

NEWCASTLE
— VENUES —

SCHOOL FORMAL
PACKAGES

NEWCASTLE CITY HALL
NEWCASTLE MUSEUM
FORT SCRATCHLEY



NEWCASTLE —VENUES—



Graduating from school is an exciting milestone, deserving of a memorable celebration. Celebrate your iconic year in one of our iconic venues.

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 school formal is 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, dessert buffets, doughnut towers, the options are endless.

NEWCASTLE VENUES

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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 — VENUES —



NEWCASTLE CITY HALL



AREA m²



BANQUET

CONCERT HALL

382

320

Newcastle City Hall offers classical style, elegance and grandeur to complement your end of school celebrations. Stunning architecture, arched windows, carved ceilings, marble staircases, parquet floors, and a variety of room choices ensure the perfect atmosphere for your event.

On arrival enjoy pre dinner drinks with family and friends on the cocktail balcony overlooking Civic Park, or make the most of the grand architecture and superior craftsmanship as a backdrop for your photographs and social media posts.



FORT SCRATCHLEY



AREA m²



BANQUET

FUNCTION CENTRE

246

150

An event at **Fort Scratchley** is sure to impress. The Fort Scratchley Function Centre is a contemporary, light filled space with unmatched views over the Newcastle Ocean Baths, Cowrie Hole and out to sea.

It also features an alfresco timber deck ideal for family and friends to join the celebrations for pre-dinner drinks and canapes and a built in dance floor to dance the night away.



NEWCASTLE MUSEUM



AREA m²



BANQUET

MCINTYRE THEATRETTE

132

80

LINK GALLERY

130

120

Newcastle Museum has various unique spaces perfect to mark your end of school celebrations. The purpose built McIntyre Theatrette with its rugged detailed brickwork and arch windows can be transformed with your own personal touches.

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.

NEWCASTLE
— V E N U E S —



NEWCASTLE CITY HALL - SCHOOL FORMAL PACKAGES



Traditional School Formal Package: \$80.00 per person (minimum of 120 guests)

or

Upgrade from the Tradition School Formal Package by designing your own meal - \$85.00 per person

Includes:

- Venue hire of Concert Hall & Cummings Room Monday - Thursday (*four hours, from 6pm finishing at 10pm*)
- Chef selection of two canapes per person on arrival
- Alternate service of your main meal selection
- Chef selection of petit fours platters served to your table
- Four hour soft drink package
- Tables, chairs, cutlery, crockery and glassware
- White linen table cloths and napkins
- Lectern and microphone, easel and frame
- Fitted white or black chair covers
- Table centrepieces - your choice of a central vase/candle or decorative balloon display
- DJ Entertainment by Silent Shout

Grazing School Formal Package: \$82.00 per person (minimum of 120 guests)

Includes:

- Venue hire of Concert Hall & Cummings Room Monday - Thursday (*four hours, from 6pm finishing at 10pm*)
- Served on arrival an eye catching grazing table of breads, crackers, dips, twiggysticks, cabanossi, crudités, cheese cubes, pretzels, pickled onions, ham and cheese pizza twists.
- Four hour soft drink package
- Alternate service of your main meal selection
- Finish with a simply mouthwatering dessert table which includes a doughnut wall, selection of cupcakes, cookies & slices, mixed confectionary & fresh fruit.
- Tables, chairs, cutlery, crockery and glassware
- White linen table cloths and napkins
- Lectern and microphone, easel and frame
- Fitted white or black chair covers
- Table centrepieces - your choice of a central vase/candle or decorative balloon display
- DJ Entertainment by Silent Shout

For more information visit:

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EXTRAS TO ENHANCE YOUR CELEBRATION

Add a **Photobooth** by *The Photo Booth-less* to your package for \$650.00 for 4 hours.

Includes:

- Delivery to venue, setup and removal
- Unlimited use and photo printouts
- Personalised graphics on printouts
- Choice of material backdrop to suit your clients theme
- Guests can choose Black & White or Colour for each print
- Personal service: An onsite, friendly The Photo Booth-less specialist
- Fun prop box with School Formal themed props
- Digital Images in High Resolution Provided to the School
- Social Sharing Station allows students to email their images to themselves.

Add some sparkle with a ceiling of **fairy lights** draped across the Concert Hall Gallery for \$495.00.

MENUS

School Formal Main Menu Selection - please choose from the following menu:

- Parmesan and herb crumbed chicken breast with traditional Homestyle gravy, roasted jacket potato with sour cream and steamed medley of vegetables.
- Grilled sirloin steak topped with mushroom jus, roasted baby potatoes, glazed carrots and fresh buttered corn cobbettes.
- Grilled pork cutlet with a fruity BBQ sauce, 3 cheese risotto and steamed green beans.
- Braised lamb shank in a rosemary and red wine jus with soft polenta and sweet pea mash.
- Seared supreme of locally farmed chicken with a tarragon veloute, layered creamy potatoes and ribboned vegetables
- Steamed skinless barramundi fillet with lemon scented mash, fresh asparagus and a tomato dill and lemon cream sauce
- Alternate drop of Oven roasted chicken Maryland with sage and onion stuffing /roasted hunter valley beef striploin. Both served with Homestyle roast vegetables steamed peas and house made gravy

Upgrade from the Tradition School Formal Package by designing your own meal - \$85.00 per person

Become the chef when choosing the perfect meal for your event by working together to design the main meal for you & your friends. We list the ingredients and you use the chart to create the perfect main meal.

Design your Own Menu from the selection below

- Please note you may design two meals for your event, menu selection must be confirm 14 days prior to your event.
- Step 1 - Choose 1 meat option
- Step 2 - Follow the colour coded chart to choose one cooking style
- Step 3 - Select one sauce for your dish
- Step 4 - Select one starch to add to your plate
- Step 5 - To finish please select two vegetables

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<u>protein</u>	<u>cooking style</u>	<u>sauces</u>	<u>starch</u>	<u>vegetables</u>
chicken breast	pan seared	rocket and pinenut pesto	roasted potato and pumpkin	steamed broccolini
chicken maryland	oven roasted	tarragon cream veloute	potato mash (flavoured options available)	grilled asparagus
	sous-vide	pepper sauce	sweet potato mash	roasted heirloom carrots
	crumbed and fried	dianne sauce	roasted herb and garlic chats	buttered beans and corn
	sheese stuffed and roasted	homestyle gravy	layered creamy potatoes	ribbon vegetables in saffron butter
		dijon mustard cream sauce	pilaf rice	mixed panache of steamed vegetables
		mushroom sauce	cheesy polenta	steamed peas
		sweet chilli mango sauce	3 cheese risotto	mushy peas
		pesto cream sauce	potato salad	custom salad to suit meat and sauce
		butter chicken curry sauce	steak fries	wilted spinach
		sicillian lemon and rosemary sauce		ratatouille
<u>protein</u>	<u>cooking style</u>	<u>sauces</u>	<u>starch</u>	<u>vegetables</u>
manning valleybeef sirloin steak	grilled	Homesyle gravy	roasted potato and pumpkin	steamed broccolini
manning valleybeef rump steak	sousvide	mushroom sauce	potato mash (flavoured options available)	grilled asparagus
	whole slow cooked	pepper sauce	sweet potato mash	roasted heirloom carrots
	pan seared	sundried tomato and rocket hollandaise	roasted herb and garlic chats	buttered beans and corn
		dianne sauce	layered creamy potatoes	ribbon vegetables in saffron butter
		bbq jus w onion rings	pilaf rice	mixed panache of steamed vegetables
		red wine and rosemary jus	cheesy polenta	steamed peas
			3 cheese risotto	mushy peas
			potato salad	custom salad to suit meat and sauce
			steak fries	wilted spinach
				ratatouille
<u>protein</u>	<u>cooking style</u>	<u>sauces</u>	<u>starch</u>	<u>vegetables</u>
pork cutlet	grilled	Homesyle gravy	roasted potato and pumpkin	steamed broccolini
pork loin	sousvide	mushroom sauce	potato mash (flavoured options available)	grilled asparagus
	pan seared	pepper sauce	sweet potato mash	roasted heirloom carrots
	whole slow cooked (loin only)	sundried tomato and rocket hollandaise	roasted herb and garlic chats	buttered beans and corn
	crumbed and fried (loin only)	dianne sauce	layered creamy potatoes	ribbon vegetables in saffron butter
		bbq jus w onion rings	pilaf rice	mixed panache of steamed vegetables
		sweet plum sauce	cheesy polenta	steamed peas
		smokey honey and pepper glaze	3 cheese risotto	mushy peas
		italian tomato and olive sauce	potato salad	custom salad to suit meat and sauce
		Mustard and cream jus	steak fries	wilted spinach
		apple cider jus	potato and chive rosti	ratatouille
<u>protein</u>	<u>cooking style</u>	<u>sauces</u>	<u>starch</u>	<u>vegetables</u>
Daintree barramundi fillet	crumbed and fried	lemon butter	roasted potato and pumpkin	steamed broccolini
	battered	salsa verde	potato mash (flavoured options available)	grilled asparagus
	grilled	caper and butter sauce	sweet potato mash	roasted heirloom carrots
	steamed	house made tartare	roasted herb and garlic chats	buttered beans and corn
		thai style curry	layered creamy potatoes	ribbon vegetables in saffron butter
		dill aioli	pilaf rice	mixed panache of steamed vegetables
		tomato dill and preserved lemon salsa	cheesy polenta	steamed peas
			3 cheese risotto	mushy peas
			potato salad	custom salad to suit meat and sauce
			steak fries	wilted spinach
			potato and chive rosti	

CONDITIONS OF HIRE:

- 25% deposit of total costs due within 7 days of booking with balance due 14 day prior to your event.
- Venue hire is for four hours and must finish at 10.00pm. This includes access for the event organisers from 4pm on the day of the formal.
- For non-sanctioned school formals, bookings must be made by a parent. This parent will also need to be the main point of contact during the evening. We require one responsible adult per 100 guests to be present at the formal for its duration.
- Non-alcoholic event.
- Security will be present for the duration of the formal. Bags will be checked at the point of entry and during the evening.

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