



City Hall Wedding Packages 2021



Thank you for considering the iconic Newcastle City Hall for your wedding.

Opened in 1929, this stunning venue is one of Newcastle's most prestigious and unique venues. With its grand architecture, sandstone pillars, arched windows and marble staircases, Newcastle City Hall definitely makes an impression.

Located right in the heart of the city in the Civic Precinct, Newcastle City Hall offers a range of fully equipped function rooms offering classical style and elegance at an affordable price. We are the ideal location for your intimate wedding or grand occasion of more than 200 guests.

Newcastle City Hall is located on King Street adjacent to Civic Park, a beautiful spot for your wedding photos. There are over 2000 accommodation rooms within a leisurely 10-minute stroll.

Let our experienced and professional Newcastle Venues team take care of all the finer details of your event. Together with our award-winning on-site caterer, Harvest & Soul - Catering & Events, we will work closely with you to ensure your day is memorable.

Welcome to Newcastle City Hall



Booking your event

Please contact our Newcastle Venues team to make an appointment to view the venue, request a personalised quote, or for any further information.

Newcastle Venues

02 4974 2166

newcastlevenues@ncc.nsw.gov.au

Newcastle City Hall

290 King St,

Newcastle, NSW, 2300

newcastlevenues.com.au



Wedding Reception Rooms



CONCERT HALL

The Concert Hall has been acclaimed as one of the finest auditoriums in Australia. A unique and stunning auditorium with a dramatic and beautiful atmosphere complemented by the Cummings Room where guests can arrive and enjoy canapes and drinks before making a grand entrance.

CAPACITY*

BANQUET	320
COCKTAIL	500



BANQUET ROOM

With polished floors, high ceilings and simple style, the Banquet Room provides you with an opportunity to design a room that reflects your individual tastes and style.

CAPACITY*

BANQUET	200
COCKTAIL	300



HUNTER ROOM

Located on the second floor of Newcastle City Hall, the Hunter Room's elegant high-arched windows frame picture perfect views over Civic Park. Drink champagne on the sandstone balcony overlooking Civic Park, and then move into the Hunter Room with its private bar facilities, amenities and a dance floor.

CAPACITY*

BANQUET	100
COCKTAIL	150

*Capacity dependent upon Public Health Orders at the time of your event.

Packages



Harvest Gold Three Course Dinner Package	MONDAY – FRIDAY	SATURDAY
Concert Hall / Hunter Room / Banquet Room	\$133 per head	\$141 per head

Package Features:

Up to eight hours venue hire (venue hire from 5.30pm – 11.30pm), plus up to three hours of bump in prior to the commencement of the event

Alternate serve of entrée, main and dessert from our Harvest Gold dinner menu

Five-hour silver beverage package

Your cake served canape style to guests

Freshly brewed Newcastle Sprocket Roasters coffee and specialty 'The Organic Tea Project' tea served at the end of your event

Enhancements:

Upgrade to a Five-hour Gold Beverage Package - add \$16.00 per person

Conditions:

Pricing based on a minimum of 120 guests for the Concert Hall, and a minimum of 60 guests for the Hunter Room / Banquet Room.

Harvest Gold Two Course Dinner Package	MONDAY – FRIDAY	SATURDAY
Concert Hall / Hunter Room / Banquet Room	\$120 per head	\$128 per head

Package Features:

Up to eight hours venue hire (venue hire from 5.30pm – 11.30pm), plus up to three hours of bump in prior to the commencement of the event

Alternate serve of entrée and main from our Harvest Gold dinner menu

Five-hour silver beverage package

Your cake served canape style to guests

Freshly brewed Newcastle Sprocket Roasters coffee and specialty 'The Organic Tea Project' tea, served at the end of your event

Enhancements:

Upgrade to a Five-hour Gold Beverage Package - add \$16.00 per person

Conditions:

Pricing based on a minimum of 120 guests for the Concert Hall, and a minimum of 60 guests for the Hunter Room/Banquet Room.

Wedding Tastings

Two Course - \$190.00 per couple

Alternate starter and main or main and dessert

Three Course - \$220.00 per couple

Alternate starter, main and dessert

Any wine you would like to try alongside your tasting is charged by bottle. We will happily provide tailored pairings to your menu selections in advance.



Kids & Vendors Meals

Kids Meals - \$25.00 per person

Kid's meal package includes main meal with one of the following options:

- Chicken nuggets and chips
- Grilled chicken tenderloins with salad and fresh vegetables, or
- Cheeseburger and chips

All meals are also served with ice cream and soft drink.
This package is suitable for children under 12 years of age.

Vendors - \$40.00 per person

Vendors are guests who are working at your event, for example a Photographer or DJ. This vendor package includes one main meal and soft drink.

Harvest & Soul - Catering & Events are more than happy to work with you to personalise your wedding menu.



Harvest Gold menu **Spring & Summer**

To Start:

A basket of locally baked fresh sourdough rolls served individually

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

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 kebabi 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 (vegetarian)

Salmon & baby caper rilette wrapped in smoked salmon with melba toast, then splashed with a cinnamon & preserved lime dressing

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

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)

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)

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

Vanilla bean crème brulee with crumbly butter shortbread & macerated strawberries

Vanilla bean panna-cotta with passionfruit coulis, blueberries & white chocolate shards (gluten free)

Dark and white chocolate charlotte with macerated berries & Chantilly cream

Mascarpone cold set cheesecake topped with wild berry jelly & Cointreau marinated strawberries

To Finish:

Freshly brewed Newcastle Sprocket Roasters coffee & 'The Organic Tea Project' tea

Harvest Gold menu **Autumn & Winter**

To Start:

A basket of locally baked fresh sourdough rolls served individually

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

New England lamb fatayer served with a tabbouleh salad then dressed with a mint & cumin scented yoghurt

Salt & pepper squid with a salad of parmesan, semi dried tomato & rocket dressed with lime aioli (gluten free)

Gruyere & polenta cake with tomato basil coulis, white anchovies, black olive crumble & fried capers (gluten free)

Binnore 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 Courses: (please select two dishes – these will be served alternately)

Sundried tomato crusted Upper Hunter lamb rump served on a truffle scented pea mash with roasted Dutch carrots & rosemary jus

Oven roasted barramundi fillet served on a lemon scented risotto with a citrus butter sauce (gluten free)

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 velouté (gluten free)

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

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)

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

Apple & rhubarb crumble with vanilla Chantilly cream

Orange poppy seed crème brulee with almond biscotti

Warm double choc brownie with berry compote & Chantilly cream (gluten free)

Sticky date pudding with butterscotch sauce & honeycomb

To Finish:

Freshly brewed Newcastle Sprocket Roasters coffee & 'The Organic Tea Project' tea

Beverage Packages



Silver Package:

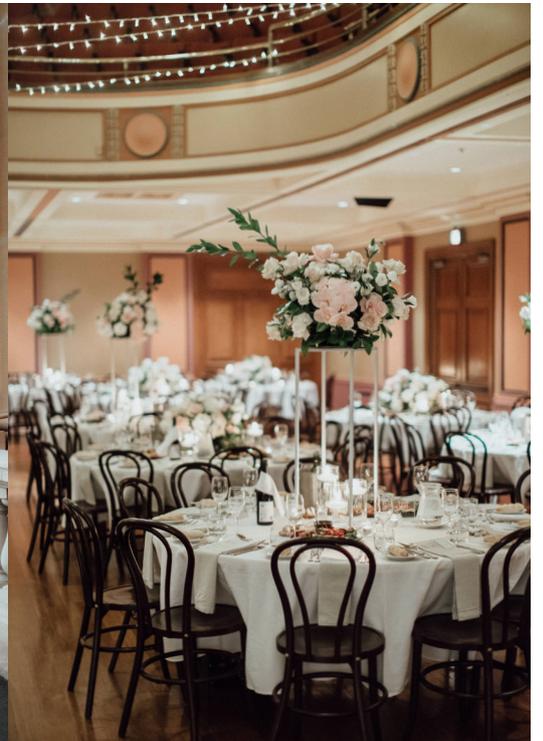
- The Duchess Non-Vintage Cuvee, Hunter Valley, NSW
- Monkey Place Creek Chardonnay, Hunter Valley, NSW
- Monkey Place Creek Shiraz, Hunter Valley, NSW
- James Boags Premium Light (2.5%)
- Furphy (Refreshing Ale)
- 5 Seeds Crisp Apple Cider
- Soft Drink & Juice Varieties

Gold Package:

- The Duchess Non-Vintage Cuvee, Hunter Valley, NSW
- Scarborough Off Shoot Verdelho, Hunter Valley, NSW
- Three Ponds Semillon, Hunter Valley, NSW
- Seppelt The Drives Pinot Noir, VIC
- Scarborough Off Shoot Pinot Noir Rose, Hunter Valley NSW
- James Boags Premium Light (2.5%)
- Furphy (Refreshing Ale)
- Angry Man (American Pale ale)
- 5 Seeds crisp Apple Cider
- Soft Drink & Juice Varieties

Upgrade to a 5 hour Gold Beverage Package
Add \$16.00 per person





For more details
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newcastlevenues@ncc.nsw.gov.au
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