

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 affairs. 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

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 Style	Surface (M ²)
Morrow II	30 people	41
Newton Boardroom	40 people	48
Morrow I	100 people	125
Morrow Combined	140 people	178



MORROW I ROOM



MORROW II ROOM



NEWTON BOARDROOM



MORROW ROOM

**MENU
OPTIONS**



GRAZING STYLE

GRAZING STYLE MENU \$49 PER PERSON

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

*Minimum 30 people



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 30 people

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 20 people



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

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.
. *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 a blurred bar scene with warm, bokeh lights.

**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 Lager

Sydney Brewery 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 Lager

Sydney Brewery 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 Philip Shaw The Conductor Merlot

Sydney Brewery Lager

Sydney Brewery Pale Ale

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

SPARKLING WINE

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
Emeri 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 Per Diem Pinot Gris \$45.00 bottle | \$10.00 glass
Tyrrells Semillon \$50.00 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
Tyrrells Moore's Creek Cabernet Sauvignon \$42.00 bottle | \$11.00 glass
Tyrrells Shiraz \$54.00 bottle | \$12.00 glass
De Beaupaire Cabernet Sauvignon \$55.00 bottle | \$12.00 glass
Philip Shaw The Conductor Merlot \$62.00 bottle | \$13.00 glass

BOTTLED BEER & CIDER

LIGHT BEER

James Boags Premium Light - \$7

CLASSIC BEERS

Tooheys New - \$8
XXXX Gold - \$8
Hahn Superdry - \$8
Tooheys Extra Dry - \$8
XXXX Summer Bright Lager - \$8
James Boags Premium - \$8.50

CRAFT BEERS

Sydney Brewery Lager - \$8
Sydney Brewery Pale Ale - \$8
Sydney Brewery Pils - \$8
Sydney Brewery Dark - \$8
James Squire Golden Ale - \$9
James Squire One Fifty Lashes - \$9
James Squire Jack of Spades - \$9
Little Creatures Pale Ale - \$9.50

CIDER

Sydney Brewery Cider - \$9
Sydney Brewery Agave Ginger Cider - \$9

INTERNATIONAL BEERS

Heineken - \$9
Birra Moretti - \$9
Stein Lager - \$9

NON-ALCOHOLIC

SOFT DRINKS

\$4.50 per glass
\$12.00 per jug

Coke, Diet Coke, Coke No Sugar,
Sprite, Lift, Mineral water

JUICE

\$5.00 per glass
\$15.00 per jug

Orange, apple, pineapple

BEVERAGES
ON
CONSUMPTION



ADD-ONS

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 (in addition to dinner menu)

- 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

