

SOCIAL PACKAGE

dine
WITH US



2023/24

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Fort
Scratchley



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WELCOME TO
Fort Scratchley



IN-HOUSE CATERING

dine
WITH US

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 Fort Scratchley 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.



CANAPÉ PACKAGES

	MON - FRI	SAT
MINIMUM OF 40 GUESTS	\$	\$
<i>(Minimum spends apply)</i>		
1 HOUR CANAPÉ PACKAGE	23^{PP}	27^{PP}

Inclusions:

- 4 Silver Canapés
- 1 Gold Canapé

2 HOUR CANAPÉ PACKAGE	40^{PP}	45^{PP}
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Inclusions:

- 5 Silver Canapés
- 1 Gold Canapé
- 1 Substantial Canapé

3 HOUR CANAPÉ PACKAGE	52^{PP}	58^{PP}
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Inclusions:

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



SAMPLE MENU

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**

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

SAMPLE MENU

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 slow and hipster BBQ sauce
- Teriyaki tofu boats with pickled carrot, mixed leaves and steamed rice **GF VGN DF**

DESSERT

\$13 per person.

Includes 3 pieces per person

- Assorted Mini Choc Tops
- Assorted Bambino Gelato Cones
- Assorted Profiteroles
- Assorted Macaron **GF**
- Assorted mini eclairs
- Millionaire Slice
- Pistachio Rocky Road **GF**
- Choc Mousse Shooters **GF**
- Espresso Martini Mousse Shooters **GF**
- Baileys White Chocolate Truffle **GF**
- Crème Brulee Dark Chocolate Truffle **GF**
- Hazelnut Praline Milk Chocolate Crunch Truffle
- Yuzu Milk Chocolate Bar **GF**
- Raspberry Meringue Kisses **GF VGN**
- Petit Portuguese Tarts
- Caramel Kisses
- Lemon and Passionfruit Slice
- Mini Pastel Cupcakes **GF**
- Almond Boysenberry Sponge Log
- Mandarin and Yuzu White Chocolate Log
- Passionfruit Pavlova Roulade Log

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

GRAZING TABLES

	MON - FRI	SAT
MINIMUM OF 40 GUESTS	\$	\$
CHEESE, DIPS AND ANTIPASTO GRAZING TABLE	25 ^{PP}	27 ^{PP}

Perfect for any occasion, this rustic spread features an abundant selection of artisanal Hunter Valley cheese, grilled and marinated Mediterranean vegetables including marinated olives and sun-dried tomatoes, and a vibrant assortment of antipasto delights, cured meats, breads and crackers. Complemented by an array of mouth-watering dips, such as beetroot hummus, tzatziki and baba ghanoush. This visually stunning grazing table is artfully arranged to captivate your guests' senses and is guaranteed to be the centrepiece of any event, leaving everyone craving for more.

DESSERT GRAZING TABLE	24 ^{PP}	26 ^{PP}
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Indulge your sweet tooth with our dessert grazing table. This delectable assortment showcases an array of decadent petit sweets including profiteroles, eclairs and macarons accompanied by a variety of lollies, guaranteed to bring out your inner child and seasonal sliced fruits that burst with freshness and flavour.

ADD ONS

Donut Wall	5 ^{PP}
Chocolate Fountain	5 ^{PP}





SEAFOOD GRAZING TABLES

MINIMUM OF 40 GUESTS

\$

COLD SEAFOOD GRAZING

POA

Steamed Balmain Bug tails, Spencer Gulf Blue Swimmer crabs, Huon smoked salmon, Appellation Rock Oysters, Coffs Harbour King prawns, assorted sashimi including Tasmanian Atlantic salmon, Yellowfin tuna and Hiramasa kingfish with assorted dressings. Eastern Rock Lobster available on request.

COLD SEAFOOD GRAZING

POA

Coffs Harbour king prawns, Myall River schoolies, Appellation Rock oysters with assorted dressings



GRAZING PLATTERS

Minimum spends apply

MON - FRI
\$

SAT
\$

HUNTER BELLE CHEESE PLATTER
SERVES 10 GUESTS

**160 /
PLATTER**

**170 /
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 sourdough

SNACKS AND DIPS PLATTER
SERVES 10 GUESTS

**90 /
PLATTER**

**100 /
PLATTER**

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

YUM CHA PLATTER
SERVES 10 GUESTS

**100 /
PLATTER**

**110 /
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





MON - FRI SAT

\$ \$

HOT FINGER FOOD PLATTER
SERVES 10 GUESTS

140 /
PLATTER **150 /**
PLATTER

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

PETIT SWEETS PLATTER
SERVES 10 GUESTS

200 /
PLATTER **210 /**
PLATTER

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

FRESH FRUIT PLATTER
SERVES 10 GUESTS

110 /
PLATTER **120 /**
PLATTER

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



TIERED TABLE PLATTERS

MON - FRI SAT

MINIMUM OF 40 GUESTS

\$

\$

HIGH TEA TIER

60^{PP}

64^{PP}

Chef's selection of finger sandwiches, petit sweets, sweet and savoury pastries, scones with jam and cream, tea and coffee station

ADD ONS

Upgrade your traditional high tea experience with a glass of sparkling upon arrival

FROM
9^{PP}

HOT AND COLD SEAFOOD TIER

110/
PLATTER

120/
PLATTER

A seasonal selection of Coff's Harbour King Prawns, Myall Lakes school prawns, Appellation Rock oysters, salt and pepper squid, panko crumbed flathead fillets, smoked salmon, assorted fruit and paired dipping sauces.



PLATED MENU

ALTERNATE DROP

MON - FRI	SAT	
\$	\$	MINIMUM 40 GUESTS
72 ^{PP}	80 ^{PP}	2 COURSE
90 ^{PP}	98 ^{PP}	3 COURSE

ADD ONS

	MON - FRI	SAT
Chef selection of two welcome canapés	10 ^{PP}	11 ^{PP}



TO START

Freshly baked bread rolls and butter medallions

ENTRÉE

PLEASE SELECT TWO DISHES
TO BE SERVED ALTERNATELY

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 DISHES
TO BE SERVED ALTERNATELY

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 DISHES
TO BE SERVED ALTERNATELY

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

TO FINISH

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

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

plated
menu

SAMPLE

BESPOKE PREMIUM PLATED MENUS

ALTERNATE DROP

Our executive chef works with you to design a tailored menu for your event

MON - FRI SAT

\$ \$ MINIMUM 40 GUESTS

79^{PP} **87^{PP}** 2 COURSE

100^{PP} **108^{PP}** 3 COURSE



BUFFET MENU

MINIMUM 40 GUESTS

MON - FRI SAT

\$ \$

LUNCH / DINNER BUFFET

55^{PP} 62^{PP}

- Baskets of freshly baked bread rolls and butter medallions
- Roasted free-range chicken rubbed with native spices served with a homestyle gravy **GF DF**
- Slow cooked Hunter Valley beef brisket spiced with native thyme, garlic and Tasmanian pepper berry and served with a horseradish jus **GF DF**
- Oven baked Huon salmon fillet with a tomato, dill and caper sauce **GF V**
- Roasted pepper and garlic chats **GF VGN**
- Steamed medley of buttered vegetables **GF V**
- Chef's selection of salads, dressings and condiments

PLATINUM LUNCH/DINNER BUFFET 62^{PP} 69^{PP}

- Baskets of freshly baked bread rolls and butter medallions
- Roast whole Hunter Valley beef sirloin with red wine jus **GF DF**
- Grilled free-range chicken supreme with a creamy white wine, tarragon, and mushroom sauce **GF**
- Sweet soy and ginger braised pork belly with daikon and shallots **GF DF**
- Baked whole skinless Market Fish fillets with chimichurri and finger lime **GF DF**
- Vegetable lasagne with spinach, ricotta and bechamel **V**
- Oven roasted herb and garlic chat potatoes **GF VGN**
- Honey glazed carrots and buttered beans **GF V**
- 'Make your own' salad bar with a selection of quality sourced ingredients

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





CONDITIONS

Pricing is valid for events held during the 2023/24 financial year. Please contact us for Sunday and public holiday pricing. Food and beverage offerings are subject to change according to season and availability.

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, as determined by your event coordinator.

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.



TAKE
note





Fort
Scratchley

FOR MORE DETAILS

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