



NOAH'S on the beach

SOCIAL EVENTS



ABOUT US

Set against the stunning backdrop of Newcastle Beach, NOAH'S on the beach offers a unique beachfront setting for conferences, meetings, celebrations and special events.

Conveniently located just minutes from Newcastle's CBD, our venue combines versatile event spaces, modern facilities and exceptional hospitality with breathtaking ocean views to create an unforgettable experience for you and your guests.

Whether you're hosting an intimate board meeting for 10 delegates, a conference for up to 300 guests, or a sophisticated gala dinner, our dedicated Events Team will work with you every step of the way to ensure your event is planned and delivered with professionalism, attention to detail and seamless service.

Features

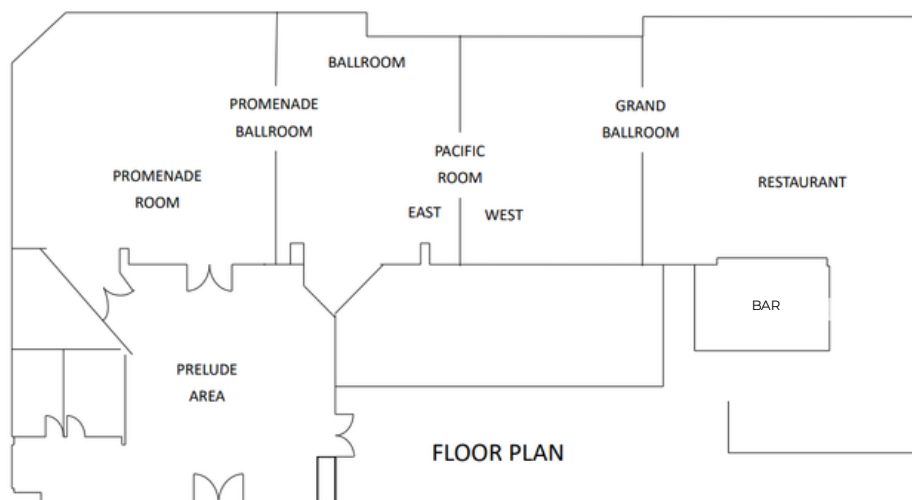
- Absolute beachfront location
- Flexible meeting and event spaces
- Professional event coordination
- AV equipment available
- Ocean-view restaurant and bar
- Complimentary Wi-Fi
- On-site accommodation
- Free on-site parking
- Walking distance to Newcastle CBD



FUNCTION ROOMS

NOAH'S spectacular ground floor offers six flexible function room options that can be tailored to suit any event.

All rooms feature floor-to-ceiling windows with magnificent, uninterrupted views of Newcastle Beach and the coastline. Partnering with Fordtronic AV, our function spaces are equipped with the latest audiovisual, sound, and lighting technology. Whether you're hosting a conference, product launch, workshop, special occasion, or gala dinner, our versatile spaces can be configured to meet your needs.



AV & EQUIPMENT

Venue Hire Inclusions:

- Lectern & Microphone
- Dancefloor
- Wi-Fi
- Free On-Site Parking (subject to availability)

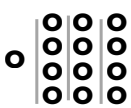
Add-Ons:

- Data Projector and Screen - \$180
- Handheld Wireless Microphone - \$55
- Stage (per piece) - \$50 each (max 6)
- 55-inch Smart TV (Boardroom) Wall Mounted (included)
- 65-inch Smart TV (Harbourview Room) - \$100
- 75-inch Smart TV (Ground Floor) - \$150

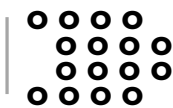
CONFERENCE ROOM CONFIGURATIONS

Venue	Boardroom	Harbour View	Pacific West	Pacific East	Pacific	Promenade	Promenade Ballroom	Ballroom
Dimensions (m)	8.5x6.2	11.3x6.6	8.8x8.6	7.8x8.6	11.8x9.5	16.8x8.6	19.6x8.6	28.4x8.6
Sq. Metres (m ²)	56	77	76	73	147	112	185	259
Classroom	-	25	25	25	60	40	90	130
Theatre	-	22	50	50	150	80	180	300
Banquet	-	-	40	40	90	70	120	200
Cabaret	-	-	32	32	64	48	96	144
U-Shape	-	22	20	22	50	30	-	-
Boardroom	14	20	20	20	-	-	-	-
Cocktail	-	40	50	50	130	100	200	280

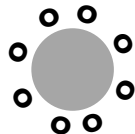
Classroom



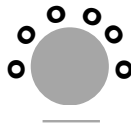
Theatre



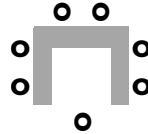
Banquet



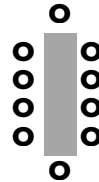
Cabaret



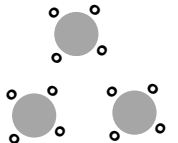
U-Shape



Boardroom



Cocktail





CANAPÉS MENU

MINIMUM 30 GUESTS

- 1 Hour Package: \$45pp - Selection of 3 hot & 3 cold canapés
- 2 Hour Package: \$58pp - Selection of 3 hot, 3 cold, 1 substantial, 1 sweet canapés
- 3 Hour Package: \$69pp - Selection of 4 hot, 3 cold, 2 substantial, 2 sweet canapés
- Additional Canapés: Cold - \$7 | Hot - \$8 | Substantial - \$11 | Sweet - \$8

COLD CANAPÉS

- Mini Prawn Cocktail - GF/DF
- Goats Cheese Caramelized Onion Tartlet - GF
- Spiced Lamb, Hummus, Dukkah Tartlet - GF/DF
- Seared Beef, Mediterranean Vegetable en Croute - DF
- Thai Pork Salad - GF/DF
- Tomato Bruschetta - DF/VG
- Smoked Salmon, Creme Fraiche on Blini

HOT CANAPÉS

- Pork Belly Bites, Korean BBQ Sauce - GF/DF
- Assorted Arancini, Aioli - GF/DF/VG
- Salt & Pepper Squid
- Spring Rolls, Sweet Chilli Sauce - V/DF
- Assorted Dumplings, Soy Dipping Sauce
- Tempura Prawns
- Macaroni & Cheese Croquettes - V
- Lamb Kofta, Raita - GF
- Samosa, Sweet Chilli - VG

SUBSTANTIALS

- Fish Taco, Guacamole, Tomato Salsa, Soft Tortilla - DF
- Pork Belly Banh Mi, Carrot, Cucumber, Pickled Daikon - DF
- Karaage Chicken Slider, Slaw, Sriracha Kewpie
- Cheeseburger Slider
- Tempura Zucchini Flower, Chimichurri GF/DF/VG
- Satay Chicken Skewers - DF

SWEETS

- Lemon Meringue Tart - GF
- Banoffee Tart - GF
- Chocolate Dipped Profiterole
- Churros, Chocolate Ganache
- Apple Crumble Tarts

FUNCTION MENU

2 COURSES - \$72PP

3 COURSES - \$83PP

**2 CHOICES FROM EACH COURSE SERVED ALTERNATELY
INCLUDES DINNER ROLLS, TEA & COFFEE**

MINIMUM 20 GUESTS

ENTREES

Thai Green Curry Prawns, Tom Yum Mayo, Green Papaya Salad

Pea Pesto Arancini, Beetroot, Walnuts, Fine Herbs

Pork Belly, Korean BBQ, Pickled Daikon, Fried Nori

Spiced Lamb Rump, Hummus, Cauliflower Tabouli

MAINS

Barramundi, Potatoes, Green Beans, Heirloom Tomato & Green Olive Salsa Verde

Slow Cooked Lamb Shank, Biryani Rice, Masala Sauce, Greens

Slow Roasted Scotch Fillet, Smashed Chats, Dianne Sauce, Truss Tomatoes

Prosciutto Wrapped Chicken Supreme, Roasted Pumpkin, Pea Pesto, Snow Pea Salad

Roasted Pork Loin, Colcannon Mash, Greens, Peppercorn Jus

DESSERTS

Summer Berry Pudding, Mascarpone Cream, Compote, White Chocolate Shards

Vanilla Bavaois, Orange & Cardamom Poached Pear, Pistachio Crumb

Lime Cheesecake, Lemon Curd, Toasted Meringue

Chocolate Mousse Tart, Salted Caramel Ice-Cream, Raspberry

Meringue, Vanilla Mascarpone, Macerated Strawberries, Almond Praline

CHILDREN'S MENU - \$25PP

0-12YRS

Includes a Waffle Cone Sundae and Soft Drinks & Juices

Chicken Nuggets, Fries and Salad and Tomato Sauce

Lightly Battered Fish Pieces, Fries, Salad and Tomato Sauce

Cheeseburger with Tomato Sauce and Fries

Ham and Cheese Pizza



BUFFET MENU

LUNCH or DINNER - \$71PP

INCLUDES DINNER ROLLS, TEA & COFFEE

MINIMUM 30 GUESTS

MAIN

Roast of the Day

Vegetable Cassoulet (GF/DF/VG)

Apple Sauce, Mint Jelly, Jus & Condiments

Thyme Roasted Vegetables

Steamed Seasonal Greens

Garden Salad

DESSERT

Cheese Platter

Petit Fours

OPTIONAL ADD ON:

Pre-Dinner Canapes - \$11pp

Chef's selection of 2 Canapes

Served in conjunction with a plated or
buffet menu only

Terms & Conditions:

Pricing and Menu's subject to change.

External catering not permitted.

10% surcharge applies for all events
held on a Sunday and Public Holiday.



PLATTERS MENU

FRESHLY SLICED SEASONAL FRUIT PLATTER - \$90

ASSORTED PASTRY PLATTER - \$110

- Assorted house baked pastries

MORNING TEA PLATTER - \$70

- Selection of sweet items as per the daily menu

AFTERNOON TEA PLATTER - \$80

- Selection of savoury items as per the daily menu

GOURMET SANDWICHES, WRAPS & ROLLS PLATTER - \$125

- Chef's selection of fillings

HOT FINGER FOOD PLATTER - \$135

HOT FINGER FOOD PLATTER - VEGAN - \$140

HOT FINGER FOOD PLATTER - GLUTEN FREE - \$140

ANTIPASTO/MEZZE PLATE - \$145

- A charcuterie of cured meats & mixed marinated vegetables & olives served with seasonal flat bread & schiacciata Italian bread, hummus and creamy fetta dukka dip

CHEESE PLATTER - \$145

- A selection of cheeses including aged cheddar, creamy blue, double cream brie, Warrnambool cheddar served with an accompaniment of dried & fresh fruit, quince paste, lavosh & water crackers

CHEFS SELECTION OF PETITE FOURS - \$180

FUNCTION DRINKS

DRINK PACKAGES

STANDARD BEVERAGE PACKAGE

*CONDITIONS APPLY

1 HOUR	\$29 PP
2 HOURS	\$37 PP
3 HOURS	\$44 PP
4 HOURS	\$52 PP
5 HOURS	\$58 PP

STANDARD BEVERAGE PACKAGE INCLUSIVE OF:

WINES

Brown Brothers Origin Prosecco
Brown Brothers Moscato Brown
Brothers Pinot Grigio
Brown Brothers Sauvignon Blanc
Brown Brothers Shiraz

BEERS

Cascade Light
Great Northern Super Crisp
Tooheys New
Carlton Dry
Hahn Superdry
Strongbow Cider

NON-ALCOHOLIC

Soft Drink & Juices

PREMIUM BEVERAGE PACKAGE

*CONDITIONS APPLY

1 HOUR	\$35 PP
2 HOURS	\$45 PP
3 HOURS	\$54 PP
4 HOURS	\$64 PP
5 HOURS	\$76 PP

PREMIUM BEVERAGE PACKAGE INCLUSIVE OF:

WINES

Hungerford Hill Fishcage Shiraz
Hungerford Hill Fishcage Cabernet Sauvignon
Hungerford Hill Fishcage Semillon Sauvignon Blanc
Hungerford Hill Fishcage Chardonnay
Hungerford Hill Fishcage Sparkling Brut
Brown Brothers Moonstruck Moscato

BEERS INCLUDED

Cascade Light
Great Northern Super Crisp
BEERS TO CHOOSE (PICK 4)
James Squire Pale Ale
Stone and Wood Pacific Ale

Peroni
Corona
Hahn Superdry
150 Lashes
Asahi
Tooheys New
Carlton Dry
Strongbow Cider
NON-ALCOHOLIC
Soft Drink & Juices



FUNCTION DRINKS

DRINKS ON CONSUMPTION

SPARKLING WINE

\$13/GLASS \$50/BOTTLE

Brown Brothers Origin Prosecco

WINE

\$12/GLASS | \$45/ BOTTLE

Brown Brothers Pinot Grigio
Brown Brothers Sauvignon Blanc
Brown Brothers Shiraz
Brown Brothers Moscato

BEER

Cascade Light	\$10
Great Northern Super Crisp	\$11
Tooheys New	\$12
Carlton Dry	\$12
Hahn Superdry	\$11
Strongbow Cider	\$11

SPIRITS

FROM \$9/NIP

Including Mixer

NON-ALCOHOLIC

Juices **\$6/GLASS | \$18/CARAFE**

Soft Drinks: **\$5/GLASS | \$15/CARAFE**

Lemonade
Coca Cola
Diet Coke
Lemon Squash
Dry Ginger Ale
Tonic Water
Mineral Water
Soda Water

Beverage Service Duration	Minimum Food Requirement
1 Hour	30 minute canapés or grazing table / platters
2 Hours	1-hour canapé package
3 Hours	2-hour canapé package
4 Hours	3-hour canapé package or 2-course plated
5 Hours	2-course plated meal





ACCOMMODATION

Extend your event experience with accommodation at NOAH'S on the beach.

Guests enjoy:

- Ocean, Harbour or City View rooms
- Complimentary Wi-Fi
- On-site Restaurant and Bar
- Free on-site parking
- Walking distance to public transport and Newcastle attractions.

Discounted accommodation rates available for all function attendees.

FREE ON-SITE PARKING

Complimentary parking is available for hotel and event guests, subject to availability.

Access via Zaara Street to the undercover and outdoor car parks. Press the silver intercom at the boom gate and our reception team will provide access.

Parking spaces cannot be reserved. Height clearance for the undercover car park is 2.1m and there is no restriction for the outdoor car park. Vehicles can only be parked on-site for the duration of your stay/event.

Accessible Parking spaces are available on-site, subject to availability. Please advise Reception if assistance is required. Your mobility permit must be displayed.



NOAH'S

on the beach

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