



QUALITY HOTEL
powerhouse

Wedding Packages

Your Day, Your Way



QUALITY HOTEL
powerhouse

Quality Hotel Powerhouse Armidale
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Quality Hotel Powerhouse Armidale

Congratulations on your engagement and thank-you for considering the Quality Hotel Powerhouse Armidale the opportunity to showcase your special day.

Every couple envisions how their day will be and the reception plays an important part in the success of that day. It is a celebration of their new life together; it's the beginning of a new chapter as they are now as one. The first dance is shared, is remembered and treasured for the rest of their lives and the reception venue must ensure all these moments are memorable.

From the moment you arrive, our dedicated wedding coordinator will be on hand ensuring that your wedding day is faultless. We will ensure that the smallest details are attended to with style and care, so you and your guests can simply relax and enjoy your wedding day.

The ambience of our reception room as the candles are twinkling and guests are arriving is magical. The well appointed room comfortably sit a maximum of 100 people and opens onto a private balcony. A large dance floor is set aside and your guests can dine and enjoy themselves with ample room and private bar facilities.

The Quality Hotel Powerhouse Armidale has recently completed a \$4.5 million accommodation upgrade and refurbishment. The rooms are world class and your guests will always share fond memories of your special day.

We look forward to welcoming you and your guests to the Quality Hotel Powerhouse Armidale and working with you to plan the wedding of your dreams.

Warm Wishes

Shane Ross

Shane Ross

Hotel Operations Manager





Quality Hotel Powerhouse Armidale

In the following pages you will find our specially created all-inclusive packages. Also included is our selection of menus for you to appraise.

Alternatively, allow us to tailor a personalised package just for you.

Why Choose Quality Hotel Powerhouse

*Dedicated and experienced wedding coordinator available
to meet your needs*

Superb gourmet catering

*Complimentary menu tasting for the bride and groom
which also includes two family members or close friends*

*Complimentary wine tasting for the bride and groom
which also includes two family members or close friends*

World class onsite accommodation available for guests

All inclusive packages or a package tailored to your own needs

High level of professionalism and expertise

Exquisite bridal suite

Complimentary breakfast for the newlyweds





Deluxe Wedding Package

Please Note: Minimum Numbers for Package 50 People

Pre Dinner Canapés

*Chefs selection of hot and cold Canapés served on arrival
duration approx 30 minutes*

Banquet Dinner

Two or three-course alternate serve dinner

Beverages

*4 hours of unlimited service of
Morgan's Bay Sauvignon Blanc, Sparkling Wine
Warburn Estate Shiraz
Stony Peak Shiraz Cabernet Sauvignon
Standard beer, juice and soft drinks*

Decorations

*Skirted Bridal table, white linen tablecloths and napkins
Chair covers for each chair in the reception room*

Accommodation

*Chocolates and fine Australian sparkling wine on arrival
Overnight accommodation in our bridal suite for the bride and groom
Full Al-la-carte breakfast the next morning for the bride and groom
Late check out of 12pm*

Entertainment

Parquetry dance floor, Lectern, Microphone and public address system

Room Hire

6 Hour hire of the Wedding Room

Package price inclusive of all the above

*From Deluxe Menu 3 courses \$100.00 per person
From Deluxe Menu 2 courses \$90.00 per person*

**Deduct \$3.00 per guest from your package cost
if you choose Soup exclusively as your Entrée**





Deluxe Menu Selections

Please choose two meals from each course, which will be served alternately

Menus are Subject to Change

Deduct \$3.00 per guest from your package cost
if you choose Soup exclusively as your Entrée

Soup

French Onion with Blue Cheese Crouton

Thai Pumpkin with Coriander Oil

Tomato and Basil with Bacon

Green Pea and Ham with Sippets

Chicken and Corn Broth

Cream of Mushroom

Entrée

*Bruschetta with Confit Mushroom, oven roasted Tomato
and Fetta with Balsamic dressing*

Smoked Salmon with Macadamia Waldorf and Horseradish dressing

Thai Beef Salad with Asian glass noodles and Saeng Wah sauce

Slow cooked Pork Belly with Apple puree and Beetroot jam

Prosciutto wrapped Chicken Tenderloins on herb Risotto cake and Sauce Verge

Main

Pecan Stuffed Chicken Supreme with Pea Puree and bread pudding

Pumpkin Tart with sautéed Spinach and Roast Tomato Sauce

*Saikyo Marinated Salmon Fillet on Soba noodles
with Wakame Seaweed and Lime emulsion*

Barramundi on Celeriac Risotto with sauce Gribiche and Brussell sprouts

Beef Striploin with onion Jalousie, braised lettuce and red wine Jus

*Pork Cutlet on Roast Parsnip, Curry Sauce, Poppadum,
Tomato Salsa and Raita*

Dessert

Your Wedding Cake served plated with Berry Coulis and Cream





Gold Wedding Package

Please Note: Minimum Numbers for Package 50 People

Pre Dinner Canapés

*Chefs selection of hot and cold canapés served on arrival
duration approx 30 minutes*

Banquet Dinner

Two or three-course alternate serve dinner

Beverages

*5 hours of unlimited service of
Morgan's Bay Sauvignon Blanc, Sparkling Wine
The Habitat Shiraz
Stony Peak Shiraz Cabernet Sauvignon
Standard beer, juice and soft drinks*

Decorations

*Skirted bridal table, white linen tablecloths and napkins
Chair covers for each chair in the reception room*

Accommodation

*Chocolates and fine Australian sparkling wine on arrival
Overnight accommodation in our bridal suite for the bride and groom
Full Al-la-carte breakfast the next morning for the bride and groom
Late check out of 12pm*

Entertainment

Parquetry dance floor, Lectern, Microphone and public address system

Room Hire

6 Hour hire of the Wedding Room

Package price inclusive of all the above

*From Gold Menu 3 courses \$120.00 per person
From Gold Menu 2 courses \$110.00 per person*





Gold Menu Selections

Please choose two meals from each course, which will be served alternately
Menus are Subject to Change

Entree

Bruschetta with Confit Mushroom, Oven Roasted Tomato, Fetta with Balsamic Dressing

Smoked Salmon with Macadamia Waldorf and Horseradish Dressing

Thai Beef Salad with Asian Glass Noodles and Saeng Wah Sauce

*Caesar Salad with Cos Lettuce, Crisp Bacon, Parmesan, Garlic Crouton
finished with traditional Dressing*

Slow Cooked Pork Belly with Apple Puree and Beetroot Jam

Prosciutto Wrapped Chicken Tenderloins on Herb Risotto Cake and Sauce Verge

A Tian of Prawn and Avocado with Gazpacho Dressing

Main

Pecan Stuffed Chicken Supreme with Pea Puree and Bread Pudding

Pumpkin Tart with Sautéed Spinach and Roast Tomato Sauce

*Saikyo Marinated Salmon Fillet on Soba Noodles
with Wakame Seaweed and Lime Emulsion*

Barramundi on Celeriac Risotto with Sauce Gribiche and Brussell Sprouts

Beef Striploin with Onion Jalousie, Braised Lettuce and Red Wine Jus

Pork Cutlet on Roast Parsnip, Curry Sauce, Poppadum, Tomato Salsa and Raita

Lamb Rump on Potato Roesti, Herb Panada and Cauliflower Foam

Dessert

Sticky Date Pudding served with Butterscotch Sauce and Double Cream

Chocolate Tart served with Liquorice Ice cream

Walcha Honey Cheesecake with Orange Syrup

Vanilla Crème Brulee with Berry Compote

Traditional Tiramisu with Espresso Chocolate Sauce

Summer Berry Pudding with Minted Coulis





Signature Wedding Package

Please Note: Minimum Numbers for Package 60 People

Pre Dinner Canapés

*Chefs selection of hot and cold canapés served on arrival
duration approx 60 minutes*

Banquet Dinner

Three-course alternate serve dinner

Beverages

*5 hours of unlimited service of
Morgan's Bay Sauvignon Blanc and Sparkling Wine
Earthworks Barossa Valley Shiraz
Penfolds '76' Shiraz Cabernet
Premium beer, juice and soft drinks
Complimentary glass of Port for each Guest*

Decorations

*Skirted bridal table, white linen tablecloths and napkins
Chair covers for each chair in the reception room*

Accommodation

*Chocolates and fine French sparkling wine on arrival
Complimentary cheese and fruit platter placed in bridal suite
Overnight accommodation in our bridal suite for the bride and groom
Full Al-la-carte breakfast provided for the bride and groom
Late check out of 12pm*

Entertainment

Parquetry dance floor, Lectern, Microphone and public address system

Complimentary Anniversary Dinner

*Re-live the moment as the bride and groom are cordially invited to the Restaurant
One year later for a complimentary Dinner for two.*

Package price inclusive of all the above

From Signature Menu 3 courses \$145.00 per person





Signature Menu Selections

Please choose two meals from each course, which will be served alternately
Menus are Subject to Change

Entree

Tempura Nori Rolls with Pickled Ginger, Wakame Seaweed and Wasabi Mayonnaise

*Charcuterie Plate with Duck Rilette, Sliced Salami and Pate
with Balsamic Onions and Cumberland Sauce*

Truffled Mushroom Tart with Wild Rocquette and Parmesan Salad

Seared Quail with Parsnip Puree, Crisp Prosciutto and Basil Oil

Ham Terrine with Pea Puree, Apricot Chutney and Micro Leaves

Smoked Salmon Lasagne with Mediterranean Vegetables, Avocado and Caper Dressing

Main

Basil Chicken Supreme on Gnocchi Romaine with Char grilled Vegetables and Balsamic Jus

Lamb Rack with Sweet Potato Mash, Dutch Carrots, Date Filo Parcel and Basil Tzatziki

Seared Salmon Fillet on Beetroot Risotto with Chive Beurre Blanc

Barramundi with Macadamia Crust, Broccolini, Cocotte Potato and Brown Butter Sauce

Beef Fillet with Confit Field Mushroom, Café de Paris Butter and Sautéed Green Beans

*Pork Medallion on Apple Puree, Tempura Asparagus
and Asian Slaw with Aromatic Dressing*

Daube of Beef on Truffled Mash Potato with Golden French Shallots and Lardons

Veal Cutlet with Pumpkin Puree, Mushroom Timbale and Madeira Jus

Dessert

Profiteroles filled with Crème Patisserie served with White Chocolate Sauce

Vanilla Bavarois with Saffron Poached Pear and Sauce Anglaise

Strawberry Sable with Fresh Cream and Berry Sorbet

Kahlua Crème Caramel with Date Ice cream and Hazelnut Biscotti

Fruit Tart with Raspberry and Rhubarb Coulis

Bittersweet Chocolate Mousse with Cointreau Jelly and Orange Segments





Upgrade Canapés For Your Wedding

To upgrade your wedding package and personally select your own Canapés,
please choose from the following menu options

Select any 4 from the following an additional \$10.00 per guest

Select any 6 from the following an additional \$15.00 per guest

Cold Canapés

Peppered Beef with Red Onion Confit

Assorted Sushi Rolls with Vegetarian Options

Mini Scone with Smoked Salmon and Preserved Lemon Cream

Duck Liver Pate En Croute with Orange Jam

Vietnamese Rice Paper Rolls with Spicy Peanut Dressing

Smoked Chicken with Snow Pea Salad and Water Chestnut

Chilled Gazpacho Shot

Salmon Tartare with Crème Friaiche

Goats Cheese and Fig Baklava

Hot Canapés

Mini Tart with Lime Royale, Seared Scallop and Balsamic Dressing

Cheese and Sage Arrancicini with Tomato Dipping Sauce

Tandoori Chicken Kebabs with Minted Yoghurt

Mini Margherita with Pesto

Tartlet of Truffled Scrambled Egg with Chive

White Bait Fritters with Lemon and Herb Mayonnaise

Tempura Asparagus with Blue Cheese Dip

Pea Pancake with Prawn and Prosciutto

Char grilled Lamb on Turkish Bread with Tzatziki





Cocktail Wedding Package

Please Note: Minimum Numbers for Package 60 People

Beverages

4 hours of unlimited service of
Morgan's Bay Sauvignon Blanc, Sparkling Wine
Warburn Estate Shiraz
Stony Peak Shiraz Cabernet Sauvignon
Standard beer, juice and soft drinks

Decorations

Skirted Bridal table, white linen tablecloths and napkins

Accommodation

Chocolates and fine Australian sparkling wine on arrival
Overnight accommodation in our bridal suite for the bride and groom
Full Al-la-carte breakfast the next morning for the bride and groom
Late check out of 12pm

Entertainment

Parquetry dance floor, Lectern, Microphone and public address system

Room Hire

6 Hour hire of the Wedding Room

Package price inclusive of all the above

From Cocktail Menu \$160.00 per person





Cocktail Wedding Package

Cocktail Receptions include

Hot and Cold Canapés over a 3 Hour Period

Please select a maximum of 10 Hot and / or Cold Canapés

On Arrival

Antipasto Platters

*Including a Selection of Continental Meats, Dips,
Crudités, Cheeses, Olives and Turkish Bread*

Cold Canapés

Peppered Beef with Red Onion Confit

Assorted Sushi Rolls with Vegetarian Options

Mini Scone with Smoked Salmon and Preserved Lemon Cream

Duck Liver Pate En Croute with Orange Jam

Vietnamese Rice Paper Rolls with Spicy Peanut Dressing

Smoked Chicken with Snow Pea Salad and Water Chestnut

Chilled Gazpacho Shot

Salmon Tartare with Crème Fraîche

Goats Cheese and Fig Baklava

Hot Canapés

Mini Tart with Lime Royale, Seared Scallop and Balsamic Dressing

Cheese and Sage Arrancicini with Tomato Dipping Sauce

Tandoori Chicken Kebabs with Minted Yoghurt

Mini Margherita with Pesto

Tartlet of Truffled Scrambled Egg with Chive

White Bait Fritters with Lemon and Herb Mayonnaise

Tempura Asparagus with Blue Cheese Dip

Pea Pancake with Prawn and Prosciutto

Char grilled Lamb on Turkish Bread with Tzatziki





Cocktail Wedding Package

Cocktail Receptions include
Hot and Cold Canapés over a 3 Hour Period

Upgrade Options

Seafood Bisque with Champagne Sabayon

Natural Oysters served with Marie Rose Sauce or Bloody Mary Shot

Salt and Pepper Squid with Lime Mayonnaise served in Noodle Boxes

Chicken Stir Fry with Egg Noodles served in Noodle Boxes

\$8.00 per person per item
Please note only in conjunction with
Cocktail Receptions Only

Dessert

Petit Dessert Buffet accompanied by Whipped Cream and Coulis

OR

Assorted Australian Cheeses served with Seasonal Fresh Fruit, Water Crackers and Lavosh

Followed By

Tea and Coffee with

Your Wedding Cake served on platters





TERMS AND CONDITIONS

Thank you for choosing Quality Hotel Powerhouse Armidale as the venue for your wedding. To ensure the success of your wedding please sign the following Wedding Terms and Conditions and return with your deposit for confirmation of your booking.

CONFIRMATION:- The hotel will hold any date tentatively for a period of seven (7) days. After seven (7) days has expired the hotel will automatically release the date, unless the booking is confirmed.

A booking is not confirmed unless a full deposit and signed terms and conditions has been received.

DEPOSITS:- To confirm a booking the Hotel requires a **booking fee of \$500.00** together with a signed copy of these Terms & Conditions. This booking fee will be refunded seven (7) days after your wedding, subject to any deductions for damage. Upon receipt of the deposit a confirmation will be sent from the hotel stating the details and the terms and conditions of your booking.

FINAL NUMBERS:- A guaranteed minimum number of guests are required no later than seven (7) working days prior to the date of the event. These are final numbers and the hotel will prepare and charge based upon the guaranteed minimum numbers supplied by the client. If the actual numbers exceed the numbers advised 7 days prior, the additional covers will be charged at the same rate.

SURCHARGES:- The following surcharges will be payable:

Labour/ Room Hire Surcharges : (Applicable for all events)
After Midnight: \$250.00 per hour or part thereof

CANCELLATIONS:- Any cancellations must be received in writing:
If the wedding is cancelled, then the following cancellation fees apply:

Entire wedding cancelled with:

Notice of 12 MONTHS or more, 100% of your deposit will be refunded

Notice of 7-12 MONTHS, 100% of your deposit will be refunded, subject to the space being resold.

Notice of 4-6 MONTHS, 50% of the deposit will be refunded, subject to the space being resold.

Notice of 4-2 MONTHS, No Refund of the deposit

Notice of 2 MONTHS or less - A charge of 100% of the estimated catering costs as per agreed event details will apply.

PAYMENT:- Final Payment for the wedding must be made in full not less than seven (7) days prior to the date of the wedding. The Hotel will provide the Patron with an estimate of the cost of the event. Including Food, beverage and room hire charges. The Patron must make full pre-payment of this estimated cost by Bank Cheque or direct credit to the Hotel's account. **The Hotel shall be under no obligation to proceed with the event unless such payment is made and for the purpose of dealing with the deposit, the Hotel shall be entitled to treat the event as having been cancelled.**

The final account and any extras incurred on the day must be paid on departure from the hotel. A credit card guarantee is required for this and any extras incurred on the day.

Bridal Suite Accommodation: The client must submit a valid credit card for the complimentary bridal suite; to cover any additional charges to the room. Including; mini-bar, room service and any charge back information to their room account. Check in time: **may** be available after 11.00am but cannot be guaranteed.

PRICE VARIATIONS:- whilst endeavouring to maintain all printed prices, they may be increased at management's discretion.

DAMAGE:- The patron is financially liable and agrees to indemnify the Hotel for all damage sustained to the Hotel and grounds during an event as an action of invitees/guests of the organiser. This also applies to any damage caused by guests for the event staying overnight in the Hotel. Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the Hotel, as you will be responsible for any damage to painted surfaces.





INSURANCE:- Quality Hotel Powerhouse Armidale does not accept responsibility for any injury or damage sustained to a client or one of their guests caused by a contractor employed by the client. The client is responsible for ensuring that any contractor employed to provide goods or services to the client at Quality Hotel Powerhouse has adequate Public Liability Indemnity Insurance.

Whilst the staff of the hotel will take every care with the security and protection of property and guests, we are unable to accept any responsibility for damage or loss of property before, during or after the event. We recommend patrons to arrange their own insurance.

ROOM ASSIGNMENT:- If the rooms reserved herein cannot be made available to the Patron for causes beyond the control of the Hotel or if a substantial drop in final numbers occurs, the Hotel reserves the right to substitute similar or comparable rooms for the event, which substitution shall be deemed by the Patron as full performance of the Hotel's obligations under this agreement. This applies to accommodation, meeting and banquet rooms.

Other Functions - The Hotel reserves the right to book other functions in the same function room the day before the scheduled function commencement time. Additionally the Hotel reserves the right to book another function in adjoining rooms at any time.

Delivery and Collection of goods - The Hotel will only accept delivery of goods two working days prior to an event and all goods must be collected within two working days of the conclusion of the event. All goods are to be delivered to the Hotel between 9am and 4pm. Monday to Friday except where a public holiday falls through the week. The Hotel will not accept responsibility for any items delivered or left for collection outside of these times and periods. All items delivered must be clearly addressed with contact name etc.

CONDUCT OF EVENT:- The Patron agrees to begin their event at the scheduled time and agrees to have their guests; invitees and other persons vacate the designated event space at the closing hour indicated including the removal of any exhibits, set-ups and personal belongings. All items in the function room must be removed by 11.30pm on the eve of the function, unless prior arrangements are made with the Function Manager.

Music: All music played in the function room must conclude by 11.30pm.

BEVERAGE POLICY – RESPONSIBLE SERVICE OF ALCOHOL:- Quality Hotel Powerhouse upholds the principles of responsible service of alcohol. It is an offence to supply liquor to persons under the age of eighteen (18) years and the penalty is severe. Clients are asked to ensure that under age persons amongst their guests are not supplied with liquor. Our bar staff will refuse to serve liquor in any case where the person is suspected of being under age and will request that the persons present photographic identification.

Service will be refused to any persons who show signs of intoxication. As by law the guest will be asked to leave the premises immediately, transport and duty of care will be provided for the guest by the staff.

Guests are required to vacate our premises no later than thirty (30) minutes after the bar has closed, otherwise a labour charge of \$85.00 per half hour will apply. Due to licence requirements we are unable to allow any liquor to be brought onto or removed from the premises.

CONTENT OF EVENT:- The event shall be conducted in all respects in an orderly and lawful manner and in accordance with the conditions attaching to the Hotel's licences granted pursuant to the Liquor Act, 1982. The Hotel reserves the right to terminate the event immediately in the case of any breach of this provision and the Hotel shall be under no liability to the Patron for any costs, damages or expenses whatsoever arising from such termination.

Appointments and Meetings: Visits to the hotel with the Function Manager are by appointment only.

Decorations: Unfortunately, no sprinkles, Glitter, magic mist, pot purri, confetti, rice or table scatters are allowed on the tables at the Quality Hotel Powerhouse.





Date of Wedding: _____

Room required: _____

Name of Bride: _____

Name of Groom: _____

Phone : _____

Phone: _____

Final payment due: _____

Approximate numbers attending: _____

Signed: _____

Name: _____

Date: _____

Deposit Required:

Method of Payment: Credit Card Cheque Cash Other

Card Type: _____ Card # _____

Expiry: _____ Name on Card: _____

Settlement of Account:

Account to be paid on departure by company cheque or credit card unless otherwise arranged.

Tick here if you would like the final balance of your account charged to the above Credit Card.

Name of Person Authorising Booking & Deposit: _____

Position: _____

Signature: _____

* Please note the following credit card surcharges apply: 1.5% Master Card and Visa Card
2.5% Amex Card and Diners Card

*On behalf of the team at the Quality Hotel Powerhouse Armidale;
thank-you for your Wedding Day enquiry.*

*Please let myself know when you wish to proceed further, and I will arrange an
appointment with you both to show why the Quality Hotel Powerhouse Armidale
offers superior location, experience and reputation to ensure your special day,
is an occasion you will remember forever.*

Kindest Regards

Shane Ross

Shane Ross

Hotel Operations Manager

