

SOCIAL EVENTS  
AT NOVOTEL  
NEWCASTLE BEACH

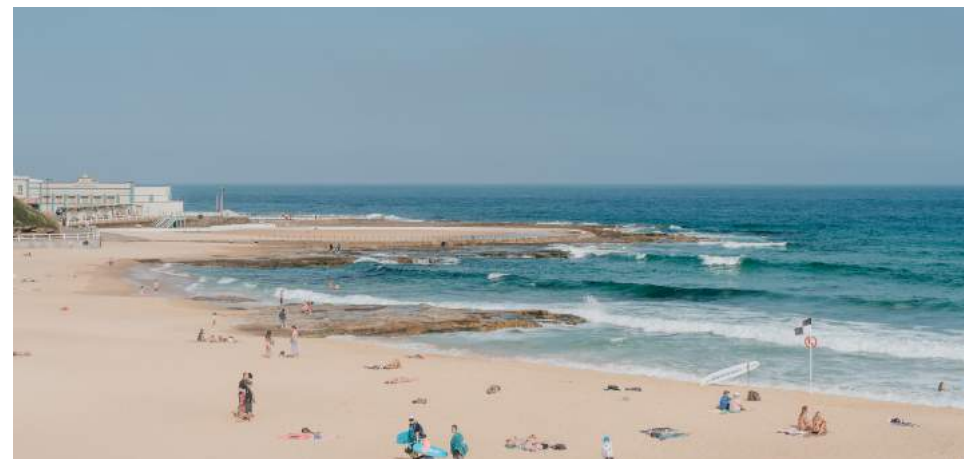




## DESTINATION AND OVERVIEW

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 high teas. Our dedicated and experienced event coordinators makes the entire process a seamless experience.



### NOVOTEL NEWCASTLE BEACH

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### 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 Pacific Motorway



A vibrant photograph of a group of six young adults celebrating a birthday. In the center, a man holds a chocolate cake with a single candle shaped like the number '30'. To his left, a woman holds a green balloon and a blue gift box. To his right, another woman has her arms raised in excitement. The group is surrounded by a shower of colorful confetti. In the background, a woman holds up a green bottle, and a red gift box is visible in the top right corner. The overall atmosphere is joyful and festive.

## SOCIAL EVENTS





### 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.

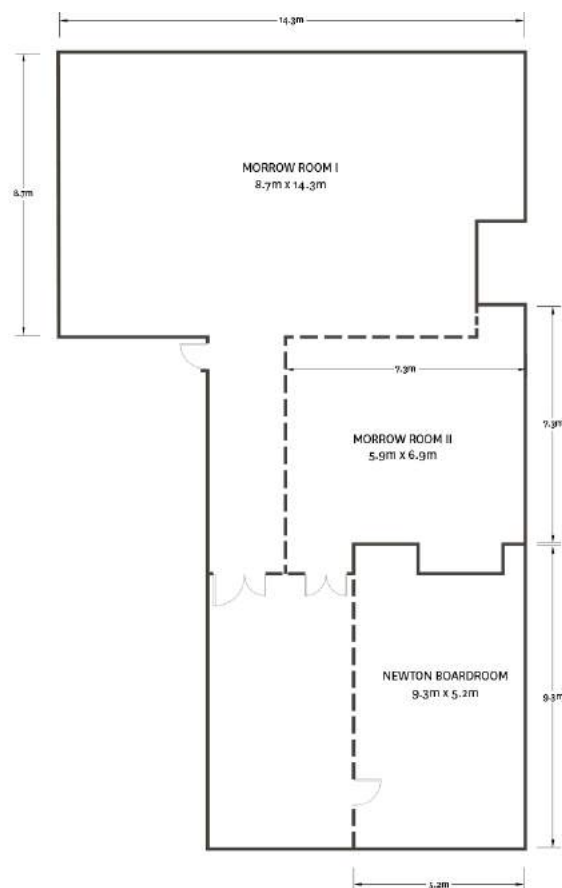
Choose from one of our three flexible function spaces, select a menu (or mix and match your own), choose a beverage package and any of our other added extras to ensure your event is unique and perfect for you, all while ensuring you stay within your budget.



<b>SPACES</b>	<b>4</b>
Newton Boardroom	
Morrow I	
Morrow II	
<b>MENU OPTIONS</b>	<b>6</b>
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## SPACES



## CAPACITY

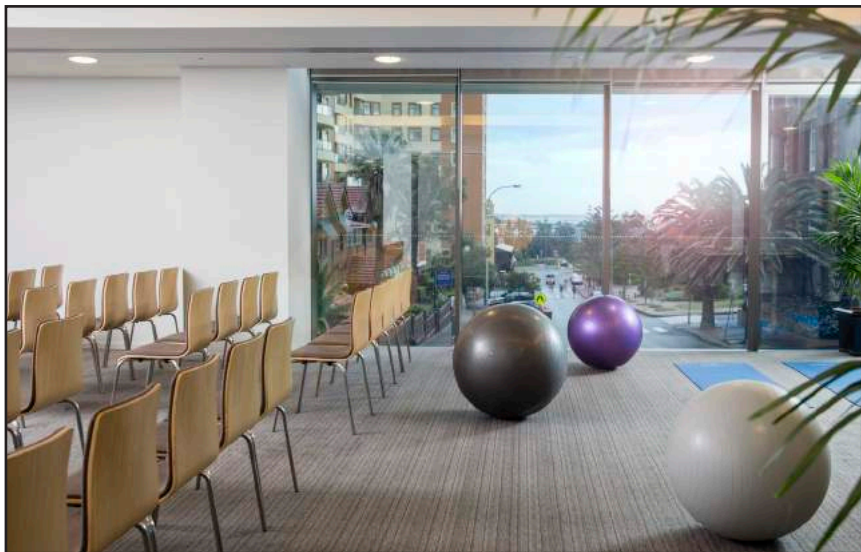
Our function facilities are spacious, customisable and flexible. Wow your guests with floor-to-ceiling windows in all rooms offering stunning photographic backdrops.

Room	Banquet	Cocktail	Surface (M <sup>2</sup> )
<b>Morrow I</b>	100	100	125
<b>Morrow II</b>	30	30	41
<b>Newton Boardroom</b>	40	30	48
<b>Morrow Combined</b>	140	150	166



NEWTON BOARDROOM





MORROW I



MORROW II



MORROW I



MORROW COMBINED



A detailed view of a gourmet charcuterie board. The board is a long wooden plank filled with an assortment of foods. In the center, there are two large wedges of cheese: one is a creamy white cheese with blue veins, and the other is a lighter, more uniform cheese. Surrounding the cheese are clusters of red and green grapes, several fresh strawberries, and small pieces of yellow and orange cheese. To the right of the board, a silver metal bucket is filled with long, thin breadsticks. Behind the board, a black tray holds a large stack of round, golden-brown crackers. In the foreground, a silver bowl is filled with thick, triangular slices of watermelon. Another silver bowl in the background contains a mix of nuts. The entire setup is on a dark surface, with a bright window in the background creating a soft, natural light.

## **MENU OPTIONS**



## GRAZING TABLE

### GRAZING TABLE- \$35 PER PERSON

Minimum 15 people

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





## HIGH TEA MENU

\$40 PER PERSON

### SWEETS TIER 1

Classic banoffee Pie Tart

House made lemon drizzle cake

Passionfruit curd tartlet topped w/ mango & passionfruit salsa

House made rocky road

### TIER 2

Warm house made scones served with chantilly cream & strawberry jam

- Almond milk scones

- Date scones

### TIER 3

Coronation Chicken on toasted sourdough

Egg, mayonaise & lettuce finger sandwiches

Smoked salmon & cream cheese blini

Freshly cooked mushroom ragout & goats cheese frittata

### COFFEE & TEA

Nespresso Coffee

Brilliant Breakfast

The Original Earl Grey

Rose with French Vanilla

Pure Peppermint

Ceylon Young Hyson Green tea

Pure Chamomile Flowers



## HIGH TEA





## CANAPÉ PACKAGES

### 2 HOUR- \$43.50 PER PERSON

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

### 3 HOUR- \$61 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 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 per canape package





# 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 with served with quince paste, dried fruit and crackers

Menu is served with bread rolls and are followed with tea, coffee and almond biscotti

\*Minimum 30 people





## BANQUET MENU

### 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 are followed with tea, coffee and almond biscotti.

#### 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)



#### 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 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

. \*Minimum 20 people



A close-up photograph of three champagne flutes filled with sparkling wine. The glasses are positioned diagonally from the bottom left towards the top right. The liquid is golden with visible effervescence. The background is dark with out-of-focus lights creating a bokeh effect. A semi-transparent grey circle is overlaid on the left side of the image.

## 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

#### *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

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

#### *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

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

#### *Sparkling*

Veuve D'Argent Sparkling

#### *White*

3 Tales Sauvignon Blanc  
OR Tyrrells Semillon

#### *Red*

Tyrrells Shiraz

OR Tatachilla 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



# BEVERAGES ON CONSUMPTION

## SPARKLING

Yarra Burn Premium Cuvee Brut (200ml) \$10.00 bottle  
 Bancroft Bridge NV Brut \$30.00 bottle | \$8.00 glass  
 Veuve Ambal Blanc de Blancs Brut \$42.00 bottle  
 Innocent Bystander Pink Moscato \$40.00 bottle  
 Chandon Brut Rose (750ml) \$56.00 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  
 \$30.00 bottle | \$8.00 glass  
 3 Tales Sauvignon Blanc \$36.00 bottle | \$8.00 glass  
 Opawa Sauvignon Blanc \$48.00 bottle  
 Tyrrells Semillon \$45.00 bottle | \$10.00 glass  
 Bancroft Bridge Chardonnay \$30.00 bottle | \$8.00 glass  
 Black Cottage Chardonnay \$45.00 bottle | \$10.00 glass  
 Fordwich Verdelho \$40.00 bottle | \$9.00 glass  
 Tar & Roses Pinot Grigio \$45.00 bottle  
 Keith Tulloch 'Per Diem' Pinot Gris \$42.00 bottle

## RED WINE

Bancroft Bridge Shiraz Cabernet  
 \$30.00 bottle | \$8.00 glass  
 Tatachilla Merlot \$45.00 bottle | \$10.00 glass  
 Tyrrells Shiraz \$45.00 bottle | \$10.00 glass  
 Crabtree Hilltop Cabernet Sauvignon \$48.00 bottle | \$11.00 glass  
 Mawson's Cabernet Sauvignon \$42.00 bottle | \$9.00 glass  
 Sticks Pinot Noir \$48.00 bottle | \$11.00 glass  
 Brothers in Arms Cutting Edge Cabernet Shiraz \$44.00 bottle  
 Margan Shiraz \$50.00 bottle  
 Edwards Cabernet Merlot Malbec \$52.00 bottle

## BEER

### LIGHT BEER

\$7.00 per bottle  
 James Boags Premium Light

### CLASSIC BEERS

\$7.50 per bottle  
 Tooheys New  
 XXXX Gold

### CONTEMPORARY BEERS

\$8.00 per bottle  
 Hahn Superdry  
 Tooheys Extra Dry  
 XXXX Summer Bright Lager

### CIDER

\$9.00 per bottle  
 Pipsqueak Apple Cider  
 James Squire Orchard Crush Pear Cider

### AUSTRALIAN PREMIUM BEERS

\$8.50 per bottle  
 James Boags Premium

### CRAFT BEERS

\$9.00 per bottle  
 James Squire 'The Chancer' Golden Ale  
 James Squire 'One Fifty Lashes' Pale Ale  
 James Squire 'Jack of Spades' Porter  
 Little Creatures Pale Ale \$9.50

### LOCAL BEERS

\$8.00 per bottle  
 Paddo Pale Ale  
 Glamarama Ale  
 Sydney Cider  
 Agave Ginger Cider

### INTERNATIONAL PREMIUM BEERS

\$9.50 per bottle  
 Kirin  
 Heineken  
 Birra Moretti  
 Stein Lager

## 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, guava nectar &  
 pink grapefruit





## ADD-ONS

### FOOD

**Grazing Platter**- \$120 per platter

- Suitable for up to 6 people
- Includes a selection of deli meats, 4 types of cheeses, anti-pasto vegetables & a variety of dips & crackers

#### **Canapes-**

- 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

**Doughnut Wall**- \$4.50 per person. Minimum 15 people.

**Candy Buffet**- From \$8 per person

### DRINKS

**Cocktails**- From \$16 per person

**Mocktails**- From \$8 per person

### MUSIC

**DJ** - From \$650 for 4 hours

### AV

- Lectern & microphone for speeches - \$159
- Data projector & screen for slide-show presentations - \$150

### ROOM DECORATIONS

**Chair covers & sash** - \$6 per chair

#### **Complementary theming options-**

- Table runners
- selfie station
- Dancefloor
- Rose gold centre pieces
- Black easel
- Birdcages
- Candelabras
- Votives & mirror bases







NEWCASTLE BEACH