

WEDDING PACKAGE

YOUR WEDDING VENUE PARTNER

together
as one

2023/24

02 4974 1462 // fortscratchleyfunctions@ncc.nsw.gov.au // newcastle.nsw.gov.au/fort-scratchley



Fort
Scratchley



- 3 ABOUT THE VENUE
- 4 OUR SPACES
- 5 CEREMONIES
- 6 LET'S EAT
- 12 BEVERAGE PACKAGES
- 13 UPGRADES
- 15 LET'S PLAY
- 17 FROM OUR COUPLES

WELCOME TO

Fort Scratchley



ABOUT THE VENUE



YOUR BEACHSIDE
love story

THANK YOU FOR CONSIDERING FORT SCRATCHLEY FOR YOUR SPECIAL DAY

Fort Scratchley is here to help you bring your celebration to life and make it a memorable experience for you and your guests. We'd love to show you around...

Built in the late 1800's to protect Newcastle, the Fort is rich in military history. With breathtaking panoramic views over Newcastle and some of the best photographic opportunities our city has to offer, Fort Scratchley is an idyllic location for your wedding day.



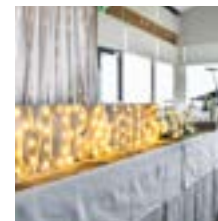
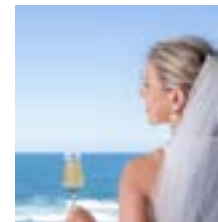


LOVE SPRINGS *to life*



FUNCTION CENTRE Capacity 120 seated // 200 cocktail

The Fort Scratchley Function Centre is a contemporary, light filled space with views over the Newcastle Ocean Baths and Cowrie Hole. It boasts a timber deck, ideal as an alfresco option and for soaking up the ocean air, high ceilings and uninterrupted vision so that the bridal table can be seen from all corners of the room. With the ceremony out of the way, now it's time to let your hair down and have some fun!



TYING THE *knot*

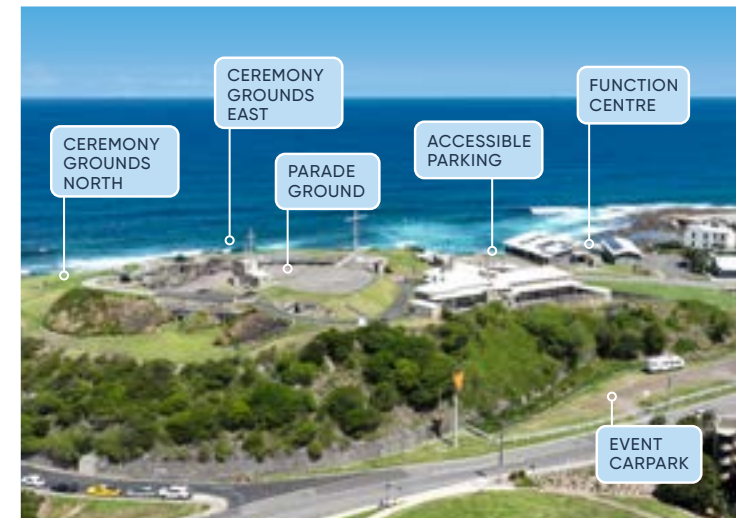


\$ GROUNDS HIRE FEE (4-6pm)

667 MON-FRI

751 SATURDAY

Tie the knot at Newcastle's most picturesque location. Boasting 360° panoramic views of the coast, Nobby's Beach headline, Newcastle Baths, harbour and the city, Fort Scratchley makes the perfect backdrop for your dream ceremony. Fort Scratchley is a versatile venue with a range of ceremony areas for you to choose from with exclusive access from 4pm. Hosting your ceremony and reception at Fort Scratchley means that your guests don't have to travel between locations. Ceremonies are only available for hire in conjunction with a reception booking of the Function Centre.



COCKTAIL RECEPTION

MINIMUM 60 GUESTS

INCLUSIONS

5 hour venue hire of Fort Scratchley Function Centre

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 RECEPTION

127^{PP} MONDAY – FRIDAY

143^{PP} SATURDAY

POA

UPGRADES

- COLD SEAFOOD GRAZING TABLE
- PRAWN AND OYSTER GRAZING



LET'S
eat

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

MINIMUM 60 GUESTS

INCLUSIONS

Five-hour reception venue hire of Fort Scratchley Function Centre

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 RECEPTION

153^{PP} MONDAY – FRIDAY

168^{PP} SATURDAY





THREE COURSE PLATED RECEPTION



MINIMUM 60 GUESTS

INCLUSIONS

Five-hour reception venue hire of Fort Scratchley Function Centre

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 RECEPTION

165^{PP} MONDAY – FRIDAY

179^{PP} SATURDAY



LUNCH RECEPTION

MINIMUM 60 GUESTS

INCLUSIONS

Three-hour reception venue hire of Fort Scratchley Function Centre from 11:30am to 2:30pm.

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

Two-course alternate serve menu

Three-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 LUNCH

123^{PP} MONDAY – FRIDAY

132^{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**

BEVERAGES

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 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 UPGRADES

HUNTER PACKAGE UPGRADE SAMPLE MENU

\$

Upgrade to a five-hour
Hunter Beverage Package

6PP

*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,
Bimbadgen 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

13PP

*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 packages

Five-hour reception begins at 6:00pm and conclude at 11:00pm (Friday and Saturday) and 5:00pm and concludes at 10:00pm (Sunday – Thursday) with all music to cease at this time as well.

On site ceremonies commence at 4:15pm. 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 (Friday and Saturday) and 10:30pm (Sunday – Thursday).

Three-hour reception packages

Three-hour reception begins at 11:30am and concludes at 2:30pm.

No ceremonies are permitted on the grounds during Fort opening hours. Bump-in time for suppliers, styling, decorating and dropping off items is 9:00am on the day of your wedding. All guests must have vacated the venue by 3pm.

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

Minimum of 60 guests. Pricing is valid for events held Monday – Saturday in the 2023/24 financial year. Public Holidays and Sundays will incur a surcharge, please contact us for pricing. Food and beverage offerings are subject to change accordingly to season and availability.

SECURE YOUR DAY

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



ALCOHOL POLICY

Fort Scratchley 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.

FORT SCRATCHLEY 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 such a fantastic day and night. The venue was amazing! It was one of the best nights of my life. Everyone was so happy and really enjoyed the food and drinks.

Philippa & Andrew

The venue was incredible. Being able to have the ceremony and reception at the same site was ideal as it meant our guests didn't have to travel far. The attention to detail was impeccable (particularly for the dietary requirements of some of our guests). The food was delicious, the wines were amazing. We appreciate the time and effort to help make our day extra special.

Shauna & Tim



The reception venue was more beautiful than we could have ever imagined (the spectacular sunset certainly topped it off!). Thanks for helping make our big day perfect!

Emma & Luke



Amazing venue and fantastic staff!
Made for the perfect venue for our reception.

Kristy & Michael





Fort
Scratchley

FOR MORE DETAILS

p. 02 4974 1462

e. fortscratchleyfunctions@ncc.nsw.gov.au

w. newcastle.nsw.gov.au/fort-scratchley