



WEDDINGS  
AT NOVOTEL

  
**NOVOTEL**  
HOTELS & RESORTS  
NEWCASTLE BEACH

And they lived happily ever after...





Image by CNJ Photography



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Novotel Newcastle Beach is the perfect venue to celebrate a marriage or any special occasion. Our beautifully appointed function room caters for groups of up to 100 guests seated and 140 guests for a Cocktail Reception.

A large, modern event space with large windows, gold chairs, and a white canopy. The room is filled with gold chairs with white cushions, arranged in rows. A white canopy with a floral arrangement is visible in the background. The floor is covered with a patterned carpet and scattered gold confetti. The overall atmosphere is warm and elegant.

# ABOUT US



Novotel Newcastle Beach is perfectly positioned in a beachside precinct. The hotel offers 88 stylish, well appointed guestrooms with contemporary furnishings, modern-chic design reception room, delicious menus and of course Novotel's signature superior service.

For the perfect wedding, our dedicated team of event coordinators will ensure a memorable occasion for the bride and groom, wedding party and guests.



Novotel Newcastle Beach is surrounded by spectacular outdoor ceremony locations including King Edward Park, Newcastle Baths and Civic Public Fountain.

There are also many churches close to the hotel and neighbouring suburbs.

The Morrow Room is the ideal venue for weddings of all styles. Located on the second level of the hotel, the floor-to-ceiling windows offer exceptional Northern views across the harbour headlands, Stockton Beach and beyond. Whether you are planning a small casual luncheon wedding or a great formal affair, this flexible space is perfect.







# PACKAGES

**Essential Package** \$99\* per person

**Classic Package** \$115\* per person

**Elegance Package** \$135\* per person

Our wedding packages have been designed to cater for a variety of function styles and personal tastes. However, we understand that one size does not fit all so please discuss your individual requirements with us so we can tailor a package to suit you.

\*All package prices based on minimum 50 guests.



## Essential Package \$99 per person

½ hour pre dinner drinks including  
selection as listed below:

½ hour chefs choice canapés — 2  
hot and 2 cold

Your choice of a custom made 3  
course menu selected from the  
essentials menu – (set entrée,  
alternate main, set dessert)

5 hour essential beverage package

Slicing of wedding cake, served on  
platters with tea and coffee

Function room hire for 5 hours  
(6.30pm – 11.30pm)

White skirted bridal table, cake  
table and present table

Parquetry dance floor

Menu tasting (2 dishes per course)  
for bride and groom

Complimentary overnight  
accommodation on the night of  
the reception for bride and groom,  
breakfast in the restaurant and car  
parking

Complimentary theming and  
service extras (see Additions)

## Classic Package \$115 per person

½ hour pre dinner drinks including  
selection as listed below

½ hour your choice canapés — 3  
hot and 3 cold

Your choice of a custom made  
alternate serve menu from 3 course  
classic menu, sumptuous wedding  
buffet or stand up cocktail menu

5 hour classic beverage package

Slicing of wedding cake, served on  
platters with tea and coffee

Function room hire for 5 hours  
(6.30pm – 11.30pm)

White skirted bridal table, cake  
table and present table

Parquetry dance floor

Menu tasting (2 dishes per course)  
for bride and groom

Complimentary overnight  
accommodation on the night of  
the reception for bride and groom,  
breakfast in the restaurant and car  
parking

Complimentary theming and  
service extras (see Additions)





## Elegance Package \$135 per person

½ hour pre dinner drinks including selection as listed below

½ hour your selection of canapés – 4 hot and 4 cold

Your choice of a custom made 3 course alternate serve menu from premium reception menu, sumptuous wedding buffet or stand up cocktail menu

5 hour elegance beverage package

Slicing of wedding cake, served on platters with tea and coffee

Function room hire for 5 hours (6.30pm – 11.30pm)

White chair covers with your choice of coloured satin or organza sash

White skirted bridal table, cake table and present table

Parquetry dance floor

Menu tasting (2 dishes per course) for bride and groom

Complimentary overnight accommodation on the night of the reception for bride and groom, including sparkling wine, chocolate dipped strawberries, breakfast in the restaurant and car parking

Complimentary theming and service extras (see Additions)





# ADDITIONS

## Complimentary Theming

In addition to all of the inclusions outlined in your package, we are delighted to provide the following items and services on request at no extra charge:

Hotel table centrepieces

Hotel gift and cake table decorations

Easel and frame

Lectern (no microphone)

Placement of bonbonniere and placecards

## Additional Services

### Before the Wedding

Accommodation room for bridal party to get ready

– **POA**

Bridal party lunch platters from **\$30 per person**

### Reception

Cake bagging **\$5 per person**

Lectern, microphone and iPod connection approx **\$200**

DJ – **\$600 for 5 hours**

Candy buffet from **\$500**

Candy buffet setup (no lollies included) from **\$150**

4 hour photobooth from **\$1200**



# MENUS

Pre Function Canapés

Essential 3 Course Menu

Classic & Elegance 3 Course Menu

Buffet Menu (Classic & Elegance)

Cocktail Reception Menu (Classic & Elegance)

Additional Options

Menus are seasonal and subject to change without notice.





## Pre Function Canapés

Our wedding packages include a selection of canapés to be served during your pre dinner drinks service Please refer to your package inclusions for details.

## 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)

(v) Vegetarian

(gf) gluten free

## 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)

(v) Vegetarian

(gf) gluten free





## Essential 3 Course Menu

Essential Package: Please choose one entrée, two mains and one dessert.

### 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 fraîche sunflower granola (v)

(v) Vegetarian





## 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

(v) Vegetarian

## 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



## Classic & Elegance

### 3 Course Reception Menu

Please choose two entrées,  
two mains, and two desserts

## 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

(v) Vegetarian





## 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 wrapped 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)

(v) Vegetarian



## 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









## Buffet Menu Classic & Elegance

### 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

Parmesan and sage dauphinoise potatoes

Steamed sweet corn, sea salt flakes

Green beans with toasted almonds

### Dessert

Seasonal fruit platter

Individual Pavlova, mixed berry compote and vanilla  
cream

Assorted petit cakes

Cheese platter with served with quince paste, dried fruit  
and crackers

## Cocktail Reception Menu

Served for 3 hours

### Cold Canapes

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 Canapes

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 Canapes

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

Passionfruit cheese cake

(v) Vegetarian

(gf) gluten free





## Additional Options

Wedding cake served as dessert  
(instead of dessert course)  
(take \$5 off any package price)

Children's package (kids main,  
icecream, soft drink/juice)  
(\$35 per child)

Children's package including  
chair cover (\$43 per child)

Teenager's package

- Essential (\$74 per teen)
- Classic (\$87 per teen)
- Elegance (\$101 per teen)

Palate-cleansing sorbet (\$4 per person)

Chefs Choice side dishes:

- one side (\$5 per person)
- two sides (\$8 per person)

Cheese course (served as platters to the  
tables). Served with quince paste, fresh  
pear and lavosh

Australian cheese (\$8.50 per person)

Premium and imported cheese  
(\$12.50 per person)





# BEVERAGES

## Essential Package

### **½ hour pre dinner drinks plus 5 hour package**

Tooheys New

James Boag's Premium Light

Bancroft Bridge NV Brut Sparkling

Bancroft Bridge Chardonnay or

Bancroft Bridge Semillon  
Sauvignon Blanc

Bancroft Bridge Shiraz Cabernet

Soft drinks and orange juice

## Classic Package

### **½ hour pre dinner drinks plus 5 hour package**

Tooheys Extra Dry

James Boags Premium Lager

James Boags 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 and sparkling  
mineral water





## Elegance Package

**½ hour pre dinner drinks plus 5  
hour package**

Tooheys Extra Dry

Little Creatures Pale Ale

James Boags Premium Lager

James Boags Premium Light

Veuve Ambal Blanc de Blancs Brut

Drift Sauvignon Blanc or

Tyrrell's Semillon

Sticks Pinot Noir or Tyrrell's Shiraz

Soft drinks, orange juice and  
sparkling mineral water

## Upgrades & Additions

Cocktails from **\$15 per glass**

Dessert wines and ports from **\$8.50  
per glass**

Standard Spirits

**\$12 per person per hour**

Starting during reception only, not  
pre-dinner drinks

Pipsqueak Apple Cider can be  
swapped with any beer on the  
classic and elegance packages.

Sparkling Pink Moscato can be  
swapped with the Sparkling Wine on  
the classic and elegance packages.

A romantic dinner table setting with a white tablecloth. In the center is a tall, ornate crystal chalice. To the left are several glasses and a small lit candle in a glass holder. To the right is a large bouquet of white flowers. The background shows a blurred chair and wall.

# SUPPLIERS

We can assist with wedding suppliers who will help ensure your special day is perfect

Entertainment, bands, DJ

Wedding cake

Florist

Photographer

Additional table design

Transportation

Hair and make-up artist

Accommodation onsite for bridal party, family, friends and guests

Honeymoon accommodation options at over 4000 AccorHotels & Resorts, internationally.





A photograph of a modern, multi-story building at dusk. The building features a mix of concrete, glass, and wood paneling. The ground floor has large glass windows and doors, revealing an interior with warm lighting. Upper floors have balconies with glass railings. The sky is a soft purple and blue. The word "ACCOMMODATION" is overlaid in white capital letters.

# ACCOMMODATION

## Discount for Wedding Guests

Novotel Newcastle Beach offers your friends and family a 10% discount off the best unrestricted accommodation rates for their stay during your wedding. For more details on our luxuriously appointed rooms please speak to your friendly wedding coordinator.



The background of the page features two pillows. On the left is a pillow with horizontal stripes in white and a dark purple or blue color. It has three visible wooden buttons along its edge. On the right is a solid orange pillow with four visible wooden buttons. The text 'FAQ' is centered over the orange pillow.

# FAQ

**When can I come and see the function rooms?**

We would be more than happy to meet with you and show you the hotel function rooms and facilities. Appointments are highly recommended to ensure availability to view the rooms.

**Do you tentatively hold function space?**

We would be more than happy to hold the reception room for you for one week while you make your final decision.

**Do you have minimum spends or minimum numbers?**

Our reception packages are based on a minimum of 50 adult guests. Should your final guest numbers fall below 50 guests

some package inclusions will be altered and a room hire fee would apply.

**What are the deposit & payment arrangements?**

Once you advise that you wish to confirm with us, we will send you a custom wedding contract. A signed copy of this, along with a \$1,000.00 initial deposit is due within 14 days to secure your booking. Another payment will be due midway between booking and the wedding, with the final payment due two weeks before the wedding (based on final numbers).

**What beverages can I have?**

Beverages included will be those confirmed in your reception package. However, you can

certainly upgrade your beverage package inclusions or swap to alternate selections.

We would be more than happy to provide an indicative cost should this be of interest. Should you require spirits to be available for the event, these may be purchased by your guests on a cash bar basis or charged to your master account on consumption. BYO beverages are not permitted.

**Do you have an area for wedding ceremonies on-site?**

We do not have an area available for wedding ceremonies; however we do have space to use as a wet weather back up if required. This would be the dance floor area in your reception room. An additional room hire fee may apply.

**What time will the room be available for set up?**

Access times for set up of your reception are not able to be confirmed until one week prior to the reception date. Please note the room may be booked for another function during the day with sufficient time allowed for hotel staff and suppliers to set the room for your function.





## Contact Us

5 King Street, Newcastle NSW 2300

02 4032 3700

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