



CONGRATULATIONS ON YOUR ENGAGEMENT!

Novotel Geelong is located in the heart of the vibrant waterfront with amazing views across the bay.

Let us host the wedding of your dreams. With excellent service and a stunning backdrop, we ensure a wedding day to remember, big or small.

We're here to help, from the time you first meet us to that all important day, our experienced Wedding Specialist and Banquets Team will provide you with advice and support, making sure every detail is perfect.



Novotel Geelong Wedding & Events Team

10 - 14 Eastern Beach Road, Geelong VIC 3220 03 5273 5528 • events@novotelgeelong.com.au • novotelgeelong.com.au/weddings





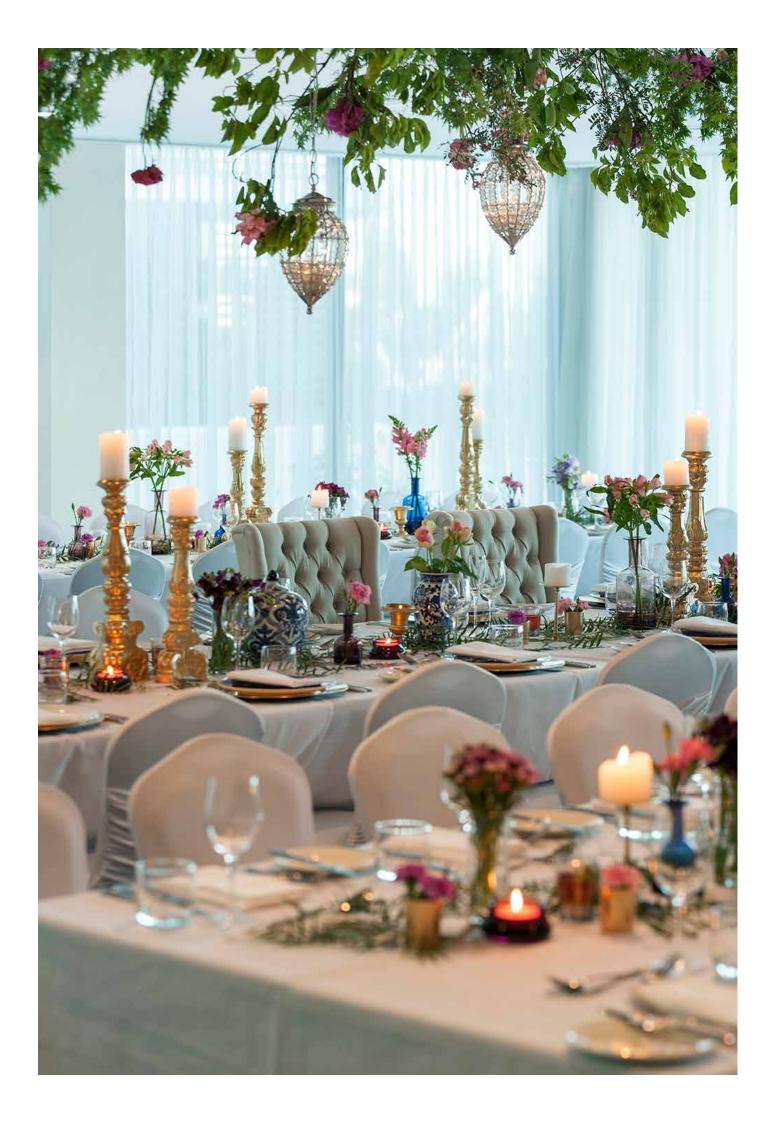














A VARIETY OF FUNCTION SPACES ARE AVAILABLE FOR YOUR CEREMONY AND RECEPTION

PENINSULA

Located on level two of the hotel, the Peninsula Room showcases breathtaking views across the bay with floor to ceiling windows and a private balcony. With a seating capacity of 170 dinner/dance style or 250 cocktail style, the Peninsula Room is perfect for your big day.

LIMEBURNERS

Situated on level two at the front of the hotel, the Limeburners Room offers stunning views of Geelong's waterfront precinct with floor to ceiling windows and a private terrace.

The perfect space for cocktail weddings of up to 60 people or intimate dinners of up to 30 people and is complete with a private bar.

BELLARINE AND CERES

The Bellarine and Ceres Rooms are perfect for styling and theming, allowing you to create a unique occasion with your own personal touch. Each can accommodate up to 60 banquet style or 100 cocktail style.

FLINDERS

This intimate room is offered exclusively to the bridal party throughout the wedding reception.

OLIVE TREE TERRACE

Get married outdoors with waterfront views and a sea breeze, situated at the rear of the hotel on level three. Make your dream ceremony come true with endless styling options for this area.

RESTAURANT

The restaurant can be reserved exclusively for ceremonies and receptions, offering waterfront views and an alfresco area. The restaurant can accommodate up to 170 dinner/dance style or 250 cocktail style.

CEREMONY ROOM RENTAL

(Ceremony room rental includes two hours of function space, chairs and signing table)

Function Space	Room Rental	Room Rental
	(special rate when reception is held at hotel)	(ceremony only)
Peninsula	\$1,000	\$2,000
Limeburners	\$850	\$1,500
Bellarine/Ceres	\$600	\$1,000
Olive Tree Terrace	on request	on request
Restaurant	on request	on request





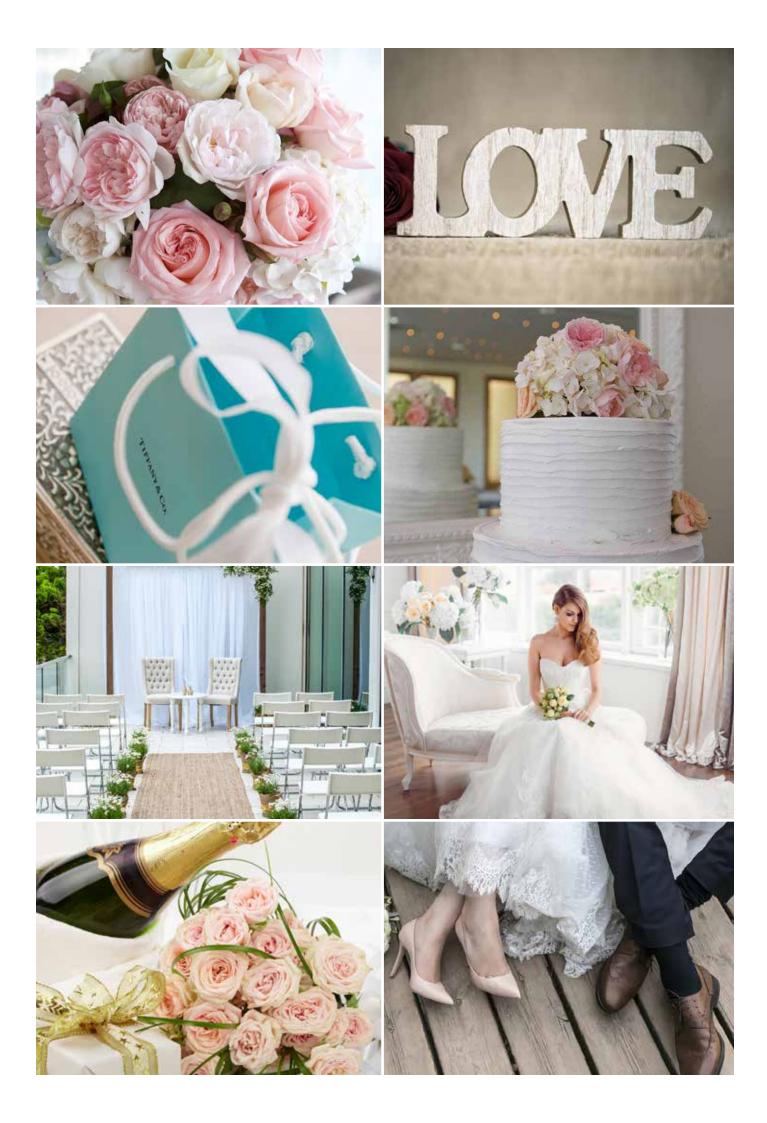














LOOKING FOR SOMETHING DIFFERENT?

ASK US HOW WE CAN TAILOR A PACKAGE JUST FOR YOU.

ENCHANTED

(COCKTAIL WEDDING RECEPTION)

MINIMUM 80 GUESTS

\$139 per person

- Room rental for reception (five hours)
- Private space for bridal party
- Two hour canapé menu
- One wok action station (one hour)
- Five hour Steampacket beverage package
- Sparkling wine for toast
- Coffee and tea
- Cake table and ribboned cake knife
- Cutting and serving of wedding cake (served on platters)
- Tea light candles in glass votive holders
- Parquetry dance floor
- Wedding night accommodation in a Superior King Room with Bay Views including late check-out of 1pm, valet parking and a bottle of sparkling wine

DELIGHTFUL

(SIT DOWN WEDDING RECEPTION)

MINIMUM 80 GUESTS

\$159 per person

- Room rental for reception (five hours)
- Private space for bridal party
- Pre-dinner canapés for half hour duration (Chef's selection)
- Two course set menu (alternate service)
- Five hour Steampacket beverage package
- Sparkling wine for toast
- Coffee and tea
- Cake table and ribboned cake knife
- Cutting and serving of wedding cake (served on platters)
- White table linen
- White chair covers or timber chairs (select range)
- Personalised menus
- Setup of place cards and bonbonnieres
- Tea light candles in glass votive holders
- Parquetry dance floor
- Wedding night accommodation in a Superior King Room with Bay Views including late check-out of 1pm, valet parking and a bottle of sparkling wine

Package prices are valid until 30 December 2018. Guaranteed access time to function space is one hour prior to scheduled start time.











LOVELY IDEAS





EXTRAVAGANCE

(BUFFET WEDDING RECEPTION)

MINIMUM 80 GUESTS

\$179 per person

- Room rental for reception (five hours)
- Private space for bridal party
- Pre-dinner canapés for half hour duration (Chef's selection)
- Seafood buffet
- Five hour Steampacket beverage package
- Sparkling wine for toast
- Coffee and tea
- Cake table and ribboned cake knife
- Cutting and serving of wedding cake (served on platters)
- White table linen
- White chair covers or timber chairs (select range)
- Personalised menus
- Setup of place cards and bonbonnieres
- Tea light candles in glass votive holders
- Parquetry dance floor
- Wedding night accommodation in a Superior King Room with Bay Views including late check-out of 1pm, valet parking and a bottle of sparkling wine

INDULGENCE

(SIT DOWN WEDDING RECEPTION)

MINIMUM 80 GUESTS

\$189 per person

- Room rental for reception (five hours)
- Private space for bridal party
- Pre-dinner canapés for half hour duration (Chef's selection)
- Three course set menu (alternate service)
- Five hour Bollards beverage package
- Sparkling wine for toast
- Coffee and tea
- Cake table and ribboned cake knife
- Cutting and serving of wedding cake (served on platters)
- White table linen
- White chair covers with sash or timber chairs (select range)
- Table underlay, table overlay or table runner (select one) (select range)
- Floral centrepiece for each table (select range)
- Personalised menus
- Setup of place cards and bonbonnieres
- Tea light candles in glass votive holders
- Parquetry dance floor
- Wedding night accommodation in the Steampacket Suite, buffet breakfast for two in the restaurant, valet parking, late check-out of 1pm and a bottle of sparkling wine

Package prices are valid until 30 December 2018. Guaranteed access time to function space is one hour prior to scheduled start time.





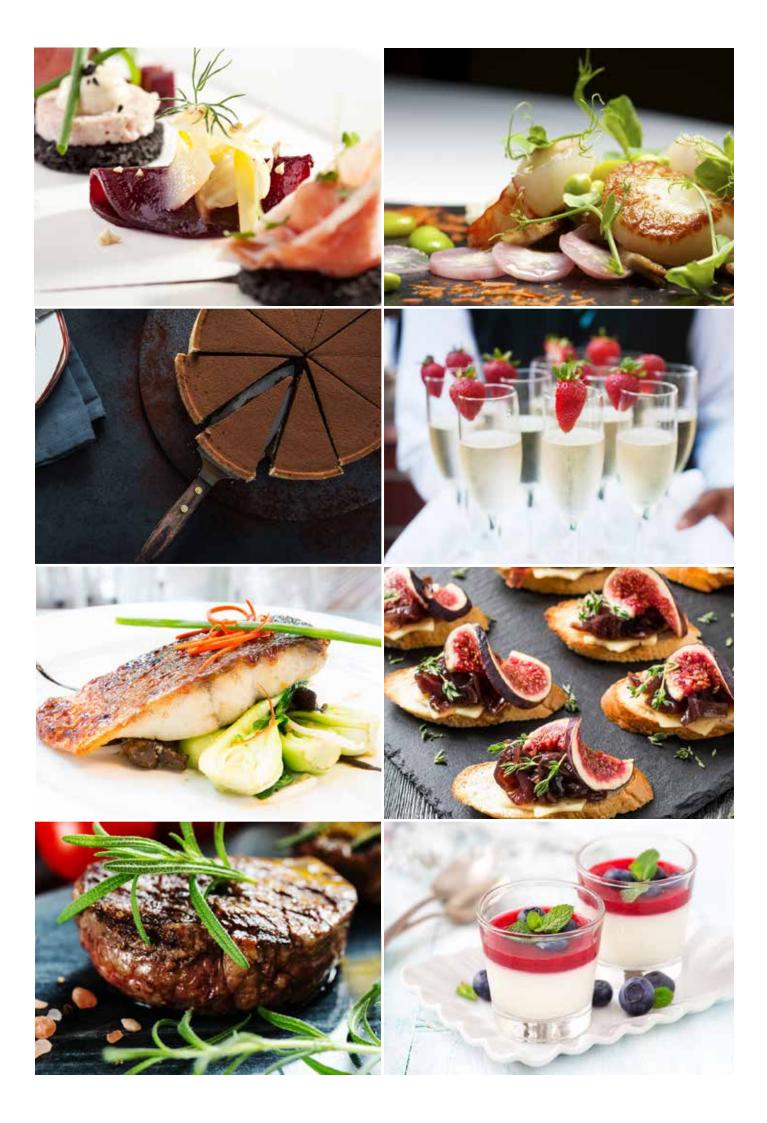














THE WEDDING MENUS OFFER AN EXTENSIVE RANGE OF SPECIALTY DISHES USING THE REGION'S FINEST PRODUCE. OUR TALENTED EXECUTIVE CHEF CAN CREATE A MENU TO SUIT ANY TASTE OR DIETARY REQUIREMENT.

CANAPÉS

COLD CANAPÉS (SAMPLE LIST)

- Oysters; natural, tempura, Kilpatrick, bloody mary
- Cherry tomato, basil & bocconcini; balsamic & olive oil (gf) (v)
- Smoked salmon roulade; crème fraiche (gf)
- Vegetarian or prawn rice paper rolls; ponzu sauce (gf) (v)
- Seared tuna; lime dressing (gf)
- Chimichuri seared beef (gf)

HOT CANAPÉS (SAMPLE LIST)

- Arancini balls; tomato sugo (v)
- Salt & pepper calamari, aioli (gf)
- Harissa marinated chicken; mint yoghurt (gf)
- Moroccan spiced lamb koftas; tzatziki (gf)
- Dukkah crusted lamb skewers
- Tempura prawns; wasabi mayonnaise (gf)
- Grilled prawns; garlic & lime chilli (gf)
- Scallops; tarragon beurre blanc, crispy prosciutto (gf)
- Duck spring rolls; hoisin
- Vegetarian spring rolls; hoisin (v)
- Mini sausage rolls
- Vegetarian dumplings (v)
- Mini beef sliders; onion jam & horseradish mayonnaise

ACTION & THEMED STATIONS

Please choose one from the following options:

AMERICAN BAR

- Onion rings
- Mini hot dogs
- Crispy chicken

BURGER BAR

- French fries
- Build your own mini burger; beef and vegie patties, lettuce, tomato, cheese, onion, sauce

ACTION STATION

• Wok (noodles), risotto, paella (select one) Served with: Beef, chicken, prawn, vegetable (select one)

ASIAN

- San choy bau
- Dumplings: pork, prawn, vegetable (boat of 2)
- Shredded pork buns

DESSERT

Dessert canapés available on request

















STARTERS

Assorted dinner rolls

ENTRÉE

Select 3 tapas dishes from the Tapas menu (to share, per table) Or

Select two dishes from the Entrée menu (alternate service)

TAPAS

- Garlic and herb bread; shaved parmesan (v)
- Grilled lime and chilli spiced prawns; tomato relish (gf)
- Oysters natural (gf)
- Oysters Kilpatrick (gf)
- Dukkah crusted lamb skewers; tzatziki (gf)
- Chorizo & capsicum croquette; remoulade dipping sauce
- Roasted field mushrooms marinated in thyme and white wine (v)
- Salt and pepper calamari; citrus aioli
- Smoked salmon; avocado, crème fraiche (gf)
- Saganaki; pan seared Greek cheese, lemon (v)
- Grilled calamari; oregano and garlic oil, lemon (gf)
- Arancini balls; pesto, sundried tomato, goats cheese (v)
- Slow cooked pork belly; ginger plum glaze (gf)
- Middle Eastern spiced lamb koftas; tzatziki (gf)
- Seared tender beef; chimichurri dressing
- Harissa and yoghurt marinated grilled chicken tenders; mint sauce (gf)

ENTRÉE

- Slow cooked pork belly; ginger plum glaze
- Harissa and yoghurt marinated grilled chicken; mint sauce (gf)
- Chargrilled herb and garlic marinated quail; petite salad, raspberry dressing (gf)
- Seville duck twice cooked spiced; Andalusian sauce; couscous salad (gf)
- Seared scallops in shells; tarragon lemon butter (gf)
- Roasted pumpkin & squash risotto (v)
- Garlic prawns with chilli, basil, saffron, green pea pilaf (gf)
- Baby beetroot salad with goat's cheese, wild rocket & candied Walnuts (v)
- Stuffed pumpkin flowers; ricotta & sweet corn (only available during season)

















MAIN

(alternate service)

- Char grilled beef fillet; potato gratin, red wine jus (gf)
- Slow roasted lamb rump; garlic mash, green beans, red wine jus
- Grilled breast of organic chicken; sweet potato puree, jus
- Chicken mignon on roasted Tuscan kipfler potatoes; three mushroom cream sauce
- Crispy skin barramundi, smashed chats, asparagus, saffron chardonnay cream sauce (gf)
- BBQ and honey glazed salmon; broccolini, corn salsa
- Medley of wild mushroom risotto; truffle oil, shaved parmesan (gf) (v)
- Pan roasted potato gnocchi with semi dried tomatoes, pepitas, sage butter and grated pecorino cheese (v)

DESSERT

(alternate service)

- Chocolate mud cake; berries, double cream
- Mango glazed coconut mousse pebble; vanilla pineapple cake, macadamia crunch
- Cookies & cream semifreddo; wild berry coulis, almond soil
- Berry cheesecake; cream, coulis
- Caramel nougat praline hazelnut crumble
- Honey swirled panna cotta; raspberry compote (gf)

or to share per table

- Cheese platter; selection of cheeses, crackers, quince paste
- Dessert canapé platter

















SEAFOOD BUFFET

SALAD BAR

- Garden salad
- Chef's gourmet pasta salad
- Chef's gourmet potato salad

ANTIPASTO STATION

 Selection of cold meats, cheeses, smoked salmon, grilled vegetables

SOUP STATION

 Market fresh seafood cioppino broth; tomato basil, white wine, croutons, grated parmesan

COLD

- Natural oysters (gf)
- Cooked prawns (gf)
- Blue swimmer crabs (gf)
- Cooked bugs (gf)

HOT

- Lime and chilli prawns (gf)
- Chargrilled calamari (gf)
- Grilled seasonal fish
- Cajun spice green lip mussels (gf)
- Tarragon and caper scallops (gf)
- Garlic and rosemary roast lamb with mint jus (gf)
- Harissa marinated grilled chicken (gf)
- Grilled vegetarian penne pasta; tomato sugo (v)
- Seasonal mixed vegetables in garlic herb butter (gf) (v)
- Rosemary, thyme, garlic and lime roasted chat potatoes (v)
- Beef vindaloo
- Rice pilaf

BREADS AND CONDIMENTS

• Assorted breads, sauces, condiments

DESSERT - ADD \$10 PER PERSON

- Dessert canapé platter
- Seasonal sliced fruit (gf)

















PLATTERS

(each platter caters for 5 guests)

Breads and dips platter; \$15 per platter
 trio of dips, grilled pita bread (v)

• Garlic & herb bread platter (v) \$15 per platter

 Antipasto platter; \$35 per platter chargrilled vegetables, bocconcini, feta, cured, smoked meats

• Cheese platter; \$30 per platter selection of cheeses, figs, quince paste, crackers

• Sliced seasonal fruit platter (gf) \$25 per platter

• Dessert canapé platter \$35 per platter

EXTRAS

(each item caters for 5 guests)

Garden salad \$15 per bowl
Mixed greens \$10 per bowl
Mixed seasonal vegetables \$12 per bowl
Creamy garlic mash potato \$12 per bowl
Hot chips \$12 per bowl

(gf) gluten free, (v) vegetarian

MENU UPGRADE

UPGRADE \$15 per person From two course to three course alternate service

CHILDREN'S MEAL \$35 per child Main meal, ice-cream and soft drinks (12 years and under)

ENTERTAINMENT MEAL \$35 per person Main meal and soft drinks

WEDDING CAKAGE from \$5 per person Your wedding cake individually plated with cream and coulis

BEVERAGE UPGRADE \$10 per person Upgrade to Bollards beverage package

SPIRITS AND LIQUORS from \$8 per glass Charged on consumption to guests or Master Account

ROOM RENTAL \$150 per half hour Additional use of function space

















STEAMPACKET PACKAGE

Included in the Enchanted, Delightful & Extravagance Wedding Reception Packages

- Mitchelton NV Sparkling
- Mitchelton The Bend Chardonnay
- Mitchelton The Bend Sauvignon Blanc
- Mitchelton The Bend Shiraz
- James Boags Draught (on tap)
- Hahn Premium Light (on tap)
- Orchards Crush Cider (on tap)
- Soft Drinks
- Orange Juice

BOLLARDS PACKAGE

Included in the Indulgence Wedding Reception Package.

To upgrade add \$10 per person from the Steampacket Beverage Package

- Oakdene Sparkling
- Port Arlington Ridge Chardonnay
- Oakdene Sauvignon Blanc
- T'Gallant Sparkling Pink Moscato
- Oakdene Shiraz
- Furphy (on tap)
- Stella Artois (bottled)
- Hahn Premium Light (on tap)
- Orchards Crush Cider (on tap)
- Soft Drinks
- Orange Juice

Beverages can be charged on consumption and an extensive beverage list is available on request. To further extend any of the above beverage packages, an additional \$5 per person, per half hour applies.

















FLOWERS

Our preferred florist, Smellies is able to provide stylish arrangements. It is recommended that you take the time to meet with them directly to discuss and share your ideas.

The Indulgence Wedding Reception Package includes a floral centrepiece for each table (a choice from our florist's select range).

Floral Centrepieces for Bridal Table from \$99
Floral Centrepieces for Guest Tables from \$66
Plinth Floral Arrangement from \$150

Smellies

237 Moorabool Street Geelong Victoria 3220

T: 61 3 5223 2910

E: enquiries@smellies.com.au

W: smellies.com.au

THEMING / STYLING

For your special day, why not consider giving your reception that point of difference with styling from our preferred partners.

Optional extras include floral garlands, arches, chill out corners, flower green walls and much more. A design specialist will work with you to create your dream day.

Igby Productions

T: 1300 48 42 48

E: enquiries@igby.net.au W: igbyproductions.com.au

Memphis Hire

T: 3 5275 8828

E: info@memphishire.com.au W: memphishire.com.au

















AUDIO VISUAL EQUIPMENT

Data projector and motorised screen
Lectern
Lectern and microphone
Roaming microphone
iPod/MP3 player to play music through
in-house speakers, available in all rooms,
foyer and balcony

\$275
n/c
\$250
n/c

For additional audio visual equipment, please contact our AV partner:

Myles Productions Great Ocean Road Quincy Hall

P: 0419 467 749

E: quincy@mav.com.au W: www.mav.com.au

РНОТОВООТН

Zuster Photobooth

T: 0409 547 257

E: info@zusterevents.com.au W: zusterevents.com.au

PHOTOGRAPHY

Our preferred photographer is the award winning Sara Taylor

Sara Taylor Photography

2-4 Mercer Street Geelong VIC 3220

T: 0425 828 372

E: sara@sarataylorphotography.com.au W: sarataylorphotography.com.au

WEDDING STATIONERY

Danger and Moon

T: 0421 289 069

E: annette@dangerandmoon.com

W: dangerandmoon.com

HAIR & MAKE-UP

Salon Jenainé on the Waterfront Shop 9 Steampacket Place Geelong Vic 3220 T: 03 5221 0750

















LET THE GOOD TIMES ROLL AND CELEBRATE BY STAYING WITH US ALL WEEKEND. AFTER YOUR BIG DAY, YOU AND YOUR GUESTS CAN UNWIND WITH A GREAT NIGHT'S SLEEP IN A COMFORTABLE BED IN ONE OF OUR 109 GUESTROOMS. THE FOLLOWING MORNING START THE DAY FRESH WITH A DELICIOUS BUFFET BREAKFAST IN THE WATERFRONT RESTAURANT AND REMINISCE WITH YOUR FAMILY AND FRIENDS.

ACCOMMODATION BRIDE AND GROOM

The Delightful, Enchanted and Extravagance Wedding Reception Packages include accommodation for the Bride and Groom in a Superior King Room with Bay View, late check-out of 1pm, valet parking and a bottle of sparkling wine.*

Why not take it a step further and indulge with an upgrade to our impressive Steampacket Suite located on the top floor with a separate bedroom and living area.

The Indulgence Wedding Reception Package includes accommodation for the Bride and Groom in the Steampacket Suite with buffet breakfast for two in the Waterfront Restaurant, late check-out of 1pm, valet parking and a bottle of sparkling wine.*

ACCOMMODATION GUESTS

If your wedding reception is held at Novotel Geelong, you will have access to an exclusive wedding accommodation rate for your guests.*

* Subject to availability, conditions apply. During expected high demand periods additional accommodation booking terms and conditions may be applicable.



















GEELONG