

NOVOTEL
NEWCASTLE BEACH



INBALANCEMEETINGS
AT NOVOTEL



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 families, couples and business travellers. Shopping precincts, art galleries and picturesque coastal walks are also only a moment's walk away.

The contemporary hotel rooms are all designed with spaciousness and easy living in mind. Many of the rooms also offer magnificent views of Australia's east coast that make staying at Novotel Newcastle Beach a dream.

The hotel's modern dining restaurant, Bistro Dalby, offers a contemporary Australian menu that tempts taste buds with local and seasonal dishes. With a fully equipped bar, indoor and alfresco dining options and a relaxed atmosphere, it is the perfect place to catch up with friends or colleagues.

Novotel Newcastle Beach offers three flexible function rooms all with natural light. The rooms can accommodate large conferences and smaller boutique events and a dedicated events coordinator makes the entire process a seamless experience.

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

NOVOTEL NEWCASTLE BEACH

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GUEST ROOMS

OUR INTENT

A place for people to meet, focus their energy and create moments of impact to achieve great meeting outcomes.

MISSION STATEMENT

For every guest to leave a Novotel feeling calm, grounded, clear-headed and motivated. In our words they are balanced.

INBALANCE MEETINGS AT NOVOTEL

INBALANCE MEETINGS SIGNATURES



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PLAN AND CONNECT

We understand that clients are often searching for new, unique venues that offer something different from the standard room set up. We know the ideals you could be looking to cultivate: inventiveness, creativity, connection.

Designed to help foster these ideals, InBalance Meetings provides a comfortable, flexible space that can adapt to almost any type of meeting.

All meeting rooms feature floor-to-ceiling windows allowing ample natural light to promote balance with the outside world.



THE INBALANCE MEETING ROOM FEATURES THE FOLLOWING:

- White boards and flip charts to capture ideas to support the brainstorming and problem solving process (included in conference package or can be hired)
- Fitballs to facilitate a relaxed environment and as props for the timeout sessions
- Yoga mats to stretch during your meeting
- Refreshment Station featuring fruit infused water, apples and muesli bars to ensure delegates stay hydrated and alert (included in conference packages)

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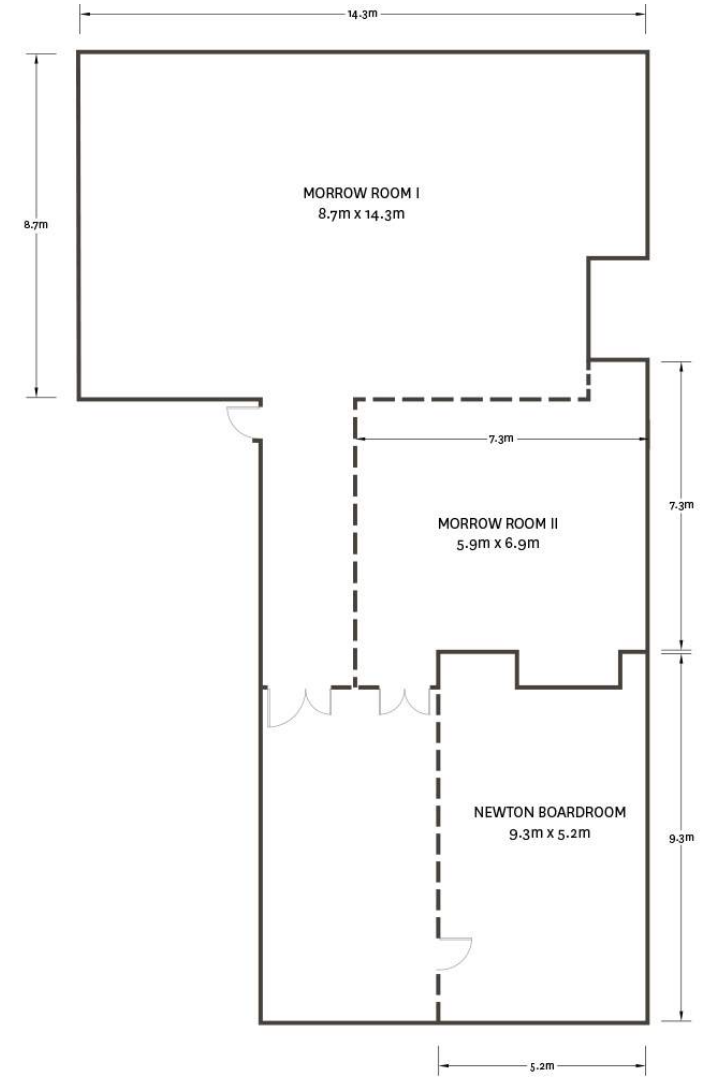
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GUEST ROOMS

FLOOR PLANS & CAPACITIES



Room Name	min Capacity	Height (m)	Area(m ²)	U-Shape	Classroom	Boardroom	Theatre	Cocktail	Banquet	Cabaret
Morrow I	30	2.8	125	30	54	30	120	100	100	64
Morrow II	10	2.8	41	15	15	14	30	30	30	24
Newton Boardroom	10	2.8	48	21	24	20	30	30	40	24
Morrow Combined	50	2.8	166	NA	75	NA	150	160	140	96
Bistro Dalby Inside	NA	4.5	65	NA	NA	NA	NA	80	60	NA
Bistro Dalby Outside	NA	NA	121	NA	NA	NA	NA	160	60	NA



MORROW ROOM I



MORROW ROOM I



NEWTON BOARDROOM



MORROW ROOM II



TIME OUT ACTIVITIES

PEAK PERFORMANCE MEETINGS & EVENTS

Novotel InBalance provides the ideal setting for a high performance health and wellbeing conference experience. Clients can choose to incorporate nutritional content, high energy time out activities and team building experiences to forge a greater connection and collaboration between meeting participants.

MEDITAINMENT

The ability to clear the mind to focus on the task ahead is something successful people have known for generations.

We can take you there with Meditainment, a 20 minute audio-visual relaxation experience using multi-sensory techniques to clear the mind so you focus on the meeting agenda.

YOGA STRETCH WITH MINDFULNESS

Head to toe is a virtual 12 minute yoga stretch, a low impact routine that can be done in business attire.

TAKE A WALK

InBalance local area maps give you options for a 20 minute walk or run to revive the senses, relieve stress and get the creative juices flowing again.

COMPLIMENTARY
CONFERENCE
PACKAGE
ACTIVITIES

HEALTH AND WELLBEING

ADDITIONAL OPTIONS- PRICED SEPARATELY

ACTIVITIES

- Newcastle Scramble – Teams explore the Newcastle CBD and city beaches solving clues, collecting scavenger items and capturing team photos aiming to outscore their opponents.
- Amazing Race – An action packed 3 hour adventure that takes teams across Newcastle as they compete to complete all the roadblock challenges and arrive to the finish location.
- Beach Olympics – Healthy competition with sand between your toes as teams face off in a series of mild team based sporting challenges.

WORKSHOPS

- Stretching Guy- this is a 1.5 hour interactive session design to be a combination of information and also practical stretching, yoga and meditation practise. Fun and also very informative. Indoors or out.
- Team Energy Balance- this session is designed to be an investigation into the energy balance and functionality levels of the team. Investigate the impact of individual behaviours that combine to affect the collective team energy.
- Nutrition workshop- learn the basics and the extremes of nutrition in our lives. Session can be shaped to be specific to your team and their needs.

Novotel Wellness Ambassador Sally Fitzgibbons



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INBALANCE PACKAGES

HALF DAY CONFERENCE PACKAGE

FROM \$60.00 PER PERSON

FULL DAY CONFERENCE PACKAGE

FROM \$68.00 PER PERSON



Conference packages include:

- Note pads, pens, iced water, mints
- Up to 2 timeout activities
- Morning and afternoon tea (half day package excludes either morning or afternoon tea)
- Nurture yourself buffet with orange juice and fruit flavoured waters
- Refreshment Station with apples, fruit flavoured waters and muesli bars
- Plenary Room Hire (as per timings and minimum numbers below)
- Whiteboard & flip chart

Full day: 8:00am to 5:00pm

Half day: 8:00am to 12:00pm OR 1:00pm to 5:00pm

Minimum numbers for day packages apply:

10 people in Morrow II and Newton Boardroom

30 people in Morrow I Room

50 people in Morrow Room

BREAKS

Chef's daily rotation of morning and afternoon tea including 1 item per break from the following menu accompanied by seasonal sliced fruit platter, Nespresso pod coffee and selection of teas:

- Banana and walnut muffins
- Mixed Berry Friands
- Dark Chocolate & Macadamia Brownie
- Vanilla slice
- Muesli Slice
- Moroccan Lamb Pies
- Baby Tomato & Olive Tart
- Spinach & Ricotta Roll
- Chicken & Leek Pie
- Ham & Cheese Croissants

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INBALANCE PACKAGES

NURTURE YOURSELF BUFFET

Minimum 15 people

All menus served with orange juice and fruit flavoured iced water.

Groups 15 and under will be provided with a working lunch buffet or two course plated lunch.



Note: Menus are samples only and rotate daily.

LUNCH MENU 1

SANDWICHES / WRAPS

- Chef's daily creation

HOT

- Spiced chicken tenders & tzakziki
- Herb roasted kipfler potatoes
- Steamed green beans with toasted almonds

SALAD

- Waldorf salad w/ celery, apple, walnuts, blue cheese dressing
- Chickpea, tomato & kale salad with herb dressing

DESSERT

- Selection of gourmet cakes & sweets

LUNCH MENU 3

SANDWICHES / WRAPS

- Chef's daily creation

HOT

- Lemon & thyme roasted chicken
- Charred zucchini, almonds, parsley & lemon
- Roast potato, oregano, extra virgin olive oil

SALAD

- Asparagus, apple, sultana & cous cous salad
- Greek Salad

DESSERT

- Selection of gourmet cakes & sweets

LUNCH MENU 2

SANDWICHES / WRAPS

- Chef's daily creation

HOT

- Red Beef curry, bok choy, coriander
- Steamed rice
- Wok fried Asian vegetables

SALAD

- Thai vegetable, cashew & noodle salad, nahm jim dressing
- Asian slaw

DESSERT

- Selection of gourmet cakes & sweets

LUNCH MENU 4

SANDWICHES / WRAPS

- Chef's daily creation

HOT

- BBQ Tasmanian salmon
- Steamed broccoli with roasted hazelnuts
- Seasonal vegetable tagine, natural yoghurt

SALAD

- Middle Eastern salad w/ chicken, cauliflower, quinoa and raisins
- Creamy pasta salad with spinach, peas, sundried tomato & parmesan

DESSERT

- Selection of gourmet cakes & sweets

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ADDITIONAL OPTIONS

These additional items can be served at any time of the day to boost energy and increase productivity. Please note these are an additional cost.

CONTINUOUS TEA & COFFEE \$15 PER PERSON

Tea and Nespresso coffee station, replenished throughout the day.

HEALTHY SNACK STATION \$6 PER PERSON

Including popcorn and trail mix.

WAKE UP BALANCED \$15 PER PERSON CHOOSE THREE ITEMS

- . Fruit juices
- . Fresh fruit platter
- . InBalance Bircher muesli
- . Deli yoghurt, honey almond crunch pots
- . Banana bread

TEA BREAK PICK ME UPS \$6 PER PERSON CHOOSE ONE ITEM, PER BREAK

- . Grilled breads with dips
- . Rocky road slice
- . InBalance brownie
- . Fresh baked cookies
- . Mini ice-cream
- . Iced tea



GRAZING PLATTERS \$120 PER PLATTER, SUITABLE FOR 6 PEOPLE

. Includes a selection of deli meats, 4 types of cheeses, antipasto vegetables and a variety of dips & crackers

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GUEST ROOMS

PRIVATE BREAKFAST MENUS

LIGHT WORKING BUFFET BREAKFAST - \$25.00 PER PERSON

Minimum 10 guests

- . 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
- . Selection of chilled fruit juices
- . Tea and Nespresso coffee station



PLATED BREAKFAST - \$37.00 PER PERSON

Minimum 10 guests

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

Selection of chilled fruit juices

Tea and Nespresso coffee station

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

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GUEST ROOMS

PRIVATE DINNER MENUS

3 COURSE ALTERNATE SERVE - \$70.00 PER PERSON

2 COURSE ALTERNATE SERVE - \$60.00 PER PERSON

Minimum 20 guests

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

Entree

- . 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, 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 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

BUFFET MENU - \$60.00 PER PERSON

Minimum 30 guests

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

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



LIGHT SUPPER PLATTERS - \$19.00 PER PERSON

(pre or post meeting catering addition)

Choose two menu items to be served on platters

- . Antipasto plate of grilled marinated vegetable and cured meats
- . Selection of Gyoza's and dipping sauce
- . Pumpkin and goats cheese arancini garlic aioli
- . Tomato, olive tart, Persian fetta
- . Mini beef burgers, beetroot, pickles, blue cheese
- . Selection of Australian cheeses, dried fruit and crackers
- . Sliced fruit platter
- . In house Muesli slice

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

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GUEST ROOMS

CANAPÉS

Minimum 20 guests

1/2 HOUR*

Selection of 2 hot and 2 cold canapes

1 HOUR*

Selection of 3 hot and 3 cold canapes

2 HOURS

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

3 HOURS

Selection of 3 hot and 3 cold canapes,
2 substantial and 2 dessert canapes

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

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)

\$17.00 PER PERSON

\$23.00 PER PERSON

\$43.50 PER PERSON

\$61.00 PER PERSON

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

ADDITIONAL ITEMS

\$4.00 PER PERSON

Additional hot, cold or dessert canapé

\$6.00 PER PERSON

Substantial canapé



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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 Ambal Blanc de Blancs Brut

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

Bundaberg UP rum

Southern Comfort

Bacardi

Jose Cuervo Especial Tequila

Premium Spirits

With mixer \$9.00 per serve

Absolut Vodka

Canadian Club

42 Below Vodka

Johnnie Walker Black

Bombay Sapphire Gin

Jameson Irish Whiskey

Wild Turkey

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BEVERAGES ON CONSUMPTION

SPARKLING WINE

Bancroft Bridge NV Brut \$30.00 bottle | \$8.00 glass
 Yarra Burn Premium Cuvee Brut (200ml) \$10.00 bottle
 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
 Drift Sauvignon Blanc \$39.00 bottle
 Tyrrells Semillon \$45.00 bottle | \$10.00 glass
 Bancroft Bridge Chardonnay \$30.00 bottle | \$8.00 glass
 De Bortoli Winemakers Selection Sauv Blanc \$39.00 bottle
 De Bortoli Winemakers Selection Chardonnay \$39.00 bottle
 Fordwich Verdelho \$40.00 bottle | \$9.00 glass
 Black Cottage Chardonnay \$45.00 bottle | \$10.00 glass
 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
 Sticks Pinot Noir \$48.00 bottle | \$11.00 glass
 De Bortoli Winemakers Selection Shiraz \$39.00 bottle
 Cape Barren Cabernet Sauv Merlot Cabernet Franc \$48.00 Bottle
 Knapstein Cabernet Sauvignon \$60.00 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
 Sydney Cider
 Agave Ginger 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

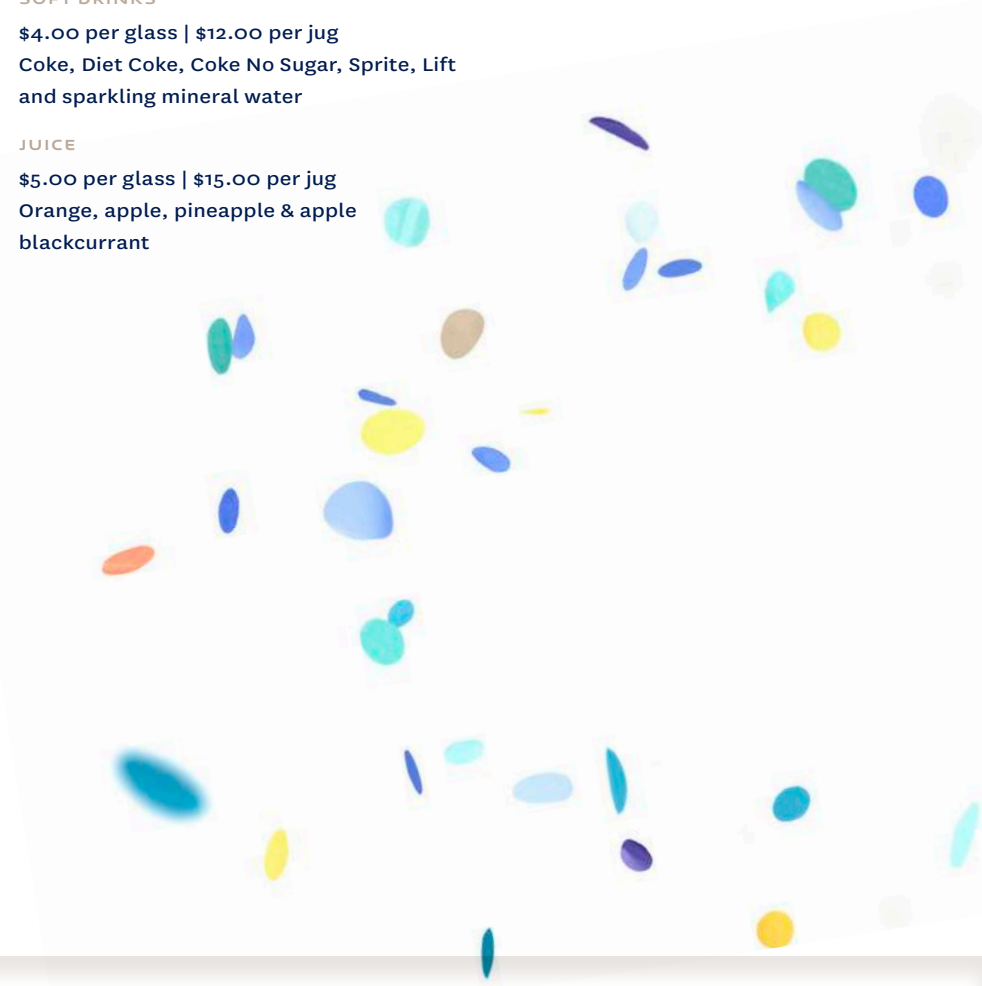
INTERNATIONAL PREMIUM BEERS

\$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 No Sugar, Sprite, Lift
 and sparkling mineral water

JUICE
 \$5.00 per glass | \$15.00 per jug
 Orange, apple, pineapple & apple
 blackcurrant



GUEST ROOMS



ACCOMMODATION

The hotel's 88 contemporary guest rooms are all designed with spaciousness and easy living in mind. Many of the rooms also offer magnificent views of Australia's east coast that make staying at Novotel Newcastle Beach a dream.

Room 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

Room Categories

- Standard Room
- Standard Balcony Room
- Superior Room
- Superior Harbour View Room
- 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

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NOVOTEL
HOTELS & RESORTS
NEWCASTLE BEACH

An  **ACCORHOTELS** brand

