

SOCIAL PACKAGE

dine  
WITH US



2022/23

FOR MORE DETAILS

02 4974 1460 // [cityhall@ncc.nsw.gov.au](mailto:cityhall@ncc.nsw.gov.au) // [newcastle.nsw.gov.au/city-hall](http://newcastle.nsw.gov.au/city-hall)





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*City Hall*

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## 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.



# canapé packages

MINIMUM OF 30 GUESTS

\$

1 HOUR CANAPÉ PACKAGE

**19 PP**

Inclusions:

- 4 Silver Canapés
- 1 Gold Canapé

2 HOUR CANAPÉ PACKAGE

**36 PP**

Inclusions:

- 6 Silver Canapés
- 1 Gold Canapé
- 1 Substantial Canapé

3 HOUR CANAPÉ PACKAGE

**46 PP**

Inclusions:

- 6 Silver Canapés
- 3 Gold Canapés
- 1 Substantial Canapé



## SAMPLE MENU

# silver

### HOT CANAPÉS

Variety of mini gourmet pies  
Warm oven baked mini quiche  
Oven baked spanakopita with tzatziki **VEG**  
Nagisa Restaurant's corn and tofu gyoza with a sesame and miso sauce **V**  
Nagisa Restaurant's famous pork and cabbage dumplings with a citrus and soy dipping sauce **DF**  
Peking duck spring rolls with plum dipping sauce **DF**  
Kakiage with a daikon dipping sauce **V**  
Southern style buffalo wings with a ranch style dipping sauce  
Japanese style fried buffalo wings with a spicy mayo dipping sauce

### COLD CANAPÉS

Caramelised onion and Hunter Belle Blue Moon cheese tartlets **VEG**  
Caesar tartlets with cos, crisp prosciutto, parmesan with a traditional Caesar dressing  
Mini vegetable frittata with tomato jam and baby herbs **V**  
Tomato and basil mini bruschetta with a balsamic reduction **V**  
Smoked Huon salmon, avocado and dill cream cheese served on a cucumber disc **GF**

\$4

PER ITEM

# gold

### HOT CANAPÉS

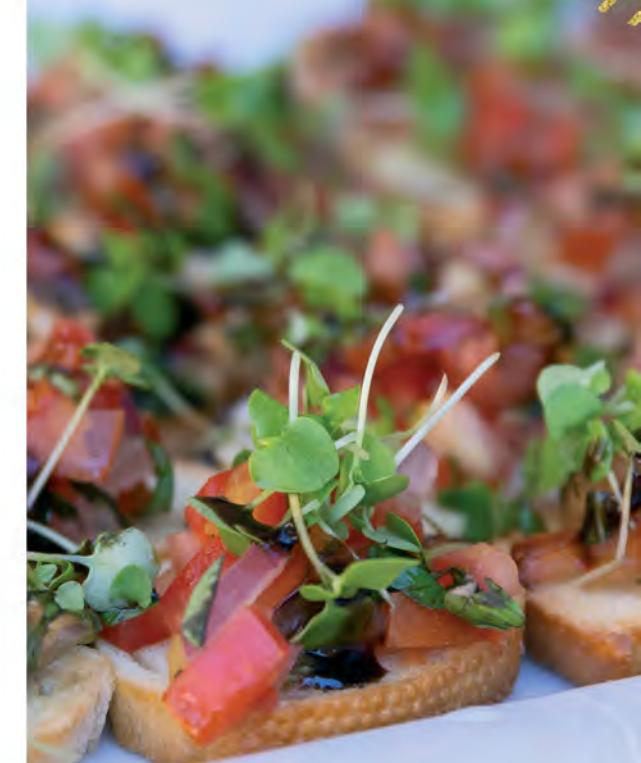
Prawn bruschetta with rocket and preserved lime aioli  
Chili bean nacho tarts with guacamole and salsa **VEG**  
Teriyaki free-range chicken kebabs  
Sumac and cumin spiced Cowra lamb koftas with cucumber yoghurt dipping sauce  
Exotic mushroom and Binnorie goat's cheese tartlet **VEG**  
Twice cooked pork belly spoons in ginger and sweet soy **DF**  
Seared scallop spoons with fresh chilli, coriander, and warm bourbon ponzo **DF**  
Handmade chicken and prawn spring rolls with Nam Jim dipping sauce **DF**

### COLD CANAPÉS

Selection of handmade sushi with soy, wasabi and pickled ginger  
Smoked free-range chicken and avocado tartlet with baby cress  
Appellation Rock Oysters with salsa verde and angel hair chilli **GF DF**  
Sashimi grade yellowfin tuna tataki spoons with fine Spanish onion, citrus sesame dressing and crisp fried garlic **GF**  
Vietnamese rice paper rolls with avocado, Asian vegetables and herbs with a chilli and lime dipping sauce **GF V**

\$6

PER ITEM





## SAMPLE MENU

# substantial

Rueben sliders on dark rye with pulled Hunter Valley corned brisket, Swiss cheese, sauerkraut, sliced pickles & piquant sauce **GF**

Mini Hunter Valley pasture fed beef cheeseburgers with shoestring fries

Teriyaki free-range chicken boats with steamed rice and pickled carrot salad **GF DF**

Braised peppered Nolan's beef boats with garlic roasted chats **GF DF**

Panko crumbed tofu in Japanese style curry sauce with steamed koshihikari rice and red pickles **V**

**\$9**

PER ITEM

# dessert

Chef selection of petit sweets

**\$11**

PER ITEM



# grazing tables

MINIMUM OF 30 GUESTS

\$

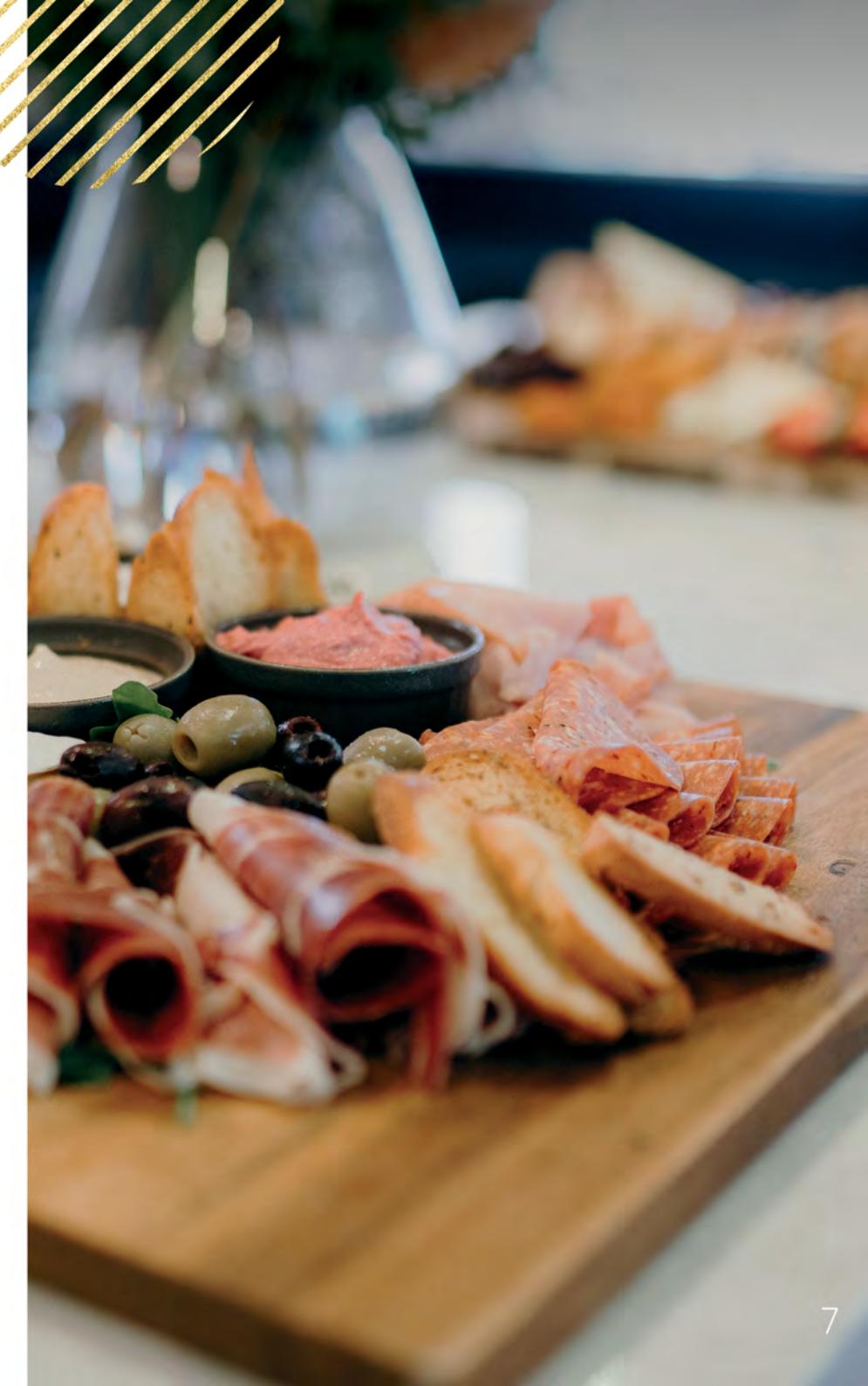
## SNACKS AND DIPS GRAZING TABLE **20 PP**

A table set with crudités, dips, spiced gherkins, pickled onions and deli meat selection, including twiggy and cabanossi. Also includes a spread of fruit artisan breads and crackers.

## CHEESE AND ANTIPASTO GRAZING TABLE

**23 PP**

A rustic grazing table with an assortment of Hunter Valley cheeses, grilled and marinated Mediterranean vegetables, salami, prosciutto, artisan breads and crackers



# grazing platters

Available when served in conjunction  
with a canape package or plated meal.

\$

## HUNTER BELLE CHEESE PLATTER SERVES 10-15 GUESTS

**160 /  
PLATTER**

A curated selection of Hunter Valley cheese including Upper Hunter Camambelle, Blue Moon & Ol Smokey Cheddar crafted by renowned cheesemaker Jason Chesworth and served with accompaniments including quince paste, grapes, apples, a selection of crackers and toasted Baked Uprising sourdough

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## SNACKS AND DIPS PLATTER SERVES 10-15 GUESTS

**90 /  
PLATTER**

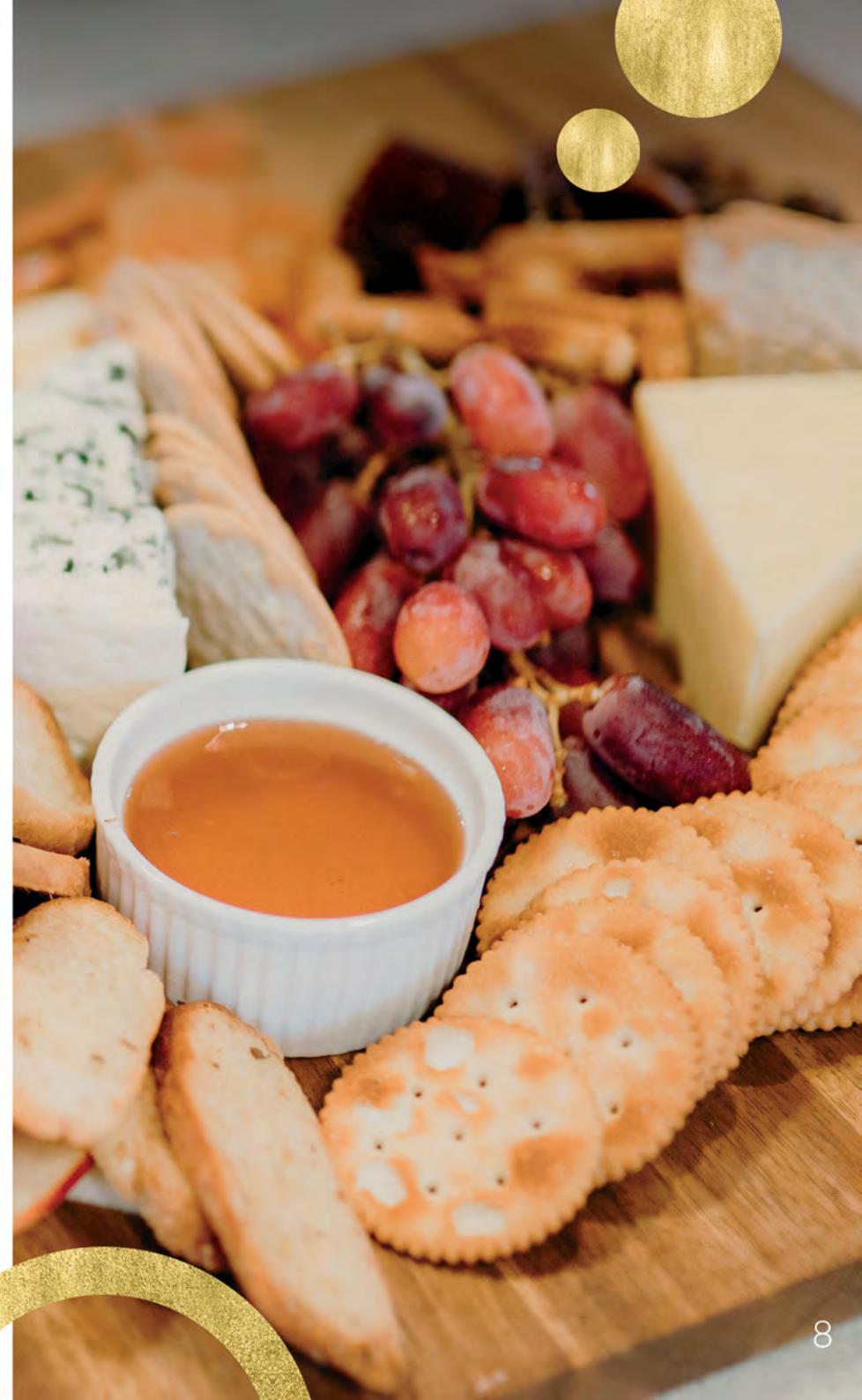
A classic Aussie entertainer platter with cabanossi, twiggy sticks, cubed cheese, pickled onions, gherkins, crudites, crackers and a trio of house made dips

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## YUM CHA PLATTER SERVES 10-15 GUESTS

**100 /  
PLATTER**

A variety of Asian style Yum Cha including wagyu beef dumplings, pork shui mai, cocktail spring rolls, chicken dim sims, samosas, and assorted dipping sauces





**WINGS PLATTER**  
SERVES 10-15 GUESTS

\$  
**90 /**  
PLATTER

Japanese and Southern style assortment of buffalo wings  
with ranch style and spicy mayo dipping sauces.

**HOT FINGER FOOD PLATTER**  
SERVES 10-15 GUESTS

**140 /**  
PLATTER

Assorted party pies, chicken drumettes, coconut prawns, feta  
cheese and spinach triangles, sweet potato wedges and  
accompanied dipping sauces

**PETIT SWEETS PLATTER**

**200 /**  
PLATTER

Chef's selection of handmade petit sweets  
including tarts, slices, and macarons

**FRESH FRUIT PLATTER**  
SERVES 10-15 GUESTS

**105 /**  
PLATTER

Chef's selection of sliced seasonal fruits,  
served with honey and yoghurt



# plated menus

ALTERNATE DROP

\$ MINIMUM 30 GUESTS

**67 PP** 2 COURSE

**87 PP** 3 COURSE



# to start

Individually served Baked Uprising sourdough with house made butter

# entrée

PLEASE SELECT TWO DISHES  
TO BE SERVED ALTERNATELY

South Australian salt and pepper squid with a lemon myrtle aioli and a rocket, semi dried tomato and parmesan salad **GF**

Breakout River lamb puff parcels with a mint and preserved lemon yoghurt and fresh tabouli

Binnorie goat's cheese and in-house semi dried tomato tart with pine nuts, baby herbs and Hunter Valley first press olive oil. **VEG**

Grilled Hunter Belle haloumi with panzanella salad and berry balsamic vinaigrette

Hunter Belle handmade red rouda cheese and bacon croquette with bbq aioli

# main

PLEASE SELECT TWO DISHES  
TO BE SERVED ALTERNATELY

Sundried tomato and Hunter Belle Camambelle stuffed chicken breast with sauteed chats and spinach swerved with a sweet basil and pine-nut pesto cream

Sicilian inspired chicken Maryland with chat potatoes, cherry tomatoes, Hunter Valley olives and a lemon and herb sauce

Grilled Hunter Valley beef sirloin with a seeded mustard mash, wilted baby spinach and horseradish jus

Slow-cooked Breakout River lamb shank with minted peas and sweet potato mash

Spiced Black bean and lentil patty with kale, wild rice, and an avocado and charred corn salsa

Oven roasted lemon myrtle and pepperberry Daintree barramundi fillet with lemon scented risotto and citrus beurre blanc

# dessert

PLEASE SELECT TWO DISHES  
TO BE SERVED ALTERNATELY

Apple and rhubarb crumble with Popolo vanilla bean ice cream

Orange poppyseed crème brûlée with fresh berries and butter shortbread

Dark chocolate brownie with Chantilly cream and mixed berries

Sticky date pudding with butterscotch sauce and popolos famous vanilla ice cream

# to finish

Freshly brewed Glitch Coffee Roasters coffee and a selection of The Tea Collective teas

# plated menu

SAMPLE





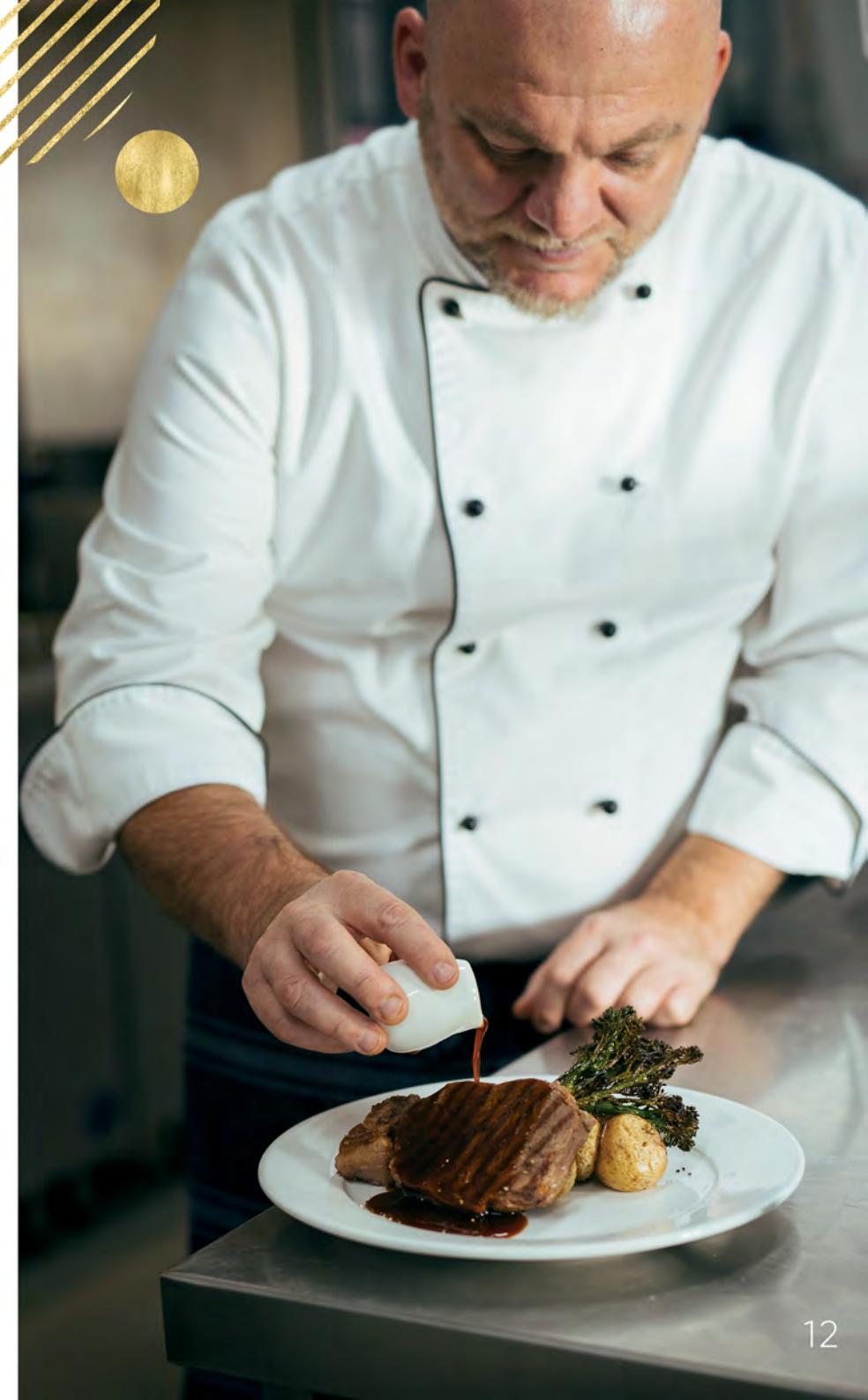
## premium plated menus

ALTERNATE DROP

\$ MINIMUM 30 PEOPLE

**73 PP** 2 COURSE

**96 PP** 3 COURSE



## to start

Individually served Baked Uprising sourdough with house made butter

## entrée

PLEASE SELECT TWO DISHES TO BE SERVED ALTERNATELY

Tsukune chicken meatball with sauteed garlic shoots and wild elk leaf

Braised Manning Valley beef cheek with soft polenta and gremolata

Aqua Murray cod and wattle seed croquette with bush tomato relish

Pumpkin, walnut, and feta parcel with roquette and kiss pepper salad

## main

PLEASE SELECT TWO DISHES TO BE SERVED ALTERNATELY

Cowra lamb and mushroom wellington with roasted broccolini and native thyme scented jus

Seared Upper Hunter beef fillet with garlic roasted chats steamed beans and shimeji mushroom jus

Grilled pork cutlet with sauteed potatoes, red cabbage compote and Hunter Valley shiraz jus

Oven roasted Huon salmon on a seeded mustard mash, steamed greens and a tomato and dill beurre blanc

Pan seared chicken breast with exotic mushroom sauce, roasted chats and grilled asparagus

Grilled Mediterranean vegetable tart with cassava chips and a mix of green leaves tossed in lemon dressing **GF V**

## dessert

PLEASE SELECT TWO DISHES TO BE SERVED ALTERNATELY

Blueberry frangipane tart with crème patisserie

Coconut panna-cotta with macerated cherries and rich chocolate sauce

Dark chocolate tart with an orange liqueur sauce

Wattle seed bread and butter pudding with hot quandong jam

## to finish

Freshly brewed Glitch Coffee Roasters coffee and a selection of The Tea Collective teas

# premium plated menu

SAMPLE



# shared menu

\$ MINIMUM 30 PEOPLE

**73 PP** 2 COURSE

**84 PP** 3 COURSE





# main

PLEASE CHOOSE TWO ITEMS  
FROM THE OPTIONS LISTED BELOW

Baked Huon salmon fillet served with a lemon, dill & tomato cream sauce **GF**

Whole slow roasted duck cut & served with a Cointreau & orange game jus **GF DF**

Grilled butterflied whole Sicilian chicken with baby tomatoes & Hunter Valley olives & a lemon, butter & herb velouté **GF**

Apricot, apple & sage stuffed roast pork loin with traditional home style gravy and a brandy apple sauce **GF**

Pumpkin goat's cheese & asparagus filo with tomato concasse **VEG**

Roasted root vegetable & rosemary pie with a sweet tomato relish **VEG**

Sage & onion stuffed roast free-range chicken served with traditional homestyle gravy **GF**

36-hour cooked Hunter Valley beef brisket with a Texas rub, served with sweet onion jam & BBQ jus **GF DF**

Rosemary, honey & mustard seed slow cooked New England lamb shoulder with a Hunter Valley shiraz jus **GF DF**

Oven roasted turkey breast with a cranberry jam & pan juice gravy **DF**

Black bean & lentil patties with smashed avocado, & a corn, tomato and habanero relish **V GF**

# sides

PLEASE CHOOSE THREE ITEMS  
FROM THE OPTIONS LISTED BELOW

Roasted root vegetables with a seasoning of your choice **V GF**

Steamed buttered corn cobbette

Fasuyle beans fried with paprika & garlic in Tuscan olive oil **V GF**

Tabbouleh salad **V**

Traditional Greek salad with a herb & balsamic dressing **GF**

Texas style coleslaw with honey mustard vinaigrette **VEG GF**

Mediterranean pasta salad

Kidney bean, avocado, tomato & cucumber salad with coriander & a chilli & lime dressing **V GF**

Lemon pepper brussels sprouts with sautéed speck & onions **GF**

Moroccan roasted pumpkin, cauliflower & chickpea salad with a drizzle of hummus **GF**

German style potato salad **GF**



# shared menu

## SAMPLE

Served with baskets of freshly baked cob loaf & butter portions

# buffet menu

\$

## LUNCH / DINNER BUFFET

**67 PP**

- Baskets of freshly baked rolls
- Sicilian lemon roast chicken with Hunter Valley olives **GF DF**
- Roasted Upper Hunter beef sirloin with wilted spinach & shiraz jus **GF DF**
- Oven baked Huon salmon fillet with a dill lemon butter sauce **GF**
- Roasted pepper & garlic chats **GF VEG**
- Steamed medley of buttered vegetables **GF VEG**
- Chef's selection of salads, dressings & condiments

## PLATINUM LUNCH/DINNER BUFFET

**74 PP**

- Baskets of freshly baked rolls
- Slow cooked Manning Valley beef scotch fillet with an exotic mushroom & bacon sauce **GF**
- Grilled chicken supreme with asparagus & Dijon mustard sauce **GF**
- Pan seared pork medallions with balsamic honey glaze **GF VEG**
- Steamed shiitake, lime & ginger skinless Daintree barramundi fillets **GF**
- Spinach & ricotta cannelloni baked in a tomato & herb sauce **VEG**
- Oven roasted herb & garlic chat potatoes **GF VEG**
- Honey glazed carrots & buttered beans **GF VEG**
- Make your own' salad bar with a selection of quality sourced ingredients





## CONDITIONS

Pricing is valid for events booked Monday-Saturday. Public Holidays and Sundays will incur a 15% surcharge. Food and beverage offerings are subject to change according to season and availability.

## ALCOHOL POLICY

City Hall are committed to delivering you a safe and successful event. We take our Responsible Service of Alcohol (RSA) obligations seriously and will enforce harm minimisation strategies to manage your event safely and reduce any risk or harm to guests, staff, and the community. All our food and beverage staff are RSA trained. Alcohol service will cease 30 minutes prior to the conclusion of your event and all patrons must have left the premises 30 minutes after event conclusion. As a hirer, please ensure that patrons/guests do not bring external alcohol into our venue. Alcohol is only permitted to be purchased on-premise during your event and is not permitted to leave the venue at any time. Alcohol will only be served to people over the age of eighteen (18), in accordance to liquor licensing laws concerning the supply of alcohol.

## ALCOHOL

- Non-alcoholic and low alcoholic beverages will always be available.
- Alcohol must only be served and consumed in the designated function area.
- Alcohol service must not extend past a 6hr duration.
- Alcohol must be consumed alongside an appropriate amount of food.

## CITY HALL RESERVES THE RIGHT TO

- Ask for acceptable forms of identification as proof of age.
- Not serve alcohol to minors (persons under 18 years of age).
- Not serve alcohol to intoxicated guests.
- Stop serving alcohol if guests show signs of intoxication and ask the guest to leave the premises.
- Restrict the number of beverages served to guests.
- Adhere to the trading hours listed on our liquor license.



Newcastle  
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FOR MORE DETAILS

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