
**POWERHOUSE
HOTEL**

TAMWORTH
BY RYDGES

Corporate & Social Events

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**POWERHOUSE
HOTEL**

EVENTS CENTRE

Breakfast

- Minimum 20 guests

PLATED BREAKFAST

Freshly brewed tea & coffee, cold pressed juice

Chia pudding cups with mixed berries & honey

2 plated breakfast dishes (alternating serve)

Select 2 from:

Smoked Salmon & Avocado Toast Poached eggs | Dill | Lemon zest | Local sourdough

Classic Eggs Benedict Leg ham | Poached egg | Spinach | Hollandaise sauce | Local sourdough

House Made Granola Nuts | Seeds | Cranberries | Red currants | Yoghurt | Milk | Honey

Powerhouse Bacon & Fried Eggs Hash brown | Smoky tomato relish | Local sourdough

Quinoa & Kale Breakfast Salad Cherry tomatoes | Avocado | Cucumber | Lemon tahini dressing GF DF V

Bacon & Fried Egg Roll Hash brown | Cheese | Smoky tomato relish

Barista Coffee Upgrade

Upgrade your breakfast to include barista, made to order, local Antilles espresso coffee



Delegate Packages

- *Minimum 20 guests required for Delegate Packages*

Let our professional culinary team deliver a delicious custom menu for your event.

We use fresh produce & offer a rotating seasonal menu for our Delegate Packages.

HALF DAY DELEGATE PACKAGE

Chef's selection of 1 savoury & 1 sweet item for Morning Tea OR Afternoon Tea

Your choice of lunch option 1, 2 or 3 | Chilled sparkling drinks | Seasonal fruit platter

Freshly brewed tea & coffee station

FULL DAY DELEGATE PACKAGE

Chef's selection of 1 savoury & 1 sweet item for Morning Tea AND Afternoon Tea

Your choice of lunch option 1, 2 or 3 | Chilled sparkling drinks | Seasonal fruit platter

Freshly brewed tea & coffee station

Lunch Upgrade

Upgrade your half day or full day delegate package to include a selection of delicious extras

Chunky chips | Seasoned Potato Wedges, sour cream & sweet chilli

Traditional Caesar Salad | Seasonal Garden Salad | Selection of gourmet wraps

Chefs' Selection of 2 canapés

Morning/Afternoon Tea Boost!

Add an additional Morning or Afternoon Tea item

Caffeine Fix

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

Sample Full Day Delegate Menu

Morning Tea

Assorted Mini Muffins | Ham, Cheese, Tomato Croissants

Afternoon Tea

Macarons | Feta & spinach filo triangles

Freshly Brewed Tea & Coffee Station

Local roasted coffee & artisan teas

Lunch

FRESH MEX BAR

Tacos | Tortillas | Corn chips

Fillings

Traditional chicken Asado | Premium spiced beef | Steamed fish

Salads

Lettuce | Onion | Tomato | Cucumber | Rocket | Baby spinach

Toppings

Savoury Mexican rice | Guacamole | Corn salad

Grana Padano | Pickled jalapeno

Condiments

Tomato salsa | Sour cream | Chipotle mayo

Seasonal Fruit Platter

A seasonal selection of berries, sliced & whole fruits

Chilled Sparkling Drinks

Lunch Selections

Option 1

GOURMET SANDWICHES & WRAPS (BUILD YOUR OWN)

White bread | Multigrain bread | Wraps (GF options available)

Filling *Smoked beef | Roast chicken | Smoked salmon | Shaved leg ham*

Salads & Cheese *Carrot | Onion | Beetroot | Tomato | Cucumber | Cos lettuce | Rocket | Baby spinach
Gherkin | Tasty cheese | Swiss cheese*

Sauces & Condiments *Tomato | BBQ | Tomato relish | Beetroot relish | Jalapeno relish | Piccalilli*

Mustards *Dijon | Seeded | Horseradish | Hot English*

Option 2

FRESH MEX BAR

Tacos | Tortillas | Corn chips (GF options available)

Fillings *Traditional chicken Asado | Premium spiced beef | Steamed fish*

Salads *Lettuce | Onion | Tomato | Cucumber | Rocket | Baby spinach*

Toppings *Savoury Mexican rice | Guacamole | Corn salad | Grana Padano | Pickled jalapeno*

Condiments *Tomato salsa | Sour cream | Chipotle mayo*

Option 3

ALTERNATE SERVE LUNCH

Your selection of 2 dishes served alternatively

Traditional Fish & Chips *Tempura fish of the day | Chunky chips | Garden salad | Tartare*

Steak Frites *Wood fired beef | Chunky chips | Chimichurri *

Chicken Caesar Salad *Grilled chicken | Crispy bacon | Egg | Croutons | Cos lettuce
Grana Padano | Caesar dressing *

Pesto Fettuccine *Mushroom | Spinach | Pesto | Cream | Grana Padano*



Post Event Network Canapés Package

- *Minimum 20 guests*

**Want to keep the conversation rolling or let your hair down after a successful event?
Then keep it classy with our cocktail bites & drinks packages.**

HALF HOUR PACKAGE

0.5 hour beverage service | 2 chef selected canapés

1 HOUR PACKAGE

1 hour beverage service | 4 chef selected canapés

2 HOUR PACKAGE

2 hour beverage service | 6 chef selected canapés

Each package includes beverage service of:

A selection of Australian sparkling, red wine, white wine, beer & soft drinks

Additional Canapes

Hot, Cold or Dessert

Coal Bunker Bar Drinks Offer

**Move your guests to the Coal Bunker Bar for post event drinks & enjoy
10% off your beverages!**

*Conditions: Up to a maximum of 2 hours, cannot be used in conjunction with
post event networking canapés packages, available only to conference attendees.*



Canapé Packages

- Minimum 20 guests

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

HALF HOUR PACKAGE

5 mixed canapés

1 HOUR PACKAGE

8 mixed canapés

2 HOUR PACKAGE

12 mixed canapés

ADDITIONAL CANAPÉS

Hot, Cold or Dessert

Elevate Your Canapé Event

Select from our Deluxe or Premium beverage packages, featuring local craft beers, Australian wines & a curated range of refreshments to suit every occasion.

Additional Styling Items

Green Wall Event Backdrop

Chair Covers

Cold Canapés

Whipped Goat's Cheese & Beetroot Relish Focaccia V

Charred Bruschetta

Tomato | Greek feta | Kalamata olives | Mint V

Roast Duck Bao Bun

Cucumber | Carrot | Spring onion | Hoisin

Petite Tomato Tartlet V

Vietnamese Rice Paper Roll

Prawn & slaw | Chilli fish sauce dressing GF DF

Seared Steak Tartare Tart Seeded mustard | Chive

Arc-en-Ciel Trout Lemon & dill cream GF

Chicken Bahn Mi Bites

Pickled vegetables | Garlic aioli DF

Hot Canapés

Coconut Crumbed Prawn Avocado salsa DF

Kaarage Chicken Wasabi mayo GF

Grilled Fish Taco

Avocado & tomato salsa | Chilli sauce | Mayonnaise GF DF

Mini Sausage Roll Tomato Sauce

Crumbed Lamb Pesto yoghurt sauce

Mini Beef Cheeseburger

Mushroom & Truffle Oil Arancini V

Dessert Canapés

Frangelico Chocolate Truffle GF

Strawberry Profiterole

Macaron GF

Lemon Cake Citrus icing

Plated Lunch & Dinner

- *Minimum 20 guests required for all plated options*

SEATED 2 COURSE LUNCH

*Local sourdough, cultured butter | Select 1 Entrée OR 1 Dessert
Select 2 Mains, alternating serve*

SEATED 3 COURSE LUNCH

*Local sourdough, cultured butter | Select 1 Entrée | Select 2 Mains, alternating serve
Select 1 Dessert*

SEATED 2 COURSE DINNER

*Mezze platter, sourdough | Select 2 Entrées OR 2 Desserts, alternating serve
Select 2 Mains, alternating serve
Add 2 chef selected canapés*

SEATED 3 COURSE DINNER

*Mezze platter, sourdough | Select 2 Entrees, alternating serve
Select 2 Mains, alternating serve | Select 2 Desserts, alternating serve
Add 2 chef selected anapés*

FEASTING 3 COURSE

*Local sourdough, cultured butter | Gourmet charcuterie platters
Select 2 Mains | Select 2 Sides | Select 2 Desserts*

Elevate Your Menu

Delight your guests with a menu specifically tailored to your event. Speak to our team about additional options - food stations, platters, premium canapés & event themed cocktails!



Plated Menu

Entrée

Roast Scallops Hazelnuts | Romesco sauce GF DF

Roast Beetroot Carpaccio Goat's cheese cream | Hazelnuts | Herbs V GF

Braised Pork Skewer Asian salad | Soy glaze DF

Grilled Arc-en-Ciel Trout Miso butter sauce | Herb salad | Chilli dressing

Confit Duck Ravioli Basil pesto béchamel

Grilled King Prawn Rouille sauce | Puttanesca dressing | Lemon oil

Main

Crispy Skin Salmon Grilled broccolini | Celeriac puree | Beurre blanc GF

Roasted Chicken Breast Mushroom, onion & cream cheese stuffing | Kipfler potato | Lemon & herb cream sauce GF

Cape Grim Eye Fillet Dutch carrots | Roasted eschallot | Smoked mushroom puree | Red wine jus GF

Swiss & Porcini Mushroom Risotto Grana Padano | Truffle oil V GF

Grilled Lamb Cutlets Ratatouille | Mint pesto | Balsamic glaze | White wine jus GF DF

Roast Pork Chop Truffle mash | Pici all'amatriciana GF

Dessert

Classic Vanilla Panna Cotta Mango coulis | Coconut crumb

Crème Brulee Tart

Dark Chocolate Basque Cheesecake Strawberry ice cream | Strawberry jus GF

Tropical Pavlova Mango | Strawberry | Kiwi | Crispy meringue | Passionfruit coulis | Whipped cream GF

White Chocolate Mousse Honey & gin syrup | Pecan brittle



Feasting Menu

- Minimum 20 guests

Designed for casual dining, this grazing style menu encourages sharing & socialising.
Perfect for special celebrations & relaxed events with dishes served on communal platters.

To Start

Local Sourdough Cultured butter

Charcuterie Platter Selection of sliced, cured & cooked meats | Marinated vegetables

Pickles | Marinated olives | Dips | Grissini

Mains

Herb Brined Whole Roast Chicken DF

Roast Barramundi Fillets Dill cream sauce GF

Smoked Beef Brisket Tomato relish GF DF

Mediterranean Roasted Eggplant Garlic & herb infused sauce | Dukkah | Kangaroo Island olive oil GF DF V

Roast Sirloin Red wine jus GF DF

Roast Pork Loin Crackling | Apple chutney GF DF

Sides

Roast Beetroot Oregano | Goat's cheese | Kangaroo Island olive oil GF V

Creamy Mashed Potatoes GF V

Roasted Seasonal Vegetables GF DF V

Quinoa & Kale Salad Almonds | Cranberries | Lemon dressing GF DF V

Garden Salad Red wine vinaigrette GF DF V

Powerhouse Slaw GF DF V

Dessert

Sticky Date Pudding Butterscotch sauce | Vanilla ice cream

Lemon Meringue Tartlets

Macarons GF

Matcha Cheesecake Chocolate ice cream

Fresh Seasonal Fruit



Celebration Stations

- *Minimum 20 guests*

Want to keep the conversation rolling or let your hair down after a successful event? Then keep it classy with our cocktail bites & drinks packages.

PACKAGE 1

Charcuterie Platter

SLIDER BAR

Mini Beef Cheeseburger

Grilled Chicken Sliders

Chunky Chips

SWEET BITES

Macarons

Chocolate Brownie

PACKAGE 2

Charcuterie Platter

HOT & COLD GRAZING TABLE

Kaarage Chicken Wasabi mayo GF

Roast Duck Bao Bun Cucumber | Carrot | Spring onion | Hoisin

Mini Beef Cheeseburger

Vietnamese Rice Paper Roll Prawn & slaw | Chilli fish sauce dressing GF DF

DESSERT STATION

Lemon Cake Citrus Icing

Chocolate Brownie

Strawberry Profiterole

Need drinks? Add a 2 hour deluxe beverage package

Platters

- *Each platter is designed to serve approximately 10 guests*

Elevate your event with our beautifully presented platters, featuring fresh seafood, gourmet cheeses, premium cured meats & seasonal fruits. Perfect for networking functions or as a stylish centrepiece for your gathering.

CHARCUTERIE PLATTER

*Selection of sliced cured & cooked meats | Marinated vegetables
Pickles | Marinated olives | Dips | Sourdough | Grissini*

CHEESE PLATTER

*Local & imported cheeses
Muscatels | Quince paste | Crackers*

SEAFOOD PLATTER

*A market selection of seasonal seafood including
Fresh prawns | Mussels | Oysters | Accompaniments*

SEASONAL FRUIT PLATTER

A selection of fresh sliced & whole fruits & berries

Beverage Packages

Consider our specially curated drinks packages to find the perfect fit for your occasion.
Choose from a range of 1 to 4 hour beverage packages.

Deluxe

1 HOUR PACKAGE

2 HOUR PACKAGE

3 HOUR PACKAGE

4 HOUR PACKAGE

Includes a selection of Australian sparkling

2 Whites | 2 Reds | Beers | Soft drinks | Juice

Premium

1 HOUR PACKAGE

2 HOUR PACKAGE

3 HOUR PACKAGE

4 HOUR PACKAGE

Includes a premium selection of Australian sparkling

2 Whites | 2 Reds | Beers | Soft drinks | Juice

Non-Alcoholic

1 HOUR PACKAGE

2 HOUR PACKAGE

3 HOUR PACKAGE

Unlimited service of Soft drink | Juice | Freshly brewed tea | Filter coffee

Speak to our Events Team if you would like to add these beverage options to your event:

Spirit Selection on Consumption | Cocktail Selection on Consumption

Non-Alcoholic Wine & Beer *Non 0% wine alternative & beers*

Sample Beverage Package

Deluxe Package

Sparkling

Azahara Chardonnay Pinot Noir Sparkling

White

Credaro Five Tales Sauvignon Blanc | Tyrrells Chardonnay

Red

Pawn El Desperado Pinot Noir | West Cape Howe Frankland River Shiraz

Beer

Tooheys New | XXXX Gold | Great Northern Super Crisp

Non-Alcoholic

Assorted Soft drink | Juices | Still water | Sparkling water

Premium Package

Sparkling

Barringwood Tasmanian Cuvee Methode Traditionelle

White

Saint Clair Pioneer Block 20 Sauvignon Blanc

Forest Hill Vineyard Block 8 Mount Barker Chardonnay

Red

Torres Altos Ibericos Crianza Tempranillo

Rymill The Dark Horse Cabernet Sauvignon

Local Tap Beer

New England Brewing Pale Ale | Great Hops XPA

Beer

Great Northern Super Crisp | Corona

Non-Alcoholic

Assorted Soft drink | Juices | Still water | Sparkling water