

NEWCASTLE MUSEUM
FOOD AND BEVERAGE MENUS
HARVEST & SOUL CATERING & EVENTS

HIGHEST QUALITY CUISINE CREATED
FROM LOCALLY SOURCED PRODUCE

With over 15 years of experience in the catering and events sector, Harvest & Soul know how to deliver the highest quality of food.

Menu inspiration from Harvest & Soul's Executive Chef

Chef Mark Rusev has is the Harvest & Soul - Catering & Events Executive Head Chef. Mark has over 25 years of experience in hospitality working locally and internationally in restaurants, clubs, hotels, resorts and function centers. He draws his inspiration from these places and his life experiences to create a menu that offers a variety of items to suit all event styles. Mark is a firm believer in supporting local business, sourcing as much local food as possible, using environmentally sustainable seafood & harnessing the great flavours and textures of Australian produce.



MENUS AND PACKAGES AVAILABLE

• Breakfast	Page 2
• Light Refreshment Packages	Page 3
• Lunch Options	Page 4
• Conference Day Delegate Catering	Page 6
• Canapes	Page 8
• Platters	Page 9
• Grazing	Page 10
• Buffet	Page 11
• Share Plates	Page 12
• Plated Lunch & Dinner	Page 13
• Beverages	Page 17
• Beverage Packages	Page 18
• Food & Beverage Packages	Page 21

Please note

- A minimum number of guests applies to all menu items
- A labour charge may apply if you wish to increase your service time
- If the number of special dietary requirement guests exceed 5% of the total number of your guests a surcharge will be applicable (from \$5.00-9.00 per person).

BREAKFAST MENU

Continental buffet breakfast

\$13.00 per person

Maximum 60 minutes duration for catering & minimum 20 guests

- Seasonal sliced fruit
- Assorted cereal varieties served with soy, full cream or light milk
- Papa Al's toasted sourdough or fruit toast with preserves, spreads & @urbanchef honey

Individual plated breakfast options

Minimum 10 serves per selection

Vegetarian Breakfast Stack (v)

\$20.00 per person

Grilled Portobello mushroom, house made hash brown, wilted spinach, roasted Roma tomato & grilled haloumi; *add bacon \$4.00 per person*

Breakfast Superbowl (v)

\$13.00 per person

Organic quinoa with @urbanchef honey butter chat potatoes, wilted spinach, Binnore labna, goji berries & grilled broccolini

Eggs Benny

\$24.50 per person

Smoked ham, buttered spinach, poached egg & hollandaise on a toasted Papa Al's muffin

Big Breakfast

\$26.50 per person

Hash browns, bacon, pork chipolata, sautéed mushrooms roasted Roma tomato & scrambled eggs on toasted Papa Al's s sourdough

Breakfast Frittata

\$17.50 per person

Ham, spinach & mushroom breakfast frittata with balsamic roasted cherry tomatoes & wild baby rocket

Add Coffee & Tea to Your Breakfast

\$4.00 per person

Includes service of fruit infused iced water, freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, for a 60-minute duration.

Add Fruit Juices to Your Breakfast Selection

\$3.00 per person



LIGHT REFRESHMENT PACKAGES

Coffee & Tea served with one refreshment item Includes service of fruit infused iced water, freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, for a 60-minute duration. Please select one item from our Energy Break Gold Catering items below.	\$9.00 per person
Upgrade to Energy Break Platinum Catering items	\$11.00 per person
Coffee & Tea served with two refreshment items Includes service of fruit infused iced water, freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, for a 60-minute duration. Please select two items from our Energy Break Gold Catering items below.	\$14.00 per person
Upgrade to Energy Break Platinum Catering items	\$18.00 per person
Add Fruit Juices to your catering Includes service of a variety of fruit juices, for a 60-minute duration.	\$3.00 per person
Extend Your Coffee Break Includes continuous service of fruit infused iced water, freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea.	\$3.80 per person/ per hour

ENERGY BREAK

Motivate your team by adding additional delicious refreshment items to your coffee & tea break.

Gold Catering Items	\$5.00 per item
<ul style="list-style-type: none"> • Hunter Belle Fetabelle & bacon corn fritters (gluten free upon request) • Buttermilk scones with strawberry conserve & cream • Warm tea cakes glazed with raspberry conserve • Assortment of freshly baked cookies • Assorted deluxe handmade muffins • Assorted glazed Danish pastries • Yoghurt berry & granola cups (gluten free upon request) • Mini zucchini & Binnore goats cheese quiches • Variety of seasonal fresh fruits, with @Urbanchef honey yoghurt (gluten free & dairy free upon request) 	
Platinum Catering Items	\$7.00 per item
<ul style="list-style-type: none"> • Handmade granola & goji berry honey bars (gluten free & dairy free upon request) • Toasted banana bread with @Urbanchef honey & cinnamon butter (gluten free upon request) • Mixed Berry coconut yoghurt cups with peanut & honey crunch (gluten free & vegan) • Chewy dark chocolate brownies (gluten free) • High protein raw balls with green smoothie shots • Super cups with acai berry & banana puree, chia seed pudding & fresh strawberries (gluten free, dairy free) • Double smoked ham & swiss cheese croissants 	

**All light refreshment breaks require a minimum 20 guests. With a maximum 60-minute duration for catering.*

*** Please note Light refreshment breaks may incur after hours service fees when catering time extends past 5pm and before 9am.*



LUNCH OPTIONS

Light & Fresh Working Lunches

Artisan Breads & Wraps Buffet \$14.50 per person
Selection of artisan breads & wraps filled with our chefs' selection of healthy & hearty fillings.
Bowls of whole fresh fruit

Grazing Sandwich Lunch \$14.50 per person
Create your own salad or gourmet sandwich with a spread of fresh salad fillings, sliced meat options, artisan breads, matching condiments & salad dressing.
Your grazing sandwich lunch is also accompanied with a season whole fruit selection.
Recommended for events when a large number of guests with dietary requirements are dining.

Quiches & Frittata Buffet \$14.50 per person
In-house made variety of quiches, gluten free frittatas & gourmet salads with matching condiments.
Bowls of whole fresh fruit.

Add Coffee & Tea to Your Lunch \$4.00 per person
Includes service of fruit infused iced water, freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, for a 60-minute duration.

Add Fruit Juices to Your Lunch \$3.00 per person

Ploughman's Lunch \$28.50 per person

Recommended for the delegate who enjoys variety, while celebrating our fresh & fabulous local produce; Our Ploughman's lunch offers a selection of;

- Cold cut meats & pickles
- Hunter Belle cheeses
- Variety of dips & relishes
- Stone baked Papa Al's artisan breads (gluten free options available)

Add Coffee & Tea to Your Lunch \$4.00 per person

Includes service of fruit infused iced water, freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, for a 60-minute duration.

Add Fruit Juices to Your Lunch \$3.00 per person

GOURMET BUFFET WORKING LUNCHES

Tex Mex Lunch Buffet \$31.00 per person

- Chipotle spiced buffalo wings served with ranch dipping sauce
- Make your own' taco bar with a slow cooked Manning Valley beef, chili con carne, & condiments
- Tex Mex slaw with honey mustard dressing
- Bean, corn & cucumber salad with a spiced lime dressing
- Selection of soft & hard taco shells
- Mexican pulled pork sliders with a corn & coriander salsa
- Includes service of fruit infused iced water, freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, for a 60-minute duration
- (Gluten Free Available Upon Request)



Curry buffet

\$31.50 per person

- Fragrant butter chicken
- Korma Hunter Valley beef curry
- Fijian vegetable curry
- Steamed fragrant basmati rice
- Kachumber salad
- Served with naan bread, poppadum's, cucumber riata & green mango chutney
- Includes service of fruit infused iced water, freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, for a 60-minute duration

Homestyle roast buffet

\$40.50 per person

- Roast sirloin of Hunter Valley beef
- Rosemary & garlic studded New England lamb leg
- Roasted pork loin with crisp crackling
- Baked glazed pumpkin, roasted potato roasted honey carrots
- Mint peas
- Pan juice gravy with apple sauce, mint sauce & mustard
- Traditional Yorkshire puddings
- Fresh baked Papa Al's bread rolls with butter
- Sticky toffee pudding with butterscotch sauce & chantilly cream
- Includes service of fruit infused iced water, freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, for a 60 minute duration
- (gluten free & dairy free options available upon request)

All lunch options are for a minimum 20 guests.

Maximum 60-minute duration for catering for light working lunch and ploughman's lunch



CONFERENCE DAY DELEGATE PACKAGES

Half Day Delegate Package - Light & fresh

\$31.50 per person

Morning Tea / Afternoon Tea

Please select 1 item from the energy break gold catering selections
Freshly brewed Sprocket Roasters coffee, specialty 'The Tea Collective' tea & chilled fruit infused water.
Served with fruit juice varieties

Light & Fresh Lunch options (select one):

- Artisan breads & wraps buffet
- Quiches & frittata buffet

Lunch is served with assorted soft drink varieties
Freshly brewed Sprocket Roasters coffee, specialty 'The Tea Collective' tea & chilled fruit infused water.

All Day Delegate Package - Light & Fresh

\$43.50 per person

Morning Tea

Please select 1 item from the energy break gold catering selections
Freshly brewed Sprocket Roasters coffee, specialty 'The Tea Collective' tea & chilled fruit infused water.
Served with fruit juice varieties

Light & Fresh Lunch options (select one):

- Artisan breads & wraps buffet
- Quiches & frittata buffet

Lunch is served with assorted soft drink varieties
Freshly brewed Sprocket Roasters coffee, specialty 'The Tea Collective' tea & chilled fruit infused water.

Afternoon Tea

Please select 1 item from the energy break gold catering selections
Freshly brewed Sprocket Roasters coffee, specialty 'The Tea Collective' tea & chilled fruit infused water.
Served with fruit juice varieties

Upgrade your Light & Fresh Day Delegate Package

Select two of our energy break gold catering items for your morning & afternoon tea add \$10.00 per person

Day Delegate Package 2 - Gourmet Lunch Buffet

\$57.00 per person

Morning Tea

Please select 1 item from the energy break gold catering selections
Freshly brewed Sprocket Roasters coffee, specialty 'The Tea Collective' tea & chilled fruit infused water.
Served with fruit juice varieties

Gourmet Working Lunch Buffet (select one):

- Tex mex buffet
- Curry buffet

Bowls of fresh fruit

Lunch is served with assorted soft drink varieties
Freshly brewed Sprocket Roasters coffee, specialty 'The Tea Collective' tea & chilled fruit infused water.

Afternoon tea

Please select 1 item from the energy break gold catering selections



NEWCASTLE
—VENUES—

Freshly brewed Sprocket Roasters coffee, specialty 'The Tea Collective' tea & chilled fruit infused water.
Served with fruit juice varieties

Upgrade your Gourmet Lunch Buffet Day Delegate Package
Select two of our energy break gold catering items for your morning & afternoon tea add \$10.00 per person

Day Delegate packages are available Monday - Saturday. Sunday surcharges apply
The conference is served over an 8-hour duration.
Refreshment breaks are served over a 60-minute duration.
Minimum 20 guests. Menus are seasonal & subject to change



CANAPES

Platinum

\$6.80 per item

Hot

- Chilli bean nacho tarts with guacamole & salsa (veg)
- Yakitori chicken kebabs
- Rosemary & garlic rubbed New England lamb kebabs (gluten free/dairy free)
- Wild mushroom & Binnorie goats cheese tartlet (veg)
- Twice slow cooked pork belly spoons in ginger & sweet soy (dairy free)
- Seared scallop spoons with pea puree, pancetta & truffle oil (gluten free)

Cold

- Selection of handmade nigiri sushi with soy, wasabi & pickled ginger
- Smoked chicken & avocado tartlet with chiffonade kale
- Port Stephens oysters with salsa verde & angel hair chilli (gluten free, dairy free)
- Prawn mini bruschetta with rocket & preserved lime aioli
- Tuna tataki spoons with fine Spanish onion, citrus sesame dressing & crisp fried garlic (gluten free)

Gold

\$4.80 per item

Hot

- Variety of mini gourmet pies
- Warm oven baked mini quiche
- Oven baked spanakopita with a cucumber riata (veg)
- Corn & tofu gyoza with a sesame & chilli citrus ponzu (vegan)
- Pork & cabbage dumplings with a citrus & soy dipper (dairy free) - handmade by Nagisa

Cold

- Caramelized onion & Hunter Belle Blue Moon cheese tartlette (veg)
- Mini vegetable frittata with tomato jam & baby herbs (veg)
- Tomato & basil mini bruschetta with black olive crumble (veg)
- Vietnamese rice paper rolls with avocado, Asian vegetables & herbs with a chilli & lime dipper (gluten free, vegan)
- Smoked salmon avocado & dill cream cheese pinwheels, served on a cucumber disc

Mini Meals

\$9.00 per item

- Rubeen sliders on Papa Al's dark rye with pulled corned Manning Valley brisket, swiss cheese, sauerkraut, sliced pickles & piquant sauce. (Gluten free available when requested prior to event date – surcharges apply)
- Butter chicken curry boats on jasmine rice with green mango chutney
- Braised peppered Manning Valley beef boats with garlic roasted chats
- Chilli bean tofu with steamed jasmine rice (vegan)
- Buta no kakuni (slow cooked soy & ginger pork) with steamed koshihikari rice & sliced shallots (dairy free)

Dessert

\$10.70 per person

Chef selection of petit fours with mini tarts



CANAPE & BEVERAGE PACKAGES

One hour package **\$33.20 per person**
Please select four gold canapés plus one mini meal, we will also serve a chef selection of assorted sweets

Inclusive of Silver beverages for a one hour service period \$48.70 per person

Two hour package **\$49.60 per person**
Please select six gold canapés, one platinum canape item plus one mini meal, we will also serve a chef selection of assorted sweets

Inclusive of Silver beverages for a two hour service period \$72.10 per person

Three hour package **\$61.40 per person**
Please select eight gold canapés plus two mini meals, we will also serve a chef selection of assorted sweets

Inclusive of Silver beverages for a three hour service period \$90.90 per person

Canapes packages are for a minimum of 20 guests

PLATTERS

All platters serve 10 -15 guests

Antipasto Platter **\$125.00 per platter**
Assortment of cold cut meats served with Hunter Belle cheese, grilled vegetables, olives, dips, toasted breads & crackers

Hunter Belle Cheese Platter **\$130.00 per platter**
Upper Hunter Camambelle, Blue Moon & Ol Smokey cheddar all crafted by legendary cheese maker Jason Chesworth. Served with quince paste, grapes, apple, @Urbanchef honey, a selection of crackers & toasted Papa Al's sourdough

Snacks & Dips Platter **\$73.00 per platter**
Variety platter of cabanossi, twiggly sticks, spiced gherkins, pickled onions, crudites, dips & crackers

Hot Finger Food Platter (50pc) **\$63.00 per platter**
Devil buffalo wings, mini pies, mini quiche, coconut crumbed prawns, salt & pepper squid & arancini with accompanying sauces

Fruit Platter **\$73.00 per platter**
Variety of seasonal fresh fruits, with @Urbanchef honey yoghurt

Dessert Platter **\$120.00per platter**
Chef Selection of assorted petit fours of mini tarts & cakes



GRAZING

Designed to provide variety & offer a jaw dropping experience; our creative & delicious grazing menu will suit many event styles as a casual business lunch while networking with new clients or as a feature finish to your plated meal.

Grazing Energy Break \$17.50 per person

Our grazing energy break offers a morning or afternoon tea feast of seasonal fresh fruit, dried fruit, yoghurt & an assortment of delicious pastries

Add one of our energy break beverage bars

- Assorted juice selection \$4.50 per person
- Nutty nana smoothies \$8.50 per person
- Berrylicious smoothies \$8.50 per person

Snacks & Dips Grazing \$16.00 per person

Why not take a grazing break of crudités, dips, spiced gherkins, pickled onions & deli meat selection, including twiggy & cabanossi. Your grazing menu also includes a spread of fruit, Papa Al's artisan bread & crackers

Cold Table Lunch \$31.00 per person

A gourmet table set with all the trimmings for an easy to feast lunch offering a selection of cold cut meats, cold roasted chicken pieces grilled haloumi, dolmade's, potato, egg & bacon salad, Greek salad, pasta salad, coleslaw, an assortment of Papa Al's fresh baked artisan rolls, sliced fruits & petit desserts

Mezze Grazing \$31.00 per person

Mezze grazing is a traditional style of grazing offering a banquet of Hunter Belle cheese including Camambelle, Blue moon & Ol smokey cheddar all crafted by legendary cheese maker Jason Chesworth; served with quince paste, a fresh fruit selection, & @Urbanchef honey. Wait there is more, for this premium grazing table we will also serve an assortment of cold cut meats, grilled vegetables, olives, dips, & to finish Papa Al's toasted artisan breads & crackers.

Grazing Dessert \$29.00 per person

Decadent spread of sweets including chocolates, cakes, fresh fruits, confectionary & marshmallows with dipping chocolate. Then decorated with flowers & a variety of nuts, dried fruit & pretzels

Minimum 20 guests for this grazing menu



BUFFET

Harvest Specialty Custom Designed Dinner Buffet

\$P.O.A

Looking for something different? Try our custom designed grazing buffet. Make your function an event that is mind-blowing, by liaising with our executive chef to create a menu that is unique & customised to your function. This is a foodie experience that will go as far as your imagination will let it!

Harvest Platinum Dinner Buffet

\$64.00 per person

- Baskets of freshly baked rolls by Papa Al's Bakehouse
- Slow cooked Hunter Valley scotch fillet with a wild mushroom & bacon sauce
- Grilled chicken supreme with asparagus & dijon mustard sauce
- Pan seared pork medallions with balsamic honey glaze
- Steamed shiitake, lime & ginger skinless barramundi fillets
- Spinach & ricotta cannelloni baked in a tomato & herb sauce
- Oven roasted herb & garlic chat potatoes
- Honey glazed carrots & buttered beans
- Make your own' salad bar with a selection of quality sourced ingredients
- Grazing table of sweets & Hunter Belle cheeses

Your buffet will be creatively designed with the assembly of specialty cake & petit fours, Hunter Belle cheese, lavosh, fresh fruit & condiments

Harvest Gold Dinner Buffet

\$46.00 per person

- Baskets of freshly baked rolls by Papa Al's Bakehouse
- Sicilian lemon roast chicken with Hunter Valley green olives
- Roasted Manning Valley beef sirloin with wilted spinach & shiraz jus
- Oven baked salmon fillet with a dill lemon butter sauce
- Roasted pepper & garlic chats
- Steamed medley of buttered vegetables
- Chefs selection of salads, dressings & condiments

Add an appealing & creative dessert buffet to complete your evening

\$19.80 per person

Your buffet will be designed with the assembly of specialty cake & petit fours, fresh fruit & condiments such as chantilly cream

Buffet menus cater to minimum of 20 guests



SHARE PLATES

Share plates are an alternative main meal option that offers a social element to a seated dinner. This share plate menu is designed to be served buffet style along the centers of your guest tables. Each option will be served in individual bowls, platters and pans to the table, this will enable guests with dietary requirements access to all items which they can eat without risk of contamination.

Served with sliced cob loaf & butter portions

Share plates

\$47.00 per person

Menu Part A

Please choose one item from below

- 36 hour cooked Manning Valley beef brisket with a Texas rub & served with sweet onion jam & Texan style BBQ jus (gluten free/dairy free)
- Slow cooked Upper Hunter lamb shoulder with rosemary, locally foraged @Urban Chef honey & mustard seeds with a Tyrrells
- Hunter Valley shiraz jus (gluten free/dairy free)
- Steamed Daintree barramundi fillet on a bed of sliced greens served with jugs of lemon, dill & tomato cream sauce (gluten free)
- Whole slow roasted duck cut & served with a Cointreau & orange game jus (gluten free/dairy free)
- Blackbean & lentil patties with smashed avocados, & a corn, tomato and habanero relish.
- Pumpkin goats cheese, & asparagus filo with tomato concasse
- Roasted root vegetable & rosemary pies with a sweet tomato relish

Menu Part B

- Please choose one item from below
- Sage & onion stuffed roasted free range whole chicken cut & served with traditional Homestyle gravy
- Apricot, apple & sage stuffed roasted pork loin with traditional home style gravy and a brandy apple sauce
- Oven roasted turkey buffet with a cranberry jam & jugs of pan juice gravy (dairy free)
- Grilled butterflied whole Sicilian chicken with baby tomatoes & Ligurian olives and a lemon, butter & herb veloute (gluten free)
- Blackbean & lentil patties with smashed avocados, and a corn, tomato and habanero relish.
- Pumpkin goats cheese, & asparagus filo with tomato concasse
- Roasted root vegetable & rosemary pies with a sweet tomato relish

Menu Part C

Vegetables sides & salads

Please choose 4 items from the options below

- Roasted root vegetables with a seasoning of your choice
- Steamed buttered corn cobettes
- Fasulye beans fried with paprika & garlic in Tuscan olive oil
- Tabbouleh salad
- Traditional Greek salad with a herb & balsamic dressing
- Texas style coleslaw with honey mustard vinaigrette
- Mediterranean pasta salad
- Kidney bean, avocado, tomato & cucumber salad with coriander & a chilli & lime dressing
- Lemon pepper brussel sprouts with sautéed speck & onions
- Moroccan roasted pumpkin, cauliflower & chickpea salad with a drizzle of hummus
- German style potato salad
- Vegan option served to each guests that has provided notification prior to your event
- Black bean & lentil patty served with wild rice, kale, avocado salsa and pico de gallo



PLATED LUNCH & DINNER

Harvest Platinum

Chef selection of two arrival canapes	\$7.50 per person
Two course dinner	\$67.00 per person
Add petit four platters	\$10.50 per person
Three course	\$77.00 per person

Minimum 20 guests, valid Monday to Saturday. Sunday surcharges apply

Served to the table basket of Papa Al's locally baked fresh sourdough rolls

Entrée (please select two dishes – these will be served alternately)

Available during Spring & Summer

- Chilled New England lamb salad with mint leaves, beans, fire peppers & Spanish onion in a lemon pepper dressing (gluten free, dairy free)
- Gravlax of ocean trout with rocket, avocado puree, caper berries & in house pickled cucumber (dairy free, gluten free)
- Mushroom & Binnore goats cheese bruschetta splashed with truffle oil (veg)
- Duck pistachio & orange terrine wrapped in prosciutto with cumquat marmalade (gluten free, dairy free)
- Smoked Manning Valley beef fillet with roasted balsamic beetroot puree, baby capers & wild elk leaf (gluten free, dairy free)
- Grilled haloumi with panzanella salad (veg)

Available during Autumn & Winter

- Tsukune chicken meatball kebab with salted edamame beans & sweet roasted ginkgo nut
- Slow braised Hunter Valley beef cheek with chilli gremolata & polenta puree (gluten free)
- Three sake steamed Port Stephens oysters, served with kimchi puree, fine ground daikon radish & baby shiso (gluten free, dairy free)
- Duck pistachio & orange terrine wrapped in prosciutto with marinated figs (gluten free)

Main Course (please select two dishes – these will be served alternately)

Available during Spring & Summer

Manning Valley beef fillet with layered potato, beans with almonds & a wild mushroom jus (gluten free)

- Truffle scented wild mushroom mille feuille topped with a gruyere crisp & smoked almond & rocket salad (veg)
- Char grilled Hunter Valley beef sirloin with lemon pepper roasted chats, portobello mushroom, crisp pancetta, grilled asparagus & horseradish jus (gluten free)
- Spicy dry rubbed BBQ pork fillet, bourbon BBQ sauce, lemon herbed chats with a celeriac & apple slaw (gluten free, dairy free)
- Oven roasted salmon fillet with wholegrain mustard mash, steamed greens & a tomato dill buerre blanc (gluten free)
- Oven roasted chicken supreme with smashed chat potatoes, steamed greens with a wild mushroom & cognac sauce (gluten free)
- Chicken breast with dauphinoise potato, ribbon vegetables & a tarragon & Hunter Valley Semillon veloute (gluten free)
- Manning Valley beef fillet with garlic & herb roasted chats, honey glazed Dutch carrots & a juniper berry jus. (gluten free)



Available during Autumn & Winter

- Grilled vegetable & polenta stack with roasted cherry truss tomatoes & basil pine nut pesto (gluten free, veg)
- New England lamb backstrap wellington with spinach & mushroom duxelles served with buttered asparagus & a balsamic enhanced jus
- Manning Valley beef fillet with layered potato, beans with almonds & a wild mushroom jus
- Char grilled pork cutlet with potato & chive rosti, fruity cabbage compote & redcurrant & sumac jus (gluten free)
- Oven roasted pork knuckle with German style potato salad, steamed green beans & apple cider jus (gluten free)
- Oven roasted salmon fillet with wholegrain mustard mash, steamed greens & tomato dill buerre blanc (gluten free)
- Ocean trout fillet wellington filled with spinach dill & cream cheese, served with glazed Dutch carrots & braised fennel
- Oven roasted chicken supreme, smashed chat potatoes, steamed greens with a mushroom & cognac sauce (gluten free)
- Grilled chicken supreme with peppercorn chicken jus, sweet potato puree & buttered greens (gluten free)

Main Meal Upgrades-locally sourced premium produce

- Organic grass fed 5 star Manning Valley beef fillet, add \$10 per person
- Organic free-range pork, add \$6 per person
- Organic free range Lilly Dale chicken, add \$8 per person

Desserts (please select two dishes – these will be served alternately)

Available during Spring & Summer

- Summer fruit terrine with vegan meringue (gluten free, vegan)
- Choc honeycomb mess with meringue, honeycomb cream & blueberries (gluten free)
- Black sesame crème brulee with green tea shortbread & poached stone fruit
- White chocolate, saffron & raspberry torte
- Choc nemesis with Chantilly cream & a strawberry & mint jus (gluten free)
- Chef Selection of petit fours with mini tarts & macarons

Available during Autumn & Winter

- Choc fondant with orange gel almond tuille
- Orange poppy seed crème brulee with almond biscotti
- Steamed red wine poached pear & dark chocolate pudding with red wine syrup
- Warm coconut panna cotta with peaches (vegan)
- Chef selection of petit fours with mini tarts & macarons

To Finish

Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style

Harvest Gold

Chef selection of two arrival canapes	\$7.50per person
Two course dinner	\$54.00 per person
Add petit four platters	\$10.50 per person
Three course	\$64.00 per person

Minimum 20 guests, valid Monday to Saturday. Sunday surcharges apply

Served to the table basket of Papa Al's locally baked fresh sourdough rolls



Entrée (please select two dishes – these will be served alternately)

Available during Spring & Summer

- Hunter Valley rare beef tataki salad, purple onion slivers, baby spinach with a crisp garlic, citrus & soy dressing (gluten free, dairy free)
- Smoked chicken salad with julienne vegetables kale & cranberries with a seeded mustard aioli (gluten free, dairy free)
- Salad of roasted hazelnuts with leafy greens, Hunter Belle Labna, kumera crisps & a berry balsamic vinaigrette (veg, gluten free)
- Beef & pork kebapi with Balkan inspired slaw, flatbread & crumbled marinated upper Hunter Valley fetabelle
- Binnorie goats cheese & semi dried tomato tart with pressed basil infused Hunter Valley olive oil, pine nuts & baby herbs (veg)
- Salmon & baby caper rilette wrapped in smoked salmon with melba toast, then splashed with a cinnamon & preserved lime dressing

Available during Autumn & Winter

Gruyere & polenta cake with tomato basil coulis, white anchovies, black olive crumble & fried capers (gluten free)

New England lamb fatayer served with a tabbouleh salad then dressed with a mint & cumin scented yoghurt
Binnorie Goats cheese & semi dried tomato tart with pressed basil infused Hunter Valley olive oil, pine nuts & baby herbs (veg)

Beef & pork kebapi with Balkan inspired slaw, flatbread & crumbled marinated upper Hunter Valley fetabelle

Main Course (please select two dishes – these will be served alternately)

Available during Spring & Summer

- Dry rubbed slow cooked Hunter Valley beef brisket, mustard & pickled red onion potato salad, honey dijon slaw & Texan BBQ sauce (gluten free)
- Char grilled Hunter Valley beef sirloin on a bacon & potato rosti with beer battered onion rings & a bourbon BBQ jus
- Harissa spiced upper Hunter Valley lamb rump with north African inspired couscous, fresh tabbouleh & a preserved lemon & coriander yoghurt
- Twice cooked pork belly with steamed Asian greens, fragrant jasmine rice & a sweet plum & ginger sauce (gluten free, dairy free)
- Macadamia & lime crusted Daintree barramundi fillet with steamed asparagus & lemon thyme & chilli roasted baby potatoes (gluten free)
- Sundried tomato & Hunter Belle camembelle stuffed chicken breast with sautéed chats & spinach dressed with rocket & basil pesto (gluten free)
- Grilled chicken supreme with a peppercorn chicken jus, sweet potato puree & buttered greens (gluten free)
- Chipotle spiced black bean & lentil patty served with wild rice, kale, avocado salsa & Pico de Gallo (gluten free, vegan)

Available during Autumn & Winter

- Sundried tomato & Hunter Belle camembelle stuffed chicken breast with sautéed chats & spinach dressed with rocket basil pesto (gluten free)
- Sicilian roasted lemon chicken Maryland with herb potatoes, roasted cherry tomatoes, Sicilian olives with lemon & oregano veloute
- Grilled Hunter Valley beef sirloin on a bed of seeded mustard mash, wilted spinach & rich shiraz jus (gluten free)
- Slow cooked Manning Valley beef osso-bucco cooked in a tomato red wine & root vegetable jus on a bed of herbed polenta
- Sundried tomato crusted Upper Hunter lamb rump served on a truffle scented pea mash with roasted Dutch carrots & rosemary jus
- Slow cooked New England lamb shank in a rich rosemary jus served with duo of mash potato & mint enhanced peas



NEWCASTLE — V E N U E S —

- Chipotle spiced black bean & lentil patty served with wild rice, kale, avocado salsa & Pico de Gallo (gluten free, vegan)
- Oven roasted barramundi fillet served on a lemon scented risotto with a citrus butter sauce (gluten free)

Main Meal Upgrades-locally sourced premium produce

- Organic grass fed 5 star Manning Valley beef fillet, add \$10 per person
- Organic free-range pork, add \$6 per person
- Organic free range Lillydale chicken, add \$8 per person

Desserts (please select two dishes – these will be served alternately)

Available during Spring & Summer

- Coconut panna-cotta with cherry compote & Persian fairy floss (gluten free, vegan)
- Mango & lime tart with gingerbread soil & coconut mousse
- Vanilla bean crème brulee with crumbly butter shortbread & macerated strawberries
- Passionfruit panna-cotta with blueberries & white chocolate shards (gluten free)
- Frangelico crème caramel with hazelnut tuille & praline shards
- Mascarpone cold set cheesecake topped with wild berry jelly & Cointreau marinated strawberries
- Chef selection of petit fours with mini tarts & macarons

Autumn & Winter

- Apple & rhubarb crumble with vanilla chantilly
- Mixed berry frangipane with strawberry sauce & crème diplomat
- Warm double choc brownie with berry compote & cream chantilly
- Sticky date pudding with butterscotch sauce & honeycomb
- Chef selection of petit fours with mini tarts & macarons

To Finish

Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style



BEVERAGES

Sparkling wine:

Moore's Creek Sparkling Wine, Hunter Valley, NSW **Per Bottle**
\$30.00

White wine:

Moore's Creek Chardonnay, Hunter Valley, NSW \$30.00

Moore's Creek Semillon Sauvignon Blanc, Hunter Valley, NSW \$30.00

Iron Bark Hill Pink Moscato, Hunter Valley, NSW \$32.00

Tyrrell's Hunter Valley Chardonnay, Hunter Valley, NSW \$44.00

Tyrrell's, Hunter Valley Semillon, Hunter Valley, NSW \$44.00

Red wine:

Moore's Creek Cabernet Sauvignon, Hunter Valley, NSW \$30.00

Old Winery Pinot Noir, Hunter Valley, NSW \$32.00

Tyrrell's, Hunter Valley Shiraz, Hunter Valley, NSW \$44.00

Beer & Cider:

Tooheys Old (Dark Ale) \$7.00

Great Northern (Mid Strength Lager) \$6.00

Cascade Premium Light (Light Strength Premium Lager) \$6.00

Hahn Super Dry (Low Carb Premium Lager) \$7.50

Corona (Mexican Pale Lager) \$8.50

Somersby Apple Cider \$8.50

Crafted @ Murrays Brewery Port Stephens:

Angry Man (American Ale) \$9.00

Rude Boy (Pilsner) \$9.00

Moon Boy Golden Ale (Golden Ale) \$9.00

Non-alcoholic Beverage:

Fruit juice varieties (glass) \$4.50

Fruit juice varieties (jug) \$9.00

Assorted soft drinks (glass) \$4.50

Assorted soft drinks (jug) \$9.00

Sparkling mineral water \$4.50

Bottled Water (600ml) \$4.00

Spirits

Basic Spirits **Per glass**
from \$7.50



BEVERAGE PACKAGES

Silver Beverage Package

- 1 hour - \$15.50 per person
- 2 hours - \$22.50 per person
- 3 hours - \$29.50 per person
- 4 hours - \$36.50 per person
- 5 hours - \$43.50 per person
- Min 20pax

Gold Beverage Package

- hour - \$25.50 per person
- hours - \$33.50 per person
- hours - \$41.50 per person
- hours - \$49.50 per person
- hours - \$55.50 per person
- Min 20pax

Platinum Beverage Package

- hour - \$33.50 per person
- hours - \$42.50 per person
- hours - \$51.50 per person
- hours - \$61.50 per person
- hours - \$69.00 per person
- Min 20pax

Non-alcoholic Beverage Package

- 1 hour - \$ 9.00 per person
- 2 hours - \$11.00 per person
- 3 hours - \$13.00 per person
- 4 hours - \$15.00 per person
- 5 hours - \$17.00 per person

Silver Beverage Package

Inclusions:

Sparkling wine:

Moore's Creek Sparkling Wine

White wine:

Moore's Creek Semillon Sauvignon Blanc

Red wine:

Moore's Creek Cabernet Sauvignon

Beer & Cider:

Cascade Premium Light (Light Strength Premium Lager)

Great Northern (Mid Strength Lager)

Hahn Super Dry (Low Carb Premium Lager)

Somersby Apple Cider

Non-alcoholic:

Soft Drink & Juice Varieties



Gold Beverage Package

Inclusions:

Sparkling wine:

Moore's Creek Sparkling Wine

White wine:

Moore's Creek Semillon Sauvignon Blanc or Chardonnay

Red wine:

Moore's Creek Cabernet Sauvignon

Beer & Cider:

Cascade Premium Light (Light Strength Premium Lager)

Great Northern (Mid Strength Lager)

Hahn Super Dry (Low Carb Premium Lager)

Moon Boy Golden Ale (Golden Ale)

Somersby Apple Cider

Non-alcoholic:

Soft Drink & Juice Varieties

Platinum Beverage Package

Inclusions:

Sparkling wine:

Moore's Creek Sparkling Wine

White wine:

Tyrrells Hunter Valley Semillon

Tyrrells Hunter Valley Chardonnay

Red wine:

Tyrrells, Hunter Valley Shiraz

Old Winery Pinot Noir

Beer & Cider:

Somersby Apple Cider

Cascade Premium Light (Light Strength Premium Lager)

Great Northern (Mid Strength Lager)

Moon Boy Golden Ale (Golden Ale)

Angry Man (American Ale)

Non-alcoholic:

Soft Drink & Juice Varieties

Non-alcoholic Beverage Package

Inclusions:

Soft Drink Varieties

Juice Varieties

Still & Sparkling Water



CASH PURCHASES OF BEVERAGES & BEVERAGE ON CONSUMPTION

Guests may purchase their own beverages during the course of your event or beverages can be charged on a consumption basis. This method of beverage service is also known as a bar tab.

If you wish to proceed with either of these beverage service options, please note a sparkling wine will be served along with a light beer. Then select two (2) additional wines and three (3) beverages from our cider, full strength & mid strength beer selection. Please see beverage list above.

Please see minimum spend pricing structure below, this is applicable to beverages services on a cash or consumption basis. However if this structure does not suit the needs of your event please contact our friendly event coordinators to discuss alternate options.

Bar staff only

2 hours - \$700 minimum spend
3 hours - \$810 minimum spend
4 hours - \$910 minimum spend
5 hours - \$1000 minimum spend
Min 20pax
(1 staff member per 100 guests)

Table service of beverages

2 hours - \$1480 minimum spend
3 hours - \$2010 minimum spend
4 hours - \$2680 minimum spend
5 hours - \$3300 minimum spend
Min 20pax



FOOD & BEVERAGE PACKAGES

Wedding packages

Harvest Gold, Three Course Dinner package **\$116.00 per person**
Inclusions:

- Chef selection of two canapes per person on arrival
- Alternate serve of entrée, main & dessert from our Harvest Gold dinner menu
- Five hour silver beverage package
- Your cake served canape style to guests
- Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style at the end of your event

Harvest Gold, Two Course Dinner package **\$106.00 per person**
Inclusions:

- Chef selection of two canapes per person on arrival
- Alternate serve of entrée & main from our Harvest Gold dinner menu
- Five hour silver beverage package
- Your cake served canape style to guests
- Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style at the end of your event

Share Plate & Grazing Wedding Package **\$122.00 per person**

- A stunning Mezze Grazing table served to your guests on arrival. (Please see our grazing menu for further details)
- Share Plates of dishes carefully selected by you from our Share Plate menu, spread along the center of guest tables proving them with an array of feasting options
- Five hour silver beverage package
- Your cake served on small platters to guest tables
- Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style at the end of your event

Cocktail Wedding Package **\$95.00 per person**

- Selection of eight gold canapés & two mini meals.
- Five hour silver beverage package
- Your cake served canape style to guests
- Freshly brewed Newcastle Sprocket Roasters coffee & specialty 'The Tea Collective' tea, served buffet style at the end of your event

Add a delicious and instafriendly Grazing Dessert **28.00 per person**

Grazing Dessert of decadent sweets including chocolates, fresh fruits, confectionary & then decorated with flowers & a variety of nuts, dried fruit & pretzels

Harvest & Soul - Catering & Events are more than happy to work with you to personalise your wedding menu; as we can also offer customised grazing and share style catering.

