

NEWCASTLE
— V E N U E S —

CHRISTMAS
PACKAGES

NEWCASTLE CITY HALL
NEWCASTLE MUSEUM
FORT SCRATCHLEY



NEWCASTLE — V E N U E S —



CELEBRATE THE FESTIVE SEASON IN STYLE THIS YEAR.

Spoilt for choice, Newcastle Venues is a collective of historic buildings full of personality and tradition that have been part of the city's fabric for a combined total of 416 years and includes Newcastle City Hall, Fort Scratchley and Newcastle Museum.

Each venue provides its own evocative spaces from Fort Scratchley's sweeping coastal views to the jaw dropping Earth Ball and rustic exposed brickwork of the Museum's Link Gallery to the marble staircase and grandeur of the Concert Hall at Newcastle City Hall.

Our suite of iconic venues coupled with awarding winning caterers and experienced and professional staff will ensure your Christmas celebrations are unforgettable.

Please contact our Newcastle Venues Team to find out more. We can even assist with organising those quirky extras to create impact such as photo booths, entertainment, venue styling, the options are endless.

PACKAGES START FROM

Per Person + Venue Hire

NEWCASTLE CITY HALL

Buffet \$107.30 Share Plate \$114.30

FORT SCRATCHLEY

Cocktail \$78.80 Banquet \$117.80

NEWCASTLE MUSEUM

Price on application

NEWCASTLE VENUES

Phone: 02 4974 2166
newcastlevenues@ncc.nsw.gov.au
www.newcastlevenues.com.au

NEWCASTLE CITY HALL

290 King St,
Newcastle, NSW, 2300

FORT SCRATCHLEY

1 Nobbys Rd,
Newcastle, NSW, 2300

NEWCASTLE MUSEUM

6 Workshop Way,
Newcastle, NSW, 2300



NEWCASTLE — V E N U E S —

NEWCASTLE CITY HALL

One of the City's most treasured icons, **Newcastle City Hall** has the capacity and the experience to host large scale events as well as intimate occasions. The grand Concert Hall is an ideal option for larger Christmas events, with the capacity to seat up to 320 banquet style or accommodate 500 people cocktail style. For more intimate options, the Hunter Room offers an exclusive space for your staff and guests. Onsite caterers, Harvest

& Soul - Catering & Events, curate a menu of local seasonal produce paired with a carefully selected range of local wines and craft beers.

Stunning architecture, arched windows, carved ceilings, marble staircases, parquet floors, and a variety of room choices ensure the perfect atmosphere for your festive celebrations.



NEWCASTLE CITY HALL

CONCERT HALL



AREA m²

382m²



BANQUET

320

BANQUET ROOM

365m²

200

HUNTER ROOM

200m²

100

FORT SCRATCHLEY

The outdoor setting and panoramic views from **Fort Scratchley** make it an obvious choice for a Christmas celebration with a summer vibe. For an intimate event overlooking the harbour and foreshore, the Barracks offers an atmospheric space with unrivalled views. For a larger seated event, Fort Scratchley Function Centre is a purpose-built space overlooking the Cowrie hole and ocean, and can comfortably seat up to 150 people. It also

has an alfresco timber deck perfect for pre-dinner drinks and canapes and a built in dance floor to dance the night away.

On site caterers, Blue Star Catering provide unrivalled service combined with delicious menus and quality wines.



FORT SCRATCHLEY

FUNCTION CENTRE



AREA m²

246m²



BANQUET

150



COCKTAIL

200

BARRACKS (NORTH OR SOUTH)

124m² / 61m²

30 per room

NEWCASTLE MUSEUM

An eclectic mix of industrial and contemporary design makes **Newcastle Museum** an exceptional and authentic venue with various unique spaces to hire right in the heart of the city.

The Link Gallery, which features a historic Buck locomotive and pipe organ to add interest to an already light and spacious area, provides another unique venue option.

Choose from 3 caterers that best match your style and budget.

Our Earth Ball will take your breath away. Everyone will be impressed in this personalised space with pre-dinner drinks and canapes or an intimate seated dinner under the magic of our suspended luminous Earth Ball.



NEWCASTLE MUSEUM

MCINTYRE THEATRETTE



AREA m²

132m²



BANQUET

80



COCKTAIL

150

LINK GALLERY

130m²

120

200

EARTH BALL

100m²

60

120

NEWCASTLE
— V E N U E S —





FORT SCRATCHLEY

Cocktail Package - \$78.80 per person + venue hire

Includes

Two hour Cocktail Menu

Four hour Standard Beverage Package

Decorations - cocktail table with cover (black or white), table decoration, 3 x bars stools per 10 guests

Menu

Arrival platters - Assorted Cheeses, Breads and Crackers and Dips

Skewered Chilli Coconut King Prawns

Slow roasted tomato and Persian feta tartlets

Schezwan Pepper and chilli Squid, lemon aioli

Crispy fried buffalo wings with smokey BBQ sauce

Gourmet bite sized Pies (Curry Chicken, slow cooked Lamb and Rosemary, Braised Beef and Black Pepper)

Handmade sausage rolls

Japanese style tempura battered vegetables and seafood

Char grilled angus beef, bacon and caramelised onion sliders

Spiced crunchy chickpea bites with mint coriander yoghurt

Beverages

Sparkling - Tyrrell's Moores Creek Sparkling

Bottled White Wine - Round Two by Kym Teusner, Semillon Sauvignon Blanc or Chardonnay Bottled

Red Wine - Round Two by Kym Teusner, Shiraz or Cabernet Sauvignon

Beer - Standard, Light & Cider

Minimum numbers apply, valid Monday to Saturday. Sunday surcharges apply



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Page 1 of 2

CHRISTMAS
MENU



Three Course Banquet - \$117.50 per person + venue hire

Includes

- Chef's selection of Canapés on arrival
- Three Course Menu - alternative service
- Five hour standard beverage package
- Christmas themed table decorations - chair covers & sash, table runner, centrepiece, bon bons

Entrée - select two

- Crispy sweet and salty five spiced quail, sunflower and pumpkin risotto, sweet raspberry jus
- Chilli salt and schezwan pepper squid, Chinese black vinegar dipping sauce served with a wedge of char grilled lime
- Rodriguez brother spanish chorizo, olives, pan fried gnocchi, tomato, crumbled Hunter Valley fetta
- Fresh king prawns, glass noodle and Thai herb salad, sweet lime and chilli dressing
- House smoked Huon salmon, potato blini, pickled cucumber ribbons, dill dressing
- Twice cooked Berkshire Byron Bay pork belly, roast apple puree, saffron pickled vegetables, parsnip crisp
- Wild mushroom arancini, Persian feta, baby herb salad with toasted sunflower and pumpkin seeds
- Artisan buffalo mozzarella, char grilled asparagus spears, wild mushroom, truffle vinaigrette
- North African spiced Lovedale chicken skewers, smoked eggplant, grilled flat bread, green olive tapenade

Main - select two

- Pan fried Daintree barramundi, Tuscan style braised peppers, crushed confit garlic potatoes
- Crispy skinned confit chicken, sautéed leek and wild mushrooms, roasted sweet potato, champagne buerre blanc
- Slow roasted prime beef fillet on truffle mash, sautéed field mushrooms, caramelised onions, red wine jus, parmesan crisp
- Slow roasted New England lamb rump, creamy colcannon, steamed snow peas, mint jus
- Pan seared Redgate farm duck, pomme anna potatoes, creamed spinach puree, cabernet jus
- Roast prime beef fillet on sweet potato rosti, sautéed English spinach, crisp enoki mushrooms, cabernet jus
- Pan roasted Huon salmon, sweet potato mash, bok choy, ponzu dressing, toasted sesame seeds
- Handmade pumpkin and goats cheese ravioli, sautéed English spinach, hazelnuts, sage butter
- Oven roasted Lovedale chicken supreme, black garlic and lemon risotto, crispy leeks and salsa verde
- Herb crusted New England lamb rack, sautéed kipfler potatoes, sweet braised red cabbage, golden raisins, shiraz jus (\$5 supplement per person, per serve)

Dessert - select two

- Pistachio chocolate brownie, Turkish delight, pistachio crumble
- Cinnamon Panacotta, baklava, caramel anglaise
- Passionfruit pavlova, vanilla cream, marinated strawberries and mint sugar
- Steamed fig and butterscotch pudding with warm amaretto custard
- Strawberry cheesecake with cointreau berries and vanilla anglaise
- Chocolate tasting plate of mini hot chocolate, slow baked chocolate tart, choc orange mousse
- House made triple chocolate mousse cake, raspberry coulis, cream chantilly
- French lemon tart, vanilla custard, raspberry sauce, mint sugar

Beverages

- Sparkling - Tyrrell's Moores Creek Sparkling
- Bottled White Wine - Round Two by Kym Teusner, Semillon Sauvignon Blanc or Chardonnay
- Bottled Red Wine - Round Two by Kym Teusner, Shiraz or Cabernet Sauvignon
- Beer - Standard, Light & Cider

Minimum numbers apply, valid Monday to Saturday. Sunday surcharges apply.



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NEWCASTLE CITY HALL

Three Course Christmas Banquet - \$121.80 per person + venue hire

Includes

Three Course Christmas Menu

Five hour Silver beverage package

Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style at the end of your event with Christmas chocolates

Christmas themed table decorations - *chair covers & sash, table runner, centrepiece, bon bons*

Served to the table basket of Papa Al's locally baked fresh sourdough rolls

Entrée - select one

Grilled jumbo prawns with Hunter Valley champagne buerre blanc & salsa verde (gf)

Twice cooked pork belly with brandy apple puree, melon caviar & balsamic reduction (gf, df)

Potted confit duck with rosemary, star anise & crisp melba toast (gf)

Spiced sweet potato wedges with chickpeas and a tahini and lime dressing (gf, df, vegan)

Mains - select two

Roasted turkey Ballotine with Chestnut stuffing, sweet potato mash, asparagus, prosciutto & cranberry compote (gf)

Honey marinated smoked pork fillet with roasted chat potatoes buttered peas roasted Dutch carrots & a spiced orange jus (gf)

Mustard crusted Manning Valley beef sirloin served with roasted vegetables, steamed asparagus & a rich homestyle pan gravy

Root vegetable strudel with bush tomato compote & a kale pomegranate & walnut salad (vegan)

Dessert - select one

Plum pudding with brandy custard, vanilla bean ice cream & strawberry mint salad

Hunter Valley botrytis trifle with poached peaches, almond sponge Chantilly cream (gf)

Individual pavlova with passionfruit glaze mixed wild berries & vanilla bean cream (gf)

Chocolate nougat semi-freddo with raspberries & meringue shards

Add

Chef selection of two arrival canapes

\$6.00 per person

Silver beverage package

Sparkling wine: Moore's Creek Sparkling Wine

White wine: Moore's Creek Semillon Sauvignon Blanc

Red wine: Moore's Creek Cabernet Sauvignon

Beer & Cider:

Cascade Premium Light (Light Strength Premium Lager)

Great Northern (Mid Strength Lager)

Hahn Super Dry (Low Carb Premium Lager)

Somersby Apple Cider

Non-alcoholic:

Soft Drink & Juice Varieties

*Minimum 30 guests, valid Monday to Saturday. Sunday surcharges apply
Alternate Service for Main Meal only*



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CHRISTMAS
MENU



Christmas Buffet Package - \$107.30 per person + venue hire

Includes

Decadent Christmas themed buffet
 Five hour silver beverage package
 Service of; 'The Main Course', 'Antipasti Selection' & 'Dessert Buffet'
 Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style at the end of your event with Christmas chocolates
 Christmas themed table decorations - *chair covers & sash, table runner, centrepiece, bon bons*

Christmas themed Antipasti

Assorted of cheese, vegetables & meats carefully selected by our executive Chef

The Main Course

Freshly baked Papa Al's rolls
 Roasted striploin of Manning Valley beef
 Roasted Christmas turkey with cranberry chutney
 Honey & orange glazed ham
 Homestyle gravy
 Baked pumpkin & root vegetables
 Glazed carrots
 Buttered peas
 Chefs' selection of gourmet salads

Christmas Themed Dessert Buffet

Chefs' selection of cakes & slices served with fresh fruits & whipped Chantilly cream

Upgrade your Christmas Buffet Package:

Fresh Seafood Selection

\$40.00 per person

Fresh king prawns, Port Stephens oysters, natural mussels served with tomato & caper salsa & baked Tasmanian ocean trout served with a dill & tomato buerre blanc

Silver beverage package

Sparkling wine: Moore's Creek Sparkling Wine

White wine: Moore's Creek Semillon Sauvignon Blanc

Red wine: Moore's Creek Cabernet Sauvignon

Beer & Cider:

Cascade Premium Light (Light Strength Premium Lager)

Great Northern (Mid Strength Lager)

Hahn Super Dry (Low Carb Premium Lager)

Somersby Apple Cider

Non-alcoholic:

Soft Drink & Juice Varieties

*Minimum 30 guests, valid Monday to Saturday. Sunday surcharges apply
 All upgrades together on buffet with 'The Main Course'*



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CHRISTMAS
MENU



Christmas Share Plates Package - \$114.30 per person + venue hire

Includes:

A stunning Christmas Feast of sharing plates spread along the centre of your guest tables
 Five hour silver beverage package
 To sweeten the night assorted petit fours of cakes, tarts & slices are served to your table
 Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style at the end of your event with Christmas chocolates
 Christmas themed table decorations - *chair covers & sash, table runner, centrepiece, bon bons*

The Christmas Feast

A deluxe Christmas feast served to your table to share

Freshly baked artisan bread rolls
 Mustard rubbed roast Manning Valley beef sirloin,
 Orange & honey glazed ham,
 Roast turkey breast with cranberry chutney,
 Homestyle baked potatoes & pumpkin with roasted Cocktail Onions
 Buttered beans & carrots roast cocktail onions, Matching condiments chutneys & jugs of homestyle pan gravy

Upgrade your Christmas Sharing Feast

Add Prawns

\$15.00 per person

Fresh Prawns served with cocktail sauce & lemon wedges

Add grazing dessert buffet - upgrade your petit fours to a grazing dessert buffet

\$17.50 per person

Decadent spread of sweets including chocolates, cakes, fresh fruits, confectionary & marshmallows with dipping chocolate. Then decorated with flowers & a variety of nuts, dried fruit & pretzels

Silver beverage package

Sparkling wine: Moore's Creek Sparkling Wine

White wine: Moore's Creek Semillon Sauvignon Blanc

Red wine: Moore's Creek Cabernet Sauvignon

Beer & Cider:

Cascade Premium Light (Light Strength Premium Lager)

Great Northern (Mid Strength Lager)

Hahn Super Dry (Low Carb Premium Lager)

Somersby Apple Cider

Non-alcoholic:

Soft Drink & Juice Varieties

Minimum 40 guests, valid Monday to Saturday. Sunday surcharges apply.



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