

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.

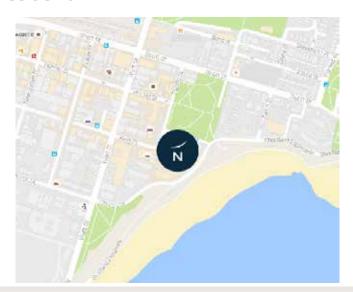
Novotel Newcastle Beach offers three flexible conference rooms that can accommodate large conferences and smaller boutique events and a dedicated events coordinator makes the entire process a seamless experience.



NOVOTEL NEWCASTLE BEACH

5 King Street Newcastle NSW 2300 AUSTRALIA

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SCHOOL FORMAL

\$80 PER PERSON

- · Chef selection of canapés on arrival
- · 2 course alternate plated menu
- 4 hour soft drink package
- · Chair cover & sash
- · Centrepieces
- · Dancefloor
- DJ for 4 hours
- Security
- · Lectern & microphone
- 4 hour room hire
- Selfie station
- Easel & frame
- Projector & screen

Based on a minimum of 50 guests

SEE THE MENU

EXTRAS



Candy Buffet \$8.00 per person



Mocktail on arrival \$8.00 per person

CAPACITY

	Area (M2)	Height (M)	Cocktail	Banquet
Morrow Room	165	2.8	150	120



























GRADUATION PACKAGE

\$115.00 PER PERSON (MIN 50 PEOPLE)

Be it for university, TAFE or college, Novotel Newcastle Beach knows a thing or two about hosting stellar graduations. Our dedicated events team are experts in delivering seamless experiences and can take care of the finer details of your event from start to finish. With generous package inclusions, spacious conference rooms offering gorgeous floor-to-ceiling views of Nobbys headland, and the peace of mind that comes from an expert events team, graduations at Novotel Newcastle Beach are sorted, start to finish.

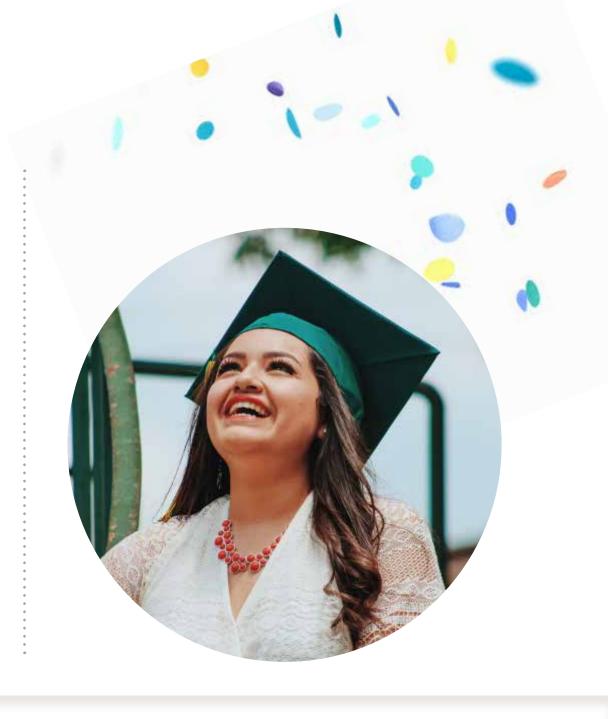
Package Includes:

- 30 minutes canapés & 2 course alternate plated menu OR 3 course alternate plated OR buffet OR 3 hour canapé package
- 4 hour silver beverage package
- · Chair cover and sash
- Centrepieces
- Lectern and microphone
- Speakers for music connectivity
- 4 hour room hire
- Selfie Station

Dancefloor

SEE THE MENU









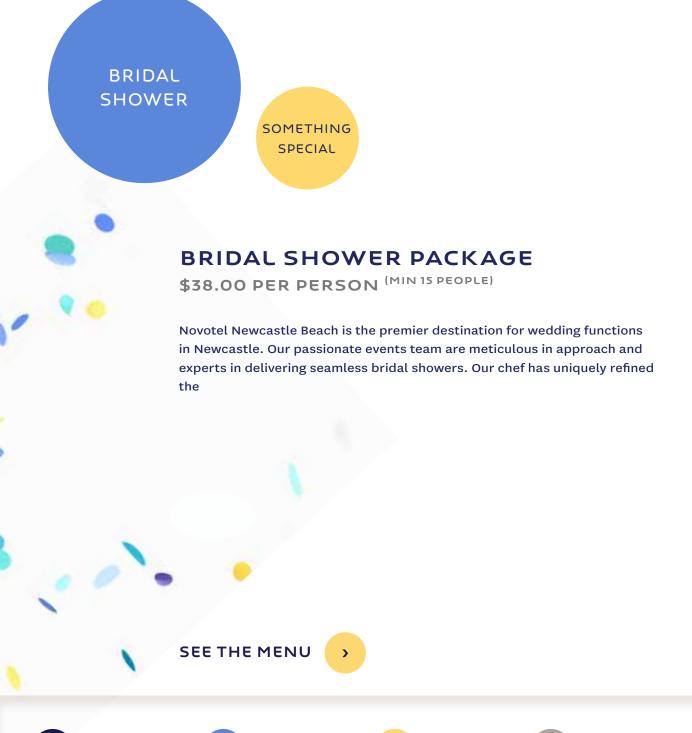




















BABY SHOWER

BABY SHOWER PACKAGE

\$38.00 PER PERSON (MIN 15 PEOPLE)

The excitement of having a baby is enchanting. Novotel Newcastle Beach is the perfect place to celebrate the joy with a delicious high tea indulgence. Our chef has uniquely refined the high tea experience with a modern and elegant take on the traditional menu. Our events team is dedicated to make sure your special day is seamless and memorable. Plus, our function rooms are comfortable and spacious with floor-to-ceiling windows offering ample natural lighting perfect for picture taking. At Novotel Newcastle Beach, your baby shower is guaranteed to be a memorable one.

Package Includes:

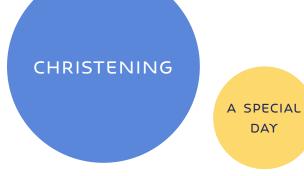
- High Tea menu and tea and Nespresso coffee station
- Pink or blue table runners
- 3 hour room hire

SEE THE MENU











CHRISTENING PACKAGE: LUNCH OR DINNER

\$65.00 PER PERSON (MIN 20 PEOPLE)

- 2 course alternate plated menu OR buffet OR 3 hour canapé package
- Glass of sparkling wine or orange juice on arrival or for toast
- Centrepieces
- 4 hour room hire

CHRISTENING PACKAGE: HIGH TEA

\$43.00 PER PERSON (MIN 20 PEOPLE)

- High tea menu and tea and Nespresso coffee station
- Glass of sparkling wine or orange juice on arrival or for toast
- Centrepieces
- 3 hour room hire

SEE THE MENU

















LUNCH CELEBRATION PACKAGE

\$90.00 PER PERSON (MIN 20 PEOPLE)

Whether it's a birthday, an anniversary, retirement party, or you just want to celebrate, Novotel Newcastle Beach offers packages to host incredible celebratory lunches. Dine in style in spacious and modern function rooms offering floor-to-ceiling views of Nobby's headlands or the quaint neighbouring precinct. Enjoy the peace of mind of our dedicated events team, meticulous in approach and on hand to take care of the finer details of your celebration. No matter the occasion. Novotel Newcastle Beach can make your celebration special.

Package Includes:

- 2 course alternate plated menu OR buffet OR 2 hour canapé package
- 3 hour silver beverage package
- Centrepieces
- 3 hour room hire

SEE THE MENU



















DINNER CELEBRATION PACKAGE

\$105.00 PER PERSON (MIN 20 PEOPLE)

After an evening function? Novotel Newcastle Beach offers packages to host incredible celebratory dinners with generous inclusions. Our function rooms are spacious and contemporary and can be customised to suit the needs of your celebration. A dedicated events team takes care of the finer details so that you can spend your time enjoying yourself with friends and family.

Package Includes:

- 30 minutes canapés & 2 course alternate plated menu OR 3 course alternate plated menu OR buffet menu OR 3 hour canapé package
- 4 hour silver beverage package
- Centrepieces
- 4 hour room hire

SEE THE MENU

>

DINNER CELEBRATION

A NIGHT TO REMEMBER























HIGH TEA MENU

Something Sweet

Fresh baked scones, cream and preserves
Assorted macarons
Petit chocolate éclairs
Vanilla bean crème brulees
Lemon curd tarts

Petit Sandwiches

Lettuce, egg, aioli Champagne ham, cheese, tomato Smoked salmon, red onion, capers

Something Savoury

Spinach & feta rolls
Sun dried tomato frittatas
Chicken & leek pies

Tea and Nespresso coffee station included

Glass of house sparkling \$8.00 each Cocktails \$14.50 each

Minimum 15 people Private Room Option Available for Groups



















BANQUET MENU

2 course option: choose entrée and main or main and dessert 3 course option: entrée, 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

- \cdot 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
- $\cdot \ \text{Warm chocolate macadamia brownie, salted caramel sauce, double cream}$







BUFFET MENU



- · 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
- \cdot 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



















1/2 HOUR CANAPÉ PACKAGE*

Selection of 3 hot and 3 cold canapés

2 HOUR

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

3 HOUR

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

*1/2 hour package available only when booked with 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)

ADDITIONAL ITEMS

\$4.00 PER PERSON

Additional hot, cold or dessert canapé

\$6.00 PER PERSON

Substantial canapé

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









MENU OPTIONS

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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













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 CONSUMPTION

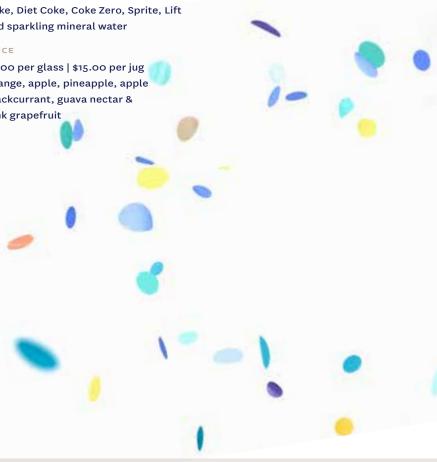
NON-ALCOHOLIC

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







NEWCASTLE BEACH