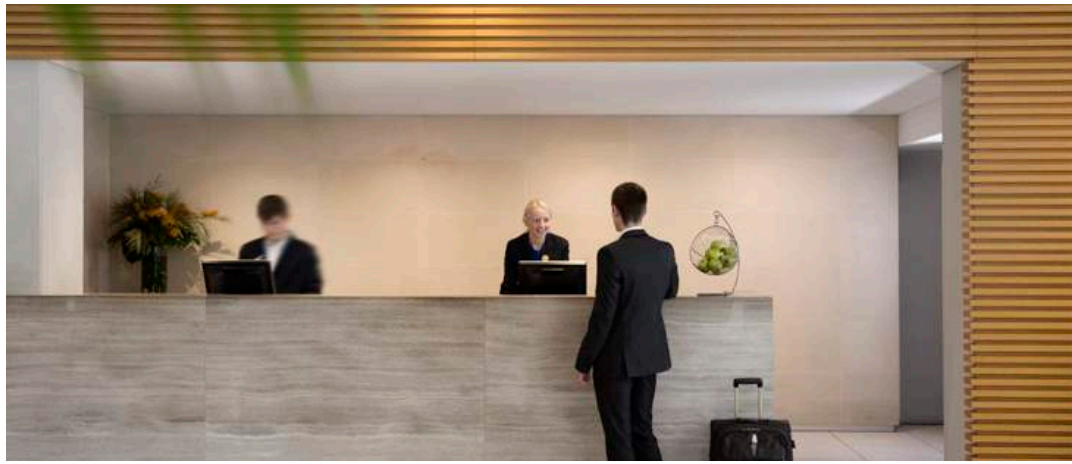
NOVOTEL
NEWCASTLE BEACH

INBALANCEMEETINGS
AT NOVOTEL

DESTINATION AND OVERVIEW

Newcastle Beach

DESTINATION AND OVERVIEW



Novotel Newcastle Beach is situated on the doorstep of one of the best surfbreaks in Australia, Newcastle Beach. The hotel commands the corner of a quaint beachside city block surrounded by renowned Newcastle restaurants, cafes and bars that make it the perfect destination for families, couples and business travellers. Shopping precincts, art galleries and picturesque coastal walks are also a moment's walk away.

The contemporary hotel rooms are all designed with spaciousness and easy living in mind. Many of the rooms also offer magnificent views of Australia's east coast that make staying at Novotel Newcastle Beach a dream.

The hotel's modern dining restaurant, Bistro Dalby, offers a contemporary Australian menu that tempts taste buds with local and seasonal dishes. With a fully equipped bar, indoor and alfresco dining options and a relaxed atmosphere, it is the perfect place to catch up with friends or colleagues.

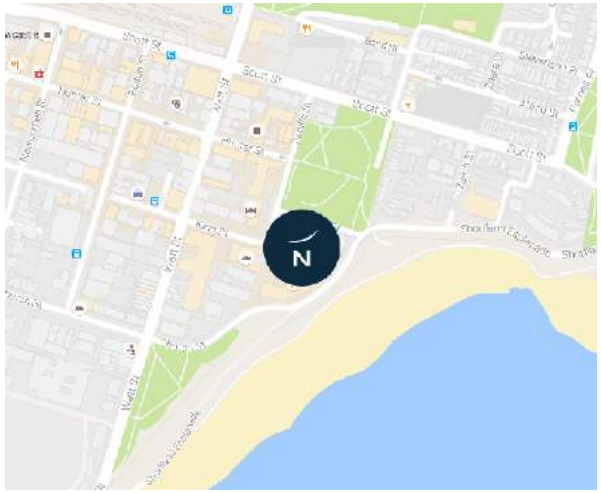
Novotel Newcastle Beach offers three flexible function rooms all with natural light. The rooms can accommodate large conferences and smaller boutique events and a dedicated events coordinator makes the entire process a seamless experience.

GETTING HERE

- By air: Newcastle Airport is located 35kms from Novotel Newcastle Beach. The hotel can arrange transfers and shuttles if required.
- By road: Located two hours' drive north of Sydney via the M1 Pacific Motorway.
- By Light Rail: Catch the train to Wickham Interchange and change on to the Light Rail only 200m walk from the Hotel

NOVOTEL NEWCASTLE BEACH

5 King Street
Newcastle NSW 2300
AUSTRALIA
Tel: +61 2 4037 0000
Fax: +61 2 4032 3799
Email: h8771@accor.com



OUR INTENT

A place for people to meet, focus their energy and create moments of impact to achieve great meeting outcomes.

MISSION STATEMENT

For every guest to leave a Novotel feeling calm, grounded, clear-headed and motivated. In our words they are balanced.

INBALANCE MEETINGS SIGNATURES

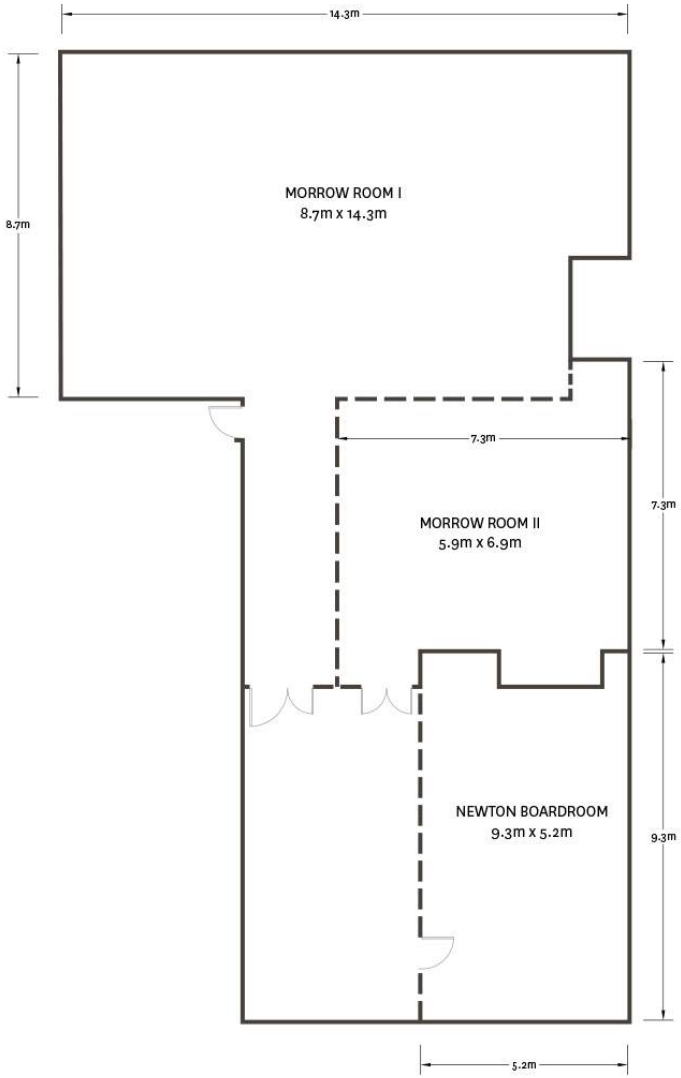
INBALANCE SPACES

InBalance Meetings in Morrow I Room

FLOOR PLANS

With a series of inspiring elements from the pre-function area to the meeting room your guests will have an opportunity to pause and reflect on what creates balance in a fast-paced, demanding world. From this initial arrival experience each guest will feel more inspired to personally engage and contribute to the meeting agenda.

All meeting rooms feature floor-to-ceiling windows allowing ample natural light to promote balance with the outside world.



CAPACITIY

CONFERENCE ROOM CAPACITIES

Room Name	min Capacity	Height (m)	Area(m²)	U-Shape	Classroom	Boardroom	Theatre	Cocktail	Banquet	Cabaret
Morrow I	30	2.8	125	30	54	30	120	100	100	64
Morrow II	10	2.8	41	15	15	14	30	30	30	24
Newton Boardroom	10	2.8	48	21	24	20	30	30	40	24
Morrow Combined	50	2.8	166	NA	75	NA	150	160	140	96
Bistro Dalby Inside	NA	4.5	65	NA	NA	NA	NA	80	60	NA
Bistro Dalby Outside	NA	NA	121	NA	NA	NA	NA	160	60	NA

PLAN AND CONNECT

We understand that clients are often searching for new, unique venues that offer something different from the standard room set up. We know the ideals you could be looking to cultivate: inventiveness, creativity, connection.

Designed to help foster these ideals, InBalance Meetings provides a comfortable, flexible space that can adapt to almost any type of meeting.

THE INBALANCE MEETING ROOM FEATURES THE FOLLOWING:

- White boards and flip charts to capture ideas to support the brainstorming and problem solving process (included in conference package or can be hired)
- Fitballs to facilitate a relaxed environment and as props for the timeout sessions
- Yoga mats to stretch during your meeting
- Refreshment Station featuring fruit infused water, apples and muesli bars to ensure delegates stay hydrated and alert (included in conference packages)

MENU OPTIONS

InBalance Meetings food set up

INBALANCE PACKAGES

HALF DAY CONFERENCE PACKAGE

FROM $60.00 PER PERSON

FULL DAY CONFERENCE PACKAGE

FROM $68.00 PER PERSON

Conference packages include:

- Note pads, pens, iced water, mints
- Up to 2 timeout activities
- Morning and afternoon tea (half day package excludes either morning or afternoon tea)
- Nurture yourself buffet with orange juice and fruit flavoured waters
- Refreshment Station with apples, fruit flavoured waters and muesli bars
- Plenary Room Hire (as per timings and minimum numbers below)
- Whiteboard & flip chart

Full day: 8:00am to 5:00pm
Half day: 8:00am to 12:00pm OR 1:00pm to 5:00pm

Minimum numbers for day packages apply:
10 people in Morrow II and Newton Boardroom
30 people in Morrow I Room
50 people in Morrow Room

BREAKS

Chef's daily rotation of morning and afternoon tea including 1 item per break from the following menu accompanied by seasonal sliced fruit platter, Nespresso pod coffee and selection of teas:

- Banana and walnut muffins
- Mixed Berry Friands
- Dark Chocolate & Macadamia Brownie
- Vanilla slice
- Muesli Slice
- Moroccan Lamb Pies
- Baby Tomato & Olive Tart
- Spinach & Ricotta Roll
- Chicken & Leek Pie
- Ham & Cheese Croissants

INBALANCE PACKAGES

NURTURE YOURSELF BUFFET

Minimum 15 people

All menus served with bread rolls, orange juice and fruit flavoured iced water.

Groups 15 and under will be provided with a working lunch buffet or two course plated lunch.

Note: Menus are samples only and rotate daily.

LUNCH MENU 1

BREAD
- Fresh bread rolls

SANDWICHES & WRAPS
- Salami & salad sandwich
- Vegetarian salad wrap

HOT
- BBQ Tasmanian salmon
- Spiced chicken tenders & tzakziki
- Herb roasted kipfler potatoes
- Buttered green beans

SALAD
- Waldorf salad, apple, walnuts, blue cheese dressing
- Dukkha spiced chicken salad, quinoa, raisins, iceberg lettuce

DESSERT
- Dessert selection, fresh fruit platter, cheese board

LUNCH MENU 2

BREAD
- Fresh bread rolls

SANDWICHES & WRAPS
- Honey baked leg ham, grain mustard sandwich
- Vegetarian salad wrap

HOT
- Red Beef curry, bok choy, coriander
- Steamed rice
- Grilled barramundi, lemon, thyme
- Buttered carrots, dill sauce

SALAD
- Thai vegetable, cashew & noodle salad, nahm jim dressing
- Traditional Coleslaw

DESSERT
- Dessert selection, fresh fruit platter, cheese board

LUNCH MENU 3

BREAD
- Fresh bread rolls

SANDWICHES & WRAPS
- Roast beef, mustard & pickles sandwich
- Vegetarian salad wrap

HOT
- Roasted chicken pieces
- Honey glazed pork neck & apple sauce
- Buttered zucchini, almonds, parley & lemon
- Roast potato, oregano, extra virgin olive oil

SALAD
- Asparagus, apple, sultana & cous cous salad
- Garden salad

DESSERT
- Dessert selection, fresh fruit platter, cheese board

LUNCH MENU 4

BREAD
- Fresh bread rolls

SANDWICHES
- Chicken & avocado
- Egg, lettuce, garlic aioli

HOT
- Slow roasted beef
- Pork & Fennel meat balls
- Baked Qld blue pumpkin, sage, goats cheese & macadamias
- Seasonal vegetable tagine, natural yoghurt

SALAD
- Waldorf salad, apple, walnuts, blue cheese dressing.
- Dukkha spiced chicken salad, quinoa, raisins, iceberg lettuce

DESSERT
- Dessert selection, fresh fruit platter, cheese board

ADDITIONAL OPTIONS

These additional items can be served at any time of the day to boost energy and increase productivity. Please note these are an additional cost. Minimum 10 people.

CONTINUOUS TEA & COFFEE $15 PER PERSON

Tea and Nespresso coffee station

HEALTHY SNACK STATION $6 PER PERSON

Including popcorn and trail mix

WAKE UP BALANCED $15 PER PERSON CHOOSE THREE ITEMS

- Fruit juices
- Fresh fruit platter
- InBalance Bircher muesli
- Deli yoghurt, honey almond crunch pots
- Muesli bars

TEA BREAK PICK ME UPS $6 PER PERSON CHOOSE ONE ITEM, PER BREAK

- Grilled breads with dips
- Rocky road slice
- InBalance brownie
- Fresh baked cookies
- Mini ice-cream
- Iced tea

BREAKFAST

BREAKFAST

LIGHT WORKING BUFFET BREAKFAST - $25.00 PER PERSON

min 10 guests

- Seasonal fresh fruit salad
- Yoghurt with berries and almond crunch
- Bircher muesli cups
- Banana bread, mini muffins, croissants and Danishes
- Mushroom, tomato and cheese frittata
- Selection of chilled fruit juices
- Tea and Nespresso coffee station

PLATED BREAKFAST - $37.00 PER PERSON

min 10 guests

Served to the centre of the table

- Seasonal fresh fruit salad
- Yoghurt with berries and almond crunch
- Banana bread, mini muffins, croissants and Danishes

Served individually

- Scrambled eggs with toasted sourdough, streaky bacon and grilled tomato
- OR Poached eggs with toasted rye bread, smoked salmon, grilled asparagus, lemon and chive cream fraiche
- OR Banana pancakes with lemon mascarpone, toasted almonds and honey

Selection of chilled fruit juices
Tea and Nespresso coffee station

Alternate serve of two dishes, add $5.00 per person

DINNER

DINNER STANDARD BANQUET MENU

3 COURSE ALTERNATE SERVE - $70.00 PER PERSON

2 COURSE ALTERNATE SERVE - $60.00 PER PERSON

Min 20 guests

Menus are served with bread rolls and are followed with tea, coffee and almond biscotti

Entree

- Seared king prawns, pico de gallo, avocado tian, lemon oil
- Wood smoked chicken, witlof, black grape and walnut salad, verjuice dressing
- Apple cider braised pork ravioli, sea salt crackling and chunky tomato sauce
- Charred lamb fillet, sweet potato puree, blistered cherry tomato and rosemary jus
- Five spice duck breast, warm green bean and asparagus salad, shaved almonds
- Roasted pumpkin and ginger soup, crème fraiche sunflower granola (v)

Main

- Pan seared chicken supreme, roasted sweet potato, broccolini, red wine jus
- Char grilled lamb rump, crushed herb potato, dutch carrots, salsa rossa
- Kumara and parmesan ravioli, radicchio, sage burnt butter (v)
- Barramundi fillet, roast fennel, cavolo nero, saffron beurre blanc
- Char grilled beef sirloin, potato galette, green bean, mushroom ragout
- Grilled pork cutlet, apple and red cabbage compote, sautéed kipflers, calvados reduction

Dessert

- Sticky date pudding, butterscotch sauce, vanilla cream
- Frangipane tart, raspberry coulis, double cream
- Vanilla bean panna cotta, mixed berry compote, almond praline
- Dark chocolate tart, candied orange and farmhouse cream
- Individual pavlova, strawberries and passionfruit salad
- Warm chocolate macadamia brownie, salted caramel sauce, double cream

OTHER DINNER OPTIONS

BUFFET MENU - $60.00 PER PERSON

min 30 guests

Hot Selection

- Horseradish and herb crusted rare beef sirloin, red wine jus
- Pan seared Atlantic salmon, tomato ratatouille
- Lemon and thyme roasted corn fed chicken, aged balsamic roasted root vegetables

Sides

- Parmesan and sage dauphinoise potatoes
- Steamed sweet corn, sea salt flakes
- Green beans with toasted almonds

Salads

- Fresh garden salad red wine vinaigrette
- Green bean, chickpea, cherry tomato and almonds
- Roasted sweet potato, pinenut and parmesan
- Rocket, pear and walnut salad

Desserts

- Seasonal fruit platter
- Individual Pavlova, mixed berry compote and vanilla cream
- Assorted petit cakes
- Cheese platter with served with quince paste, dried fruit and crackers

Menus are served with bread rolls and are followed with tea, coffee and almond biscotti

LIGHT SUPPER PLATTERS - $19.00 PER PERSON

(pre or post meeting catering addition)

Choose two menu items to be served on platters

- Antipasto plate of grilled marinated vegetable and cured meats
- Selection of Gyoza's and dipping sauce
- Pumpkin and goats cheese arancini garlic aioli
- Tomato, olive tart, Persian fetta
- Mini beef burgers, beetroot, pickles, blue cheese
- Selection of Australian cheeses, dried fruit and crackers
- Sliced fruit platter
- In house Muesli slice

Additional menu items can be selected $4.00 per person per item

CANAPÉS

min 20 guests

1/2 HOUR*

$17.00 PER PERSON

Selection of 2 hot and 2 cold canapes

1 HOUR*

$23.00 PER PERSON

Selection of 3 hot and 3 cold canapes

2 HOURS

$43.50 PPER PERSON

Selection of 3 hot and 3 cold canapes,
1 substantial and 1 dessert canapes

3 HOURS

$61.00 PER PERSON

Selection of 3 hot and 3 cold canapes,
2 substantial and 2 dessert canapes

*1/2 hour and 1 hour packages available only when booked with a dinner function

Cold Canapés

- Smoked salmon and cream cheese with rye crumble
- Prawn ceviche with lime, avocado and crisp tortilla
- Sundried tomato and goat cheese tartlet (v)
- BBQ peking duck and Asian herb salad
- Vine ripened tomato and olive bruschetta (v)
- Smoked chicken, grape and walnut salad (gf)
- Mini pork belly with pineapple chilli salsa (gf)
- Thai rice paper rolls with sweet chilli (v, gf)
- Selection of house made sushi pickled ginger and soy (v, gf)

Hot Canapés

- Lamb and rosemary koftas with cucumber raita (gf)
- Satay chicken skewers with peanut dipping sauce
- Mini vegetable spring rolls (v)
- Seared Canadian scallops with roast capsicum salsa (gf)
- Spinach, zucchini and feta roll (v)
- Panko crusted king prawns with lemon aioli
- Selection of mini gourmet pies
- Braised beef cheek and caramelised onion tart
- Roast pumpkin, leek and feta tartlet (v)
- Wild mushroom and brie arancini pesto aioli (v, gf)

Dessert Canapés

- Mini vanilla brulees (gf)
- Strawberries and cream with Belgium chocolate
- Mini apple crumble
- Washed rind, toasted sour dough, baked pear
- Portuguese tarts
- Seasonal fruit flan
- Petit pecan pie
- Chocolate fudge cake
- Passion fruit cheese cake

Substantial Canapés

- Pulled pork slider with red cabbage and apple compote
- Waygu beef cheek slider with caramelised onion, tomato and rocket
- Seafood fritto misto fried whitting , squid, prawn with lemon aioli
- Wild mushroom risotto, white truffle oil and grana padano (v, gf)
- Smokey chorizo, chicken and prawn paella (gf)
- Chicken Mie Goreng Indonesian stir fried noodle boat
- Salad of duck confit marinated feta, pear and caramelised walnuts
- BBQ pork belly tortillas with avocado and Mexican salsa

ADDITIONAL ITEMS

$4.00 PER PERSON

Additional hot, cold or dessert canapé

$6.00 PER PERSON

Substantial canapé

BEVERAGE PACKAGES

SILVER PACKAGE

PRICE PER PERSON

1 hour	$26.00
2 hours	$32.00
3 hours	$37.00
4 hours	$44.00
5 hours	$48.00

Sparkling
Bancroft Bridge NV Brut
White
Bancroft Bridge Semillon Sauvignon Blanc
OR Bancroft Bridge Chardonnay
Red
Bancroft Bridge Shiraz Cabernet
Beers
Tooheys Extra Dry
James Boags Premium Light
Soft drinks, orange juice and iced water

GOLD PACKAGE

PRICE PER PERSON

1 hour	$29.00 per person
2 hours	$35.00 per person
3 hours	$40.00 per person
4 hours	$47.00 per person
5 hours	$51.00 per person

Sparkling
Tyrrells Moores Creek Sparkling Brut
White
Tyrrells Moores Creek Semillon Sauvignon Blanc
OR Tyrrells Moores Creek Chardonnay
Red
Tyrrells Moores Creek Shiraz
OR Tyrrells Old Winery Pinot Noir
Beers
Tooheys Extra Dry
James Boags Premium Lager
James Boags Premium Light
Soft drinks, orange juice and iced water

PLATINUM PACKAGE

PRICE PER PERSON

1 hour	$33.00 per person
2 hours	$39.00 per person
3 hours	$46.00 per person
4 hours	$51.00 per person
5 hours	$55.00 per person

Sparkling
Veuve Ambal Blanc de Blancs Brut
White
3 Tales Sauvignon Blanc
OR Tyrrells Semillon
Red
Tyrrells Shiraz
OR Tatachilla Merlot
Beers
Tooheys Extra Dry
Little Creatures Pale Ale
James Boags Premium Lager
Pipsqueak Apple Cider
James Boags Premium Light
Soft drinks, orange juice and iced water

ADDITIONAL OPTIONS

Basic Spirits
With mixer $8.00 per serve
Smirnoff Vodka
Johnnie Walker Red
Gordons Gin
Jim Beam
Bundaberg UP rum
Southern Comfort
Bacardi
Jose Cuervo Especial Tequila

Premium Spirits
With mixer $9.00 per serve
Absolut Vodka
Canadian Club
42 Below Vodka
Johnnie Walker Black
Bombay Sapphire Gin
Jameson Irish Whiskey
Wild Turkey

BEVERAGES ON CONSUMPTION

SPARKLING

Bancroft Bridge NV Brut $30.00 bottle | $8.00 glass
Yarra Burn Premium Cuvee Brut (200ml) $10.00 bottle
Veuve Ambal Blanc de Blancs Brut $42.00 bottle
Innocent Bystander Pink Moscato $40.00 bottle
Chandon Brut Rose (750ml) $56.00 bottle

CHAMPAGNE

NV Moët & Chandon Imperial $99.00 bottle
NV Veuve Clicquot Yellow Label Brut $125.00 bottle

WHITE WINE

Bancroft Bridge Semillon Sauvignon Blanc
$30.00 bottle | $8.00 glass
3 Tales Sauvignon Blanc $36.00 bottle | $8.00 glass
Drift Sauv Blanc $39.00 bottle
Tyrrells Semillon $45.00 bottle | $10.00 glass
Bancroft Bridge Chardonnay $30.00 bottle | $8.00 glass
De Bortoli Winemakers Selection Sauv Blanc $39.00 bottle
De Bortoli Winemakers Selection Chardonnay $39.00 bottle
Fordwich Verdelho $40.00 bottle | $9.00 glass
Black Cottage Chardonnay $45.00 bottle | $10.00 glass
Keith Tulloch 'Per Diem' Pinot Gris $42.00 bottle

RED WINE

Bancroft Bridge Shiraz Cabernet
$30.00 bottle | $8.00 glass
Tatachilla Merlot $45.00 bottle | $10.00 glass
Tyrrells Shiraz $45.00 bottle | $10.00 glass
Crabtree Hilltop Cabernet Sauvignon $48.00 bottle | $11.00 glass
Sticks Pinot Noir $48.00 bottle | $11.00 glass
De Botoli Winemakers Selection Shiraz $39.00 bottle
Cape Barren Cabernet Sauvignon Merlot Cabernet Franc $48.00 Bottle
Knapstein Cabernet Sauvignon $60.00 bottle

BEER

LIGHT BEER

$7.00 per bottle
James Boags Premium Light

CLASSIC BEERS

$7.50 per bottle
Tooheys New
XXXX Gold

CONTEMPORARY BEERS

$8.00 per bottle
Hahn Superdry
Tooheys Extra Dry
XXXX Summer Bright Lager

CIDER

$9.00 per bottle
Pipsqueak Apple Cider
James Squire Orchard Crush Pear Cider
Sydney Cider
Agave Ginger Cider

AUSTRALIAN PREMIUM BEERS

$8.50 per bottle
James Boags Premium

CRAFT BEERS

$9.00 per bottle
James Squire 'The Chancer' Golden Ale
James Squire 'One Fifty Lashes' Pale Ale
James Squire 'Jack of Spades' Porter
Little Creatures Pale Ale $9.50

LOCAL BEERS

$8.00 per bottle
Paddo Pale Ale
Glamarama Ale

INTERNATIONAL PREMIUM BEERS

$9.50 per bottle
Kirin
Heineken
Birra Moretti
Stein Lager

NON-ALCOHOLIC

SOFT DRINKS

$4.00 per glass | $12.00 per jug
Coke, Diet Coke, Coke No Sugar, Sprite, Lift and sparkling mineral water

JUICE

$5.00 per glass | $15.00 per jug
Orange, apple, pineapple & apple blackcurrant

TIME OUTS & HEALTH WELLBEING

TIME OUTS

COMPLIMENTARY CONFERENCE PACKAGE ACTIVITIES

MEDITAINMENT

The ability to clear the mind to focus on the task ahead is something successful people have known for generations.
We can take you there with Meditainment, a 20 minute audio-visual relaxation experience using multi-sensory techniques to clear the mind so you focus on the meeting agenda.

YOGA STRETCH WITH MINDFULNESS

Head to toe is a virtual 12 minute yoga stretch, a low impact routine that can be done in business attire.

TAKE A WALK

InBalance local area maps give you options for a 20 minute walk or run to revive the senses, relieve stress and get the creative juices flowing again.

HEALTH AND WELLBEING

PEAK PERFORMANCE MEETINGS & EVENTS

Novotel InBalance provides the ideal setting for a high performance health and wellbeing conference experience. Clients can choose to incorporate nutritional content, high energy time out activities and team building experiences to forge a greater connection and collaboration between meeting participants.

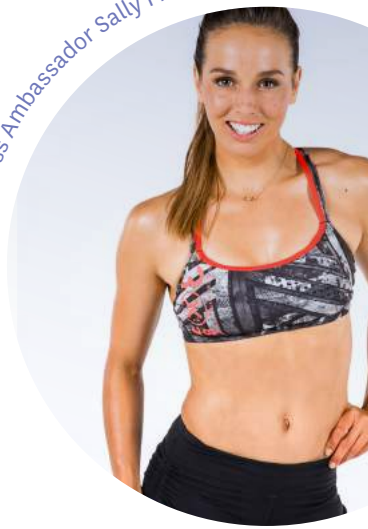
ACTIVITIES

- Newcastle Scramble – Teams explore the Newcastle CBD and city beaches solving clues, collecting scavenger items and capturing team photos aiming to outscore their opponents.
- Amazing Race – An action packed 3 hour adventure that takes teams across Newcastle as they compete to complete all the roadblock challenges and arrive to the finish location.
- Beach Olympics – Healthy competition with sand between your toes as teams face off in a series of mild team based sporting challenges.

WORKSHOPS

- Stretching Guy- this is a 1.5 hour interactive session design to be a combination of information and also practical stretching, yoga and meditation practise. Fun and also very informative. Indoors or out.
- Team Energy Balance- this session is designed to be an investigation into the energy balance and functionality levels of the team. Investigate the impact of individual behaviours that combine to affect the collective team energy.
- Nutrition workshop- learn the basics and the extremes of nutrition in our lives. Session can be shaped to be specific to your team and their needs.

Novotel Wellness Ambassador Sally Fitzgibbons



GUEST ROOMS

GUEST ROOMS

ACCOMMODATION

The hotel's 88 contemporary guest rooms are all designed with spaciousness and easy living in mind. Many of the rooms also offer magnificent views of Australia's east coast that make staying at Novotel Newcastle Beach a dream.

Room Facilities
- Spacious, generously proportioned guestrooms
- Individually controlled air-conditioning
- Cable TV
- Movies on demand
- Alarm/Clock radio
- High-speed broadband internet
- Writing desk
- Tea and coffee making facilities
- Mini bar
- Iron and ironing board
- Hairdryer
- In-room safe

Room Categories
- Standard Room
- Standard Balcony Room
- Superior Room
- Superior Harbour View Room
- Family Room with Dining Table
- Family Room with Bath

Guest Services
- Concierge
- Laundry and dry cleaning service
- 24-hour reception

Food and Beverage
- Bistro Dalby, indoor and outdoor dining
- Lobby bar
- 24-hour in-room dining
- In-Balance healthy choice menu items

Leisure Facilities
- Gymnasium
- Spa
- Steam room

NOVOTEL

HOTELS & RESORTS

NEWCASTLE BEACH