

DAY CATERING 2025/26

RECIPE FOR *success*



FOR MORE DETAILS 02 4974 1460 // cityhall@ncc.nsw.gov.au // newcastle.nsw.gov.au/city-hall



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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 Newcastle City Hall 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 City Hall, 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 **GF 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
savory 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**

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

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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	<ul style="list-style-type: none">• Beef Stroganoff GF DF• Mushroom Stroganoff GF VGN <i>Both served with whipped parsley potato</i>
TUESDAY	<ul style="list-style-type: none">• Chicken meatball sugo• Sautéed herbed zucchini GF VGN <i>Both served on a bed of gnocchi</i>
WEDNESDAY	<ul style="list-style-type: none">• Navarin of lamb GF DF• Lentil & aubergine stew GF VGN <i>Both served with sweet potato mash</i>
THURSDAY	<ul style="list-style-type: none">• Mongolian chicken GF DF• Vegetable chow mein V <i>Both served with brown rice</i>
FRIDAY	<ul style="list-style-type: none">• Sri Lankan spiced pork curry GF DF• Potato & green bean curry GF VGN <i>Both served with cauliflower puree</i>

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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**

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ADD ONS \$

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

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 Newcastle City Hall .

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





Newcastle
City Hall

FOR MORE DETAILS

p. 02 4974 1460

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w. newcastle.nsw.gov.au/city-hall

290 King Street
Newcastle NSW 2300