




NOVOTEL
HOTELS & RESORTS
NEWCASTLE BEACH

NOVOTEL NEWCASTLE BEACH CHRISTMAS



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PACKAGES OVERVIEW

**5% OFF YOUR
PACKAGE**
WHEN YOU
BOOK BEFORE
31ST OCTOBER

CHRISTMAS HIGH TEA PACKAGE

Christmas high tea menu
Glass of house sparkling on arrival
3 hour venue hire
Christmas decorations
Christmas bon bons & centrepieces
Sound system for music

\$55 PER PERSON

DELUXE PACKAGE

3 course alternate serve menu
4 hour Gold Beverage Package
5 hour venue hire
Chair covers & sash
Christmas decorations
Christmas bon bons &
centrepieces
Sound system for music
Lucky door prize

\$130 PER PERSON

BANQUET PACKAGE

2 course alternate serve menu
3 hour Silver Beverage Package
4 hour venue hire
Chair covers & sash
Christmas decorations
Christmas bon bons &
centrepieces
Sound system for music

\$105 PER PERSON

SLUMBER & PARTY

We offer a special 10% discount
off accommodation rates over
the festive and holiday season for
Christmas Party guests, subject to
availability.

Please contact our events team to
make your booking.



CHRISTMAS HIGH TEA PACKAGE

\$55
PER PERSON

BANQUET PACKAGE

\$105
PER PERSON

SWEET

Banoffee chocolate tart
House made lemon drizzle cake
Passionfruit curd tartlet
Rocky road
Scones with jam & cream
Fruit mince pies

SAVOURY

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

BEVERAGES

1 glass of house sparkling (included)
Coffee & Tea (included)
Other beverages on consumption (additional)

Minimum 20 people

2 course menu please select
2 entrées, & 2 mains or
2 mains & 2 desserts served alternately

ENTRÉE

Salmon gravlax, shaved fennel, radish, pea tendrils,
seeded mustard, verjuice dressing
Sweet potato ravioli, asparagus, pine nut, sage butter sauce
Slow roasted pork belly, spiced carrot puree, apple, watercress

MAIN

Beef fillet, potato fondant, caramelized onion, mushroom ragout
Seared chicken supreme, potato galette, broccolini, salsa rossa
Pan fried barramundi, roast fennel, cavolo nero, salsa Verde

DESSERT

Christmas pudding with vanilla crème anglaise
Pavlova, soft whipped cream, fresh fruit, berries
Soft centred chocolate fondant, berries & vanilla bean ice cream

BEVERAGES

3 hour Silver Beverage Package

Minimum 20 people



DELUXE PACKAGE

\$135

PER PERSON

3 course package - please select
2 entrées, & 2 mains & 2 desserts
served alternately

ENTRÉE

Salmon gravlax, shaved fennel, radish, pea tendrils,
seeded mustard, verjuice dressing

Sweet potato ravioli, asparagus, pine nut, sage butter sauce and
grana Padano

Slow roasted pork belly, spiced carrot puree, apple and baby
watercress

MAIN

Beef fillet, potato fondant, caramelized onion, mushroom ragout

Seared chicken supreme, potato galette, broccolini, salsa rossa

Pan fried barramundi, roast fennel, cavolo nero, salsa Verde

DESSERT

Christmas pudding with vanilla crème anglaise

Pavlova, soft whipped cream, fresh fruit and summer
berries

Soft centred chocolate fondant, berries & vanilla bean ice cream

BEVERAGES

4 hour Gold Beverage Package

Minimum 20 people

BEVERAGE PACKAGES

SILVER PACKAGE

Bancroft Bridge NV Brut Sparkling

Bancroft Bridge Semillon Sauvignon Blanc

Bancroft Bridge Rose

Bancroft Bridge Shiraz Cabernet

Sydney Brewery Lager

Sydney Brewery Pale Ale

James Boag's Premium Light

Soft drinks, orange juice, iced water

GOLD PACKAGE

Tyrrells Moores Creek Sparkling Brut

Tyrrells Moores Creek Semillon Sauvignon Blanc

Tyrrells Moores Creek Shiraz

Sydney Brewery Lager

Sydney Brewery Pale Ale

James Boag's Premium Lager

James Boag's Premium Light

Soft drinks, orange juice, iced water

PLATINUM PACKAGE

Rococo Premium Cuvee

3 Tales Sauvignon Blanc

Tyrrells Shiraz

Sydney Brewery Lager

Sydney Brewery Pale Ale

Little Creatures Pale Ale

Sydney Brewery Cider

James Boag's Premium Light

Soft drinks, orange juice, iced water

