



Let's Meet *by the beach*

Meetings & Events

The award winning Novotel Wollongong Northbeach is one of the most reputable venues in NSW. Offering exceptional service for any type of event, from small team sessions to conferences of 600 delegates, we offer flexible function rooms and outdoor event spaces with the beach as our backdrop.

NOVOTEL

WOLLONGONG
NORTHBACH

www.novotelnorthbeach.com.au

www.meetingsbythebeach.com.au

Table of Content

01 Why Novotel Wollongong
Northbeach?



02 Meeting Space



Business by the Beach

03 Complete Meeting



04 Meeting Catering

05 Morning Meeting



Catering Options

06 Buffet Options

07 Plated Options

08 Canapes

09 To Share

10 Beverage Package



11 From The Bar

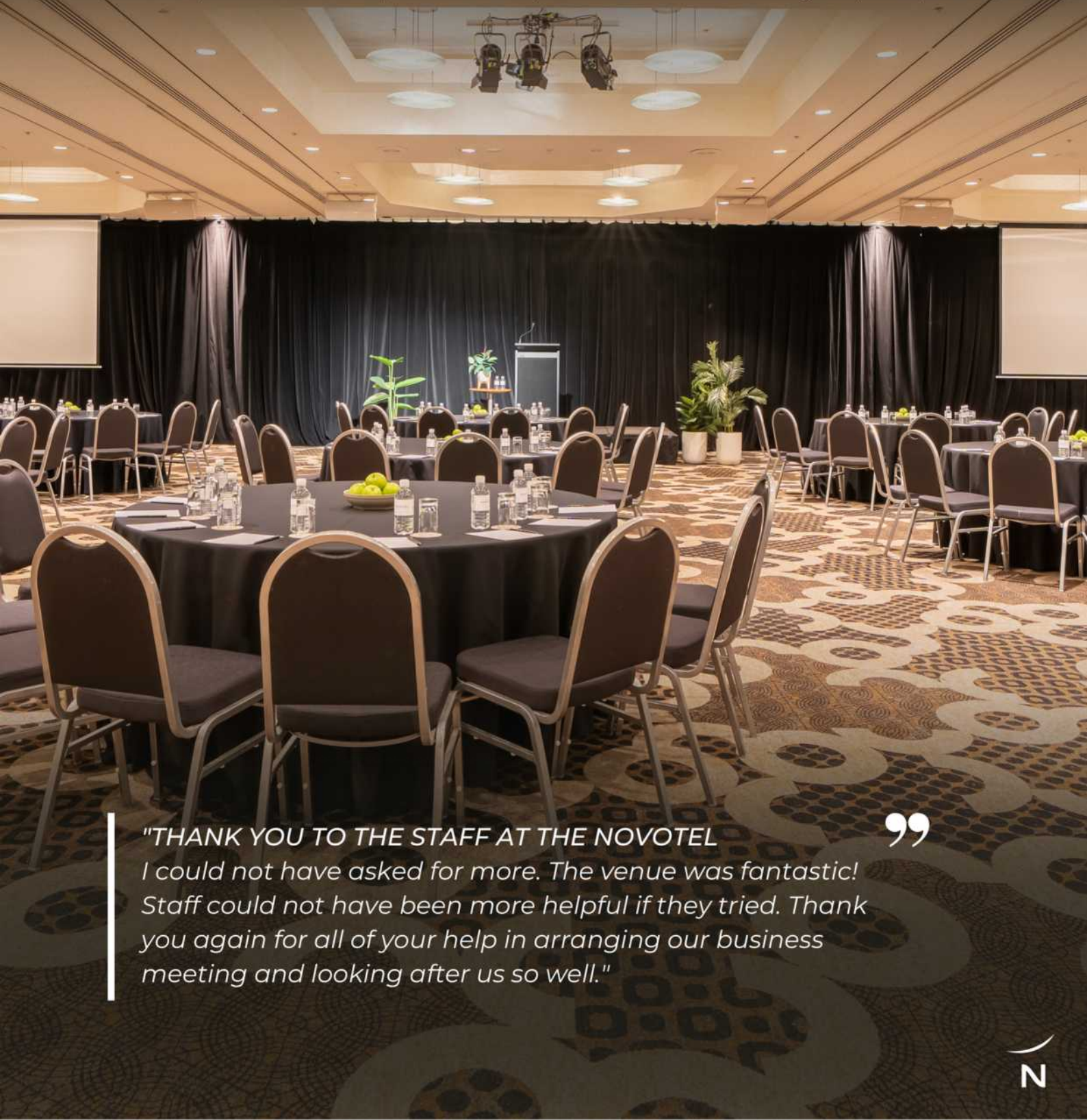
Stand Out

12 Audio Visual



Why meet at Novotel Wollongong Northbeach?

Illawarra's premier event venue, Novotel Wollongong Northbeach boasts a beachside location, flexible function spaces and a reputation based on creating unique experiences.



"THANK YOU TO THE STAFF AT THE NOVOTEL

I could not have asked for more. The venue was fantastic! Staff could not have been more helpful if they tried. Thank you again for all of your help in arranging our business meeting and looking after us so well."

”



Creating Unique Experience

- 14 Steps to the beach
- 15 Function rooms
- 12 rooms feature natural light & ocean views
- Pillarless Grand Ballroom catering up to 600
- Extensive pre-function space with room for 40+ exhibition booths
- Rooftop terrace, "The Deck" overlooking the beach
- 209 accommodation rooms
- 5 bars, restaurant, fitness centre, pool
- Car hoist providing access from ground level to Event floor

With a dedicated event floor, 15 flexible and unique function spaces, natural light and outdoor options Novotel Wollongong Northbeach can cater for small meetings to large events of 600 delegates.

Novotel Wollongong Northbeach has an impeccable reputation based on meeting and exceeding expectations for service and quality. Our dedicated conference and special events team will ensure that your event is 'Simply the Best', delivered with professional service and achieving the desired results.

Unique Spaces

Think flexible, functional & spacious. With views that re-energise your delegates, while inspiring creativity...

"Everything was perfect! From our conference room, to the staff running the event. We had many changes requested at the last minute and the team were extremely accommodating in making the necessary changes. Our leadership team were extremely happy with the level of service provided to each and everyone of our delegates"

”



Grand Ballroom



The Deck



Illawarra Room



Admirals Room



Pacific Room



Norfolk Room

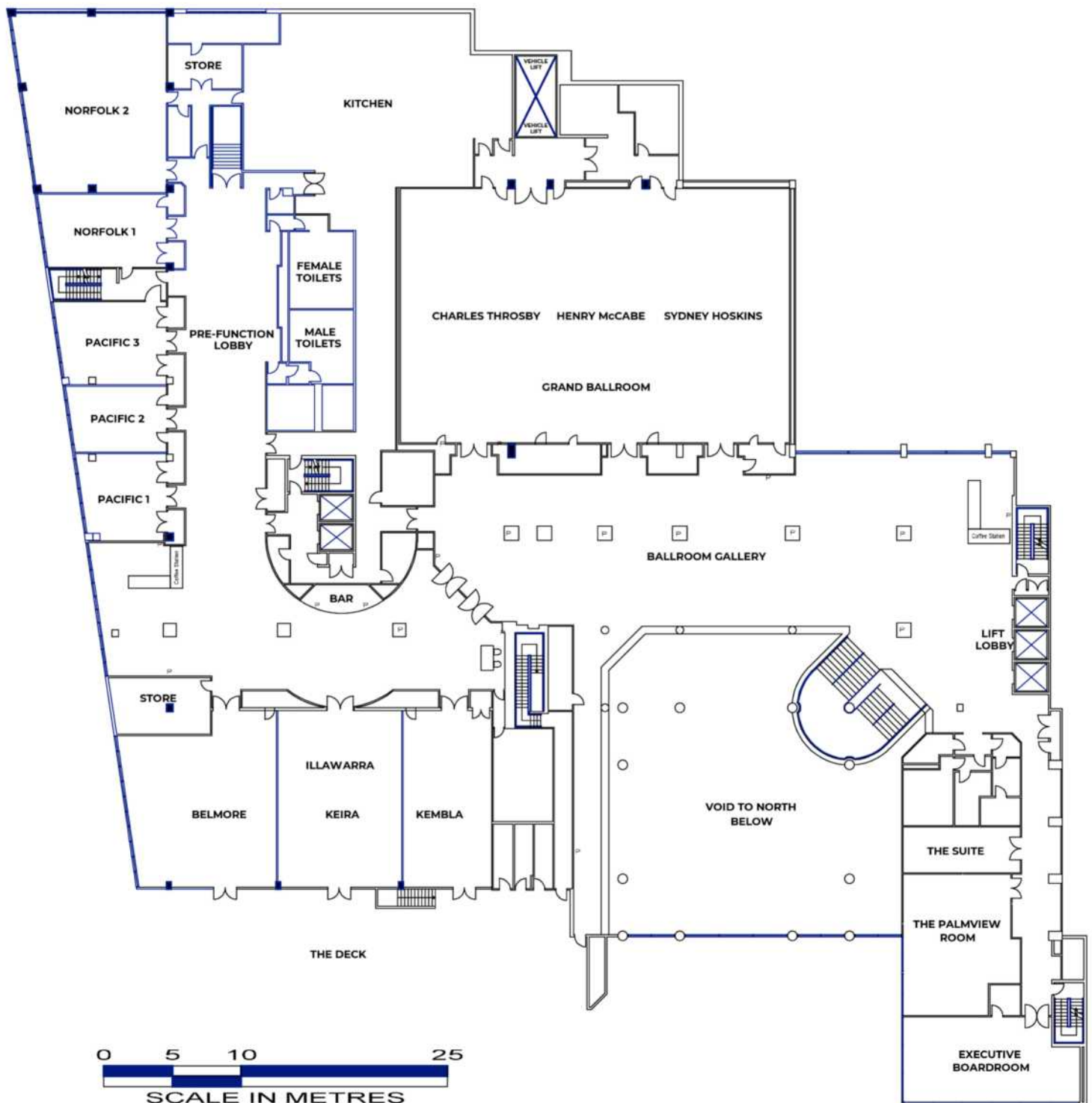


Executive Boardroom



Palmview Room

Level Four Floor plan



Capacity Chart

ROOMS	THEATRE	CLASSROOM (3 PAX PER TABLE)	CABARET (8 PAX PER TABLE)	BANQUET (NO DANCE FLOOR)	BANQUET (DANCE FLOOR)	BOARDROOM	U-SHAPE	COCKTAIL	HEIGHT	AREA M2	EXHIBITION TABLES
The Grand Ballroom	600	350	300	450	380	110	-	660	3.9	518	20
Hoskins	240	100	105	150	130	54	50	250	3.9	190	
McCabe	155	72	70	100	72	54	40	160	3.9	129	
Throsby	240	100	105	150	130	54	50	250	3.9	198	
Illawarra	364	190	140	250	210	90	70	390	2.5	324	10
Kembla	96	54	42	60	40	30	30	100	2.5	83	
Keira	105	54	63	60	50	30	30	150	2.5	112	
Belmore	120	78	63	99	80	30	30	150	2.5	129	
Norfolk	200	88	84	120	100	48	42	220	2.6	183	3
Norfolk 1	50	24	14	30	20	24	15	40	2.6	45	
Norfolk 2	150	70	63	100	80	36	42	150	2.6	131	
Pacific	100	60	35	60	50	48	30	100	2.6	117	5
Pacific 1	21	18	7	10	-	12	15	30	2.6	35	
Pacific 2	28	18	7	10	-	12	15	30	2.6	26	
Pacific 3	24	18	14	20	10	18	15	50	2.6	42	
Executive Boardroom	60	24	14	30	10	24	24	40	2.6	72	0
Admirals	140	71	42	144	100	48	39	220	3.9	187	0
The Deck	500	-	140	200	160	192	-	450		672	27
Palmview	20	12	32	40	-	12	9	20		28	0
Exhibition - Level 4									2.43/2.74		38 booths
Exhibition - Level 3								350			10 booths
North Bar			200	250						22	

Business *by the beach*



”

"Jessica and Eloise are both very helpful, responsive and professional. This reservation was a very last minute booking for a large group, they were efficient and provided valuable advice through out the booking progress. We really appreciated their assistance and service. Thank you for your excellent service! "



Complete Meeting

Full Day from \$85 per person | Half day from \$75 per person

ROOM

- Meeting room
- Pads & pens
- Iced water & lollies

CATERING

- Arrival barista coffee & premium teas
- Morning tea served with fresh coffee & premium Dilmah teas
- Chef's selection sit down lunch served in Palisade Kitchen & Bar or have your lunch across the beach with our "What's in the Box" take away option
- Afternoon tea served with fresh coffee & premium Dilmah teas

AUDIO-VISUAL

- WIFI internet access for all delegates on the package

Audio Visual equipment not included. Please ask your coordinator to provide you with a quote if required

Please note morning / afternoon tea breaks and lunch menus are chefs selection. Should you wish to customize a menu with our Director of Culinary an additional cost will be incurred from \$5.00 per person per menu.

If you wish to have lunch pre function space or a private room please refer to our upgrades, see following page.

**Half day package includes either morning OR afternoon tea only.
Conference room setup fee may apply.*



Meeting Catering

01 Networking Light Lunch

Served on Level 4 Gallery | surcharge \$5.00 per person

Menu

- Gourmet selection of deli style sandwiches, rolls and wraps
- 1 x Chef's selection of salad
- 1 x Seasonal fruit platter
- Fruit juice, soft drinks, premium teas and barista coffee

02 Cold Working Lunch

Served on Level 4 Gallery | surcharge \$10.00 per person

Minimum 30 delegates

Menu

- Gourmet selection of deli style sandwiches, rolls and wraps
- Homemade polenta tarts
- Assorted salads, including a make your own Caesar salad station
- Freshly made soup of the day
- Selection of cheeses
- Chicken San Choy Bau station
- Seasonal fruit platter
- Strawberry and custard tarts
- Fruit juice, soft drinks, premium teas and barista coffee



Meeting Catering

03 Ploughmans Lunch

Served on Level 4 Gallery | surcharge \$15.00 per person

Minimum 30 delegates

Menu

- Selection of deli style sandwiches
- Sliced cold cuts
- Vegetable antipasto platter
- Selection of cheeses
- House made chutneys
- Assorted salads, including a make your own Caesar salad station
- House made polenta tarts
- Seasonal fruit platter
- Home made banoffee pie
- Fruit juice, soft drinks, premium teas and barista coffee

04 Private Highlands BBQ Lunch

Served in a private event room | surcharge \$20 per person

Minimum 30 delegates

Menu

- Freshly baked bread rolls
- Assorted salads, including a make your own
- Caesar salad station
- Antipasto platter
- Continental meat platter
- Marinated rump steaks
- Aussie beef sausages
- Peruvian style chicken thigh
- BBQ onions and mushrooms
- Roast potatoes with sour cream and chives
- Corn on the cob, herb butter
- Fruit juice, soft drinks, premium teas and barista coffee



Meeting Catering

05 Giant Paella Station

Minimum 80 delegates

Menu

- Seafood Paella of calamari, mussels, prawns, balmain bugs, crabs, topped with chorizo sausage, fresh lemon, chili and herbs \$25.00 per person
- Giant Pad Thai Noodle: rice noodles tossed with our homemade Pad Thai sauce, peanuts, garlic chives, bean shoots.
choice of vegetarian, beef or chicken \$18.00 per person

06 Slow Cooked Smoked Meat and Carvery Station \$20.00 per person

Minimum 30 delegates

Choose either:

- Slow cooked house maple smoked beef brisket served with chimichurri, brioche rolls & coleslaw
- Lamb kleftiko, tzatziki, Greek salad and pita bread
- BBQ char sui pork belly, served with steamed buns, Asian slaw

07 Additional Add Ons

- Yum Cha Traditional Dumplings served in bamboo baskets \$15.00 per person
- Mexican Taco Station soft and hard tortilla, pulled beef, chilli lime chicken, black turtle beans, rice, sour cream, guacamole, salsa, jalapeno's, shredded cheese \$20.00 per person
- Ice Cream Cart selection of New Zealand Natural Ice Creams and toppings \$14.50 per person (Minimum numbers of 30 apply)



Morning Meeting

01 Beachside Breakfast Buffet from \$40

A great way to start the day, our breakfast buffet offers fresh hot and cold breakfast options

MENU

- Creamy scrambled eggs
- Poached eggs
- Continental sausages
- Crispy bacon
- Hash browns
- Herbed tomatoes
- Mushrooms with garlic butter
- Smoked salmon platter
- Bircher muesli
- Seasonal selection of sliced fresh fruit
- Homemade yoghurt, selection of fruit coulis
- Cereal bar
- A selection of pastries, danishes & breads
- Preserves, spreads and tomato sauce

Fresh juice, premium tea and barista coffee

02 Continental Breakfast Buffet from \$28

MENU

- Seasonal fruit platter
- Homemade yoghurt with a selection of fruit coulis
- Cereal bar
- A selection of pastries, danishes & breads
- Preserves & spreads

Fresh juice, premium tea and barista coffee

03 Pacific Plated Breakfast from \$45

A sit down plated breakfast alternative perfect for breakfast meetings or presentations.

MENU *Select from one of the below options;*

- Creamy scrambled eggs, continental sausages, crispy bacon, garlic mushrooms, herbed tomatoes and hash browns OR
- Poached eggs with sautéed mushrooms, soft polenta, spinach & cheese

Both served with thick slice toast with preserves and spreads

Fresh juice, premium tea and barista coffee

**Menu is subject to change*

**A minimum food and beverage spend may be required. Ask your Event Coordinator what amount is applicable based on your booked function space. Function room setup fee may apply.*

Catering Options



"Thank you kindly to you all for the very successful planning workshop that we ran late last week.

The team onsite from check in, to Palisade Kitchen & Bar, Michael from AV and Olivia on banqueting were all great. A special mention to Carlos who was exceptional, easy to communicate with and had everything running as required with all our last minutes adjustments and changes to the agenda because we were running ahead of schedule and all with a smile!"

”



Buffet Options

01 BBQ Buffet | \$74 per person (minimum 30 delegates)

MENU

Cold Dishes

- Bakers basket of freshly baked bread rolls
- Selection of salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes

Hot Dishes

- Bratwurst sausages
- Rosemary and garlic unfused beef rump steaks
- Peruvian spiced chicken thigh fillets
- Gilled ocean trout, lemon capers and olive salsa
- Roast potatoes with sour cream and chives
- Corn on the cob with cinnamon butter

Desserts

- Homemade pavlova fresh cream and seasonal fruits
- Watermelon chunks, minted sugar syrup
- Local selection of cheeses served with crackers, dried fruits, and nuts

Premium teas and barista coffee

02 Chef's Buffet | \$74 per person (minimum 30 delegates)

MENU

Cold Dishes

- Bakers basket of freshly baked bread rolls
- Selection of Salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes

Hot Dishes

- Fragrant garlic and ginger rice
- Malaysian chicken curry
- Slow cooked lamb kleftiko with tzatziki and pita bread
- Barramundi fillets, roasted cherry tomatoes, charred lemon, olive tapenade, spinach remoulade
- Roasted spicy, zesty potatoes
- Penne with parmesan and wild mushroom cream sauce, baby spinach
- Charred carrots, goats cheese crumble, salsa verde, toasted walnuts

Desserts

- Selection of petite cakes, desserts and pastries
- Seasonal fruits, melon and berries
- Local Selection of cheeses served with crackers, dried fruits and nuts

Premium teas and barista coffee





Buffet Options

03 Premium BBQ Buffet | \$89 per person (minimum 30 delegates)

MENU

Cold Dishes

- Bakers basket of freshly baked bread rolls
- Selection of salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes
- Charcuterie boards complimented with house chutneys and relish
- Marinated mussels with toasted sesame dressing
- House smoked salmon with traditional condiments

Hot Dishes

- Bratwurst sausages
- Rosemary and garlic unfused beef rump steaks
- Peruvian spiced chicken thigh fillets
- Gilled ocean trout, lemon capers and olive salsa
- Roast potatoes with sour cream and chives
- Corn on the cob with cinnamon butter

Desserts

- Selection of homemade sweets including pavlova with fresh cream and seasonal fruits
- Watermelon chunks, minted sugar syrup
- Local Selection of cheeses served with crackers, dried fruits, and nut

Premium teas and barista coffee

**A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.*





Buffet Options

04 Premium Buffet Your Way | \$89 per person (minimum 30 delegates)

MENU

Cold Dishes

- Bakers basket of freshly baked bread rolls
- Selection of salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes
- Charcuterie boards complimented with house chutneys and relish
- Marinated mussels with toasted sesame dressing
- Ocean trout fillets, Thai curry rub, mint and coriander salad with fresh lime

Hot Dishes

Rice or Grains (Choose 1 dish)

- Garlic ginger rice
- Saffron pilaf
- Wild rice pilaf
- Brown rice and quinoa

Red Protein (choose 1 dish)

- Herb crusted pork neck, braised red cabbage, macadamia nut crumble
- BBQ pork spare ribs, peeking sauce, Chinese broccoli
- Lamb kleftiko with tzatziki and pita bread
- Slow cooked massaman beef curry, toasted cashew nut

Poultry (choose 1 dish)

- Penang duck curry
- Braised mediterranean style chicken with green olives and eggplant
- Cambodian style BBQ chicken
- Portuguese style peri peri chicken, lime aioli

Seafood (choose 1 dish)

- Ocean trout steamed bok choy with miso cream
- Barramundi fillets, roasted cherry tomatoes, charred lemon, olive tapenade, spinach remoulade
- Steamed mussel hot pot
- Chilli seafood noodles with XO sauce

Vegetarian (choose 1 dish)

- Moroccan, vegetable and bean Tagine
- Truffled mac and cheese
- Spinach and ricotta ravioli with wild mushroom cream
- Wok Seared green with tofu and chilli eggplant

Vegetable (choose 1 dish)

- Honey roasted root vegetables, toasted hazelnuts, blue cheese
- Broccoli with black olive butter
- Roasted Japanese pumpkin & ponzu glaze
- Steamed seasonal Vegetables

Potato/Starch (choose 1 dish)

- Roasted baby potatoes with garlic and rosemary
- Potato gratin
- Creamy baked polenta
- Sweet potato and ginger mash

Desserts

- Selection of petite cakes, desserts and pastries
- Chefs selected hot dessert
- Seasonal fruits, melon and berries
- Local Selection of Cheeses served with crackers and dried fruits and nuts





Buffet Options

05 Seafood Buffet | \$113 per person (minimum 30 delegates)

Menu:

Cold Dishes

- Bakers basket of freshly baked bread rolls
- Ice display of king prawns, oysters, balmain bugs
- Marinated octopus salad
- Chili calamari salad
- Green lip mussel salad with kimchee and seaweed
- House smoked salmon with crème fraiche
- Selection of salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes
- Charcuterie boards complimented with house chutneys and relish
- Marinated mussels with toasted sesame dressing
- Ocean trout fillets, Thai curry rub, mint and coriander salad with fresh lime

Hot Dishes

Rice or Grains (Choose 1 dish)

- Garlic ginger rice
- Saffron pilaf
- Wild rice pilaf
- Brown rice and quinoa

Red Protein (choose 1 dish)

- Herb crusted pork neck, braised red cabbage, macadamia nut crumble
- BBQ pork spare ribs, peeking sauce, chinese broccoli
- Lamb kleftiko with tzatziki and pita bread
- Slow cooked massaman beef curry, toasted cashew nut

Poultry (choose 1 dish)

- Penang duck curry
- Braised mediterranean style chicken with green olives and eggplant
- Cambodian style BBQ chicken
- Portuguese style peri peri chicken, lime aioli

Seafood (choose 1 dish)

- Ocean trout steamed bok choy miso cream
- Barramundi fillets, roasted cherry tomatoes, charred lemon, olive tapenade, spinach remoulade
- Steamed mussel hot pot
- Chilli seafood noodles with XO sauce

Vegetarian (choose 1 dish)

- Moroccan, vegetable and bean Tagine
- Truffled mac and cheese
- Spinach and ricotta ravioli with wild mushroom cream
- Wok Seared green with tofu and chilli eggplant

Vegetable (choose 1 dish)

- Honey roasted root vegetables, toasted hazelnuts, blue cheese
- Broccoli with black olive butter
- Roasted Japanese pumpkin with ponzu glaze
- Steamed seasonal vegetables

Potato/Starch (choose 1 dish)

- Roasted baby potatoes with garlic and rosemary
- Potato gratin
- Creamy baked polenta
- Sweet potato and ginger mash

Desserts

- Selection of petite cakes, desserts and pastries
- Chefs selected hot dessert
- New Zealand Natural Ice Cream cart
- Seasonal fruits, melon and berries
- Local Selection of Cheeses served with crackers and dried fruits and nuts





Plated Options

2 COURSE \$69 PER PERSON | 3 COURSE \$79 PER PERSON

MENU:

Entrée

- Pan roasted potato gnocchi with semi dried tomatoes, pepitas, sage butter and grated pecorino cheese (V)
- Baby beetroot salad with goat's cheese, wild rocket & candied walnuts (V)
- House smoked salmon with pickled vegetables and croûtons with chilli mayo
- Twice cooked pork belly on asian slaw with nam jim dressing
- Confit duck with soba noodle salad, coriander, sesame seeds and a wasabi citrus dressing

Main Course

- Roast pork loin with soft cheese polenta, caponata and seasonal greens
- Roasted lamb rump with a fetta and spinach smoked tomato filling accompanied by sweet potato puree & seasonal vegetables
- Beef fillet on creamy garlic mash, baby carrots, straw potatoes and a red wine jus
- Chicken mignon on roasted tuscan kipfler potatoes with a three mushroom cream sauce
- Tandoori salmon fillet with crushed Bombay potato, wilted spinach, cucumber & mint raita
- Grilled seasonal vegetable stack served with mixed herbs and tomato sauce topped with pesto (V)

Desserts

- Homemade chocolate baked cheesecake with raspberry compote and praline
- Trio of chocolates; rich chocolate mousse, white chocolate pannacotta & milk chocolate brownie
- Blondie brownie with peanut butter ice cream and fudge sauce
- French vanilla rose pannacotta with strawberry puree
- Cannoli with vanilla custard and lemon aspen cream

Premium teas and barista coffee





Canapés

1 hour Canapes | \$42 per person. Includes choice of 5 canapés

- Pork steamed buns
- Spiced calamari on sugar cane
- Marinated prawn on lemongrass
- Moroccan spiced chicken skewers
- Salt & pepper squid
- Vegetarian tartlets (V)
- Pumpkin & sage arincinni served with house made garlic aioli (V)
- Garlic & herb crumbed mushrooms (V)
- Beetroot & goats cheese crostini (V)
- Tomato, bocconcini & basil skewers (V)

2 hour Canapes | \$55 per person. Includes choice of 7 canapés

- Salt and pepper squid
- Moroccan spiced chicken skewers
- Garlic & rosemary infused lamb and vegetable skewers
- Vegetable gow on wakame (V)
- Beef sliders
- Chicken mignons
- Mini vegetable korma pies (V)
- Garlic & herb crusted mushrooms (V)
- Smoked salmon tart with caper salsa
- Prosciutto & haloumi with an olive tapenade

3 hour Canapes | \$70 per person. Includes choice of 10 canapés

- Salt and pepper squid
- Chicken mignons
- Assorted California rolls sushi platter
- Thai noodle box (V)
- Beef sliders
- Pork steamed buns
- Garlic & rosemary infused lamb and vegetable skewers
- Marinated prawn on lemon grass
- Beer battered fish and chip boxes
- Mini vegetable korma pies (V)
- Parmesan & herb crusted chicken skewers
- Vegetarian rice paper rolls (V)
- Smoked salmon blinis with homemade spicy guacamole

Why not pair with a beverage package? Starting from \$28.00 per person

**A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.*



To Share (served on platters)

Grazing Table - selection of cold cuts, antipasto, marinated olives, dips and cheeses \$29 per person

Antipasto - \$120 {caters for 10}

Gourmet Cheese - \$120 {caters for 10}

Grilled Bread & Dips - \$49 {caters for 10}

Selection of Crudités with Dips - \$80 {caters for 10}

Chips & Nuts - \$55 {caters for 10}

Seasonal Sliced Fruit - \$110 {caters for 10}

French Pastries - \$75 {caters for 10}

Assorted Finger Sandwiches \$15 per person

Assorted Rice Paper Rolls - \$185 (30 pieces)

Assorted Sushi - \$185 (30 pieces)

Fresh Prawns - \$49 (Half a kilo)

Natural Oysters - \$ 49 (1 dozen oysters)

Individual Fish and Chips \$9.50 each

Vegetable Thai Noodle Boxes - \$9.50 each

Chefs Selection Hot Canapés - \$ 275 {50 pieces}

Arancini - \$165 (50 pieces)

Lamb and Vegetable Skewers - \$ 350 (50 skewers)

Moroccan Chicken Skewers - \$200 (50 skewers)

Lamb and Rosemary Shepherd's Pies - \$ 140 (30 pieces)

Spinach and Ricotta Filo Pastries - \$60 (30 pieces)

Cherry Tomato, Caramelised Onion & Goats Cheese Tartlets - \$210 (50 pieces)

Lemongrass Prawns - \$200 (40 pieces)

Calamari on Sugar Cane - \$200 (40 pieces)

Salt & Pepper Squid - \$75 (40 pieces)

Melon & Prosciutto - \$140 (40 pieces)

**A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.*



Beverage Packages

STANDARD BEVERAGE PACKAGE

- Bancroft Bridge Brut Cuvee
- Bancroft Bridge Semillon Sauvignon Blanc
- Bancroft Cabernet Merlot
- Carlton Draught
- Great Northern Super Crisp
- 4 Pines Pale
- Soft Drinks and Juices

1 Hour Service \$25 p/person
2 Hour Service \$33 p/person
3 Hour Service \$37 p/person
4 Hour Service \$42 p/person
5 Hour Service \$47 p/person

PREMIUM BEVERAGE PACKAGE

- Ate Sparkling
- Ate Sauvignon Blanc OR Ate Rose
- Ate Shiraz
- Carlton Draught
- Great Northern Super Crisp
- 4 Pines Pale
- Choice of one premium Bottled Beer
(Hahn Super Dry, Carlton Dry, Asahi Superdry, Peroni Nastro Azzurro, Fat Yak, Cascade Light, Corona)
- Soft Drinks and Juices

1 Hour Service \$36 p/person
2 Hour Service \$44 p/person
3 Hour Service \$48 p/person
4 Hour Service \$53 p/person
5 Hour Service \$58 p/person

DELUXE BEVERAGE PACKAGE

- Veuve Ambal Champagne (France)
- Tai Nui Sauvignon Blanc (New Zealand)
OR
- El Desperado Rose
- Yangarra Estate Shiraz (South Australia)
- Carlton Draught
- Great Northern Super Crisp
- 4 Pines Pale
- Choice of one Premium bottled Beer
(Hahn Super Dry, Carlton Dry, Asahi Superdry, Peroni Nastro Azzurro, Fat Yak, Cascade Light, Corona)
- Soft Drinks and Juices

1 Hour Service \$45 p/person
2 Hour Service \$53 p/person
3 Hour Service \$57 p/person
4 Hour Service \$62 p/person
5 Hour Service \$67 p/person

- Signature cocktails (Espresso Martini & Margarita) from \$18.00 per person per hour (max 3 hours service)
- Standard spirits upgrade \$17.00 per person per hour (max 3 hours service)
- Beer upgrades from \$9.00 per person
- Upgrade your package to include house spirits for an additional \$22.00 per person per hour (max 3 hours)
- Non-alcoholic packages are available upon request from \$20.00 per person
- If a beverage package is not suitable, cash bar is available – A surcharge of \$10.00 per person will apply.
- We also offer the option of a cash bar for spirits on top of the package at no cost or beverage tab if preferred
- A corkage surcharge of \$25.00 per person will apply to all functions that wish to provide their own selection of beverages. This fee includes storage, chilling & service of beverages.
- Additional beverages can be included in your beverage package on request. These will be charged on a consumption basis on top of the package price.

- A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.



From The Bar

SPARKLING WINE

Your choice of 1 wine from the selections below

	PER BOTTLE
Bancroft Bridge Brut Cuvee	\$38
Willowglen Mascato	\$38
Ate Sparkling	\$42
Veuve Ambal	\$48

RED WINE

Your choice of 1 wine from the selections below

	PER BOTTLE
Bancroft Bridge Cabernet Merlot	\$38
Ate Shiraz	\$41
Yangarra Estate Shiraz	\$46
Rockbare "Wild Vine" Grenache Rose	\$45
El Desperado Pinot Noir	\$49
Tars and Roses Sangiovese	\$48

WHITE WINE

Your choice of 1 wine from the selections below

	PER BOTTLE
Bancroft Bridge Semillon Sauvignon Blanc	\$38
Ate Chardonnay	
Ate Sauvignon Blanc	\$41
Tai Nui Sauvignon Blanc (NZ)	\$41
First Creek Botanica Chardonnay	\$45
Rockbare Clare Valley Reisling (SA)	\$52
El Desperado Rose	\$45
	\$48

BEERS

Your choice of 3 beers from the selections below

	PER BOTTLE
Carlton Draught	\$8.50
Great Northern Super Crisp	\$8.50
4 Pines Pale	\$9
Hahn Super Dry	\$9
Carlton Dry	\$9
Asahi Superdry	\$10
Peroni Nastro Azzurro	\$10
Fat Yak	\$10
Cascade Light	\$8
Corona	\$11

STANDARD HOUSE SPIRITS

	PER GLASS
Johnnie Walker Red Label	\$9.50
Jim Beam White Label	\$9.50
Bundaberg Rum	\$9.50
Bacardi Rum	\$9.50
Smirnoff Red	\$9.50
Gordons Gin	\$9.50

FRUIT JUICES & SOFT DRINKS

Fresh Juice	\$5.50 GLASS	\$18.00 JUG
Soft Drinks	\$5.00 GLASS	\$16.00 JUG
Sparkling Mineral Water		\$9.00 BOTTLE
Bottled Still Water		\$9.00 BOTTLE

****PLEASE NOTE PRICES AND BEVERAGE SELECTION IS SUBJECT TO CHANGE & AVAILABILITY**

Audio *Visual*



encore
EVENTS THAT TRANSFORM

Our in-house audio-visual company, Encore Event Technologies is delighted to assist with all your technical requirements, event styling & design, exhibition requirements and web streaming/video conferencing requirements.

PLEASE CONTACT ENCORE EVENT TECHNOLOGIES FOR CONFIRMATION OF AUDIO VISUAL REQUIREMENTS AND CHARGES.

Michael Karkkainen – Event Encore Manager

M: 0407 886 489

michael.karkkainen@encore-anzpac.com

Web: www.encore-anzpac.com

Let's Meet *by the beach*

At Novotel Wollongong Northbeach



NOVOTEL

WOLLONGONG
NORTHBEACH

www.novotelnorthbeach.com.au

www.meetingsbythebeach.com.au