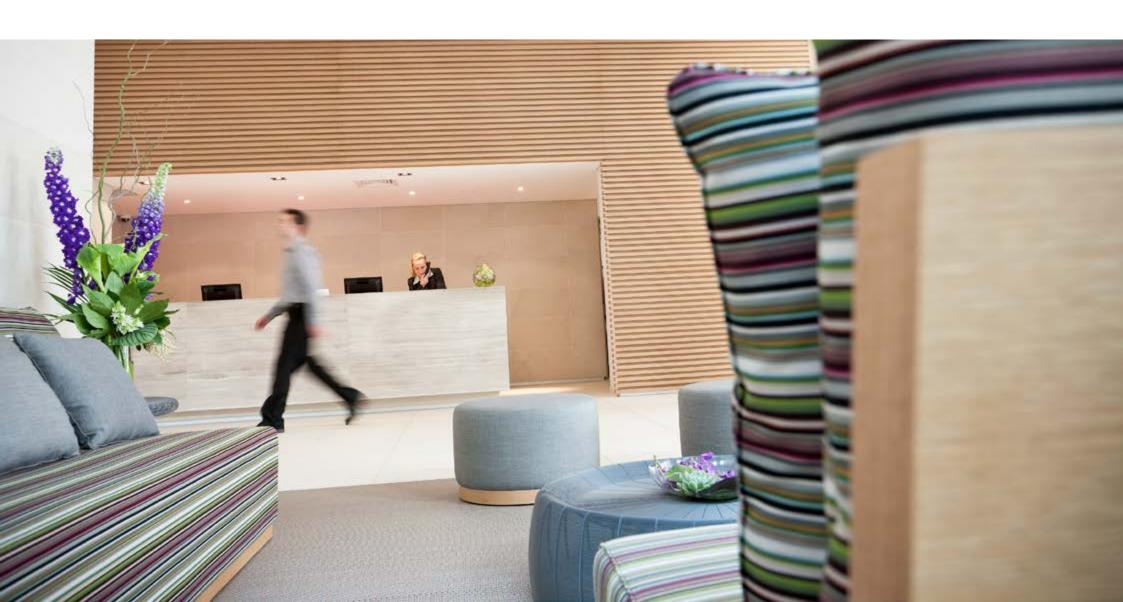
MEETING AT NOVOTEL NEWCASTLE BEACH





A new dimension for your meetings whatever the nature of any meeting you're organising, you can optimise the chances of its success by taking advantage of the Novotel network. Our years of experience mean that we can offer a combination of faultless organisation, the highest technology equipment available and wide-ranging expert advice. We'll listen to your personal requirements and our teams will work together with a single aim: to guarantee the success of your meeting while introducing you to a world of where innovation and technology know no bounds.

1. WHEREVER YOU NEED TO BE

In the world's major cities, in recognised commercial hubs, in city centres or business parks, near airports or even in leisure centres, Novotel can always offer meeting rooms to suit you and your team. Our state-of-the-art facilities are there for you to make the most of, along with the professional advice we guarantee and services to meet all your requirements.

2. EVERY DETAIL TAKEN CARE OF

With absolute flexibility, an eye on the detail, every Novotel meeting and event directed with flair. In the set up of every possible room configuration, advanced technical and audio visual facilities and wireless connectivity. Wherever possible, from formal plenary welcomes to breaks with a difference, the use of space, fresh air and natural light maximised to hold the attention of delegates on the important issues at hand – yours!



3. COMMITTED TO YOU EVERY STEP OF THE WAY

Whatever the purpose of your meeting and however many people may be involved, Novotel offers you an entirely bespoke service. Our meetings team are trained to the highest industry standards to ensure you receive a truly tailor-made experience – before, during and after your meeting. Your dedicated event coordinator will consider all your requirements and also deal with the unexpected (latecomers, delays, changes in equipment or meal schedules, etc.) and watch your budget. As a true business 'partner', Meeting at Novotel will also guarantee quality follow-up and help map out your forthcoming events.

4. SOLUTIONS AS INDIVIDUAL AS YOUR BUSINESS

A meeting at Novotel is like no other, because it is devised with your expectations, your objectives and your audience in mind. Pace, atmosphere, the arrangement of the room, break

solutions, group activities – Novotel has the knowledge and skills to offer the best advice and make your meeting an unqualified success. Sumptuous breakfasts to keep you energised all day, innovative banquet menus and in room dining any time. Fresh ideas with classic choices, even professionally balanced nutritional options for those looking for a healthier option.

5. THE IMPORTANCE OF WELL-BEING

For maximum efficiency and success of your working sessions, Meeting at Novotel takes the comfort of all those attending very seriously. From the spacious guest rooms to thoughtful, invigorating breaks and varied, well-balanced meals, at Novotel, the individual's well-being is cared for in order to encourage better performance as a group.



ABOUT NEWCASTLE

Newcastle is situated in the heart of the Hunter Region and is surrounded by a working harbour and stunning coastline with beautiful beaches, an easy two hour drive north from Sydney or less than 30 minutes from the city's airport.

As Australia's second oldest city, Newcastle is rich with unique history and is currently being revitalised while embracing its humble roots. Many of the heritage buildings are being transformed and repurposed into attractions, bars, restaurants and breweries.

The city is vibrant with festivals and events all year round and attracts major sporting events from all over the world.

WHY NEWCASTLE FOR YOUR NEXT EVENT?

Perfectly positioned on one of Australia's most magnificent beaches, Novotel Newcastle Beach offers easy access to Newcastle's CBD and the best of the beachside precinct including chic cafés and restaurants, vibrant bars, excellent shopping and recreational activities.

Three light and bright function and conference rooms with flexible configurations provide an event venue suitable for small, boutique meetings and celebrations or larger conferences and seminars. All rooms have natural light and fresh air flow.

Novotel Newcastle Beach is the ideal destination for conferences, seminars, product launches, cocktail parties, incentive programmes and partner activities.



NOVOTEL NEWCASTLE BEACH

5 King Street

NEWCASTLE BEACH NSW

2300 AUSTRALIA

Tel (+61) 2 4032 3700

Fax (+61) 2 4032 3799

Email H8771@accor.com

BYAIR

Newcastle Airport is located 35 kms from Novotel Newcastle Beach. The hotel can arrange transfers and shuttles if required.

BY ROAD

Located 2 hours' drive north of Sydney via the M1 Pacific Motorway.

PARKING

Secure undercover parking is available at the hotel for overnight guests. A daily charge does apply.

Function guests may also park onsite, however this is subject to availability on the day.



LOCAL ATTRACTIONS AND ACTIVITIES

Newcastle is the ultimate destination to bring your team together. There is so much to see and do.

Just outside the hotel there is a buzz of restaurants, cafes and bars. Newcastle Beach is on our doorstep as are the ocean baths, walking and riding paths, parks, Newcastle Harbour and much more.

SOME FAVOURITES INCLUDE:

Bicycle hire

Golf

Harbour cruises

Whale watching

Beaches and ocean baths

Parks and reserves

Helicopter joyflights

Hang gliding

Theatre and galleries

Kayaking on the harbour

Historical walks

FAVOURITE GROUP ACTIVITIES INCLUDE:

Beach Olympics

The Amazing Race

Please speak to your Events Executive for further information



HOTEL SNAPSHOT

Situated on the magnificent Newcastle coast, Novotel Newcastle Beach is two hours drive from Sydney's CBD and less than 30 minutes drive from Newcastle Airport.

Our friendly Event Coordinators can recommend professional and reliable transport companies to arrange coaches, limousines, helicopters and hire car transfers for your delegates.

Three light and bright function and conference rooms with flexible configurations provide an event venue suitable for either small, boutique meetings and celebrations or larger conferences and seminars. All rooms have natural light and fresh air flow.

ROOM CATEGORIES

Standard rooms
Standard balcony rooms
Superior rooms
Superior harbour view rooms
Family room with dining table
Family room with bath

GUEST SERVICES

Concierge
Laundry and dry cleaning service
24-hour reception

FOOD AND BEVERAGE

Bistro Dalby, indoor and outdoor dining Lobby bar 24-hour in-room dining In-Balance healthy choice menu items

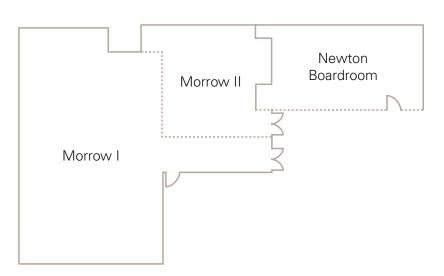
LEISURE FACILITIES

Gymnasium Spa Steam room



CONFERENCE ROOM CAPACITIES

| Room Name | Area (m²) | | Theatre | Boardroom | U-Shape | Classroom | Cocktail | Cabaret | Dance | Banquet |
|------------------|-----------|-----|---------|-----------|---------|-----------|----------|---------|-------|---------|
| Morrow I | 124 | 2.8 | 120 | 30 | 30 | 54 | 140 | 64 | 80 | 100 |
| Morrow II | 41 | 2.8 | 32 | 20 | 18 | 18 | 40 | 24 | - | 30 |
| Morrow I and II | 165 | 2.8 | 150 | _ | _ | 75 | 160 | 96 | 120 | 140 |
| Newton Boardroom | 48 | 2.8 | 30 | 20 | 21 | 24 | 60 | 24 | _ | 40 |





ACCOMMODATION

88 stylish and well-appointed studio guestrooms, all feature a king bed or 2 single beds. All rooms are light and airy with some guestrooms offering a spacious furnished balcony.

GUESTROOM FEATURES & FACILITIES

Spacious, generously proportioned guestrooms Individually controlled air-conditioning

Cable TV

Movies on demand

Alarm/Clock radio

High-speed broadband internet

Writing desk

Tea and coffee making facilities

Mini bar

Iron and ironing board

Hairdryer

In-room safe





DELEGATE PACKAGES

PER PERSON

Full day \$65.00 Half day \$59.50

FOOD OPTIONS

PER PERSON / PER ITEM

Light working breakfast buffet \$25.00 Plated breakfast \$37.00

Little Italy lunch menu \$inc.

Taste of Asia lunch menu \$inc.

Australian Fare lunch menu \$inc.

Working lunch menu 1 \$inc.

Working lunch menu 2 \$inc.

Hamper \$30.00

Canapés from \$17.00

Standard Banquet Menu
3 course alternate menu \$70.00
2 course alternate menu \$60.00
Palate-cleansing sorbet \$4.00

One side dish \$5.00

Two side dishes \$8.00

Australian cheese platter \$8.50

Premium and imported cheese platter \$12.50

Premium Banquet Menu

With sorbet and cheese course 3 course alternate menu \$85.00 With sorbet OR cheese course

2 course alternate menu \$70.00

Light supper platters \$19.00

BEVERAGE PACKAGES

PER PERSON

Silver package

| 1hr \$26 | 2hr \$32 | 3hr \$37 |
|----------|----------|----------|
| 4hr \$44 | 5hr \$48 | |

Gold package

| 1hr \$29 | 2hr \$35 | 3hr \$40 |
|----------|----------|----------|
| 4hr \$47 | 5hr \$51 | |

Platinum package

| 1hr \$33 | 2hr \$39 | 3hr \$46 |
|----------|----------|----------|
| 4hr \$51 | 5hr \$55 | |



FULL DAY CONFERENCE PACKAGE

\$65.00 PER PERSON

HALF DAY CONFERENCE PACKAGE

\$59.50 PER PERSON

INCLUSIONS

Arrival Tea and Coffee

Freshly brewed coffee and a selection of teas on arrival

Morning and Afternoon Tea

Freshly brewed coffee and tea Selected sweet or savoury item

Half day packages exclude either morning tea or afternoon tea

Lunch

Served to your conference room or in Bistro Dalby

Plenary Room Hire

Full day: 8.00am to 5.00pm

Half day: 8.00am to 12.00pm OR

1.00pm to 5.00pm

Minimum numbers for day package are 10 people. Groups of less than 10 people will incur conference room hire charges.

ADDITIONAL INCLUSIONS

Standard audio visual equipment including:

Motorised screen

Non electronic whiteboard

Flipchart with markers and eraser

Notepads, pens, mints, iced water, bowl of whole fruit

UPGRADES

| Double smoked ham and gruyere croissants on arrival | \$4 per person |
|-----------------------------------------------------|---------------------------|
| Orange juice with tea breaks | \$4 per person / break |
| Seasonal sliced fruit platters with tea breaks | \$3 per person / break |
| Bottled water / soft drink | \$3 per person |
| Breakfast on arrival | \$15 per person |
| Tea and coffee station at lunch | \$5 per person |
| BBQ lunch upgrade | \$20 per person |



- BREAKFAST
- BREAKS
- LUNCH BUFFETS

- BANQUET MENUS
- COCKTAIL CANAPÉS
- BEVERAGE PACKAGES & LISTS



LIGHT WORKING BREAKFAST BUFFET

\$25.00 PER PERSON

Minimum 10 people

Seasonal fresh fruit salad

Yoghurt with berries and almond crunch

Bircher muesli cups

Banana bread, mini muffins, croissants and Danishes

Mushroom, tomato and cheese frittata

PLATED BREAKFAST

\$37.00 PER PERSON

Minimum 10 people

Alternate serve of two dishes, add \$5.00 per person

Served to the centre of the table

Seasonal fresh fruit salad

Yoghurt with berries and almond crunch

Banana bread, mini muffins, croissants and Danishes

Served individually

Scrambled eggs with toasted sourdough, streaky bacon and grilled tomato

OR Poached eggs with toasted rye bread, smoked salmon, grilled asparagus, lemon and chive cream fraiche

OR Banana pancakes with lemon mascarpone, toasted almonds and honey



MORNING TEA

Scones with cream and preserves

Friands, orange poppy seed, raspberry almond, chocolate hazelnut (gf)

Muffins, banana and pecan, apple and cinnamon, wholemeal, currant and pumpkin seed

Chocolate macadamia brownie

Slices, salted caramel, date and nut

Fresh baked cookies, cranberry and white chocolate

Chocolate and almond fudge slice (gf)

AFTERNOON TEA

Ham and cheese croissants

Tomato, pesto and bocconcini pizzetta (v)

Poppy seed bagel with cream cheese and sundried tomato (v)

Cocktail quiche, pumpkin pesto, pancetta leek, goat's cheese, caramelised onion and thyme (v)

Spinach and feta rolls (v)

Broccoli, cauliflower and cheese triangles (v)

Chicken and vegetable pies



TASTE OF ASIA

SALADS

Wong bok and crispy noodle salad with sesame dressing (v)

Garden salad with baby gem, radish and tomato (v, gf)

HOT DISHES

Thai green chicken curry

Steamed jasmine rice

DESSERT

Assorted petit cakes

Selection of Australian cheeses, dried fruit and crackers

AUSTRALIAN FARE

SALADS

Quinoa, baby beetroot, spinach and feta salad (v)

Green beans with chickpea, cherry tomato and almonds (v, gf)

Rocket, pear and walnut salad (v, gf)

HOT DISHES

Barramundi fillets with lemon, parsley and capers (gf) Seasonal steamed vegetables

DESSERT

Yoghurt, berry compote and honey crunch pots Fresh fruit salad

LITTLE ITALY

SALADS

Mixed baby leaf

Panzanella salad with balsamic vinaigrette

Roast pumpkin, red onion and couscous salad

HOT DISHES

Roast chicken with lemon and thyme Grilled eggplant, tomato, basil and mozzarella parmigiana (v, gf)

DESSERT

Assorted petit cakes and fresh fruit platter



WORKING LUNCH MENU 1

Freshly filled baguettes and wraps including:

- Grilled marinated vegetables, hummus and rocket
- Roast turkey, cranberry, brie and baby spinach
- Smoked ham, tomato chutney, swiss cheese and mixed leaves

Antipasto platters of cured meats and chargrilled vegetables

Thai chicken salad rice paper rolls (gf)

Crudité of vegetables and Middle Eastern dips (v, gf)

Singapore rice noodles with vegetable (v, gf)

Assorted petit cakes and fresh fruit platter

WORKING LUNCH MENU 2

Freshly filled artisan bread and wraps including:

- Roast pumpkin, rocket pesto and marinated feta
- Grilled chicken, avocado, garlic aioli and baby cos
- Smoked salmon, cream cheese, baby capers and pickled onion

Antipasto platters of cured meats and chargrilled vegetables

Binnorie marinated feta and sundried tomato tarts

Oven roasted sweet potato with olive oil and rosemary salt

Selection of Australian cheeses, dried fruit and crackers Fresh fruit platter

LUNCH UPGRADE OPTIONS

PER PERSON

Soup of the day \$5.00

Roast lamb with rosemary and garlic (gf) \$8.00

Mini ice cream \$4.00



HAMPER

\$30.00 PER PERSON

Grilled chicken salad wrap with bacon and avocado OR Smoked ham salad roll tomato chutney and swiss cheese

Tomato basil salad with olives and bocconcini

Macadamia chocolate brownie

Fresh fruit

Bottle of water, juice or soft drink



Minimum 20 people

1/2 **HOUR***

\$17.00 PER PERSON

Selection of any 2 hot and 2 cold canapés

1 HOUR*

\$23.00 PER PERSON

Selection of any 3 hot and 3 cold canapés

2 HOURS

\$43.50 PER PERSON

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

3 HOURS

\$61.00 PER PERSON

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

*1/2 hour and 1 hour packages available only when booked with dinner function

ADDITIONAL ITEMS

\$4.00 PER PERSON

Additional hot, cold or dessert canapé

\$6.50 PER PERSON

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 (qf)

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

STANDARD BANQUET MENU

PER PERSON

3 COURSE ALTERNATE SERVE - \$70.00

2 COURSE ALTERNATE SERVE - \$60.00

Menus are served with bread rolls and are followed with tea, coffee and petit fours

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



Minimum 30 people

PREMIUM BANQUET MENU

PER PERSON

3 COURSE ALTERNATE -\$85.00 WITH SORBET AND CHEESE COURSE

2 COURSE ALTERNATE -\$70.00 WITH SORBET OR CHEESE COURSE

Menus are served with bread rolls and are followed with tea, coffee and petit fours

ENTRÉE

Seared tuna, wakame and daikon salad, black sesame, wasabi mayonnaise

Terrine of seasonal vegetable, shaved fennel and roquette, crisp sourdough, aged balsamic (v)

Marinated Lamb backstrap, roast capsicum, burghul salad, mint dressing Seared scallops, cauliflower puree,

prosciutto crumb, basil oil

Slow roasted pork belly, baby beetroot, garlic spinach, pale ale

Dashi poached chicken and Balmain bug salad, radish, shitake, sweet ginger dressing

SORBET (CHOOSE ONE)

Lemon, raspberry or green apple

MAIN

Grilled beef fillet, potato rosti, dutch carrots, caramelised eshallot, shiraz jus Braised beef cheek, Paris mash potato, roast beetroot, onion jam

Confit duck Maryland, du puy lentils, pancetta lardons, sautéed kale

Nori wraped salmon, gai lum, shiitake mushroom, ponzu sauce

Corn fed chicken breast, sweet corn, potato and bacon hash, corn puree Gorgonzola, roasted pear and walnut ravioli with parmesan cream (v)

CHEESE COURSE (CHOOSE ONE)

Binnorie brie or Bellingham blue or King Island smoked cheddar Served individually with pear and rosemary paste and toasted sourdough

DESSERT

Hazelnut chocolate tart, caramel sauce, double thick cream

Blueberry and ricotta cheesecake, blueberry compote, vanilla whipped cream

Crème brulee, almond biscotti, strawberry salad

Warm chocolate lava cake, vanilla bean ice cream

Crisp meringue, raspberry sorbet, pistachio crumb

Pecan caramel tart, vanilla bean ice cream, chocolate ganache



LIGHT SUPPER PLATTERS

\$19.00 PER PERSON

Choose two menu items to be served on platters

Additional menu items can be selected \$4.00 per person per item

Antipasto plate of grilled marinated vegetable and cured meats

Mezze platter of Middle Eastern dips and crudites

Mushroom and parmesan arancini with garlic aioli

Sundried tomato and feta tarts

Chefs selection of gourmet sandwiches

Petit cocktail pies

Spinach and feta rolls

Selection of Australian cheeses, dried fruit and crackers



SILVER PACKAGE

1 hour \$26.00 per person
2 hours \$32.00 per person
3 hours \$37.00 per person
4 hours \$44.00 per person
5 hours \$48.00 per person

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

| 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

| 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

Kapuka Sauvignon Blanc OR Tyrrells Semillon

Red

Tyrrells Shiraz

OR Capel Vale 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

Yellowtail Bubbles (200ml) \$9.00 bottle

Bancroft Bridge NV Brut \$30.00 bottle | \$8.00 glass

Veuve D' Argent 750m \$38.00 bottle

Te Hana Brut Rose (750ml) \$44.00 bottle

Innocent Bystander Pink Moscato \$40.00 bottle

CHAMPAGNE

NV Moët ët 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 Kapuka Sauvignon Blanc \$39.00 bottle | \$8.00 glass Opawa Sauvignon Blanc \$48.00 bottle Tyrrells Semillon \$42.00 bottle | \$9.00 glass Bancroft Bridge Chardonnay \$30.00 bottle | \$8.00 glass Pepik Chardonnay \$44.00 bottle | \$9.00 glass Fordwich Verdelho \$42.00 bottle | \$9.00 glass Tar & Roses Pinot Grigio \$45.00 bottle

RED WINE

Bancroft Bridge Shiraz Cabernet \$30.00 bottle | \$8.00 glass Capel Vale Merlot \$40.00 bottle | \$9.00 glass Tyrrells Shiraz \$42.00 bottle | \$9.00 glass Mawson's Vineyard Cabernet Sauvignon \$42.00 bottle | \$9.00 glass Pepik Pinot Noir \$46.00 bottle | \$11.00 glass Brothers in Arms Cutting Edge Cabernet Shiraz \$44.00 bottle



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 and pink grapefruit

BEER

LIGHT BEER

\$5.50 per serve

James Boags Premium Light

CLASSIC BEERS

\$6.00 per bottle

Tooheys New XXXX Gold

CONTEMPORARY BEERS

\$6.00 per serve

Hahn Superdry Tooheys Extra Dry XXXX Summer Bright Lager

CIDER

\$8.00 per serve

Pipsqueak Apple Cider James Squire Orchard Crush Pear Cider

AUSTRALIAN PREMIUM BEERS

\$7.50 per serve

James Boags Premium

CRAFT BEERS

\$8.50 per serve

James Squire 'The Chancer' Golden Ale James Squire 'One Fifty Lashes' Pale Ale James Squire 'Jack of Spades' Porter Little Creatures Pale Ale

INTERNATIONAL PREMIUM BEERS

\$8.50 per serve

Corona

Heineken

Becks

Stella Artois

Guinness



AUDIO VISUAL

Our in-house event staging services provider, Fairchild Multimedia, can assist you with all your audio visual, styling and webcasting requirements and upon request can work with you to determine your specific requirements and equipment needs.

Fairchild Multimedia has a service offering that combines technical, styling and digital event media. From audio visual, lighting, technical production management and styling, theming, set design, screen content through to live and on-demand webcasting. With a reputation for seamlessly delivering engaging event experiences Fairchild Multimedia is your onsite, trusted event partner.

ONSITE MANAGER CONTACT DETAILS

Audio Visual and Event Services Co-Ordinator Fairchild Multimedia Novotel Newcastle Beach

Fairchild Multimedia – "impress your audience"

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NEWCASTLE BEACH