#### WEDDING PACKAGE 2025/26

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SHIDDAY & ANON



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gether as one

# WELCOME TO Fort Scratchberg

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#### ABOUT THE VENUE

#### THANK YOU FOR CONSIDERING FORT SCRATCHLEY FOR YOUR SPECIAL DAY

Fort Scratchley is here to help you bring your celebration to life and make it a memorable experience for you and your guests. We'd love to show you around...

Built in the late 1800's to protect Newcastle, the Fort is rich in military history. 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 wedding day.

## YOUR BEACHSIDE love story







OUR SPACE

100



## LOVE SPRINGS

#### FUNCTION CENTRE Capacity 120 seated // 200 cocktail

The Fort Scratchley Function Centre is a contemporary, light filled space with views over the Newcastle Ocean Baths and Cowrie Hole. It boasts a timber deck, ideal as an alfresco option and for soaking up the ocean air, high ceilings and uninterrupted vision so that the bridal table can be seen from all corners of the room. With the ceremony out of the way, now it's time to let your hair down and have some fun!





## TYINGTHE

### GROUNDS HIRE FEE (4-6pm)

## 738 MON-FRI

\$

### 840 SATURDAY

Tie the knot at Newcastle's most picturesque location. Boasting 360° panoramic views of the coast, Nobby's Beach headline, Newcastle Baths, harbour and the city, Fort Scratchley makes the perfect backdrop for your dream ceremony. Fort Scratchley is a versatile venue with a range of ceremony areas for you to choose from with exclusive access from 4pm. Hosting your ceremony and reception at Fort Scratchley means that your guests don't have to travel between locations.



## COCKTAIL RECEPTION

#### MINIMUM 60 GUESTS

#### INCLUSIONS

Four-hour reception venue hire of Fort Scratchley Function Centre

Three-hour canapé service

- 5 silver canapés
- 3 gold canapés
- 1 substantial canapé

Your wedding cake cut & served on platters

Four-hour silver beverage package

Locally sourced & freshly brewed Glitch Coffee Roasters coffee

& specialty 'The Tea Collective' tea served

Lectern & microphone

\$	COCKTAIL RECEPTION
135 <sub>PP</sub>	MONDAY - FRIDAY
157 <sub>PP</sub>	SATURDAY
ΡΟΑ	UPGRADES • COLD SEAFOOD GRAZING TABLE • PRAWN & OYSTER GRAZING

PACKAGE



## TWO COURSE PLATED RECEPTION

#### MINIMUM 60 GUESTS

#### INCLUSIONS

\$

Five-hour reception venue hire of Fort Scratchley Function Centre An invitation to the launch of our seasonal menu event, where you will be able to taste your selected menu items Chef's selection of two welcome canapés Two-course alternate serve menu (entrée & 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 chair covers White linen tablecloths & napkins Cutlery, crockery & glassware Lectern & microphone

TWO COURSE PLATED RECEPTION

145<sub>PP</sub> MONDAY - FRIDAY

176<sub>PP</sub> SATURDAY

## THREE COURSE PLATED RECEPTION

#### MINIMUM 60 GUESTS

#### INCLUSIONS

Five-hour reception venue hire of Fort Scratchley Function CentreAn invitation to the launch of our seasonal menu event,<br/>where you will be able to taste your selected menu itemsThree-course alternate serve menuFive-hour silver beverage packageYour wedding cake cut & served on platters to guest's tablesLocally sourced & freshly brewed Glitch Coffee Roasters coffee &<br/>specialty 'The Tea Collective' tea servedWhite chair coversWhite linen tablecloths & napkinsCutlery, crockery & glasswareLectern & microphone







### **SAMPLE MENU**

## SILVER

#### COLD CANAPÉS

- Lime & paprika whipped guacamole salsa tostadas GF DF V
- Salmon rillettes with chives on toasted baguette
- Rare Binnie Beef wagyu rump, horseradish & chutney on a garlic crostini
- Mother Fungus mushroom teriyaki on wasabi leaf GF DF V
- 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  ${\bf V}$
- Selection of house-made pot pies
  - Golden curry vegetable **GF DF VGN**
  - Beef & stout
  - Chicken & leek GF
- 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
- Bresaola with pepper rocket, onion pickle, parmesan & chilli honey **GF**
- Classic Basque skewer of olive, pepper & anchovy **GF**
- 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  $\mbox{\bf GF}\,\mbox{\bf DF}$
  - Champagne mignonette  $\ensuremath{\mathsf{GF}}\xspace$   $\ensuremath{\mathsf{DF}}\xspace$
  - Mandarin & pickled chilli  $\ensuremath{\text{GF DF}}$

#### HOT CANAPÉS

- Grilled sticky pork belly skewers **GF DF**
- Pumpkin & gorgonzola arancini with basil citrus aioli  ${\rm GF}~{\rm V}$
- 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**
- Selection of crunchy wonton cups
- - Katsu fried chicken
- Miso roasted eggplant & lime  ${\bf V}$
- 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



### **SAMPLE MENU**

## SUBSTANTIAL

- Bao buns two ways:
  - Grilled flank steak & pico de gallo
  - Hoisin glazed mushroom, pickled cucumber & Kewpie  ${\bf V}$
- Jerk chicken slider with pickled jalapenos & crunch slaw
- Fish sando Katsu fish with a dill & yuzu aioli & baby cos
- 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 Mother Fungus mushrooms, fried scallions & Szechuan sesame crunch DF VGN
- Taco Duo
  - Battered fish with coriander, chipotle & slaw
  - Jerk spiced jack fruit with crisp iceberg, salsa & vegan aioli  $\ensuremath{\text{DF VGN}}$



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





## TO START

Individual house-baked dinner rolls with whipped butter

## ENTRÉE

#### PLEASE SELECT TWO

Sesame-seared tuna, ginger sauce with pickled fennel salad

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

## MAIN

#### PLEASE SELECT TWO

Lamb rump with mint pea potatoes, roasted tomato, merlot jus & garlic mint jelly  $\mbox{\bf GF}$ 

Chicken supreme on a bed of citrus & herb risotto with seasonal greens & velouté  $\mbox{\bf GF}$ 

Chargrilled sirloin, Paris mash, seasonal greens & merlot jus  $\ensuremath{\text{GF}}$ 

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

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

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

## DESSERT

#### PLEASE SELECT TWO

Lemon tart with mascarpone & raspberry caramel  $\ensuremath{\mathsf{GF}}$ 

Meringue with passionfruit curd & pineapple mint salad  $\ensuremath{\mathsf{DFO}}\xspace$   $\ensuremath{\mathsf{GF}}\xspace$ 

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  $\mbox{GF}\,\mbox{DF}\,\mbox{VGN}$ 

## TO FINISH

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

plated

SAMPLE

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

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

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BEVERAGES

## LET'S lebrote



## BEVERAGE PACKAGE

#### SILVER PACKAGE SAMPLE MENU

NON-ALCOHOLIC	Modus Nort Refreshing Ale McGuigan Zero Sparkling McGuigan Zero Sauvignon Blanc McGuigan Zero Shiraz
MID-STRENGTH	Great Northern Super Crisp
FULL-STRENGTH	Asahi Super Dry, Peroni Nastro Azzurro
CIDER	Somersby Apple Cider
SPARKLING	Tempus Two <i>Silver Series</i> Chardonnay Pinot Noir Bimbadgen Sparkling Moscato
WHITE WINE	Tempus Two <i>Silver Series</i> Chardonnay Tempus Two <i>Silver Series</i> Sauvignon Blanc
RED WINE	Tempus Two <i>Silver Series</i> Shiraz Tempus Two <i>Silver Series</i> Merlot
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	<b>17</b> pp
Champagne on arrival upgrade.		
Veuve Cliquot Champagne		22
trayed to guests on arrival		22 <sub>PP</sub>
Mezze platter		24 <sub>PP</sub>
Cheese, dips & antipasto grazing table		<b>29</b> <sub>PP</sub>
Additional canapés	FROM	<b>7</b> PP
Dessert canapés		15 <sub>PP</sub>
Upgrade to Bespoke Menu		ΡΟΑ
Add house spirits to Beverage Package*		<b>31</b> PP
Gin & Tonic Bar upgrade		~ /
Earp Distilling Co. Premium Gin		24 <sub>PP</sub>
Range & Fever Tree mixers	FROM	(1 HOUR)
Margarita Station Upgrade	FROM	<b>24</b> <sub>PP</sub> (1 HOUR)
Champagne Tower	FROM	150

ALITTLEtro



\*only available with the seated packages

\$



#### DURATION AND TIMING

#### Five-hour reception packages

Your reception must conclude at 11:00 pm (Friday & Saturday) and 10:00 pm (Sunday –Thursday), with all music to cease at this time as well.

On-site ceremonies commence at 4:15 pm. Bump-in time for suppliers, styling, decorating and dropping off items is 11:00 am on the day of your wedding. All guests must have vacated the venue by 11:30 pm (Friday and Saturday) and 10:30 pm (Sunday – Thursday).

#### DEPOSITS AND FINAL NUMBERS

A deposit of 25% of the total cost and a signed hiring agreement are required to secure your date. 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 before 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

Minimum of 60 guests. Pricing is valid for weddings held during the 2025/26 financial year. Food and beverage offerings are subject to change accordingly to season and availability.

#### SECURE YOUR DAY

To secure your wedding date, we will require a deposit of 25% of the total cost and a signed hiring agreement.





#### ALCOHOL POLICY

Fort Scratchley is 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, our venues, 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. Alcohol service is not permitted after 11:30pm (Friday & Saturday). \*

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 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 6hr duration in total.
- Canape events will be limited a beverage package of 4 hours
- 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.

\* Times will differ for events Sunday - Thursday.

#### FROM OUR COUPLES



From start to finish, the level of care, professionalism, and attention to detail was beyond anything I could have hoped for. Every element of the day was managed seamlessly—and in every case, went above and beyond expectations. Thanks to the entire NCC team, our wedding was everything we dreamed of—and more. I'll be enthusiastically recommending NCC to anyone planning an event and can't thank you all enough.

Shayne & Rob



The venue was incredible. Being able to have the ceremony and reception at the same site was ideal as it meant our guests didn't have to travel far. The attention to detail was impeccable (particularly for the dietary requirements of some of our guests). The food was delicious, the wines were amazing. We appreciate the time and effort to help make our day extra special.

Shound & Jim

An absolutely magical day. The team's attentiveness to the little things, such as, keeping things on time and the setup, was so appreciated. And thanks for opening up the gates to Fort Scratchley for sunset photos! It was such a beautiful part of the night. It was more amazing than we could have possibly imagined, and all the guests had such a positive experience. The food was exceptional, and all the staff were wonderful. We will definitely recommend this venue to our friends! Thank you.

Amy & Connor



Fort Scratchley was a beautiful spot for our wedding. We both enjoy the beach & coastal vibes, and The Fort delivered a beautiful space for our ceremony & reception.

Louren & Tyler





FOR MORE DETAILS

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

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