

## 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 social gatherings and special events. Shopping precincts, art galleries and picturesque coastal walks are also a moment's walk away.

Novotel Newcastle Beach offers three flexible conference rooms that can accommodate larger dinner and cocktail events through to small intimate high teas. Our dedicated and experienced event coordinators makes the entire process a seamless experience.


## NOVOTEL NEWCASTLE BEACH

5 King Street
Newcastle NSW 2300
AUSTRALIA
Tel: +61240373703
Fax: +61 240323799
Email: events.novotelnewcastlebeach@accor.com.au

## GETTING HERE



By Train: Station- 3km
By Lightrail: Station-200m
By Plane: Newcastle Airport- 35km
By Car: 2 hours drive north of Sydney via the M1 Pacific Motorway



## MIX AND MATCH

Whether you're celebrating a birthday, engagement, hens party, baby shower or any type of special event, Novotel Newcastle Beach has a space and menu to suit you.

Choose from one of our three flexible function spaces, select a menu (or mix and match your own), choose a beverage package and any of our other added extras to ensure your event is unique and perfect for you, all while ensuring you stay within your budget.

Newton Boardroom
Morrow I
Morrow II

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## CAPACITY

Our function facilities are spacious, customisable and flexible. Wow your guests with floor-to-ceiling windows in all rooms offering stunning photographic backdrops.

| Room | Banquet | Cocktail | Surface (M ${ }^{2}$ ) |
| :---: | :---: | :---: | :---: |
| Morrow I | 100 | 100 | 125 |
| Morrow II | 30 | 30 | 41 |
| Newton <br> Boardroom | 40 | 30 | 48 |
| Morrow <br> Combined | 140 | 150 | 166 |



NEWTON BOARDROOM


MORROW I


MORROW I


MORROW II


MORROW COMBINED



## GRAZING TABLE- \$35 PER PERSON

Minimum 15 people
Served on arrival, our grazing table is designed to be a colourful attraction for all guests to gather around while mingling and interacting with one another.

A perfect light catering option for any function or event.
Included will be a selection of:

- 3 Charcuterie meats varieties
- 4 types of soft and hard cheese
- Grilled \& marinated vegetables \& olives
- House made dips
- Lavosh, water crackers \& grissini fresh breads
- 1 canape style dish
- 2 chef's selection of individual salad boats
- 3 chef's selection of pizzas


HIGH TEA MENU

## \$4O PER PERSON

## SWEET

Banoffee chocolate tart
House made lemon drizzle cake
Passionfruit curd tartlet topped w/ mango \& passionfruit salsa House made rocky road

## SCONES

Warm house made scones served w/ chantilly cream \& strawberry jam

- Almond milk scones
- Date scones


## SAVOURY

Coronation Chicken on toasted sourdough
Egg, mayonnaise \& lettuce finger sandwiches
Smoked salmon \& cream cheese blini
Freshly cooked mushroom ragout \& goats cheese frittata

## COFFEE G TEA

Nespresso Coffee
Brilliant Breakfast
The Original Earl Grey


Rose with French Vanilla
Pure Peppermint
Ceylon Young Hyson Green tea
Pure Chamomile Flowers

## 2 HOUR-\$43.50 PER PERSON

Selection of 3 hot and 3 cold canapés 1 substantial and 1 dessert canapés

## 3 HOUR- \$61 PER PERSON

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

## ADDITIONALITEMS

\$4.00 PERPERSON
Additional hot, cold or dessert canapé

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\$6.00 PERPERSON
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Additional substantial canapé

## 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

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## \$60 PER PERSON

## 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

Menu is served with bread rolls and are followed with tea, coffee and almond biscotti
*Minimum 30 people



## 2 COURSE OPTION- \$60 PER PERSON

Entree and main, or main and dessert. Choose two dishes per course to be served alternatively.

## 3 COURSE OPTION- \$70 PER PERSON

Entree, main and dessert. Choose two dishes per course to be served alternatively.

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

## Entrée

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

[^1]

## SILVER PACKAGE

priceperperson

1 hour
2 hours
3 hours
4 hours
5 hours
\$37.00
\$44.00
$\$ 48.00$

## 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 perperson

1 hour
2 hours
3 hours
4 hours
5 hours
$\$ 29.00$ per person $\$ 35.00$ per person $\$ 40.00$ per person $\$ 47.00$ per person $\$ 51.00$ 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
2 hours
3 hours
4 hours
5 hours
$\$ 33.00$ per person $\$ 39.00$ per person $\$ 46.00$ per person $\$ 51.00$ per person $\$ 55.00$ per person

## Sparkling

Veuve D’Argent Sparkling
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

## ADDITIONALOPTIONS

Basic Spirits
With mixer $\$ 8.00$ per serve Smirnoff Vodka Johnnie Walker Red

Gordons Gin
Jim Beam
Canadian Club
Southern Comfort
Bacardi
Jose Cuervo Especial Tequila

## Premium Spirits

With mixer \$9.00 per serve
Absolut Vodka
42 Below Vodka
Johnnie Walker Black Bombay Sapphire Gin Jameson Irish Whiskey Wild Turkey
Bundaberg UP rum

## SPARKLING

Yarra Burn Premium Cuvee Brut ( 200 ml ) \$10.00 bottle Bancroft Bridge NV Brut \$30.00 bottle | \$8.00 glass 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
Tales Sauvignon Blanc \$36.00 bottle | \$8.00 glass Opawa Sauvignon Blanc $\$ 48.00$ bottle
Tyrrells Semillon \$45.00 bottle | \$10.00 glass Bancroft Bridge Chardonnay \$30.00 bottle | $\$ 8.00$ glass Black Cottage Chardonnay $\$ 45.00$ bottle | $\$ 10.00$ glass Fordwich Verdelho \$40.00 bottle | \$9.00 glass Tar \& Roses Pinot Grigio \$45.00 bottle 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 Mawson's Cabernet Sauvignon $\$ 42.00$ bottle | $\$ 9.00$ glass Sticks Pinot Noir $\$ 48.00$ bottle | $\$ 11.00$ glass Brothers in Arms Cutting Edge Cabernet Shiraz \$44.00 bottle Margan Shiraz \$50.00 bottle

Edwards Cabernet Merlot Malbec \$52.00 bottle

## BEER

light beer
\$7.00 per bottle James Boags Premium Light

CLASSIC BEERS
\$7.50 per bottle
Tooheys New
XXXX Gold
CONTEMPORARYBEERS
$\$ 8.00$ 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
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
Sydney Cider
Agave Ginger Cider

INTERNATIONAL PREMIUM BEERS
$\$ 9.50$ per bottle
beVERAGES
ON
Heineken
Birra Moretti
Stein Lager

## NON-ALCOHOLIC

SOFTDRINKS
\$4.00 per glass | \$12.00 per jug
Coke, Diet Coke, Coke Zero, Sprite, Lift
and sparkling mineral water
Juice
\$5.00 per glass | \$15.00 per jug Orange, apple, pineapple, apple blackcurrant, guava nectar \& pink grapefruit


ADD-ONS

## FOOD

Grazing Platter- $\$ 120$ per platter

- Suitable for up to 6 people
- Includes a selection of deli meats, 4 types of cheeses, antipasto vegetables \& a variety of dips \& crackers


## Canapes-

- $1 / 2$ hour: Selection of 2 hot and 2 cold canapes $\$ 17$ per person
- 1 hour: Selection of 3 hot and 3 cold canapes \$23 per person

Doughnut Wall- $\$ 4.50$ per person. Minimum 15 people.
Candy Buffet- From $\$ 8$ per person

DRINKS
Cocktails- From $\$ 16$ per person
Mocktails- From \$8 per person
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## MUSIC

DJ - From \$650 for 4 hours

AV

- Lectern \& microphone for speeches - \$159

Data projector \& screen for slide-
show presentations - \$150

## ROOM DECORATIONS

Chair covers \& sash - \$6 per chair

## Complementary theming options-

- Table runners
- selfie station
- Dancefloor
- Rose gold centre pieces
- Black easel
- Birdcages
- Candelabras
- Votives \& mirror bases


NOVOTEL
HOTELS \& RESORTS
Newcastle beach


[^0]:    *Minimum 20 people per canape package

[^1]:    *Minimum 20 people

