



NEWCASTLE — VENUES — Weddings

Fort Scratchley

Thank you for considering the magnificent historic Fort Scratchley for your wedding ceremony and/or reception.

With breathtaking panoramic views over Newcastle and some of the best photographic opportunities our city has to offer, Fort Scratchley is an idyllic location for your special occasion.

Location & Parking

Fort Scratchley is located right at the tip of Newcastle East looking out over the Nobbys Headland. Event car parking is available on site.

Venue Services

Our experienced and professional staff will work closely with you to ensure your day is memorable. Do not hesitate to contact us on **(02) 4974 2166** to view or for any further information.

Blue Star Catering are the onsite caterers at Fort Scratchley. Their focus is on quality food and beverage items as well as seamless service to ensure your guests have the best possible experience.

Cupid's Corner Wedding and Event Hire are the preferred decorators at Fort Scratchley and their decorations are included within the package price. Cupids offer an elegant range of options with fantastic service.

Booking your event

Please contact our Venue Services team on **(02) 4974 2166** or email newcastlevenues@ncc.nsw.gov.au to discuss times, dates and any special requirements.

For more information visit www.newcastle.nsw.gov.au/newcastle-venues

Some things for you to consider when making your booking:

- Venue hire is for the period as quoted & confirmed
- We will hold a tentative booking for seven days.
- Bookings will be considered confirmed upon receipt of a signed agreement and payment of the full venue hire charge.
- Final guest numbers and full payment of food and beverage is required seven days prior to your function.
- Cancellations must be in writing and posted, faxed or emailed to: Address: Newcastle Venues, PO Box 489, Newcastle, NSW 2300, Fax: (02) 4974 2172, Email: newcastlevenues@ncc.nsw.gov.au



Wedding Spaces

Function Centre

The Fort Scratchley Function Centre is a contemporary, light filled space with views over the Newcastle Ocean Baths and Cowrie Hole. It also features a timber deck ideal as an alfresco option and for soaking up the ocean air.

Capacity

120 round tables plus bridal party



Barracks

For a more intimate wedding, the Barracks are located within the Fort Grounds and offer a unique space with loads of atmosphere. The Barracks verandah offers unequalled views over the harbour and the city.

Capacity

120 cocktail style



Ceremonies

Fort Scratchley has stunning grounds with an awe-inspiring backdrop just perfect for taking your vows. You can have exclusive access to the site from 4 - 6pm. Price includes 20 chairs (excludes Grounds North).

*Please note wet weather option is not guaranteed until the week prior.
Please make alternative arrangements.*



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Wedding Packages

Our Fort Scratchley wedding package includes everything you need to make your event special:

- Chef's selection of hot and cold canapés on arrival
- 3 course menu
- 5 hour beverage package including:
Sparkling wine, beer, wine, soft drink and orange juice. Tea and coffee served with chocolates.
- Bridal, cake and gift table elegantly skirted
- Tables, chairs, cutlery, crockery and glassware
- Linen tablecloths and napkins
- Lectern and microphone, easel and frame
- White/black chair covers with your choice of sash

September - April \$116.60 per adult + venue hire (Saturday)

May - August - \$105.60 per adult + venue hire (Saturday)

** Minimum numbers apply.*

** Prices are for six hour service delivery.*

** Working guests, teenager and children's prices available.*

** Prices and inclusions are subject to change.*

** Please contact us for Sunday rates.*





Wedding Menu (Function Centre Only)

Please choose **two** selections from each course which will be served to your guests alternately. Special diets can be catered for separately to your selections.

Entree

- Crispy sweet and salty five spiced quail, sunflower and pumpkin risotto, sweet raspberry jus
- Chilli salt and schezwan pepper squid, Chinese black vinegar dipping sauce served with a wedge of char grilled lime
- Rodriguez brother spanish chorizo, olives, pan fried gnocchi, tomato, crumbled Hunter Valley fetta
- Fresh king prawns, glass noodle and Thai herb salad, sweet lime and chilli dressing
- House smoked Huon salmon, potato blini, pickled cucumber ribbons, dill dressing
- Twice cooked Berkshire Byron Bay pork belly, roast apple puree, saffron pickled vegetables, parsnip crisp
- Wild mushroom arancini, Persian feta, baby herb salad with toasted sunflower and pumpkin seeds
- Artisan buffalo mozzarella, char grilled asparagus spears, wild mushroom, truffle vinaigrette
- North African spiced Lovedale chicken skewers, smoked eggplant, grilled flat bread, green olive tapenade

Main

- Pan fried Daintree barramundi, Tuscan style braised peppers, crushed confit garlic potatoes
- Crispy skinned confit chicken, sautéed leek and wild mushrooms, roasted sweet potato, champagne beurre blanc
- Slow roasted prime beef fillet on truffle mash, sautéed field mushrooms, caramelised onions, red wine jus, parmesan crisp
- Slow roasted New England lamb rump, creamy colcannon, steamed snow peas, mint jus
- Pan seared Redgate farm duck, pomme anna potatoes, creamed spinach puree, cabernet jus
- Roast prime beef fillet on sweet potato rosti, sautéed English spinach, crisp enoki mushrooms, cabernet jus
- Pan roasted Huon salmon, sweet potato mash, bok choy, ponzu dressing, toasted sesame seeds
- Handmade pumpkin and goats cheese ravioli, sautéed English spinach, hazelnuts, sage butter
- Oven roasted Lovedale chicken supreme, black garlic and lemon risotto, crispy leeks and salsa verde
- Herb crusted New England lamb rack, sautéed kipfler potatoes, sweet braised red cabbage, golden raisins, shiraz jus (\$5 supplement)

Dessert

- Pistachio chocolate brownie, Turkish delight, pistachio crumble
- Cinnamon Panacotta, baklava, caramel anglaise
- Passionfruit pavlova, vanilla cream, marinated strawberries and mint sugar
- Steamed fig and butterscotch pudding with warm amaretto custard
- Strawberry cheesecake with cointreau berries and vanilla anglaise
- Chocolate tasting plate of mini hot chocolate, slow baked chocolate tart, choc orange mousse
- House made triple chocolate mousse cake, raspberry coulis, cream chantilly
- French lemon tart, vanilla custard, raspberry sauce, mint sugar



Cocktail Wedding Package

If you would like to celebrate with delicious food and beverages, without the formalities of a seated dinner, a cocktail wedding will ensure your guests can mingle in a relaxed atmosphere.

September – April \$97.00 per person + venue hire

May – August \$86.00 per person + venue hire

Includes:

- Platinum cocktail wedding menu served to your guests over a three hour duration
- Five hour premium beverage package (*upgrades also available*)
- Tea and coffee served with chocolates
- Your wedding cake cut and served on platters to your guests
- Cake and gift table elegantly skirted
- Scattered cocktail seating and tables
- Lectern and Microphone

3 Hour Platinum Menu (Function Centre & The Barracks)

- Sydney Rock Oysters served natural
- Grilled haloumi, green olive tapenade, cherry tomato
- Premium Huon smoked salmon, potato blini, sour cream, caviar
- English spinach and mozzarella tartlets
- Portobello mushroom and parmesan arancini
- Peri peri chicken skewers with harissa aioli
- Scheszwan Pepper and chilli Squid, lemon aioli
- Handmade crispy scallop wantons, lemongrass and lime dip
- Char grilled angus beef, bacon and caramelised onion sliders
- 8 hour slow cooked mini beef and burgundy pies
- Lamb kofta skewers, cucumber and lime yoghurt, mango chutney
- Mini French lemon tart
- House made triple choc mousse cake bites
- Pistachio and honey baklava

** Prices are for six hour service delivery.*

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Included Beverage Package:

Soft Drink & Juice

Sparkling

Tyrell's Moores Creek Sparkling Brut

White Wine - Choice of;

2013 Round Two, Semillon Sauvignon Blanc, Barossa, SA ; **OR**
2012 Round Two, Chardonnay, Barossa, SA.

Red Wine - Choice of;

2012 Round Two, Shiraz, Barossa, SA **OR**
2012 Round Two Cabernet Sauvignon, Barossa, SA

Beer

Hahn Light, Tooheys New, Hahn Super Dry, Cooper's Pale Ale, XXXX Summer Ale, Five Seeds Cider

Spirits will be available for purchase on the evening for \$8.50 per serve.

Platinum Beverage Package: Upgrade your beverage package for \$14.50 per person

Soft Drink & Juice

Sparkling

Varichon Et Clerc, Blanc De Blancs, "Method Champeniose" Nv, Burgundy, France

White Wine - Choice of;

2016 Paxton, Pinot Gris, McLaren Vale, SA **OR**
2016 Paxton, Sauvignon Blanc Blend, McLaren Vale, SA

Red Wine - Choice of;

2015 Paxton, MV Shiraz, McLaren Vale, SA **OR**
2014 Paxton, MV Cabernet Sauvignon, McLaren Vale, SA

Beer

Premium Beer Selection

Further Information

Please contact our Venue Services team on:

Telephone: **(02) 4974 2166**

Email : newcastlevenues@ncc.nsw.gov.au

Website: www.newcastle.nsw.gov.au/newcastle-venues