

SOCIAL PACKAGE 2026/27

dine WITH US



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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	\$	\$

(Minimum spends apply)

1 HOUR CANAPÉ PACKAGE	29 _{PP}	33 _{PP}
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Inclusions:

- 4 Silver Canapés
- 1 Gold Canapé

2 HOUR CANAPÉ PACKAGE	48 _{PP}	55 _{PP}
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Inclusions:

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

3 HOUR CANAPÉ PACKAGE	61 _{PP}	72 _{PP}
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Inclusions:

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



SAMPLE MENU

SILVER

COLD CANAPÉS

- Lime & paprika whipped guacamole salsa tostadas **GF DF VGN**
- Salmon rillettes with chives on toasted baguette **A**
- Rare Binnie Beef wagyu rump, horseradish & chutney on a garlic crostini
- Mushroom teriyaki on crispy wonton **DF VGN**
- Smoked chicken tostada with pickled onion, coriander & avocado salsa **GF DF**
- Heirloom tomato & mango bruschetta with torn basil & balsamic glaze **DF VGN**

HOT CANAPÉS

- Miso caramel glazed aubergine skewers with sesame & coriander **GF DF VGN**
- Caramelised leek & goat's cheese tart **V**
- Selection of house-made pot pies
 - Golden curry vegetable **GF DF VGN**
 - Beef & stout
 - Chicken & leek
- Selection of petit sausage rolls
 - Lamb, pumpkin & harissa
 - Pork, apple & sage
- Spiced fried cauliflower with smoked chipotle dip **GF DF VGN**

GOLD

COLD CANAPÉS

- Marinated tuna poke, nori crisp, pickled mooli radish, cucumber, yuzu with sesame & crunchy shallots **GF DF A**
- Prosciutto wrapped grissini with parmesan & chilli honey
- Classic Basque skewer of olive, pepper & anchovy **GF I**
- Warrigal greens & white bean tartlet with lemon & rosemary **GF DF VGN**
- Honey-roasted fig puff pastry tartlet with ricotta & prosciutto
- Peking duck pancake, cucumber, chive with sesame & hoisin sauce
- Selection of hand-shucked local oysters:
 - Finger lime & ginger **GF DF A**
 - Champagne mignonette **GF DF A**
 - Mandarin & pickled chilli **GF DF A**

HOT CANAPÉS

- Grilled sticky pork belly skewers **GF DF**
- Roast pumpkin & rosemary arancini with whipped feta **V GF**
- Seared eye fillet on a cocktail Yorkshire pudding with horseradish Chantilly & bush tomato chutney
- Corn fritters with pico de gallo & lime guacamole **GF V**
- Grilled prawn & chorizo skewer with a chimichurri drizzle **GF DF A**
- Selection of crunchy wonton cups
 - Katsu fried chicken
 - Miso roasted eggplant & lime **VGN**
- Goats cheese & 'Nduja flatbreads
- Hunter belle Ol' smokey cheese croquettes with jamon & parmesan **GF**

Gluten Free **GF** Vegan **VGN** Vegetarian **V** Dairy Free **DF** Gluten Free Option **GFO** Dairy Free Option **DFO**

Nut Free Option **NFO** Australian Seafood **A**



SAMPLE MENU

SUBSTANTIAL

- Bao buns two ways:
 - Grilled flank steak & pico de gallo
 - Hoisin glazed mushroom, pickled cucumber & Kewpie **V**
- Jerk chicken slider with pickled jalapenos & crunch slaw
- Fish sando – Katsu fish with a dill & yuzu aioli & baby cos **A**
- Mushroom empanada with aji criollo coriander & pepper salsa **GF DF VGN**
- Dan Dan noodles with crispy pork, fried scallions & Szechuan sesame crunch **DF**
- Dan Dan noodles with mushrooms, fried scallions & Szechuan sesame crunch **DF VGN**
- Taco Duo
 - Battered fish with coriander, chipotle & slaw **A**
 - Jerk spiced jack fruit with crisp iceberg, salsa & vegan aioli **DF VGN**

DESSERT PETIT FOURS

	MON - FRI	SAT
	\$	\$
3 PIECES	16 ^{PP}	19 ^{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 fraîche GF • Chef's 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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Nut Free Option **NFO** Australian Seafood **A**

GRAZING TABLES

	MON - FRI	SAT
MINIMUM OF 40 GUESTS	\$	\$
CHEESE, DIPS & ANTIPASTO GRAZING TABLE	31 ^{PP}	36 ^{PP}

Ideal for any occasion, this rustic spread showcases a generous selection of artisanal Hunter Valley cheeses, chargrilled Mediterranean vegetables, marinated olives, & sun-dried tomatoes, alongside a vibrant array of antipasto, cured meats, breads, & crackers. Finished with a selection of irresistible dips, including beetroot hummus, tzatziki, & baba ghanoush.

PLOUGHMAN'S GRAZING STATION	31 ^{PP}	36 ^{PP}
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Glazed smokehouse leg ham served with seasonal chutneys, pickles, & cornichons, alongside smoky cheddar, fresh baguette, & mini damper rolls—celebrating local flavours & artisanal craftsmanship.

DESSERT GRAZING TABLE	30 ^{PP}	34 ^{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

MON - FRI

SAT

Minimum spends apply

\$

\$

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. **A**

ARTISANAL CHEESE PLATTER

SERVES 10 GUESTS

188/
PLATTER

217/
PLATTER

A curated selection of Hunter Valley cheeses, served with accompaniments such as quince paste, dried fruits, nuts, & a variety of crackers & toasted sourdough.

PLOUGHMAN'S PICK

SERVES 10 GUESTS

200/
PLATTER

215/
PLATTER

Glazed smokehouse leg ham served with seasonal chutneys, pickles, & cornichons, alongside smoky cheddar, fresh baguette, & mini damper rolls—celebrating local flavours & artisanal craftsmanship.

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

Australian Seafood **A**





MON - FRI

SAT

\$

\$

SNACKS & DIPS PLATTER
SERVES 10 GUESTS**105/**
PLATTER**122/**
PLATTER

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

**ANTIPASTO &
CHARCUTERIE PLATTER**
SERVES 10 GUESTS**188/**
PLATTER**217/**
PLATTER

A selection of local cured meats, char-grilled Mediterranean vegetables & artisanal bread

ASSORTED EASY EATS
SERVES 10 GUESTS**163/**
PLATTER**188/**
PLATTER

Assorted gourmet mini pies, cheeseburger spring rolls, vegetarian arancini, spiced edamame & caramelised onion tarts

PETIT SWEETS PLATTER
SERVES 10 GUESTS**233/**
PLATTER**268/**
PLATTER

Chef's selection of hand-made petit sweets including tarts, slices & macarons

FRESH FRUIT PLATTER
SERVES 10 GUESTS**122/**
PLATTER**141/**
PLATTER

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



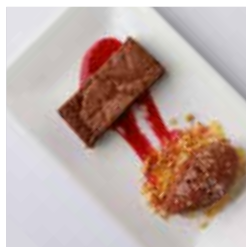
PLATED MENUS

ALTERNATE DROP

	MON - FRI	SAT
MINIMUM OF 40 GUESTS	\$	\$
2 COURSE	67 ^{PP}	78 ^{PP}
3 COURSE	87 ^{PP}	100 ^{PP}

ADD ONS

Chef's selection of two welcome canapés	13 ^{PP}	15 ^{PP}
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TO START

Individual house-baked dinner rolls with whipped butter

ENTRÉE

PLEASE SELECT TWO

Sesame-seared tuna, ginger sauce with pickled fennel salad **A**

Deconstructed tart of zucchini, mint, lemon & ricotta with smoked paprika emulsion **GF V**

Miso-roasted pumpkin wedge, sautéed kale & spiced tomato **DF GF VGN**

Beef tataki with house-made ponzu & pickled cucumber salad **GF DF**

Master stock pork belly with bok choy & ponzu **GF DF**

BBQ duck salad with ginger, coriander, green papaya & lemongrass

plated
menu

SAMPLE

MAIN

PLEASE SELECT TWO

Lamb rump with mint pea potatoes, roasted tomato, merlot jus & garlic mint jelly **GF**

Chicken supreme on a bed of citrus & herb risotto with seasonal greens & velouté **GF**

Chargrilled sirloin, Paris mash, seasonal greens & merlot jus **GF**

Tasmanian salmon on herb potatoes, steamed greens & a confit garlic tomato sauce **GF DF A**

Pepperberry pork scotch fillet with braised red cabbage, confit garlic mash & cider jus **GF DF**

Mushroom Wellington with creamy mash & sautéed silverbeet with a pepperberry sauce **GF DF VGN**

DESSERT

PLEASE SELECT TWO

Lemon tart with mascarpone & raspberry caramel **GF**

Meringue with passionfruit curd & pineapple mint salad **DFO GF**

Coconut panna cotta, pistachio praline & rosella syrup **GF DF**

Dark chocolate torte with macerated berries & creme fraiche **GF**

Biscoff cheesecake **VGN**

Selection of seasonal fruit sorbets with tuille & mint dust **GF DF VGN**

TO FINISH

Freshly brewed local coffee
& a selection of The Tea Collective teas

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Dairy Free Option **DFO** Nut Free Option **NFO** Australian Seafood **A**

BUFFET MENU

MINIMUM 40 GUESTS	MON - FRI \$	SAT \$
LUNCH / DINNER BUFFET	65 ^{PP}	75 ^{PP}

- House baked bread rolls with whipped butter

PROTEIN (CHOOSE 3)

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

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 DFO V & VGN OPTION**
- Potato salad with seeded honey mustard, rocket & Spanish onion **GF DF VGN**
- Traditional Greek salad with oregano & red wine vinaigrette **GF V**
- Texas style coleslaw with apples, cranberries & a honey mustard vinaigrette **GF DF V**
- Garden salad with a Dijon honey confit garlic balsamic dressing **GF DF V**
- Wombok toss with crispy onions, coriander & pinenuts **GF VGN NFO**
- Vietnamese rice noodle salad tossed in a lime soy dressing with cucumber, capsicum, coriander & mint **GF DF VGN**

TO FINISH

- Freshly brewed local coffee & a selection of The Tea Collective teas

	MON - FRI \$	SAT \$
PLATINUM LUNCH/DINNER BUFFET	74 ^{PP}	84 ^{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 **GF DF**
- Miso-roasted aubergines with a green tahini sauce **GF DF VGN**
- Cauliflower, broccoli & gruyere bake **GF V**
- Dill-infused barramundi, drizzled with zesty caper butter sauce **GF A**
- Argentinean-style beef brisket, slow-cooked in beef stock & served with a house-made chimichurri **GF DF**

SALADS & SIDES (CHOOSE 4)

- Three cheese potato gratin with confit garlic **GF V**
- Crunchy duck fat potatoes with sea salt **GF DF**
- 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**
- Chargrilled Mediterranean vegetable pearl cous cous **VGN**
- Smoked trout Nicoise salad **GF DF A**
- Rainbow roasted Dutch carrots with honey & sesame **GF DF V**

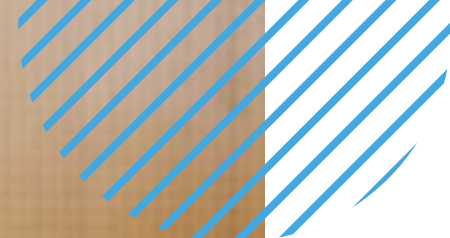
TO FINISH

- Freshly brewed local coffee & a selection of The Tea Collective teas

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Australian Seafood **A**



CONDITIONS

Pricing is valid for events held during the 2026/27 financial year. Please note external catering is not permitted at City Hall. 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; \$2,750 Monday to Friday; \$3,500 on Saturday and \$4,500 on Sunday.

ALCOHOL POLICY

Fort Scratchley is committed to delivering 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, our venues, and the community. All our food and beverage staff are RSA-trained.

Alcohol service will cease 30 minutes before the conclusion of your event, and all patrons must have left the premises 30 minutes after event conclusion. Alcohol service is not permitted after 11:30 pm.

As a hirer, please ensure that patrons/guests do not bring external alcohol into our venue. Alcohol is only permitted to be purchased on-premises 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 with liquor licensing laws concerning the supply of alcohol.

Function attendees must comply with any instructions by Fort Scratchley staff regarding alcohol consumption. Fort Scratchley staff may cease alcohol service or not serve any function attendee at their discretion.

ALCOHOL

- Non-alcoholic and low alcoholic beverages will always be available.
- Alcohol must only be served and consumed in the designated function area.
- An additional hour of beverage service can be added to a package; however, it must precede the package and be in the form of a 1 hour cash bar. Guests must pay for their own drinks.
- Alcohol service must not extend past a 6 hour duration in total.
- Canape events will be limited to a beverage package of 4 hour.
- Alcohol must be consumed alongside an appropriate amount of food.
- Wine can be placed on the tables until the end of main meal service when all wine will be removed and served by glass from that point on. Main meals are to be served no later than 2.5 hours from the start of bar service.
- No bottles of spirits permitted on the table.
- 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.
- All drinks must be opened by staff upon sale or supply to patrons.

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.
- Remove intoxicated people from 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.
- Alter the service style and operational requirements of an event to ensure public safety and venue security.



Fort
Scratchley

FOR MORE DETAILS

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w. newcastle.nsw.gov.au/fort-scratchley

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