

The Ideal Venue For Your Next Function

Functions & Events Packages

The Pavillion Function Centre is nestled amongst four acres of delightful scenery that creates an ideal setting for an elegant and exclusive event. Our unique and private venue is fully licensed and can cater for up to 150 guests for a seated meal, or 200 for a standing affair.

FUNCTION ROOM DETAILS

The Pavillion is our purpose built feature room. The glassed room allows a 260° view of our beautiful gardens and features a central dance floor, sound and lighting system. The Pavillion is wheelchair accessible and contains a private bar. Our beautiful gardens include a feature lake and tranquil water features. Perfect for seated dinners or cocktail functions.

Minimum prepaid spend amounts apply. Speak to your dedicated Function Coordinator for details. \$200 venue hire fee required to be paid as deposit at time of booking.

Public Holiday surcharges may apply 10% Sunday or 15% Public holiday.

Prices valid until 31 Dec 2019









The Pavillion Function Centre www.pavillion.com
Functions@pavillion.com.au
(02) 67609 247



Canapes

Sticky orange pork belly with kewpie mayonnaise
Chorizo sausage roll with sweet onion and capsicum relish
Tomato bruschetta with goats fetta
Gruyere cheese puffs with sour cream and chives
Prawn spring roll with chilli plum sauce
Crispy fried chicken tenderloins with paprika aioli
Thai fish cakes with chilli lime dipping sauce
Pork and ginger steamed dumplings with sweet soy sauce
Australian Cheese platter with fruit and nuts
Asparagus and fetta quiche
Smoked Nundle trout crostini with herb crème fraiche
Selection of breads and dips

One hour—\$10 per person—Selection of 5 canapes Two hours—\$19 per person—Selection of 8 canapes

Price is for inclusion with other meal options only. For standalone canapé options see Cocktail Style option below.

Entrees

Chicken pad Thai with thick rice noodles and crushed peanuts
Crab bruschetta with sourdough and goats fetta
Pappardelle pasta with beef ragout and marsala jus
Prawn fettuccine with champagne cream sauce
Satay chicken skewers with rice and fried shallots
Warm Thai beef salad with rice noodles
Mushroom and truffle risotto with shaved parmesan
Southern fried pork ribs with paprika aioli
Smoked Nundle trout with baby fennel and citrus and toasted almond salad
Handmade gnocchi with chorizo and saffron cream

\$12 per person Choice of two served alternately

Cocktaíl Style

Select five Canapes & two Entrees to be served on trays by wait staff One hour (selection of five canapés only) — \$17 per person
Two hours — \$32 per person
Three hours — \$44 per person

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Mains

Country roast (Choice of 2—beef, lamb, pork or chicken) served with roasted vegetables with rosemary salt, steamed greens with almond butter, and rich gravy

\$23 per person

Slow roasted scotch fillet with roasted root vegetables, broccolini and gravy Rolled pork belly roast with roasted apple salsa, baby carrots, crushed potato and thyme honey glaze

Grilled barramundi with a macadamia crust, kipfler potatoes, beurre blanc sauce and wilted spinach

Moroccan lamb backstrap with pearl cous cous, broccolini and mint yoghurt dressing

Roasted chicken breast with mushroom risotto and rocket parmesan salad Chicken wrapped in sage and prosciutto with potato wedges, asparagus and white wine cream

Braised beef cheek with pumpkin puree, green beans, roasted cherry tomatoes and red wine jus

Tandoori chicken breast with saffron rice, pistachio curry sauce

\$40 per person

Eye fillet medallions, wet polenta, beetroot walnut salsa and jus **\$48 per person**

Choice of two served alternately

Desserts

The Pavillion Donut Bar—Freshly made donut buffet

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The Pavillion Cookie Bar—Gourmet flavours with local Peel Valley milk

\$10 per person (choice of one)

Individual pavlova with whipped cream and fresh fruit

Sticky date pudding with vanilla bean ice-cream and caramel sauce

White chocolate and berry cheesecake

Warm chocolate brownie with vanilla bean ice-cream and Belgian chocolate sauce

Red velvet cake with cream cheese icing and shaved Belgian chocolate Apple and raspberry crumble with vanilla custard

\$10 per person (choice of two served alternately)

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Kíds Menu

Main

Cheeseburger and chips Crumbed chicken tenders with chips and tomato sauce Battered fish and chips with tartare sauce Chicken and bacon carbonara

Plus

Vanilla ice cream with chocolate topping, sprinkles and wafer **\$15 per person**

Híre Options

Tables

Additional tables:

Rectangular Table (seats 6 – 8) per table	\$20
Large Round Table (180cms, seats 10-12) per table	\$20
Small Round Table (150cms, seats 8-10) per table	\$20
7 guest tables are included as part of our wedding package	

Chairs and Covers

Centrepieces per table

White Tiffany		\$5
Chair covers		\$5

Decorations

- Round mirror, diamante scatters and a vase	
- Wooden circle, tea lights and a small vase	
Sashes per chair (Limited colours available)	\$1.5

Accommodation

Special accommodation discounts have been secured for you and your guests at a number of participating venues within Tamworth. Please enquire further if you would like more information on these exclusive rates.

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\$15