

DAY CATERING

RECIPE FOR *success*

2024/25

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WELCOME TO

Fort Scratchely



IN-HOUSE CATERING

LOCAL FLAVOUR TO SAVOUR

Our dedicated hospitality team is here to provide you with outstanding dining and top-tier 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.

At Fort Scratchley, we highlight the finest local and seasonal ingredients in our menus. We support local suppliers from within the Hunter Joint Organisation and our focus is on wholesome, feel-good food made fresh with artisan products and minimal processing. With a steadfast dedication to creating everything in-house, we deliver memorable, restaurant-quality dishes that are not only nutritionally balanced but also bursting with local flavour.

MEETING BREAK PACKAGE

MINIMUM OF 40 GUESTS \$

MEETING BREAK PACKAGE **17** PP

Freshly brewed local coffee by Glitch Coffee Roasters, 'The Tea Collective' handcrafted specialty teas & house-made iced tea

Daily morning or afternoon tea item per the daily schedule. Served with a selection of seasonal sliced fruits, yoghurt & honey for morning events or a selection of vegetable crudites & house-made dips for afternoon events



MORNING TEA OPTIONS

MONDAY	Double smoked Ham & Swiss Cheese petit croissants V
TUESDAY	Zucchini & semi-dried tomato savoury muffins GF V
WEDNESDAY	Bakers batch scones with jam & Chantilly cream V
THURSDAY	Chefs' selection of assorted petit glazed Danishes V
FRIDAY	Roast vegetable frittatas with marinated Binnorie fetta GF V

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

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

Gluten Free Option **GFO** Dairy Free Option **DFO** Nut Free Option **NFO**



AFTERNOON TEA OPTIONS

MONDAY	House-baked gingerbread muffins DF GF V
TUESDAY	Chefs' selection of assorted house-baked cookies V
WEDNESDAY	Bacon & egg cups with tomato chutney DF GF
THURSDAY	Mini chicken & leek pies GF
FRIDAY	Assorted house-baked friands GF V

Afternoon tea items served with a selection of vegetable crudités
& house-made dips **GF V**

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WORKING LUNCH MENU

MINIMUM OF 40 GUESTS \$

**BUILD YOUR OWN SANDWICH
& SALAD BUFFET** 21^{PP}

- Build your own lunch buffet with a spread of fresh salad fillings, cold cut meat options, artisan breads & wraps, matching condiments, relishes & chutneys.
- Daily salad options (refer to page 8)

Recommended for events with guests that have dietary requirements.

**ARTISAN BREADS, WRAPS
& SALAD BUFFET** 21^{PP}

- Sandwiches, rolls & wraps filled with our chef's selection of healthy & hearty fillings
- Daily salad options (refer to page 8)

DAILY HOT WORKING LUNCH 22^{PP}

MONDAY Massaman beef curry with coconut brown rice **DF GF**

TUESDAY Chicken cacciatore & Milanese rice **DF GF**

WEDNESDAY Pork adobo with cauliflower rice **DF GF**

THURSDAY Chicken enchilada

FRIDAY Lamb moussaka **GF**

• **Daily salad options (refer to page 8)**

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HOT BUFFET LUNCH MENU

MINIMUM OF 40 GUESTS \$

HOT BUFFET LUNCH **37** PP

- Two salads per daily schedule
- Two hot options per daily schedule served from chafing dishes
- House-made brownie **GF**

DAILY HOT OPTIONS

MONDAY

- Massaman beef curry **DF GF**
- Thai green vegetable curry **VGN DF GF**

*Both served with coconut brown rice **VGN DF GF***

TUESDAY

- Chicken cacciatore **DF GF**
- Lentil ragout **VGN DF GF**

*Both served with Milanese rice **VGN DF GF***

WEDNESDAY

- Pork adobo with cauliflower rice **DF GF**
- Jackfruit lechon paksiw **VGN DF GF**

THURSDAY

- Chicken enchilada
- Black bean & rice enchilada **V GF**

FRIDAY

- Lamb moussaka **GF**
- Warragul greens & fetta spanakopita **V GF**

ADD ONS \$

Freshly brewed local coffee & specialty tea **5** PP

Assorted East Coast Juice **5** PP

Freshly brewed local coffee, specialty tea & fresh orange juice **9** PP

Bottled water or soft drink **5** PP

DAILY SALAD OPTIONS

EVERY DAY

- Garden toss salad with cherry tomatoes, cucumbers, Spanish onion, carrots, mesculin & a Dijon balsamic dressing **DF GF V**

MONDAY

- Char-grilled Mediterranean vegetables with pearl couscous **DF V**

TUESDAY

- Wombok toss salad with crispy onions, miso roasted eggplant & coriander **VGN DF GF**

WEDNESDAY

- Lemon dressed kale crunch salad with sweet potato, quinoa & a tahini dressing **VGN DF GF**

THURSDAY

- Herbaceous potato salad with dill, parsley, green onions, rocket **DF GF V**

FRIDAY

- Rice noodle zing: Vermicelli rice noodles, capsicum, cucumber, Spanish onion, shallots, mint, coriander & a lime soy dressing **VGN DF GF**

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CONTINENTAL BREAKFAST

\$

MINIMUM OF 40 GUESTS

30 PP

Seasonal sliced fruit **VGN**

Chefs' selection of house-baked pastries **V**

Sourdough, fruit toast, mini waffles, petit bagels **V**

Preserves, spreads & honey **V**

Granola & yoghurt **V**

Freshly brewed local coffee by Glitch Coffee Roasters &
The Tea Collective' handcrafted specialty teas

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PLATED BREAKFAST

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

MINIMUM 40 GUESTS

	\$
BREAKFAST FRITTATA	32^{PP}
Asparagus, cherry tomatoes, zucchini & smoked ham GF	
MEXICAN MASH UP	32^{PP}
Tortilla, beans, salsa & fried egg served with a potato rosti V GF DFO	
ZUCCHINI FRITTER STACK	32^{PP}
Pan seared zucchini fritters with smoked salmon, tomato relish & a poached egg V GFO	

ADD ONS	\$
Freshly brewed local coffee & specialty tea	5^{PP}
Assorted East Coast Juice	5^{PP}
Freshly brewed local coffee, specialty tea & fresh orange juice	9^{PP}
Bottled water or soft drink	5^{PP}

	\$
EGGS BENEDICT	32^{PP}
Smoked ham, buttered spinach, English toasted muffin, poached eggs (2) with hollandaise sauce	
FULL ENGLISH BREAKFAST	35^{PP}
Smoked bacon, chipolata, chorizo, sauteed mushrooms, scrambled eggs, sauteed Warragul greens served on sourdough	

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BREAKFAST PLATTERS

Minimum spends apply.

ALL PLATTERS TO SERVE 10 GUESTS

\$

PASTRY PLATTER

70^{EA}

Chefs' selection of assorted petit glazed Danishes **V**

MINI CROISSANTS PLATTER

70^{EA}

Double smoked ham & Swiss cheese petit croissants

WAFFLE PLATTER

85^{EA}

Petit waffles, syrups, fruits & honey ricotta **V**

FRUIT PLATTER

110^{EA}

Chef's selection of seasonal fresh fruits **V**

BABY BAGEL PLATTER

150^{EA}

Smoked salmon, dill crème fraiche & pickled cucumber

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CONDITIONS

Pricing is valid for events held Monday – Friday during the 2024/25 financial year. Please contact us for weekend and public holiday pricing.

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





Fort
Scratchley

FOR MORE DETAILS

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