

WEDDING PACKAGE

YOUR WEDDING VENUE PARTNER

Together  
as one

2024/25

FOR MORE DETAILS

02 4974 1460 // [cityhall@ncc.nsw.gov.au](mailto:cityhall@ncc.nsw.gov.au) // [newcastle.nsw.gov.au/city-hall](http://newcastle.nsw.gov.au/city-hall)

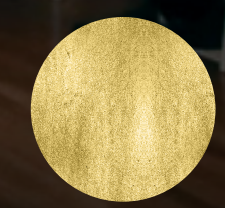
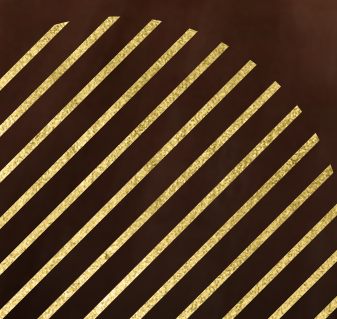


Newcastle  
City Hall





- 3 ABOUT YOUR VENUE
- 4 ROOM OPTIONS
- 6 PACKAGE OPTIONS
- 12 BEVERAGE PACKAGE
- 13 BEVERAGE PACKAGE UPGRADES
- 14 ENHANCEMENTS
- 15 CONDITIONS
- 17 FROM OUR COUPLES





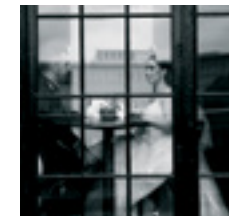
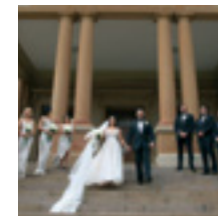
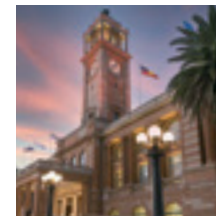
## ABOUT THE VENUE



## THANK YOU FOR CONSIDERING NEWCASTLE CITY HALL FOR YOUR SPECIAL DAY

Newcastle City Hall is the ultimate destination for lovers of old school romance. Opened in 1929, it is one of Newcastle's most loved venues. With a variety of rooms to suit your requirements, Newcastle City Hall boasts classical style and elegance at an affordable price. Your event will be in safe and experienced hands with the City Hall team, from booking and event management through to the gourmet catering by our very own in-house Executive Chef, with a focus on locally sourced produce.

Conveniently located in the heart of Newcastle with a 5 Star hotel at your doorstep and iconic Civic Park across the road, your ceremony and reception can be delivered in exquisite style. Not only are you surrounded by beautiful all-weather options for your wedding photos, but your guests will also benefit from over 2,000 accommodation rooms within a leisurely 10-minute stroll. With a full-service offering, high-quality standards, professionalism, and impeccable attention to detail, you and your guests will have the ultimate event experience from beginning to end. This is the destination to host the wedding you always dreamed of, without compromising on any of the extras.





# room options



## concert hall

**270 SEATED CAPACITY WITH DANCE FLOOR**  
**500 COCKTAIL CAPACITY**

The Concert Hall is an exquisite space for a wedding reception! With its grand auditorium capable of hosting up to 270 guests, it offers a spacious and majestic setting. The 14-meter-high carved ceiling adds a touch of drama and beauty, creating a memorable atmosphere for your special day.

Located on the first floor, the Concert Hall is complemented by the Cummings Room, which provides a perfect space for guests to gather before your grand entrance as a married couple.





# room options



## hunter room

- 100 SEATED CAPACITY WITH DANCE FLOOR
- 150 COCKTAIL CAPACITY

The Hunter Room offers a picturesque setting for your wedding reception. Located on the top floor, both the sandstone balcony and room provide a stunning view of Civic Park, creating a backdrop of natural beauty for your celebration.

The balcony & foyer is a perfect location for your intimate wedding ceremony, accommodating 60-70 guests.

The room accommodates up to 100 guests banquet style, which is ideal for couples seeking an intimate yet sophisticated setting. The Hunter Room promises a memorable evening with its blend of natural beauty, elegant surroundings, and functional amenities. It's designed to cater to both the aesthetic desires and practical needs of hosts and guests alike.





# cocktail reception

## MINIMUM GUESTS:

80 HUNTER ROOM  
250 CONCERT HALL

## INCLUSIONS

Five-hour reception venue hire

---

Three-hour canapé service

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

Your wedding cake cut and 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 PACKAGE

---

133<sup>PP</sup> MONDAY – FRIDAY

---

149<sup>PP</sup> SATURDAY

---

package  
options





## SAMPLE MENU

### silver

#### COLD CANAPÉS

- Lime & paprika whipped guacamole & black bean tostadas **DF GF V**
- 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**
- 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 GUESTS:

60 HUNTER ROOM

110 CONCERT HALL

## INCLUSIONS

---

Five-hour reception venue hire

---

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 and 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

---

**159**<sup>PP</sup> MONDAY – FRIDAY

---

**175**<sup>PP</sup> SATURDAY





# three course plated reception

## MINIMUM GUESTS:

60 HUNTER ROOM  
110 CONCERT HALL

## INCLUSIONS

---

Five-hour reception venue hire

---

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

---

**174**<sup>PP</sup> MONDAY – FRIDAY

---

**189**<sup>PP</sup> 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**

## 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 **DFO 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 tulle & mint dust **DF GF VGN**

## to finish

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

plated  
menu

SAMPLE

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

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



BEVERAGES

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



# beverage package upgrades

	\$	
HUNTER PACKAGE UPGRADE	MON - FRI	SAT
SAMPLE MENU	12 <sub>PP</sub>	13 <sub>PP</sub>

NON-ALCOHOLIC	Modus Nort Refreshing Ale
MID-STRENGTH	Good Folk Hazy Mid Pale Ale
FULL-STRENGTH	Good Folk Normal Beer Lager, Modus Cerveza
CIDER	Tilse's Apple Truck Cider
SPARKLING	Hungerford Hill Fish Cage Sparkling Chardonnay Bimbadgen Moscato
WHITE WINE	Margan Semillon, Hungerford Hill Fish Cage Preservative Free Chardonnay,
ROSÉ WINE	Margan Rosé
RED WINE	Margan Shiraz, Hungerford Hill Fish Cage Cabernet Sauvignon
SOFT DRINK	Coke, Coke No Sugar, Solo, Schweppes Lemonade, Schweppes Ginger Ale, Schweppes Tonic Water, Schweppes Lemon Lime & Bitters
JUICE	Orange, Apple

	\$	
PREMIUM PACKAGE UPGRADE	MON - FRI	SAT
SAMPLE MENU	24 <sub>PP</sub>	26 <sub>PP</sub>

NON-ALCOHOLIC	Modus Nort Refreshing Ale
MID-STRENGTH	Balter Captain Sensible
FULL-STRENGTH	Stone & Wood Pacific Ale, Balter XPA,
CIDER	Tilse's Apple Truck Cider
SPARKLING	Margan Blanc de Blancs
WHITE WINE	Andrew Thomas Synergy Semillon, Scarborough Yellow Label Chardonnay
ROSÉ WINE	Krinklewood Francesca Rosé
RED WINE	Margan Merlot, Scarborough Black Label Shiraz
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<sup>PP</sup>

Champagne on arrival upgrade.

Veuve Cliquot Champagne  
trayed to guests on arrival

22<sup>PP</sup>

Mezze platter

23<sup>PP</sup>

Cheese, dips & antipasto grazing table

27<sup>PP</sup>

Additional canapés

FROM 6<sup>PP</sup>

Dessert canapés

14<sup>PP</sup>

Upgrade to Bespoke Menu

POA

Add house Spirits to Beverage Package

30<sup>PP</sup>

Gin & Tonic Bar upgrade

*Earp Distilling Co. Premium Gin*  
*Range & Fever Tree mixers*

FROM 24<sup>PP</sup>  
(1 HOUR)

Margarita Station Upgrade

FROM 24<sup>PP</sup>  
(1 HOUR)

Champagne Tower

FROM 150



a little  
extra

## DURATION AND TIMING

Five-hour reception begins at 6:00pm and concludes at 11:00pm with all music to cease at this time as well. 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.

## 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

Plated package pricing based on a minimum of 60 guests for the Hunter Room and 110 guests for the Concert Hall. Cocktail package pricing based on a minimum of 80 guests for Hunter Room and 250 for Concert Hall.

## SECURE YOUR DAY

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





## ALCOHOL POLICY

City Hall 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.

## CITY HALL 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



All the staff were extremely helpful in coordinating our wedding. Everything was great, we and the guests had an amazing time. I would highly recommend City Hall for your wedding reception.

*Chloe & Scott*

...incredible to deal with and everything was more than perfect. A big thank you to you and your team again, it's a day we will never forget!

*Angelina & Matthew*



We just wanted to take a moment to thank you for your expertise in planning and pulling our wedding day together! It went absolutely beautifully, down to the littlest details. It was a wonderful day for us, and we know it wouldn't have been possible without you and your Team. Thank you for going above and beyond for us! We can't thank you enough.

*Max & Victoria*



We both have big families so were we on the hunt for a beautiful venue of the right size. Newcastle City Hall ticked all the boxes. We loved the classic look of the building and the atmosphere in the Concert Hall. It also allowed us to add some cultural tradition to our reception with a Macedonian band. Newcastle City Hall created the most beautiful backdrop to what was the best day of our lives so far.

*Olivia & Steven*



Excellent venue, catering and service. The night ran smooth, and everyone thoroughly enjoyed their meals.

*Monique & Dylan*







Newcastle  
City Hall

FOR MORE DETAILS

p. 02 4974 1460

e. [cityhall@ncc.nsw.gov.au](mailto:cityhall@ncc.nsw.gov.au)

w. [newcastle.nsw.gov.au/city-hall](http://newcastle.nsw.gov.au/city-hall)

290 King Street  
Newcastle NSW 2300