



The menus are designed to be in keeping with the style and atmosphere of our remarkable venue – with an unbelievable selection “*second to none*”. We provide an excellent choice for **land-lovers** & also for those who **chase the sea**

Our Package Inclusions:

- ◆ Entire Food selection circulated for 3 hrs
- ◆ Beverages for 4 hrs
- ◆ **Vegetarian/ Dietary Requirements** can be made available on request for guests with special needs.
- ◆ **Menu Prices & Choices:** are subject to seasonal and outside influences. Prices will be confirmed upon receipt of Deposit.
- ◆ **Packages:** are to begin at a time nominated by yourself.
- ◆ **Room hire \$200**
- ◆ **Payment: Full Payment is required 10 days prior to the function date**



Our Function Rooms

Battlesticks Bar at Scratchleys: This room overlooks the picturesque Nobby's Lighthouse & Newcastle Harbour, as well as the Foreshore. This room features indoor/outdoor glass walls with breath taking views of our shimmering harbour. Battlesticks is undoubtedly the superb room for that special occasion. Battlestick's Bar requires a **minimum of 90** guests for you to celebrate your day in exceptional "Private" cocktail party style. Maximum capacity is 120 guests.

The Elkie & Zachary Rooms Combined: These rooms overlook the shimmering waters of our beautiful harbour & the graceful boat parades as they sail past – fabulous atmosphere! This room features Scratchley's indoor/outdoor folding walls with breath taking views of our shimmering harbour. A **minimum of 50** guests is required.

The Elkie Room: Can also be hired for parties **10-32 guests**

Alternatively: you are more than welcome to bring a smaller group into Battlesticks Tapas Bar where you can wear wristbands and run a bar tab, we can also organise cocktail & or Tapas food for your group



Scratchleys/ Battlesticks Cocktail Packages

Packages include the following food and beverages:

Cold

Smoked Salmon on Lavosh, Avocado and Dill Cream Cheese

Cherry Tomato & Bocconcini Bites *GF/V*

King Prawn, Tomato & Coriander Salsa on Corn Chip *GF/DF*

Roasted Pumpkin, Caramelised Onion & Goat Cheese Tart *V*

Roasted Smoked Paprika Chicken Breast on Melba Toasts

Hot

Portobello Mushroom Arancini with Garlic Aioli *V*

Chorizo Meat Balls with Tomato Sauce *GF*

Marinated Spicy Chicken Skewers *DF/GF*

Salt & Pepper Squid *GF/DF*

Spinach & Ricotta Croquettes with Aioli

Spicy Sausage Roll with Tomato Chutney

Quiche Tart with Bacon & Cheese *V optional*

Chicken Dumpling with Soy Dipping Sauce *DF*

Vegetarian Spring Rolls with Sticky Thai Dipping Sauce

Assortment Of Bite Sized Gourmet Pizzas

Baby Whiting & Fries

Beverages

\$75 Package:

All 8 Tap Beers Including- Tooheys New, Rogers, Kosciusko
150 Lashes, White Rabbit Dark Ale, Iron Jack Mid Strength Lager, Kirin.

Light Beer & Cider.

Wolf Blass Bilyara Sparkling Wine,

Lindemans Chardonnay,

Lindemans Shiraz Cabernet.

\$90 Package:

All 8 Tap Beers Including- Tooheys New, Rogers, Kosciusko
150 Lashes, White Rabbit Dark Ale, Iron Jack Mid Strength Lager, Kirin.

Light Beer & Cider.

Fleur De Lys Methode Traditionnelle

Wynns Chardonnay, Moonstruck Moscato,

Secret Stone Sauvignon Blanc,

Yalumba "The Guardian" Shiraz Viognier.

\$100 Package:

All 8 Tap Beers Including- Tooheys New, Rogers, Kosciusko
150 Lashes, White Rabbit Dark Ale, Iron Jack Mid Strength Lager, Kirin.

Light Beer & Cider.

Salinger Vintage Methode Traditionnelle,

Tyrrell's Steven Semillon,

Peacock Hill Chardonnay,

Tyrrell's Hunter Valley Shiraz

NB : Food only Packages can be arranged from \$60 per head – beverages additional