


DAY CATERING

RECIPE FOR *success*

2022/23

FOR MORE DETAILS

02 4974 1460 // cityhall@ncc.nsw.gov.au // newcastle.nsw.gov.au/city-hall



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WELCOME TO
City Hall

IN-HOUSE CATERING

local flavour to savour

Newcastle City Hall boasts an in-house catering team with executive chef Mark Rusev working alongside our dedicated Food and Beverage Coordinator and passionate hospitality team to bring you exceptional quality dining and 5-star service in one of our City's iconic and historic venues.

FEED THE
Team



meeting break package

MINIMUM OF 20 GUESTS

\$

MEETING BREAK PACKAGE

16^{PP}

Freshly brewed local coffee by Glitch Coffee Roasters

'The Tea Collective' handcrafted specialty teas

Two morning tea items per the daily schedule





morning tea options

MONDAY	Assorted glazed Danish pastries Carrot & pumpkinseed mini cakes GF V
TUESDAY	Buttermilk scones with strawberry jam & cream Zucchini & goats cheese slice GF VEG
WEDNESDAY	Banana & cinnamon tea cakes GF V Baked Uprising sourdough baguette, honey ham & cheese toasties
THURDAY	Baked Hokkaido style cheese tarts Carrot and pumpkinseed mini cakes GF V
FRIDAY	Assorted handmade muffins Coconut yoghurt, berry & granola cups GF VEG



afternoon tea options

MONDAY	Chef's selection house-made cookies
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TUESDAY	House-made chocolate brownies
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WEDNESDAY	Assorted glazed donuts
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THURDAY	Chef's selection slices
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FRIDAY	Assorted macarons
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working lunch menu

MINIMUM OF 20 GUESTS

\$

GRAZING SANDWICH & SALAD LUNCH BUFFET

18_{PP}

- Build your own salad or gourmet sandwich with a spread of fresh salad fillings, cold cut meat options, artisan breads and wraps, matching condiments & salad dressing
- Selection of whole fresh fruit

*Recommended for events with guests
that have dietary requirements.*

ARTISAN BREADS, WRAPS & SALAD BUFFET

20_{PP}

- Sandwiches, rolls & wraps filled with our chef's selection of healthy & hearty fillings
- Selection of healthy salads with accompanying dressings
- Selection of whole fresh fruit





MINIMUM OF 20 GUESTS

\$

HOT WORKING LUNCH

34^{PP}

- Soup of the Day
- Chef's selection of two gourmet salads
- Two hot options served in chaffing dishes
- Selection of whole fresh fruit

HOT OPTIONS, please select two:

- Pulled beef or pork burrito with avocado, rice, black beans and pico de gallo
 - Chef's pot pie
 - Dry rubbed, slow cooked Hunter Valley brisket rolls with a honey mustard slaw and hipster BBQ sauce
 - Roasted root vegetable pasties with spiced tomato relish
 - Fried fish cakes with rosemary sea salt chips, served with lemon and house-made tartare
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gourmet working lunch

MINIMUM OF 20 GUESTS

\$

PLOUGHMAN'S LUNCH BUFFET

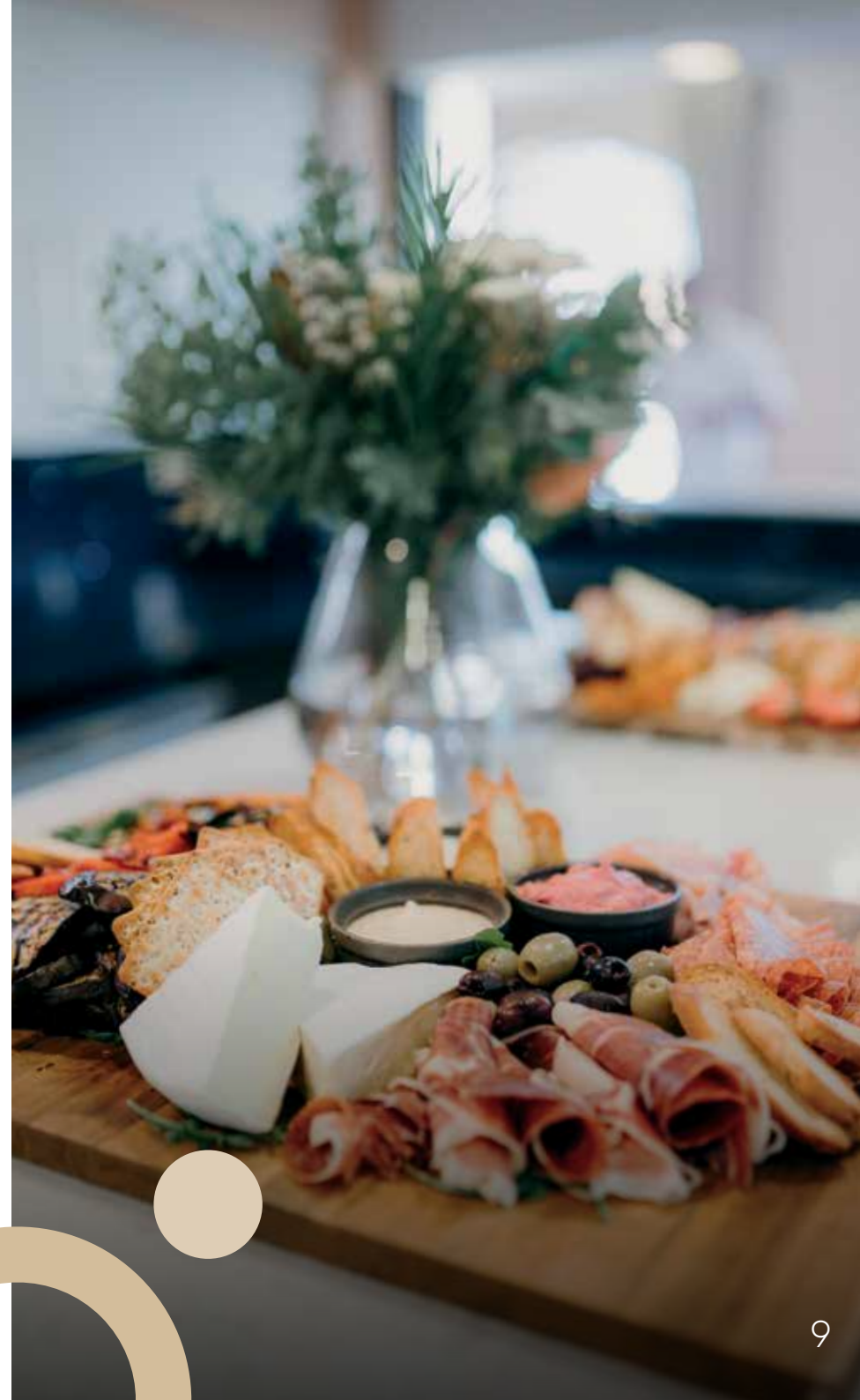
35 PP

- Selection of sliced cold cut meats
- An assortment of house-made & classic grilled vegetables & pickles
- A mix of Hunter Belle cheese
- Variety of house-made dips & relishes
- Artisan Baked Uprising bread selection

TEX MEX LUNCH BUFFET

37 PP

- Buttermilk fried buffalo wings with ranch dressing
- Make your own taco bar with slow cooked beef, chilli con carne & condiments to compliment
- Tex Mex slaw with honey mustard dressing
- Bean, corn & cucumber salad with a spiced lime dressing
- Selection of taco shells & tortillas
- Mexican pulled pork sliders with a corn & coriander salsa





MINIMUM OF 20 GUESTS

\$

ASIAN INSPIRED LUNCH BUFFET

33^{PP}

- Akai miso soup with shallots & tofu
- Crisp pork belly mini bahn mi with coriander, fresh chilli, mayonnaise & Vietnamese style pickled vegetables
- Selection of vegetable sushi rolls with wasabi, pickled ginger & soy
- Karaage chicken wings with spicy mayonnaise
- Japanese vegetable curry with steamed rice & pickles
- Soba noodle salad with fresh vegetables in a wasabi & soy vinaigrette
- Crunchy Asian slaw in a sesame & ginger dressing

ADD ONS

Freshly brewed local coffee
and specialty tea

5^{PP}

Fresh orange juice
from East Coast Juices

5^{PP}

Freshly brewed local coffee,
specialty tea & fresh orange juice

9^{PP}





continental breakfast

\$

MINIMUM OF 20 GUESTS

21^{PP}

- Seasonal sliced fruit
- Assorted cereal varieties served with full cream & skim milk (soy available upon request)
- Toasted Baked Uprising sourdough & fruit toast with preserves, spreads & honey
- Freshly brewed local coffee by Glitch Coffee Roasters 'The Tea Collective' handcrafted specialty tea



hot plated breakfast

MINIMUM OF 20 GUESTS

\$

BREAKFAST SUPERBOWL

17^{PP}

Organic quinoa with honey butter chat potatoes, wilted spinach, labneh, goji berries & grilled broccolini **GF VEG**
(vegan available on request)

BREAKFAST FRITTATA

22^{PP}

Ham, spinach & mushroom breakfast frittata with balsamic roasted cherry tomatoes & wild baby rocket **GF**
(vegetarian available on request)

VEGETARIAN BREAKFAST STACK

25^{PP}

Grilled field mushroom, house-made hash brown, wilted spinach, herb roasted roma tomato & grilled haloumi **GF VEG**

Add bacon **\$5^{PP}**

INCLUSIONS

Freshly brewed local coffee by Glitch Coffee Roasters

The Tea Collective' handcrafted specialty teas

EGGS BENEDICT

22^{PP}

Smoked ham, buttered spinach, poached egg & hollandaise on a toasted muffin

BIG BREAKFAST

34^{PP}

Hash brown, bacon, pork chipolata, sautéed mushrooms, herb roasted roma tomato & scrambled eggs on toasted Baked Uprising sourdough

ADD ONS

Fresh orange juice from East Coast Juices **5^{PP}**



breakfast platters

All platters serve 10 -15 guests

Platters are available when served in conjunction
with a continental buffet or plated breakfast

	\$
ASSORTED PASTRY PLATTER	70^{EA}

Assortment of glazed Danish pastries

YOGHURT & GRANOLA PLATTER	85^{EA}
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Coconut yoghurt, mixed berry & granola cups **GF V**

FRUIT PLATTER	105^{EA}
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Chef's selection of seasonal fresh fruits

ASSORTED BAGEL PLATTER	170^{EA}
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Assortment of toasted bagels
with healthy and hearty fillings

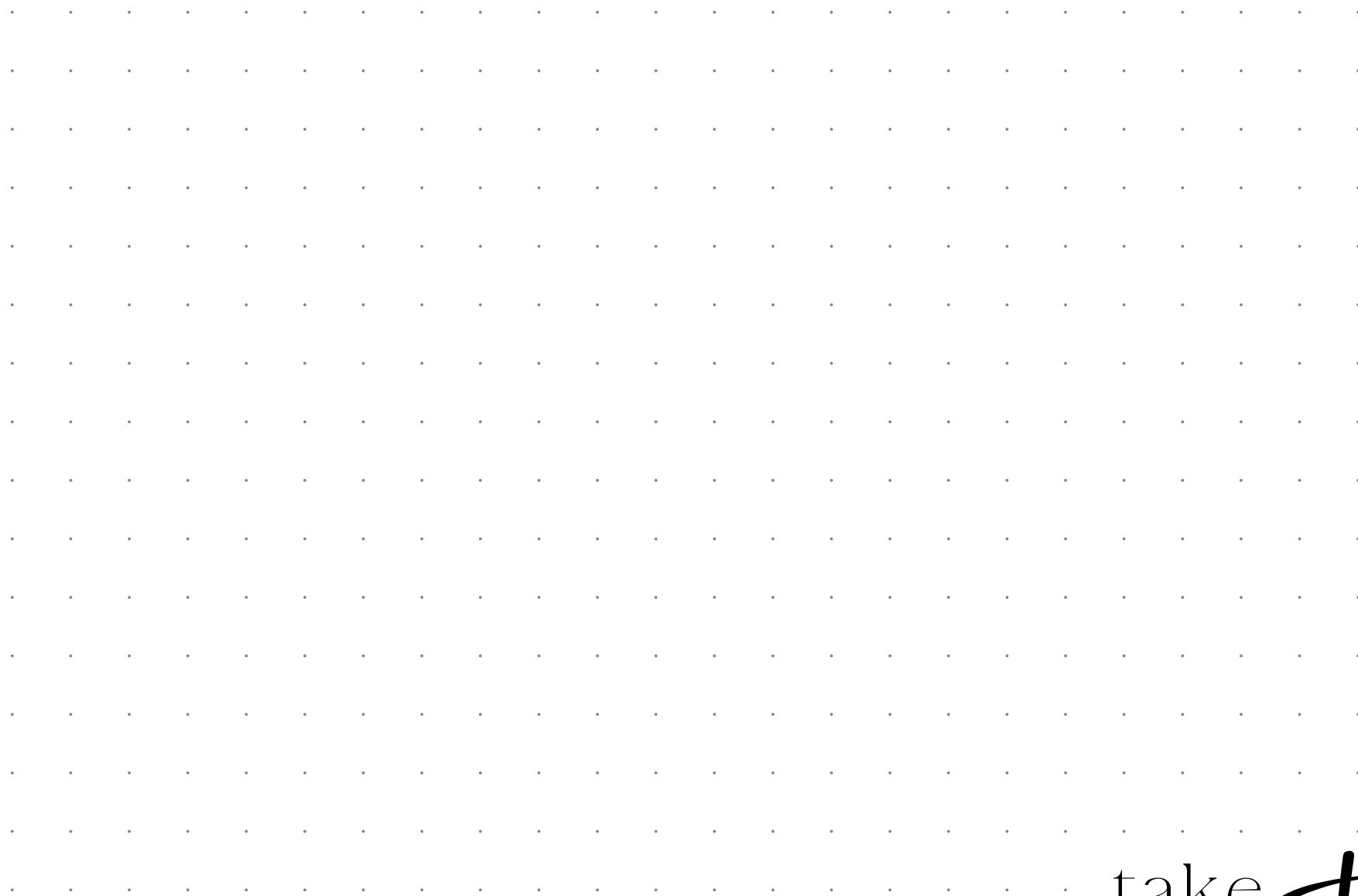




CONDITIONS

Pricing is valid for events booked Monday – Saturday.
Please contact us for Sunday and Public Holiday pricing.
Food and beverage offerings are subject to change
according to season and availability.





take
note





Newcastle
City Hall

FOR MORE DETAILS

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