

Fort Scratchley





LOCAL FLAVOUR TO SAVOUR

Our passionate hospitality team are here to bring you exceptional quality dining and 5-star 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.









MON - FRI

SAT

MINIMUM OF 40 GUESTS

\$

(Minimum spends apply)

1 HOUR CANAPÉ PACKAGE

23_{PP}

27_{PP}

Inclusions:

· 4 Silver Canapés

· 1 Gold Canapé

2 HOUR CANAPÉ PACKAGE 40 PP

45_{PP}

Inclusions:

5 Silver Canapés

1 Gold Canapé

· 1 Substantial Canapé

3 HOUR CANAPÉ PACKAGE 52 PP

58_{PP}

Inclusions:

5 Silver Canapés

· 3 Gold Canapés

· 1 Substantial Canapé





SAMPLE MENU

SILVER

HOT CANAPÉS

- · Variety of mini gourmet pies
- Oven baked spanakopita with tzatziki V
- Southern style buffalo wings with ranch dipping sauce
- Tempura pumpkin flower stuffed with ricotta and sweet corn with a Tasmanian pepper berry aioli dipping sauce V
- A selection of mixed dumplings from Nagisa restaurant (can be served as individual menu items)
 - Nagisa's handmade wagyu beef gyoza with a garlic and soy dipping sauce
 - Nagisa's famous pork and cabbage dumplings with a citrus and soy dipping sauce
 - Nagisa's handmade tofu and corn dumplings with a miso and soy dipping sauce V
- Takoyaki octopus bites with shallots, pickled ginger, mayonnaise and bonito flakes

COLD CANAPÉS

- Tomato and basil mini bruschetta served with a balsamic reduction VGN
- Roast beetroot tartlet with goat's cheese and balsamic reduction V
- Caramelised onion and Hunter Belle
 Blue Moon cheese tartlets V
- Huon Tasmanian smoked salmon, dill, cucumber and cream cheese, mille feuille spoons with lilliput capers GF

GOLD

HOT CANAPÉS

- · Teriyaki free-range chicken kebabs GF DF
- Tasmanian Atlantic Salmon skewers served with black sesame and a miso dressing DF
- Native dukkha spiced lamb koftas with smoked eggplant dipping sauce GF DF
- Australian native tea smoked chicken bruschetta with native thyme and avocado puree **DF**
- Kakiage fritters with a daikon dipping squee VGN
- Seared scallop spoons with fresh chilli, coriander and warm bourbon ponzu GF DF
- * Wild mushroom and goat's cheese tartlet with truffle oil and baby herbs ${\bf V}$

COLD CANAPÉS

- Selection of maki sushi with vegetable fillings, pickled ginger, tamari soy and wasabi GF VGN DF
- Pressed watermelon and grilled haloumi skewers with a mint and pistachio drizzle
 GF V
- Appellation oysters with finger lime caviar and Hunter Valley olive oil dressing GF DF
- Rice paper rolls with herbs, vegetables, avocado and Newcastle Chilli Bros' sweet chilli and lime dipper GF VGN DF
- House smoked beef fillet en croute with rocket leaf and horseradish DF
- Poached gulf tiger prawn with endive and Champagne vinegar cocktail sauce GF DF





SAMPLE MENU

SUBSTANTIAL

- Slow braised peppered Hunter Valley beef with roasted chats GF DF
- Salt bush and Tasmanian pepper berry fried Australian squid with rosemary salted chips and lemon myrtle aioli GF DF
- Butter chicken curry boats with steamed jasmine rice and mango chutney GF
- Hunter Valley beef brisket sliders with honey mustard slaw and hipster BBQ sauce
- Teriyaki tofu boats with pickled carrot, mixed leaves and steamed rice GF VGN DF

DESSERT

\$13 per person. Includes 3 pieces per person

- · Assorted Mini Choc Tops
- · Assorted Bambino Gelato Cones
- Assorted Profiteroles
- · Assorted Macaron GF
- · Assorted mini eclairs
- · Millionaire Slice
- Pistachio Rocky Road GF
- · Choc Mousse Shooters GF
- · Espresso Martini Mousse Shooters GF
- · Baileys White Chocolate Truffle **GF**
- · Crème Brulee Dark Chocolate Truffle GF
- · Hazelnut Praline Milk Chocolate Crunch Truffle
- Yuzu Milk Chocolate Bar GF
- · Raspberry Meringue Kisses GF VGN
- · Petit Portuguese Tarts
- Caramel Kisses
- · Lemon and Passionfruit Slice
- Mini Pastel Cupcakes GF
- Almond Boysenberry Sponge Log
- · Mandarin and Yuzu White Chocolate Log
- · Passionfruit Pavlova Roulade Log





GRAZING TABLES

MON - FRI

MINIMUM OF 40 GUESTS

SAT

CHEESE, DIPS AND ANTIPASTO GRAZING TABLE

25_{PP} 27_{PP}

Perfect for any occasion, this rustic spread features an abundant selection of artisanal Hunter Valley cheese, grilled and marinated Mediterranean vegetables including marinated olives and sun-dried tomatoes, and a vibrant assortment of antipasto delights, cured meats, breads and crackers. Complemented by an array of mouth-watering dips, such as beetroot hummus, tzatziki and baba ghanoush. This visually stunning grazing table is artfully arranged to captivate your guests' senses and is guaranteed to be the centrepiece of any event, leaving everyone craving for more.

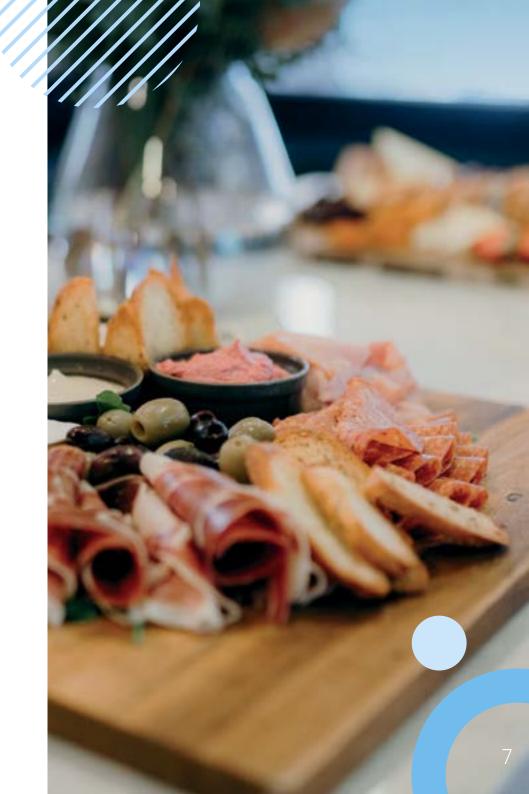
DESSERT GRAZING TABLE

24_{PP} 26_{PP}

Indulge your sweet tooth with our dessert grazing table. This delectable assortment showcases an array of decadent petit sweets including profiteroles, eclairs and macarons accompanied by a variety of lollies, guaranteed to bring out your inner child and seasonal sliced fruits that burst with freshness and flavour.

ADD ONS

Donut Wall	5 PP
Chocolate Fountain	5 PP





SEAFOOD GRAZING TABLES

MINIMUM OF 40 GUESTS

\$

COLD SEAFOOD GRAZING

POA

Steamed Balmain Bug tails, Spencer Gulf Blue Swimmer crabs, Huon smoked salmon, Appellation Rock Oysters, Coffs Harbour King prawns, assorted sashimi including Tasmanian Atlantic salmon, Yellowfin tuna and Hiramasa kingfish with assorted dressings. Eastern Rock Lobster available on request.

COLD SEAFOOD GRAZING

POA

Coffs Harbour king prawns, Myall River schoolies, Appellation Rock oysters with assorted dressings





GRAZING PLATTERS

MON - FRI

SAT

Minimum spends apply

HUNTER BELLE CHEESE PLATTER 160/ 170/ SERVES 10 GUESTS

PLATTER

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

SNACKS AND DIPS PLATTER **SERVES 10 GUESTS**

90/ **PLATTER** 100/ **PLATTER**

A classic Aussie entertainer platter with cabanossi, twiggy sticks, cubed cheese, pickled onions, gherkins, crudites, crackers and a trio of house made dips

YUM CHA PLATTER SERVES 10 GUESTS

100/ 110/ **PLATTER**

PLATTER

A variety of Asian style Yum Cha including wagyu beef dumplings, pork shui mai, cocktail spring rolls, chicken dim sims, samosas, and assorted dipping sauces





MON - FRI

SAT

\$

\$

HOT FINGER FOOD PLATTER SERVES 10 GUESTS

PLATTER

140/ 150/ **PLATTER**

Assorted party pies, chicken drumettes, coconut prawns, feta cheese and spinach triangles, sweet potato wedges and accompanied dipping sauces

PETIT SWEETS PLATTER SERVES 10 GUESTS

PLATTER

200/ 210/ PLATTER

Chef's selection of handmade petit sweets including tarts, slices, and macarons

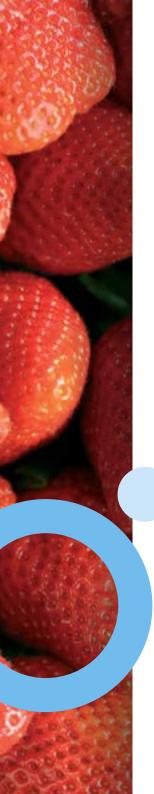
FRESH FRUIT PLATTER SERVES 10 GUESTS

PLATTER

110/ 120/ PLATTER

Chef's selection of sliced seasonal fruits, served with honey and yoghurt





TIERED TABLE PLATTERS

MON - FRI

SAT

MINIMUM OF 40 GUESTS

\$

\$

HIGH TEA TIER

60_{PP}

64_{PP}

Chef's selection of finger sandwiches, petit sweets, sweet and savoury pastries, scones with jam and cream, tea and coffee station

ADD ONS

Upgrade your traditional high tea experience with a glass of sparkling upon arrival

FROM

9PP

HOT AND COLD SEAFOOD TIER

110/ PLATTER 120/ PLATTER

A seasonal selection of Coffs Harbour King Prawns, Myall Lakes school prawns, Appellation Rock oysters, salt and pepper squid, panko crumbed flathead fillets, smoked salmon, assorted fruit and paired dipping sauces.





PLATED MENU

ALTERNATE DROP

MON - FRI SAT

\$ MINIMUM 40 GUESTS

72_{PP} 80_{PP} 2 COURSE

90_{PP} 98_{PP} 3 COURSE

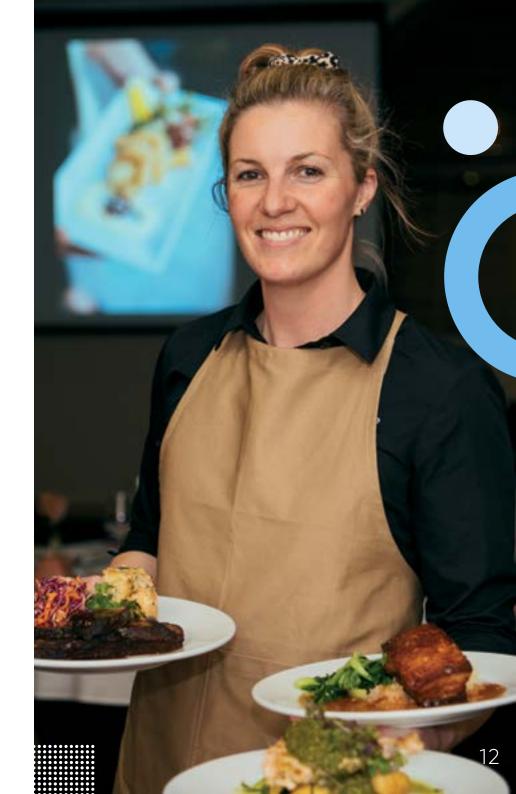
ADD ONS MON - FRI SAT

Chef selection of two welcome canapés 10 PP 11PP











TO START

Freshly baked bread rolls and butter medallions

ENTRÉE

PLEASE SELECT TWO DISHES
TO BE SERVED ALTERNATELY

Salt bush and pepper berry seasoned Australian squid with lemon myrtle aioli, house pickled cucumber and elf leaf **GF**

Beef and pork kebapi with Binnorie marinated feta and Balkan style slaw **GF**

Lemon myrtle and Aquna Murray cod croquette with lilliput caper aioli **DF**

Binnorie goat's cheese tart and in house semi dried tomato with sweet basil infused Hunter Valley olive oil and baby herbs ${\bf V}$

Sea rosemary and bush pepper chicken karaage with finger lime aioli and crisp leaf salad **GF DF**

MAIN

PLEASE SELECT TWO DISHES
TO BE SERVED ALTERNATELY

Dry rubbed slow roasted Hunter Valley beef brisket with hipster BBQ sauce, pickled onion potato salad and honey mustard slaw **GF**

Sundried tomato and Camambelle stuffed chicken breast, native thyme roasted chats and spinach with pesto cream **GF**

Oven baked market fish fillets with herbed roasted chats, steamed beans and a finger lime and lilliput caper salsa **GF DF**

Grilled sirloin of Hunter Valley beef with layered potato, roasted broccolini and red wine jus **GF**

Slow braised Hunter Valley lamb shank served on mustard mash and river mint scented peas **GF**

Black bean and lentil patty with green beans wild rice and a tomato and Hunter Valley olive sauce **GF VGN**

DESSERT

PLEASE SELECT TWO DISHES
TO BE SERVED ALTERNATELY

White chocolate pannacotta with macadamia crumb and quandong syrup **GF**

Vanilla bean crème brulee with macerated strawberries and almond biscuits **V**

Frangipane tart with crème pâtissier and fresh blueberries $oldsymbol{V}$

White chocolate desert lime and miso cheesecake with rosella syrup

TO FINISH

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

Gluten Free $\,$ GF $\,$ Vegan $\,$ VGN $\,$ Vegetarian $\,$ V $\,$ Dairy Free $\,$ DF $\,$



SAMPLE





BESPOKE PREMIUM PLATED MENUS

ALTERNATE DROP

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

MON - FRI SAT

\$ MINIMUM 40 GUESTS

79_{PP} 87_{PP} 2 COURSE

100PP 108PP 3 COURSE











BUFFET MENU

MON - FRI SAT

55pp 62pp

LUNCH / DINNER BUFFET

MINIMUM 40 GUESTS

· Baskets of freshly baked bread rolls and butter medallions

- Roasted free-range chicken rubbed with native spices served with a homestyle gravy GF DF
- · Slow cooked Hunter Valley beef brisket spiced with native thyme, garlic and Tasmanian pepper berry and served with a horseradish jus **GF DF**
- · Oven baked Huon salmon fillet with a tomato, dill and caper sauce GF V
- · Roasted pepper and garlic chats GF VGN
- · Steamed medley of buttered vegetables GF V
- · Chef's selection of salads, dressings and condiments

PLATINUM LUNCH/DINNER BUFFET 62PP 69PP

- · Baskets of freshly baked bread rolls and butter medallions
- · Roast whole Hunter Valley beef sirloin with red wine jus GF DF
- Grilled free-range chicken supreme with a creamy white wine, tarragon, and mushroom sauce GF
- · Sweet soy and ginger braised pork belly with daikon and shallots **GF DF**
- · Baked whole skinless Market Fish fillets with chimichurri and finger lime **GF DF**
- \cdot Vegetable lasagne with spinach, ricotta and bechamel ${f V}$
- · Oven roasted herb and garlic chat potatoes GF VGN
- Honey glazed carrots and buttered beans GF V
- · 'Make your own' salad bar with a selection of quality sourced ingredients

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





CONDITIONS

Pricing is valid for events held during the 2023/24 financial year. Please contact us for Sunday and public holiday pricing. Food and beverage offerings are subject to change according to season and availability.

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.



