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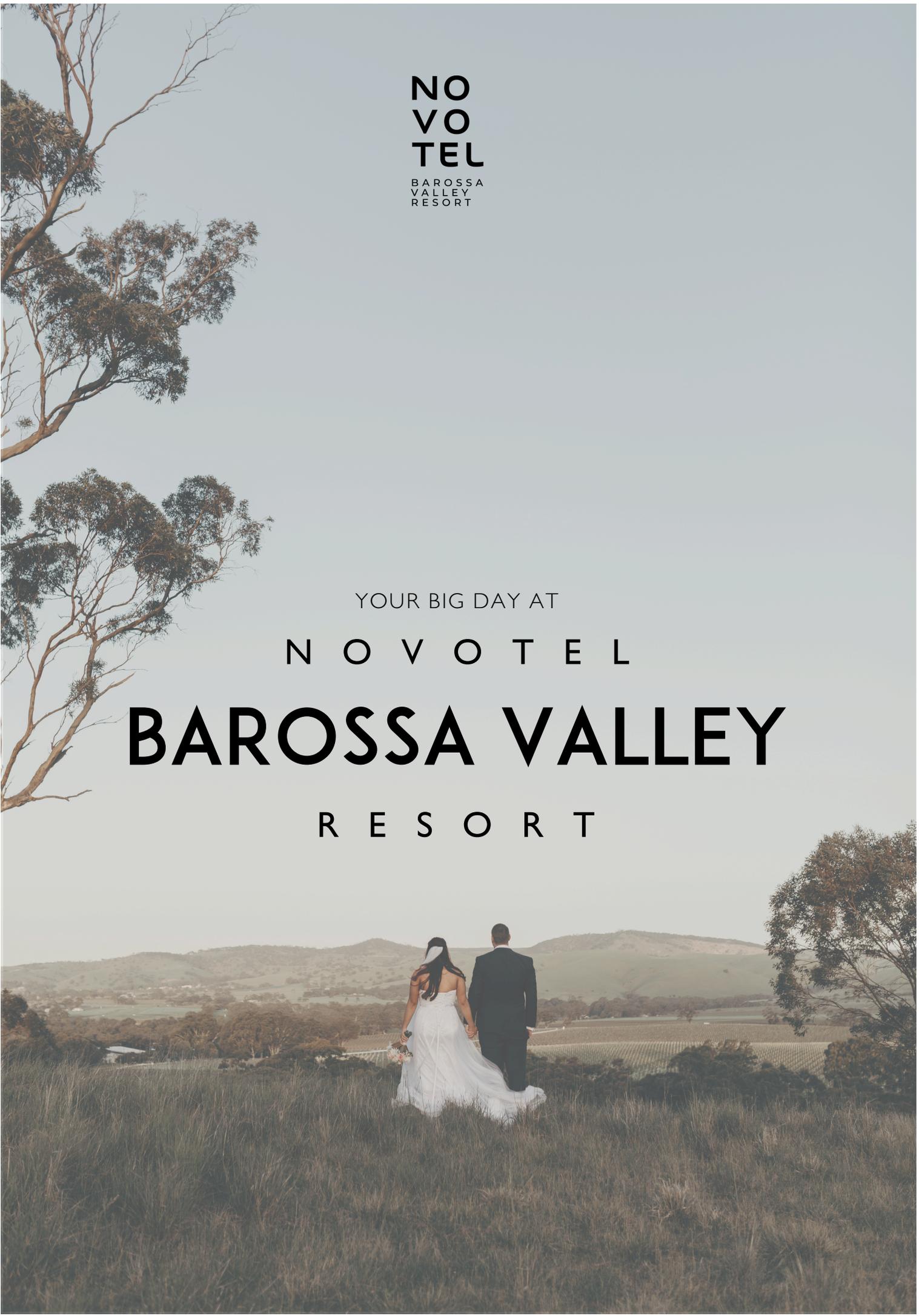
BAROSSA
VALLEY
RESORT

YOUR BIG DAY AT

N O V O T E L

BAROSSA VALLEY

R E S O R T



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BAROSSA
VALLEY
RESORT

"Marriage is the golden ring in a chain whose beginning is a glance and whose ending is an eternity"

Kahlil Gibran

Congratulations on your engagement! We are looking forward to meeting with you both and showcasing to you our beautiful resort in the heart of the Barossa Valley. This is where all your ideas and dreams become reality!

Not every couple is the same, and we understand that your wants and needs are as individual as you are. We cannot wait to hear your ideas and plans and help you to turn them into reality.

Our stunning Barossa Valley views, impeccable service and wholesome local produce and wines will set the tone of your wedding day perfectly.

See you soon, in the heart of the Barossa Valley.

The team at Novotel Barossa Valley Resort

CEREMONY

' T H E L A W N S '

Located immediately in front of the main resort building and adjacent to the pool, is a lush grass area overlooking the vineyards of Jacob's Creek and the beautiful Barossa Ranges



I N C L U S I O N S

Thirty Two Americana white chairs

White arbor with floral decoration

Signing table and two chairs

Two wine barrels

Iced water station

Includes two hours of use

P R I C E

\$2,000.00

I N C L E M E N T W E A T H E R

Should the weather on your special day be less than desirable, we offer a back up indoor venue for your ceremony.

P H O T O G R A P H Y

Use of the resort grounds for photos is complimentary if the ceremony is held at the Novotel Barossa Valley Resort.

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you love in your life,
hang on to that love"

WEDDING RECEPTION

P A C K A G E

\$180.00 per person - Minimum guests apply*

- Complimentary menu tasting for the couple
- Two Course Alternate Placement or Platter Style Share Menu
- Your Wedding Cake plated and served with seasonal fruit
- Four hour Jacobs Creek beverage package
- Function Room access from 6:00pm until midnight
- Your choice of Bentwood (excludes cushion) or Chiavari (includes cushion) Chairs - subject to availability
- Wine Barrel Cake Table
- Use of our cake knife
- Stage for the band or DJ
- Tea and Coffee station throughout the evening
- Complimentary overnight accommodation in a Studio Suite for the wedding couple on the night of your wedding including full buffet breakfast for two in The Cellar Kitchen Restaurant and 1:00pm late checkout
- Guests will receive 10% off the Best Flexible Rate of the Day with favourable Booking Conditions**.

Teen 15 and above (adult menu)	\$100.00 per teen
Youth 11 - 14 & Under (choice menu)	\$50.00 per youth
Children 3-10 (choice from children's menu)	\$35.00 per child
Supplier Meal (main dish only)	\$50.00 per supplier

Anniversary Gift

To mark your one year anniversary, you will receive a gift certificate for overnight accommodation in a Studio Suite including full buffet breakfast for two in The Cellar Kitchen and a complimentary bottle of Barossa Red Wine.

* minimum 50 guests - maximum 140 guests

** terms and conditions apply, subject to availability

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"love wins,
always"



EXTRA SPECIAL

O P T I O N A L U P G R A D E S

Food

Dessert Course or Cheese Platters		\$22 per person
Pre-reception Canapes	Half an hour	\$22 per person
	One hour	\$36 per person
Choice of courses		\$10 per course
Lolly Bar		POA

Drinks

Upgrade to Grant Burge package		\$7 per person
Upgrade to Corryton Burge package		\$23 per person
Upgrade to Gems of the Barossa package		\$27 per person
Upgrade to five hour beverage package		\$6 per person
Cocktail Hour (Selective Cocktails)		POA

Lunch Platter

Delivered to your accommodation room prior to your reception		\$20 per person
Sandwich, fruit and cheese platter		

Theming

Fairy Lights - Function Room	Full room	From \$775
	Half Room	From \$525
Karbon globes package - Twenty globes (in clusters of 5)		POA
Chandelier	Full room (10 lights)	POA
Uplights (four)	Half Room (6 lights)	From \$900
Additional uplights		From \$555
Additional Americana Chairs		\$8 per chair + delivery POA
Cushions for Bentwood Chairs		\$4.50 per chair
Three Candle Centrepiece		\$25 per set
Wooden Ceremony Arch with flowers		\$450.00
Marquee for outdoor reception		POA
DJ Ben Events - Wedding MC and DJ		POA (subject to availability)

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"you don't marry
someone you can live
with, you marry
someone you can't live
without"



BEVERAGE PACKAGES

Y O U R B I G D A Y

Our beverage packages showcase some of the Barossa's finest wines.
Package includes Draught Beer, Soft drinks and Juices

Jacobs Creek Range

Jacobs Creek Brut Sparkling OR
Jacobs Creek Pink Moscato
Jacobs Creek Chardonnay OR
Sauvignon Blanc
Jacobs Creek Shiraz Cabernet Blend

Grant Burge Range

Grant Burge Sparkling
Grant Burge Sauvignon Blanc OR
Grant Burge Pinot Gris
Grant Burge Shiraz OR
Grant Burge Cabernet Sauvignon

Corryton Burge - Next in Line Range

Versus' NV Sparkling Chardonnay Pinot Noir
Sauvignon Blanc
Pinot Gris
Shiraz
Cabernet Sauvignon

Gems of the Barossa

Thorn Clarke Sparkling
Paisley 'Cashmere' Riesling
Levrier Chardonnay
Tomfoolery 'Young Blood' Shiraz
Pindarie 'TSS'
Corryton Burge Grenache Grenache

Please note spirits are not part of our Beverage packages however they can be purchased from the bar on a consumption basis.
We also offer a variety of nonalcoholic wines and beer, ensuring all guests can enjoy a refreshing beverage of their choice.

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"nobody is perfect
until you fall in love
with them"

MENU SELECTIONS

Y O U R B I G D A Y

Please see below some sample Wedding Menu's. Our menu may be subject to minor changes on a seasonal basis and our Executive chef is always happy to meet with you to design a custom menu based on the seasons and your requirements.

Entrées

Beetroot and gin cured salmon with crème fraiche, rye and watercress
Charred leek terrine with verjuice dressing
Carpaccio of pepper crusted fillet of beef, rocket and horseradish
Heirloom tomato and onion tart with goat curd
Gumshire pork terrine with apple chutney and sourdough
Antipasto, Salumi, Olives, Woodside goat curd, and grissini

Main

Barossa mushroom fricasse with creamy polenta and aged la dame
Medium roasted scotch fillet, truffle butter, cauliflower puree and watercress
Saskia beer chicken potato puree, wilted greens and smoked bacon jus
Roasted loin of lamb with carrot puree, baby carrots and wilted greens
spiced eggplant, hummous, sauce vierge and herb salad
Roasted fillet of Mulloway, vegetable chowder

Desserts

Chocolate and Hazelnut tart with vanilla cream
Berry pavlova with seasonal berries
Lemon meringue with sable and lemon sorbet
Sticky date and stout pudding with vanilla gelato
Duo of Barossa Valley cheese company cheese with chutney and lavosh

Sides \$8.00 pp per selection

Dutch cream potatoes with parsley and mint
Roasted kipfler potatoes with crème fraîche and chives
Oak leaf salad with pickled shallots
Roasted baby carrots with dukkha
Braised leeks with hollandaise

"we are most alive
when we are in love"



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Pricing valid until December 2025. We expect a 5% price increase year on year.
Menus and beverage packages are samples only and may change depending on seasonal availability.