



The Pig and Tinder Box,
429 Peel Street, Tamworth



The Pavillion Function Centre and
Gardens, Cnr Back Kootingal &
Nundle Roads, Nemingha



Deco Wine Bar and Restaurant,
330 Peel Street, Tamworth



Hopscotch Restaurant and Bar,
Cnr Kable Ave. & Hill Street,
Tamworth

This Christmas, celebrate your way with the
Central Hospitality Group.

Whether you're planning an intimate dinner at
DECO, a relaxed celebration at Hopscotch, a
casual gathering at The Pig & Tinder Box, or a
grand occasion at The Pavillion, you'll find the
perfect setting for your Christmas get-together.

Gather your favourite people, choose your perfect
setting, and let our team take care of the finer
touches.

Christmas packages are now available. Get in
touch with our team to start planning your
celebration.

**Scan to learn
more about us**



www.thechgroup.com.au

Book Now

 enjoy@thechgroup.com.au

MAKE IT A
Christmas

TO REMEMBER WITH.



**Let our team take care of the finer
touches this Christmas**



CANAPÉ OPTIONS

Cold Canapés

Smoked Salmon Mousse Tartlet
Sun-dried Tomato, Bocconcini & Pesto Blini (GF)
Prosciutto, Melon & Bocconcini Skewer (GF)
Roast Turkey, Cranberry & Herb Mayo Mini Toasts
Caprese Skewer with Basil Oil (V, GF)
Whipped Feta Tartlet with Tomato & Basil (V)

Hot Canapés

Chicken Satay Skewers (GF)
Mini Quiche Lorraine
Pumpkin & Sage Arancini (V)
Chorizo & Potato Skewer with Smoked Paprika Oil
Crispy Calamari with Lemon Aioli
Potato & Corn Cheese Croquette (V)

Substantial Canapés

Beef Ragu Rigatoni Cup
Crispy Fish Taco with Lime Crema & Slaw
Lamb & Chickpea Braise with Couscous & Harissa
Pulled Pork Slider with Slaw & Smokey BBQ Sauce
Roast Vegetable Couscous Bowl with Harissa Dressing (V)
Chicken Nasi Goreng

Classic Selection

2 hot, 2 cold - 1 hour service **\$39pp**

Silver Selection

2 hot, 2 cold, 1 substantial - 1.5 hour service **\$49pp**

Gold Selection

2 hot, 2 cold, 2 substantial - 1.5 hour service **\$59pp**

ADD-ONS

Cold Selection **\$10** each extra
Hot Selection **\$12** each extra
Substantial **\$15** each extra

ALTERNATE DROP MENU

ENTRÉES

Lemon-Pepper Prawns with Avocado Purée & Pickled Cucumber
Roast Pumpkin, Ricotta & Herb Tart with Rocket & Balsamic Glaze (V)
Smoked Salmon Terrine with Dill cream & Toasted Brioche
Beef Bracirole with House-made Tomato & Herb Sugo
Zucchini, Mint & Pea Fritter with Lemon Mascarpone & Herb Oil (V, GF)

MAINS

Herb-Roasted Chicken Supreme with Lemon Thyme Jus, Potato Gratin & Seasonal Greens
Slow-Braised Beef Cheek with Carrot Purée, Green Beans & Red Wine Jus
Crispy Skin Barramundi with Tomato, Olive & Herb Salsa & Crushed Potatoes
Lamb Rump with Minted Pea Mash, Roast Carrots & Rosemary Jus
Grilled Haloumi Steak with Tomato, Olive & Herb Salsa & Roast Potatoes

DESSERTS

White Chocolate & Raspberry Cheesecake with Berry Coulis
Chocolate Hazelnut Mousse with Salted Caramel & Cocoa Crumble
Strawberry & Elderflower Eton Mess with Vanilla Cream
Lemon Curd Tart with Torched Meringue & Blueberry Compote
Spiced Apple & Rum Crème Brûlée with Gingerbread Crumb

2 courses - Main & Dessert **\$55pp** | 2 courses - Entrée & Main **\$60pp** | 3 courses **\$75pp** | Add breads **\$5pp**

TERMS & CONDITIONS

- DECO and Pig & Tinder Box: Menus available for bookings of 15+ guests. Minimum spend applies for exclusive use.
- Hopscotch: Private events require 30+ guests. A \$500 venue hire fee applies for up to 5 hours of exclusive venue use between 14 November and 23 December 2026. Exclusive hire is available from 5:00 pm to 11:00 pm only. Minimum spend applies.
- The Pavillion: Private event requires 40+ guests. An \$800 venue hire fee applies for up to 5 hours of exclusive venue use between 14 November and 23 December 2026. Minimum spend applies.
- A 10% surcharge applies on Sundays & Public Holidays.

BANQUET MENU

ENTRÉES (Shared Platters)

Lemon & Herb Roast Chicken Wings with Garlic Aioli
Grilled Haloumi with Tomato, Olive & Herb Salsa
Smoked Salmon Rillettes with Crostini & Pickled Onion
Sticky Pork Belly Bites with Sesame & Spring Onion
Roast Capsicum, Zucchini & Haloumi Skewers with Herb Oil

MAINS (Shared Platters)

Herb-crusted Roast Beef with Red Wine Jus
Roast Turkey Leg with Maple Glaze,
Charred Corn & Herb Slaw, Cranberry Relish
Maple & Mustard Glazed Ham
Crispy Skin Barramundi with Tomato, Olive & Herb Salsa
Roast Pumpkin & Ricotta Cannelloni with Basil Cream (V)

SIDES

Herb & Garlic Roasted Chat Potatoes
Honey Glazed Carrots with Thyme
Summer Greens with Lemon & Olive Oil (Beans, Zucchini, Peas)
Rocket, Pear & Parmesan Salad with Balsamic
Tomato, Cucumber & Feta Salad with Oregano Dressing
Roast Pumpkin with Maple & Thyme

Entrée Main & Sides **\$70pp** (selection of 3 from each)
Add chef's selection dessert platters **\$15pp**
Add extra entrée selection **\$15pp**
Add extra main selection **\$25pp**
Add extra sides **\$5pp**

LUNCH SET MENU

ENTRÉES: Roast Pumpkin, Ricotta & Herb Tart with Rocket & Balsamic Glaze

MAIN: Cranberry & Pecan-Stuffed Turkey Roulade with Chat Potatoes, Beans, Gravy and Cranberry Sauce

DESSERT: Christmas Pudding with Brandy Custard
\$49pp Add breads **\$5pp**

Available between 11:30am - 3:30pm only

LEGEND FOR DIETARY REQUIREMENTS

GF = Gluten Free, GFO = Gluten Free Option, DF = Dairy Free,
DFO = Dairy Free Option, VE = Vegan, V = Vegetarian,
NF = Nut Free, VEO = Vegan Option

Book Now

 enjoy@thechgroup.com.au