



# **FUNCTIONS** *FF* **EVENTS**

**TAHMOOR INN**

# *Lets Celebrate!*

We thank you so much for considering having your celebration with us. Let Tahmoor Inn turn your next function into an event to remember!

Whether you're celebrating a milestone birthday, having a work function or getting together with friends, we would love to look after you.

Our beautifully renovated spaces can host small and large functions in a seated or stand up style, to suit your needs.

Our Chefs have prepared a menu that will suit any celebration! From carefully curated canapes, to generous grazing boards, to scrumptious sit down lunch or dinners and of course, the delicious desserts. Our exciting menu has something for everyone!

Our beverage packages provide an option for all occasions.

Our Functions Manager will work with you every step of the way to ensure you select the ideal space and choose food and beverage options that meet your needs and fit your budget.

Thank you for considering Tahmoor Inn. We are excited by the opportunity to create a memorable moment with you.

We can't wait to celebrate!

# SPACES & PLACES

## EXCLUSIVE & NON-EXCLUSIVE USE OF SPACE OPTIONS



### FUNCTION ROOM

Perfect for large functions  
Can be made into a private room  
200 guests

Space type:  
Private



80

200



### THE BISTRO

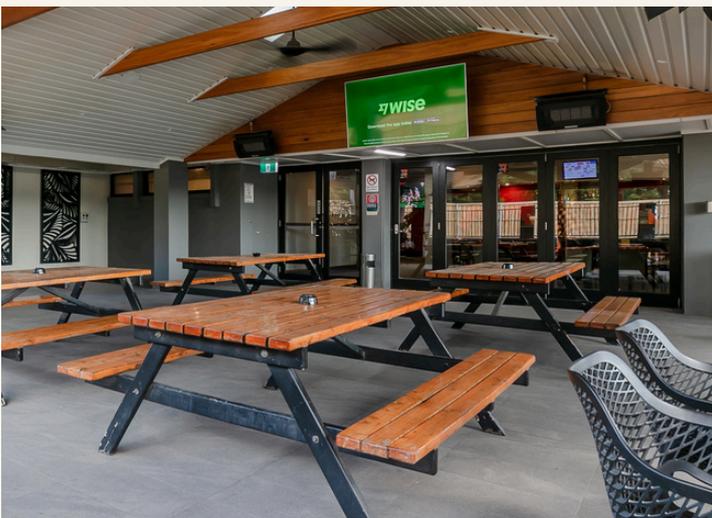
Perfect for large bookings  
Sit down or cocktail celebrations  
200 guests

Space type:  
Private



100

200



### OUTDOOR AREA

Located outside our sports bar. Completely under cover and equipped with lighting, fans & heaters  
100 guests

Space type:  
Private or  
Semi-private



40

100



### PICNIC TABLES

Outside with picnic tables & umbrellas  
Hire on it's own or add on with the function room  
60 guests

Space type:  
Private



30-40

60

# CANAPES

## PREMIUM

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**\$28 PER PERSON  
MIN 20**

You choose -  
5 x Canape  
1 x Substantial

## DELUXE

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**\$32 PER PERSON  
MIN 20**

You choose -  
6 x Canape  
1 x Substantial

## CANAPES

Traditional tomato bruschetta (V)  
Guacamole & sour cream bruschetta (V)  
Thai beef salad with peanuts & tamarind dressing  
Smoked salmon blinis with sour cream & dill  
Stuffed chat potatoes with sour cream, chorizo & chives (GF)  
Ratatouille tart with basil & olives (VG)  
Crostini with chargrilled vegetables & olive tapenade (VG)  
Chicken caesar lettuce cups with caesar dressing & parmesan  
Cherry tomato & bocconcini kebabs with balsamic glaze & basil

## HOT CANAPES

Pork & veal meatballs with tomato relish  
K.F.C Korean fried cauliflower & sweet chilli Korean glaze (VG)  
Croquettes with mushroom & taleggio cheese (V)  
Pork & veal sausage rolls & tomato relish  
Salt & szechuan pepper squid & aioli (GF)  
Satay chicken skewers & sweet soy  
Pea & mint arancini with aioli (V)  
Beef burgundy pies & homemade BBQ sauce  
Moroccan stuffed pumpkin flower with tzatziki

## SUBSTANTIAL

Malaysian chicken stir fry with vegetables & hokkien noodles  
Chilli caramel pork belly with green beans & steamed rice  
Lamb souvlaki with eggplant dip & flat bread  
Barramundi fish & chips with tartare sauce  
Mushroom risotto with pine nuts & parmesan (V) (GF)  
Southwest chicken wings with chips & hot sauce

## ADDITIONALS

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Canapes \$6.50 Per Person  
Substantial \$8.50 Per Person

# BOARDS & GRAZING

## GRAZING TABLES

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**\$400**  
**APPROX. 25-30 PEOPLE**

Cob loaf, Australian, French & Italian cheeses, truffle salami, prosciutto, grilled chorizo, marinated olives, pickles, hummus & eggplant dips, fig chutney, seasonal fruit, crackers & flatbread

## SLIDERS & TACOS

\$6.50 each - Minimum 20

Grilled portobello mushroom sliders, caramelised onion, pickles, cheese & truffle mayo (V)  
Cheeseburger sliders, pickles, tomato relish, cheese & American mustard  
Southwest fried chicken taco, guacamole, lettuce & chipotle mayo

## PIZZAS

10 Pizzas (choose 3 different pizzas from our list)	\$220
15 Pizzas (choose 4 different pizzas from our list)	\$320
20 Pizzas (choose 5 different pizzas from our list)	\$420

## DESSERTS

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Cheese board with Italian & Australian cheeses, lavosh & quince paste \$85

Assorted mini macarons \$100

Mini doughnut balls & Nutella \$55

Mini chocolate brownie & whipped cream \$55

Apple pie bites with caramel sauce \$55

## MORNING TEA

\$18 each - Minimum 20

Seasonal fruit platter  
Assorted finger sandwiches  
French pastries  
Tea & coffee

# PLATTERS

## ALL TO SHARE

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PRICE PER PLATTER  
20 PIECES EACH

\*EXCLUDING CAULIFLOWER & SQUID 60 PIECES EACH

## SHARE PLATTERS

Korean fried cauliflower & sweet chilli Korean glaze	\$50
Beef burgundy pies & homemade BBQ sauce	\$60
Salt & szechuan pepper calamari, lemon & aioli	\$65
Spiced chicken wings, paprika aioli & lemon	\$65
Italian & Australian cheeses, lavosh & quince paste	\$85
Satay chicken skewers & sweet soy	\$65
Veal & pork sausage rolls	\$60
Beef wellingtons & homemade BBQ sauce	\$60

## PLATTERS

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TO SHARE

Mix & Match or add to a package

# SET MENU

## TWO COURSES

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**\$45**  
**PER PERSON**  
**MINIMUM 20**

## THREE COURSES

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**\$55**  
**PER PERSON**  
**MINIMUM 20**

### ENTREES

Choice of two, served alternatively

- Guacamole & sour cream bruschetta (V)
- Salt & szechuan pepper calamari with pickle chilli, shallots & aioli (GF)
- Pea & mint arancini with aioli & parmesan (GF) (V)
- Lamb skewers with eggplant caviar, pine nuts & dukkah (GF)
- Veal & pork meatballs with parmesan & flat bread

### MAINS

Choice of two, served alternatively

- Braised beef cheek with green beans, creamy mash & pepper sauce (GF)
- North Queensland barramundi fillet with broccolini, fennel, olives & tomato ragout (GF)
- Prosciutto wrapped chicken breast with crushed potato, seasonal greens & harissa
- Pumpkin ravioli with parmesan, pine nuts, rocket, burnt butter & sage
- Braised lamb shank with creamy mash, seasonal greens & red wine sauce

### DESSERTS

Choice of two, served alternatively

- Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream
- Sticky date with rhubarb, butterscotch sauce & vanilla ice cream
- Lemon meringue tart with crumble, strawberries & vanilla ice cream
- Coconut panna cotta with lychee, pineapple & almond biscotti
- Churros with choc fudge & chantilly cream

### SIDE DISHES

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TO SHARE

Crispy chat potatoes &  
garden leaf salad

# BANQUET

## ALL TO SHARE

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**\$45 PER PERSON**  
**MIN 20**

## TO START

Guacamole & sour cream bruschetta (V)  
Salt & szechuan pepper calamari with pickle chilli, shallots & aioli (GF)  
Pea & mint arancini with aioli & parmesan (GF) (V)

## TO ENJOY

Choice of two

Braised lamb shoulder with honey mustard glaze (GF)  
Baked salmon fillet with lemon pepper & garlic sauce (GF)  
Roast peri peri half chicken with rocket & parmesan (GF)  
Grainge scotch fillet with cafe de Paris butter (GF)  
Spinach & ricotta ravioli with parmesan, pine nuts, rocket, burnt butter & sage (V)

## ADD SOMETHING SWEET

Plus \$10 | Choice of one

Warm chocolate fondant with berry compote, honeycomb & vanilla ice cream  
Sticky date with rhubarb, butterscotch sauce & vanilla ice cream  
Lemon meringue tart with crumble, strawberries & vanilla ice cream  
Coconut panna cotta with lychee, pineapple & almond biscotti  
Churros with choc fudge & chantilly cream

## SIDE DISHES

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TO SHARE

Crispy chat potatoes &  
garden leaf salad

# BUFFET SPREADS

## ROAST DINNER

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**\$43 PER PERSON**  
**MIN 20**

## CHRISTMAS FEAST

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**\$70 PER PERSON**  
**MIN 20**

## PIZZA & PASTA

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**\$39 PER PERSON**  
**MIN 20**

## ROAST DINNER

Choice of 2 meats

Sourdough dinner rolls & butter  
Roast angus beef & gravy  
Roast pork & apple sauce  
Roast chicken & peri peri sauce  
Roast lamb & mint sauce

Steamed seasonal vegetables  
Roast chat potatoes & Café de Paris butter  
Caesar salad  
Garden salad  
Sauces & condiments

## CHRISTMAS FEAST

Additional meats \$7 per person

Sydney rock oysters  
Cooked tiger prawns  
Whisky-glazed ham or roast turkey  
Rosemary roast potatoes  
Rocket & parmesan salad

Garden salad  
Sourdough dinner rolls with butter  
Steamed greens  
Sauces & Condiments

## PIZZA & PASTA

Choice of two pizzas from our menu

Garlic bread  
Antipasto with grilled chorizo, charred vegetables, cheese & dips  
Salt & pepper calamari with pickle chilli, shallots & aioli  
Spaghetti pasta with prawn & chorizo

## ADDITIONALS

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\$7 Per Person

Beef & guinness stew  
Nepalese chicken curry & vegetable curry  
Beef ragu  
Green lentil & vegetable curry

All served with steamed rice

# DRINKS

## STANDARD

### TAP BEERS

Local beers

### WINES & SPARKLING

served by regular glass

Woodbrook Brut

Woodbrook Sauvignon Blanc

Luna Rosa Rose

Woodbrook Shiraz

### NON ALCOHOLIC

Post-mix soft drinks

Pepsi

Pepsi Max

Solo

Lemonade

Creaming Soda

Soda Water

## PREMIUM

### TAP BEERS

All tap beers on standard package, plus Craft beers

### WINES & SPARKLING

Pre-select 5

served by regular glass

All wines on standard package, plus

Fiore Prosecco

Pikorua Sauvignon Blanc

Fiore Moscato

Quilty & Gransden Chardonnay

### HOUSE SPIRITS

Johnnie Walker Red Label

Jim Beam Bourbon

Smirnoff Vodka

Gordons Gin

Bundaberg Rum

### NON ALCOHOLIC

Post-mix soft drinks

All soft drinks in the standard package

## DELUXE

### TAP BEERS

All tap beers

### WINES & SPARKLING

Pre-select 5 from list on next page

served by regular glass

### PREMIUM SPIRITS

All spirits in the Premium package plus

Jack Daniels

Johnnie Walker Black

Tanqueray Gin

Captain Morgan

Belvedere Vodka

### NON ALCOHOLIC

Post-mix soft drinks

All soft drinks in the standard package

## HOURS

2 HOURS \$35

3 HOURS \$45

4 HOURS \$55

## HOURS

2 HOURS \$45

3 HOURS \$55

4 HOURS \$65

## HOURS

2 HOURS \$55

3 HOURS \$65

4 HOURS \$75

THE HOTEL SUPPORTS THE RESPONSIBLE SERVICE OF ALCOHOL. THE HOTEL RESERVES ALL RIGHTS TO REFUSE SERVICE, ASK PATRONS TO LEAVE & NO REFUND WILL BE GIVEN.

## COCKTAILS

Add a cocktail on arrival for your celebration

## COST

\$15 Per cocktail of your choice

# WINES

## WINE LIST

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### DELUXE DRINK PACKAGE BY THE GLASS

You choose -  
5 x Wines

## SPARKLING & CHAMPAGNE

All Fiore Prosecco  
Woodbrook Farm Brut Cuvée  
Chandon Brut Cuvée  
Veuve Clicquot Champagne

## ROSE

Marquis de Pennautier Rosé

## WHITE WINE

Fiore White Moscato  
Robert Oatley Signature Series Riesling  
Pikorua Sauvignon Blanc  
Phillip Shaw No. 19 Sauvignon Blanc  
Woodbrook Farm Sauvignon Blanc  
Annais Pinot Grigio (Organic)  
Ara 'Single Estate' Pinot Gris  
Quilty and Gransden Chardonnay  
Chapel Hill (Small Batch) Chardonnay

## RED WINE

Ad Hoc 'Cruel Mistress' Pinot Noir  
Wild Oats Merlot  
Robert Oatley Signature Series GSM  
Wise 'Sea Urchin' Cabernet Merlot  
Rymill 'The Yearling' Cabernet Sauvignon  
Corryton Burge 'The Brigadier' Cabernet Sauvignon Woodbrook Farm Shiraz  
Pikes 'Los Compañeros' Shiraz Tempranillo  
Four in Hand Shiraz

# BOOKING PACK

## TERMS AND CONDITIONS

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Minimum spends and booking fees apply

To confirm a function booking, the following is required:

1. Complete the booking form
2. To secure your booking we require:
  - a. A \$100 deposit at the time of booking. Deposits are taken off your final bill. All deposits are refundable up to 14 days prior to the date. After 14 days, we are sorry we can not refund your money.
  - b. 50% of food package bill paid at least 1 week prior to the event. This payment is non-refundable once confirmed.
3. Sign the Terms & Conditions
  - Number of guests attending and all final details should be notified to the functions manager no less than 5 business days prior to the event. Once given, numbers can increase up to 2 business days prior to the event however not decrease.

### PAYMENT

- To confirm booking 50 % of total function spend must be paid prior to function. For any outstanding beverage tabs, these are to be settled at the conclusion on the evening of the function. Payment can be made by direct deposit or credit card 5 days prior to the function. Credit card details and I.D must be given as security for all beverage tabs.

### INSURANCE/DAMAGES

- Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function by you or your guest. You are also responsible for any loss or damage to equipment hired on your behalf.

### OTHER

- The client shall conduct the function in an orderly manner and in full compliance with the rules of the Tahmoor Inn's management and in accordance with all applicable laws. The client is responsible for the conduct of the guests and the invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees.
- No food or beverage of any kind is permitted to be brought to the function by the client, the client's guests or invitees unless prior permission has been obtained.
- Tahmoor Inn supports the Responsible Service of Alcohol. In accordance with the NSW state government's RSA laws, the Tahmoor Inn reserves the right in it's absolute discretion to exclude or remove any undesirable persons from the function or the Tahmoor Inn's premises without liability.

# BOOKING PACK

## TERMS AND CONDITIONS

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We also reserve the right to cancel the booking if:

- Tahmoor Inn or any part of it is closed due to the circumstances outside the hotel's control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership
- The Function might prejudice the reputation of the Tahmoor Inn
- The 50% deposit and confirmation has not been made 1 week prior to the event.

If you agree to our Terms & Conditions, please sign and date below and email a signed copy to [functions@tahmoorinn.com.au](mailto:functions@tahmoorinn.com.au)

Tahmoor Inn

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NAME

SIGNED

DATE



# BOOKING PACK

## BOOKING FORM

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### FUNCTIONS & CELEBRATIONS

#### FILL OUT ALL INFORMATION BELOW

##### CONTACT DETAILS

Name 

---

Company (if applicable) 

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Contact number 

---

Email 

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##### FUNCTION DETAILS

Date of function 

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Time of function 

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After your function, do you intend to stay longer at the hotel?  
YES / NO (Please circle)

Type of event 

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Style of event  
Standing or seated (Please circle)

Number of guests 

---

Menu choice 

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Drink Package choice 

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##### DEPOSIT PAYMENT

50% deposit payment

Credit card details  
Visa / Mastercard / Diners Club / AMEX (Please circle) 

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Cardholder name 

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Card number 

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Expiry date 

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CSV (number of the back of the card) 

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Deposit \$ 

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Additional 1.5% surcharge will be charged for credit card payments



**2715 REMEMBRANCE DRIVEWAY, TAHMOOR NSW 2573**  
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**FUNCTIONS@TAHMOORINN.COM.AU**

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