



# NOVOTEL

NEWCASTLE BEACH

NOVOTEL NEWCASTLE BEACH FUNCTION MENUS



## **Bistro Buffet Breakfast \$25 per person**

*Have your delegates join us in our restaurant for a full buffet breakfast prior to your conference for only \$25 per person*

*To be pre-arranged in advance - subject to availability*

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## **Light Buffet Breakfast \$25 per person**

*Individual fruit & granola pots with coconut yoghurt  
Baker's basket of Danish pastries, croissants & muffins*

*Seasonal sliced fresh fruit platters  
Vittoria pod coffee, tea station, apple & orange juice*

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## **Plated Breakfast \$40 per person**

***Minimum 30 people***

*Including hot plated breakfast*

*Sliced fruit plate to share*

*Vittoria pod coffee, tea station, apple & orange juice*

***Choice of one of the following served to all guests:  
(\$5 extra for alternate service of 2 dishes)***

*Scrambled eggs, hash brown, crispy bacon &  
roasted tomato on sourdough*

*Smashed avocado, sautéed mushrooms, spinach &  
fetta on sourdough*

*Medley of tomatoes, Meredith goat's curd, free range  
eggs, grain toast & spiced Mexican beans*

*Smoked salmon, scrambled eggs, asparagus, dill & toast*

*Rustic pork & fennel sausage, bacon, cherry tomatoes hash brown,  
scrambled eggs, spinach & toast*

### ***Optional Extras for the table (\$10 per person per item)***

*Individual fruit & granola pots with coconut yoghurt  
Baker's basket of warm Danishes, croissants & muffins  
Hash browns & fetta frittatas with tomato compote*

# Day Conference Package Lunch Rotation

*Full day \$75 per person, half day \$65 per person*

*Sample menus, subject to change*

*All morning & afternoon tea served with Vittoria coffee & tea station,  
lunches served with orange juice & sparkling water*

## Menu 1 (Monday)

### **Morning Tea**

- \* Greek yoghurt pots, strawberry compote & fresh mint
- \* Fetta & spinach fritters, herb sour cream, dukkah

### **Lunch**

- \* Selection of bread rolls & butter
- \* Middle Eastern spiced crusted lamb shoulder, chimichurri salsa
- \* Eggplant caponata pasta with ricotta, crushed tomato & basil
- \* Roast turmeric cauliflower, pepitas & currants
- \* Moroccan pearl couscous, broccoli, sundried tomatoes, goats cheese & lemon vinaigrette
- \* Seasonal fruit platter

### **Afternoon Tea**

- \* Chocolate brownie
- \* Beef sausage roll, caramelised onion jam

## Menu 2 (Tuesday/Thursday/Sunday)

### **Morning Tea**

- \* Banana bread, salted butter
- \* Croissants with ham & Swiss cheese

### **Lunch**

- \* Selection of bread rolls & butter
- \* Portuguese chicken cutlets
- \* Pumpkin cannelloni, tomato sugo, fresh basil, shaved parmesan
- \* Buttered roasted corn cob, sea salt
- \* Baby heirloom tomatoes, fetta, basil, salad leaves
- \* Seasonal fruit platter

### **Afternoon Tea**

- \* Chocolate mousse, raspberry cream, toasted hazelnut
- \* Mixed quiches with tomato chutney

NOVOTEL LUNCH



# Day Conference Package Lunch Rotation

Full day \$75 per person, half day \$65 per person

Sample menus, subject to change

All morning & afternoon tea served with Vittoria coffee & tea station,  
lunches served with orange juice & sparkling water

## Menu 3 (Wednesday/ Saturday)

### **Morning Tea**

- \* Coconut vanilla pannacotta, passionfruit, fresh mint
- \* Savoury scones - spring onion & cheddar cheese, tarragon butter

### **Lunch**

- \* Selection of bread rolls & butter
- \* Baked fish fillet, blistered tomatoes & green olives, salsa verde
- \* Mushroom & goats cheese risotto, spinach, parmesan & truffle oil
- \* Seasonal roast root vegetables
- \* Green beans salad, toasted cashew, lemon vinaigrette & za'atar
- \* Seasonal fruit platter

### **Afternoon Tea**

- \* Spinach & fetta pastizzi, spiced tomato relish
- \* Lemon & berry custard tart

## Menu 4 (Friday)

### **Morning Tea**

- \* Selection of freshly baked artisan pastries
- \* Roasted vegetable frittata, herb sour cream

### **Lunch**

- \* Selection of bread rolls & butter
- \* Roast pork, pan jus
- \* Gnocchi, crushed tomato, broccolini, olives, peppers, fresh basil, shaved parmesan cheese
- \* Roasted chat potatoes, garlic and fresh rosemary
- \* Mixed salad, tomato, Spanish onion, cucumber, balsamic
- \* Seasonal fruit platter

### **Afternoon Tea**

- \* Chunky mini beef pies, sweet chilli jam
- \* Salted caramel muffins

NOVOTEL LUNCH



## Platter Menus

### **Vegetarian Platter \$55 each:**

10 pieces of each item (30 pieces total)

Vegetarian spring rolls  
Pea & potato samosas  
Spinach & pastizzis  
Dipping sauce

### **Classic Platter \$55 each:**

10 pieces of each item (30 pieces total)

Chunky mini beef pies  
Mini beef sausage rolls  
Crispy panko prawns  
Dipping sauce

### **Pizza Platters \$70 each:**

30 slices per platter (select up to 2 flavours per platter)

Hawaiian - smoked ham, pineapple, cheese, tomato  
Salami - salami, tomato, mozzarella  
Mushroom - mushroom, parmesan, truffle oil, tomato & mozzarella  
Veggie - capsicum, olives, zucchini, Spanish onion, tomato, mozzarella

### **Popular Hot Platters \$90 each:**

30 pieces per platter (select 1-2 items per platter)

Satay chicken skewers  
Petite assorted pies, tomato chutney  
Crumbed chicken, honey glaze  
Four cheese arancini, truffle mayo  
Southern fried chicken bites, Cajun aioli  
Mac 'n' cheese croquettes, tomato compote  
Crumbed prawn cutlet, aioli sauce  
Pumpkin & cheese balls, black garlic aioli  
Moroccan lamb balls, cucumber and mint yoghurt  
Mediterranean feta skewers, chipotle relish

# NOVOTEL PLATTERS



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## Canape Packages

*Minimum 20 people*

### **Keep it simple \$28pp for 1 hour, additional hour at \$8pp**

*Satay chicken skewers  
Vegetable spring roll, chilli caramel  
Petite assorted pies, tomato chutney  
Parmesan arancini, truffle mayo*

### **A little extra \$36pp for 1 hour, additional hour at \$12pp**

*Goats cheese & red onion tartlets  
Lemon & herb prawn skewers  
Beef meat balls, ricotta crostini  
Mediterranean falafel skewers, chipotle relish  
Crispy rice paper rolls, sweet chilli sauce*

### **Food Fiesta \$60pp for 2 hours**

*Grilled lamb cutlets, onion jam  
Salt and pepper calamari, sriracha kewpie  
Southern fried chicken bites, Cajun aioli  
Mac 'n' cheese croquettes, tomato compote  
Crumbed prawn cutlet, aioli sauce  
Chef's selection mini cakes*

### **Substantial extras \$18pp each**

*(served individually, add on to one of the packages above)*

*Beer battered fish and chips, tartare & lemon  
Sautéed gnocchi, spinach, tomato pesto & pine nuts  
Thai beef salad, vermicelli noodles, coriander & lime  
Mac 'n' cheese croquettes, tomato compote  
Grilled lamb cutlets, onion jam  
Kransky & potato rosti bites, pickle relish sauce  
Mini pork belly, savoury & sweet sauce  
Mini chicken schnitzel sliders*

### **Arrival Grazing Table To Share \$30pp**

*Chef's selection of charcuterie and pate  
Bakers baskets of daily baked bread, grissini, crispbread, crackers  
Marinated & pickled vegetables, olives & crudités  
Selection of cheese & accompaniments, house made dips  
Fresh fruits & nuts*

NOVOTEL CANAPES

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## Plated Dinners

*Minimum 20 people - alternate serve*

*If less than 20 people - set menu (selected from restaurant menu)*

*2 course \$75 per person*

*3 Course \$85 per person*

*Includes artisan crusty bread, cultured butter*

*Tea & Vittoria coffee station*

*2 course - please select entrée/main or main/dessert, 2 dishes per course*

*3 course - please select 2 entrees, 2 mains, 2 desserts to be served alternatively*

### Entrees

*Sesame crusted tuna, pickled cucumber, avocado puree, wasabi yuzu dressing*

*Pumpkin arancini, romesco sauce, shaved parmesan, basil oil, micro herbs*

*Beef bresaola, soft brie cheese, baby pear, micro greens, balsamic cream*

*Slow cooked pork belly, parsnip puree, toasted honey walnut, vino cotto*

*Chargrilled peach, asparagus, prosciutto, straciatella cheese, lavosh*

*Pan-fried prawns, petite salad with passionfruit dressing, crème fraîche*

*Pumpkin & ricotta ravioli, sage butter sauce, amaretto crumble*

### Mains

*Grilled Atlantic salmon, kipfler potato, asparagus, medley tomato, olive salsa*

*Seared barramundi, Tuscan cabbage, caponata*

*Baked chicken breast, roasted chat potato, crispy prosciutto, green beans, jus*

*Roast pork belly, herb potato, baby pear, heirloom carrot, cider sauce*

*Braised beef cheek, creamed potato, baby carrots, gremolata, red wine jus*

*Middle Eastern roast lamb shoulder, pumpkin, warm vine tomato, chimichurri, jus*

*Gnocchi primavera with house Napoli sauce & goats cheese*

### Desserts

*Sticky date pudding, baileys butterscotch sauce, chocolate soil*

*Chilled lemon & vanilla custard, biscuit base, fresh berries*

*Bitter chocolate tart, vanilla cream, assorted berries*

*Mascarpone chocolate mousse, raspberries, chocolate flakes*

*Spiced red wine baby pear, ginger & pistachio crumble, vanilla lemon curd*

NOVOTEL DINNER



# ***Dinner Buffet \$80 per person***

***Minimum 30 people***

## ***Bread***

*Freshly baked bread selection*

## ***Antipasto***

*Seasonal antipasto selection, cured meats, local & international cheeses, crackers and chutney*

## ***Salad***

*Chef's selection of salads with condiments & dressings*

## ***Hot Dishes***

*Traditional roast selection*

*Hot dish selection*

*All served with condiments & jus*

*Chef's mixed seasonal vegetables & potato dish*

## ***Dessert***

*Chef's selection of desserts & tarts*

*Freshly sliced seasonal fruits*

*Tea & coffee station*

### ***Traditional Roasts Selection – Please select 1***

*Beef sirloin with mustard & garden herbs*

*Roast pork, apple sauce & jus*

*Slow braised lamb shoulder, salted zucchini*

*Honey-glazed pork neck with apple sauce*

*Herbed roast chicken cutlet*

### ***Hot Dish Selection – Please select 1***

*Pulled lamb shoulder with tzatziki*

*Crispy roasted pork belly*

*Beef Lasagna*

*Vegetable Lasagna*

*Free range chicken cacciatore*

*Moroccan chicken tagine*

*Shepherd's pie*

*Oven roasted Mediterranean salmon fillet*

*Roast barramundi with salsa verde*

*Spiced chickpea & tofu tagine*

# NOVOTEL DINNER



## *High Tea \$70 per person*

*Minimum 10 people*

### **Sweet**

*Coconut & apricot mousse*

*Heart shaped macarons*

*Chocolate & coffee brownie*

*Strawberry, lime, mint shortbread tart*

*Fresh fruit skewers*

### **Scones**

*Warm house made scones*

*w/ Chantilly cream & strawberry jam*

### **Savoury**

*Grilled chicken brioche bun*

*Smashed avocado & egg sandwich*

*Smoked salmon & cream cheese brioche bun*

*Roasted vegetable & hummus sandwich*

### **Sips**

*Glass of house sparkling wine,*

*Orange juice or mimosa included on arrival*

*Vittoria coffee & tea station included*

*Extra beverages available to order*

NOVOTEL HIGH TEA



## ***Beverage Packages***

### **SILVER PACKAGE**

2 hours \$36 pp, 3 hours \$42 pp, 4 hours \$48 pp, 5 hours \$52 pp

Bancroft Bridge NV Sparkling Brut

Bancroft Bridge Semillon Sauvignon Blanc

Bancroft Bridge Shiraz Cabernet

Sydney Brewery Lager, Sydney Brewery Pale Ale, Zero Beer

Soft drinks, orange juice and iced water

### **GOLD PACKAGE**

2 hours \$40 pp, 3 hours \$46 pp, 4 hours \$54 pp, 5 hours \$58 pp

Tyrrells Moore's Creek Sparkling Brut

Tyrrells Moore's Creek Semillon Sauvignon Blanc

Tyrrells Moore's Creek Shiraz

Sydney Brewery Lager, Sydney Brewery Pale Ale, James Boags Lager, Zero Beer

Soft drinks, orange juice and iced water

### **PLATINUM PACKAGE**

2 hours \$44 pp, 3 hours \$52 pp, 4 hours \$58 pp, 5 hours \$62 pp

Innocent Bystander Prosecco

3 Tales Sauvignon Blanc OR Tyrrells Semillon

Tyrrells Shiraz OR Pepper Tree Cool Climate Merlot

Sydney Brewery Lager, Little Creatures Pale Ale, Sydney Brewery Cider, Zero Beer

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

## *Beverages on Consumption*

### **Wine**

|                                                          |    |
|----------------------------------------------------------|----|
| Bancroft Bridge Sparkling Brut, Riverina, NSW            | 45 |
| Innocent Bystander Prosecco                              | 45 |
| Innocent Bystander Pink Moscato                          | 45 |
| DB Family Selection Rose Bilbul, NSW                     | 45 |
| Bancroft Bridge Sauvignon Blanc, Riverina, NSW           | 45 |
| Tyrrell's Semillon, Hunter Valley, NSW                   | 55 |
| Three Tales Sauvignon Blanc, Marlborough, New Zealand    | 55 |
| Bancroft Bridge Chardonnay, Riverina, NSW                | 45 |
| Tyrrell's Chardonnay, Hunter Valley, NSW                 | 55 |
| Pepper Tree Verdelho, Hunter Valley, NSW                 | 55 |
| Innocent Bystander Pinot Gris                            | 45 |
| Bancroft Bridge Shiraz Cabernet, South Eastern Australia | 45 |
| Innocent Bystander Pinot Noir                            | 45 |
| Tyrrell's Shiraz, Hunter Valley, NSW                     | 55 |
| Pepper Tree Cool Climate Merlot, Hunter Valley, NSW      | 55 |

### **Beer**

|                                   |    |
|-----------------------------------|----|
| James Boags Premium Light         | 9  |
| Hahn Superdry 3.5                 | 9  |
| Great Northern Zero Alcohol       | 9  |
| Tooheys New                       | 10 |
| James Boags                       | 10 |
| Hahn Superdry                     | 10 |
| Sydney Brewery Lager              | 9  |
| Sydney Brewery Dark Lager         | 10 |
| Stone & Wood Pacific Ale          | 10 |
| James Squire Pale Ale             | 10 |
| Little Creatures Pale Ale         | 10 |
| Sydney Brewery Pale Ale           | 9  |
| Sydney Brewery IPA                | 9  |
| Heineken                          | 10 |
| Corona                            | 10 |
| Sydney Brewery Apple Cider        | 9  |
| Sydney Brewery Agave Ginger Cider | 9  |

### **Soft Drinks**

|                                                                      |      |
|----------------------------------------------------------------------|------|
| Mount Franklin Sparkling Water 330ml/750ml                           | 6/10 |
| Coke, Coke No Sugar, Sprite, Lemon Squash , Soda Water, Tonic Water, | 6    |
| Tonic Water, Dry Ginger Ale, Ginger Beer                             | 6    |

NOVOTEL BEVERAGES

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## Additional options:

### **Children's Menu \$25 per child**

*Includes Main meal & dessert per child*

*Select one option per course*

#### **Mains**

*Chicken nuggets & chips or salad*

*Crumbed Fish & chips or salad*

*Cheeseburger & chips or salad*

*Mini ham & cheese pizza*

*Spaghetti with tomato sauce or bolognese*

*Vegetable or chicken fried rice*

#### **Dessert**

*Two scoops of ice-cream with topping*

*Fruit salad with ice cream (2 scoops)*

*Grilled banana, chocolate drizzle, ice cream*

### **Cakage \$5 per person**

*Bring your own celebration cake & let us cut and plate to your guests*

## Dietary Note:

*Our menu and kitchen contain allergens and foods which may cause an intolerance. Our team will make all efforts to accommodate dietary requirements, however due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens.*

*Please inform our team if you have a food allergy or specific dietary requirement.*

*Please note all menus are subject to change.*

