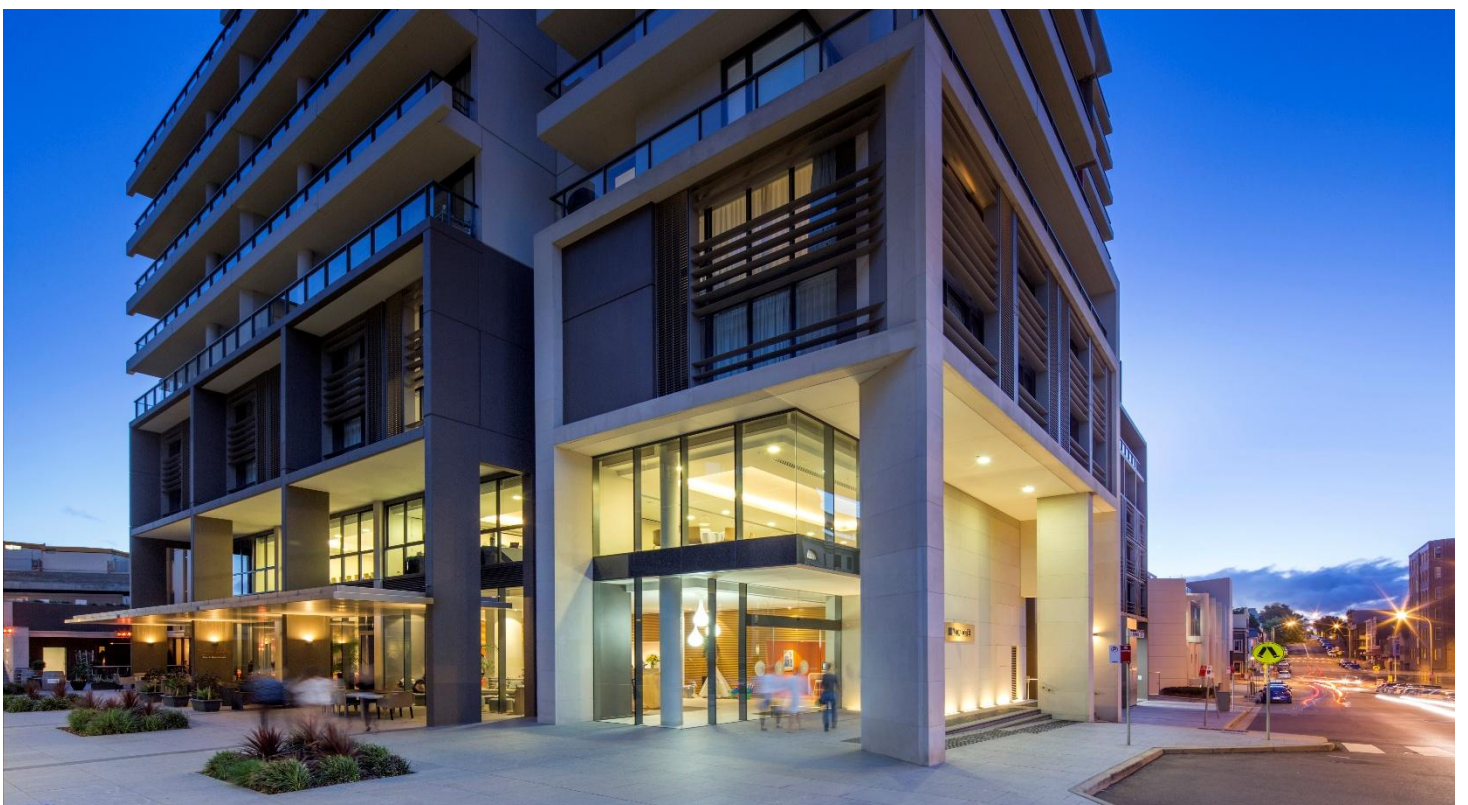




# NOVOTEL

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(I), 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

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## 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(I), 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

SEAFOOD ORIGIN: (A) = Australian; (I) = Imported; (M) = Mixed

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(I)

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(I)

Pumpkin & cheese balls, black garlic aioli

Moroccan lamb balls, cucumber and mint yoghurt

Mediterranean felaful skewers, chipotle relish

SEAFOOD ORIGIN: (A) = Australian; (I) = Imported; (M) = Mixed

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(I)  
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(I), sriracha kewpie  
Southern fried chicken bites, Cajun aioli  
Mac 'n' cheese croquettes, tomato compote  
Crumbed prawn cutlet(I), aioli sauce  
Chef's selection mini cakes

### Substantial extras \$18pp each

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

Beer battered fish(I) 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

SEAFOOD ORIGIN: (A) = Australian; (I) = Imported; (M) = Mixed

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(I), 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(I), petite salad with passionfruit dressing, crème fraiche*

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

### Mains

*Grilled salmon(A), kipfler potato, asparagus, medley tomato, olive salsa*

*Seared barramundi (A), 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

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## **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 salmon fillet(A)*

*Roast barramundi(A) with salsa verde*

*Spiced chickpea & tofu tagine*

NOVOTEL DINNER

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## **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(I) & cream cheese brioche bun*

*Roasted vegetable & hummus sandwich*

NOVOTEL HIGH TEA

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## *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(I) & 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*

### **Notes:**

*Please note all menus are subject to change*

*SEAFOOD ORIGIN: We proudly serve sustainably sourced seafood, selected to support healthy oceans & responsible fishing practices. (A) = Australian; (I) = Imported; (M) = Mixed*

*DIETARY REQUIREMENTS: Our kitchen contains 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*

NOVOTEL EXTRAS

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