

NO VO TEL

Novotel Sydney Parramatta

A festive feast awaits you at Novotel Sydney Parramatta in 2024. Celebrate the end of the year in style with a choice of Christmas packages ideal for the whole team to enjoy.



Entertain your palate at Novotel_

Discover the thrilling simplicity of flavourful contemporary cuisine designed by the Executive Chef of 350 Restaurant and Lounge.



Live in your own special world at Novotel_

Discount accommodation packages available for any Christmas event organisers and attendees.





Package Options



Cocktail Party_

Festive cocktail party including canapes and drinks package for two hours.

\$68 pp
(min. 20 guests)



Plated Dinner_

Alternate drop plated Christmas dinner in one of our prized function spaces.

Two Course \$70 pp
Three Course \$85 pp
(min. 20 guests)



Christmas Buffet_

Traditional Christmas Buffet including all the meat trimmings you could ask for.

\$99 pp
Deluxe Seafood Package +\$40 pp
(min. 35 guests)



Beverage Packages_

Bring in the festive joy with our premium selection of drinks including a white, red and sparkling wine and two beer choices.

3 Hours \$35
4 Hours \$40
5 Hours \$42

*Responsible service of alcohol applies.



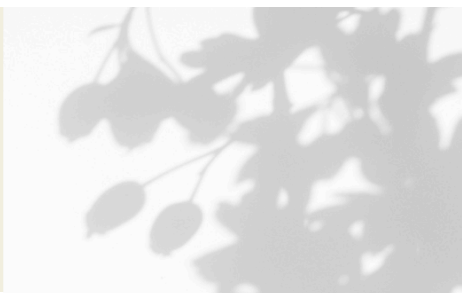
Early Reindeer Offer

Book your celebration by 30th September 2024 and receive complimentary Christmas theming and upgrade to superior beverage package.

Contact

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CHRISTMAS MENU

COCKTAIL PARTY



COLD SELECTION *choice of 4

- _Vegetarian rice paper roll with Nam Jim dressing (Vegetarian, DF)
- _BBQ pork rice paper roll with sweet chilli sauce (Halal, GF)
- _Roast duck crepe with hoisin sauce (Halal, DF)
- _Sweet chilli prawn skewer (Halal, DF)
- _Smoked salmon cream cheese blinis, salmon roe (Halal)
- _Caramelised onion & goat's cheese tart, chives (Vegetarian)
- _Sun-dried tomato pinwheel with pesto mayonnaise (Vegetarian)
- _Rare roast beef crostini, horseradish cream, bush tomato relish (Halal)

HOT SELECTION *choice of 4

- _Chicken & mushroom siu mai, ginger & soy (Halal, DF)
- _Manchego & sweet potato empanada with romesco sauce
- _Lamb kofta with minted yoghurt (Halal)
- _Crab cakes with house made tartare sauce (Halal)
- _Crispy pork belly bao, cucumber, shallot, sriracha mayonnaise (DF)
- _Pumpkin arancini with aioli (Vegan, GF)
- _Salt & pepper squid with royal sauce (Halal)
- _Smoked ham croquette with tomato & chilli jam
- _Thai chicken spring roll with sweet chill sauce (Halal)

SUBSTANTIAL CANAPÉS *choice of 1

- _Waygu beef slider, caramelised onion with steak cut fries (Halal)
- _Butter chicken with steamed rice & raita (Halal)
- _Penne puttanesca, chilli, olives, capers & shaved parmesan (Vegetarian)
- _Singapore egg noodles, Asian vegetable, sweet soy & sesame (Vegetarian)
- _Pulled pork slider, coleslaw & smoky BBQ sauce (DF)
- _Traditional beef bourguignon with truffle mashed potato (Halal, GF)
- _Falafel, hummus & pickled cabbage (GF, DF)

DESSERT CANAPÉS

- _Profiteroles
- _Mini chocolate & hazelnut donuts
- _Assorted French pastries
- _Fruit flans
- _Macarons (GF)
- _Assorted buffet slices
- _Mini Christmas puddings

CHRISTMAS MENU

PLATED DINNER



ENTRÉE

- _Tasmanian smoked salmon roulade, dill cream cheese, baby capers and brioche crumb (Halal)
- _King prawns, tomato heirloom salad, crisp sourdough, micro basil (Halal, DF)
- _Cured crispy skinned pork belly, cauliflower puree, glazed prunes, truffle oil (GF)
- _Potato gnocchi, mushroom ragout, chives, parmesan cheese (Vegan)
- _Salt baked beetroot and goat's cheese salad, tea soaked raisins, puffed ancient grains (Vegetarian, GF)

MAIN

- _Black Angus beef rump, potato fondant, black garlic puree, broccolini (Halal, GF)
- _Turkey breast, pumpkin purée, caramelised shallots, green beans, rosemary jus (Halal, GF, DF)
- _Goldband snapper, parsley & gruyere crust, fennel puree, oven roasted heirloom tomato (Halal)
- _Sous-vide lamb rump, smoked eggplant puree, braised pearl barley, harissa (Halal, GF)
- _Pumpkin ravioli, sage burnt butter, pangrattato (Vegetarian)

DESSERT

- _Lemon meringue tart, raspberry coulis, fresh berries
- _Christmas pavlova, crème Chantilly, poached strawberries, coconut & kaffir lime sorbet
- _Chocolate fondant, pistachio brittle, wattle seed ice cream, chocolate ganache
- _Lemon myrtle panna cotta, pineapple & chilli confit, almond biscotti
- _Toffee apple Tarte Tartin, shortbread crumble, butterscotch sauce, vanilla ice-cream

CHRISTMAS MENU

TRADITIONAL BUFFET



COLD SELECTION

- _Freshly baked bread rolls
- _Seasonal garden salad, honey mustard dressing (Vegan, GF)
- _Fresh seafood salad, preserved lemon dressing, chives (Halal, GF)
- _Thai pumpkin & quinoa salad (Vegan, GF)

HOT SELECTION

- _Brined & roasted turkey breast, cranberry & pistachio sauce (Halal, DF)
- _Grilled Cone Bay Barramundi, tomato salsa (Halal, GF, DF)
- _Black Angus Rump, traditional gravy (Halal, GF, DF)
- _Duck fat potatoes, rosemary & garlic (Halal, DF)
- _Steamed green vegetables, Murray River pink salt & local olive oil (Vegan, GF)
- _Spinach & ricotta ravioli, Napoletana sauce, shaved pecorino (Vegetarian)

CARVERY

- _Honey bourbon glazed leg of ham, fresh cloves

DESSERT

- _Christmas pudding with brandy crème anglaise
- _Christmas pavlova with crème Chantilly and fresh native Australian fruits
- _Traditional fruit mince pies
- _Seasonal fruit platter with fresh berries
- _Australian cheese platter, quince paste, dried fruit, poppy seed lavosh and water crackers

UPGRADE SEAFOOD PACKAGE *minimum 35 guests

- _King prawns, cocktail sauce & lemon +\$15 pp
- _Natural Pacific oysters, mignonette dressing +\$20 pp
- _Green lip mussels, garlic, parsley & white wine +\$10 pp

OR all included for +\$40 pp

CHRISTMAS MENU

DAY DELEGATE PACKAGE \$68PP



BUFFET LUNCH

_Freshly baked dinner rolls with cultured butter

HOT ITEMS

_Duck fat roasted potatoes (GF, DF)

_Steamed broccolini with Murray River pink salt (Vegan, GF)

_Turkey breast with cranberry & pistachio (Halal, GF, DF)

_Cone Bay Barramundi with tomato & caper salsa, lemon butter sauce (Halal, DF)

_Potato gnocchi with porcini mushroom ragout (Vegetarian)

SALADS

_Seafood salad with mussels, prawns, squid & lemon mayonnaise (Halal, GF)

_Creamy potato salad with grain mustard (Vegetarian, GF)

SWEETS

_Seasonal fruit salad with fresh berries

_Christmas pudding with Brandy Anglaise

EXTRAS

_Green lip mussels +\$10 pp

_King prawns +\$15 pp

_Pacific oysters +\$20 pp

_Pork belly carvery +\$20 pp

_Black Angus Beef Rump carvery +\$25 pp

CHRISTMAS MENU

DAY DELEGATE PACKAGE \$85PP



MORNING TEA

- _Traditional scones with house made jam & clotted cream
- _Spinach & fetta quiche (Vegetarian)
- _Whole fruits

BUFFET LUNCH

- _Freshly baked dinner rolls with cultured butter

HOT ITEMS

- _Duck fat roasted potatoes (GF, DF)
- _Steamed broccolini with Murray River pink salt (Vegan, GF)
- _Turkey breast with cranberry & pistachio (Halal, GF, DF)
- _Cone Bay Barramundi with tomato & caper salsa, lemon butter sauce (Halal, DF)
- _Potato gnocchi with porcini mushroom ragout (Vegetarian)

SALADS

- _Seafood salad with mussels, prawns, squid & lemon mayonnaise (Halal, GF)
- _Creamy potato salad with grain mustard (Vegetarian, GF)

SWEETS

- _Seasonal fruit salad with fresh berries
- _Christmas pudding with Brandy Anglaise

EXTRAS

- _Green lip mussels +\$10 pp
- _King prawns +\$15 pp
- _Pacific oysters +\$20 pp
- _Pork belly carvery +\$20 pp
- _Black Angus Beef Rump carvery +\$25 pp