

Conference Day Packages

Package One

(10% surcharge on Sunday's & 15% surcharge applies on Public Holidays)

ON ARRIVAL

- Freshly Brewed Coffee, Specialty Teas, Fruit Juice and Iced Water.

MORNING TEA

- Freshly Brewed Coffee, Specialty Teas, Fruit Juice and Iced Water,
- Mini Danishes,
- Chocolate Brownies.

LUNCH

- Rare Roast Beef, Tomato and Horseradish Cream on a Baguette,
- Shaved Leg Ham with Gruyere Cheese and Seeded Mustard on Vienna Loaf,
- Tandoori Marinated Chicken, Tomato and Chilli Yoghurt Wrap,
- Mediterranean Vegetable with Babaganoush on Sour Dough,
- Seasonal Fruit Basket,
- Freshly Brewed Coffee, Specialty Teas, Fruit Juice and Iced Water.

AFTERNOON TEA

- Freshly Brewed Coffee, Specialty Teas, Fruit Juice and Iced Water,
- Assorted Cookies.

\$35.50 per person

10% Surcharge for Special Diet Requirements

*Please note a minimum number of 10 guests apply.
All menus are available offsite at an additional cost.*

Package Two

(10% surcharge on Sunday's & 15% surcharge applies on Public Holidays)

ON ARRIVAL

- Freshly Brewed Coffee, Specialty Teas, Fruit Juice and Iced Water.

MORNING TEA

- Freshly Brewed Coffee, Specialty Teas, Fruit Juice and Iced Water,
- Assorted Friands,
- Portuguese Custard Tart.

LUNCH

Selection of Hot Finger Food including:

- Grilled Chicken Skewers with Honey Soy Glaze,
- Ricotta Cheese and Leek Tartlets,
- Assorted Chicken and Lamb Pies with Minted Yoghurt.

Gourmet Sandwiches Including:

- Shaved Leg Ham with Gruyere Cheese and Seeded Mustard on Vienna Loaf,
- Rare Roast Beef, Tomato and Horseradish Cream on a Damper Roll,
- Mediterranean Vegetable with Babaganoush on Sour Dough,
- Seasonal Fruit Basket,
- Freshly Brewed Coffee, Specialty Teas, Fruit Juice and Iced Water.

AFTERNOON TEA

- Freshly Brewed Coffee, Specialty of Teas, Fruit Juice and Iced Water,
- Assorted Cookies.

\$42.50 per person

*Please note a minimum numbers 20 guests apply.
All menus are available offsite at an additional cost.*

2010. Please note all catering prices subject to change without notice.

Coffee Breaks & Breakfast Menus

2010. Please note all catering prices subject to change without notice.

Refreshment Breaks

(10% surcharge on Sunday's & 15% surcharge applies on Public Holidays)

ON ARRIVAL

Freshly Brewed Coffee and Specialty Teas. \$3.90 per person

Freshly Brewed Coffee, Specialty Teas and Fruit Juice. \$5.00 per person

MORNING AND AFTERNOON TEA

Freshly Brewed Coffee, Specialty Teas, Fruit Juice and Freshly Baked Cookies. \$6.50 per person

Freshly Brewed Coffee, Specialty Teas and Fruit Juice served with a selection of two of the following items:

- Assorted Fruit Muffins,
- Chocolate & Pecan Brownies,
- Chocolate Dipped Profiteroles,
- Mini Chocolate Éclairs,
- White Chocolate Brownie,
- Portuguese Custard Tarts,
- Muesli Slice,
- Coconut Slice,
- Mini Danishes,
- Caramelised Apple Cake.
- Assorted Savoury Muffins (served cold)
- Dill and Salmon Quiche (served cold)

\$9.50 per person

*Please note a minimum number of 10 guests apply.
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Breakfast

(10% surcharge on Sunday's & 15% surcharge applies on Public Holidays)

LIGHT BUFFET BREAKFAST

- Assorted Cereals, \$19.40 per person
- Whole, Skim Milk,
- Seasonal Fruit Platter,
- Selection of Yoghurt,
- Selection of White, Wholemeal and Fruit Loaf,
- Danish, Muffins and Croissants,
- Selections of Preserves and Honey,
- Selection of Juices - Orange, Apple and Pineapple,
- Freshly Brewed Coffee and Speciality Tea.

Please note a minimum number 15 guests apply.

HOT PLATED BREAKFAST *(includes Light Buffet above)*

- All of the above items plus: \$29.60 per person
- Grilled Crispy Bacon,
 - Beef Chipolatas,
 - Grilled Tomatoes,
 - Scrambled Eggs with Chives,
 - Sautéed Field Mushrooms.

Please note a minimum number of 15 guests apply.

The above menu can also be served as a buffet breakfast (minimum number of 30 guests applies).

All menus available offsite at an additional cost

Lunch Menus

2010. Please note all catering prices subject to change without notice.

Newcastle City Hall 290 King Street Newcastle NSW 2300 Phone 4974 2996 Fax 4974 2902 www.civicprecinctnewcastle.com.au
An initiative of Newcastle City Council

Lunch

(10% surcharge on Sunday's & 15% surcharge applies on Public Holidays)

(All Including Freshly Brewed Coffee, Specialty Teas and Fruit Juice)

ASSORTED GOURMET SANDWICHES

- Selection of Gourmet Sandwiches (1.5 per person), \$17.50 per person
- Seasonal Fruit Platter.

Minimum Numbers 10 Guests

FINGER FOOD LUNCH

- An Assortment of Hot Finger Food. \$20.80 per person

Minimum Numbers 20 Guests

GOURMET SANDWICHES AND FINGER FOOD

Selection of Hot Finger food including:

- Grilled Chicken Skewers with Honey Soy Glaze,
- Ricotta Cheese and Leek Tartlets,
- Assorted Chicken and Lamb Pies with Minted Yoghurt.

\$28.00 per person

Gourmet Sandwiches including:

- Shaved Leg Ham with Gruyere Cheese and Seeded Mustard on Vienna Loaf,
- Tandoori Marinated Chicken, Tomato and Chilli Yoghurt Wrap,
- Mediterranean Vegetable with Babaganoush on Sour Dough,
- Seasonal Fruit.

Minimum Numbers 20 Guests

PLOUGHMAN'S LUNCH

\$28.00 per person

- Herbed Roast Chicken Pieces,
- Grilled Vegetable and Parmesan Quiche,
- Platter of Smoked ham, Pastrami and Cheese,
- Roasted Pumpkin, Baby Spinach and Pinenut salad,
- Caesar Salad with Crispy Bacon, Bocconcini, Croutons and Parmesan,
- Garden Salad,
- Sesame Crusted Rolls,
- Seasonal Fruit.

Minimum Numbers 20 Guests

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BBQ LUNCH

\$28.50 per person

- Cajun Chicken Breast with Tomato Chilli Jam,
- Moroccan Style Lamb Skewers with Coriander Pesto,
- Spiced Beef Chipolata with Sautéed Onion,
- Roasted Pumpkin, Chickpea, Baby Spinach and Pinenut Salad,
- Rocket, Tomato and Beetroot Salad with Yoghurt Dressing,
- Damper Rolls,
- Seasonal Fruit.

*Minimum Numbers 30 guests.
All menus are available offsite at an additional cost.*

Lunch Boxes

(10% surcharge on Sunday's & 15% surcharge applies on Public Holidays)

Lunch boxes are a complete meal contained in a recyclable paper carry satchel. The contents are designed to be eaten with one hand. They can be consumed on site, eaten on route, or transported off site. Three choices are available in each style with the appropriate labelling.

ALL LUNCH BOXES CONTAIN THE FOLLOWING:

- Main course,
- Dessert Course,
- Fruit Juice Popper or similar,
- Treat (e.g. minties, liquorice, tic tacs, mars bar)
- Cutlery as required,
- Napkin,
- Refresher Towel.

MAIN COURSE

NOODLE BOXES

\$28.50 per person

- Thai Style Grilled Chicken Noodle Box with Cucumber and Thai Basil,
- Japanese Style Fried Tofu Noodle Box with Tomato, Peanut and Seaweed Salad,
- Indonesian Style Beef Noodle Box with Bean Shoots and Coriander.

FRENCH STYLE BAGUETTE

\$28.50 per person

- Baguette with Smoked Salmon, Sour Cream, Capers and Spanish Onion,
- Baguette with Chicken Caesar Salad,
- Baguette with Roasted Vegetables, Basil Pesto and Marinated Fetta.

FRITTATA

\$28.50 per person

- Roasted Mediterranean Vegetables and Parmesan Frittata with Green Salad,
- Chicken, Leek, Pumpkin and Olive Frittata with Green Salad,

DESSERT COURSE

- Seasonal Fruit Salad,
- Portuguese Custard Tart,
- Coconut and Lime Pannacotta.

Minimum Numbers 20 guests.

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Seated Lunch

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ENTRÉE

Salted and Chilli Squid with Asian Herb and Palm Sugar Lime Dressing
Warm Chicken, Baby Spinach, Bocconcini and Avocado Salad
Smoked Salmon with Basil, Ricotta Cheese, Quenelle, Cos Lettuce and Preserved Lemon
Pumpkin and Goat Cheese Ravioli with Zucchini Pistachio Butter Sauce (v)

MAIN

Pan Fried Chicken Breast with Butter Beans and a Lemon and Pea Risotto
Slow Roasted Beef Fillet with Red Wine Jus, Zucchini and Potato Cake
Steamed Barramundi with Garlic Baked Potato and Cep Cream Sauce
Pumpkin and Chickpea Curry with a Mushroom Tart and Rocket Salad (v)

DESSERT

Coconut Pannacotta with Macerated Strawberries
Lime Tart with Mango Cream and Berry Compote
Steamed Banana and Date Pudding with Sticky Caramel Sauce
Cappuccino Crème Brulee with Almond Biscotti

Choice of two from each course served alternately

2 Course \$40.50 per guest
3 Course \$45.00 per guest

*Minimum Numbers 30 Guests.
All menus are available offsite at an additional cost.*

Dinner Menu

(10% surcharge on Sunday's & 15% surcharge applies on Public Holidays)

ENTRÉE

Sweet Potato and Bacon Soup with Crispy Leek
Caesar Salad with Crispy Bacon, Bocconcini, Garlic Croutons and Parmesan
Thai Beef Salad with Rice Noodles, Asian Greens and Peanut Chilli Dressing
Tian of Cured Ocean Trout, Seaweed Salad and Cucumber Mayonnaise
Salt and Pepper Squid with Avocado, Tomato and Chilli Salsa
Grilled Piri Piri Prawns, Roasted Pumpkin, Rocket Salad and Onion Chilli Jam
Fettuccini tossed with Bacon, Swiss Brown Mushrooms, Spring Onions and Parmesan
Slow Roast Pork Belly on Wilted Bok Choy and Palm Sugar Soy Glaze
Dukkah Spiced Lamb Fillet with Tzatziki Potato Salad
Pumpkin and Goat Cheese Ravioli with Zucchini Pistachio Butter Sauce

MAIN

Steamed Barramundi with Garlic Baked Potato and Cep Cream Sauce
Pistachio Nut and Herb Crusted Breast of Chicken with Puy Lentil and Caramelised Onion Jam
Lamb Wellington served with Potato Shallot Rosti and Seeded Mustard Jus
Pan Fried Chicken Breast filled with Spinach, Ricotta and Pinenuts wrapped in Filo with a
Kumera and Zucchini Cake and Tomato Jus
Roast Lamb Fillet flavoured with Garam Masala on a Rosemary Potato Cake with
Mild Red Curry Sauce
Pan fried Chicken Breast topped with King Prawns, Corn Cakes, Boy Choy and Chive Sauce
Beef Fillet topped with Crispy Bacon, Roasted Kipfler Potato and Port Wine Glaze
Mignon of Atlantic Salmon with Lemon Scented Crushed Potato and Dill Cream
Pan Seared Veal with Prosciutto, Tomato and Cheese with Lemon Risotto Cake and
Red Wine Jus

DESSERT

Rich Triple Chocolate Mousse Cake with Mocha Cream and Berry Coulis
Gin and Lime Tart with Seasonal Berries and Vanilla Bean Anglaise
Passionfruit Pannacotta served with Berry Compote and Double Cream
Belgium Chocolate Tart with Fudge Sauce and Fresh Strawberries
Cappuccino Crème Brulee with Almond Biscotti
Butterscotch Brittle Gateaux with Macerated Strawberries
Pavlova Roulade with Passionfruit and Mango Cream Berry Compote and Mint Sugar
White Velvet Baked Cheesecake with Raspberry Coulis and Baileys Cream
Profiteroles filled with Praline Mousse drizzled with a Raspberry and White
Chocolate Ganache
Steamed Banana and Date Pudding with Sticky Caramel Sauce

Canapés \$7.60 per person
3 Course Dinner \$59.50 per person
2 Course Dinner (*Entrée & Main*) \$56.50 per person
2 Course Dinner (*Main & Dessert*) \$54.50 per person

*Please note a minimum numbers of 40 guests apply.
All menus are available offsite at an additional cost.*

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Canapé Menu

(10% surcharge on Sunday's & 15% surcharge applies on Public Holidays)

Chefs or your selection of ten items from the following which can include Petit Fores:

COLD ITEMS

Assorted Nori Rolls
Smoked Chicken, Dill and Baby Spinach Crostini
Sweet Corn Fritters with Goats Cheese and Pancetta Chips
Oven Roasted Tomato and Bocconcini Crostini (v)
Seared Rare Steak Tartare topped with Seaweed Salad
Smoked Salmon Roulade topped with Salmon Roe
Corn Cake with Chicken, Light Soy and Pickled Ginger
Bruschetta with Oven Roasted Tomato and Basil Pesto (v)

HOT ITEMS

Chicken Teriyaki Skewers
Red Lentil and Carrot Pattie with Babaganoush (v)
Braised Oxtail Eschalot Tart
Caramelised Onion and Goats Cheese Tartlet (v)
Portuguese Piri Piri Prawns Skewers
Roasted Pumpkin and Mozzarella Risotto Ball (v)
Thai Style Beef Spring Roll
Wonton of Chicken and Ginger with Shallot and Soy
Spinach, Ricotta and Pinenuts in Filo (v)
Thai Chicken Curry Pie with Chilli Jam
Stuffed Mushroom Caps (v)
Tomato and Herb Mini Quiche (v)
Lamb Kebabs Marinated in Rosemary and Honey
Thai Fish Cakes with Mirin Dipping Sauce
Ricotta Cheese and Leek Tartlets (v)
Tempura Prawns
Mini Lamb Burger with Tzatziki
Bacon, Mozzarella and Sour Cream stuffed Chats
Satay Chicken Mini Cakes

PETIT FOURS

Macadamia Tarts
Citron Tarts
Strawberries dipped in Chocolate
Mini Profiteroles
White Chocolate Brownie
Portuguese Custard Tartlets
Chocolate Truffles

1 hour ~ \$23.50 per guest
2 hours ~ \$31.00 per guest

*Please note a minimum numbers of 40 guests apply.
All menus are available offsite at an additional cost.*

Beverage Package

(10% surcharge on Sunday's & 15% surcharge applies on Public Holidays)

- 2 Hour Package - \$25.40 per guest**
- 3 Hour Package - \$30.20 per guest**
- 4 Hour Package - \$33.90 per guest**
- 5 Hour Package - \$35.20 per guest**

The above package includes:

Tyrrell's Moores Creek Sparkling, Beer (Draught and Light), Bottled Red and White Wine (Tyrrell's Glenbawn Shiraz Cabernet & Classic Dry White), Soft Drink and Fresh Orange Juice.

A dry till or cash bar is also available.

Function Beverage List

SPARKLING

Maison (non-alcoholic)	\$13.10
Tyrrell's Moores Creek Sparkling	\$27.50
Goodwyn Pepperton Estate Brut Cuvee	\$29.90

WHITE

Tyrrell's Glenbawn Classic Dry White	\$25.00
Rosemount Road Classic Dry White	\$26.80
Goodwyn Pepperton Estate Chardonnay	\$28.50
Drayton's Oakey Creek Semillon Chardonnay	\$28.80
Tyrrell's Moores Creek Semillon Sauvignon Blanc	\$28.80
James Estate Chardonnay	\$29.60
Wolf Blass Bilyara Chardonnay	\$30.80
Tamburlaine Gestalt Verdelho	\$33.20

RED

Tyrrell's Glenbawn Shiraz Cabernet	\$25.00
Rosemount Road Classic Dry Red	\$26.80
Goodwyn Pepperton Estate Cabernet Sauvignon	\$28.50
Drayton's Oakey Creek Shiraz Cabernet	\$28.80
Tyrrell's Moores Creek Cabernet Sauvignon	\$28.80
Tamburlaine Gestalt the Cabernets	\$33.20

ASSORTED BEER

Hahn Premium Light (On Tap - Middy)	\$3.80
Tooheys New (On Tap - Middy)	\$4.00
Tooheys Old, VB (Stubbies)	\$5.00
Tooheys Dry	\$5.80
Crown Lager	\$6.00

Soft Drinks	\$3.50
Soft Drink (Carafes)	\$13.00
Fruit Juice	\$3.50

Standard Spirits	\$6.50
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*In order to ensure your wine selection is available please confirmation your selection two weeks prior to your event.
Beverage Packages are available offsite at an additional cost.*

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FACILITIES HIRING PRICE LIST

As *Newcastle City Hall* is a heritage building, there are some limitations to access, equipment and defacing of the building. Specific requirements need to be discussed prior to a booking being finalised.

All prices quoted in *Facilities Hiring Price List* include GST.

ADDITIONAL SERVICES & CHARGES

Photocopying	5 cents per A4 Copy 10 cents per A3 Copy
Facsimile Facilities	50 cents per page (local number) \$1.00 per page (STD number)

AV EQUIPMENT & EXTRAS

Civic Precinct Newcastle has a preferred AV supplier (Fordtronic Video & Sound www.fordtronicvideo.net.au) however; we also offer limited in-house facilities for smaller functions. Civic Precinct Newcastle will determine which service best suits the needs of your function upon provision of scope. Please contact our office direct on 02 4974 2996 to discuss your specific requirements.

CAR PARKING

There are a number of parking options surrounding Newcastle City Hall.

Civic West Parking Station	Gibson Street enter via Laman Street
On Street Parking	King Street, Auckland Street, Hunter Street
Library Car Park	Enter via Darby Street

CLEANING

Reasonable cleaning of rooms is free of charge between the hours of 8:00am–11:00pm at the discretion of *Newcastle City Hall*. Additional cleaning outside these hours will incur a cost of \$45.00 per hour Mon-Fri / \$60.00 per hour Sat / \$65.00 per hour Sun.

DELIVERIES - LOADING & UNLOADING FACILITIES

The Newcastle City Hall has function rooms located on the ground floor as well as the 1st and 2nd floors.

There is no loading dock associated with the building. All deliveries that are hand deliverable should be delivered to the City Hall Management office from the ground floor doors located at the western end of the building. Temporary parking for delivery purposes, are provided in Christie St adjacent to the entry door. There are two steps to negotiate at this entrance.

Larger items can be delivered to the rear Banquet room entrance, located at the rear of the building, accessed from Christie St. Again short term parking can be arranged for pick up and delivery. There is a step up over the gutter, and a step into the building followed by ramped access to the Banquet room.

Items that cannot be man handled can be delivered to the Eastern end of the building, again accessed via Christie St, and delivered into the building via ramped access through the eastern door.

The City Hall attendants can provide light weight trolleys, and carry individual packages that weigh up to 35kg. For any other deliveries, the consignor should arrange adequate staff and machinery such as pallet jacks or fork lift.

For large deliveries that consist of individual packages that weigh in excess of 35Kg, adequate numbers of delivery staff will be required.

The City Hall lift is located at the Eastern end of the building. It is a limited capacity person lift, not a goods lift. The dimensions of the lift are:

Car depth: 1200mm - Car door width: 830mm - Car door height: 2000mm

The lifting capacity of the lift is 680kg

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City Hall staffs are available to accept deliveries and pick up Monday to Friday 8:00am till 5:00pm. Other times can be arranged with prior notice.

ELECTRICIAN

Services required will be charged directly to client. Please contact *Newcastle City Hall* to discuss electrical requirements.

FLOOR PLANS

Alterations to room setups including but not limited to chairs, tables, sub staging and audio visual equipment once the room is set will incur a \$100 fee for each reset.

LIGHTING

House lighting is supplied. Additional requirements can be discussed with *Newcastle City Hall*.

SECURITY

If in the opinion of the Management of *Newcastle City Hall*, it is necessary to employ staff for the purpose of maintaining security at any function to be held at *Newcastle City Hall*, the cost of employing such staff shall be added to the function charge.

Monday – Friday (minimum 4 hours)	\$45.00 per hour
Saturday (minimum 4 hours)	\$60.00 per hour
Sunday (minimum 4 hours)	\$65.00 per hour
Public Holiday (minimum 4 hours)	\$65.00 per hour

SET UP & DISMANTLE PROCEDURES

Should you require early or late access, outside normal Newcastle City Hall operating times Monday to Friday 0800 – 2300, the below charges are applicable:

Mon – Fri	\$175.00 per hour
Sat	\$190.00 per hour*
Sun	\$200.00 per hour*

**Please note operating hours on Weekends and Public Holidays will change due to the demands of business. These times are at the discretion of Civic Precinct Newcastle. Please consult Civic Precinct staff on access times for your event.*

SPECIAL EFFECTS

Special Effects may be provided in accordance with “General Information & Conditions of Booking”. Prices on application. Smoke Machines of any type are not permitted in City Hall.

STAGE EXTENSIONS

Stage pieces set long edge butt to long edge			
Guests	Number of Trestle	Price includes setup & dismantle	Number of stage extension pieces
3	1 (2135mm)	\$75	3 (3600mm)
6	2 (4270mm)	\$125	5 (6000mm)
9	3 (6405mm)	\$175	7 (8400mm)
12	4 (8540mm)	\$225	9 (10800mm)
15	5 (10675mm)	\$275	11 (13200mm)

Please discuss stage extensions with your function coordinator.

CATERING CHARGES

Catering prices are current at the time of quote and could be subject to change due to circumstances beyond our control, being: product increases, wage increases, government imposts & charges. As at 1st July 2000 all prices quoted do include GST.

2010. Please note all catering prices subject to change without notice.

MEETING/SEMINAR & CONFERENCE ROOM HIRE RATES 08/09

MEETING ROOM HIRE RATES	MON – FRI		SATURDAY		SUNDAY	
	Half Day <4.5 hrs	Full Day >4.5 hrs	Half Day <4.5 hrs	Full Day >4.5 hrs	Half Day <4.5 hrs	Full Day >4.5 hrs
Ground Floor – Waratah Room	\$160.00	\$245.00	\$230.00	\$340.00	\$255.00	\$375.00
Ground Floor – Newcastle Room	\$185.00	\$270.00	\$255.00	\$375.00	\$285.00	\$430.00
Ground Floor – Banquet Room	\$370.00	\$550.00	\$520.00	\$770.00	\$600.00	\$900.00
First Floor – Mulubinba Room	\$285.00	\$435.00	\$400.00	\$590.00	\$460.00	\$690.00
First Floor - Cummings Room	\$320.00	\$480.00	\$450.00	\$675.00	\$510.00	\$755.00
First Floor – Concert Hall & Cummings Room	\$660.00	\$980.00	\$1,045.00	\$1,045.00	\$1,250.00	\$1,250.00
Second Floor – Hunter Room	\$320.00	\$480.00	\$445.00	\$670.00	\$505.00	\$760.00
Entire Ground Floor : <i>Waratah / Newcastle & Banquet Rooms</i>	N/A	\$1,065.00	N/A	\$1,485.00	N/A	\$1,705.00
Entire First Floor : <i>Cummings / Mulubinba Rooms / Concert Hall</i>	N/A	\$1,415.00	N/A	\$1,635.00	N/A	\$1,940.00
Entire Centre: <i>Waratah / Newcastle & Banquet Rooms Cummings / Mulubinba Rooms / Concert Hall Hunter Room & Balcony</i>	N/A	\$2,960.00	N/A	\$3,790.00	N/A	\$4,405.00

All prices include GST.

CANCELLATION POLICY - Cancellations must be in writing and posted, faxed or emailed to City Hall.

DEPOSIT			
Room Hire	Between \$0 - \$1500	Between \$1500 - \$10,000	Above \$10,000
Deposit (Upon Confirmation)	Full Room Hire Payment	50% Room Hire	25% of the estimated Room Hire
Final Payment (7 days out)	Outstanding Balance		

MEETING/SEMINAR CANCELLATION	
0 – 90 days	Forfeiture of full deposit
91 – 365 days	Newcastle City Council will refund 50% of deposit
366 days onwards	Full deposit will be refunded

CONFERENCE CANCELLATION	
Please note that a Conference is any booking that constitutes more than one room and is longer than a single day in duration.	
0 – 365 days	Forfeiture of full deposit

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