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 w/ 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(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 w/ coconut yoghurt
Baker's basket of warm Danishes, croissants & muffins
Hash browns & fetta frittatas w/ tomato compote

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

NOVOTEL BREAKFAST

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 w/ Vittoria coffee & tea station, lunches served w/ orange juice & sparkling water

Menu 1 (Monday)

Morning Tea *(includes fresh fruit)*

* *Greek yoghurt, Honey & Granola Cold Set Pots*
* *Spinach & Cheese Spanakopita, Citrus Labneh, Dukkha*

Lunch

* *Selection of bread rolls*
* *Middle Eastern spiced crusted lamb shoulder, tzatziki*
* *Rigatoni Pasta w/ Pumpkin, Sage & Feta*
* *Roast turmeric spiced cauliflower florets, roasted pepita seeds, dried currants, pomegranate molasses*
* *Fattoush Salad of Cos Lettuce, Tomato, Cucumber, Radish, Sumac, Toasted Pita & White Balsamic*
* *Citrus & Mint Fruit Salad*

Afternoon Tea *(includes fresh fruit)*

* *Portuguese Custard Tart*
* *Zucchini & Corn Fritter w/ tzatziki*

Menu 2 (Tuesday/Thursday/Sunday)

Morning Tea *(includes fresh fruit)*

* *Mango & Yoghurt Pots*
* *Katsu Chicken Sandwiches*

Lunch

* *Selection of bread rolls*
* *Miso Baked Salmon (I)*
* *Hokkien Noodle Stir Fry w/ Vegetables*
* *Charred Broccolini w/ Sesame w/ Sesame Oil & Crispy Shallots*
* *Soba Noodle Salad w/ Cucumber, Edamame & Sesame*
* *Citrus Fruit Salad*

Afternoon Tea *(includes fresh fruit)*

* *Matcha Chia Pots, Strawberry*
* *Prawn Spring Rolls w/ Sweet Chilli & Lime Dipping Sauce*

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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 w/ Vittoria coffee & tea station, lunches served w/ orange juice & sparkling water

Menu 3 (Wednesday/ Saturday)

Morning Tea *(includes fresh fruit)*

* *Peach & Mango Cheesecake*
* *Mexican Frittata Squares, Mexican Salsa*

Lunch

* *Selection of bread rolls*
* *Citrus & Chilli Roasted Chicken Thighs*
* *Smokey Black Bean Chilli w/ Tomato & Coriander*
* *Roasted Sweet Potato*
* *Mexican Street Corn Salad; Charred Corn, Lime, Fetta & Coriander*
* *Ensalada de Fruits*

Afternoon Tea *(includes fresh fruit)*

* *Cinnamon Scrolls*
* *Vegetarian Empanadas, Smokey Tomato Relish*

Menu 4 (Friday)

Morning Tea *(includes fresh fruit)*

* *Cardamom Scones w/ Orange Butter*
* *Vegetable Samosas/ Mint Yoghurt*

Lunch

* *Selection of bread rolls*
* *Beef Madras w/ Coconut, Curry Leaf, Tamarind & Coriander*
* *Vegetable Korma*
* *Rice Pilaf w/ Pistachio, Parsley, Sultanas & Leek*
* *Mango & Herb Salad w/ Lime Chilli Dressing*
* *Indian Fruit Chaat*

Afternoon Tea *(includes fresh fruit)*

* *Butter Chicken Pie*
* *Saffron Rice Pudding*

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NOVOTEL LUNCH

Platter Menus

Platters cater for approximately 10 guests

Classic Platter $75 each

10 pieces of each item (30 pieces total)
Vegetarian spring rolls
Pea & potato samosas
Chunky mini beef pies
Mini beef sausage rolls
Dipping sauce

Dips Platter $110 each

Four House Made Dips served w/ Grilled Flat Bread and a Selection of Crudites
Roast Capsicum & Fetta Dip
Hummus, Paprika & Burnt Butter
Guacamole, Red Onion, Tomato & Coriander
Tzatziki, Olives & Lemon Oil

Cheese Platter $110 each

Cloth-Ash Cheddar, Clawson's Blue Stilton Blue Cheese, Adelaide Hills Camembert & Binnorie Chilli Labna
Blood Orange & Saffron Marmalade & Quince Paste
Seasonal Fresh Grapes & Dried Muscatels
Lavosh & Artisan Crackers

Cured Meats Platter $150 each

Double Smoked Ham, Shaved Italian Prosciutto, Sliced Calabrese, Chilli & Fennel Lonza
Smokey Tomato Chutney
Cornichons
Charred Sourdough

Antipasti Platter $160 each

Cloth-Ash Cheddar, Adelaide Hills Camembert
Shaved Italian Prosciutto, Shaved Calabrese
Marinated Olives & Guindilla Peppers
Charred Capsicum & Eggplant
Smokey Tomato Chutney
Lavosh & Artisan Crackers

Hot Platter $120 each

Pumpkin & Ricotta Arancini
Chicken & Leek Pie
Caramelised Onion & Goats Cheese Quiche
Lamb Harissa Sausage Rolls
Beef Ragu Calzone
Tandoori Chicken Filo

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NOVOTEL PLATTERS

Canape Packages

Minimum 20 people

Hot, Cold & Substantial Canape Packages

1 Hour 2 Hot & 2 Cold Canapes @ $40pp
1 Hour 2 Hot & 2 Cold Canapes & 1 x Substantial Canape @ $55pp
2 Hour 2 Hot & 2 Cold Canapes & 1 x Substantial Canape @ $75pp
2 Hour 2 Hot & 2 Cold Canapes & 2 x Substantial Canapes, 1 x Dessert Canape @ $85pp

COLD CANAPES

Tomato Bruschetta w/ Basil & Balsamic Glaze
Smoked Salmon & Lemon Ricotta Blini
Sweet Potato & Corn Fritter w/ Caramelised Onion
Smoked Chicken Tostada w/ Jalapeno Jam
Rare Wagyu Rump w/ Smoked Tomato Chutney
Compressed Melon, Fetta & Olive Spoons
Spiced Guacamole Tostada w/ Pica De Galo

HOT CANAPES

Chickpea and Caramelised Onion Roll w/ Spicy Harissa Sauce
Macaroni, Truffle & Cheese Croquette w/ Truffle Spiced Aioli
Pumpkin & Ricotta Arancini w/ Basil Pesto
Chicken & Leek Pie
Salmon, Asparagus & Dill Quiche
Beef Bourguignon Brisket Filo

SUBSTANTIAL CANAPES

Bao Bun w/ Grilled Steak & Capsicum Pica De Galo
Potato Gnocchi w/ Truffle Cream & Pistachio Crumb
Beef Slider w/ Burger Sauce, Cheese, Lettuce and Pickle
Prawn Brioche Rolls w/ Cilantro
Alaskan King Crab, Native Fire Spice & Leek Tartlet
Vegetarian Vietnamese Rice Paper Rolls

DESSERT CANAPES

Vanilla Crème Brulé Tartlets
Dark Chocolate Mousse Cups with Tahini & Almond Crumble
Buttermilk Pannacotta & Citrus Jelly
Tiramisu Cake with Chocolate Shavings
Petite Cheesecake
Passionfruit Tartlets

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

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NOVOTEL CANAPES

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

Confit of Duck Maryland w/ Parsnip Puree, Potato Fondant, Cherry Compote

Tuna Ceviche (I) w/ Green Olive, Pickled Fennel, White Balsamic, Crème Fresh & Salad Burnett

Grilled Eggplant Salad w/ Tahini, Pomegranate, Walnuts, Fetta & Barley Grain Loligo Squid w/ Chickpea, Pickled Fennel & Olive Salad, Black Aioli & Lemon Oil

Tart of Beetroot & Onion Soubise, Hazelnut Crumble, Lemon Emulsion & Coconut Labneh

Master Stock Pork Belly w/ Fennel & Apple Slaw, Sherry Reduction & Crispy Eschalots

Mains

250g Scotch Fillet w/ House Made Pomme Puree, Broccolini, Red Wine Jus & Portobello Mushroom

Crispy Skin Salmon (I) Fillet w/ Spiced Potato Bravas, Asparagus, Lime & Hollandaise

Chicken Mignon wrapped in Bacon w/ Potato Fondant, Broccolini & Spiced Bearnaise Sauce

Beetroot Gnocchi, Roasted Beetroot Meledy, Beetroot Chips, Beetroot Gastric & Red Vein Sorrel

Chicken Supreme, Smashed Chats, Braised Leeks, Creamed Corn & Tarragon Cream Sauce

Celeriac Steak w/ Black Tahini Sherry Reduction, Roasted Hazelnut & Saltbush

Desserts

Chocolate Mousse w/ Tahini, Date Caramel, Cherry Compote, Hazelnut & Lemon Balm

Warmed Coconut Cardamon & Rasin Rice Pudding w/ Saffron Syrup, Coconut Gelato & Pistachio Biscuit

Saffron & Ginger Poached Pear w/ Cinnamon Spiced Cream, Pistachio Biscuit & Fig & Mascarpone Ice-cream

Warm Sticky Date Pudding w/ Classic Butterscotch Sauce, Rum & Rasin Gelato & Almond Praline

Vanilla Gum Pavlova Nest w/ Strawberry Romanoff, Mint Praline & Strawberry Gelato

Lemon Tiramisu w/ Almond Biscuit, Lemon Jam & Mint

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NOVOTEL DINNER

2

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 w/ condiments & dressings

Hot Dishes

Traditional roast selection

Hot dish selection

All served w/ 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 w/ mustard & garden herbs
Roast pork, apple sauce & jus
Slow braised lamb shoulder, salted zucchini
Honey-glazed pork neck w/ apple sauce
Herbed roast chicken cutlet

Hot Dish Selection – Please select 1

Pulled lamb shoulder w/ 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) w/ salsa verde
Spiced chickpea & tofu tagine

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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(I) & cream cheese brioche bun

Roasted vegetable & hummus sandwich

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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

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 Northen 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 $30 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

Cakeage $5 per person

Bring your own celebration cake & let us cut and plate to your guests w/ vanilla cream & coulis

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