

EST 1835

# THE TUDOR

TAMWORTH

EVENTS PACK



## THE TUDOR

Celebrate your next special occasion or event at The Tudor. Our 4 level newly renovated hotel's the ideal venue to host your next function or celebration!

We cater to all function styles from small intimate gatherings, conferences to large cocktail events and everything in between. Whatever your taste or budget is, let our functions manager customise a package for you.

[tudorhoteltamworth.com.au](http://tudorhoteltamworth.com.au) • [info@tudorhoteltamworth.com.au](mailto:info@tudorhoteltamworth.com.au) • (02) 6766 2930

## EVENT SPACES

We have a variety of function spaces and can customise areas to suit various event sizes and styles. Visit our website for more images or come on in and have a look around and speak with one of our lovely managers!



### Function Room

50 Seated • 120 Standing



### The Rooftop

50 Seated • 50 Standing

# CANAPÉS

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## Classic Package • \$20pp

Includes: grazing board, cob loaf and 5 standard canapes

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## Premium Package • \$25pp

Includes: grazing board, cob loaf and 6 standard canapes

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## Grazing Board

An assortment of cheeses, cured meats, fruits, crackers, nuts

## Cob Loaf

Cheese, bacon, mushroom and french onion mix

## Canapes

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- Pork and prawn spring rolls with sweet and sour sauce
- Beef souvlaki skewers with tzatziki
- Garlic prawn twisters with sweet chilli sauce
- Salt and pepper squid with sweet chilli lime
- Bruschetta with tomato, spanish onion and balsamic
- Marinated chicken wings with chipotle aioli
- Mini quiches with tomato sauce
- Beef party pies with tomato sauce
- Pork dumplings with sweet and sour sauce
- Pulled pork sliders with slaw and chipotle aioli

(minimum 30 people per package)



## Deluxe Canape Package • \$45pp

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- Bruschetta with roasted beetroot, goats cheese and balsamic reduction
- Mini crab claw tostada with pico de galo, chipotle aioli
- Classic prawn cocktail
- Pork dumplings with asian dipping sauce
- Chicken & mushroom arancini with aioli
- Braised beef and mushroom mini pies
- Honey soy chicken wings
- Mini pizzas - tandoori chicken, pork belly, supreme
- Duck breast pancakes with spring onions, cucumber, ponzu dressing

(minimum 30 people per package)



## PLATTERS

### Grazing Board

An assortment of cheeses, cured meats, fruits, crackers, nuts and dips

Select your size:

40cm x 30cm • \$80

60cm x 50cm • \$250

1m x 60cm • \$500

### Cob Loaf • \$50

Cheese, bacon, mushroom and French onion mix

### Platters • \$80 per platter

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- Beef souvlaki with tzatziki
- Marinated chicken wings with chipotle aioli
- Beef party pies with tomato sauce
- Garlic prawn twisters with sweet chilli sauce
- Pulled pork sliders with slaw and chipotle aioli
- Bruschetta with gyoza tomatoes, spanish onion, basil, feta and balsamic glaze

### Dessert Grazing Board (1m x 60cm) • \$400

Profiteroles, chocolate tarts, macaroons, chocolate coated strawberries, lemon meringue mini pies and assorted cupcakes



# SET MENU

**2 Course** • \$30pp

**3 Course** • \$40pp

*Alternate drop*

**Entree** • *Select two*

- Chicken and mozzarella arancini with aioli
- Grilled beef souvlaki skewers marinated in garlic, oregano, lemon juice with rocket salad and tzatziki
- Bruschetta with guyra tomatoes, spanish onion, basil, feta and balsamic glaze

**Main** • *Select two*

- 4 Hour slow braised crispy skin pork belly with roasted chats, greens and jus
- Thai salmon salad with tomato, onion, celery, cucumber, capsicum and thai dressing
- Herb crusted lamb rack with hummus, green beans and asparagus salad

**Dessert** • *Select two*

*(all served with vanilla ice cream and fresh strawberries)*

- Black forest cake tiramisu
- Chocolate mousse
- Lemon tart
- French cheesecake





## SPIT ROAST BANQUET

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**Whole Roast Pig • \$30pp**

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**Three Roast Leg • \$30pp**  
Selection of Beef, Pork or Lamb

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*Served on the Rooftop*

### **Includes**

- Potato bake or roasted chat potatoes
- Garden salad, pasta salad and asparagus, green beans
- Bread roll
- Gravy and sauces

**Add Dessert • +\$10pp**

*All served with vanilla Ice Cream & fresh strawberries*

- Black Forest Cake
- Tiramisu
- Chocolate Mousse
- Lemon Tart
- French Cheesecake

(minimum 30 people per package)

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