DAY CATERING

# RECIPE FOR Success



FOR MORE DETAILS

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

2023/24



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## WELCOME TO Oitz Hall

IN-HOUSE CATERING

# FEEDTHE

## local flavour to savour

Our passionate hospitality team are here to bring you exceptional quality dining and 5-star service in one of our City's iconic and historic venues.

Your event will be in safe and experienced hands with the Newcastle City Hall team. We will work closely with you to ensure your event runs efficiently and has the desired impact to ensure business objectives are met. Our high-quality service standards, professionalism and impeccable attention to detail will ensure you and your guests have the ultimate event experience from beginning to end.







## meeting break package

MINIMUM OF 40 GUESTS	\$
MEETING BREAK PACKAGE	16

Freshly brewed local coffee by Glitch Coffee Roasters 'The Tea Collective' handcrafted specialty teas Two morning tea items per the daily schedule







## morning tea options

MONDAY	Buttermilk scones with strawberry jam & cream ${\bf V}$
TUESDAY	Zucchini & goats cheese slice <b>GF V</b>
WEDNESDAY	Banana & cinnamon tea cakes <b>GF V</b>
THURSDAY	Portuguese tarts <b>V</b>
FRIDAY	Assorted handmade muffins $ {f V}$

Morning tea items served with a selection of seasonal sliced fruits, yoghurt & honey  $\,V\,$ 





## afternoon tea options

MONDAY	Chef's selection house-made cookies $V$
TUESDAY	House-made chocolate brownies $V$
WEDNESDAY	Assorted glazed Danish pastries $ {f V} $
THURSDAY	Assorted macarons $V$
FRIDAY	Chef's selection slices $V$

Afternoon tea items served with a selection of vegetable crudités and house-made dips  $\,V\,$ 

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



## working lunch menu

MINIMUM OF 40 GUESTS

## GRAZING SANDWICH & SALAD LUNCH BUFFET

20<sub>PP</sub>

\$

• Build your own salad or gourmet sandwich with a spread of fresh salad fillings, cold cut meat options, artisan breads and wraps, matching condiments and salad dressings

Recommended for events with guests that have dietary requirements.

#### ARTISAN BREADS, WRAPS & SALAD BUFFET

 $20_{\text{PP}}$ 

- Sandwiches, rolls and wraps filled with our chef's selection of healthy and hearty fillings
- Selection of healthy salads with accompanying dressings



## hot buffet lunch menu

MINIMUM	OF	40	GUESTS	

### HOT BUFFET LUNCH

35<sub>PP</sub>

\$

- Soup of the Day
- Chef's selection of two gourmet salads
- Two hot options served in chaffing dishes

#### HOT OPTIONS, please select two:

- Pulled beef or pork burrito with avocado, rice, black beans and pico de gallo DF
- Chef's pot pie
- Dry rubbed, slow cooked Hunter Valley brisket rolls with a honey mustard slaw and hipster BBQ sauce
- Roasted root vegetable pasties with spiced tomato relish
  VGN GF DF
- Fried fish cakes with rosemary sea salt chips, served with lemon and house-made tartare

### ADD ONS

Freshly brewed local coffee and specialty tea	5pp
Assorted East Coast Juice	5pp
Freshly brewed local coffee, specialty tea & fresh orange juice	<b>9</b> <sub>PP</sub>
Bottled water or soft drink	5pp

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



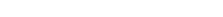
## continental bre⁄akfast

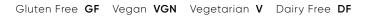
## MINIMUM OF 40 GUESTS

23<sub>PP</sub>

\$

- Seasonal sliced fruit VGN
- Assorted pastries  $\,V\,$
- Toasted sourdough & fruit toast with preserves, spreads & honey  $\,V\,$
- Freshly brewed local coffee by Glitch Coffee Roasters and 'The Tea Collective' handcrafted specialty tea
- Assorted East Coast Juices







## plated bre⁄akfast

Please select two of the following options to be served alternately to your guests. Minimum spends apply.

#### MINIMUM 40 GUESTS

#### BREAKFAST FRITTATA

Ham, spinach & mushroom breakfast frittata with balsamic roasted cherry tomatoes & wild baby rocket **GF** (vegetarian available on request)

\$

30<sub>PP</sub>

30<sub>PP</sub>

## VEGETARIAN BREAKFAST STACK

Grilled field mushroom, house-made hash brown, wilted spinach, herb roasted roma tomato & grilled haloumi **GF V** 

Add bacon \$5 PP

#### INCLUSIONS

Freshly brewed local coffee by Glitch Coffee Roasters

The Tea Collective' handcrafted specialty teas

\$

### EGGS BENEDICT

30<sub>PP</sub>

Smoked ham, buttered spinach, poached egg & hollandaise on a toasted muffin

#### **BIG BREAKFAST**

 $30_{\text{PP}}$ 

House-made hash brown, bacon, pork chipolata, sautéed mushrooms, herb roasted roma tomato & scrambled eggs on toasted sourdough

#### ADD ONS

Assorted East Coast Juices



## bre⁄akfast platters

All platters	s serve	10	guests.
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Minimum spends apply.

PASTRY PLATTER

Assortment of glazed Danish pastries  ${f V}$ 

## YOGHURT & GRANOLA PLATTER

85<sub>EA</sub>

**90**EA

\$

Yoghurt, mixed berry & granola cups  $\, {\rm GF} \, {\rm V}$ 

## FRUIT PLATTER

**110** EA

Chef's selection of seasonal fresh fruits served with yoghurt and honey  $\,V\,$ 

## MINI CROISSANTS PLATTER



Premium ham and Swiss cheese mini croissants

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





## CONDITIONS

Pricing is valid for events held Monday – Friday during the 2023/24 financial year. Please contact us for weekend and public holiday pricing.

Food and beverage offerings are subject to change according to season and availability.







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