
POWERHOUSE HOTEL

TAMWORTH
BY RYDGES

Weddings

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Tying The Knot

Thank you for considering **The Powerhouse Hotel Tamworth by Rydges** for your wedding celebration.

This is a very exciting time for you & your partner! Your dedicated Powerhouse wedding specialist will guide you through every step of the process & help you to create an amazing, memorable day.

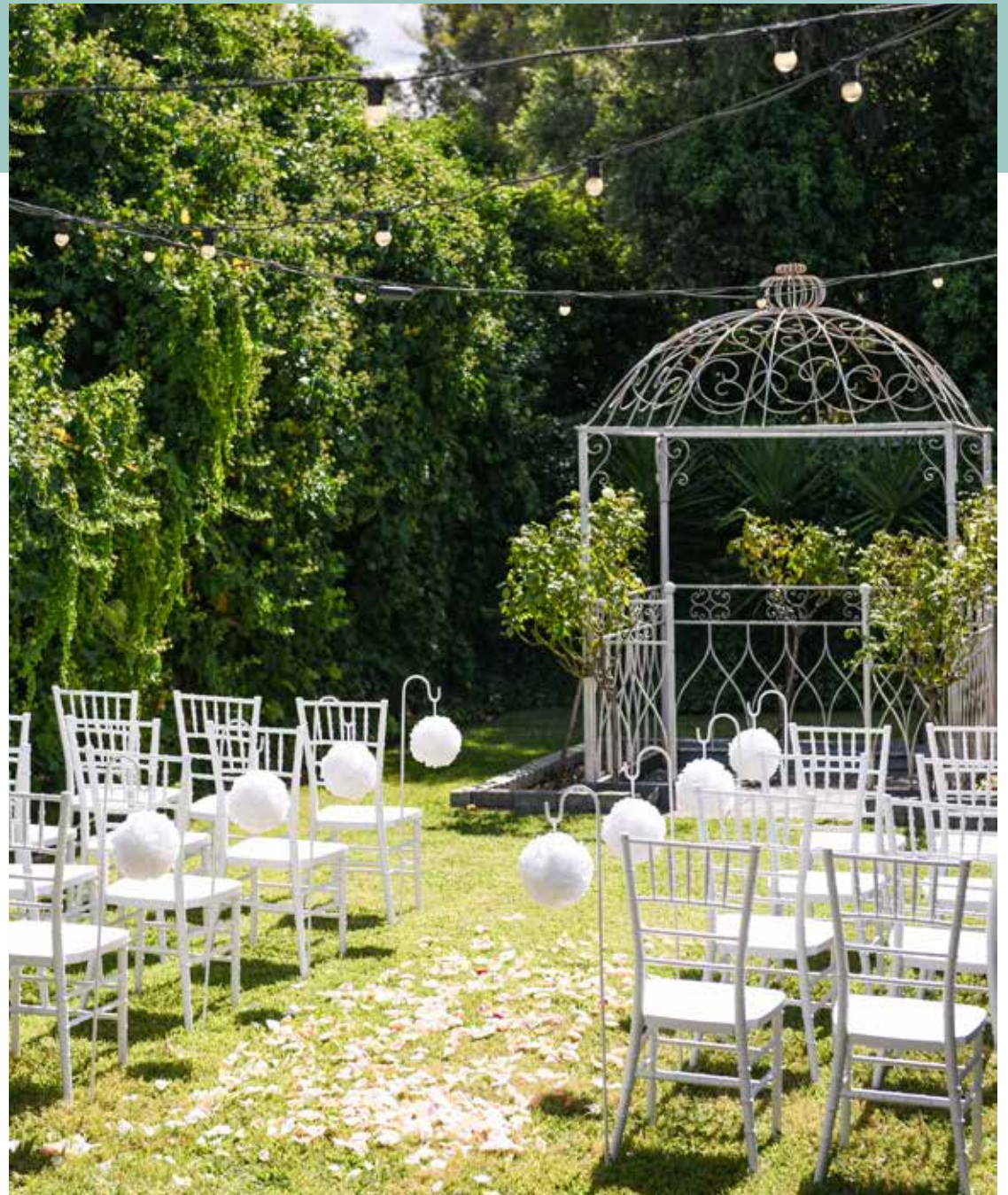
Host the wedding of your dreams in the elegance afforded by The Powerhouse Tamworth. You'll enjoy beautiful surroundings, exquisite cuisine & professional, attentive service to ensure your day is perfect.

Our team takes immense pride in offering a personalised service, ensuring every aspect of your wedding reception is designed to suit you as individuals & epitomises you as a couple.

We're here for your wedding day journey!

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.



Our Spaces

YOUR SPECIAL DAY DESERVES A PERFECT SETTING

POWERHOUSE
HOTEL

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Ceremony

Hosting up to 100 guests, the **Powerhouse Garden** offers an atmosphere of refined, relaxed elegance — the perfect setting for a wedding ceremony. This 185 square metre outdoor space is located beside the pool & features a covered area, manicured garden lawn, wrought iron gazebo & a striking wall of green ivy, creating a beautiful natural backdrop for your ceremony & photographs.

This green sanctuary radiates effortless luxury & can be thoughtfully styled to reflect your vision, whether for an intimate ceremony, a romantic celebration, or a seamless transition into post-ceremony festivities. The space is also ideally suited to evening ceremonies, offering a magical ambience as the sun sets.

Inclusions

- Exclusive 2 hour use of the Powerhouse Garden
- Portable speaker & microphone
- Audio visual support on the day

Features

- Covered area
- Lawn chairs
- Gazebo
- Noiseless ceiling fans





Guy Kable Room

Perfect for elegant wedding receptions & grand celebrations, this sophisticated, pillar-less ballroom features a private bar & state-of-the-art technology, accommodating up to **130 guests seated** or **280 guests in cocktail style**.

An exclusive foyer with a light-filled open atrium provides a beautiful space for guest arrivals, pre-reception drinks & canapé service, setting the tone for an unforgettable evening.

The **Guy Kable Room** offers flexible styling with discreet divider walls, allowing the space to be transformed into 2 private reception rooms — the **Courtenay Room** & **Mitchell Room** — to suit your unique vision & guest numbers.

Whether you're planning an intimate celebration or a lavish wedding reception, the Guy Kable Room provides a stunning backdrop for a truly memorable occasion.

Inclusions

- 98" smart 4K UHD display
- In room speakers
- Mobility impaired access
- Flexible set up options
- Air conditioning
- Built in bar
- Natural light
- Black out curtains
- Dimmable lights

Atrium 48m² | Room 187m²
Length x Width 14m x 14m | Height 3m


Cocktail
280


Banquet
130

Courtenay Room

A contemporary glass atrium provides a striking & elegant arrival for your guests, leading into a flexible, pillar-free reception space accommodating up to **120 guests**, complete with a private bar.

The **Courtenay Room** offers a beautifully adaptable setting that can be styled to reflect your wedding vision, with seamless technology & quality audio to support heartfelt speeches, music, & special moments throughout the celebration.

Settle in & celebrate with family & friends in the **Courtenay Room** — a refined space designed for unforgettable wedding receptions & timeless memories.

Inclusions

- 98" smart 4K UHD display
- In room speakers
- Built in bar
- Natural light
- Air conditioning
- Dimmable lights
- Soundproof dividing walls
- Mobility impaired access
- Black out curtains
- Flexible set up options

Atrium 48m² | Room 110m²

Length x Width 14m x 8m | Height 3m



Cocktail
120



Banquet
60



Boardroom
30





Monty's

Classically appointed, sophisticated, & full of charm, **Monty's** is an intimate & elegant space, perfect for small to medium-sized wedding celebrations.

By day, **Monty's** is filled with natural warmth & character & by evening it transforms seamlessly into a private setting for exclusive receptions. An open fireplace & grand piano create a romantic atmosphere, ideal for heartfelt moments, meaningful speeches & memorable celebrations with family & friends.

Monty's offers a timeless backdrop for couples seeking a refined & intimate wedding experience.

Inclusions

- Portable 75" interactive 4K touchscreen
- Located adjacent to hotel foyer & restaurant
- Open fireplace
- Natural light
- Air conditioning
- Mobility impaired access
- Flexible set up options
- Dimmable lights

Room 85m² | Length x Width 9.4m x 9m | Height 3m



Cocktail
70



Banquet
50



Boardroom
25

Food & Drink

MORE TO SIP, MORE TO SAVOUR

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Wedding Packages

Seated

- 3 Canapés on arrival
- Local sourdough, cultured butter
- Alternate serve Entrée, Main & Dessert
- Wedding Cake Service
- 4 hour Deluxe Beverage Package
- Menu Tasting for 4

Feasting

- 3 Canapés on arrival
- Local sourdough, cultured butter
- Gourmet Charcuterie Platters
- 2 shared Mains, 2 shared Sides & 2 shared Desserts
- Wedding Cake Service
- 4 hour Deluxe Beverage Package

After a bespoke & personalised event?

Speak to our Wedding Coordinator to help create an evening that is uniquely yours.

Minimum numbers apply.



More to Sip, More to Savour

Elevate your event with our selection of enhancements to celebrate your day

CHARCUTERIE

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

LATE NIGHT SNACK

Choose one substantial favourite from our cocktail menu to fuel the final dance floor moments.

RECOVERY BREAKFAST

Gather your guests for a relaxed breakfast in **The Workshop Kitchen** restaurant to reflect, recharge & ease into your first day as married couple. Choose from an à la carte option & the light breakfast buffet to keep the celebration flowing just a little longer.

COCKTAIL ON ARRIVAL

Choose from options like an espresso martini, a spicy margarita or design your own unique wedding cocktail.

CHAMPAGNE TOWER⁸⁰

55 glass champagne tower with your choice of bubbles or champagne.

PERSONALISED MENU

Add a special touch with custom-printed menus featuring your names.

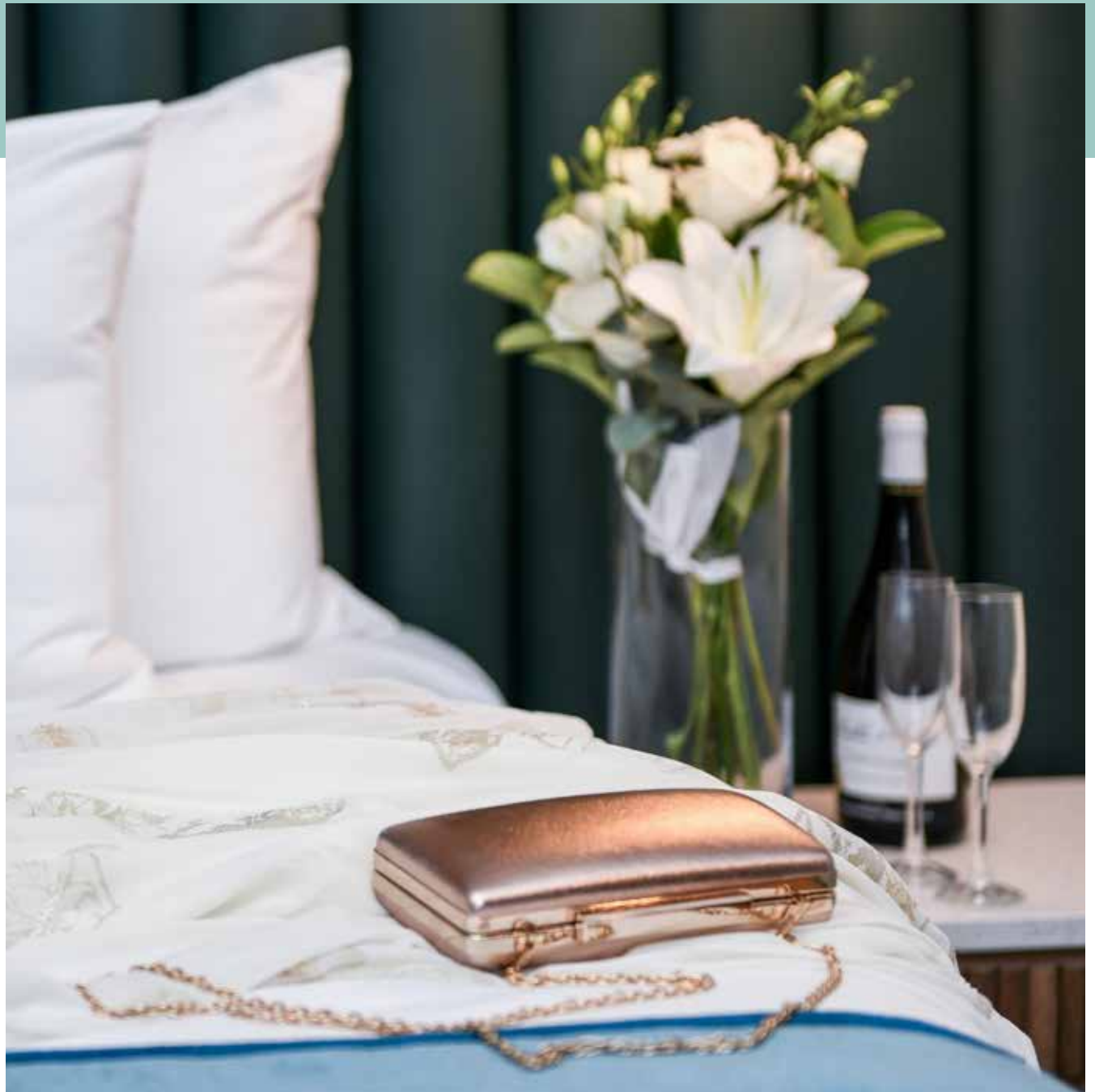


Our Gift to You

As a thank you for choosing **The Powerhouse Hotel Tamworth by Rydges**, celebrate your first night as newlyweds with an unforgettable stay designed for romance & relaxation, included with every wedding package.

Enjoy overnight accommodation in a luxurious **5-star King Bridal Suite**, complete with a bottle of bubbles & delicate French macarons to toast the beginning of your forever.

Wake to a delicious breakfast served in **The Workshop Kitchen** or indulge in the comfort of breakfast delivered to your suite, followed by a leisurely late check-out so you can savour every moment together.





Venue Inclusions

Our wedding packages are designed to make your celebration unforgettable, whether it's a classic seated reception or a lively cocktail gathering. With carefully selected inclusions, we'll help to bring your dream wedding to life. From planning to your big day, our dedicated wedding event specialist will be by your side to guide & support you every step of the way.

Seated & Feasting Package Inclusions

- *6 hour venue hire*
- *Lectern*
- *PA System*
- *Gift table*
- *Round tables or long tables*
- *Chair covers*
- *House linen & cloth napkins*
- *Silverware & glassware*
- *Easel for seating chart or signage*
- *Bridal table*
- *Cake table*
- *Dancefloor*

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

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

Crème Brulee Tart





Feasting Menu

Designed for sociable 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

Canapé Menu

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





Beverage Packages

Deluxe Package

Sparkling	<i>Oakridge Ovata Chardonnay Pinot Noir Sparkling</i>
White	<i>Credaro Five Tales Sauvignon Blanc Tyrrells Chardonnay</i>
Red	<i>Pawn El Desperado Pinot Noir</i> <i>West Cape Howe Frankland River Shiraz</i>
Beer	<i>Tooheys New XXXX Gold Great Northern Super Crisp</i>
Non-Alcoholic	<i>Assorted Soft drink Juices Still water Sparkling water</i>

Premium Package

Sparkling	<i>Jansz Vintage Cuvee Methode Traditionelle</i>
White	<i>Saint Clair Pioneer Block 3 Sauvignon Blanc</i> <i>Forest Hill Vineyard Block 8 Mount Barker Chardonnay</i>
Red	<i>Philips Shaw The Idiot Shiraz</i> <i>Rymill The Dark Horse Cabernet Sauvignon</i>
Local Tap Beer	<i>New England Brewing Pale Ale Great Hops XPA</i>
Beer	<i>Great Northern Super Crisp Corona</i>
Non-Alcoholic	<i>Assorted Soft drink Juices Still water Sparkling water</i>

Premium Beverage Package Upgrade

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*

Package selections are subject to change.

Stay A While

The Powerhouse leads the way when it comes to style & luxurious accommodation in Australia's Country Music Capital. 81 generously proportioned rooms, suites & apartments boast bespoke timber detailing, pops of deep aqua hue leather & velvet furnishings, marble bathrooms & supremely comfortable king beds.

You'll also enjoy personable service that's charming & detail oriented from check in to farewell. Head to the **Coal Bunker Bar**, where a seasonal menu of divine cocktails, sublime whiskeys & a superb 3 Glass rated wine list awaits.

The hotel's sophisticated restaurant, **The Workshop Kitchen**, serves up a delicious breakfast, lunch & dinner (don't miss the mouth-watering local Jack's Creek Beef steaks cooked to perfection on the wood-fired grill) & is open until late every day of the year.

Experience the art of hospitality at Tamworth's only 5 star property.

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

**Winner: Regional Superior Hotel of the Year
& Restaurant of the Year**
*2026 Accommodation Australia
NSW Awards for Excellence*

