

**SOCIAL EVENTS  
AT NOVOTEL  
NEWCASTLE BEACH**



DESTINATION  
AND  
OVERVIEW

  
**NOVOTEL**  
HOTELS & RESORTS

## NEWCASTLE BEACH

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



## NOVOTEL NEWCASTLE BEACH

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sales@novotelnewcastle.com.au

### 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
- By Bus: Easy access to bus stops



## 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.



## FUNCTION ROOMS

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 Style Maximum | Surface (M <sup>2</sup> ) |
|------------------|-----------------------|---------------------------|
| Morrow II        | 30 people             | 41                        |
| Newton Boardroom | 40 people             | 48                        |
| Morrow I         | 100 people            | 125                       |
| Morrow Combined  | 140 people            | 178                       |



MORROW I ROOM



MORROW II ROOM



NEWTON BOARDROOM



MORROW ROOM



## HIGH TEA

### HIGH TEA PACKAGE \$50 PER PERSON

\*Minimum 10 people

Groups under 30 people seated in our restaurant  
Groups over 30 people allocated a private function room

#### SWEET

Lemon tart  
Peppermint slice  
Red velvet cake  
Assorted macarons

#### SCONES

Warm house made scones w/ chantilly cream & jam  
- Blueberry scones  
- Vanilla scones

#### SAVOURY

Roast beef & seeded mustard petite sandwich  
Smoked salmon spinach pinwheel with dill cream cheese  
Egg, mayonnaise & lettuce petite sandwich  
Tomato, labna & basil caprese skewer

#### BEVERAGES (included in package)

Vittoria coffee & tea station  
1 x Mimosa, glass of house sparkling wine, or orange juice on arrival

# GRAZING STYLE

## GRAZING STYLE MENU \$49 PER PERSON

\*Minimum 30 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



# CANAPÉ PACKAGES

\*Minimum 30 people



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## CANAPE PACKAGE 1 \$55 PER PERSON

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

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## CANAPE PACKAGE 2 \$75 PER PERSON

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

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## ADDITIONAL ITEMS

**\$4.00 PP** Additional hot, cold or dessert canapé

**\$8.00 PP** Additional substantial canapé

### Cold Canapés

- . Smoked salmon & cream cheese with rye crumble
- . Prawn ceviche with lime, avocado & crisp tortilla
- . Sundried tomato & goat cheese tartlet (v)
- . BBQ peking duck & Asian herb salad
- . Vine ripened tomato & olive bruschetta (v)
- . Smoked chicken, grape & 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 & 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 & caramelised onion tart
- . Roast pumpkin, leek & feta tartlet (v)
- . Wild mushroom & brie arancini pesto aioli (v, gf)

### Dessert Canapés

- . Mini vanilla brulees (gf)
- . Strawberries & 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 & apple compote
- . Waygu beef cheek slider with caramelised onion, tomato, rocket
- . Seafood fritto misto fried whiting, 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 & caramelised walnuts
- . BBQ pork belly tortillas with avocado & Mexican salsa

# BUFFET MENU

## BUFFET MENU \$70 PER PERSON

\*Minimum 20 people

Menu is served with bread rolls and includes tea & coffee station

### 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 served with quince paste, dried fruit, crackers





# BANQUET MENUS



\*Minimum 20 people

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## 2 COURSE OPTION- \$65 PER PERSON

Entree and main, **or** main and dessert

Choose two dishes per course to be served alternatively

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## 3 COURSE OPTION- \$75 PER PERSON

Entree, main and dessert

Choose two dishes per course to be served alternatively

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Menus are served with bread rolls and inclusive of tea and coffee station



### Entrée

- Seared king prawns, pico de gallo, avocado tian, lemon oil
- Wood smoked chicken, witlof, black grape & walnut salad, verjuice dressing
- Apple cider braised pork ravioli, sea salt crackling & chunky tomato sauce
- Charred lamb fillet, sweet potato puree, cherry tomato & rosemary jus
- Five spice duck breast, warm green bean & asparagus salad, shaved almonds
- Roasted pumpkin & 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 & parmesan ravioli, radicchio, sage burnt butter (v)
- Barramundi fillet, roast fennel, cavolo nero, saffron beurre blanc
- Beef sirloin, potato galette, green bean, mushroom ragout
- Grilled pork cutlet, apple & red cabbage compote, 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 & farmhouse cream
- Individual pavlova, strawberries & passionfruit salad
- Warm chocolate macadamia brownie, salted caramel sauce, double cream

# BEVERAGE PACKAGES



## SILVER PACKAGE

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|         |                    |
|---------|--------------------|
| 1 hour  | \$28.00 per person |
| 2 hours | \$36.00 per person |
| 3 hours | \$42.00 per person |
| 4 hours | \$48.00 per person |
| 5 hours | \$52.00 per person |

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Bancroft Bridge NV Sparkling Brut

Bancroft Bridge Semillon Sauvignon Blanc

Bancroft Bridge Shiraz Cabernet

Sydney Brewery Lager

Sydney Brewery Pale Ale

James Boags Premium Light

Soft drinks, orange juice, iced water

## GOLD PACKAGE

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|         |                    |
|---------|--------------------|
| 1 hour  | \$32.00 per person |
| 2 hours | \$38.00 per person |
| 3 hours | \$44.00 per person |
| 4 hours | \$52.00 per person |
| 5 hours | \$56.00 per person |

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Tyrrells Moores Creek Sparkling Brut

Tyrrells Semillon Sauvignon Blanc  
OR Tyrrells Moores Creek Chardonnay

Tyrrells Moores Creek Shiraz  
OR First Creek Botanica Pinot Noir

Sydney Brewery Lager

Sydney Brewery Pale Ale

James Boags Premium Lager

James Boags Premium Light

Soft drinks, orange juice, iced water

## PLATINUM PACKAGE

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|         |                    |
|---------|--------------------|
| 1 hour  | \$36.00 per person |
| 2 hours | \$42.00 per person |
| 3 hours | \$50.00 per person |
| 4 hours | \$56.00 per person |
| 5 hours | \$60.00 per person |

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Bandini Prosecco

3 Tales Sauvignon Blanc  
OR Tyrrells Semillon

Tyrrells Shiraz

OR Pepper Tree Merlot

Sydney Brewery Lager

Sydney Brewery Pale Ale

Little Creatures Pale Ale

Sydney Brewery Cider

James Boags Premium Light

Soft drinks, orange juice, iced water

## ADDITIONAL OPTIONS

Basic Spirits

With mixer \$10.00 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 \$12.00 per serve

Absolut Vodka

Canadian Club

42 Below Vodka

Johnnie Walker Black

Bombay Sapphire Gin

Jameson Irish Whiskey

## SPARKLING WINE

Emeri Pink Moscato \$45 bottle | \$10 glass  
Bancroft Bridge NV Brut \$45 bottle | \$10 glass  
Bandini Prosecco \$55 bottle

## CHAMPAGNE

NV Moët & Chandon Imperial \$100 bottle  
NV Veuve Clicquot Yellow Label Brut \$140 bottle

## WHITE WINE

Bancroft Bridge Semillon Sauvignon Blanc \$45 bottle | \$10 glass  
De Bortoli Family Selection Rose \$45 bottle | \$10 glass  
Tyrrells Semillon \$55 bottle | \$12 glass  
Pete's Pure Sauvignon Blanc \$50 bottle | \$11 glass  
3 Tales Sauvignon Blanc \$55 bottle  
Bancroft Bridge Chardonnay \$45 bottle | \$10 glass  
Tyrrells Chardonnay \$55 bottle | \$12 glass  
Pepper Tree Verhelho \$55 bottle | \$12 glass  
Ant Moore Spinning Top Pinot Gris \$50 bottle | \$11 glass

## RED WINE

Bancroft Bridge Shiraz Cabernet \$45 bottle | \$10 glass  
First Creek Botanica Pinot Noir \$55 bottle | \$12 glass  
Tyrrells Shiraz \$55 bottle | \$12 glass  
Rockbare 'RB1' Shiraz \$60 bottle  
Rymill The Dark Horse Cabernet Sauvignon \$55 bottle  
Gemtree Grenache Shiraz Mataro \$55 bottle | \$12 glass  
Tar & Roses Tempranillo \$50 bottle | \$11 glass  
Bremerton Malbec \$50 bottle | \$11 glass  
Pepper Tree Cool Climate Merlot \$55 bottle | \$12 glass

## BOTTLED BEER & CIDER

### LIGHT BEER

James Boags Premium Light \$9  
Hahn 3.5 \$9  
Great Northern Zero \$9

### CLASSIC BEERS

Tooheys New \$10  
XXXX Gold \$10  
Hahn Superdry \$10  
Tooheys Extra Dry \$10  
James Boags Premium \$10

### CRAFT BEERS

Sydney Brewery Lager \$9  
Sydney Brewery Pale Ale \$9  
Sydney Brewery Pilsner \$9  
Sydney Brewery IPA \$9  
James Squire Pale Ale \$10  
Little Creatures Pale Ale \$10  
White Rabbit Dark Lager \$10

### CIDER

Sydney Brewery Cider \$9  
Sydney Brewery Agave Ginger Cider \$9

## NON-ALCOHOLIC

### SOFT DRINKS

\$6 per glass  
\$15 per jug

Coke  
Coke No Sugar  
Sprite  
Lift  
Sparkling mineral water

### JUICE

\$6 per glass  
\$15 per jug

Orange  
Apple  
Pineapple

BEVERAGES  
ON  
CONSUMPTION



# ADD-ONS

## FOOD

Grazing Platter - \$120 per platter

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

Canapes (in addition to dinner menu)

- 1/2 hour: Selection of 2 hot and 2 cold canapes  
\$25 per person
- 1 hour: Selection of 2 hot and 2 cold canapes  
\$35 per person

## DRINKS

Cocktails- From \$18 per person

Mocktails- From \$12 per person

## MUSIC

DJ - From \$1000 for 4 hours

## AUDIOVISUAL

- Lectern & microphone - \$200
- Data projector & screen - \$200

## ROOM DECORATIONS

Chair covers & sash - \$8 per chair

Complementary theming options-

- Table runners (Blue or pink)
- Dancefloor
- Easel & frame

