

WEDDING PACKAGE

YOUR WEDDING VENUE PARTNER

together
as one

2024/25

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WELCOME TO

Fort Scratchley



ABOUT THE VENUE



YOUR BEACHSIDE
love story

THANK YOU FOR CONSIDERING FORT SCRATCHLEY FOR YOUR SPECIAL DAY

Fort Scratchley is here to help you bring your celebration to life and make it a memorable experience for you and your guests. We'd love to show you around...

Built in the late 1800's to protect Newcastle, the Fort is rich in military history. With breathtaking panoramic views over Newcastle and some of the best photographic opportunities our city has to offer, Fort Scratchley is an idyllic location for your wedding day.



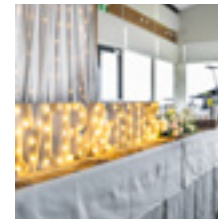
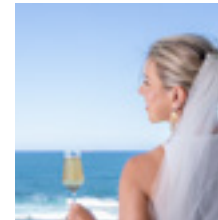


LOVE SPRINGS *to life*



FUNCTION CENTRE Capacity 120 seated // 200 cocktail

The Fort Scratchley Function Centre is a contemporary, light filled space with views over the Newcastle Ocean Baths and Cowrie Hole. It boasts a timber deck, ideal as an alfresco option and for soaking up the ocean air, high ceilings and uninterrupted vision so that the bridal table can be seen from all corners of the room. With the ceremony out of the way, now it's time to let your hair down and have some fun!



TYING THE *knot*

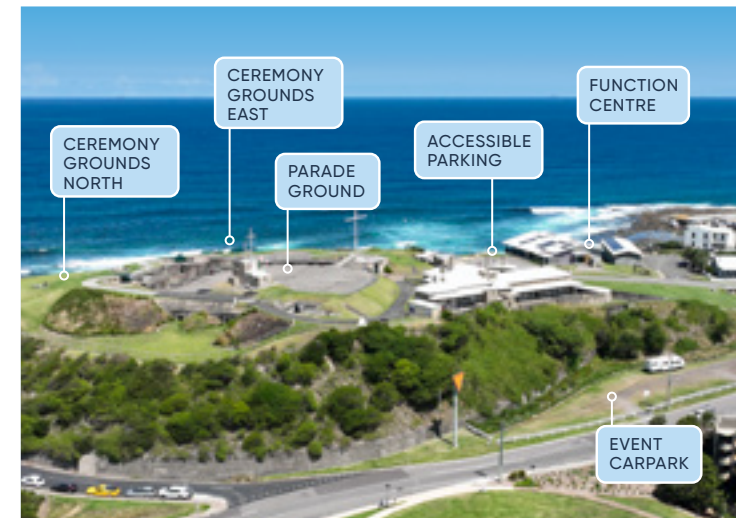


\$ GROUNDS HIRE FEE (4-6pm)

702 MON-FRI

799 SATURDAY

Tie the knot at Newcastle's most picturesque location. Boasting 360° panoramic views of the coast, Nobby's Beach headline, Newcastle Baths, harbour and the city, Fort Scratchley makes the perfect backdrop for your dream ceremony. Fort Scratchley is a versatile venue with a range of ceremony areas for you to choose from with exclusive access from 4pm. Hosting your ceremony and reception at Fort Scratchley means that your guests don't have to travel between locations.



COCKTAIL RECEPTION

MINIMUM 60 GUESTS

INCLUSIONS

5 hour venue hire of Fort Scratchley Function Centre

Three-hour canapé service

- 5 silver canapés
- 3 gold canapés
- 1 substantial canapé

Your wedding cake cut & served on platters

Five-hour silver beverage package

Locally sourced & freshly brewed Glitch Coffee Roasters coffee & specialty 'The Tea Collective' tea served

Lectern & microphone

\$ COCKTAIL RECEPTION

133_{PP} MONDAY – FRIDAY

149_{PP} SATURDAY

POA

UPGRADES

- COLD SEAFOOD GRAZING TABLE
- PRAWN & OYSTER GRAZING

PACKAGE
options



SAMPLE MENU

SILVER

COLD CANAPÉS

- Lime & paprika whipped guacamole & black bean tostadas **DF GF**
- Smoked trout blini with a dill crème fraiche **GF**
- Rare Binnie Beef Wagyu rump, horseradish & chutney on a garlic crostini
- Wasabi salted steamed edamame **DF GF VGN**
- Smoked chicken tostada with pickled onion, coriander & avocado salsa **DF GF**
- Heirloom tomato & mango bruschetta with torn basil & balsamic glaze **DF VGN**

HOT CANAPÉS

- Roast pumpkin, baby spinach, peas & marinated Binnorie fetta in a puff pastry tart **V**
- Caramelised leek & goat's cheese tart **V GFO**
- Herbed roasted vegetable & marinated Binnorie fetta frittata **GF V**
- House made pot pies
 - Golden curry vegetable **DF GF VGN**
 - Beef & stout
 - Chicken & leek **GF**
- Petit sausage rolls:
 - Lamb, pumpkin & harissa
 - Pork, apple & sage
- Spiced fried cauliflower with smoked chipotle dip **DF GF VGN**

GOLD

COLD CANAPÉS

- Classic poached prawn cocktail with house-made marie rose sauce in baby cos **DF GF**
- Sweet potato rosti with smoked salmon, chive & dill crème fraiche **GF**
- Hunter Belle Blue Moon cheese tartlet with caramelised apricot & honey blossom **GF V**
- Honey roasted fig puff pastry tartlet with ricotta & prosciutto
- Medallion of Balmain bug, charred asparagus & truffle oil stack
- Hand-shucked local oysters:
 - Finger lime & ginger **DF GF**
 - Champagne mignonette **DF GF**
 - Mandarin & pickled chilli **DF GF**

HOT CANAPÉS

- Grilled sticky pork belly skewers **DF GF**
- Red Gate Farm confit duck crostini with pickled cherries & parsnip
- Pumpkin & gorgonzola arancini with basil citrus aioli **GF V**
- Grilled prawn & chorizo skewer with a chimichurri drizzle **DF GF**
- Crunchy Wonton cups (select one)
 - Katsu fried chicken
 - Miso roasted eggplant & lime **V**
- Seared eye fillet on a cocktail Yorkshire pudding with horseradish Chantilly & bush tomato chutney

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

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



SAMPLE MENU

SUBSTANTIAL

- Bao buns two ways:
 - Grilled flank steak & pico de gallo
 - Hoisin glazed mushroom, pickled cucumber & Kewpie **V**
- Mini burrito twists:
 - Carnita, mole sauce, rice, beans & cheese **GF**
 - Sauteed capsicum & field mushrooms with Mexican rice **DF GF VGN**
- Petit Cubano - pressed pulled pork, Swiss cheese, mustard & battered pickle
- Jerk chicken slider with pickled jalapenos & crunch slaw
- Mini banh mi - five spice crispy pork belly, sriracha mayo & pickled vegetables
- Salt & pepper tofu, sriracha mayo & pickled vegetables **VGN**
- Fish sando - Katsu fish with a dill & yuzu aioli & baby cos
- Poached bug brioche with celery salt & baby cos

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

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



TWO COURSE PLATED RECEPTION

MINIMUM 60 GUESTS

INCLUSIONS

Five-hour reception venue hire of Fort Scratchley Function Centre

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

Two course alternate serve menu (entrée & main or main & dessert)

Five-hour silver beverage package

Your wedding cake cut & served on platters to guest's tables

Locally sourced & freshly brewed Glitch Coffee Roasters coffee & specialty 'The Tea Collective' tea served

White linen tablecloths & napkins

Cutlery, crockery & glassware

Lectern & microphone

\$ TWO COURSE PLATED RECEPTION

159^{PP} MONDAY – FRIDAY

175^{PP} SATURDAY



THREE COURSE PLATED RECEPTION

MINIMUM 60 GUESTS

INCLUSIONS

Five-hour reception venue hire of Fort Scratchley Function Centre

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 & served on platters to guest's tables

Locally sourced & freshly brewed Glitch Coffee Roasters coffee & specialty 'The Tea Collective' tea served

White linen tablecloths & napkins

Cutlery, crockery & glassware

Lectern & microphone

\$ THREE COURSE PLATED RECEPTION

174_{PP} MONDAY – FRIDAY

189_{PP} SATURDAY



TO START

Individual house-baked sourdough dinner rolls with whipped butter

ENTRÉE

PLEASE SELECT TWO

Kingfish ceviche with coconut, palm sugar, kaffir lime & chilli oil **DF GF**

Dry salt brined smoked duck breast with a cherry compote, parsnip puree & savory granola **GF**

Tart of zucchini, mint, lemon & ricotta with smoked paprika emulsion **GF V**

Miso roasted pumpkin wedge, sauteed kale & spiced tomato **DF GF VGN**

Chicken Ballotine of Mother Fungus mushroom & Warrigal greens with a confit onion puree & redcurrant reduction **GF**

Masterstock pork belly with bok choy & ponzu **DF GF**

plated
menu

SAMPLE

MAIN

PLEASE SELECT TWO

Native pepper berry & saltbush crusted two-point lamb rack on a bed of lemon white bean smash, seasonal greens & Romesco sauce **DF GF**

Grilled fish of the season with fried baby potatoes, green beans & a lemon caper butter reduction **GF**

Corn fed chicken supreme with Warrigal greens, salt baked sweet potato & tarragon sauce **DF GF**

Charred eye fillet, parsnip puree, blistered tomatoes & merlot jus **GF**

Pumpkin & chestnut Wellington with a cider demi-glace **DF GF VGN**

Hand-rolled spinach & zucchini balls on a bed of thyme & cauliflower puree **GF V**

DESSERT

PLEASE SELECT TWO

Strawberry gum pavlova nest with finger lime mascarpone **GF**

Duo of dark chocolate torte & mousse with raspberry coulis & hazelnut praline **GF**

Honey roasted pear & ginger pudding with double cream

Spiced vanilla bean pannacotta with Davidson plum reduction & lemon crumble **GF**

Warm coconut, pineapple & citrus rice pudding **DF GF VGN**

Selection of seasonal fruit sorbets with tuille & mint dust **DF GF VGN**

TO FINISH

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

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

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

LET'S
celebrate



BEVERAGE PACKAGE

SILVER PACKAGE SAMPLE MENU

NON-ALCOHOLIC	Modus Nort Refreshing Ale
MID-STRENGTH	Great Northern Super Crisp (Mid)
FULL-STRENGTH	Asahi Super Dry, Peroni Nastro Azzurro
CIDER	Somersby Apple Cider
SPARKLING	Tempus Two Silver Series Chardonnay Pinot Noir Bimbadgen Sparkling Moscato
WHITE WINE	Tempus Two Silver Series Chardonnay Tempus Two Silver Series Sauvignon Blanc
RED WINE	Tempus Two Silver Series Shiraz Tempus Two Silver Series Merlot
SOFT DRINK	Coke, Coke No Sugar, Solo, Schweppes Lemonade, Schweppes Ginger Ale, Schweppes Tonic Water, Schweppes Lemon Lime & Bitters
JUICE	Orange, Apple

ENHANCE YOUR WEDDING

\$

Welcome cocktail	FROM 17 PP
Champagne on arrival upgrade. Veuve Cliquot Champagne trayed to guests on arrival	22 PP
Mezze platter	23 PP
Cheese, dips & antipasto grazing table	27 PP
Additional canapés	FROM 6 PP
Dessert canapés	14 PP
Upgrade to Bespoke Menu	POA
Add house Spirits to Beverage Package	30 PP
Gin & Tonic Bar upgrade <i>Earp Distilling Co. Premium Gin</i> <i>Range & Fever Tree mixers</i>	FROM 24 PP (1 HOUR)
Margarita Station Upgrade	FROM 24 PP (1 HOUR)
Champagne Tower	FROM 150



A LITTLE *extra*

DURATION AND TIMING

Five-hour reception packages

Five-hour reception begins at 6:00pm and concludes at 11:00pm (Friday and Saturday) and 5:00pm and concludes at 10:00pm (Sunday – Thursday) with all music to cease at this time as well.

On site ceremonies commence at 4:15pm. 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 (Friday and Saturday) and 10:30pm (Sunday – Thursday).

DEPOSITS AND FINAL NUMBERS

A deposit of \$3,300 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

Minimum of 60 guests. Pricing is valid for events held Monday – Saturday in the 2024/25 financial year. Public Holidays and Sundays will incur a surcharge, please contact us for pricing. Food and beverage offerings are subject to change accordingly to season and availability.

SECURE YOUR DAY

To secure your wedding date, we will require a \$3,300 deposit, and a signed hiring agreement.



LET'S
play

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.

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.

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.
- Limit bar service at any time in accordance with our RSA policy.



DRINK
responsibly

FROM OUR COUPLES



It was such a fantastic day and night. The venue was amazing! It was one of the best nights of my life. Everyone was so happy and really enjoyed the food and drinks.

Philippa & Andrew

The venue was incredible. Being able to have the ceremony and reception at the same site was ideal as it meant our guests didn't have to travel far. The attention to detail was impeccable (particularly for the dietary requirements of some of our guests). The food was delicious, the wines were amazing. We appreciate the time and effort to help make our day extra special.

Shauna & Tim



The reception venue was more beautiful than we could have ever imagined (the spectacular sunset certainly topped it off!). Thanks for helping make our big day perfect!

Emma & Luke



Fort Scratchley was a beautiful spot for our wedding. We both enjoy the beach & coastal vibes, and The Fort delivered a beautiful space for our ceremony & reception.

Lauren & Tyler





Fort
Scratchley

FOR MORE DETAILS

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