

HOST YOUR  
CHRISTMAS  
PARTY AT  
NOVOTEL  
NEWCASTLE  
BEACH



# PACKAGES OVERVIEW



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

## EXPRESS CHRISTMAS

Cheese & Antipasto platters on arrival  
Variety of hot food platters  
3 hour venue hire  
Christmas decorations  
Christmas bon bons  
Sound system for music  
Outdoor courtyard option  
**\$35 PER PERSON**

## 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  
**\$45 PER PERSON**

## COCKTAIL PACKAGE

8 hot & cold canapé items  
2 substantial canapé items  
3 hour Silver Beverage Package  
4 hour venue hire  
Christmas decorations  
Christmas bon bons  
Sound system for music  
**\$75 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  
**\$95 PER PERSON**

## DELUXE PACKAGE

Traditional Christmas buffet or 3 course alternate serve menu  
4 hour Silver Beverage Package  
5 hour venue hire  
Chair covers & sash  
Christmas decorations  
Christmas bon bons & centrepieces  
Sound system for music  
Lucky door prize  
**\$115 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.

---

## UPGRADES

### SILVER BEVERAGE PACKAGE

Add an additional hour to your Silver Beverage Package for \$7 per person per hour

### GOLD BEVERAGE PACKAGE

Add \$3 per person for Cocktail/ Banquet Package  
Add \$5 per person for Deluxe Package

### PLATINUM BEVERAGE PACKAGE

Add \$8 per person for Cocktail/ Banquet Package  
Add \$10 per person for Deluxe Package

### PACKAGE UPGRADES (POA)

Decorated Candy Buffet  
Professional DJ  
Live Entertainment  
Selfie Station/Photo Booth  
Cheese & Port Station  
Games Station

## EXPRESS CHRISTMAS

**\$35**  
PER PERSON

### ON ARRIVAL

Selection of Australian Cheeses, dried fruit & crackers  
Antipasto plate of grilled marinated vegetable and cured meats

### SELECTION OF 4 OF THE FOLLOWING PLATTERS:

Mushroom and parmesan arancini with garlic aioli  
Sundried tomato & feta tarts  
Petit cocktail pies  
Spinach & feta rolls  
House lamb & halloumi sausage rolls  
Sweet potato fries with aioli  
Salt & pepper squid  
Crispy panko prawns

### BEVERAGES

Beverages on consumption (additional)

*Minimum 15 people*



## CHRISTMAS HIGH TEA PACKAGE

**\$45**  
PER PERSON

### SWEET

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

### SAVOURY

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

### PETIT SANDWICHES

Turkey, cranberry, brie  
Classic egg, lettuce, aioli  
Smoked salmon, red onion, capers

### BEVERAGES

1 glass of house sparkling (included)

*Minimum 15 people*



## COCKTAIL PACKAGE

**\$75**  
PER PERSON

*Select 3 hot, 3 cold, 2 dessert  
& 2 substantial canape items*

### COLD

Sundried tomato and goat cheese tartlet  
BBQ peking duck and Asian herb salad  
King fish ceviche, lime, avocado on crisp tortilla  
Selection of house made sushi, wasabi and soy  
Pork belly with pineapple chilli salsa

### HOT

Rosemary Lamb fillet, roasted pumpkin dip  
Panko crusted king prawns, lemon aioli  
Chicken tikka with cucumber, mint riata  
Forest mushroom arancini, rocket pesto aioli  
Braised beef cheek ragout, caramelized onion tartlet  
Roast pumpkin, creamed leek and feta tartlet

### SUBSTANTIAL

Chicken Mie Goreng Indonesian stir fried noodle box  
BBQ pork belly tortillas, avocado, mexican salsa  
Mushroom risotto, truffle oil, grana padano  
Pulled pork slider, red cabbage & apple slaw  
Mini Waygu burgers, gruyere, pickled gherkins

### DESSERT

Mini Frangelico crème brulee  
Chocolate, hazelnut ganache tart  
Warm chocolate macadamia brownie  
Mini white chocolate mousse cup  
Strawberries and cream tartlet

### BEVERAGES

3 hour Silver Beverage Package

*Minimum 20 people*



## BANQUET PACKAGE

**\$95**  
PER PERSON



*Select 2 entrée, & 2 main or  
2 main & 2 dessert served alternately*

### ENTRÉE

Seared king prawn, pico de gallo, avocado tian, lemon oil  
Wood smoked chicken, witlof, black grape and walnut salad,  
white balsamic vinaigrette  
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  
Grilled lamb rump, sweet potato puree, beans, rosemary jus  
Seared pork cutlet, apple and red cabbage compote,  
sautéed kipfler, calvados reduction  
Pan fried barramundi, roast fennel, cavolo nero, salsa Verde

### DESSERT

Christmas pudding with vanilla crème anglaise  
Coconut panna cotta, mango compote, toasted  
pistachio nut  
Pavlova, soft whipped cream, fresh fruit and summer  
berries  
Chocolate crème brulee, almond biscotti  
Strawberry salad

### BEVERAGES

3 hour Silver Beverage Package

*Minimum 20 people*

## DELUXE PACKAGE

**\$115**

PER PERSON

Select Buffet or 3 Course (based on Banquet Menu on previous page)

### BUFFET MENU

Ciabatta rolls

Turkey breast, apricot hazelnut stuffing, cranberry sauce

Mustard and thyme crusted beef sirloin, red wine jus

Baked barramundi fillets, chilli, ginger and soy marinade

Honey and clove glaze wood smoked leg ham

Rosemary roasted chat potato

Oven baked butternut pumpkin

Fresh steamed garden vegetables

Fresh Australian prawns, lemon and cocktail sauce

Atlantic smoked salmon, fennel salad, lemon oil

Tomato, bocconcini and basil

Rocket, pear and walnut

Mixed garden leaf

Pavlova, soft whipped cream, fresh fruit and summer berries

Steamed Christmas pudding with brandy crème anglaise

Selection of gourmet petit gateau

Honeycomb parfait, blueberry salad & chocolate crumb

Selection of Australian cheeses, dried fruit and crackers

### BEVERAGES

4 hour Silver Beverage Package

*Minimum 20 people*

## BEVERAGE PACKAGES



### SILVER PACKAGE

Tooheys Extra Dry

James Boag's Premium Light

Bancroft Bridge NV Brut Sparkling

Bancroft Bridge Semillon Sauvignon Blanc or

Bancroft Bridge Chardonnay

Bancroft Bridge Shiraz Cabernet

Soft drinks, orange juice, iced water

### GOLD PACKAGE

Tooheys Extra Dry

James Boag's Premium Lager

James Boag's Premium Light

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

Soft drinks, orange juice, iced water

### PLATINUM PACKAGE

Tooheys Extra Dry

Little Creatures Pale Ale

James Boag's Premium Lager

Pipsqueak Apple Cider

James Boag's Premium Light

Veuve Ambal Blanc de Blancs Brut

3 Tales Sauvignon Blanc or Tyrrells Semillon

Tyrrells Shiraz or Tatachilla Merlot

Soft drinks, orange juice, iced water





  
**NOVOTEL**  
HOTELS & RESORTS  
NEWCASTLE BEACH

[www.novotelnewcastlebeach.com.au](http://www.novotelnewcastlebeach.com.au)  
[events.novotelnewcastlebeach@accor.com](mailto:events.novotelnewcastlebeach@accor.com)  
02 4032 3703