

DAY CATERING 2025/26

RECIPE FOR *success*



02 4974 1462 // fortscratchleyfunctions@ncc.nsw.gov.au // newcastle.nsw.gov.au/fort-scratchley





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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.

MEETING BREAK PACKAGE

MINIMUM OF 40 GUESTS

\$

MEETING BREAK PACKAGE

18^{PP}

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

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





MORNING TEA OPTIONS

MONDAY	Double smoked ham & Swiss cheese petit croissants
TUESDAY	Bakers batch scones with jam & Chantilly cream V
WEDNESDAY	Bacon & egg cups with tomato chutney GF DF
THURSDAY	Chef's selection of assorted petit glazed Danishes V
FRIDAY	Fresh baked Portuguese tart V

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

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

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





AFTERNOON TEA OPTIONS

MONDAY	House-baked assorted muffins V
TUESDAY	Petit chicken & tarragon sausage rolls GF
WEDNESDAY	Assorted house-baked friands GF V
THURSDAY	Zucchini & semi-dried tomato with saltbush muffins GF
FRIDAY	Pumpkin & feta with native oregano pasties GF V

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

23^{PP}

- 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

23^{PP}

- Sandwiches, rolls & wraps filled with our chef's selection of healthy & hearty fillings
- Daily salad options (refer to page 8)

DAILY HOT WORKING LUNCH

24^{PP}

MONDAY	Beef Stroganoff with whipped parsley potato	GF DF
TUESDAY	Chicken meatball sugo on a bed of gnocchi	
WEDNESDAY	Navarin of lamb with sweet potato mash	GF DF
THURSDAY	Mongolian chicken with brown rice	GF DF
FRIDAY	Sri Lankan spiced pork curry with cauliflower puree	GF DF

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

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HOT BUFFET LUNCH MENU

MINIMUM OF 40 GUESTS

\$

HOT BUFFET LUNCH

39 PP

- Two salads per daily schedule
- Two hot options per daily schedule served from chafing dishes
- House-made brownie **GF**

DAILY HOT OPTIONS

MONDAY

- Beef Stroganoff **GF DF**
- Mushroom Stroganoff **GF VGN**

Both served with whipped parsley potato

TUESDAY

- Chicken meatball sugo
- Sauteed herbed zucchini **GF VGN**

Both served on a bed of gnocchi

WEDNESDAY

- Navarin of lamb **GF DF**
- Lentil & aubergine stew **GF VGN**

Both served with sweet potato mash

THURSDAY

- Mongolian chicken **GF DF**
- Vegetable chow mein **V**

Both served with brown rice

FRIDAY

- Sri Lankan spiced pork curry **GF DF**
- Potato & green bean curry **GF VGN**

Both served with cauliflower puree

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ADD ONS

\$

Freshly brewed local coffee & specialty tea

5 PP

Assorted East Coast Juice

6 PP

Freshly brewed local coffee,
specialty tea & fresh orange juice

10 PP

Bottled water

6 PP

Soft drink

5 PP

DAILY SALAD OPTIONS

EVERY DAY Garden toss salad with cherry tomatoes, cucumbers, Spanish onion, carrots, mesclun & a Dijon balsamic dressing **GF DF V**

MONDAY Moroccan vegetable pearl cous cous with currants & oranges **DF VGN**

TUESDAY Wombok toss salad with crispy onions, miso roasted eggplant & coriander **GF DF VGN**

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

THURSDAY Rustic potato salad with capers and a creamy dijon dressing **GF DF VGN**

FRIDAY Rice noodle zing: vermicelli rice noodles, capsicum, cucumber, spanish onion, shallots, mint, coriander & a lime soy dressing **GF DF VGN**

CONTINENTAL BREAKFAST

\$

MINIMUM OF 40 GUESTS

32^{PP}

Seasonal sliced fruit **VGN**

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

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

Preserves, spreads & honey **V**

Granola & yoghurt **V**

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

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

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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

\$
BREAKFAST FRITTATA **34_{PP}**

Asparagus, cherry tomatoes, zucchini & smoked ham **GF**

MEXICAN MASH UP **34_{PP}**

Tortilla, beans, salsa & fried egg served with a potato rosti **V GF DFO**

ZUCCHINI FRITTER STACK **34_{PP}**

Pan seared zucchini fritters with smoked salmon, tomato relish & a poached egg **V GFO**

ADD ONS	\$
Freshly brewed local coffee & specialty tea	5_{PP}
Assorted East Coast Juice	6_{PP}
Freshly brewed local coffee, specialty tea & fresh orange juice	10_{PP}

\$
EGGS BENEDICT **34_{PP}**

Smoked ham, buttered spinach, English toasted muffin, poached eggs (2) with hollandaise sauce

FULL ENGLISH BREAKFAST **37_{PP}**

Smoked bacon, chipolata, chorizo, sauteed mushrooms, scrambled eggs, sauteed Warragul greens served on sourdough

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

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BREAKFAST PLATTERS

MINIMUM SPENDS APPLY.

ALL PLATTERS TO SERVE 10 GUESTS

\$

PASTRY PLATTER

74^{EA}

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

MINI CROISSANTS PLATTER

74^{EA}

Double smoked ham & Swiss cheese petit croissants

WAFFLE PLATTER

90^{EA}

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

FRUIT PLATTER

116^{EA}

Chef's selection of seasonal fresh fruits **V**

BABY BAGEL PLATTER

158^{EA}

Smoked salmon, dill crème fraiche & pickled cucumber

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CONDITIONS

Pricing is valid for events held Monday – Friday during the 2025/26 financial year. Please note external catering is not permitted at Fort Scratchley.

Food and beverage offerings are subject to change according to season and availability.





Fort
Scratchley

FOR MORE DETAILS

p. 02 4974 1462

e. fortscratchleyfunctions@ncc.nsw.gov.au

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

1/3 Nobbys Road

Newcastle East NSW 2300