

Functions & Events

We Would Love to Host Your Next Event

Our function room features a modern, contemporary design, warm lighting, floor-to-ceiling windows and breathtaking views of the headland. We can comfortably accommodate up to 110 guests for a cocktail reception and 80 guests for a seated reception.

We offer a range of accommodation options for you and your guests including four stunning heritage rooms, which feature stylish interiors, ensuite, tea and coffee facilities and balconies overlooking the magnificent Tathra headland.

Function menu is available for groups of 50 or more.

SAMPLE MENUS

Entrée

House made gnocchi with blistered cherry tomatoes and basil pesto
with shaved parmesan

Grilled asparagus with poached quail's eggs and dukka
(Vegan option; no eggs)

Smoked salmon carpaccio with a caper, dill, shaved fennel and Spanish onion salad
with olive oil

Mountain Pepper berry crusted kangaroo fillet on sweet potato puree
and bearnaise sauce

Crystal Bay prawn cocktail with smoked tomato spicy sauce

Tathra oysters simply natural or chili ginger and coriander dressing

Lamb koftas on eggplant kasundi with mint raita

Lemon myrtle salted calamari with rocket leaves, aioli and lime

Seared scallops on grilled chorizo and celeriac puree

Mains

Grilled fish of the day topped with a lemon myrtle scallop souffle
saffron caper sauce

Fillet mignon on roasted field mushroom, creamy mash potato,
asparagus and bearnaise sauce

House smoked Tasmanian salmon, roasted garlic chats, shaved fennel
and lightly pickled cucumber salad

Chicken breast crusted in dukka, filled with mushroom duxelle, broccolini
and drizzle of truffle oil

Confit duck on Asian vermicelli noodle salad, hoisin and ginger broth

Veal paupiettes on creamy mash, asparagus and pipperade relish

Cold seafood assiette - Tathra oysters, house smoked salmon, Crystal Bay
prawns, pickled calamari and mussels with lemon and aioli

Roasted spatchcock, wrapped in prosciutto and sage stuffing
on confit garlic mash and steamed green shallots

Desserts

Soft chocolate pudding with marshmallow and raspberry coulis

Mango panna cotta with toasted shaved coconut and fresh mango

Lemon curd tart with double cream

Apricot baked cheese cake with vanilla bean ice cream

Fig and almond frangipani flan double cream

Tiramisu with mocha sauce and fresh strawberries

Menu variations and prices

- Our chef will advise prices after you choose your menu. We are happy to discuss menus with you if you need other options.
- If a selected menu item can no longer be provided, we will contact you to discuss an alternate selection.

Guests with food allergies

Food that is served may contain traces of nuts or nut products. We do not accept any responsibility for food consumed by people who may have allergies.

Terms and Conditions

Minimum spend requirements for the private use of the area

- Minimum spends include room hire fee and all food/drink charges.

[Dining Room]

- \$3,000 Saturday & Sunday EVENING
- \$2,000 Monday to Friday EVENING
- \$2,000 Saturday LUNCH

Accommodation

Evening function with entertainment MUST also book the four heritage rooms.

Deposit - Confirmation of booking

A deposit of \$500 is required to secure your event. We do not hold tentative bookings.

Final confirmation of arrangements

Menu and beverage arrangements, entertainment, final numbers, seating plans, room set-up and any dietary requirements are confirmed no less than 4 weeks prior to an event. The manager will contact you to arrange a final meeting. Please note: final number of guests is the minimum number invoiced, even if the actual number of guests attending drops after this time. Final numbers may increase up to 48 hours prior to the function.

Commencement and departure times

The function will commence at the agreed time scheduled. If the function commencement is delayed, the function will still be bound to finish at the scheduled time. The client agrees to vacate the designated space at the scheduled time.

Responsibility and conduct of guests

The client will assume responsibility for any damage to or loss of any client property left on the premises prior to, during or following a function. The client is financially responsible for any damage sustained to fittings, property, accommodation or equipment by the client, guests or outside contractors prior to, during or after the function. Any damage caused by guests will be the financial responsibility of the client and the costs associated with repairs or cleaning will be charged to your final account.

Duty of care

Under the liquor licensing Act 1988, we have a duty of care to all our clients and guests regarding the responsible service of alcohol. The Tathra Hotel reserves the right to refuse the service of alcohol to persons deemed intoxicated and may likely harm themselves or other persons or property.

Entertainment

A DJ or band playing will be required to comply with hotel noise regulations. Any noise level that becomes excessive will be moderated by management.

Non-available periods

The Tathra Hotel is unable to host private functions for the duration of the summer season (Boxing Day through to January 27th), some school holidays and long weekends. A surcharge of 50% will be charged for public holidays.

Decorations

Setting up of decorations are the responsibility of the client at an agreed time with the manager.

BYO

No alcohol may be brought onto the premises. In addition, food may not be brought into the function room.

Outstanding accounts

All outstanding accounts including bar, restaurant or accommodation charges will be charged to the listed credit card unless otherwise arranged. This includes guest tabs.