

THE
TAMMIVORTH

FUNCTIONS



THE TAMWORTH

Located in the heart of Tamworth, we pride ourselves on being the ultimate venue for a wide range of events within a comfortable and friendly atmosphere. Whether it's a large event or something more intimate, we have a package that will suit your needs.

FUNCTION SPACES

FRONT DINING ROOM



Large groups of up to 24 seated or 35 standing

This room is perfect for corporate meetings, presentations and workshops.

The room is small and intimate and is perfect for private dinners and family celebrations.

DINING ROOM



Up to 70 people standing or 50 people seated.

The dining room is a favourite spot for groups and parties. The room can be set up with high tables for a cocktail style event or sit down dining.

The space is great for larger presentations or meetings

BEER GARDEN



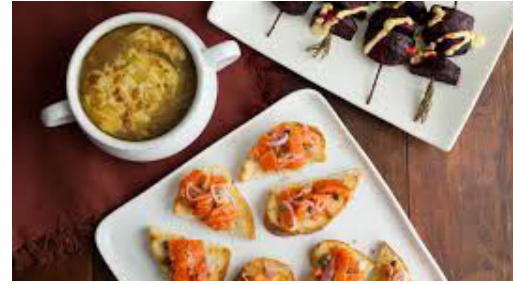
Up to 400 people standing or 150 people seated.

This sunny and spacious area is perfect for larger groups, parties or corporate events.

Complete with a full bar with 16 unique products on tap, state of the art sound, heating and misting systems.

SHARING MENU

For a group of friends or a large corporate event, we have a package to suit every size and budget. Our wide range of menu options cooked fresh by our talented chefs will excite and tantalize your taste buds!



PRICING

Two shared mains \$45 per head
or three shared mains \$55 per head
Choice of 2 desserts additional \$15pp

MAINS

Slow roasted Jack's creek Rump with whole baked cauliflower, zaatar and red wine jus

Confit duck marylands with glazed oranges and rice pilaf

Twice cooked pork belly with buttered beans, onion Jam and roasted almonds

Vegetarian lasagne with ricotta, roasted sweet potato, fresh local tomatoes and basil

Crispy skinned salmon with grilled broccolini and hollandaise sauce

COMPLIMENTARY SIDES

Roasted smashed potatoes

Rocket, radicchio & parmesan salad

DESSERT

Sticky date pudding, butterscotch ice cream

Mixed sorbet and biscotti

Smashed pavlova, berry coulis, and double cream

CANAPES MENU



Canapes are an excellent choice for informal gatherings, including family celebrations, birthdays, school reunions and corporate events. We are happy to tailor a package to suit your needs

PACKAGE 1
\$30 per person
Choose 5 of the following

- Hummus and caramelised onion crostini
- Goats cheese and roasted baby beetroot tartlet
- Smoked salmon and dill caper cream parcels
- Mushroom arancini balls
- Sweet Thai coconut chicken skewers
- Tempura prawn and wasabi mayo
- Pressed slow cooked lamb with roasted cumin tzaziki with toasted sourdough

PACKAGE 2
\$40 per person
Choose 5 of the following

- Jacks Creek smoked brisket slider with apple and cabbage slaw
- Seared scallop with roasted cauliflower puree and basil oil
- Gazpacho and prawn shot
- Cold pressed duck with tomato chilli jam on toasted sourdough
- Caramelised five spice pork belly
- Smoked BBQ style pork with shallot and sesame in filo

GRAZING PLATES



1 metre - \$180
Chefs selection



50 centimetres - \$100
Chefs selection

Chefs selction may include:

- Arancini balls
- Sweet potato fries
- Tempura calamari
- Smoked meats
- Assorted cheeses
- Fruit
- Nuts
- Home made dips

CORPORATE PACKAGES

Packages available for meetings, workshops and all corporate events
Choose between two rooms that hold up to a maximum of 25 or 60 people when seated
Room hire included
Projector available upon request (\$50 hire charge)



MORNING TEA
\$15 per person

Home made muffins (savoury or sweet)

Fruit

Tea and Coffee



AFTERNOON TEA
\$15 per person

Home made cakes

Tea and Coffee

THE TAMWORTH FUNCTIONS

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