

WEDDING PACKAGE

YOUR WEDDING VENUE PARTNER

Together
as one

2024/25

FOR MORE DETAILS

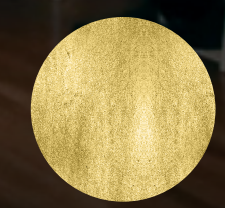
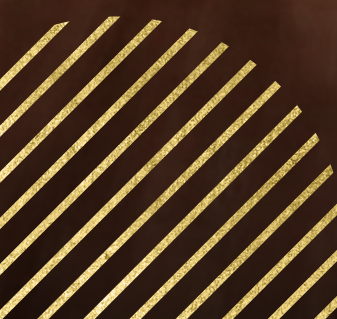
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Newcastle
City Hall



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ABOUT THE VENUE

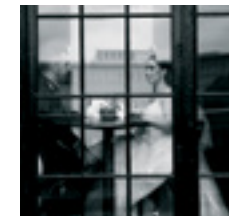
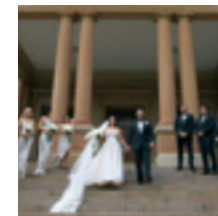
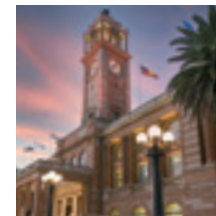


forever
yours

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^{PP} MONDAY – FRIDAY

149^{PP} 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

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

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

Dairy Free Option **DFO** Gluten Free Option **GFO** 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 a wedding tasting, 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^{PP} MONDAY – FRIDAY

175^{PP} SATURDAY



three course plated reception

MINIMUM GUESTS:

60 HUNTER ROOM
110 CONCERT HALL

INCLUSIONS

Five-hour reception venue hire

An invitation to a wedding tasting, 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^{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**

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

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

plated
menu

SAMPLE

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

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

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 \$
SAMPLE MENU MON - FRI SAT
12^{PP} 13^{PP}

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 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 \$
SAMPLE MENU MON - FRI SAT
24^{PP} 26^{PP}

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^{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

Earp Distilling Co. Premium Gin
Range & Fever Tree mixers

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 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.



let's
play

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 thankyou 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





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