



FUNCTIONS & 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

\$28 PER PERSON
MIN 20

You choose -
5 x Canape
1 x Substantial

DELUXE

\$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

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

BOARDS & GRAZING

GRAZING TABLES

\$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

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

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

TO SHARE

Mix & Match or add to a package

SET MENU

TWO COURSES

\$45
PER PERSON
MINIMUM 20

THREE COURSES

\$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

TO SHARE

Crispy chat potatoes &
garden leaf salad

BANQUET

ALL TO SHARE

\$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

TO SHARE

Crispy chat potatoes &
garden leaf salad

BUFFET SPREADS

ROAST DINNER

\$43 PER PERSON
MIN 20

CHRISTMAS FEAST

\$70 PER PERSON
MIN 20

PIZZA & PASTA

\$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

\$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

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

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

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

Tahmoor Inn

NAME	SIGNED	DATE
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BOOKING PACK

BOOKING FORM

FUNCTIONS & CELEBRATIONS

FILL OUT ALL INFORMATION BELOW

CONTACT DETAILS

Name

Company (if applicable)

Contact number

Email

FUNCTION DETAILS

Date of function

Time of function

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

Type of event

Style of event
Standing or seated (Please circle)

Number of guests

Menu choice

Drink Package choice

DEPOSIT PAYMENT

50% deposit payment

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

Cardholder name

Card number

Expiry date

CSV (number of the back of the card)

Deposit \$

Additional 1.5% surcharge will be charged for credit card payments

BOOKING PACK

NOTES & QUESTIONS

NOTES & ANYTHING ELSE WE SHOULD KNOW



DO YOU
HAVE ANY
QUESTIONS?

2715 REMEMBRANCE DRIVEWAY, TAHMOOR NSW 2573
02 4681 8505

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WWW.TAHMOORINN.COM.AU



@TAHMOORINN

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