



INBALANCE
MEETINGS

AT NOVOTEL

SYDNEY DARLING SQUARE

NOVOTEL





ABOUT NOVOTEL SYDNEY DARLING SQUARE

Novotel Sydney Darling Square is the perfect home away from home, during your meeting, conference or event. The hotel offers 230 contemporary accommodation rooms with views overlooking the Darling Square precinct and The Chinese Garden of Friendship.

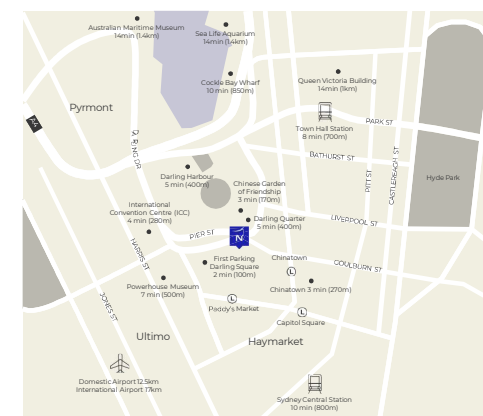
Hotel rooms feature large Smart TVs with access to streaming services. Enjoy using your electronic devices with complimentary high-speed Wi-Fi and USB charging points conveniently located throughout the room.

Novotel Sydney Darling Square is located in the heart of Darling Square, one of Sydney's most vibrant precincts. Quickly becoming the city's premier destination for food, retail and culture.

The hotel is positioned in the CBD and provides easy access to the city's key landmarks, such as; Sydney Central Station; International Convention Centre; Darling Harbour; Chinese Garden of Friendship and China Town. All accessible within a short walk.

Travelling to and from the hotel is convenient, with the property being well located amongst Sydney's main arterial motorways. Sydney Harbour Bridge, ANZAC Bridge and the Eastern Distributor. With Sydney's airports accessible within a 20-25 minute drive.

LOCATION MAP





INBALANCE MEETINGS AT NOVOTEL

_OUR INTENT

A place for people to meet, focus their energy and create moments of impact to achieve great meeting outcomes.

_MISSION STATEMENT

For every guest to leave a Novotel feeling calm, grounded, clear-headed and motivated. In our words they are balanced.

AUDIO VISUAL _



Equipment requirements over and above projection, flipcharts or whiteboards can be hired from our preferred partner Audio Visual Events. AVE has built their reputation by delivering Sydney's best AV solutions over the past 20 years. Their team provide technical support, creativity, and event expertise, ensuring the journey from event brief to delivery is seamless.

Please advise your sales representative of your full requirements to organise a quote, or email AVE at nsds@audiovisualevents.com.au



Darling Harbour Room



Tumbalong Room



Pyrmont Bay Room

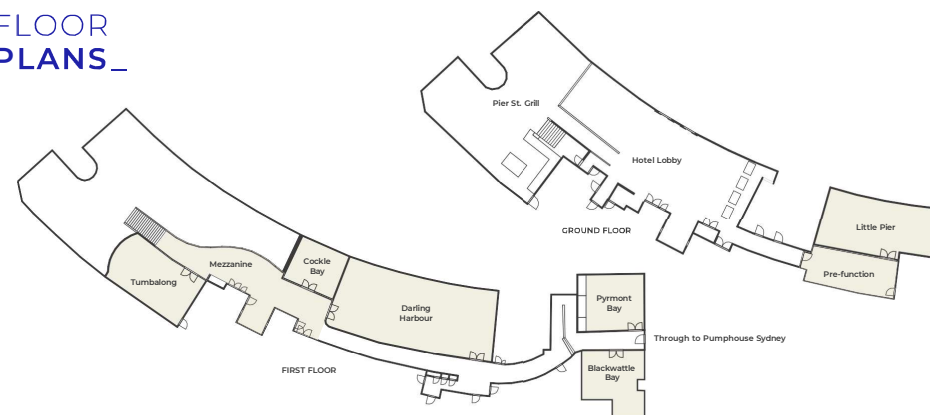


Blackwattle Bay Room

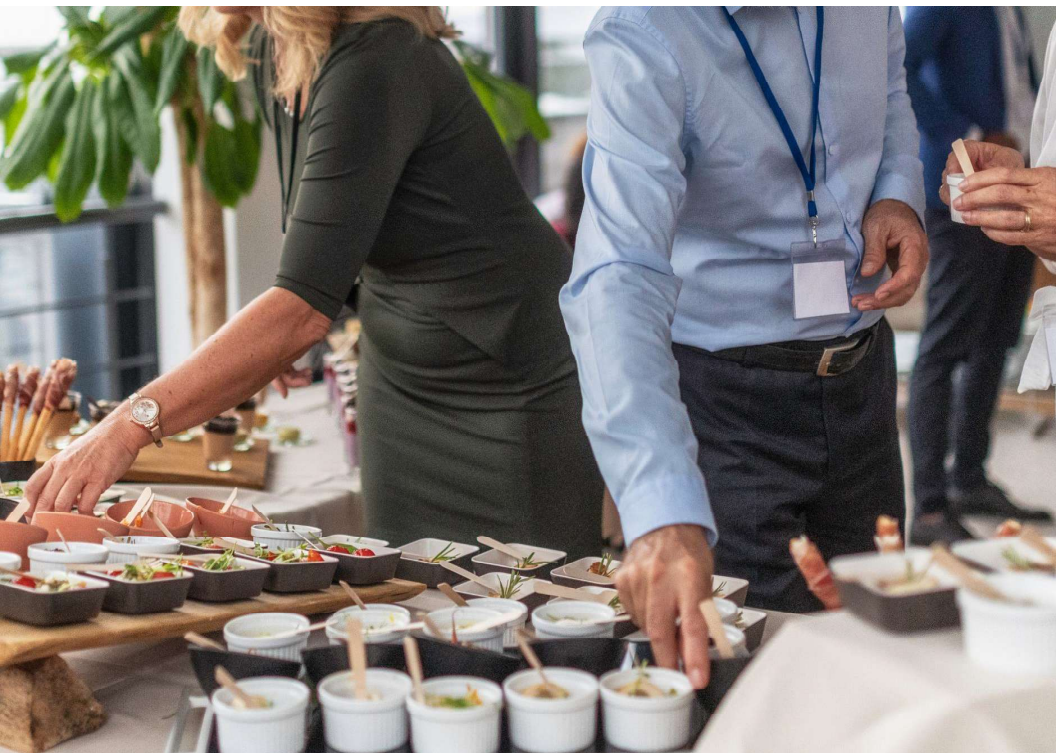


Cockle Bay Room

FLOOR PLANS_



	Sqm	Height	Banquet	Cabaret	Theatre	Classroom	Boardroom	U-Shape	Cocktail
Darling Harbour	168	2.4	100	80	120	72	24	30	120
Little Pier	92	2.4	50	40	70	36	26	27	60
Tumbalong	68	2.4	40	32	49	30	20	21	40
Pyrmont Bay	46	2.4	30	24	32	18	14	15	25
Blackwattle Bay	46	2.4	30	21	30	12	10	12	25
Cockle Bay	33	2.4	20	16	24	15	14	15	15



INBALANCE DELEGATE PACKAGES_

All Inbalance Delegate Packages offer a vibrant Chef's Selection catering menu. Complimentary sparkling water is available on request.

FULL DAY DELEGATE PACKAGE \$95 PER PERSON

- Arrival selection of Dilmah tea, Nespresso coffee and fresh whole seasonal fruit
- Morning selection of Dilmah tea, Nespresso coffee, fresh whole seasonal fruit and two refreshment food items
- Nurture Yourself gourmet buffet lunch served in Pier St Grill Restaurant (subject to availability)
- Afternoon selection of Dilmah tea, Nespresso coffee, fresh whole seasonal fruit and two refreshment food items
- Notepads, pens, mints, water, whiteboard, flip chart and Wi-Fi

HALF DAY DELEGATE PACKAGE* \$85 PER PERSON

- Arrival selection of Dilmah tea, Nespresso coffee and fresh whole seasonal fruit
 - Your choice between morning or afternoon selection of Dilmah tea, Nespresso coffee, fresh whole seasonal fruit and two refreshment food items
 - Nurture Yourself gourmet buffet lunch served in Pier St Grill Restaurant (subject to availability)
 - Notepads, pens, mints, water, whiteboard, flip chart and Wi-Fi
- *Half day delegate package up to 5 hours - 8am to 1pm or 12pm to 5pm.

INBALANCE PACKAGE UPGRADES

- Upgrade your package to include Continuous Tea and Coffee, extra \$10 per person
- Change your lunch option to Nurture Yourself Working Lunch, extra \$5 per person

NETWORKING PACKAGE (1 HOUR) \$49 PER PERSON

Chef's Selection menu served outside the function room. This package is exclusively available when booked in conjunction with an Inbalance Delegate Package

- 1 Hour drinks service
- 2 Hot canapés
- 2 Cold canapés



INBALANCE CATERING BREAKS_

KICK START ARRIVAL TEA AND COFFEE \$7 PER PERSON

Selection of Dilmah tea, Nespresso coffee and fresh whole seasonal fruit (30 minutes)

CONTINUOUS TEA AND COFFEE \$20 PER PERSON

Selection of Dilmah tea, Nespresso coffee and fresh whole seasonal fruit available throughout your event

MORNING TEA OR AFTERNOON TEA \$15 PER PERSON

Selection of Dilmah tea, Nespresso coffee, fresh whole seasonal fruit and two food items. Additional refreshment food items \$5 each, per person.

Savoury Options

- Zucchini & haloumi fritter (V,EF,H)
- Ricotta & spinach pastizzis (GF,EF)
- Pea pastizzis (V,VE)
- Mini ham & cheese croissants
- Aussie beef pies
- Lamb & rosemary pie

- Aussie beef pie (GF,DF,H)
- Creamy vegetable pie (GF,DF,VE,EF,H)
- Caramelized onion & goats cheese quiche (V)
- Quiche Lorraine
- Spinach & ricotta quiche (GF,V)
- Lamb & harissa sausage roll (GF,DF)

Sweet Options

- Selection of mini Danish (V)
- Mini croissants
- Mini chocolate croissants
- Fruit Danishes
- Cinnamon scrolls
- Banana bread (GF)
- Assorted mini muffins (V)
- Plain scones – served with cream & jam (V)
- Fruit scones – served with cream & jam (V)
- Vegan chocolate & raspberry slice (GF,DF,VE,EF)
- Assorted lamingtons (V)
- Assorted cookies

BOTTLED FRUIT JUICE \$5 PER PERSON

Choice of orange, apple and pineapple

WAKE UP BALANCED \$7 PER PERSON

Energy Juices

- Orange, watermelon, ginger
- Kale, spinach, cucumber, apple, lemon
- Beetroot, carrot, celery, ginger, lime

Smoothies

- Banana and honey (GF, V)
- Wild berry and yoghurt (GF, V)
- Spinach and kale (GF, DF, V, VE)

Other

- Bottled flavoured iced tea
- Freshly squeezed orange juice

NAUGHTY AND NICE TREATS \$8 PER PERSON

- Bacon and egg muffin
- Ham and cheese croissant
- Honey yoghurt with cinnamon toasted granola (V)
- Seasonal fruit salad (GF, DF, V, VE)
- Inbalance bircher muesli (V)
- Grilled breads and house made dips (GF, V)
- Assorted protein balls (V)
- Tropical fruit pops (GF, DF, V, VE)
- Mini meringues (GF)

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VE - Vegan Free | EF - Egg Free | H - Halal
*Please note menus are sample only and are subject to seasonal change.



NURTURE YOURSELF LUNCH_

NURTURE YOURSELF CONFERENCE LUNCH \$69 PER PERSON | MINIMUM 20

Served in Pier St Grill Restaurant

- Soup station
- Warm crusty bread rolls
- Antipasto
- 2 Vibrant styled salads
- 2 Substantial hot dishes
- 2 hot sides
- Selection of sandwiches & wraps
- Fresh seasonal fruits and selection of sweet treats
- Selection of Dilmah teas, Nespresso coffee and soft drinks

NURTURE YOURSELF WORKING LUNCH \$45 PER PERSON

Served outside the function room

- Selection of Dilmah tea, Nespresso coffee and soft drinks
- Selection of sandwiches & wraps
- 2 Vibrant salads
- 2 Substantial hot dishes
- 1 hot side dish
- Fresh seasonal fruits
- Selection of sweet treats

Salad Options

- Baby rocket, shaved parmesan and aged balsamic (GF, V)
- Greek salad, marinated feta and oregano (GF, V)
- Tomato-mozzarella-torn basil (GF, V)
- Sweet corn-black beans & baby spinach (GF, DF, V, VE)
- Potato salad-mayo-sliced shallots
- Singapore noodle salad-coriander-chilli (V)
- Chickpea-capsicum-spinach (GF, DF, V, VE)
- House salad-lemon vinaigrette (GF, DF, V, VE)
- Classic Caesar salad
- Beetroot-goats cheese-spinach-lemon dressing (GF, V)

Substantial Hot Options

- Thai green chicken curry (GF, EF, H)
- Beef massaman (H)
- Chilli beef con carne (GF, DF, EF, H)
- Vegetable con carne (GF, DF, VE, EF)
- Butter chicken (GF, EF, H)
- 3 lentils & vegetable curry (GF, DF, VE, EF)
- Italian meatballs with Napolitano sauce (EF, H)

- Beef goulash (EF, H)
- Beef stroganoff (EF, H)
- Chicken in a creamy mushroom sauce (EF, H)
- Vegetable pasta bake (V)
- Chicken cacciatore

Hot Side Options

- Steamed Vegetables-herb butter (GF, V)
- Smashed roasted baby potatoes-garlic-parsley (GF, DF, V, VE)
- Green beans-toasted almonds-lemon vinaigrette (GF, DF, V, VE)
- Honey glazed carrots (GF, V)
- Steamed rice (GF, DF, V, VE)
- Stir fried Asian greens with ginger (GF, DF, V, VE)
- Baked cheesy cauliflower & potatoes (GF, V)
- Roasted butternut pumpkin with sumac yoghurt (GF, V)
- Paris mash-double cream (GF, V)
- Potato Gratin (GF, V)
- Roasted root vegetable- garlic-rosemary (GF, DF, V, VE)

Sweet Treat Options

- Chocolate brownie with fresh strawberries (V)
- meringue with fresh cream & seasonal fruits (GF, V)
- Passion fruit cheese cake (V)
- Lamingtons
- Apple crumble & custard
- Bread & butter pudding
- Fruit salad sticks

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PLATED DINING_

2 COURSE MENU

\$59 PER PERSON | MINIMUM 10

Choice of entrée and main or main and dessert, served with bread and cultured butter to start.

3 COURSE MENU

\$75 PER PERSON | MINIMUM 10

Entrée, main and dessert with bread and cultured butter to start
Gluten free option available upon request.

Upgrade to alternate serve menu.
Additional \$6 per person.

Select two options from each course.

ENTRÉE

- Burrata-heritage tomatoes-rocket-dehydrated olives *(GF,V)*
- Smoked salmon-pickled cucumber-herb crème fraîche-blinis
- Beef ravioli-cauliflower puree-jus-horseradish
- Chicken & tarragon terrine-piccalilli-grilled sourdough
- Salt baked beetroot & goats curd tart-micro basil *(GF,V)*

MAIN

- Chicken supreme-potato gratin-grilled broccolini-jus gras *(GF,EF)*
- Braised beef cheek-horseradish mash-glazed carrots *(GF,EF)*
- Crispy skinned salmon-kipler potatoes-spinach-beurre blanc
- Pork belly-date puree-cabbage-apple salad *(GF,DF,EF)*
- Spinach & ricotta ravioli-beurre noisette-pangrattato
- Barramundi-braised fennel-anchovy & fermented chilli dressing *(GF,DF,EF)*
- Roasted cauliflower-hummus-harissa oil-mixed herbs *(GF,DF,VE,EF)*

DESSERT

- Sticky date pudding-butterscotch sauce-ice cream
- Vanilla bean panna cotta, macerated berries-micro mint
- Warm chocolate brownie-chocolate sauce-vanilla ice cream
- Lemon meringue tart *(GF)*
- Compressed pineapple-lime-coconut sorbet *(GF,DF,VE,EF)*

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CANAPÉ PACKAGES

1 HOUR CANAPÉ PACKAGE

\$25 PER PERSON

2 Cold canapés, 2 hot canapés

2 HOUR CANAPÉ PACKAGE

\$35 PER PERSON

3 Cold canapés, 3 hot canapés

3 HOUR CANAPÉ PACKAGE

\$47 PER PERSON

3 Cold canapés, 3 hot canapés,
2 substantial canapés

4 HOUR CANAPÉ PACKAGE

\$56 PER PERSON

3 Cold canapés, 3 hot canapés,
2 substantial canapés,
2 dessert canapés

ALL PACKAGES | MINIMUM 20

Additional cold and hot canapés

\$8 per selection, per person

Additional dessert canapés

\$10 per selection, per person

Additional substantial canapés

\$11 per selection, per person

Cold Canapés

- Sundried tomato-bocconcini-pesto blinis (V)
- Peking duck crepes-hoisin sauce (DF,EF,H)
- Vegetarian Vietnamese rice paper rolls (GF,DF,VE,EF)
- Smoked tuna-wasabi mayo-caviar rosti
- Rare roast beef with chimichurri (GF,DF,EF)
- Miso prawn skewers with ponzu sauce (DF,EF)
- Chicken mayo finger sandwiches
- Pea-broad bean-crostini (GF,DF,VE,EF)
- Beetroot-goats cheese-basil tartlet

Hot Canapés

- Potato-corn-Manchego croquettes (VEF)
- Beef Cornish pasties
- Spinach & fetta filo parcels (V)
- Lamb souvlaki skewers-tzatziki (GF,EF)
- Peking duck spring rolls-sweet chilli sauce (DF,EF)
- Teriyaki beef skewers-coriander (DF,EF)
- Asian vegetable spring rolls (VE)
- Chicken & leek pie
- Creamy vegetable pie (GF,DF,VE,EF)

Substantial Canapés

- BBQ pork spare ribs, chips + grilled corn
- American cheese burger + fries
- Butter chicken + rice
- Seared tuna, green mango + papaya salad (GF,DF)
- Stir fry vegetable Hokkien noodles
- S.F.C burger + fries

Dessert Canapés

- Mini pavlova-seasonal fruits-fresh cream
- Salted caramel tartlets
- Lemon meringue tart
- Chocolate brownie
- Fruit skewers
- Chocolate Vegan slice (GF,DF,V,VE)
- Coconut sago pudding (DF,V,VE)
- Apple crumble tart (GF,V)

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IN BALANCE BREAKFAST_

PLATED BREAKFAST \$42 PER PERSON

- Eggs with, bacon, chipolata, confit tomato, roasted mushrooms and grilled sourdough (GF)
- Selection of Dilmah tea, Nespresso coffee and juice of the day
- Selection of seasonal fruits (GF,DF,V,VE)
- Assorted pastries (V)

Upgrade to alternate serve menu with additional dish selection. \$6 per person.

- Crushed avocado, beetroot hummus, dukkha and poached eggs (V)
- Asparagus pancakes, smoked salmon and dill crème fraiche

INBALANCE BREAKFAST (STANDING) \$35 PER PERSON

- Selection of Dilmah tea, Nespresso coffee and juice of the day
- Asparagus pancakes, smoked salmon and dill crème fraiche
- Organic yoghurt and rosewater berry compote (GF,V)
- Sliced seasonal fruits (GF,DF,V,VE)

FULL BUFFET BREAKFAST

\$39 PER PERSON | MINIMUM 20
Selection of Dilmah tea, Nespresso coffee and chilled juices

- Selection of breads, cereal and pastries (V)
- Fresh seasonal fruits (GF,DF,V,VE)
- Scrambled eggs (GF,V)
- Grilled bacon (GF,DF)
- Chipolatas (GF)
- Hash browns (V)
- Roasted tomatoes with garlic and thyme (GF,DF,V,VE)
- Roasted mushrooms (GF,DF,V,VE)

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BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

- 1 Hour \$35 per person
- 2 Hour \$47 per person
- 3 Hour \$63 per person
- 4 Hour \$85 per person

Bancroft Bridge White Wine
Bancroft Bridge Red Wine
Bancroft Bridge Sparkling Wine
Hahn Super Dry Bottled Beer
Sydney Beer Co. Lager Bottled Beer
Byron Bay Lager Bottled Beer
James Boags Premium Bottled Beer
James Boags Premium Light Bottled Beer
James Boags Light Bottled Beer
Heineken 0.0 Non-alcoholic Bottled Beer
Soft drink, juice and water

PREMIUM BEVERAGE PACKAGE

- 1 Hour \$45 per person
- 2 Hour \$55 per person
- 3 Hour \$72 per person
- 4 Hour \$97 per person

Até Sparkling Brut NV
Até Sauvignon Blanc
Até Rosé
Até Shiraz
Hahn Super Dry Bottled Beer
Sydney Beer Co. Lager Bottled Beer
Byron Bay Lager Bottled Beer
James Boags Premium Bottled Beer
James Boags Premium Light Bottled Beer
James Boags Light Bottled Beer
Heineken Lager Bottled Beer
Heineken 0.0 Non-alcoholic Bottled Beer
Soft drink, juice and water

NOVOTEL

SYDNEY DARLING SQUARE

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