

S O C I A L E V E N T S



POWERHOUSE HOTEL

TAMWORTH
BY RYDGES

The Art of Hospitality

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MEMORABLE EVENTS

We look forward to welcoming you to the Powerhouse Hotel Tamworth by Rydges for your next special event.

Let our team of hospitality professionals help make your social or corporate event, special occasion or celebration a memorable one with sumptuous food, fine beverages & attentive service.

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



CONTACT

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

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ACKNOWLEDGEMENT OF COUNTRY

The Powerhouse Tamworth would like to acknowledge that events are held on the traditional lands of the Kamilaroi/Gamilaroi/Gomeroi people. We recognise their continuing connection to this land & pay our respects to Elders past & present & extend that respect to any Aboriginal people present.



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
 Wall mounted 98" Smart 4K UHD Display | 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
 Wall mounted 98" Smart 4K UHD Display | 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
 Wall mounted 86" Interactive 4K Touchscreen | Soundproof dividing walls | Black out curtains
 Private bathrooms adjacent to room | 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


A sophisticated atmosphere for a range of stylish functions & occasions.
 Air conditioned | Natural light | Dimmable lights | Open fireplace | Free high speed NBN wi-fi
 Portable 75" Interactive 4K Touchscreen | Conveniently located adjacent to the hotel foyer & restaurant
 Mobility impaired access | Flexible set up options | Elegant furnishings

BOARDROOM

Ideal for small dinners & presentations.
 Air conditioned | Dimmable lights | Free high speed NBN wi-fi
 5m boardroom table | Wall mounted 65" Interactive 4K Touchscreen
 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	Cocktail	Theatre	Cabaret	Banquet	Boardroom
Guy Kable	\$900	280	150	100	130	-
Courtenay	\$550	120	70	36	60	30
Mitchell	\$450	80	60	30	50	25
Atrium		30	-	-	-	-
Monty's	\$450	70	60	35	50	25
Boardroom	\$300	-	-	-	-	15
Garden	\$550	100	70	50	60	-

Note: Floor plans are available upon request. Room hire may be subject to surcharge on weekends & public holidays.

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
- Directional signage
- Access to sound system (where available)
- Essential styling
- Personalised menus
- Onsite parking (subject to availability)

Charges apply for the following requirements:

- Interactive Smart 4K Touchscreen Display \$450
- Directional microphone \$100
- Jabra/Logitech Meet up Webcam \$150
- Bluetooth Speaker \$100
- Green Wall Event Backdrop \$300
- Chair covers \$10 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

\$19 per person

MENU

Freshly brewed tea & filter coffee

+

Fresh whole fruits

+

Select 2 of the following:

SWEET

Granola Crunch Cup

Berries, yoghurt, honey (V)

House Made Scones Jam, cream (V)

Chocolate Brownies (V, GF)

Freshly Baked Croissants (V)

Banana Bread (V)

Macarons (V)

Cranberry Protein Balls

Peanut butter, chocolate & coconut (V, GF)

SAVOURY

Spinach & Ricotta Quiche (V)

Quiche Lorraine

Smoked Salmon Sandwich

Cucumber, beetroot relish

Ham & Cheese Croissant

BARISTA COFFEE UPGRADE

Additional \$5 per person, per session

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

Note: Must be arranged prior to the event.





HIGH TEA TEMPTATIONS

\$59 per person

MENU

Freshly brewed tea & filter coffee

+

A selection of sweet & savoury items
& finger sandwiches

SWEET

House Made Scones
Jam, whipped cream (V)

Chocolate Brownies
Chocolate ganache, strawberries (V, GF)

Key Lime Tart (V)

Freshly Baked Croissants (V)

Banana Bread (V)

Macarons (V)

SAVOURY

Spinach & Ricotta Quiche (V)

Quiche Lorraine

Smoked Salmon Sandwich
Cucumber, beetroot relish

Ham Sandwich
Cheese, tomato, piccalilli

BUBBLES!

\$10 per person

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

PLATTERS

GRAZING TABLE

\$59 per person

A decadent spread of prawns & oysters, cooked & cured meats, fine cheese, whole fruits, olives, dips, breads & sweets. Includes a selection of platters.

OR

Individually priced platters

ANTIPASTO

\$28 per person

Selection of sliced, cured & cooked meats, marinated vegetables, pickles, marinated olives, dips, sourdough, grissini

NATURAL OYSTERS

\$72 per dozen

Served with Mignonette sauce, lemon (GF)

SPICY LOUISIANA PRAWNS

\$29 per person

American spicy cocktail sauce (GF)

CHEESE

\$19 per person

Local & Imported Cheese
Muscatels, quince paste, crackers

FRESH WHOLE FRUIT

\$9 per person

Seasonal Fresh Fruit

SWEET TREATS

\$19 per person

Dark Chocolate Brownie,
Ganache, strawberries (V, GF)

Key Lime Tart (V)

Macaron (V)



THE CANAPÉS

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

5 mixed canapés (approx. 30 mins) \$35 per person
8 mixed canapés (approx. 1 hour) \$56 per person
12 mixed canapés (approx. 2 hours) \$79 per person

COLD CANAPÉS

Spicy Louisiana Prawn Cocktail (GF)

Natural Sydney Rock Oyster (GF)

Charred Bruschetta Tomato, Greek feta, kalamata olives, mint (V)

Wagyu Bresaola Celery, rocket, Grana Padano, balsamic (GF)

Duck & Pork Terrine Seeded mustard, gherkin (GF)

Vietnamese Rice Paper Roll Smoked trout & slaw, chilli fish sauce dressing (GF)

Scallop Whipped cod roe, sourdough crisp

Prosciutto & Grissini

Baba Ghanoush & Marinated Pepper Fresh herbs, EVOO, Turkish bread (V)

HOT CANAPÉS

Coconut Crumbed Prawn Eggplant chilli jam, coriander, lime

Satay Chicken Skewer House made peanut & coconut sauce (GF)

Roast Pork Char Siu Bao Asian pickled slaw

Pulled Lamb Mini Croquette Pea, potato, rosemary lamb cream

Smoked Jack's Creek Beef Brisket Slider Kansas BBQ sauce

Jack's Creek Beef Taco Jalapeno relish

DESSERT CANAPÉS

Frangelico Chocolate Truffle (V, GF)

Key Lime Tart (V)

Macaron (V)

Menus are subject to change & seasonal availability.
Seasonal vegetarian/vegan options available on request.



PLATED DINNER OPTIONS

THE FOOD LOVER MENU

Entrée & Main \$89 per person Add Dessert \$15 per person

Main & Dessert \$75 per person

BREAD

Warm Reverence Sourdough, butter

Select 2 from each course to be served alternately:

ENTRÉE

Smoked Trout Snow pea, green mango, shaved fennel, Nuoc Cham dressing

Smoked Jack's Creek Beef Sirloin Aged cheddar, soft boiled egg, rocket, piccalilli (GF)

King Prawn Sauce Rouille, tomato, olives, capers, EVOO, herbs (GF)

Prosciutto Buffalo ricotta, marinated artichokes, pesto, Grana Padano (GF)

MAIN

Chicken Supreme Sweet corn puree, garlic sauteed kale, smoked paprika, white wine jus (GF)

Lamb Shank Minted peas, butter poached potato, lamb jus (GF)

Roast Sirloin Desiree potato mash, buttered beans, red wine jus (GF)

Crispy Skin Pork Belly Cauliflower puree, roast leeks, white wine jus (GF)

Salmon Sweet & sour peppers, basil, EVOO (GF)

DESSERT

Black Forest Gateau Sour cherry & Kirsch coulis, vanilla cream, Callebaut chocolate ice cream (V)

Powerhouse Sticky Date Pudding Butterscotch sauce, vanilla bean ice cream (V, GF)

Classic Meringue Vanilla cream, fresh berries, blackberry sorbet, passionfruit coulis (V, GF)

Menus are subject to change & seasonal availability.
Seasonal vegetarian/vegan options available on request.

PLATED DINNER OPTIONS

THE ENTERTAINER MENU

Entrée & Main \$109 per person Add Dessert \$15 per person

Main & Dessert \$95 per person

BREAD

Warm Reverence Sourdough, butter

Select 2 from each course to be served alternately:

ENTRÉE

Duck & Pork Terrine Witlof, raddichio, seeded mustard dressing (GF)

Buffalo Mozzarella Vine ripened tomatoes, basil, Vincotto, EVOO (V, GF)

Wagyu Bresaola Rocket, Grana Padano, aged balsamic, EVOO (GF)

Scallops Marinated eggplant, whipped cod roe, parsley, EVOO, lemon (GF)

MAIN

Trout Fillet Charred broccolini, fennel puree, Sauce Vierge (GF)

Eye Fillet Wild mushroom puree, pickled mushrooms, red wine jus (GF)

Confit Duck Leg Braised red cabbage & raisins, redcurrant jus (GF)

Lamb Loin Provençal vegetables, olive dressing (GF)

Pork Collar San Marzano tomatoes, Guanciale, giant beans, Pecorino (GF)

DESSERT

Basque Burnt Cheesecake Rhubarb compote, raspberry sorbet (V)

Strawberry Parfait Strawberries, white chocolate & basil salad (V, GF)

Dark Chocolate Espresso Pot Crushed amaretti, rum caramel, whipped cream (V, GF)

Menus are subject to change & seasonal availability.
Seasonal vegetarian/vegan options available on request.



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 \$25 per person

2 hours \$37 per person

3 hours \$46 per person

4 hours \$55 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 & filter coffee.

1 hour \$9.50 per person

2 hours \$15 per person

3 hours \$20.50 per person

SLEEPOVER

Experience the art of hospitality at Tamworth's only 5 star property open 24 hours for your convenience. Located on the New England Highway & 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 | Concierge
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 streaming services | 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. 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.

Every room, suite & apartment features ethical Thankyou bathroom amenities & Who Gives a Crap eco-friendly toilet paper. Thankyou is an Australian social enterprise creating world class products that exist to help end extreme poverty. Who Gives a Crap donates 50% of profits to help build toilets & improve sanitation in the developing world.



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

