

DAY CATERING

# RECIPE FOR *success*

2024/25

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WELCOME TO  
*Fort Scratchely*





PRODUCE MAP

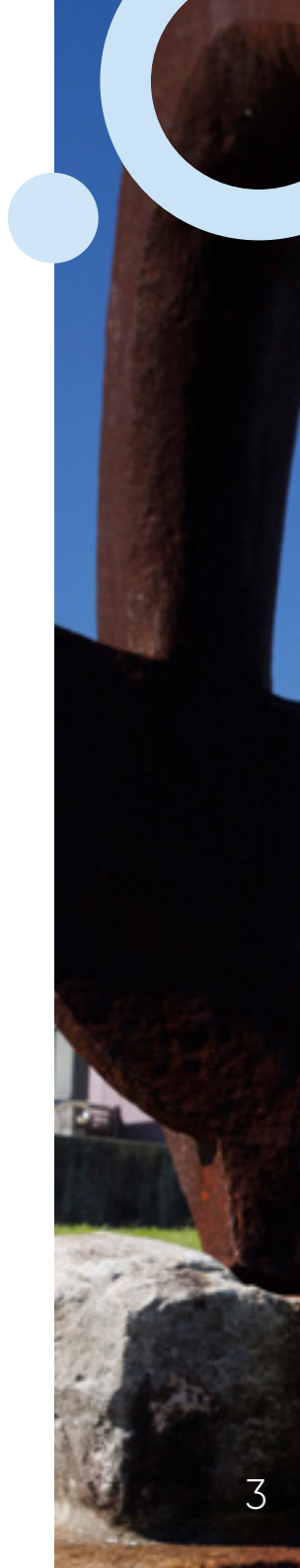
## IN-HOUSE CATERING

# 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

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

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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

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# MORNING TEA OPTIONS

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**MONDAY** Double smoked Ham & Swiss Cheese petit croissants

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**TUESDAY** Zucchini & semi-dried tomato savoury muffins **GF V**

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**WEDNESDAY** Bakers batch scones with jam & Chantilly cream **V**

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

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**FRIDAY** Roast vegetable frittatas with marinated  
Binnorie fetta **GF V**

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

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

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

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# AFTERNOON TEA OPTIONS

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

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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<sup>PP</sup>

- 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<sup>PP</sup>

- 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<sup>PP</sup>

**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<sup>PP</sup>

- 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 yellow vegetable curry **DF GF VGN**

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

**TUESDAY**

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

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

**WEDNESDAY**

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

**THURSDAY**

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

**FRIDAY**

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

## ADD ONS

\$

Freshly brewed local coffee & specialty tea **5<sup>PP</sup>**

Assorted East Coast Juice **5<sup>PP</sup>**

Freshly brewed local coffee, specialty tea & fresh orange juice **9<sup>PP</sup>**

Bottled water or soft drink **5<sup>PP</sup>**

## 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 **DF GF VGN**

**WEDNESDAY**

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

**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 **DF GF VGN**

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# CONTINENTAL BREAKFAST

\$

MINIMUM OF 40 GUESTS

**30** PP

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Seasonal sliced fruit **VGN**

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

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

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Preserves, spreads & honey **GF V**

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Granola & yoghurt **GF V**

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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

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

<b>ADD ONS</b>	\$
Freshly brewed local coffee & specialty tea	<b>5<sup>PP</sup></b>
Assorted East Coast Juice	<b>5<sup>PP</sup></b>
Freshly brewed local coffee, specialty tea & fresh orange juice	<b>9<sup>PP</sup></b>
Bottled water or soft drink	<b>5<sup>PP</sup></b>

	\$
<b>EGGS BENEDICT</b>	<b>32<sup>PP</sup></b>
Smoked ham, buttered spinach, English toasted muffin, poached eggs (2) with hollandaise sauce	
<b>FULL ENGLISH BREAKFAST</b>	<b>35<sup>PP</sup></b>
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<sup>EA</sup>

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

MINI CROISSANTS PLATTER

70<sup>EA</sup>

Double smoked ham & Swiss cheese petit croissants

WAFFLE PLATTER

85<sup>EA</sup>

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

FRUIT PLATTER

110<sup>EA</sup>

Chef's selection of seasonal fresh fruits **VGN GF**

BABY BAGEL PLATTER

150<sup>EA</sup>

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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