

Christmas Day 2026

NOVOTEL NEWCASTLE BEACH

Served to your table

Cold Seafood Tower to Share

Sydney rock oysters, natural, mignonette (A)
Poached king prawns, marie rose sauce (A)
Moreton bay bugs, citrus dressing (A)
Tasmanian smoked salmon, dill creme
fraiche, cucumber, bilinis (A)
Scallop ceviche, creme fraiche, cherry
balsamic, pickled cherries (I)

Gourmet Buffet

From the carvery

Traditional roast turkey, sage & onion
stuffing, cranberry sauce, gravy
Glazed leg ham, maple & clove
glaze, pineapple relish
Roast sirloin of beef, horseradish
cream, red wine jus

Salads & sides

Rosemary & sea salt roast potatoes
Honey glazed carrots & parsnips
Pea, mint & fetta salad
Waldorf salad
Citrus fennel & radicchio slaw
Green beans & slithered toasted almonds

Grazing Table

Antipasto board, cured meats,
marinated olives, artisan cheeses
Fresh stone fruit platter
Artisan breads & whipped butter

Desserts

Table Platters to Share

Pavlova, tropical fruit, passionfruit
curd, chantilly cream
Fruit mince pies
Petit fours

Dessert Buffet Station

Traditional Christmas pudding,
brandy custard, berry compote

Festive Christmas log cake,
cinnamon cream, festive fruit

Beverages

3 hour beverage package inc:

Sparkling, White, Rose & Red Wines,
Beer, Cider, Soft Drink, Juice
Tea and coffee station

2026 Package

Morrow Room 12pm-3pm

\$269 per adult

Glass of sparkling wine on arrival

Christmas buffet menu

3 hour beverage package

Special pricing for teens
& children

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

To book visit Sticky Tickets or scan here:

<http://tix.yt/christmas-day-2026-novotel-newcastle>



For further enquires please contact

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