



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

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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





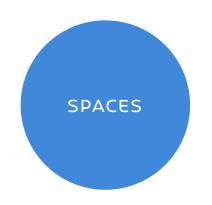
MIX AND MATCH

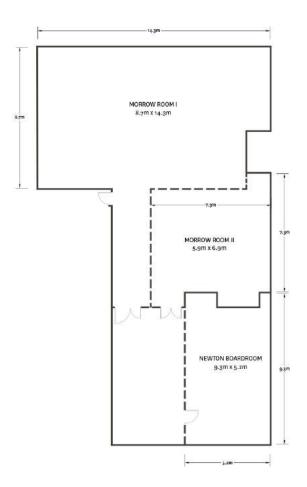
Whether you're celebrating a birthday, engagement, hens party, baby shower or any type of special event, Novotel Newcastle Beach has a space and menu to suit you.

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.



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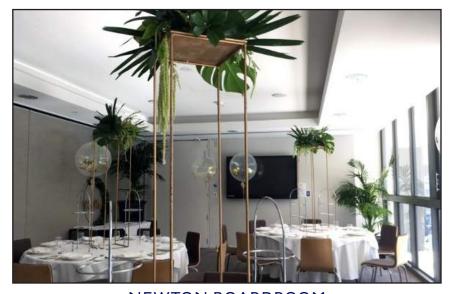




CAPACITY

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 (M²)
Morrow I	100	100	125
Morrow II	30	30	41
Newton Boardroom	40	30	48
Morrow Combined	140	150	166



NEWTON BOARDROOM



MORROW I



MORROW II



MORROW I



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 \$40 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

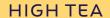
SAVOURY

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

COFFEE & 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

ADDITIONAL ITEMS

\$4.00 PER PERSON

Additional hot, cold or dessert canapé

\$6.00 PER PERSON

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

.

9

^{. *}Minimum 20 people per canape package



\$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
- . *Minimum 20 people





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

Nhite

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 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

ADDITIONAL OPTIONS

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 (200ml) \$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 3 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

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

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 Kirin Heineken Birra Moretti Stein Lager

BEVERAGES ON CONSUMPTION

NON-ALCOHOLIC

SOFT DRINKS

\$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





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

MUSIC

DJ - From \$650 for 4 hours

AV

- Lectern & microphone for speeches - \$159
- Data projector & screen for slideshow 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





NEWCASTLE BEACH