



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 USE OF SPACE OPTIONS

BISTRO 1

BISTRO 1

Seated style
Catering for up to
104 guests

\$500 room hire | exclusive use
\$1,000 minimum spend to waive hire fee

Space type:
Private



104

BISTRO 2

BISTRO 2

Seated style
Catering for up to
32 guests

\$500 room hire | exclusive use
\$1,000 minimum spend to waive hire fee

Space type:
Private



32

BISTRO 1&2

BISTRO 1&2 COMBINED

Seated style
Catering for up to
136 guests

\$1,000 room hire | exclusive use
\$2,000 minimum spend to waive hire fee

Space type:
Private



136

BISTRO 1,2&3

BISTRO 1,2&3 COMBINED

Seated style
Catering for up to
186 guests

\$1,500 room hire | exclusive use
\$3,000 minimum spend to waive hire fee

Space type:
Private



186

CANAPES

PREMIUM

**\$35 PER PERSON
MIN 20**

You choose -
5 x Canapes
1 x Substantial

DELUXE

**\$40 PER PERSON
MIN 20**

You choose -
6 x Canapes
1 x Substantial

CANAPES

Heirloom tomato & feta bruschetta
Guacamole & sour cream bruschetta (V)
Thai beef salad with peanuts & tamarind dressing
Smoked salmon blinis with sour cream & dill (A)
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 (V)

HOT CANAPES

Pork & veal meatballs with tomato relish
K.F.C Korean fried cauliflower & sweet chilli Korean glaze (VG)
Peking duck spring rolls & hoisin sauce
Pork & veal sausage rolls & tomato relish
Salt & Szechuan pepper squid & aioli (GF) (I)
Satay chicken skewers & sweet soy
House made truffle & forest mushroom arancini & truffle aioli (V)
Beef burgundy pies & homemade BBQ sauce

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
Battered barramundi fish & chips with tartare sauce (I)
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

\$450

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 slider, caramelised onion, pickles, cheese & truffle mayo (V)
Battered barramundi taco, cabbage, chipotle mayo & coriander (I)
Pulled pork taco, charred corn, black bean salsa, pickled cabbage & chipotle mayo
Southwest fried chicken taco, guacamole, lettuce & chipotle mayo
Cheeseburger slider, pickles, tomato relish, cheese & American mustard
Chicken southwest slider, cheese, Frank's hot sauce, pickles & chipotle aioli

MORNING TEA

20 each - Minimum 20

Seasonal fruit platter
Assorted finger sandwiches
French pastries
Tea & coffee

DESSERTS

Cheese board with Italian & Australian cheeses, lavosh & quince paste \$90

Assorted mini macarons \$100

Mini doughnut balls & Nutella \$65

Mini chocolate brownie & whipped cream \$65

Apple pie bites with caramel sauce \$65

PLATTERS

ALL TO SHARE

PRICE PER PLATTER 20 PIECES EACH

*EXCLUDING CAULIFLOWER & SQUID 60 PIECES EACH

VEGETARIAN

Korean fried cauliflower & sweet chilli Korean glaze	\$75
House made truffle & forest mushroom arancini with truffle aioli	\$80
Heirloom tomato & feta bruschetta	\$75
Beetroot & goats cheese tart, baby basil	\$80
Aged cheddar, leek & spinach quiche	\$85
Cheese board with Italian & Australian cheeses, lavosh & quince paste	\$90

PLATTERS

TO SHARE

Mix & match or add to a package

SHARE PLATTERS

Smoked salmon blinis with sour cream & dill (A)	\$100
Lamb skewers & zaatar (GF)(DF)	\$90
Beef burgundy pies & tomato relish	\$85
Pork & veal meatballs & tomato relish	\$85
Salt & Szechuan pepper calamari, lemon & aioli (GF) (I)	\$80
Tempura prawns & sesame mayo (DF) (I)	\$90
Southwest chicken wings & hot sauce	\$75
Steamed pork & chive dumplings, soy & ginger dressing (DF)	\$75
Satay chicken skewers & sweet soy	\$85
Peking duck spring rolls & hoisin sauce	\$95
Lobster spring rolls & Marie Rose sauce (I)	\$120

DESSERTS

Cheese board with Italian & Australian cheeses, lavosh & quince paste	\$90
Assorted mini macarons	\$100
Mini doughnut balls & Nutella	\$65
Mini chocolate brownie & whipped cream	\$65
Apple pie bites & caramel sauce	\$65

PLATTERS

ALL TO SHARE

ALL SERVED WITH TOMATO SAUCE

PUB CLASSICS

Mini sausage rolls 30pc	\$75
Burgundy party pies 20pc	\$85
Mac & cheese bites 30pc	\$65
1kg chicken nuggets	\$45
Fish cocktails 30pc (l)	\$85
Seasoned wedges	\$50
Mixed hot platter (l)	\$130

PLATTERS

TO SHARE

Mix & match or add to a package

SET MENU

TWO COURSES

\$49
PER PERSON
MINIMUM 20

THREE COURSES

\$59
PER PERSON
MINIMUM 20

ENTREES

Choice of two, served alternatively

Huon smoked salmon carpaccio with baby cos lettuce, capers, red onion & marinated feta (A)
Salt & szechuan pepper prawns with pickled chilli, fennel & aioli (I)
Mediterranean falafels with cauliflower, hummus, tabouli & dukkha
Seared scallops with cauliflower puree, truffle oil & bacon crumbs (I)
Homemade veal & pork meatballs, parmesan, basil, tomato sugo & flatbread
Lamb skewer with eggplant caviar, marinated feta, pickled red onion & dukkha

MAINS

Choice of two, served alternatively

Porchetta, marinated pork belly, crackling, creamy mash potato, broccolini & gravy
Lamb rump, Cowra lamb rump, baba ghanoush, squash, feta & red wine jus
Steamed Humpty Doo barramundi, Asian greens, ginger, shallots & wasabi & Yuzu (A)
Grainge beef rump 250g, creamy mash, field mushrooms & pepper sauce
Pumpkin ravioli, parmesan, pine nuts, rocket, burnt butter & sage
Chicken supreme, grilled chicken breast, potato gratin, broccolini & boscaiola sauce

DESSERTS

Choice of two, served alternatively

Sticky date, rhubarb, butterscotch sauce & vanilla ice cream
Lemon meringue tart, crumble & strawberries
Salted caramel tart, ginger beer poach pear & dollop cream
Coconut panna cotta, lychee, pineapple & almond biscotti
Oreo cheese cake, oreo crumbs & berry compote

SIDE DISHES

TO SHARE

Crispy chat potatoes &
garden leaf salad

BUFFET SPREADS

ROAST DINNER

\$45 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
Roast turkey & cranberry sauce

Steamed seasonal vegetables
Roast chat potatoes & Café de Paris butter
Caesar salad
Garden salad
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 (l)
Spaghetti pasta with prawn & chorizo (l)

\$260
\$390
\$520

ADDITIONALS

\$7 Per Person

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

All served with steamed rice

\$15 Per Person

Extra roast meat

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

Tonic

Soda Water

Raspberry Lemonade

PREMIUM

TAP BEERS

All tap 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

Kettle One Vodka

NON ALCOHOLIC

Post-mix soft drinks

All soft drinks in the standard
package plus juices

HOURS

2 HOURS \$35

3 HOURS \$45

4 HOURS \$55

5 HOURS \$65

HOURS

2 HOURS \$55

3 HOURS \$65

4 HOURS \$75

5 HOURS \$85

HOURS

2 HOURS \$90

3 HOURS \$105

4 HOURS \$120

5 HOURS \$135

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

Aurelia Prosecco
Craigmoor Rose
Il Fiore DOC NV
Woodbrook Farm Brut Cuvee
Chandon Brut Cuvee
Veuve Clicquot Brut

ROSE

Philip Shaw 'Pink Billy' Rose
Luna Rosa Rose

WHITE WINE

Fiore White Moscato
Ad Hoc Wallflower
Pikorua Sauvignon Blanc
Philip Shaw No. 19 Sauvignon Blanc
Woodbrook Farm House 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
Hentley Farm Villain & Vixen 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

To confirm a function booking, the following is required:

1. Complete the booking form - your function is not confirmed until Tahmoor Inn management has confirmed via email.
2. To secure your booking we require:
 - Room hire fee + a 50% deposit at the time of booking. All deposits are non-refundable, should you need to move the date, every effort will be made to move the function to another suitable date.
 - The remaining 50% of the package bill is to be paid at least 1 week prior to the event. This payment is non-refundable.
3. Sign the Terms & Conditions
 - Approximate number of guests attending and all important details should be notified to the functions manager at the time of booking the event. Numbers can increase up to 5 business days* prior to the event however not decrease.

PAYMENT

- To confirm booking, 100% of the complete package bill should be paid at least 1 week prior to the event.
- For any additional 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. Credit card details and I.D must be given as security for all food and beverage tabs.

INSURANCE/DAMAGES

- Our organisation will take reasonable care, but will not accept responsibility for damage 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 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, Tahmoor Inn reserves the right in it's absolute discretion to remove or exclude any person from the function or on Tahmoor Inn premises. No refunds, under any circumstances will be given for patrons removed from the function.
- Minors must be accompanied by a responsible adult at all times.
- When external suppliers are engaged for your booking, please note that the hotel is not liable for any results or outcomes related to their delivery and setup services. It is the responsibility of the external suppliers to fulfill their obligations, and any issues arising from their performance will need to be addressed directly with them.

BOOKING PACK

TERMS AND CONDITIONS

We also reserve the right, in our absolute discretion 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 restrict the ability of the Tahmoor Inn to comply with New South Wales laws, or has the ability to harm the reputation of Tahmoor Inn.
- The 50% remaining package cost and confirmation has not been made 1 week prior to the booking.

If you accept our terms and conditions, kindly sign this document, note the date, and send a signed copy to functions@tahmoorinn.com.au via email.

A return email confirmation from the hotel to the client will be sent to confirm the booking, the booking is not confirmed until the customer has received the confirmation email from the hotel.

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 / AMEX (Please circle)

Cardholder name

Card number

Expiry date

CVV (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?**

**A RESERVED SIGN WILL BE PLACED AT THE ENTRANCE OF YOUR EVENT
IF YOU WOULD LIKE THIS PERSONALISED, PLEASE WRITE YOUR DETAILS BELOW**

2715 REMEMBRANCE DRIVEWAY, TAHMOOR NSW 2573
02 4681 8505

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