapped rock melon & Castello blue cheese (GF)
- Mini bruschetta, bocconcini, tomato, rocket, basil pesto (V)
- Parmesan, sun-dried tomato, olive palmiers (V)
- Classic French terrine, melba toast, red currant jelly
- Brandied chicken liver pate profiteroles
- Baked Turkish bread, dips, local olive oil (V)
- Garlic, parmesan Turkish bread, baba ghanoush, dukkah, olive oil & balsamic (V)
- Bloody Mary oyster shooters - \$3.50 surcharge

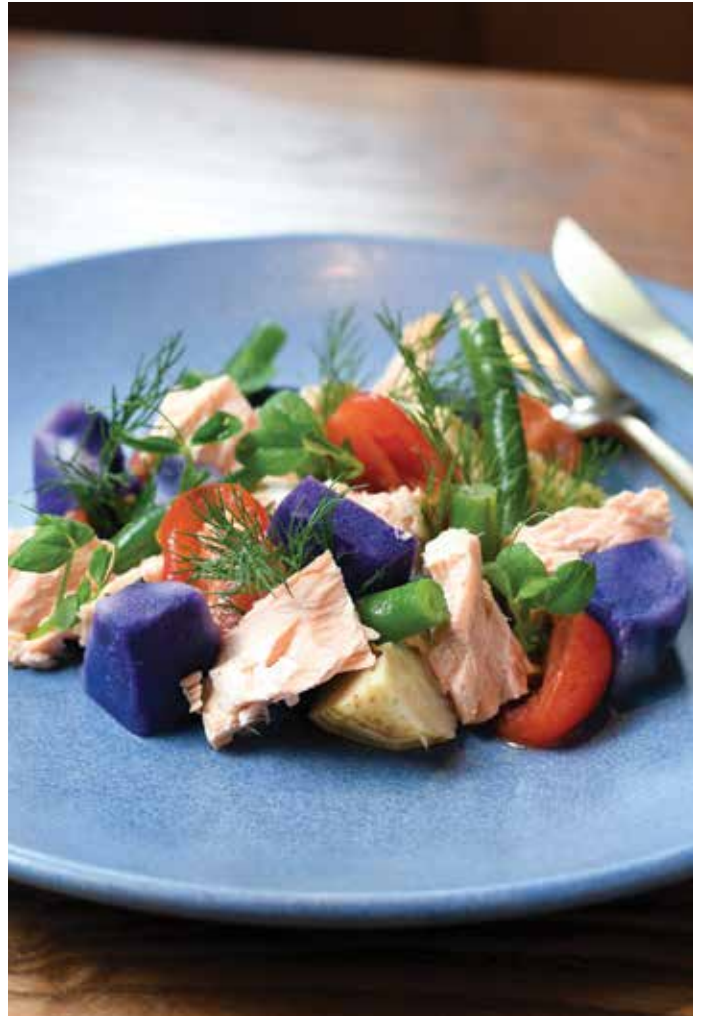
## HOT CANAPÉS

- Tempura prawns, sweet chilli sauce
- Japanese spiced, wasabi beer battered prawns, mild chilli lime aioli
- Twice cooked duck & vegetable rice paper rolls, sticky nam jim (GF)
- Hand rolled vegetable spring rolls, sweet chilli sauce (V)
- Mushroom, Manchego cheese, truffle oil arancini (V)
- Hoisin duck bao, cucumber, shallot, sesame
- Roast pork char sui bao, Asian pickled slaw
- Sautéed baby octopus san choy bow (GF)
- Flash fried cocktail flathead fillets, lemon caper mayo
- BBQ calamari & chorizo brochettes, hummus (GF)
- Panko crumbed prosciutto & blue cheese croquettes
- Lamb koftas, minted yoghurt dressing (GF)
- American cheese steak sliders
- Buffalo, apple & sage chipolatas, chimichurri sauce
- Classic Australian beef & vegetable pasties, tomato chutney
- Mini Yorkshire puddings with yearling beef, horseradish cream, port wine jus jelly

## SUBSTANTIAL CANAPÉS

- Menu on request
- 4 mixed canapés (approx. 1 hour) \$36 per person
- 6 mixed canapés (approx. 1.5 hours) \$45 per person
- 8 mixed canapés (approx. 2 hours) \$49 per person





# PLATED DINNER OPTIONS

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## THE FOOD LOVER

2 course \$65 per person

3 course \$75 per person

## MENU

Select 2 from each course to be served alternately:

### ENTRÉE

Hand folded seafood dumplings, coriander, ginger, sesame & soy chilli oil

French onion soup, cheese crouton (V)

Powerhouse prawn cocktail, avocado, Marie Rose sauce (GF)

Soft shell tortilla with blackened haloumi, black beans, avocado & corn salsa (V)

Smoked Thai beef salad, cashew nuts, palm sugar dressing

Filipino chicken lumpia, vegetables, white bean sprouts, spiced vinegar dipping sauce

Crispy spiced salt & pepper calamari, salad greens, Mediterranean caper mayo

Mooloolaba prawn & champignon risotto, lemon, parmesan, garlic truffle oil (GF)

Slow cooked lamb shoulder, pomegranate, hummus, tabbouleh, flatbread

Slow roasted pork belly, Waldorf salad, star anise, ginger, red plum glaze (GF)

### MAIN

Maple & soy glazed salmon fillet, seasonal roast vegetables

Snapper fillet, Indonesian spiced coconut sauce, bok choy, rice, basil, lemongrass, chilli (GF)

Mediterranean vegetable parcel, Israeli couscous, Provençale sauce (V)

Roast chicken supreme, pumpkin, feta & green pea risotto (GF)

Scotch fillet of beef, Lyonnaise potatoes, carrot puree, green beans, almonds, red wine jus (GF)

12 hour slow cooked beef cheek, shiraz & bacon sauce, roasted garlic potato mash, greens

Roast pork tenderloin, baked apple, bread stuffing, prosciutto & red currant sauce

Braised lamb shanks, farmhouse lentil & vegetable casserole sauce, parmesan potato mash (GF)

### DESSERT

Cappuccino crème brûlée, coconut crisp (GF)

Pear frangipane tart, mascarpone

Lemon lime cheesecake, raspberry sorbet

Chocolate parfait, dark chocolate ganache, black cherry ice cream (GF)

Golden syrup pudding, vanilla bean ice cream, sticky date butterscotch sauce

Moroccan cinnamon doughnut fritters,

local honey, fruit & nut rosewater syrup, date & vanilla bean ice cream

Apple & rhubarb filo strudel, vanilla bean ice cream, brandy custard

Menus are subject to change.

# PLATED DINNER OPTIONS

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## THE ENTERTAINER

2 course \$75 per person

3 course \$85 per person

## MENU

Select 2 from each course to be served alternately:

### ENTRÉE

Wild mushroom, artichoke, pine nut & goat's cheese salad, red wine vinegar dressing (V, GF)

Smoked salmon & pickled Asian vegetable salad, chilli, lime & ginger dressing (GF)

Tiger prawn & Mediterranean vegetable tart, saffron & garlic rouille

Chargrilled sesame coated tuna, watermelon & balsamic salad (GF)

Barramundi fillet, rice noodle & miso salad

Roast quail, bacon, spinach & mushroom sauté, caramelised onion sauce (GF)

Confit duck leg, Israeli couscous with feta, cumin & orange dressing

### MAIN

Grilled Red Snapper fillet, roast couscous, sun-dried tomato, olive, basil, spiced butter sauce

Prawn & herb crusted salmon fillet, macaroni cheese, pea sauce

Roast Mediterranean vegetable Mille Feuille, basil pesto, black olive sauce (V)

Spatchcock, wild mushroom & spinach risotto, lemon garlic dressing

Eye fillet of beef, blue cheese & celeriac Dauphinoise potato, green beans, red wine sauce (GF)

Roast pork cutlet, apple, onion & potato hash, broccolini, cider butter sauce (GF)

Lamb rump, confit potato, ratatouille, lemongrass scented sauce (GF)

### DESSERT

Baileys crème brûlée, coffee shortbread

Iced raspberry parfait, strawberry, white chocolate & basil salad (GF)

Crisp apple & almond tart, brandy cream

Berry cheesecake, pistachio crumb, vanilla bean ice cream

Steamed lemon curd pudding, roast thyme ice cream

Pear & dark chocolate pudding, mascarpone, chocolate gelato

A selection of Australian cheese, fruit, nuts

Menus are subject to change.



## **BEVERAGES**

Beverage packages are available for lunch & dinner events or alternatively groups can select their beverages on consumption.

### **PACKAGES**

Unlimited service of:

#### **WINE**

Sparkling | Sauvignon Blanc  
Cabernet Shiraz | Moscato

+

#### **BEER**

A selection of standard beers -  
Local | Light

+

Soft drink | Juice

1 hour \$22 per person

2 hours \$34 per person

3 hours \$42 per person

4 hours \$50 per person

### **ON CONSUMPTION**

Our extensive beverage list is available on request.

Speak to our Events team if you would like to arrange a tab or prefer a cash bar for guests to purchase drinks at their leisure.

### **SOBER**

Non Alcoholic

Unlimited service of soft drink, juice, freshly brewed tea & coffee.

1 hour \$8.50 per person

2 hours \$14 per person

3 hours \$19.50 per person

# SLEEPOVER

Experience the art of hospitality at Tamworth's only 5 star property open 24 hours for your convenience. Fresh from a multi-million dollar redevelopment just minutes from the CBD, The Powerhouse features 81 luxurious King Rooms, Suites & Serviced Apartments & leads the way in superb service & sophisticated dining at The Workshop Kitchen & Coal Bunker Bar.

## FACILITIES & SERVICES

The Workshop Kitchen | Coal Bunker Bar  
Gym | Outdoor pool | Spa | Sauna | BBQ area  
24 hour reception | 24 hour room service  
High speed NBN wi-fi (FTTP)  
Free onsite parking | Tesla Charging Stations  
Upscale hotel limousine transport

## ROOM & APARTMENT STYLES

Powerhouse King Room  
Powerhouse King Suite  
Powerhouse Family Room  
Powerhouse 2 Bedroom Kitchen Suite  
2 Room Family Apartment  
1 Bedroom Kitchen Apartment  
1 Bedroom Kitchen Spa Apartment  
2 Bedroom Kitchen Apartment  
Powerhouse 3 Bedroom Villa  
Note: Mobility impaired rooms are available

## KEY ROOM FEATURES

Premium pillow top King Bed | Bespoke designer furniture  
60" 4K Smart TV with Foxtel | Acoustic wave wall | Wireless mobile phone charger  
USB charging ports | Coffee pod machine | Noiseless ceiling fan | Air conditioned

## ECO FRIENDLY

The Powerhouse is committed to energy & water conservation, recycling & waste reduction in our hotel. Our green initiatives include:

**Green Choice** Decline a daily housekeeping service when staying more than 1 night & receive a \$10 Food & Beverage credit to spend at the hotel.



**Soap Aid Ambassadors** We collect used hotel soaps for Soap Aid which recycles & sends the new bars of soap to global communities facing major hygiene challenges.

**thankyou.** Bathroom amenities are in every room. The profits made by Thankyou as a result of our purchases support Children's Ground, an organisation led by Aboriginal Communities. They provide crucial education, health services, personal, community & overall economic development to Indigenous communities throughout Australia.

Enquire today about exclusive accommodation rates for your next special event at The Powerhouse Hotel Tamworth by Rydges.

