

NEWCASTLE
— V E N U E S —

NEWCASTLE
CITY HALL

WEDDING PACKAGES



NEWCASTLE — V E N U E S —

WELCOME TO NEWCASTLE CITY HALL



We understand how important this special day is in your life and our experienced and professional staff will work closely with you to ensure that your wedding is everything you imagine it to be and more.

This stunning venue is one of Newcastle's most prestigious and unique with its grand architecture, sandstone pillars and marble staircases, Newcastle City Hall definitely makes an impression and is the perfect venue for your special day.

Newcastle City Hall offers classical style, elegance and grandeur at an affordable price. Harvest & Soul - Catering & Events, our on-site caterer, with over 15 years of experience in the catering and events sector, know how to deliver the highest quality food and beverage offerings designed to impress your guests. Enjoy

pre-dinner drinks on the cocktail balcony overlooking Civic Park, or make the most of the stunning architecture and superior craftsmanship as a backdrop for your photographs.

A variety of reception rooms to suit your requirements with stunning architecture, arched windows, carved ceilings and polished floors, ensure Newcastle City Hall is the ideal location for intimate weddings and grand occasions of more than 200 guests.

Should you require any further information or wish to make an appointment to view the venue, please do not hesitate to contact our Newcastle Venues Team.

We look forward to welcoming you to Newcastle City Hall ensuring your special day is all that you dreamed it to be.

NEWCASTLE VENUES

Newcastle Venues looks forward to welcoming you to Newcastle City Hall and ensuring your wedding is all that dreamed it to be. You can contact our Team via:

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

**CATERING AND EVENT HIRE
SERVICES ARE PROVIDED BY**



NEWCASTLE — VENUES —

VENUE OPTIONS



CONCERT HALL



AREA m²



BANQUET



COCKTAIL

ROOM DETAILS

382

320

500

The **Concert Hall** is a stunning auditorium with a 14 metre high carved ceiling and polished floors. Its breathtaking grandeur provides a dramatic and beautiful atmosphere for your wedding reception. Located on the first floor, the Concert Hall is complemented by the Cummings Room. Here your guests can arrive and enjoy canapés and drinks before you make your grand entrance into the Concert Hall.



HUNTER ROOM



AREA m²



BANQUET



COCKTAIL

ROOM DETAILS

200

100

150

The **Hunter Room** is located on the top floor of Newcastle City Hall. Your guests will arrive to canapés and champagne on our sandstone balcony overlooking Civic Park or on the marble foyer and staircase. Moving into the Hunter Room, you will dine in elegance enjoying views over night-lit Civic Park, through beautiful high arched windows outlined in fairy lights, before dancing the night away on the polished timber dance floor.



BANQUET ROOM



AREA m²



BANQUET



COCKTAIL

ROOM DETAILS

365

200

300

Situated on the ground floor of Newcastle City Hall, with polished timber floors, high ceilings and simple style, the **Banquet Room** provides you with an opportunity to design and create a room that reflects your individual tastes and style. Adaptable to large or intimate receptions, with in-room bar facilities and large dance floor.



NEWCASTLE
—VENUES—



NEWCASTLE CITY HALL WEDDING PACKAGES

Package Options

Harvest Gold, Three Course Wedding package - \$115.00 per person

Inclusions:

- Chef selection of two canapes per person on arrival
- Alternate serve of entrée, main & dessert from our Harvest Gold dinner menu (*See Plated Lunch and Dinner menu on page 2*)
- Five hour silver beverage package
- Your cake served canape style to guests
- Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style at the end of your event

Harvest Gold, Two Course Wedding package - \$102.50 per person

Inclusions:

- Chef selection of two canapes per person on arrival
- Alternate serve of entrée & main from our Harvest Gold dinner menu (*See Plated Lunch and Dinner menu on page 2*)
- Five hour silver beverage package
- Your cake served canape style to guests
- Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style at the end of your event

Mezze Grazing and Share Plates Wedding Package - \$122.00 per person

A stunning Mezze Grazing table served to your guests on arrival.

- Share Plates of dishes carefully selected by you from our Share Plate menu, spread along the center of guest tables proving them with an array of feasting options (*See Mezze Grazing Menu on page 4*)
- Five hour silver beverage package
- Your cake served on small platters to guest tables
- Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style at the end of your event

Cocktail Wedding Package - \$98.00 per person

Selection of eight gold canapés & two mini meals. (*See Canape Menu on Page 6*)

Five hour silver beverage package

- Your cake served canape style to guests
- Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style at the end of your event

Add a delicious and instafriendly Grazing Dessert - \$29.00 per person

Grazing Dessert of decadent sweets including chocolates, fresh fruits, confectionary & then decorated with flowers & a variety of nuts, dried fruit & pretzels (*See Grazing Dessert Menu on Page 4*)

Harvest & Soul - Catering & Events are more than happy to work with you to personalise your wedding menu as we can also offer customised grazing and share style catering.



Harvest Gold Plated Lunch & Dinner

Minimum 20 guests, valid Monday to Saturday. Sunday surcharges apply

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

Entrée (Please select two dishes – these will be served alternately)

Available during Spring & Summer

- Hunter Valley rare beef tataki salad, purple onion slivers, baby spinach with a crisp garlic, citrus & soy dressing (gluten free, dairy free)
- Smoked chicken salad with julienne vegetables kale & cranberries with a seeded mustard aioli (gluten free, dairy free)
- Salad of roasted hazelnuts with leafy greens, Hunter Belle Labna, kumera crisps & a berry balsamic vinaigrette (veg, gluten free)
- Salt & pepper squid with mango salad & nam jim style dressing (dairy free)
- Beef & pork kebapi with Balkan inspired slaw, flatbread & crumbled marinated upper Hunter Valley fetabelle
- Binnorie goats cheese & semi dried tomato tart with pressed basil infused Hunter Valley olive oil, pine nuts & baby herbs (veg)
- Salmon & baby caper rillette wrapped in smoked salmon with melba toast, then splashed with a cinnamon & preserved lime dressing

Available during Autumn & Winter

- Salt & pepper squid with a salad of parmesan, semi dried tomato & rocket dressed with lime aioli
- Gruyere & polenta cake with tomato basil coulis, white anchovies, black olive crumble & fried capers (gluten free)
- New England lamb fatayer served with a tabbouleh salad then dressed with a mint & cumin scented yoghurt
- Binnorie Goats cheese & semi dried tomato tart with pressed basil infused Hunter Valley olive oil, pine nuts & baby herbs (veg)
- Beef & pork kebapi with Balkan inspired slaw, flatbread & crumbled marinated upper Hunter Valley fetabelle

Main Course (please select two dishes – these will be served alternately)

Available during Spring & Summer

- Dry rubbed slow cooked Hunter Valley beef brisket, mustard & pickled red onion potato salad, honey dijon slaw & Texan BBQ sauce (gluten free)
- Char grilled Hunter Valley beef sirloin on a bacon & potato rosti with beer battered onion rings & a bourbon BBQ jus
- Harissa spiced upper Hunter Valley lamb rump with north African inspired couscous, fresh tabbouleh & a preserved lemon & coriander yoghurt
- Twice cooked pork belly with steamed Asian greens, fragrant jasmine rice & a sweet plum & ginger sauce (gluten free, dairy free)
- Macadamia & lime crusted Daintree barramundi fillet with steamed asparagus & lemon thyme & chilli roasted baby potatoes (gluten free)
- Sundried tomato & Hunter Belle camembelle stuffed chicken breast with sautéed chats & spinach dressed with rocket & basil pesto (gluten free)
- Grilled chicken supreme with a peppercorn chicken jus, sweet potato puree & buttered greens (gluten free)
- Chipotle spiced black bean & lentil patty served with wild rice, kale, avocado salsa & Pico de Gallo (gluten free, vegan)

Available during Autumn & Winter

- Sundried tomato & Hunter Belle camembelle stuffed chicken breast with sautéed chats & spinach dressed with rocket basil pesto (gluten free)



- Sicilian roasted lemon chicken Maryland with herb potatoes, roasted cherry tomatoes, Sicilian olives with lemon & oregano veloute
- Grilled Hunter Valley beef sirloin on a bed of seeded mustard mash, wilted spinach & rich shiraz jus (gluten free)
- Slow cooked Manning Valley beef osso-bucco cooked in a tomato red wine & root vegetable jus on a bed of herbed polenta
- Sundried tomato crusted Upper Hunter lamb rump served on a truffle scented pea mash with roasted Dutch carrots & rosemary jus
- Slow cooked New England lamb shank in a rich rosemary jus served with duo of mash potato & mint enhanced peas
- Chipotle spiced black bean & lentil patty served with wild rice, kale, avocado salsa & Pico de Gallo (gluten free, vegan)
- Oven roasted barramundi fillet served on a lemon scented risotto with a citrus butter sauce (gluten free)

Main Meal Upgrades-locally sourced premium produce

- Organic grass fed 5 star Manning Valley beef fillet, add \$10 per person
- Organic free-range pork, add \$6 per person
- Organic free range Lillydale chicken, add \$8 per person

Desserts (please select two dishes – these will be served alternately)

Available during Spring & Summer

- Coconut panna-cotta with cherry compote & Persian fairy floss (gluten free, vegan)
- Mango & lime tart with gingerbread soil & coconut mousse
- Vanilla bean crème brulee with crumbly butter shortbread & macerated strawberries
- Passionfruit panna-cotta with blueberries & white chocolate shards (gluten free)
- Frangelico crème caramel with hazelnut tuille & praline shards
- Mascarpone cold set cheesecake topped with wild berry jelly & Cointreau marinated strawberries
- Chef selection of petit fours with mini tarts & macarons
- Autumn & Winter •Apple & rhubarb crumble with vanilla chantilly
- Mixed berry frangipane with strawberry sauce & crème diplomat
- Warm double choc brownie with berry compote & cream chantilly
- Sticky date pudding with butterscotch sauce & honeycomb
- Chef selection of petit fours with mini tarts & macarons

To Finish

Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style



Mezze Grazing

Mezze grazing is a traditional style of grazing offering a banquet of Hunter Belle cheese including Camambelle, Blue moon & Ol smokey cheddar all crafted by legendary cheese maker Jason Chesworth; served with quince paste, a fresh fruit selection, & @Urbanchef honey. Wait there is more, for this premium grazing table we will also serve an assortment of cold cut meats, grilled vegetables, olives, dips, & to finish Papa Al's toasted artisan breads & crackers.

Grazing Dessert

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

Share plates

Share plates are an alternative main meal option that offers a social element to a seated dinner. This share plate menu is designed to be served buffet style along the centers of your guest tables. Each option will be served in individual bowls, platters and pans to the table, this will enable guests with dietary requirements access to all items which they can eat without risk of contamination.

Served with baskets of freshly baked artisan dinner rolls and butter portions.

Menu Part A

Please choose one item from below:

- 36 hour cooked Manning Valley beef brisket with a Texas rub & served with sweet onion jam & Texan style BBQ jus (gluten free/dairy free)
- Slow cooked Upper Hunter lamb shoulder with rosemary, locally foraged @Urban Chef honey & mustard seeds with a Tyrrells Hunter Valley shiraz jus (gluten free/dairy free)
- Steamed Daintree barramundi fillet on a bed of sliced greens served with jugs of lemon, dill & tomato cream sauce (gluten free)
- Whole slow roasted duck cut & served with a Cointreau & orange game jus (gluten free/dairy free)
- Blackbean & lentil patties with smashed avocados, & a corn, tomato and habanero relish.
- Pumpkin goats cheese, & asparagus filo with tomato concasse
- Roasted root vegetable & rosemary pies with a sweet tomato relish

Menu Part B

Please choose one item from below:

- Sage & onion stuffed roasted free range whole chicken cut & served with traditional Homestyle gravy
- Apricot, apple & sage stuffed roasted pork loin with traditional home style gravy and a brandy apple sauce
- Oven roasted turkey buffet with a cranberry jam & jugs of pan juice gravy (dairy free)
- Grilled butterflied whole Sicilian chicken with baby tomatoes & Ligurian olives and a lemon, butter & herb veloute (gluten free)
- Blackbean & lentil patties with smashed avocados, and a corn, tomato and habanero relish.
- Pumpkin goats cheese, & asparagus filo with tomato concasse
- Roasted root vegetable & rosemary pies with a sweet tomato relish

Menu Part C

Vegetables sides & salads

Please choose 4 items from the options below

- Roasted root vegetables with a seasoning of your choice
- Steamed buttered corn cobettes
- Fasulye beans fried with paprika & garlic in Tuscan olive oil
- Tabbouleh salad



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- Traditional Greek salad with a herb & balsamic dressing
- Texas style coleslaw with honey mustard vinaigrette
- Mediterranean pasta salad
- Kidney bean, avocado, tomato & cucumber salad with coriander & a chilli & lime dressing
- Lemon pepper brussel sprouts with sautéed speck & onions
- Moroccan roasted pumpkin, cauliflower & chickpea salad with a drizzle of hummus
- German style potato salad
- Vegan option served to each guests that has provided notification prior to your event
- Black bean & lentil patty served with wild rice, kale, avocado salsa and pico de gallo



Canapes

Gold

- Variety of mini gourmet pies
- Warm oven baked mini quiche
- Oven baked spanakopita with a cucumber riata (veg)
- Corn & tofu gyoza with a sesame & chilli citrus ponzu (vegan)
- Pork & cabbage dumplings with a citrus & soy dipper (dairy free) - handmade by Nagisa
- Peking Duck Spring rolls with plum dipping sauce (dairy free)
- Caramelized onion & Hunter Belle Blue Moon cheese tartlette (veg)
- Mini vegetable frittata with tomato jam & baby herbs (veg)
- Tomato & basil mini bruschetta with black olive crumble (veg)
- Vietnamese rice paper rolls with avocado, Asian vegetables & herbs with a chilli & lime dipper (gluten free, vegan)
- Prawn mini bruschetta with rocket & preserved lime aioli
- Smoked salmon avocado & dill cream cheese pinwheels, served on a cucumber disc

Mini Meals

- Rubeen sliders on Papa Al's dark rye with pulled corned Manning Valley brisket, swiss cheese, sauerkraut, sliced pickles & piquant sauce. (Gluten free available when requested prior to event date – surcharges apply)
- Mini Hunter Valley beef cheeseburgers with shoestring fries
- Butter chicken curry boats on jasmine rice with green mango chutney
- Braised peppered Manning Valley beef boats with garlic roasted chats
- Chilli bean tofu with steamed jasmine rice (vegan)
- Buta no kakuni (slow cooked soy & ginger pork) with steamed koshihikari rice & sliced shallots (dairy free)
- Fried polenta chips with roasted Mediterranean vegetable & herb tomato sauce (veg, gluten free)
- Salt & pepper squid with a chilli & mango salad (dairy free)

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



Upgrade your Harvest Gold Package with Cupid's Corner Decorations - \$8.80 extra per person

- Fitted white or black chair cover with satin or organza sash
- Central vase, hurricane, stacked crate boxes, birdcage or candelabra (guest tables)
- 5 x t'light votives with 9hr burning t'light candle (guest table)
- Free-standing table numbers (white/black)
- 8 x t'light votives with 9hr burning t'light candle (bridal table)
- 3 x t'light votives with 9hr burning t'light candle (cake table)
- Wishing well, treasure chest, vintage suitcase or antique birdcage
- White ornate mirror frame with easel

