

SOCIAL EVENTS  
AT NOVOTEL  
NEWCASTLE BEACH



DESTINATION  
AND  
OVERVIEW



## NEWCASTLE BEACH

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: +61 2 4037 3703  
Fax: +61 2 4032 3799  
Email: [events.novotelnewcastlebeach@accor.com.au](mailto: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
- By Bus: Easy access to bus stops



## 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



## FUNCTION ROOMS

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 or Cocktail Style 2 square metre rule	Surface (M <sup>2</sup> )
Morrow I	62 people	125
Morrow II	20 people	41
Newton Boardroom	24 people	48
Morrow	90 people	178



MORROW I ROOM



MORROW II ROOM



NEWTON BOARDROOM



MORROW ROOM

**MENU  
OPTIONS**



# GRAZING STYLE

## GRAZING STYLE MENU \$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

Minimum 15 people

### SWEET

Lemon tart  
Peppermint slice  
Red velvet cake  
Assorted macarons

### SCONES

Warm house made scones served w/ chantilly cream & strawberry jam  
- Blueberry scones  
- Vanilla scones

### SAVOURY

Roast beef & seeded mustard petite sandwich  
Smoked salmon spinach pinwheel with dill cream cheese  
Egg, mayonnaise & lettuce petite sandwich  
Tomato, labna & basil caprese skewer

### COFFEE & TEA

Nespresso Coffee  
Brilliant Breakfast  
The Original Earl Grey  
Rose with French Vanilla  
Pure Peppermint  
Ceylon Young Hyson Green tea

HIGH TEA



## CANAPÉ PACKAGES

### CANAPE PACKAGE 1 \$45 PER PERSON

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

### CANAPE PACKAGE 2 \$65 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, rocket
- . Seafood fritto misto fried whiting, 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

## 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 served with quince paste, dried fruit, crackers

Menu is served with bread rolls and includes tea & coffee station

\*Minimum 30 people, available from 1st December 2021  
(pending Health restrictions)



# BANQUET MENUS

## 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 inclusive of tea and coffee station

### 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
- . Beef sirloin, potato galette, green bean, mushroom ragout
- . Grilled pork cutlet, apple and red cabbage compote, sautéed kiplers, 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

A close-up photograph of three glasses filled with beer. The glass on the left is a tall, slender flute glass containing a golden beer with many fine bubbles. The two glasses on the right are larger, tulip-shaped glasses containing a golden beer with a thick, white head of foam. The background is dark and out of focus, featuring numerous bright, circular bokeh light spots. A semi-transparent grey circle is overlaid on the left side of the image, containing the text 'BEVERAGE OPTIONS' in white, bold, uppercase letters.

**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

Bancroft Bridge NV Sparkling Brut

Bancroft Bridge Semillon Sauvignon Blanc

Bancroft Bridge Shiraz Cabernet

Sydney Brewery Lovedale Larger

Sydney Brewery Paddo Pale Ale

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

Tyrrells Moores Creek Sparkling Brut

Tyrrells Moores Creek Semillon  
Sauvignon Blanc

OR Tyrrells Moores Creek Chardonnay

Tyrrells Moores Creek Shiraz

OR Tyrrells Old Winery Pinot Noir

Sydney Brewery Lovedale larger

Sydney Brewery Paddo Pale Ale

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

Rococo Premium Cuvee Sparkling

3 Tales Sauvignon Blanc

OR Tyrrells Semillon

Tyrrells Shiraz

OR Keith Tulloch Merlot

Sydney Brewery Lovedale Larger

Sydney Brewery Paddo Pale Ale

Sydney Brewery Glamarama

Little Creatures Pale Ale

Sydney Brewery 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 \$10.00 per serve

Absolut Vodka

Canadian Club

42 Below Vodka

Johnnie Walker Black

Bombay Sapphire Gin

Jameson Irish Whiskey

# BEVERAGES ON CONSUMPTION

## SPARKLING

Bancroft Bridge NV Brut \$34.00 bottle | \$9.00 glass  
De Bortoli King Valley prosecco (200ml) \$10.00 bottle  
Rococo Premium Cuvee \$38.00 bottle  
Innocent Bystander Pink Moscato (250ml) \$12.00 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  
\$34.00 bottle | \$9.00 glass  
Bancroft Bridge Chardonnay \$34.00 bottle | \$9.00 glass  
Bancroft Bridge Rose \$34.00 bottle | \$9.00 glass  
3 Tales Sauvignon Blanc \$42.00 bottle | \$10.00 glass  
Tyrrells Chardonnay \$45.00 bottle | \$10.00 glass  
Keith Tulloch Pinot Gris \$45.00 bottle | \$10.00 glass  
Tyrrells Semillon \$50.00 bottle  
El Desperado Sauvignon Blanc \$52.00 bottle  
Ashbrooke Estate Verdelho \$56.00 bottle

## RED WINE

Bancroft Bridge Shiraz Cabernet \$34.00 bottle | \$9.00 glass  
First Creek Botanica Pinot Noir \$42.00 bottle | \$10.00 glass  
Norfolk Rise Merlot \$48.00 bottle | \$11.00 glass  
Gemtree Grenache Shiraz Mataro \$52.00 bottle | \$12.00 glass  
Tyrrells Shiraz \$54.00 bottle | \$12.00 glass  
De Beaurepaire Cabernet Sauvignon \$55.00 bottle | \$12.00 glass

## BOTTLED 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

### LOCAL CRAFT BEERS

\$8.00 per bottle  
Lovedale Larger  
Paddo Pale Ale  
Glamarama Ale  
Surry Hills Pils  
Darlo Dark

### AUSTRALIAN PREMIUM BEERS

\$8.50 per bottle  
James Boags Premium

### CIDER

\$9.00 per bottle  
Sydney Cider  
Agave Ginger Cider

### CRAFT BEERS

\$9.00 per bottle  
James Squire Golden Ale  
James Squire One Fifty Lashes  
James Squire Jack of Spades  
Little Creatures Pale 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, Sparkling mineral water

### JUICE

\$5.00 per glass | \$15.00 per jug  
Orange, apple, pineapple



# 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

## DRINKS

Cocktails- From \$16 per person

Mocktails- From \$8 per person

## MUSIC

DJ - From \$850 for 4 hours

## AV

- Lectern & microphone - \$150
- Data projector & screen - \$150

## ROOM DECORATIONS

Chair covers & sash - \$6 per chair

Complementary theming options-

- Table runners (Black, blue or pink)
- Dancefloor
- Easel & frame

