

*After lunch why not
stay with us and relax!*

*Bask by the pool
Soak in the spa
Sauna off some of the pudding*

*Or just meander to your room
and sleep off lunch in
air conditioned luxury*

*Tamworth
Deluxe Accommodation
from \$160.00*

Family Rooms are available on request

*For all enquiries or bookings call
(02) 67667000 or email
banquets@qualityhotelpowerhouse.com.au*

All rates quoted are subject to availability



Booking Form

Name: _____

Address: _____

Contact Phone: _____

Email: _____

- Guy Kable Room Tamworth
- Monty's Restaurant Tamworth
- The Workshop Café Tamworth

Arrival Time

- 12:00pm
- 12.30pm
- 1.00pm

Please attach names, ages & sex of children
up to 12 years of age

Payment:

_____ Adults @ \$ _____ = \$ _____

_____ Children @ \$ _____ = \$ _____

Total \$ _____

Cheque Visa MasterCard Amex

Full payment must be received by 20th December 2011

Credit Card No

_____ / _____

Expiry Date

Contact

Quality Hotel Powerhouse

Armidale Road

TAMWORTH NSW 2340

Tel (02) 6766 7000 Fax (02) 6766 7748

*Cancellations after the 20th of December 2011
will result in a 50% cancellation fee



QUALITY HOTEL
powerhouse

Christmas Day

*Share the magic and traditions of
Christmas with family and friends
at*

The Quality Hotel Powerhouse Tamworth



Guy Cable Room

Christmas & Wine Buffet

Selection of bread rolls and homemade butter

Traditional Cold Selections

Honey roast ham, with fruits and home made chutney

*Roast Sirloin of Hereford prime beef
Pastrami, salami and roast turkey.*

Traditional Hot Selections

*Roast glazed ham, with rosemary sauce
Roast Sirloin of Hereford prime beef*

Seafood Selections

Whole baked salmon, Chargrilled salmon fillets & Smoked salmon, Tasmanian Pacific oysters, Queensland prawns, Steamed mussels and an Arc-En-Ceil smoked trout salad.

Accompaniments

*Tomato, red onion and basil salad, Caesar salad, Potato spring onion and bacon salad, Pasta artichoke sun-dried tomato and tapenade salad, Salad of cucumber with a mint yoghurt,
Roast potatoes, Roast pumpkin and a Panache of vegetables*

Desserts

*Vanilla and blueberry crème brulee
White chocolate tarts
Traditional Christmas pudding with brandy custard
Strawberry pavlova
A platter of the finest Australian cheeses
Tea, percolated coffee and mints*

\$135 .00 per adults

\$55 per child aged 4 - 12 years

Children 3 years and under free

Workshop Cafe

Christmas Buffet

Selection of bread rolls and homemade butter

Traditional Cold Selections

Honey roast ham, with fruits and home made chutney

*Roast Sirloin of Hereford prime beef
Pastrami, salami and roast turkey.*

Traditional Hot Selections

*Roast glazed ham, with rosemary sauce
Roast Sirloin of Hereford prime beef*

Seafood Selections

Whole baked salmon, Chargrilled salmon fillets & Smoked salmon, Tasmanian Pacific oysters, Queensland prawns, Steamed mussels and an Arc-En-Ceil smoked trout salad.

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Roast potatoes, Roast pumpkin and a Panache of vegetables*

Desserts

*Vanilla and blueberry crème brulee
white chocolate tarts
Traditional Christmas pudding with brandy custard
Strawberry pavlova
A platter of the finest Australian cheeses
Tea, percolated coffee and mints*

\$110 .00 per adults

\$55 per child aged 4 - 12 years

Children 3 years and under free

Monty's Fine Dining

A selection of canapés & sparkling wine on arrival

Starter

A salad of crab and oyster with a vanilla and saffron dressing

Entrée

A ravioli of goats cheese, roquette and wild mushrooms with a herb broth.

or

Breast of smoked chicken with a feuillée of tiger prawn and bok choy.

or

A salad of smoked salmon, with a caper, onion and herb dressing.

Main

Traditional roast turkey, with a cranberry sage and onion stuffing, crisp home smoked bacon and a panache of vegetables and red wine sauce

or

Eye fillet of Hereford prime beef on bed of Lyonnaise potatoes, bacon, artichokes and spinach, and a port sauce.

or

Fillet of barramundi, with a lemon, crab and caraway crust, spinach linguini and a trout caviar sauce.

Dessert

Traditional Christmas pudding with a brandy custard

or

Iced white chocolate marquise with a dark chocolate and mint cigar.

or

A selection of Australian cheeses with water crackers and fruit

Tea, espresso coffee and homemade truffles

\$155 per adult

Monty's is an adults only Restaurant