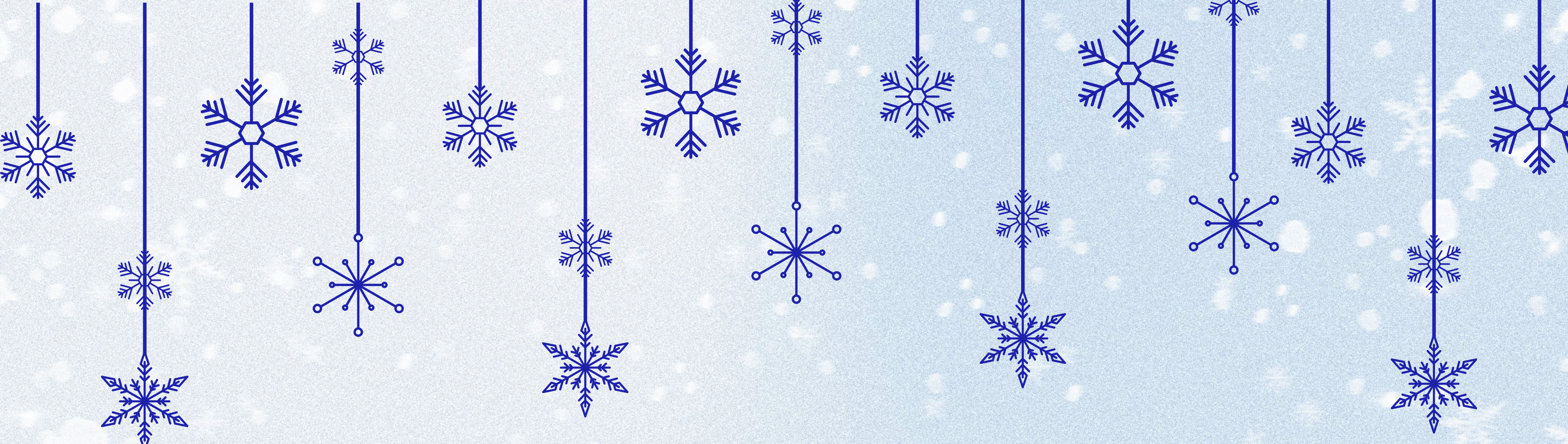




CORPORATE CHRISTMAS PACKAGES

Experience festive elegance at Novotel Glen Waverley with our exclusive Food & Beverage Christmas Packages, perfect for celebrating the season in style.

NOVOTEL

MELBOURNE
GLEN WAVERLEY



CELEBRATE THE FESTIVE SEASON WITH US

ADD A LITTLE EXTRA MAGIC TO YOUR CELEBRATION

Elevate your event with our selection of bespoke add-on packages, created to make your celebration even more special.

GINGERBREAD HOUSE DECORATING

Bring your team together for a fun and collaborative festive experience as groups work together to design, build and decorate their own gingerbread house. A perfect activity to inspire creativity, teamwork and a little friendly competition.

ARCHIE BROTHERS ENTERTAINMENT

Extend the celebrations with a range of interactive experiences, including bowling, escape rooms, arcade games and more, providing the perfect opportunity for team bonding.

CHRISTMAS KARAOKE

Bring your team together for an evening of music, laughter and celebration with a karaoke experience guaranteed to create memorable moments.



CHRISTMAS CANAPE OPTIONS

THE COOL LIST

- Spiced heirloom tomato bruschetta, bocconcini, basil
- Smoked salmon, crisp baguette, chive crème fraîche, shallots, capers, tobikko
- Truffled goats' cheese, olive oil croute, pistachio and honey
- Waldorf chicken lettuce wraps, celery, walnuts, chives, truffle oil
- Minced pork san choy bow, chili, sesame, spring onion
- Kalamata olive tapenade, marmalade toast, Persian feta
- Ratatouille tartlets, Persian feta, basil

THE HOT LIST

- Garlic butter chicken croquettes, herb aioli
- Mac n cheese croquettes, chipotle and lime aioli
- Beef chili tartlets, horseradish cream, fresh chives
- Tempura ricotta and sweetcorn zucchini flower, chipotle and lime aioli
- Vegetable arancini, Romesco sauce
- Mini beef wellington, sundried tomato aioli
- Sticky spicy chicken skewers, spring onions, sesame
- ½ shell scallop, garlic butter, lime aioli, panagrattato



CHRISTMAS CANAPE OPTIONS

THE SUBSTANTIAL LIST

- Lamb yiros pockets, shawarma salad, tahini sauce
- Grass fed beef slider, chipotle aioli
- Pulled pork sliders, slaw, smoky BBQ sauce, coleslaw
- Carrot and onion bhaji slider, mint and tamarind aioli
- Twice cooked sticky pork belly, sticky sauce, Vietnamese salad
- Chicken tikka on mini naan, coriander, tandoori mayo
- Falafel and pita pockets, shawarma salad, tahini sauce
- Tempura eggplant Yakitori, sesame, green onion

SWEET TREATS

- Mini pavlovas with spiced berry compote and crème patisserie
- Mini fruit mince tartlets
- Assorted Christmas petit fours



FEAST THE SEASON BUFFET

COLD SELECTION

- Assorted artisan breads
- Trio of house-made dips
- Charcuterie selection – salami, prosciutto, pastrami & smoked ham
- Seafood platter – smoked salmon, prawns & New Zealand mussels
- Greek salad with kalamata olives & feta
- Quinoa salad
- Garden salad

HOT SELECTION

- Herb & mustard-marinated beef striploin
- Cajun-spiced roast chicken
- Spinach & ricotta tortellini, rose cream sauce

SIDES

- Roasted potatoes
- Lemon myrtle steamed seasonal vegetables

DESSERT

- Selection of mini cakes & tarts
- Mini pavlovas with fresh fruit
- Fresh seasonal fruit platter
- Australian cheese selection with quince paste & crackers



PLATED CHRISTMAS MENU

ENTREE

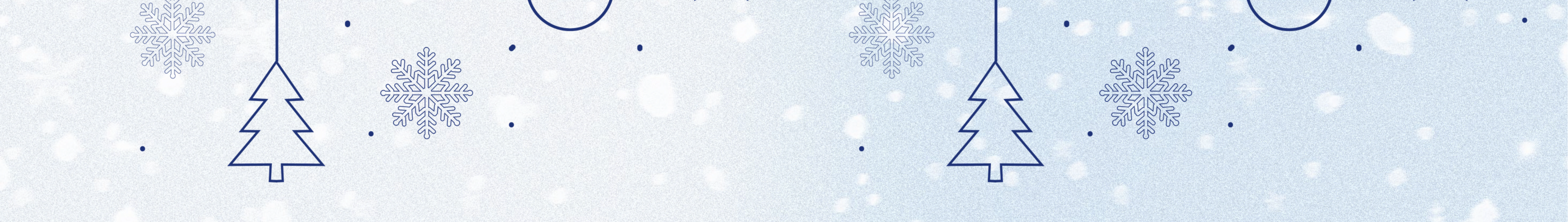
- Heirloom tomato, onion jam, feta vol-au-vent, aged balsamic
- Home-cured salmon, celeriac remoulade, caper berries, shallots
- Prawn, mango & avocado tian, cocktail sauce
- Smoked chicken, honey mustard dressing, soft herb salad

MAINS

- Roast turkey breast, medley of roasted root vegetables, apricot & herb stuffing, cranberry jus
- Striploin with mustard crust, pomme purée, charred broccolini, red wine jus
- Slow-braised Free range lamb shank, Milanese polenta, gremolata, sweet potato crisp
- Humpty Doo Pan seared barramundi, potato gratin, white wine sauce, wilted greens

DESSERT

- Pavlova, crème pâtissière, passionfruit & seasonal berries
- Sticky date pudding, caramel sauce, vanilla bean cream
- Chocolate fondant, rum & raisin ice cream
- Vanilla bean Panna cotta, berry compote



CHEERS TO THE SEASON DRINKS MENU

CHRISTMAS COCKTAILS

- Gin-gle Bells
Gin, Prosecco, Cranberry juice, Lime
- Mistletoe Kiss
Vodka, Raspberry, Rosemary, Lemon
- Gingerbread Mule
Rum, Ginger beer, Cinnamon, Lime
- Bad Santa Bourbon Bomb
Bourrbon, Baileys, Coffee, Chocolate

STANDARD BEVERAGE PACKAGE

- Bancroft Bridge Sparkling
- Bancroft Bridge Chardonnay
- Bancroft Bridge Sauvignon Blanc
- Bancroft Bridge Cabernet Merlot
- Kirin Ichiban, Byron Bay Lager, James Squires Pale Ale
- James Boags Light
- Soft Drinks
- Juices

2 Hour service \$30.00 per person
3 Hour service \$40.00 per person
4 Hour service \$50.00 per person
5 Hour service \$60.00 per person

Basic spirit upgrade \$10.00 per person
Christmas cocktail upgrade \$20.00 per person

PREMIUM BEVERAGE PACKAGE

- Tahbilk Coueslant NV Sparkling
- D'Arenberg Stump Jump Shiraz
- Angus The Bull Cabernet Sauvignon
- Yering Station Elevations Chardonnay
- Petal & Stem Sauvignon Blanc
- Corona, Carlton Draught, Furphy Ale
- James Boags Light
- Soft Drinks
- Juices

2 Hour service \$36.00 per person
3 Hour service \$46.00 per person
4 Hour service \$56.00 per person
5 Hour service \$66.00 per person

Basic spirit upgrade \$10.00 per person
Christmas cocktail upgrade \$20.00 per person



NOVOTEL

MELBOURNE
GLEN WAVERLEY

FOR BOOKING INFORMATION

Please contact our Events Team

Direct: 03 8561 2317

Hotel: 03 8561 2345

Email: rebecca.peck@accor.com

TERMS & CONDITIONS

Add-on packages are subject to availability and may vary based on the number of attendees. Additional charges apply.

Please note: Although great care is taken when preparing your food, please take extra caution if you have severe allergies and let your server know. We shall do our best to cater to your requirements. However, we are unable to guarantee the absence of nut, egg, wheat, seeds and other allergens in our food as these ingredients are used extensively in our kitchen.