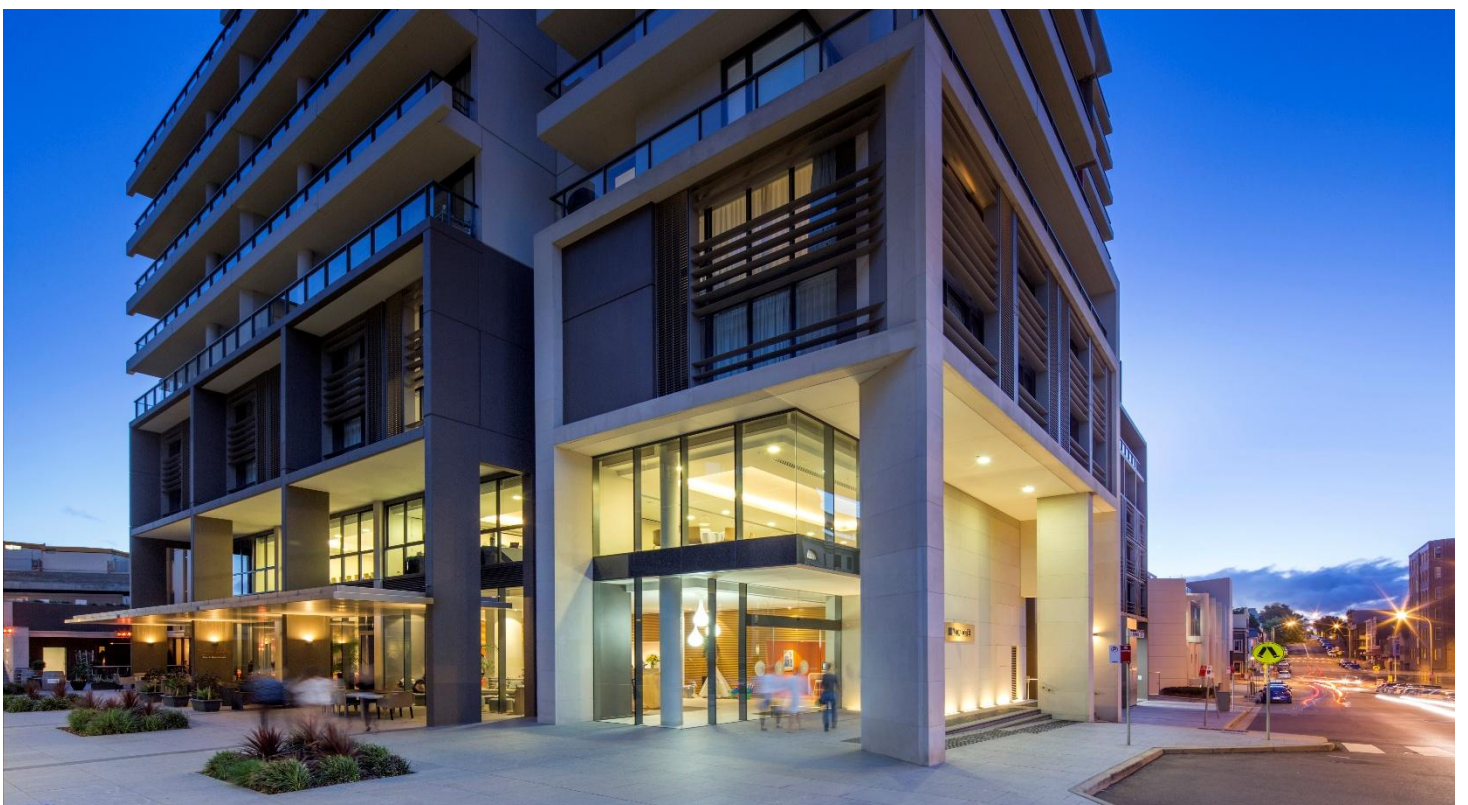




NOVOTEL

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*

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*

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*

NOVOTEL BREAKFAST

N

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

N

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 felaful skewers, chipotle relish

NOVOTEL PLATTERS



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 CANNAPES



Plated Dinners

Minimum 20 people - alternate serve

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 fraiche

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



Sip High Tea Package \$70 per person

Minimum 10 people

Menu as below

Vittoria coffee & tea station

Glass of house sparkling wine,

Orange juice or mimosa included on arrival

Extra beverages available to order

Social High Tea Package \$100 per person

Minimum 10 people

Menu as below

Vittoria coffee & tea station

2 hours of bottomless sparkling wine,

orange juice or mimosas

Menu

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

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 & 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 & 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

Dalz Otto Pucino Prosecco, King Valley, VIC

3 Tales Sauvignon Blanc OR Tyrrells Semillon

Tyrrells Shiraz OR Hesketh Dangerous Type Merlot, Limestone Coast, SA

Sydney Brewery Lager & Cider, Little Creatures Pale Ale, 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

NOVOTEL BEVERAGES

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Beverages on Consumption

Wine

Bancroft Bridge Sparkling Brut, Riverina, NSW	45
Dalz Otto Pucino Prosecco, King Valley, VIC	67
Innocent Bystander Pink Moscato, Multi-region, VIC	69
Alkoomi Grazing Collection Rose	58
Bancroft Bridge Sauvignon Blanc, Riverina, NSW	45
Three Tales Sauvignon Blanc, Marlborough, New Zealand	62
Tyrrell's Semillon, Hunter Valley, NSW	61
Days & Daze Organic Pinot Gris, SA	70
Tyrrell's Verdelho, Hunter Valley, NSW	51
Bimbadgen Growers Vermentino, Hunter Valley NSW	71
Bancroft Bridge Chardonnay, Riverina, NSW	45
Tyrrell's Chardonnay, Hunter Valley, NSW	61
Alta Pinot Noir, Multi-region, NSW	67
Tyrrell's Shiraz, Hunter Valley, NSW	61
Hesketh Dangerous Type Merlot, Limestone Coast, SA	52
Tempus Two Tempranillo, Hunter Valley, NSW	61

Beer & Cider

Peroni 3.5%	8
Great Northern Super Crisp	9
Great Northern Zero Alcohol	8
Sydney Brewery Lager	10
Sydney Brewery Pale Ale	10
Sydney Brewery Pilsner	10
Sydney Brewery East Coast IPA	10
Sydney Brewery Dark Lager	10
Stone & Wood Pacific Ale	12
Little Creatures Pale Ale	10
Great Northern Original	10
Heineken	12
Corona	12
Sydney Brewery Apple Cider	10
Sydney Brewery Agave Ginger Cider	10

Soft Drinks

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

NOVOTEL BEVERAGES



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

NOVOTEL EXTRAS

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