

MEETINGS & EVENTS

At Novotel Sydney Brighton Beach



NOVOTEL

SYDNEY BRIGHTON BEACH

www.novotelbrightonbeach.com.au

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Why meet at NOVOTEL SYDNEY BRIGHTON BEACH?

Novotel Sydney Brighton Beach offers premium 4.5 star hotel accommodation and facilities overlooking the beautiful, white sandy beaches of Brighton Le-Sands and picturesque Botany Bay. Our award winning conference floor offers 11 contemporary meeting rooms with capacities for up to 600 delegates, along with extensive and spacious exhibition space.



"A very big THANK YOU to you all for helping us host such a wonderful conference over the last couple of days. We were all looked after so well and everything went smoothly. I was so impressed by every single person I came into contact with from Novotel, you've got a brilliant team."



CREATING UNIQUE EXPERIENCE

- 11 flexible function rooms accommodating up to 550 guests
- Two conference room venues with natural light
- Oceanfront outdoor area, ideal for catering breaks, cocktail events and dining under the stars
- Audio visual solutions, event staging and lighting by industry leader Encore Event Technologies
- 296 accommodation rooms and suites, all with private balconies.
- A restaurant, bar, fitness centre and pool

Looking for an idyllic beachside conference and events venue for meetings and special events? Look no further. Whether you're hosting an integral sales meeting or a fun corporate themed event, Novotel Sydney Brighton Beach has contemporary venues, a professional, dedicated team and an innovative approach to event design. Our function rooms are spacious and customisable, providing a blank canvas to create your unique event.

Our dedicated planning and catering team will work with you to ensure a successful and seamless event, from our initial contact with you right through to the very last day of your event or meeting in Sydney.

Meeting SPACES

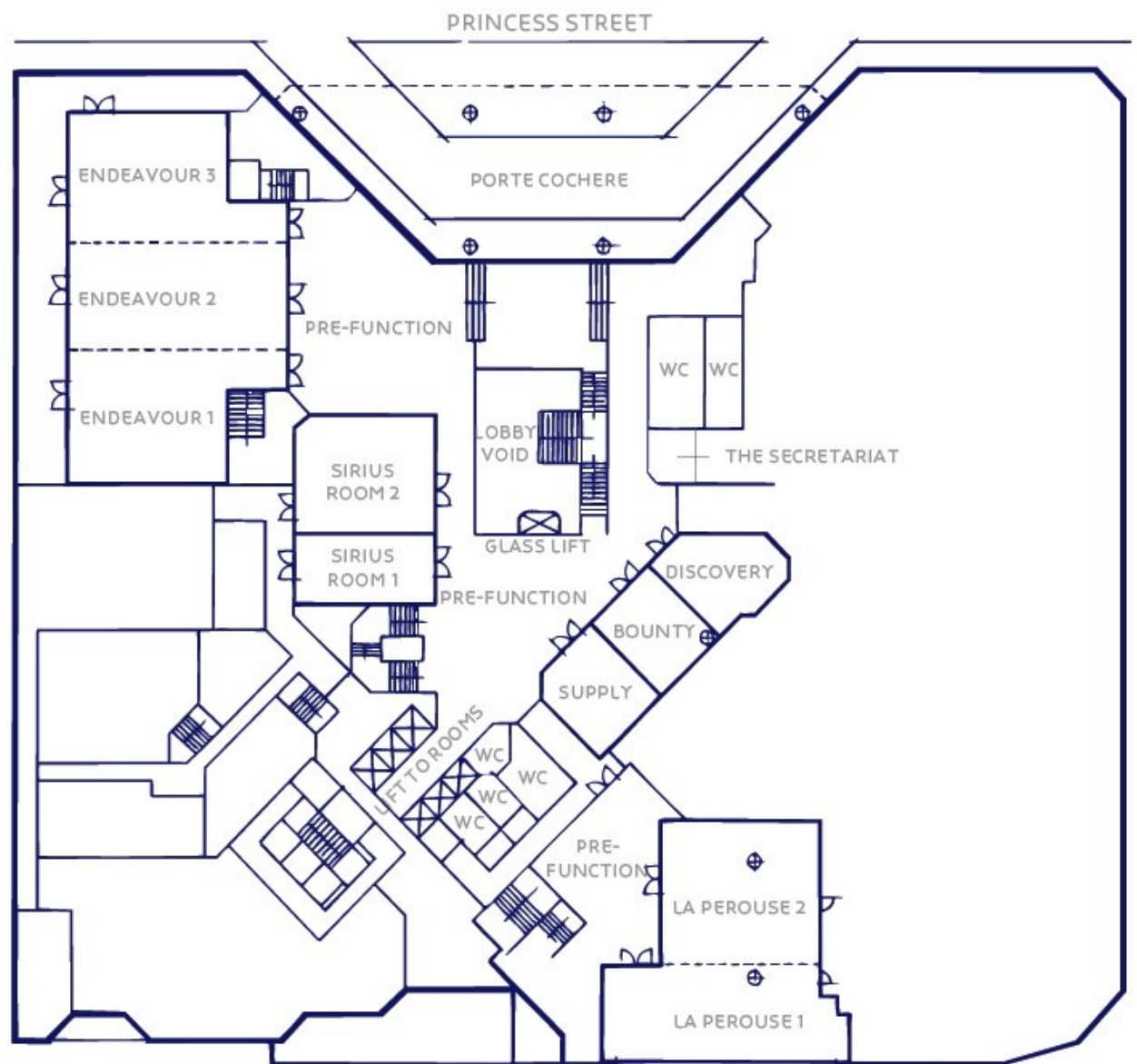
A place for people to meet, focus their energy and create moments of impact to achieve great meeting outcomes.

NOVOTEL
SYDNEY BRIGHTON BEACH

WE ALL HAD A GREAT TIME AT YOUR PROPERTY. THE SERVICE, ”
FOOD AND ACCOMMODATION ROOMS WERE AMAZING!!!

A big 'shout out' to your team for the attention to detail and hard work in ensuring our 2-day event an overwhelming success! Could you please also thank everyone at your banquets team for going above and beyond with all our requirements.

FLOOR PLAN



With a series of inspiring elements on our dedicated conference floor, from the pre-function area to the meeting room, your guests will have an opportunity to pause and reflect on what creates balance in a fast-paced, demanding world.

From the initial arrival experience, each guest will feel more inspired to personally engage and contribute to the meeting agenda.

CAPACITY CHART

ROOMS	HEIGHT	AREA M2	THEATRE	CLASSROOM	BANQUET (WITHOUT DANCE FLOOR)	BANQUET (WITH DANCE FLOOR)	U-SHAPE	COCKTAIL	CABARET (8 PAX PER TABLE)	BOARDROOM
Endeavour 1	4	148	160	72	120	80	45	170	80	32
Endeavour 2	4	150	140	66	110	80	42	170	72	38
Endeavour 3	4	148	160	72	120	80	45	170	80	32
Endeavour 1 & 2	4	298	300	138	230	160	-	350	152	-
Endeavour 2 & 3	4	298	300	138	230	160	-	350	152	-
Endeavour Grand Ballroom	4	446	500	252	320	280	-	550	264	-
Pre-Function Area	3	240								
Sirius Room 1	3	72	50	24	40	20	24	40	32	20
Sirius Room 2	3	120	70	36	80	60	27	75	64	20
Sirius Room 1 & 2	3	192	140	72	120	90	39	140	96	38
La Perouse Room 1	2.5	147	120	63	110	90	39	135	64	38
La Perouse Room 2	2.5	135	100	45	80	60	27	140	48	24
La Perouse Room 1 & 2	2.5	282	230	108	140	120	-	280	104	40
Bounty Room	2.5	54	40	24	30	-	12	40	24	12
Discovery Room	2.5	64	60	30	40	-	24	50	32	18
Supply Room	2.5	48	40	24	30	-	12	40	24	12
Panorama Room	2.5	34	30	18	30	-	15	30	24	12

EVENT PACKAGES



"I would like to extend to you all our sincerest thank you and appreciation for your patience and faultless co-ordination of our event."

For myself personally it was an absolute delight that I was tasked to organise such a significant event for our Unit and to have had the pleasure of working with you all once again putting it all together to achieve such a successful event that our staff will remember for many years. I am grateful for all your assistance and patience with my never ending emails requesting numerous changes, extras and the like. As I said above our event was an incredible success enjoyed by all that attended including all our guest speakers and retired fisheries management guests. Everything ran smoothly with such professionalism and attention to detail."



EVENT PACKAGES

DAY DELEGATE PACKAGES INCLUDE:

- Room hire
- Notepads and pens
- Filtered water and mints
- WiFi included
- Audio visual equipment is available at an additional cost

DAY DELEGATE PACKAGE - FROM \$86.00 per person

Minimum 15 delegates

- Arrival tea and coffee
- Morning tea with your daily selection of Chef's delicious treats
- Lunch in Baygarden Restaurant
- Afternoon tea served with a daily selection of Chef's delicious treats

HALF DAY DELEGATE PACKAGE - FROM \$82.00 per person

Minimum 15 delegates

- Inclusions are as per Day Delegate Package, omits either morning tea or afternoon tea

DELUXE DELEGATE PACKAGE - FROM \$92.00 per person

Minimum 15 delegates

- Arrival tea and coffee with Bircher muesli pots and seasonal fresh fruit
- Morning tea served with a daily selection of chef's delicious treats
- Lunch in Baygarden Restaurant
- 1 round of complimentary drinks from the standard range in Bar LVL Three at the conclusion of your conference

LUNCH UPGRADE OPTIONS - Additional Charges Apply

Served on the conference floor - continue to working lunch section for upgrade options



COFFEE BREAKS

STANDARD BREAKS - \$12.50

All breaks are complimented by Nespresso coffee and a selection of Dilmah Teas. Please choose one item from either the sweet temptations or savoury options below.

ADDITIONAL ITEM - \$9.50

Sweet Temptations

- Rocky road
- Freshly baked cookie jars
- Individual assorted Chobani Yoghurt tubs
- Danish pastries
- Assorted apple, mango, raspberry, lemon and chocolate lamingtons
- White chocolate, raspberry and walnut slice
- Sweet kiss macaroons
- New Zealand Natural individual ice cream and sorbet cups
- Housemade chocolate lava cakes

Savoury

- Beef empanadas with chimichurri
- Tandoori chicken skewers with mint raita
- Ham and cheese croissants
- Beef kebabs, hummus and tabouli
- Mini beef sliders with swiss cheese and beetroot relish
- Malaysian chicken satay with peanut sauce
- Cheese board selection, quince paste with grissini and crackers
- Grilled haloumi
- Cheese burger spring rolls with bush tomato chutney
- Assorted mini pies with smashed peas
- Well being board, seasonal raw and cooked vegetables, selection of dried fruits and seeds, dips, cheese, crisp breads and dhukka

CONTINUOUS TEA & COFFEE - \$19.50 per person

CREATE YOUR OWN JUICE - \$15.00 per person

3 seasonal fresh fruits plus, celery, carrots and ginger

NURTURE YOURSELF - \$9.50 per person

- | | |
|-----------------------------|----------------------|
| • Energy juices | • Muesli bars |
| • Fresh fruit | • Smoothies |
| • InBalance Bircher yoghurt | • Breakfast couscous |

COFFEE CART WITH YOUR VERY OWN BARISTA

- Coffee cart set up fee is \$350.00 per day
- Coffee charged at \$4.50 per cup (on consumption)

A LITTLE SOMETHING EXTRA

- Seasonal whole fresh fruit **\$5.50** per person
- Cheese plate with dried fruit and assorted crackers **\$9.50** per person
- Seasonal fresh fruit platter **\$6.50** per person



MORNING MEETING

PLATED BREAKFAST - \$42.00 per person

Minimum 30 delegates

Includes Continental table buffet consisting of:

- Selection of juices
- Seasonal fruit platter
- Bakery basket of freshly baked danishes and croissants
- Freshly baked bread rolls, cold cuts and sliced cheeses
- Nespresso coffee and a selection of Dilmah teas

Choice of one of the below plated dishes:

- Scrambled eggs with smoked salmon, on sourdough, dukkha spiced mushrooms, bush tomato chutney
- Eggs benedict with smoked leg ham, honey mustard hollandaise, hash brown and grilled tomato
- Scrambled eggs with harissa pumpkin, goat's cheese, sautéed kale, seed mix and sourdough

FULL BUFFET BREAKFAST - \$40.00 per person

Minimum 30 delegates

Includes Continental breakfast items plus the following hot items:

- Scrambled free range eggs
- Smoked English bacon
- Pan seared veal chipolatas, and chicken and mustard seed chipolatas
- Grilled field mushrooms tossed with English spinach
- Hash browns
- Grilled tomatoes

CONTINENTAL BUFFET BREAKFAST \$34.00 per person

Minimum 30 delegates

Includes Continental table buffet consisting of:

- | | |
|---|---|
| • Chilled selection of juices | • Chobani natural yoghurt |
| • Stewed fruits and compotes | • Oven baked granola |
| • Seasonal fruit salad | • Assorted cereals and muesli |
| • Sliced cold cuts | • Freshly baked Danish pastries and croissants served with selection of spreads and preserves |
| • Roasted vegetable frittata | • Selection of breads and loaves |
| • Nespresso coffee and a selection of Dilmah teas | |



MORNING MEETING

HEALTHY START COLD OPTION - \$24.00 per person

Minimum 20 delegates

- Chilled selection of juices
- Stewed fruits and compotes
- Seasonal fruit salad
- Chobani natural yoghurt
- Oven baked granola
- Selection of housemade protein balls

Nespresso coffee and a selection of Dilmah teas

ON THE GO - \$20.00 per person

Minimum 20 delegates

- Chilled selection of juices
- Seasonal fruit salad with passionfruit yoghurt and granola
- Freshly baked Danish pastries and croissants served with selection of spreads and preserves
- Nespresso coffee and a selection of Dilmah Teas

BREAKFAST UPGRADES - \$9.00 per person

Minimum 20 delegates

- Selection of gluten free friands
- Warm cinnamon buns
- Sunrise rolls, scrambled eggs with swiss-cheese, chives and streaky bacon, served on brioche style bun
- Individual Nasi Goreng topped with chopped egg
- Freshly made pancakes with maple syrup, crushed nuts and berry compote
- Eggs benedict served in English muffins, ham, poached eggs and hollandaise sauce

CATERING OPTIONS



"THANK YOU TO THE NOVOTEL TEAM FOR ALL YOUR HELP THROUGHOUT THE PROCESS."

The event went off very smoothly on all fronts thanks to the efforts of the dedicated individuals who work to make a difference at the Novotel. It's a great venue that will only get better with the coming renovations and I look forward to utilising it again."



WORKING LUNCH

DELI STYLE SANDWICHES & FRUIT LUNCH \$35.00 per person

Minimum 10 delegates

Also includes fresh juices, soft drinks and mineral water

LIGHT FEAST LUNCH - \$42.00 per person

Minimum 30 delegates

- Housemade polenta tarts
- Assorted salads, including a make your own caesar salad station
- Freshly made soup of the day
- Selection of cheeses
- Chicken san choy bow station
- Seasonal fruit platter
- Selection of pastries and desserts

PLOUGHMANS LUNCH - \$46.50 per person

Minimum 30 delegates

- Selection of deli style sandwiches
- Sliced cold cuts
- Pickled and marinated vegetables
- Selection of cheeses
- Housemade chutneys
- Assorted salads, including a make your own caesar salad station
- Housemade polenta tarts
- Seasonal fruit platter
- Selection of pastries and desserts

DAY DELEGATE PACKAGE WORKING LUNCH UPGRADES

DELI STYLE SANDWICHES & FRUIT LUNCH - \$5.00 per person

LIGHT FEAST LUNCH - \$10.00 per person

PLOUGHMANS LUNCH - \$15.00 per person





LUNCH WITH A TWIST

TAKEAWAY LUNCH OPTIONS **\$47.00** per person

Bento Box (can be included in DDP price)

Sushi with pickled ginger, soy and wasabi. Karaage chicken, sticky rice and miso eggplant. Cucumber, ponzu and sesame salad. Matcha green tea cake and fresh fruit

Tiffin Box (can be included in DDP price)

Railway goat curry, pilaf rice, roti, chutney and raita. Paneer salad. Gulab jamun and fresh fruit

LUNCH & DINNER UPGRADES

Giant Paella station- \$25.00pp (Minimum 80 delegates)

- Seafood Paella with calamari, mussels, prawns, Balmain bugs and crab, topped with chorizo sausage, fresh lemon, chili and herbs

Pad Thai - \$18.00pp (Minimum 80 delegates)

- Giant pad thai with rice noodles tossed in our housemade pad thai sauce, topped with peanuts, garlic chives and bean shoots. *Choice of vegetarian, beef or chicken*

Slow cooked and smoked meat carvery station \$20.00pp (Minimum 30 delegates)

Choose either;

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

Yum Cha - \$15.00pp

- Traditional dumplings served in bamboo streaming baskets

Mexican Taco Station - \$20.00pp

- Soft and hard tortillas, pulled beef, chili lime chicken, black turtle beans, rice, sour cream, guacamole, salsa, jalapeno's, shredded cheese

Ice cream cart - \$14.50pp

- Selection of New Zealand Natural ice creams with a range of condiments and toppings (Minimum 30 delegates)

BBQ BUFFET LUNCH SERVED IN AN OUTDOOR SPACE | ADDITIONAL \$25.00 PER PERSON

- | | |
|---|------------------------------------|
| • Marinated rump steaks | • Sliced cold cuts |
| • Aussie beef sausages | • Pickled and marinated vegetables |
| • Peruvian style chicken thigh | • antipasto |
| • BBQ onions and mushrooms | • Watermelon wedges |
| • Corn on the cob, herb butter | • Pavlova |
| • Assorted salads, including a make your own Caesar salad station | • Selection of cheeses |





BUFFET OPTIONS

BAY BUFFET - \$62.00 per person

Minimum 30 delegates

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, spiced zesty potatoes
- Penne with truffle, parmesan and wild mushroom cream sauce, baby spinach
- Charred carrots with goat's cheese crumble, salsa verde and toasted walnuts

DESSERTS

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

BUFFET OPTIONS *continued*

PICK YOUR PRODUCE - \$75.00 per person

Minimum 30 delegates

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, housemade 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 with macadamia nut crumble
- BBQ pork spare ribs, peeking sauce with Chinese broccoli
- Lamb kleftiko with tzatziki and pita bread
- Slow cooked massaman beef curry with toasted cashew nuts

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 with lime aioli

Seafood (choose 1 dish)

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

Vegetarian (choose 1 dish)

- Moroccan vegetables and bean tagine
- Truffled mac and cheese
- Spinach and ricotta ravioli with wild mushroom cream
- Wok seared greens with tofu and chili eggplant

Vegetables (choose 1 dish)

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



BUFFET OPTIONS *continued*

Potato/Starch (choose 1 dish)

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

Desserts

- Chef selection of petite cakes, desserts and pastries
- Chef selection of hot dessert
- Seasonal fruits, melon and berries
- Chef selection of local cheeses served with crackers, dried fruits and nuts

GRILLED BBQ - \$62.00 *per person*

Minimum 30 delegates

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 infused beef rump steaks
- Peruvian spiced chicken thigh fillets
- Grilled ocean trout, lemon, capers and olive salsa
- Potato gratin
- Corn on the cob with coriander, honey butter
- Marrakesh eggplant and tomatoes

DESSERTS

- Housemade pavlova, fresh cream and seasonal fruit compote
- Watermelon, dessert yoghurt, passionfruit syrup
- Chef selection of local cheeses served with crackers, dried fruits and nuts



BUFFET OPTIONS *continued*

GRILLED TO THE MAX - \$75.00 per person

Minimum 30 delegates | Features a live cooking station

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

HOT DISHES

- Bratwurst sausages
- BBQ Beef brisket with chimichurri
- Peri peri chicken
- Vietnamese marinated lamb chops with namjim
- Fijian style trout fillets cooked in banana leaf
- Potato gratin
- Corn on the cob with coriander, honey butter
- Marrakesh eggplant and tomatoes

DESSERTS

- Housemade pavlova, fresh cream and seasonal fruit compote
- Apple and rhubarb crumble with anglaise
- Watermelon, dessert yoghurt, passionfruit syrup
- Chef selection of local cheeses served with crackers, dried fruit and nuts

PREMIUM SEAFOOD SPREAD - \$99.00 per person

Minimum 30 delegates

COLD DISHES

- Bakers basket of freshly baked bread rolls
- King prawns, oysters, Balmain bugs, blue swimmer crab
- Marinated octopus salad
- Chili calamari salad
- Mussel meat salad with kimchi and seaweed
- Smoked salmon with crème fraîche
- Assorted 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, house made curry rub, mint and coriander salad with fresh lime



BUFFET OPTIONS *continued*

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 with macadamia nut crumble
- BBQ Pork spare ribs, peking sauce with Chinese broccoli
- Lamb kleftiko with tzatziki and pita bread
- Slow cooked massaman beef curry with toasted cashew nuts

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 with lime aioli

Seafood (choose 1 dish)

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

Vegetarian (choose 1 dish)

- Moroccan vegetables and bean tagine
- Truffled mac and cheese
- Spinach and ricotta ravioli with wild mushroom cream
- Wok seared greens with tofu and chili eggplant

Vegetables (choose 1 dish)

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

DESSERTS

- Chef selection of petite cakes, desserts and pastries
- Chef selection of hot desserts
- New Zealand Natural ice cream cart
- Seasonal fruits, melon and berries
- Chef selection of local cheeses served with crackers, dried fruits and nuts





PLATED OPTIONS

2 COURSE SET MENU - \$68.00 per person

3 COURSE SET MENU - \$85.00 per person

Served alternately

ENTREE

Choose two of the following entrees:

- Prawns with avocado mousse, beet and radish salad with tequila lime dressing
- Spinach and ricotta ravioli with wild mushroom and parmesan truffle cream
- BBQ duck ravioli with braised red cabbage and duck jus
- Smoked salmon, pickled beetroot and cucumber with horse radish cream
- Wild mushroom risotto with chive oil and wild baby rocket
- Braised pork belly with Asian slaw and chili caramel
- Half baby quail, quinoa and cranberry salad with braised fennel and citrus reduction
- Pumpkin soup with cream fraiche and spring onion oil
- Rabbit and quail terrine with beetroot relish and snow pea salad
- Baked bone marrow with parmesan crust, watercress salad and onion relish

MAINS

Choose two of the following mains:

- Beef fillet with garlic mash, wild mushrooms, spinach and red wine jus
- Roasted sesame infused pork cutlet with kaffir lime risotto, broccolini and citrus wasabi dressing
- Chicken supreme filled with porcini mushroom, pea risotto and red wine jus
- Confit duck with scallion potatoes, asparagus and brandy jus
- Braised lamb shanks with kumara with ginger puree and baby vegetable medley
- Spinach, fennel and rosemary risotto with caramelised pumpkin and wild baby rocket
- Beef scotch fillet with fondant potato, confit tomatoes, béarnaise sauce and red wine jus
- Pan seared salmon with wild rice, Japanese pumpkin, pimento, shallot and olive salsa
- Barramundi fillet with steamed bok choy, bean shoot salad and coconut sauce
- Slow braised beef spare rib with sweet potato and citrus mash, mint and coriander slaw



PLATED OPTIONS *continued*

DESSERTS

Choose two of the following desserts:

- Tiramisu with marinated strawberries
- Salted caramel chocolate tart with coffee cream
- Peanut butter mousse with caramel popcorn and chocolate ganache
- Chocolate mousse dome with raspberry soil
- Cheese and cherry strudel with macadamia nut ice cream
- Sticky date pudding with butter scotch and vanilla ice cream
- Apple and rhubarb crumble with boysenberry ice cream
- Nespresso coffee and a selection of Dilmah teas

TEA AND COFFEE UPGRADES **\$4.50** *per person*

- Biscotti
- Handmade chocolates
- Mini friands
- Petit Fours





CANAPÉS

ONE HOUR CANAPÉ PACKAGE
\$28.00 PER PERSON | 4 PIECES
Minimum 30 delegates

TWO HOUR CANAPÉS PACKAGE
\$48.00 PER PERSON | 6 PIECES
Minimum 30 delegates

THREE HOUR CANAPÉS PACKAGE
\$60.00 PER PERSON | 8 PIECES
Minimum 30 delegates

FOUR HOUR CANAPÉS PACKAGE
\$67.00 PER PERSON | 12 PIECES
Minimum 30 delegates

SUBSTANTIAL CANAPÉS

Price per piece | Minimum 20 delegates

- Pad thai noodle boxes *Vegetable / Chicken* \$9.50
- Sliders (choice of slow cooked beef, pork or lamb) served on brioche buns with coleslaw \$9.50
- Fish tacos; tempura barramundi served in a soft tortilla with ice berg lettuce, chipotle sauce and salsa \$9.50
- Salt and pepper calamari with lime aioli \$9.50
- Fish and chips with tartare and lemon \$9.50
- Choice of beef vindaloo, butter chicken or lamb Rogan Josh tiffin boxes, served with basmati rice and roti \$14.50
- Bento Boxes containing sushi, wakame salad, teriyaki chicken, and garlic ginger rice \$22.00

CANAPÉS *continued*

HOT SELECTION

- Cheese burger spring rolls with beetroot relish
- Stuffed pumpkin flowers with ricotta and sweetcorn
- Tempura prawns with citrus wasabi dressing
- Lamb kofta with tzatziki
- Malaysian satay chicken skewers with peanut sauce
- Tandoori chicken drumettes with raita
- Pumpkin arancini with pesto
- Buffalo wings with blue cheese sauce
- Beef souvlaki with hummus and pita
- Salt and pepper calamari with lime aioli
- Tempura vegetables with wasabi mayo

COLD SELECTION

- Goats cheese with beetroot caviar and crostini
- Selection of assorted sushi rolls
- Mexican spiced prawns with guacamole and crispy tortilla
- Thai beef salad served on an Asian spoon
- Goat's cheese and caramelised onion tartlets
- Crab meat with green apple and ginger on a crispy wafer
- Prosciutto with tomato chutney, truffle chive dressing and crostini
- Salmon ceviche with avocado and finger lime
- Vegetable rice paper rolls



COCKTAIL

COCKTAIL PLATTER - \$7.00 per person

Choose one of the following options:

- Corn chips with guacamole, salsa and sour cream
- Assorted crudités and dips

COCKTAIL SELECTION - \$20.00 per person

- Corn chips with guacamole, salsa and sour cream
- Assorted cocktail food selection including spring rolls, mini pies, vegetable samosas and sausage rolls with dips and sauces

GOURMET PLATTERS - \$23.00 per person

Choose one of the following options:

- Antipasto with Mediterranean grilled vegetables, dolmades, olives and assorted dips
- Pizza slabs
- Assorted sliders including pulled beef, tandoori chicken, pulled pork
- A platter of seasonal fresh fruit, mini cakes, tarts and cheese

CANAPÉ UPGRADES Add one of these options to your canapé package

HOT POTS - \$14.00 each

- Singapore noodles with prawns, fragrant herbs and bean sprouts
- Chilli garlic prawns with jasmine rice
- Tempura flathead fillet with French fries, lemon and tartare sauce
- Hokkien noodles tossed with chicken, shrimps, vegetables and chilli
- Pulled beef cheeks with soft polenta
- Lamb tajine with preserved lemon cous cous and tzatziki
- Butter chicken with basmati rice and cucumber raita
- Sweet and sour chicken with rice
- Chicken, mushroom and leek casserole with crushed potatoes
- Potato gnocchi with pesto cream
- Wild mushroom risotto with parmesan wafer

COCKTAIL *continued*

COOKING STATION - \$12.00 per person

Choose one of the following options:

- Garlic prawns
- Pacific Oysters served Kilpatrick or Mornay
- Chicken satay skewers
- Tandoori chicken skewers with mint chutney, roti and raita
- Minced lamb seekh kebabs, tabbouleh, hummus, tzatziki and pita bread
- Cajun chicken, soft tortillas, bean salsa, guacamole, salsa, sour cream and shredded mozzarella



BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

- Bancroft Bridge Sparkling
- Bancroft Bridge Sauvignon Blanc
- Bancroft Cabernet Merlot
- James Boag's Premium
- James Boag's Premium Light
- *Includes Beer, Wine, Fruit Juice (Apple and Orange) and Soft Drinks*

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

PREMIUM BEVERAGE PACKAGE

- Ate Sparkling
- Ate Sauvignon Blanc OR Ate Rose
- Ate Shiraz
- James Boag's Premium
- James Boag's Premium Light
- *Includes Beer, Wine, Fruit Juice (Apple and Orange) and Soft Drinks*

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

Select 1 additional premium bottled beer from the 'additions' menu

DELUXE BEVERAGE PACKAGE

- Veuve Ambal Champagne (France)
- Tai Nui Sauvignon Blanc (New Zealand)
OR
- El Desperado Rose
- Yangarra Estate Shiraz (South Australia)
- James Boag's Premium
- *Includes Beer, Wine, Fruit Juice (Apple and Orange) and Soft Drinks*

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

Select 1 additional premium bottled beer from the 'additions' menu

ADDITIONAL BEERS

Select from:

- Corona \$10.00 per person
- Peoni \$10.00 per person
- Heineken \$10.00 per person
- 150 Lashes \$10.00 per person
- Tooheys Extra Dry \$9.00 per person
- Hanh Super Dry \$9.00 per person

NON-ALCOHOLIC BEVERAGE PACKAGE

Includes an assortment of soft drinks, juices and sparkling water. per person

1 Hour \$16.00
2 Hour \$18.00
3 Hour \$21.00
4 Hour \$24.00
5 Hour \$27.00

WINE & BEER SELECTIONS ARE SUBJECT TO AVAILABILITY.

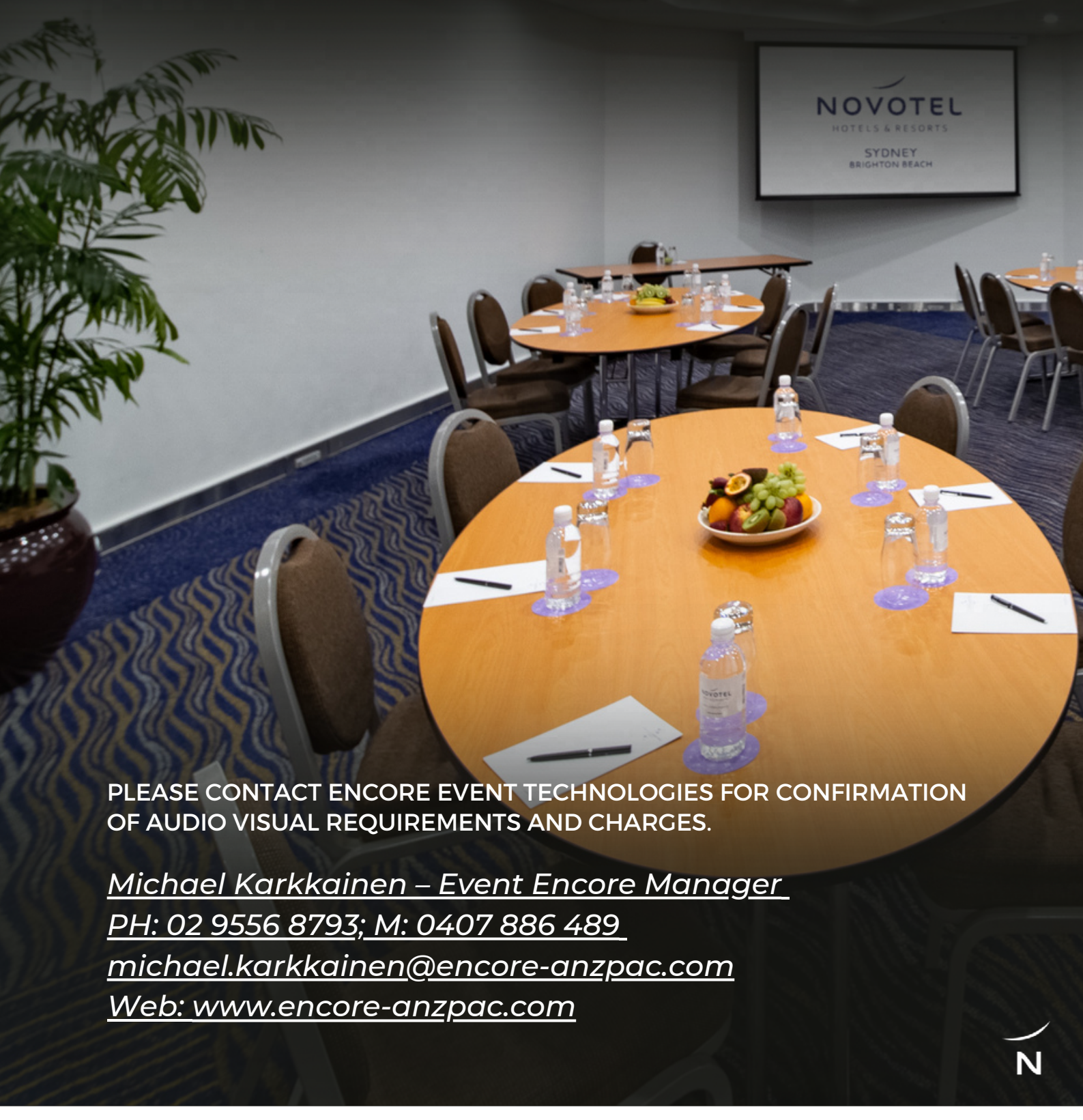
AUDIO VISUAL



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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.

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MEETINGS & EVENTS

At Novotel Sydney Brighton Beach



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