

EST 1835  
**THE TUDOR**  
TAMWORTH

# EVENTS PACK

[TUDORHOTELTAMWORTH.COM.AU](https://tudorhotteltamworth.com.au) • [INFO@TUDORHOTELTAMWORTH.COM.AU](mailto:info@tudorhotteltamworth.com.au) • (02) 6766 2930





## SPACES FOR ALL OCCASIONS!

Celebrate your next special occasion or event at The Tudor. Spread across 4 Levels with lift access and Tamworth's only Rooftop Bar, The Tudor is the ideal venue to host your next function or celebration!

From intimate gatherings, birthdays, engagement parties, sports presentations & school functions, let The Tudor's experienced Events Team bring your event to life.

[tudorhotelamworth.com.au](https://tudorhotelamworth.com.au)

[info@tudorhotelamworth.com.au](mailto:info@tudorhotelamworth.com.au)

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## EVENT SPACES

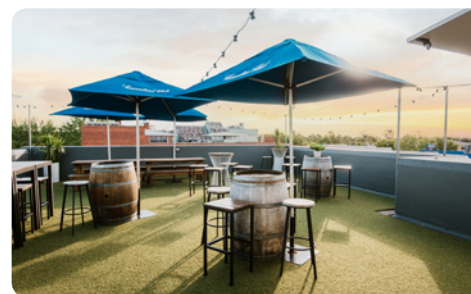
Choose from a variety of versatile spaces to suit events of all sizes and styles.

Come in, have a look around and speak to our friendly Team today!



### Function Room

50 Seated • 120 Standing • Private Bar



### Rooftop

50 Seated • 50 Standing • Private Bar



### Bistro

50 Seated • 60 Standing



# CANAPÉS

**Classic Package** • 5 canapes • \$25pp

**Premium Package** • 4 canapes & 2 substantials • \$35pp

**Deluxe Package** • 6 canapes & 2 substantials • \$45pp

(minimum 30 people per package)

## Canapes

- Tomato, onion and basil bruschetta with balsamic vinegar
- Prawn spring rolls with sweet & sour sauce
- Souvlaki skewers with tzatziki
- Tempura prawns with sweet soy dressing
- Salt and pepper squid with aioli
- Buffalo wings with ranch dressing
- Beef party pies with tomato sauce
- Pork dumplings with soy
- Three cheese arancini with aioli
- Crab tostada with pico de gallo & chipotle aioli
- Satay chicken skewers with peanut sauce

## Substantial

- Mini beef nachos with guacamole & sour cream
- Beef brisket tacos with pico de gallo & chipotle aioli
- Battered Fish and chips with lemon & tartare
- Southern fried chicken tenders with aioli
- Pork belly & slaw sliders
- Cheeseburger sliders with pickles & burger sauce







## FOOD STATIONS

**Wow your guests with a spectacular Food Station!** (minimum 20 guests)

### **Grazing • \$25pp**

The perfect grazing table chef's selection of cured meats, cheese, olives, grilled seasonal vegetables, pickles, fresh fruit & bread

### **Refuel • \$20pp**

Honey glazed ham, mustard crusted beef, swiss cheese, pickles, mustards & mixed rolls



## SET MENU

**2 Course** • \$40pp

**3 Course** • \$50pp

*Alternate drop*

### Entree

*Shared down the middle of the table*

- Three cheese arancini with aioli & rocket salad
- Tomato, onion, basil bruschetta with fetta & balsamic
- Salt & pepper squid with aioli & lemon

### Main

*Alternate drop • select two dishes*

- Grilled barramundi fillet with white bean puree & roasted cherry tomatoes
- Herb crusted lamb rack (3 point) with hummus, asparagus, green beans & jus
- Crispy skin pork belly with stir fried greens & soy caramel sauce
- 250gm Jacks creek sirloin with roasted chats & garlic butter

*Seasonal vegetables shared down middle of the table*

### Dessert

Seasonal dessert options - speak to your Functions Manager

