

day catering

Deluxe Package

Per day \$49 p/p

Per half day \$42 p/p

Meeting room hire from 8am – 5.30pm

Arrival tea and coffee

Morning tea

Lunch – Working Lunch 1

Afternoon tea

Signature Package

Per day \$56 p/p

Per half day \$48 p/p

Meeting room hire from 8am – 5.30pm

Arrival tea and coffee

Morning tea

Lunch – Select from Working Lunch 2 or 3

Afternoon tea

Note: Our Deluxe & Signature Packages are only available for a minimum of 20 people. For smaller numbers please discuss options with our friendly Events Team.

For further information, call the Powerhouse Events Team:
Armidale 02 6772 7788 or events@qhparm.com.au



QUALITY HOTEL
powerhouse



breakfast

Continental Breakfast Buffet \$21.90 p/p

Pastries, croissants, muffins, assorted fresh breads & toast
Seasonal fruit, yoghurt, cereal, muesli
Orange juice, freshly brewed tea & coffee

Plated Hot Breakfast \$26 p/p

Freshly sliced fruit plate, individual bircher muesli cups,
berry compote, yoghurt to the table to share
Scrambled eggs, bacon, sausage, potato cake, mushrooms,
tomato, toast
Orange juice, freshly brewed tea & coffee

OR

Alternate drop of:

Eggs benedict, boneless sliced leg ham OR
Scrambled eggs, smoked salmon

The Ultimate Breakfast \$29.90 p/p

Continental Breakfast Buffet
Scrambled eggs, bacon, sausage, potato cake, mushrooms, tomato
Orange juice, freshly brewed tea & coffee

Espresso coffee \$5 p/p

Note: Espresso coffee available for a maximum of 20 people

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Lunch

Working Lunch 1 \$19.50 per person

Minimum 10 people.

Create your own delicious lunch from our fresh selection of gourmet meats, breads, salads & condiments
Fresh seasonal fruit platter & chilled sparkling drinks

OR served alternately:

Tempura fish & chips, house made tartare sauce, garden salad
Smoked chicken Caesar salad, anchovies, cos lettuce, garlic croutons, parmesan, poached egg
Chilled sparkling drinks

Working Lunch 2 \$26.50 per person

Minimum 10 people.

Create your own delicious lunch from our fresh selection of gourmet meats, breads, salads & condiments
Gourmet pizzas, potato wedges with sweet chilli sauce, sour cream
Fresh seasonal fruit platter & chilled sparkling drinks

OR a selection of two dishes served alternately:

Poached salmon fillet, potato, green bean, red onion salad
Chicken & prawn broth, spring vegetables, cous cous
Roast chicken salad, mustard & herb mayonnaise
Braised Country Fresh lamb, ratatouille, steamed jasmine rice
Thai beef salad, crunchy noodles, cashews, palm sugar dressing
House made quiche with fresh salad
Chilled sparkling drinks

Working Lunch 3 – Buffet \$32 per person

Minimum 10 people.

A selection of two dishes served with either rice, pasta or potatoes:
Fillet of salmon Provençale with penne
Thai green chicken curry, Asian vegetables, steamed rice
Lamb Rogan Josh, steamed jasmine rice
Moroccan lamb stew with dates, lemon, fresh oregano
Pork, apple, bacon & sage stew, roast chat potatoes
Roasted root vegetable lasagne with a rosemary & onion crust
Roast red capsicum, pesto & parmesan pappardelle
A selection of fresh salads & fruit
Chilled sparkling drinks

Under 10 people are welcome to order from Azka Restaurant Menu.

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tailored catering

Refreshments

Freshly brewed tea & coffee \$4.50 p/p
Barista made coffee & tea selection \$5 p/p
Continuous tea & coffee \$8.50 p/p
Fresh fruit juice \$4.50 p/p
Morning or Afternoon Tea \$8.80 p/p

Freshly brewed tea & coffee

Select two of the following:

Freshly baked muffins
House made scones with jam & cream
Petite Danish pastries
Homemade slices
Chocolate fudge brownies
Chef's selection of home baked biscuits
Blinis with strawberries & fresh cream
Savoury frittatas
Ham & cheese croissants
Mini house made pizzas
Fresh fruit skewers

Lunch

Working Lunch 1 \$19.50 p/p
Working Lunch 2 \$26.50 p/p
Working Lunch 3 \$32.00 p/p

Share Platters

Gourmet sandwiches – selection of fresh gourmet wraps or rolls
(1.5 sandwiches p/p) \$18.50 p/p
Hot canapés – three hot food selections from Cocktail menu
(approx. 24 items) \$90
Gourmet dips – selection of house made dips with fresh
vegetables, bread & crackers \$60
Antipasto – selection of cured meats, semi-dried tomatoes, cheese,
olives & dips with fresh bread & crackers (serves approx. 10) \$95
Cheese – local & imported cheeses with fruit, nuts & crackers
(serves approx. 10) \$90
Fruit – fresh seasonal sliced fruit (serves approx. 10) \$60

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