

SOCIAL PACKAGE

dine WITH US



2024/25

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3	IN-HOUSE CATERING
4	CANAPÉ PACKAGES
7	GRAZING TABLES
8	GRAZING PLATTERS
10	PLATED MENUS
13	BUFFET MENUS
14	CONDITIONS

WELCOME TO
Fort Scratchley



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.

CANAPÉ PACKAGES

	MON - FRI	SAT
MINIMUM OF 40 GUESTS	\$	\$
<i>(Minimum spends apply)</i>		
1 HOUR CANAPÉ PACKAGE	25^{PP}	27^{PP}

Inclusions:

- 4 Silver Canapés
- 1 Gold Canapé

2 HOUR CANAPÉ PACKAGE	42^{PP}	46^{PP}
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Inclusions:

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

3 HOUR CANAPÉ PACKAGE	55^{PP}	60^{PP}
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Inclusions:

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



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

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

Dairy Free Option **DFO** Gluten Free Option **GFO** 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

DESSERT PETIT FOURS

	MON - FRI	SAT
	\$	\$
3 PIECES	14 ^{PP}	16 ^{PP}
PER PIECE	6 ^{PP}	7 ^{PP}

- Petit lemon meringue tartlets **GF**
- Sea salt, caramel & chocolate cups
- Assorted macarons - pineapple & Persian lime, Belgium dark chocolate tiramisu, raspberry & Belgium white chocolate, passionfruit, salted caramel **GF**
- Chocolate profiteroles with crème patisserie & raspberry sherbet
- Mini burnt Basque cheesecakes **GF**
- Passionfruit curd tartlets with finger lime crème fraiche **GF**
- Chefs' selection bambino gelato cones
- Petit Portuguese tarts
- Selection of Davidson plum, wattle seed & peppermint gum truffles **GF**
- Tahini & dark chocolate chip drops **VGN**

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GRAZING TABLES

	MON - FRI	SAT
MINIMUM OF 40 GUESTS	\$	\$
CHEESE, DIPS & ANTIPASTO GRAZING TABLE	27 ^{PP}	30 ^{PP}

Perfect for any occasion, this rustic spread features an abundant selection of artisanal Hunter Valley cheeses, chargrilled Mediterranean vegetables including marinated olives, sun-dried tomatoes, & a vibrant assortment of antipasto delights, cured meats, breads & crackers. Complemented by an array of mouth-watering dips, such as beetroot hummus, tzatziki and baba ghanoush

PLOUGHMAN'S GRAZING STATION	27 ^{PP}	30 ^{PP}
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A selection of Hunter Belle Dairy Co. cheeses, fresh breads, & seasonal chutneys. Enjoy creamy camembert, tangy cheddar, & robust blue cheese with fig chutney & tomato relish. A celebration of local flavours & artisanal craftsmanship

DESSERT GRAZING TABLE	26 ^{PP}	28 ^{PP}
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Indulge in our handcrafted dessert grazing station. Savor a delectable array of artisanal sweets, meticulously crafted from locally sourced ingredients. Indulge in house-made delights such as gourmet cookies, handcrafted chocolates, delicate macarons, & more, all lovingly prepared with care & creativity. Elevate your dessert experience with the finest flavours of our region, thoughtfully curated for your enjoyment



GRAZING PLATTERS

Minimum spends apply

MON - FRI

\$

SAT

\$

SEAFOOD PLATTER

SERVES 10 GUESTS

POA POA

Perfect for sharing, our seafood platter features a delightful mix of ocean-fresh flavours. Enjoy king prawns with cocktail sauce, tender Balmain bugs with lemon, marinated octopus, freshly shucked oysters with mignonette sauce, & grilled squid with olive oil & herbs. Savor this exquisite assortment of seafood, artfully presented for a memorable dining experience.

HUNTER BELLE CHEESE PLATTER

SERVES 10 GUESTS

170/
PLATTER

183/
PLATTER

A curated selection of Hunter Valley cheese including Upper Hunter Camambelle, Blue Moon & Ol Smokey Cheddar crafted by renowned cheesemaker Jason Chesworth & served with accompaniments including quince paste, grapes, apples, a selection of crackers & toasted sourdough

PLOUGHMAN'S PICK

SERVES 10 GUESTS

190/
PLATTER

205/
PLATTER

Glazed leg ham with assorted chutneys, pickles, cornichons, smoky cheddar & mini damper rolls





	MON - FRI	SAT
SNACKS & DIPS PLATTER SERVES 10 GUESTS	\$ 95 / PLATTER	\$ 103 / PLATTER
A classic Aussie entertainer platter with cabanossi, twiggly sticks, cubed cheese, pickled onions, gherkins, crudites, crackers & a trio of house made dips		
ANTIPASTO & CHARCUTERIE PLATTER SERVES 10 GUESTS	170 / PLATTER	185 / PLATTER
A selection of local cured meats, char-grilled Mediterranean vegetables & artisanal bread		
ASSORTED EASY EATS SERVES 10 GUESTS	147 / PLATTER	159 / PLATTER
Assorted gourmet mini pies, cheeseburger spring rolls, vegetarian arancini, spiced edamame & caramelised onion tarts		
PETIT SWEETS PLATTER SERVES 10 GUESTS	210 / PLATTER	226 / PLATTER
Chef's selection of hand-made petit sweets including tarts, slices & macarons		
FRESH FRUIT PLATTER SERVES 10 GUESTS	110 / PLATTER	119 / PLATTER
Chef's selection of sliced seasonal fruits, served with honey & yoghurt		



PLATED MENUS

ALTERNATE DROP

MON - FRI SAT

\$ \$ MINIMUM 40 GUESTS

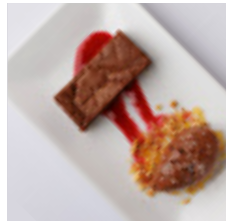
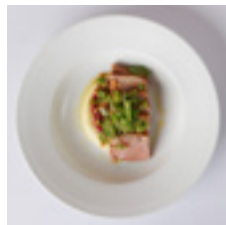
76^{PP} **82^{PP}** **2 COURSE**

95^{PP} **103^{PP}** **3 COURSE**

ADD ONS

MON - FRI SAT

Chef selection of two welcome canapés **11^{PP}** **12^{PP}**



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 **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 tuille & mint dust **DF GF VGN**

TO FINISH

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

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

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

BESPOKE PREMIUM PLATED MENUS

ALTERNATE DROP

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

MINIMUM 40 GUESTS

POA



BUFFET MENU

	MON - FRI	SAT
MINIMUM 40 GUESTS	\$	\$
LUNCH / DINNER BUFFET	58 PP	63 PP

- House baked bread rolls with whipped butter

PROTEIN (CHOOSE 3)

- Mustard & herb-crusted Sirloin of beef with red wine reduction **DF GF**
- Herbs de Provence Chicken with lemon & rosemary **DF GF**
- Confit onion & sage roast pork loin with a country brandy apple sauce **GF**
- Pumpkin, goat's cheese & asparagus pastry with tomato herb concasse **GF VEG**
- Slow-cooked rosemary & garlic lamb leg with a red wine jus **DF GF**
- Roasted root vegetable & rosemary pie with a sweet tomato relish **VGN GF**

SALADS & SIDES (CHOOSE 4)

- Steamed seasonal greens with Maldon sea salt & cracked pepper berry **GF DF VGN**
- Steamed corn cobs with smoked paprika, lime & coriander **GF DF VGN**
- Potato salad with seeded honey mustard, rocket & Spanish onion **DF GF V**
- Traditional Greek salad with oregano & red wine vinaigrette **GF V**
- Texas style coleslaw with apple, cranberries & a honey mustard vinaigrette **DF GF V**
- Garden salad with a Dijon honey confit garlic balsamic dressing **DF GF V**
- Wombok toss with crispy onions, coriander & pinenuts **DF GF VGN**
- Vietnamese rice noodle salad tossed in a lime soy dressing with cucumber, capsicum, coriander & mint **DF DF VGN**

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

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	MON - FRI	SAT
	\$	\$
PLATINUM LUNCH/DINNER BUFFET	66 PP	71 PP

- Sourdough with a trio of butters; smoked, anchovy & tarragon

PROTEIN (CHOOSE 3)

- Grilled Sicilian spatchcock with baby tomatoes & Hunter Valley olives & a lemon herb velouté **GF**
- Braised lamb shoulder with a cranberry, date & apricot citrus ensemble **DF GF**
- Miso roasted aubergines with a green tahini sauce **DF GF VGN**
- Cauliflower, broccoli & gruyere bake **GF V**
- Dill infused barramundi, drizzled with zesty caper butter sauce **GF**
- Argentinean style asado beef brisket, slow-cooked in beef stock & served with a house-made chimichurri **DF GF**

SALADS & SIDES (CHOOSE 4)

- Three cheese potato gratin with confit garlic **GF V**
- Crunchy duck fat potatoes with sea salt **DF GF**
- Caramelised sweet potato with green onions & parmesan **GF**
- Buttered greens with slivered almonds & Pangrattato **GF V**
- Cucumber, avocado & baby cos with dill crème fraiche dressing **GF V**
- Char-grilled Mediterranean vegetable pearl couscous **VGN**
- Smoked trout Nicoise salad **GF DF**
- Rainbow roasted Dutch carrots with honey & sesame **GF DF V**

TO FINISH

Freshly brewed local coffee by Glich Coffee Roasters coffee & a selection of the Tea Collective specialty teas



CONDITIONS

Pricing is valid for events held during the 2024/25 financial year. Please contact us for Sunday and public holiday pricing. Food and beverage offerings are subject to change according to season and availability. Minimum catering spends apply; \$2,500 Monday to Friday; \$3,000 on Saturday and \$4,000 on Sunday.

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.



Fort
Scratchley

FOR MORE DETAILS

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