

WEDDING PACKAGE

YOUR WEDDING VENUE PARTNER

together  
as one

2023/24

FOR MORE DETAILS

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



Newcastle  
City Hall





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WELCOME TO  
*City Hall*



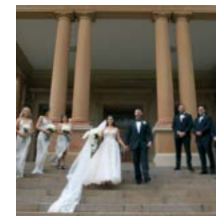
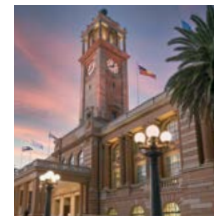
## ABOUT THE VENUE



## 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.



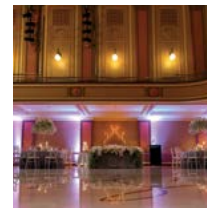


## VENUE OPTIONS

embrace the  
*grandeur*

### CONCERT HALL

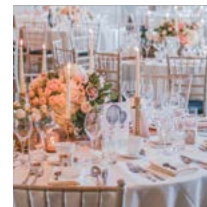
**270** seated capacity with dance floor  
**500** cocktail capacity



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<sup>PP</sup> MONDAY – FRIDAY

143<sup>PP</sup> SATURDAY



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 **GF**
- 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

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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

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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

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\$ TWO COURSE PLATED

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153<sup>PP</sup> MONDAY – FRIDAY

---

168<sup>PP</sup> 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<sub>PP</sub> MONDAY – FRIDAY

---

179<sub>PP</sub> 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**





# 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

let's  
celebrate



## ENHANCE YOUR WEDDING

\$

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

a little  
extra



# beverage package upgrades

## HUNTER PACKAGE UPGRADE SAMPLE MENU

\$

Upgrade to a five-hour  
Hunter Beverage Package

9<sup>PP</sup>

*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

17<sup>PP</sup>

*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** Dirt Candy The Desperado Grenache,  
Barbero 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.



let's  
play

## 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 thankyou 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*







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