SOCIAL EVENTS
AT NOVOTEL 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 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

SOCIAL EVENTS





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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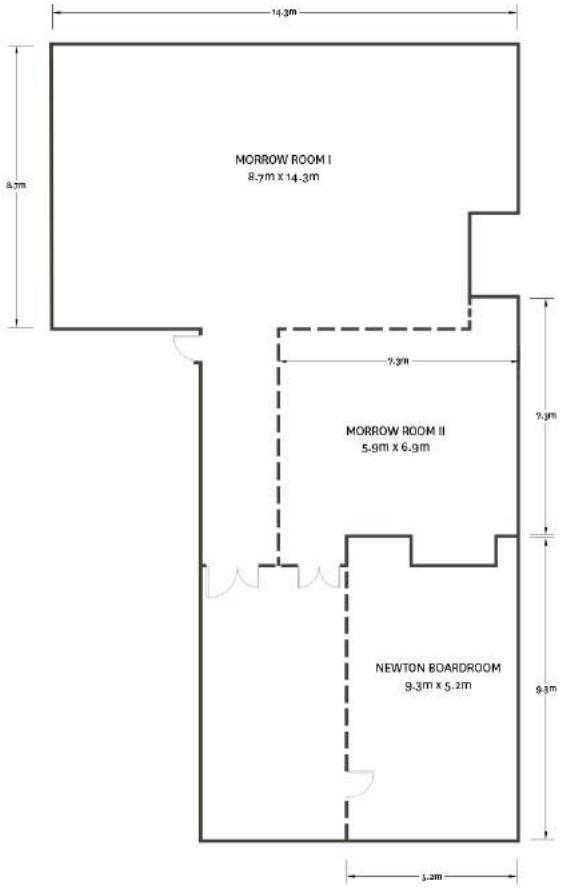
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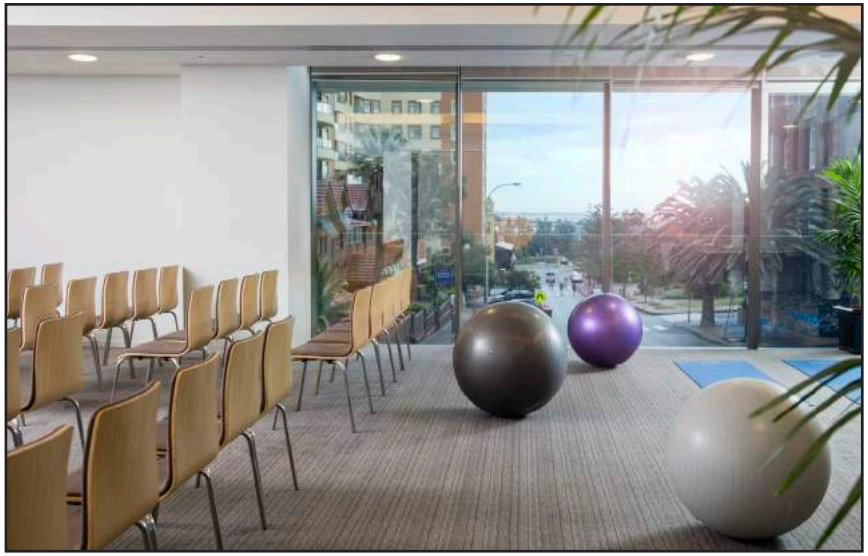
CAPACITY

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 Boardroom	40	30	48
Morrow Combined	140	150	166



NEWTON BOARDROOM



MORROW I



MORROW II



MORROW I



MORROW COMBINED

MENU OPTIONS



GRAZING TABLE

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







CANAPÉ PACKAGES

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

- *Minimum 20 people per canape package

BUFFET MENU

$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





BANQUET MENU



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
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- *Minimum 20 people

BEVERAGE OPTIONS





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 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

BEVERAGES ON CONSUMPTION

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

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



ADD-ONS

FOOD

Grazing Platter- $120 per platter

- Suitable for up to 6 people
- Includes a selection of deli meats, 4 types of cheeses, anti-pasto 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 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