

WEDDING PACKAGE

YOUR WEDDING VENUE PARTNER

Together
as one

2023/24

FOR MORE DETAILS

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

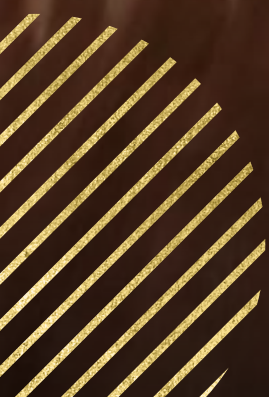


Newcastle
City Hall



- 3 ABOUT THE VENUE
- 4 OUR SPACES
- 5 LET'S EAT
- 10 BEVERAGE PACKAGES
- 11 UPGRADES
- 13 LET'S PLAY
- 15 FROM OUR COUPLES

WELCOME TO
City Hall



ABOUT THE VENUE

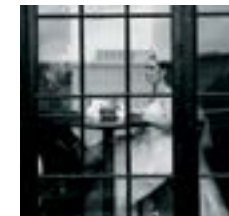


forever
yours

THANK YOU FOR CONSIDERING NEWCASTLE CITY HALL FOR YOUR SPECIAL DAY

Newcastle City Hall is the ultimate destination for lovers of old school romance. Opened in 1929, it is one of Newcastle's most loved venues. With a variety of rooms to suit your requirements, Newcastle City Hall boasts classical style and elegance at an affordable price. Your event will be in safe and experienced hands with the City Hall team, from booking and event management through to the gourmet catering by our very own in-house Executive Chef, with a focus on locally sourced produce.

Conveniently located in the heart of Newcastle with a 5 Star hotel at your doorstep and iconic Civic Park across the road, your ceremony and reception can be delivered in exquisite style. Not only are you surrounded by beautiful all-weather options for your wedding photos, but your guests will also benefit from over 2,000 accommodation rooms within a leisurely 10-minute stroll. With a full-service offering, high-quality standards, professionalism, and impeccable attention to detail, you and your guests will have the ultimate event experience from beginning to end. This is the destination to host the wedding you always dreamed of, without compromising on any of the extras.



VENUE OPTIONS

embrace the
grandeur

CONCERT HALL

270 seated capacity with dance floor
500 cocktail capacity



The Concert Hall has been acclaimed as one of the finest auditoriums in Australia. With a soaring high ceiling this stunning auditorium makes for a dramatic and beautiful atmosphere. The adjoining Cummings Room welcomes your guests to enjoy canapés and drinks before the bridal party making a grand entrance.

BANQUET ROOM

160 seated capacity with dance floor
300 cocktail capacity



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.

HUNTER ROOM

100 seated capacity with dance floor
150 cocktail capacity



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

cocktail reception

MINIMUM GUESTS:

80 HUNTER AND BANQUET ROOMS

300 CONCERT HALL

INCLUSIONS

Five-hour reception venue hire

Three-hour canapé service

- 5 silver canapés
- 3 gold canapés
- 1 substantial canapé

Your wedding cake cut and served to guests as dessert

Five-hour silver beverage package

Locally sourced and freshly brewed Glitch Coffee Roasters coffee and specialty 'The Tea Collective' tea served

Lectern and microphone

\$ COCKTAIL PACKAGE

127^{PP} MONDAY – FRIDAY

143^{PP} SATURDAY



silver

HOT CANAPÉS

- Variety of mini gourmet pies
- Oven baked spanakopita with tzatziki **V**
- Southern style buffalo wings with ranch dipping sauce
- Tempura pumpkin flower stuffed with ricotta and sweet corn with a Tasmanian pepper berry aioli dipping sauce **V**
- A selection of mixed dumplings from Nagisa restaurant (can be served as individual menu items)
 - Nagisa's handmade wagyu beef gyoza with a garlic and soy dipping sauce
 - Nagisa's famous pork and cabbage dumplings with a citrus and soy dipping sauce
 - Nagisa's handmade tofu and corn dumplings with a miso and soy dipping sauce **V**
- Takoyaki octopus bites with shallots, pickled ginger, mayonnaise and bonito flakes

COLD CANAPÉS

- Tomato and basil mini bruschetta served with a balsamic reduction **VGN**
- Roast beetroot tartlet with goat's cheese and balsamic reduction **V**
- Caramelised onion and Hunter Belle Blue Moon cheese tartlets **V**
- Huon Tasmanian smoked salmon, dill, cucumber and cream cheese, mille feuille spoons with lilliput capers **GF**

gold

HOT CANAPÉS

- Teriyaki free-range chicken kebabs **GF DF**
- Tasmanian Atlantic Salmon skewers served with black sesame and a miso dressing **DF**
- Native dukkha spiced lamb koftas with smoked eggplant dipping sauce **GF DF**
- Australian native tea smoked chicken bruschetta with native thyme and avocado puree **DF**
- Kakiage fritters with a daikon dipping sauce **VGN**
- Seared scallop spoons with fresh chilli, coriander and warm bourbon ponzu **GF DF**
- Wild mushroom and goat's cheese tartlet with truffle oil and baby herbs **V**

COLD CANAPÉS

- Selection of maki sushi with vegetable fillings, pickled ginger, tamari soy and wasabi **GF VGN DF**
- Pressed watermelon and grilled haloumi skewers with a mint and pistachio drizzle **GF V**
- Appellation oysters with finger lime caviar and Hunter Valley olive oil dressing **GF DF**
- Rice paper rolls with herbs, vegetables, avocado and Newcastle Chilli Bros' sweet chilli and lime dipper **GF VGN DF**
- House smoked beef fillet en croute with rocket leaf and horseradish **DF**
- Poached gulf tiger prawn with endive and Champagne vinegar cocktail sauce **GF DF**

substantial

- Slow braised peppered Hunter Valley beef with roasted chats **GF DF**
- Salt bush and Tasmanian pepper berry fried Australian squid with rosemary salted chips and lemon myrtle aioli **GF DF**
- Butter chicken curry boats with steamed jasmine rice and mango chutney **GF**
- Hunter Valley beef brisket sliders with honey mustard slaw and hipster BBQ sauce
- Teriyaki tofu boats with pickled carrot, mixed leaves and steamed rice **GF VGN DF**



two course plated reception

INCLUSIONS

Five-hour reception venue hire

An invitation to the launch of our seasonal menu event, where you will be able to taste your selected menu items

Chef's selection of two welcome canapés

Two course alternate serve menu (entrée and main or main and dessert)

Five-hour silver beverage package

Your wedding cake cut and served on platters to guest's tables

Locally sourced and freshly brewed Glitch Coffee Roasters coffee and specialty 'The Tea Collective' tea served

White linen tablecloths and napkins

Cutlery, crockery and glassware

Lectern and microphone

\$ TWO COURSE PLATED

153_{PP} MONDAY – FRIDAY

168_{PP} SATURDAY



three course plated reception

INCLUSIONS

Five-hour reception venue hire

An invitation to the launch of our seasonal menu event, where you will be able to taste your selected menu items

Three course alternate serve menu

Five-hour silver beverage package

Your wedding cake cut and served on platters to guest's tables

Locally sourced and freshly brewed Glitch Coffee Roasters coffee and specialty 'The Tea Collective' tea served

White linen tablecloths and napkins

Cutlery, crockery and glassware

Lectern and microphone

\$ THREE COURSE PLATED

165^{PP} MONDAY – FRIDAY

179^{PP} SATURDAY



to start

Freshly baked bread rolls
and butter medallions

entrée

PLEASE SELECT TWO

Salt bush and pepper berry seasoned
Australian squid with lemon myrtle aioli, house
pickled cucumber and elf leaf **GF**

Beef and pork kebapi with Binnorie marinated
feta and Balkan style slaw **GF**

Lemon myrtle and Aquna Murray cod
croquette with lilliput caper aioli **DF**

Binnorie goat's cheese tart and in house semi
dried tomato with sweet basil infused Hunter
Valley olive oil and baby herbs **V**

Sea rosemary and bush pepper chicken
karaage with finger lime aioli and crisp leaf
salad **GF DF**

main

PLEASE SELECT TWO

Dry rubbed slow roasted Hunter Valley beef
brisket with hipster BBQ sauce, pickled onion
potato salad and honey mustard slaw **GF**

Sundried tomato and Camambelle stuffed
chicken breast, native thyme roasted chats
and spinach with pesto cream **GF**

Oven baked market fish fillets with herbed
roasted chats, steamed beans and a finger
lime and lilliput caper salsa **GF DF**

Grilled sirloin of Hunter Valley beef with
layered potato, roasted broccolini and red
wine jus **GF**

Slow braised Hunter Valley lamb shank served
on mustard mash and river mint scented peas
GF

Black bean and lentil patty with green beans
wild rice and a tomato and Hunter Valley olive
sauce **GF VGN**

dessert

PLEASE SELECT TWO

White chocolate pannacotta with
macadamia crumb and quandong syrup **GF**

Vanilla bean crème brulee with macerated
strawberries and almond biscuits **V**

Frangipane tart with crème pâtissier
and fresh Blueberries **V**

White chocolate desert lime and
miso cheesecake with rosella syrup

SAMPLE MENU

Gluten Free **GF** Vegan **VGN** Vegetarian **V** Dairy Free **DF**





let's
celebrate

beverage package

SILVER PACKAGE

SAMPLE MENU

- NON-ALCOHOLIC Modus Nort Refreshing Ale
- MID-STRENGTH Steel City All Day Lager
- FULL-STRENGTH Asahi Super Dry, Peroni Nastro Azzurro
- CIDER Somersby Apple Cider
- SPARKLING Tyrrell's Moore's Creek Sparkling
- WHITE WINE Tyrrell's Moore's Creek Semillon Sauvignon Blanc
- RED WINE Tyrrell's Moore's Creek Shiraz
- SOFT DRINK Coke, Coke No Sugar, Schweppes Lemonade, Solo
- JUICE Orange, Apple

ENHANCE YOUR WEDDING

\$

Welcome cocktail	FROM	16 PP
Champagne on arrival upgrade. Veuve Cliquot Champagne trayed to guests on arrival		20 PP
Mezze platter		22 PP
Cheese, dips and antipasto grazing table		25 PP
Additional canapés	FROM	5 PP
Dessert canapés		13 PP
Upgrade to Bespoke Menu	FROM	7 PP
Upgrade to Hunter Beverage Package		9 PP
Upgrade to Premium Beverage Package		17 PP
Add house Spirits to Beverage Package		30 PP
Gin and Tonic Bar upgrade <i>Earp Distilling Co. Premium Gin</i> <i>Range and Fever Tree mixers</i>	(1 HOUR)	22 PP
Margarita Station Upgrade	(1 HOUR)	22 PP
Slushie cocktails	(80 DRINKS)	800

a little
extra

beverage package upgrades

HUNTER PACKAGE UPGRADE SAMPLE MENU

\$

Upgrade to a five-hour
Hunter Beverage Package

6^{PP}

*Select: 2 x full-strength beers, 1 x sparkling,
1 x white wine, 1 x red wine*

NON-ALCOHOLIC Modus Nort Refreshing Ale

MID-STRENGTH Steel City All Day Lager

FULL-STRENGTH Murrays XPA, Steel City Lager,
Modus Cerveza

CIDER Tilse's Apple Truck Cider

SPARKLING Hungerford Hill Fish Cage Sparkling Brut,
Bimb Baden Moscato

WHITE WINE Margan Semillon,
Hungerford Hill Fish Cage Chardonnay,
Two Rivers VS Pinot Grigio

ROSÉ WINE Margan Rosé

RED WINE Margan Shiraz,
Two Rivers VS Winter Mist Merlot,
Hungerford Hill Fish Cage Cabernet Sauvignon

SOFT DRINK Coke, Coke No Sugar,
Schweppes Lemonade, Solo

JUICE Orange, Apple

PREMIUM PACKAGE UPGRADE SAMPLE MENU

\$

Upgrade to a five-hour
Premium Beverage Package

13^{PP}

*Select: 2 x full-strength beers, 2 x white wines, 2 x red wines
Wines can also be selected from the Hunter Package as part
of this package*

NON-ALCOHOLIC Modus Nort Refreshing Ale

MID-STRENGTH Balter Captain Sensible

FULL-STRENGTH Stone & Wood Pacific Ale, Balter XPA,
Grainfed Sneaky One Summer Ale

CIDER Tilse's Apple Truck Cider

SPARKLING Margan Blanc de Blancs

WHITE WINE Margan Breaking Ground Albarino,
Andrew Thomas Synergy Semillon,
Scarborough Yellow Label Chardonnay

ROSÉ WINE Krinklewood Rosé

RED WINE Margan Merlot,
Hungerford Hill Preservative Free Cabernet Sauvignon,
Scarborough Black Label Shiraz

SOFT DRINK Coke, Coke No Sugar,
Schweppes Lemonade, Solo

JUICE Orange, Apple

DURATION AND TIMING

Five-hour reception begins at 6:00pm and concludes at 11:00pm with all music to cease at this time as well. Bump in time for suppliers styling, decorating and dropping off items is 11:00am on the day of your wedding. All guests must have vacated the venue by 11:30pm.

DEPOSITS AND FINAL NUMBERS

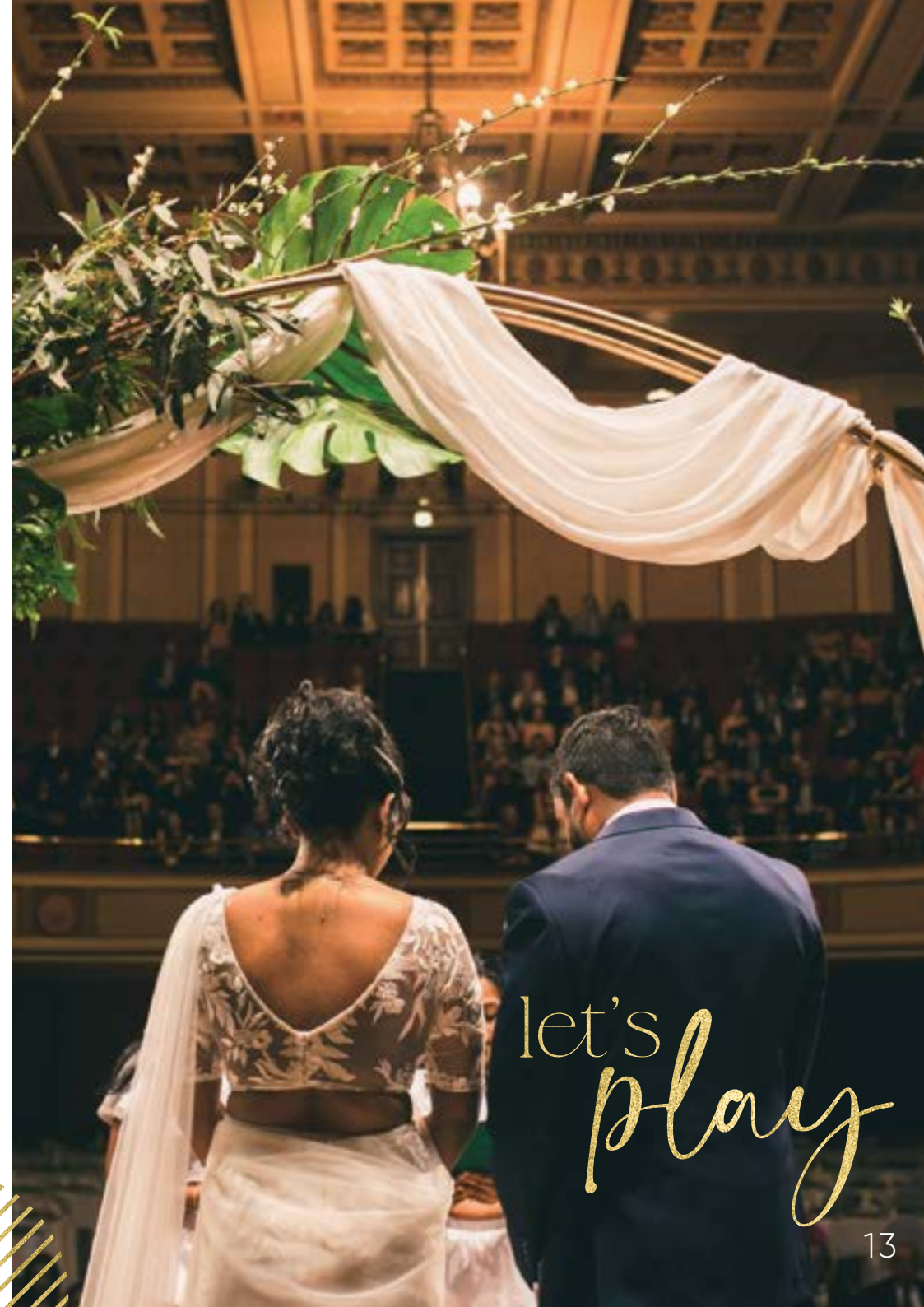
A deposit of \$3,000 secures your date along with a signed hiring agreement. The deposit is credited to your final account. This is required within fourteen days of making your booking and reflects your agreement of the terms and conditions. Final numbers are due fourteen days prior to your wedding. Once final numbers are given this will be taken as confirmed and the final invoice will be issued. Guest cancellations after this point will not be credited to your account for food or to other areas of your wedding. No adjustments will be made after this time. Please refer to the venue hiring agreement for other terms and conditions.

MINIMUM NUMBERS AND PRICING

Plated package pricing based on a minimum of 60 guests for the Hunter/Banquet rooms and 120 guests for the Concert Hall. Cocktail package pricing based on a minimum of 80 guests for Hunter/Banquet rooms and 300 for Concert Hall for cocktail packages.

SECURE YOUR DAY

To secure your wedding date, we will require a \$3,000 deposit, and a signed hiring agreement.



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.
- No bottles of spirits permitted on the tables.
- No shots permitted.
- Working guests receive soft drinks and are not included in any alcohol packages. Should they require alcohol this will be charged upon consumption.

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.
- Limit bar service at any time in accordance with our RSA policy.

drink
responsibly



FROM OUR COUPLES



It was absolutely perfect despite the weather, and I can't thank you all enough for going above and beyond to ensure we were still able to have a unique location for our photos.

Sally & Josh

...incredible to deal with and everything was more than perfect. A big thank you to you and your team again, it's a day we will never forget!

Angelina & Matthew



We just wanted to take a moment to thank you for your expertise in planning and pulling our wedding day together! It went absolutely beautifully, down to the littlest details. It was a wonderful day for us, and we know it wouldn't have been possible without you and your Team. Thank you for going above and beyond for us! We can't thank you enough.

Max & Victoria



We both have big families so were we on the hunt for a beautiful venue of the right size. Newcastle City Hall ticked all the boxes. We loved the classic look of the building and the atmosphere in the Concert Hall. It also allowed us to add some cultural tradition to our reception with a Macedonian band. Newcastle City Hall created the most beautiful backdrop to what was the best day of our lives so far.

Olivia & Steven



Excellent venue, catering and service. The night ran smooth, and everyone thoroughly enjoyed their meals.

Monique & Dylan





Newcastle
City Hall

FOR MORE DETAILS

p. 02 4974 1460

e. cityhall@ncc.nsw.gov.au

w. newcastle.nsw.gov.au/city-hall