

MEETINGS &
EVENTS
BY NOVOTEL


NOVOTEL
HOTELS & RESORTS
NEWCASTLE BEACH





Join the ALL Meeting Planner program and earn points every time you organise an event!

Free membership - its quick and easy to join!

2 euros spent = 1 rewards point

Finance future events using your points, or use them for your next trip, for concert tickets, or a match. Your points, your choice!

You can also share your points with other members of ALL

There are no blackout dates on rewards points, use them whenever you choose!

There are no expiry dates on your points

Earn even more rewards points whenever you plan an event



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 away.

The contemporary hotel rooms are all designed with easy living in mind. Many of the rooms also offer partial views of Australia's east coast and Newcastle's working harbour 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 four 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

5 King Street
Newcastle NSW 2300
AUSTRALIA
Tel: +61 2 4037 0000
Fax: +61 2 4032 3799
Email: reception@novotelnewcastle.com.au

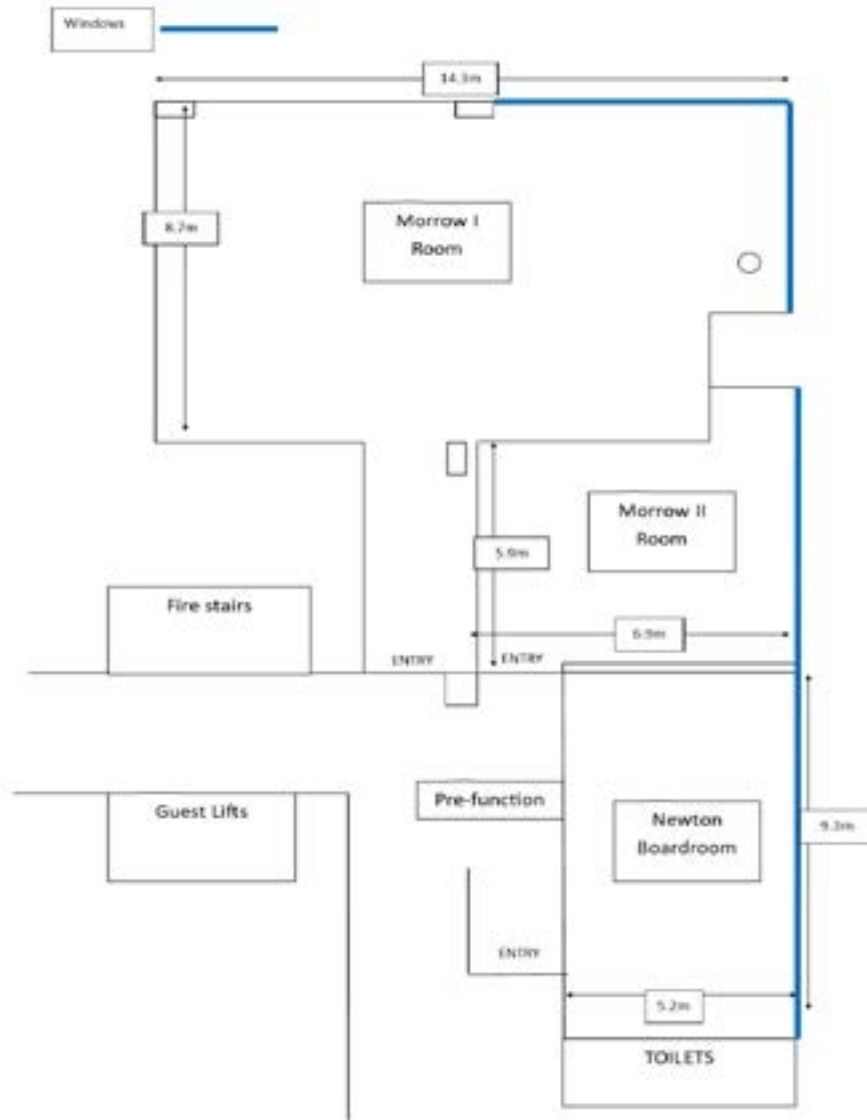


FLOOR PLANS & CAPACITIES

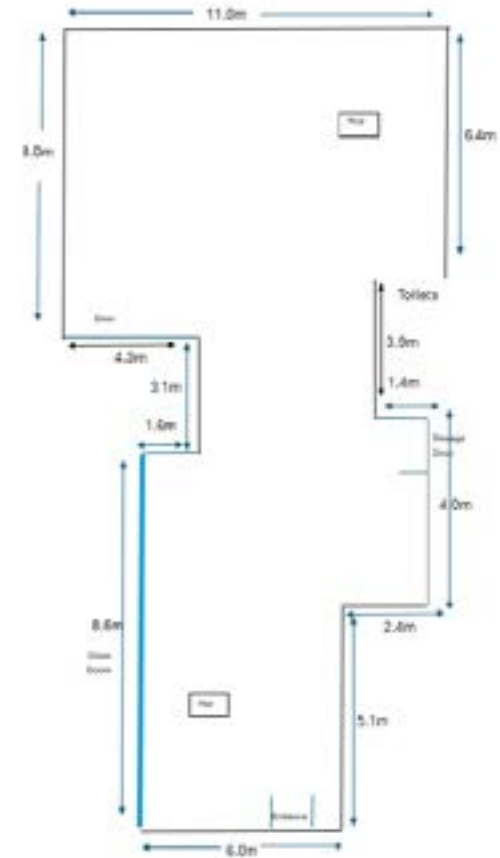
Room Name	Location	max Capacity	Area(m ²)	U-Shape	Classroom	Boardroom	Theatre	Cocktail	Banquet	Cabaret
Morrow I	Level 2	120	125	30	54	30	120	100	100	64
Morrow II	Level 2	30	41	15	15	14	30	30	30	24
Newton	Level 2	30	48	21	24	20	30	30	30	24
Morrow	Level 2	150	178	NA	75	NA	150	140	140	96
Dalby	Level 1	150	150	30	54	30	80	150	120	48
Lobby Terrace	Level 1	50	121	NA	NA	NA	NA	50	NA	NA



LEVEL 2 FLOORPLAN MORROW I, II & NEWTON



LEVEL 1 FLOORPLAN (DALBY ROOM)



FLOORPLANS NOT TO SCALE

DALBY ROOM



MORROW I ROOM



NEWTON BOARDROOM



MORROW II ROOM



CONFERENCE PACKAGES

HALF DAY CONFERENCE PACKAGE \$62 PER PERSON, PER DAY

FULL DAY CONFERENCE PACKAGE \$70 PER PERSON, PER DAY

Conference packages include

- . Note pads, pens, iced water on tables
- . Up to 2 timeout activities
- . Morning and afternoon tea (half day package excludes either morning or afternoon tea)
- . Chef's selection gourmet buffet lunch, including tea & coffee, water, OJ*
- . Refreshment Station with water, mints, bowl of apples
- . 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:

- . 15 people in Morrow II Room and Newton Room
- . 30 people in Dalby Room or Morrow I Room
- . 50 people in Morrow Room

*if your group is 15 people or less and the only group in-house a 2 course plated lunch will be available in our restaurant



BREAKS

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

Sample break menu items (rotate daily) :

- . Warm mini quiches & spinach & fetta pastries
- . Assorted friands
- . Shaved leg ham & cheddar cheese croissant
- . Blueberry banana bread
- . Homemade lemon drizzle cake
- . Dark chocolate & macadamia brownie
- . Chef's selection of savoury pastry scrolls
- . Assorted cookies

CONFERENCE MENUS

CONFERENCE LUNCHES

Included in day conference package

BUFFET LUNCH MENUS INCLUDE SELECTION OF:

- . 2 hot dishes with seasonal vegetables
- . Selection of gourmet salads
- . Selection of cakes & sweets
- . Tea & Vittoria coffee station
- . Iced water and orange juice

Note: Menus rotate daily.

Additional cost \$10pp to request a 2 course lunch rather than buffet



ADDITIONAL OPTIONS

These items can be added and served at any time of the day to boost energy. Minimum 10 people.

CONTINUOUS TEA & COFFEE \$15 PP

Tea and Vittoria coffee station, replenished

HEALTHY SNACK BREAK \$10 PP

Including popcorn and trail mix

WAKE UP BALANCED \$16 PP

CHOOSE 2 ITEMS, SERVED ON ARRIVAL

- . Fruit juices
- . Fresh sliced fruit
- . Bircher muesli pots
- . Yoghurt pots
- . Sweet pastries

TEA BREAK PICK ME UPS \$8 PP EA

CHOOSE 1 ITEM PER BREAK

- . Grilled breads with dips
- . Rocky road slice
- . Chocolate brownie
- . Fresh baked cookies
- . Mini ice-cream
- . Doughnut platter

AUSTRALIAN CHEESE PLATTER \$10 PP

PRIVATE BREAKFAST MENUS

Minimum 10 guests

LIGHT WORKING BUFFET BREAKFAST - \$30 PP

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 Vittoria coffee station



PLATED BREAKFAST - \$40 PP

Minimum 20 guests

Served to centre of table

- . Seasonal fresh fruit salad
- . Yoghurt with berries and almond crunch
- . Banana bread, mini muffins, croissants and Danishes

Hot plated dish served individually

- . Scrambled eggs with toasted sourdough, streaky bacon and grilled tomato

Selection of chilled fruit juices

Tea and Vittoria coffee station

Please ask us if you would like to see further options for the plated dish

PRIVATE PLATED MENUS

Minimum 20 guests

3 COURSE ALTERNATE SERVE - \$75 PER PERSON

2 COURSE ALTERNATE SERVE - \$65 PER PERSON

Minimum 20 guests

Menus are served with bread rolls & tea & Vittoria coffee station

Please choose 2 items per course, served alternately

Entree Options

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, blistered 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 Options

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

Char grilled beef sirloin, potato galette, green bean, mushroom ragout

Grilled pork cutlet, apple & red cabbage compote, sautéed kiplers, calvados reduction

Dessert Options

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 & passionfruit salad

Warm chocolate macadamia brownie, salted caramel sauce, double cream

BUFFET MENU

Minimum 20 guests

BUFFET MENU

\$70 PER PERSON

Minimum 20 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 served with quince paste, dried fruit, crackers

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



CANAPÉ PACKAGES

Minimum 20 guests

30 MINUTES CANAPES

\$25 PER PERSON

Selection of 2 hot and 2 cold canapes served for 30 minutes

1 HOUR CANAPES

\$35 PER PERSON

Selection of 2 hot and 2 cold canapes served for 1 hour

SUBSTANTIAL CANAPE PACKAGE 1

\$55 PER PERSON

Selection of 3 hot and 3 cold canapes served for 2 hours, 1 substantial and 1 dessert canapes

SUBSTANTIAL CANAPE PACKAGE 2

\$75 PER PERSON

Selection of 3 hot and 3 cold canapes served for 2 hours, 2 substantial and 2 dessert canapes

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
- . Wagyu beef cheek slider with caramelised onion, tomato and 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 and caramelised walnuts
- . BBQ pork belly tortillas with avocado and Mexican salsa

ADDITIONAL ITEMS

\$4.00 PER PERSON

Additional hot, cold or dessert canapé

\$8.00 PER PERSON

Substantial canapé



BEVERAGE PACKAGES

Minimum 20 guests



SILVER PACKAGE

1 hour	\$28 per person
2 hours	\$36 per person
3 hours	\$42 per person
4 hours	\$48 per person
5 hours	\$52 per person

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 and iced water

GOLD PACKAGE

1 hour	\$32 per person
2 hours	\$38 per person
3 hours	\$44 per person
4 hours	\$52 per person
5 hours	\$56 per person

Tyrrells Moores Creek Sparkling Brut

Tyrrells Moores Creek 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 and iced water

PLATINUM PACKAGE

1 hour	\$36 per person
2 hours	\$42 per person
3 hours	\$50 per person
4 hours	\$56 per person
5 hours	\$60 per person

Bandini Prosecco

3 Tales Sauvignon Blanc
OR Tyrrells Semillon

Tyrrells Shiraz
OR Pepper Tree Cool Climate Merlot

Sydney Brewery Lager
Sydney Brewery Pale Ale
Little Creatures Pale Ale
Sydney Brewery Cider
James Boags Premium Light

Soft drinks, orange juice and iced water

ADDITIONAL OPTIONS

Basic Spirits
With mixer \$10 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 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 Sparkling 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 & ROSE

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 Verdelho \$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

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 Apple 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



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 views of Australia's east coast and Newcastle Harbour that make staying at Novotel Newcastle Beach a dream.

Room Facilities

- . Spacious, generously proportioned guestrooms
- . Individually controlled air-conditioning
- . TV
- . Movies on demand
- . Alarm/Clock radio
- . Wifi
- . Writing desk
- . Tea and coffee making facilities
- . Iron and ironing board
- . Hairdryer
- . In-room safe

Room Categories

- . Standard Room
- . Superior Room
- . Harbour View Room
- . Balcony Room
- . Family w/ accessible bathroom
- . Family Room w/ Bath

Guest Services

- . Laundry and dry cleaning
- . 24-hour reception

Food and Beverage

- . Bistro Dalby Restaurant
- . Lobby bar
- . In-room dining

Leisure Facilities

- . Gym
- . Spa
- . Steam room



NOVOTEL

HOTELS & RESORTS

NEWCASTLE BEACH



An **ACCORHOTELS** brand