

  
**NOVOTEL**  
HOTELS & RESORTS

GEELONG

# CONFERENCE KIT



**EVERYTHING YOU NEED ALL IN THE ONE VENUE**

[novotelgeelong.com.au/conferences](http://novotelgeelong.com.au/conferences)



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FEEL  
WELCOME

Novotel Geelong is the region's premier hotel and conference venue located in the heart of the waterfront with amazing views across the bay;

- 109 newly refurbished guest rooms with balconies
- 5 function rooms on one convenient level
- Restaurant also available for private events
- Function rooms with private terraces overlooking the waterfront
- Meeting capacity for up to 230 delegates
- Pre-function and exhibition space
- Novotel InBalance Meetings signature program
- Healthy and balanced menu options
- Live cooking stations
- Local produce, wines and beers
- In-house audio visual equipment
- Complimentary Wi-Fi
- Dedicated Events & Banquets team
- InBalance fitness centre, indoor heated pool & steam room open 24 hours
- Be rewarded with Le Club Meeting Planner points
- 1 hour drive from Melbourne and 20 minute drive from Avalon Airport
- Nearby attractions and team building activities such as: wineries, breweries, golf courses & beaches



**Novotel Geelong Events Team**

10 - 14 Eastern Beach Road, Geelong VIC 3220

03 5273 5528

events@novotelgeelong.com.au

novotelgeelong.com.au/conferences



**PENINSULA ROOM**



**BELLARINE / CERES ROOMS**



**FUNCTION ROOMS**

**LIMEBURNERS ROOM**

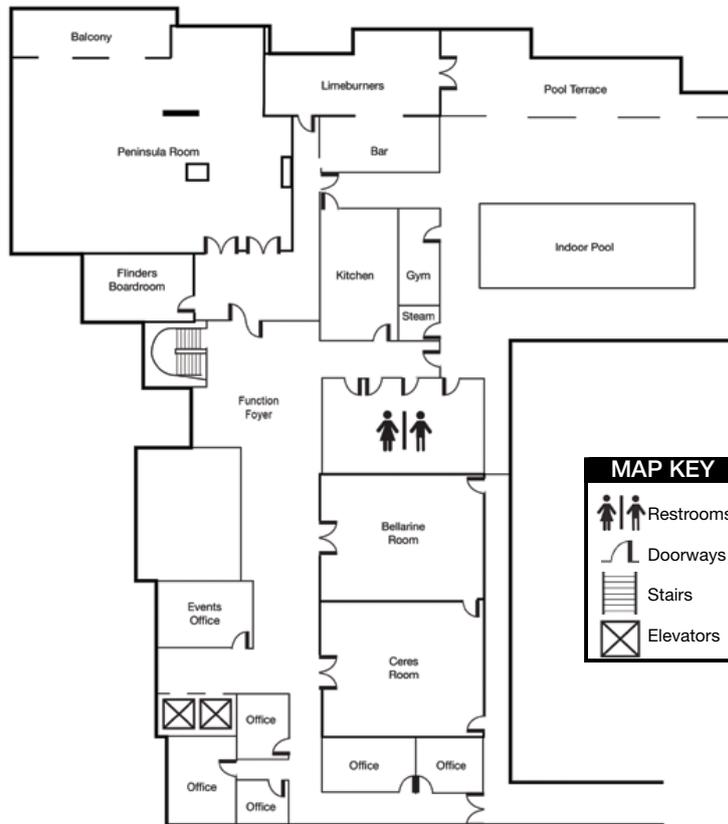


**FLINDERS BOARDROOM**



# FLOOR PLAN & CAPACITY CHART

Novotel Geelong features six flexible function spaces, some with balconies and views over the waterfront. Our banquets floor is equipped to meet all your needs.



ROOM NAME	DIMENSIONS	AREA SQM	HEIGHT	THEATRE	CLASSROOM	U-SHAPE	CABARET	ROUND	DINNER DANCE	BOARDROOM	COCKTAIL	EXHIBITION SPACE (2m x 1.6m)
Peninsula	12.5m x 16m	200	2.7	230	85	42	128	200	150	36	250	24
Restaurant	23m x 15m	325	2.7	180	85	60	110	180	170	60	250	30
Bellarine	10m x 8m	82	2.7	80	48	30	40	60	40	26	100	9
Ceres	10m x 8m	82	2.7	80	48	30	40	60	40	26	100	9
Flinders	8m x 4.5m	32	2.7	20	12	11	16	20	-	12	-	-
Limeburners	11m x 5m	44	2.7	40	18	-	24	30	-	30	60	6
Function Foyer	25m x 5m	125	2.7	-	-	-	-	-	-	-	-	12





# INBALANCE MEETINGS AT NOVOTEL



## EXPERIENCE A NEW DIMENSION FOR YOUR MEETING



**OUR  
INTENT**

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



For every guest to leave Novotel Geelong feeling calm, grounded, clear-headed and motivated.

In our words they are balanced.



**MISSION  
STATEMENT**





# INBALANCE MEETINGS

AT NOVOTEL



## INBALANCE SPACES

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

## PLAN AND CONNECT

InBalance Meetings provides a comfortable, flexible space that can adapt to almost any type of meeting. Unique room set ups include fitballs and yoga mats to facilitate a relaxed environment, a refrigerator with bottled water along with InBalance time out sessions.



## NURTURE YOURSELF

A Nurture Yourself menu has been curated by renowned nutritionist Michele Chevalley-Hedge. Meals are made with a balance of protein and carbohydrates along with balanced morning tea options and afternoon tea pick me up options.

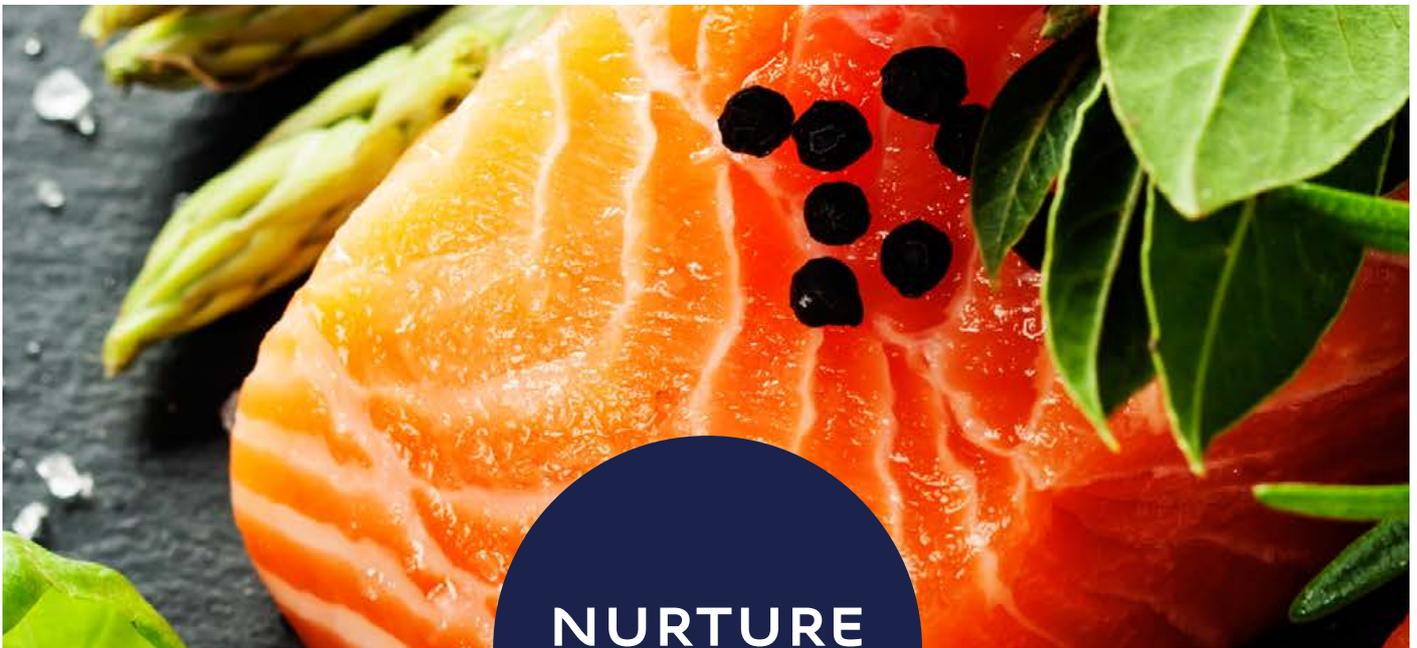
## TIMEOUTS

Renew energy with our time out activities. Options include a virtual head to toe 12 minute yoga stretch, virtual 20 minute audio-visual meditation experience and a local area map to go for an energising walk or jog.

## HEALTH AND WELLBEING

Novotel provides the ideal setting for a high performance health and wellbeing conference experience. Choose to incorporate personal training sessions, nutrition workshops and team building activities.





# NURTURE YOURSELF

Bodies that are InBalance are happier and more productive. To help delegates perform at their best, InBalance Meetings includes a Nurture Yourself food menu curated by renowned nutritionist Michele Chevalley-Hedge ([ahealthyview.com](http://ahealthyview.com)).

The menus have been created with clean, whole food ingredients with minimal sugar to support concentration and sustain productivity. Healthy fats have been incorporated to support brain functioning and different types of hot and cold beverages will keep delegates hydrated between meal periods.

- Chef's selection of main meals and salads
- Healthy morning and afternoon tea break options
- Inspiring upsell options served at any time of the day to boost energy

SUSTAINING ENERGY LEVELS



Michele Chevalley-Hedge, Novotel InBalance Meetings nutritionist





## INBALANCE PACKAGES

**FULL DAY CONFERENCE PACKAGE** FROM \$84 PER PERSON

**HALF DAY CONFERENCE PACKAGE** FROM \$80 PER PERSON

Includes either morning or afternoon tea | Prices include GST

### CATERING

- Arrival tea and coffee
- Morning and afternoon tea served with Nespresso coffee and a selection of teas
- Working style lunch buffet served either in the restaurant or pre-function area

### INBALANCE MEETINGS SETUP

- Room Hire\*
- Fitballs & yoga mats
- Notepads and pens
- Refrigerator with bottled water
- Trail mix

### LITTLE EXTRAS

- Complimentary Wi-Fi
- Two InBalance time out sessions
- Dedicated Events & Banquets Team
- Registration table

### AUDIO VISUAL

- One whiteboard and markers
- One flipchart with paper and markers
- Motorised screen
- Electronic signage

### KICK START ARRIVAL TEA & COFFEE

Nespresso coffee and a selection of teas

### MORNING & AFTERNOON TEA

Choose 2 healthy item per break for morning and afternoon tea combined with whole fruit

- Pea pancakes with crisp prosciutto
- House made lamb and haloumi sausage rolls
- Fresh avocado salsa with toasted tortilla (v)
- San-choy bau (gf)
- Pita pockets with grilled chicken and vegetables
- Grilled beef skewers with cauliflower couscous
- Mini banana muffins (v)
- Oatmeal hot cakes with berry crush compote (v)
- Lemon ricotta crepes with blueberry sauce (v)
- Fresh fruit compote layered with honey infused yoghurt (gf, v)

*(gf) gluten free, (v) vegetarian, vegan*

\*All package prices are based on a minimum spend per day. Should final numbers fall below the minimum spend supplied in your tailored proposal, a daily room hire fee will be incurred. Please request a proposal from our Events Team.





## INBALANCE PACKAGES

### NURTURE YOURSELF LUNCH BUFFET

- 2 Hot dishes
- 2 Vibrant salads
- Iced tea and flavoured water
- Fresh sliced fruits, nuts and cheese

*(gf) gluten free, (v) vegetarian, vegan*

### SALADS

*Please choose two:*

- Turmeric cauliflower and tomato salad (gf, v)
- Cajun inspired caesar salad
- Asian style noodle salad (gf, v)
- Pea and ham salad
- Pumpkin and halloumi salad (gf, v)
- Spiced quinoa salad with chicken (gf)

### HOT DISHES

*Please choose two:*

- Seasonal soup selection  
(can be gluten free or vegetarian)
- Traditional thai curry with steamed rice (gf)
- Asian style blackened salmon (gf)
- Mushroom and zucchini ribbons (v)
- Slow cooked scotch fillet carvery;  
roasted dutch carrots, cherry tomatoes (gf)
- Spiced vegetable couscous (v)
- Roasted garden vegetables with quinoa (gf, v)
- Lamb and preserved lemon meat balls
- Tunisian spiced chicken with burnt lemon (gf)
- Herb topped steamed salmon (gf)

*Additional choices are available at \$5 per person, per dish*

WELCOME

FUNCTION  
ROOMS

IN  
BALANCE  
MEETINGS

DAY  
PACKAGES

MENUS

LITTLE  
EXTRAS

BEVERAGES

LOVELY  
IDEAS

BOOK A  
ROOM



# TIME OUTS

## MEDITAINMENT

The ability to clear the mind to focus on the task ahead is something successful people have known for generations. We can take you there with Meditainment, a 20 minute audio-visual relaxation experience using multi-sensory techniques to clear the mind so you focus on the meeting agenda.

## YOGA STRETCH WITH MINDFULNESS

Head to Toe is a virtual 12 minute yoga stretch, a low impact routine that can be done in business attire.

## TAKE A WALK

InBalance local area maps give you options for a 20 minute walk or run to revive the senses, relieve stress and get the creative juices flowing again.



NOVOTEL GEELONG  
10-14 EASTERN BEACH ROAD GEELONG  
■ OPTION ONE - 5.0KM  
■ OPTION TWO - 7.0KM



- WELCOME
- FUNCTION ROOMS
- IN BALANCE MEETINGS
- DAY PACKAGES
- MENUS
- LITTLE EXTRAS
- BEVERAGES
- LOVELY IDEAS
- BOOK A ROOM



# HEALTH & WELLBEING

## PEAK PERFORMANCE MEETINGS & EVENTS

Novotel InBalance provides the ideal setting for a high performance health and wellbeing conference experience. Clients can choose to incorporate nutritional content, high energy time out activities and team building experiences to forge a greater connection and collaboration between meeting participants.

- Personal training sessions from early morning boot camps to group jogging sessions
- Virtual 30 minute work-out routine from Novotel Wellness Ambassador, Sally Fitzgibbons
- Nutrition workshops with Michele Chevalley-Hedge, Novotel InBalance Meetings nutritionist
- Team building activities

Additional charges may apply

Novotel Wellness Ambassador Sally Fitzgibbons





**CONFERENCE  
PACKAGES**



## DAY CONFERENCE PACKAGES

### DAY CONFERENCE PACKAGE

FULL DAY FROM \$79 PER PERSON

HALF DAY FROM \$75 PER PERSON

(Includes either morning or afternoon tea)

Prices include GST

\*All package prices are based on a minimum spend per day. Should final numbers fall below the minimum spend supplied in your tailored proposal, a daily room hire fee will be incurred. Data projector and additional audio visual equipment is available. Please request a proposal from our Events Team.

### CATERING

- Arrival tea and coffee
- Morning and afternoon tea served with Nespresso coffee and a selection of teas
- Working style lunch buffet served either in the restaurant or pre-function area

### SETUP

- Room Hire\*
- Notepads and pens
- Iced water
- Mints
- Electronic signage

### LITTLE EXTRAS

- Complimentary Wi-Fi
- Dedicated Events & Banquets Team
- Registration table

### AUDIO VISUAL

- One whiteboard and markers
- One flipchart with paper and markers
- Motorised screen





## DAY CONFERENCE PACKAGES

### COFFEE & TEA BREAKS

\$4 PER PERSON, PER BREAK

\$15 PER PERSON,  
FOR HALF DAY SERVICE (maximum of 4 hours)

\$20 PER PERSON,  
FOR FULL DAY SERVICE (maximum of 8 hours)

### MORNING AND AFTERNOON TEA

\$10 PER PERSON, PER BREAK - CHOOSE ONE ITEM  
ADD \$5 PER ADDITIONAL ITEM

*Each break served with Nespresso coffee and a selection of teas*

*For Day Conference Packages – choose two items per break to be served with whole fruit*

(gf) gluten free, (v) vegetarian, vegan

### SWEET

- Banana bread; whipped butter (v)
- Scones; jam, cream (v)
- Assorted sweet donuts or hot jam donuts (v)
- Sweet muffin (v)
- Chocolate chip cookies (v)

### SAVOURY

- Ham and cheese croissants
- Cheese and tomato croissants (v)
- Savoury sausage rolls (vegan available on request)
- Assorted savoury donuts; tomato relish (vegetarian option available on request)
- Assorted quiches (vegetarian option available on request)
- Platter of dips, cheese, crackers, vegetable sticks (v)

### HEALTHY

- Cocoa chia seed pudding, fresh berries (gf, v, vegan)
- Organic Greek vanilla yoghurt, berry coulis (gf, v)
- Fresh berry, almond smoothie shots (v)
- Coconut and ginger tea bircher muesli cups (v)
- Whole fruit bowls (gf, v, vegan)
- Seasonal sliced fruit (gf, v, vegan)



# DAY CONFERENCE PACKAGES

## WORKING LUNCH

**\$49 PER PERSON**  
(INCLUDED IN DAY CONFERENCE PACKAGE)  
minimum 10 guests

*Served in the restaurant or pre-function area*

## BAKERY

*Sandwich, wrap, baguette (Please choose two):*

- Bagel; salmon, cream cheese, alfalfa
- Baguette; roast beef, tomato relish, remoulade, rocket
- Finger sandwich; chicken, mayonnaise, avocado
- Finger sandwich; curried egg and lettuce (v)
- Wrap; harissa, cheddar cheese, roast vegetables (v)
- Wrap; pumpkin, quinoa, feta, spinach, mayonnaise (v)
- Wrap; ham, tomato relish, cheddar cheese, garden leaves

## SALADS

*Please choose two salads:*  
(Extra salad \$2.50 per person, per salad)

- Quinoa, poached chicken, roast vegetables, French dressing (gf)
- Asian slaw; spring onions, crispy shallots, Nuoc cham (v)
- Roasted pumpkin, feta, spinach, pine nuts (gf, v)
- Curly endive, radicchio, mandarin segments, lime, honey dressing (gf, v)
- Garden salad (gf, v)
- Greek salad (gf, v)
- Creamy potato, seeded mustard, bacon bits (gf)

## HOT DISHES

*Please choose one:*

*(Extra dish \$5 per person, per dish)*

- Beef bourguignon; garlic mash (gf)
- Paella; chicken, chorizo, vegetable (gf)
- Thai chicken curry; saffron pilaf rice (gf)
- Grilled chicken satay skewers; spicy peanut sauce (gf)
- Sundried tomato and boccinni arancini; napoli (v)
- Salt and pepper calamari; aioli
- Fish and chips; tartare
- Chickpea and falafel curry; rice (v)
- New York mini hot dogs; pickles, mustard, tomato salsa
- Soup of the day (May - September)
- Jalapeno and cheese Quesadilla's (v)
- Brioche bun; pulled pork, hoisin, Asian slaw
- Mini beef burger; swiss cheese, pineapple, beetroot

## DESSERT CORNER

- Seasonal sliced fruit (gf, v)
- Mini cheesecake (v)

## BEVERAGES

- Soft drinks, juice
- Coffee and tea

*(gf) gluten free, (v) vegetarian, vegan*



A photograph of a buffet table with various food items. In the foreground, a wicker basket filled with bread is lined with a white napkin. Behind it, a metal stand holds several bowls of food, including a green salad and a bowl of quinoa. To the right, a glass jar is filled with red apples, and a plate of cherry tomatoes sits on top. The background is a blurred blue wall with greenery.

# MENU OPTIONS



# BREAKFAST

## QUICK START BREAKFAST

**\$20 PER PERSON** minimum 5 guests

- Seasonal sliced fruits (gf, v)
- Yoghurt; fruit coulis (gf, v)
- Ham & cheese croissants or tomato & cheese croissants (v)
- Nespresso coffee & a selection of teas
- Orange juice

## COCKTAIL BREAKFAST

**\$30 PER PERSON** minimum 20 guests

*(one hour duration for food service)*

- Fresh fruit skewers (gf, v)
- Smoked salmon on blini
- Potato & herb rosti (v)
- Smoked tomato & goats cheese tart (v)
- Ham & cheese croissants
- Raspberry friands (v)
- Yoghurt; coulis cups (gf, v)
- Juice; orange, apple
- Nespresso coffee and a selection of teas

## PLATED BREAKFAST

**\$30 PER PERSON** minimum 10 guests

*Please choose one option to be served to all guests*

- Eggs benedict; soft poached eggs on English muffins, sliced ham, hollandaise
- Eggs Florentine soft poached eggs, on English muffins; spinach, hollandaise (v)
- Smashed avocado and feta; smashed avocado, feta cheese, sour dough, poached eggs, pomegranate (v)
- Novotel Geelong breakfast; scrambled eggs, bacon, herb tomato, mushrooms, hash brown on a sourdough

## SERVED WITH

- Seasonal sliced fruits (gf)
- Nespresso coffee and a selection of teas
- Orange juice

## BUFFET BREAKFAST

**\$30 PER PERSON** minimum 30 guests

- Seasonal sliced fruits (gf, v)
- Bircher muesli (v)
- Breakfast pastry baskets; sweet muffins, Danish pastries, croissants (v)
- Sliced bread selection (v)
- Roasted portobello mushrooms; thyme, garlic (gf, v)
- Scrambled eggs (gf, v)
- Streaky bacon (gf)
- Chicken chipolatas (gf)
- Slow roasted roma tomatoes; herbs (gf, v)
- Homemade baked beans (gf, v)
- Hash browns (v)
- Condiments
- Juice; orange, apple; pineapple
- Nespresso station and a selection of teas

## ADDITIONAL SIDES

Chicken chipolata sausage (gf)	\$1.50 per person
Smoked salmon (gf)	\$2.00 per person
Sautéed spinach (gf, v)	\$1.50 per person
Seasonal fruit platters (gf, v)	\$25 per platter (served 5 people)
Breakfast pastry platters	\$25 per platter (served 5 people)
Additional type of juice	\$4 per person

*(gf) gluten free, (v) vegetarian, vegan*





## SPECIAL AFTERNOON TEA

### COME AND ENJOY A SPECIAL AFTERNOON TEA

**\$50** PER PERSON

**\$59** PER PERSON

(INCLUDES A GLASS OF SPARKLING WINE)

(PLATTER PER TABLE)  
MINIMUM 25 PEOPLE

*(gf) gluten free, (v) vegetarian, vegan*

### DELICIOUS SAVORIES

Menus are subject to change

- Smoked salmon; crème fraiche blinis
- Roast vegetable cucumber cups (gf, v)
- Savoury sausage rolls  
(vegetarian and vegan available on request)
- Tomato and bocconcini arancini (v)
- Assorted ribbon sandwiches  
(two types including a vegetarian option)
- Scones; jams, cream
- Petit fours
- Macaroons
- Nespresso coffee & a selection of teas

(Gluten free dessert available on request)

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# CANAPÉS



## HALF HOUR

CHEF'S SELECTION (3 VARIETIES)  
4 PIECES PER PERSON

\$20 PER PERSON

## ONE HOUR

CHEF'S SELECTION (4 VARIETIES)  
8 PIECES PER PERSON  
ONE GRAZING OPTION

\$28 PER PERSON

## ONE AND HALF HOUR

3 HOT & 3 COLD SELECTIONS  
10 PIECES PER PERSON  
ONE GRAZING OPTION

\$36 PER PERSON

## TWO HOURS

4 HOT & 4 COLD SELECTIONS  
12 PIECES PER PERSON  
ONE GRAZING OPTION

\$45 PER PERSON

## DESSERT CANAPE ROAMING PLATTERS

CHOOSE THREE

\$12 PER PERSON

*Additional gluten-free and vegan sweet canapes  
available on request*

*(gf) gluten free, (v) vegetarian, vegan*

## COLD CANAPÉS

- Beef carpaccio; horseradish mayonnaise, crostini
- Assorted sushi rolls, soy sauce and pickled ginger
- Smoked salmon; crème fraiche, blini
- Natural oyster; red wine shallot vinaigrette (gf)
- Goats cheese, semi-dried tomato, mini toast (v)
- Seared tuna; lime aioli, roe, crostini
- Tomato caprice; buffalo mozzarella, balsamic glaze served on mini toast (v)

## HOT CANAPÉS

- Tomato and bocinni arancini; citrus mayonnaise (v)
- Harvey bay scallops; chimi churi (gf)
- Sweet potato and cashew empanadas (v)
- Five spice calamari; coriander mayonnaise (gf)
- Chicken satays skewers; satay sauce (gf)
- Mini beef burger; tomato relish, Swiss cheese
- Grilled prawns; chilli & lime (gf)
- Dukkah spiced lamb skewers; taziki (gf)
- Duck spring rolls; hoi sin
- Karrage chicken; pimento mayonnaise
- Lamb and haloumi sausage rolls; tomato relish (vegetarian available)
- Cheese mini toasties (v) or cheese & ham mini toasties

## GRAZING SMALL BOWLS

*bamboo boats or ceramic bowls based on numbers*

- Wild mushroom gnocchi; wilted spinach, shaved pecorino (v)
- Pulled lamb; wild rice, preserved lemon (gf)
- Asian master stock cooked pork belly; apple puree, shaved fennel (gf)
- Vietnamese chicken noodle salad; Nuoc Cham dressing (gf)
- Beef cheeks; mash, red wine jus (gf)
- Ricotta cheese tortellini; pumpkin mash, pine nuts (v)
- Fish and chips
- Calamari and chip cones

## SWEET CANAPÉS

- Vanilla bean panacotta; macerated berries (gf)
- Assorted macarons
- Popcorn jaconde
- Lemon meringue pie
- Flourless mini Nutella cake
- Tiramisu; cherries
- Assorted mini cupcakes
- Caramel coffee mousse

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## THEMED STATIONS

### THEMED STATIONS

ENJOY OUR LIVE CHEF ACTION STATIONS

minimum 30 guests (one-hour duration)

**STATIONS CAN BE ADDED TO CATERING OPTIONS**

#### SOUTH AMERICAN FLARE

**\$25 PER PERSON**

- Mexican spiced BBQ chicken (gf)
- Mini hot dogs
- Roast corn cob (gf, v)
- Potato wedges (v)
- Condiments
- Vegetarian option  
haloumi, capsicum, onion, zucchini skewer (v)

#### OUTBACK AUSSIE BBQ

**\$25 PER PERSON**

- Pork and fennel sausages (gf)
- Beef burgers; caramelized onions, lettuce, tomato, cheese
- Roast corn cob (gf, v)
- Fries; bush lemon myrtle aioli (v)
- Condiments
- Vegetarian option  
haloumi, capsicum, onion, zucchini skewers (v)

*(gf) gluten free, (v) vegetarian, vegan*

#### ACTION STATION

**\$20 PER PERSON**

PLEASE SELECT ONE OPTION:

- Asian stir fry noodles  
(choose from beef, chicken or vegetables)
- Risotto (choose from wild mushroom risotto, pea mint and chicken risotto or tomato and prawn risotto) (gf)
- Paella (vegetable or chicken and chorizo) (gf)

#### ASIAN FUSION

**\$25 PER PERSON**

- Asian noodle salad (gf)
- Bau buns
- Steamed dumplings (assorted)
- Assorted sushi
- Pickled ginger, wasabi and soy sauce

#### TASTE OF INDIA

**\$25 PER PERSON**

- Mango lassi shots
- Chicken tikka
- Meat kebab (gf)
- Vegetable kebab (v)
- Flaky Indian bread (v)
- Condiments (v)

#### DESSERT STATION

**\$20 PER PERSON**

- Selection of mini cakes, slices, petite fours
- Dessert corner; Knicker bocker glories, sundaes, deconstructed trifle





## PLATED LUNCH AND DINNER

### ALTERNATE SERVICE MENU

(two items per course, pre-selected and served alternately to guests)

minimum 20 guests

**2 COURSE MENU \$55 PER PERSON**

**3 COURSE MENU \$70 PER PERSON**

### CHOICE MENU

(guests to choose from two dishes per course)

minimum 20 guests

**2 COURSE MENU \$70 PER PERSON**

**3 COURSE MENU \$95 PER PERSON**

*Nespresso coffee & a selection of teas included*

*(gf) gluten free, (v) vegetarian, vegan*

### STARTERS

Assorted dinner rolls

### ENTRÉE

*(choose two dishes or select 3 served as sharing platters)*

#### RED MEAT

- Ham hock and potato croquette; pea and mint puree, mascarpone
- Asian stock braised pork belly, Nam Jim; green mango salad (gf)
- Chermoula rubbed lamb; harissa and baby leeks (gf)
- Seared beef carpaccio; chimichurri and potato hash

#### POULTRY

- Confit duck rillettes; beetroot puree, sourdough
- Lemon and herb chicken tenderloins; mint yoghurt, herb salad (gf)
- Roast quail; watermelon, pomegranate (gf)
- Crispy chicken; peri-peri mayonnaise, herbs (gf)

#### SEAFOOD

- Harvey Bay scallops; cauliflower puree, truffle oil (gf)
- Tasmanian smoked salmon; baby beetroot, crème fraiche, endive (gf)
- Oysters natural shallot and red wine vinaigrette (gf)
- Five spiced calamari; curried mayonnaise, pineapple salsa

#### VEGETARIAN

- Vietnamese noodle salad; marinated tofu, Nuoc cham, spring onions, crispy shallots (gf)
- Arancini; tomato and cheese, sugo
- Celeriac and apple soup; micro herbs (gf)
- Ricotta and pumpkin tortellini; burnt butter, pecorino

WELCOME

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BOOK A ROOM



# DINNER

## MAIN

*(choose two dishes)*

### RED MEAT

- Char-grilled porterhouse; potato gratin, green beans, jus (gf)
- Eye fillet – additional \$5 per person
- Apple cider marinated pork cutlet; potato mash, cabbage slaw (gf)
- 12-hour braised beef cheeks; garlic mash, seasonal vegetable, jus (gf)
- Three-point lamb rack; creamy polenta, broccolini, mint jus

### POULTRY

- Grilled free-range chicken breast; roast garlic potatoes, green beans, mushroom sauce
- Tarragon rubbed chicken breast; carrot and ginger veloute, seasonal vegetables (gf)
- Roast turkey roulade; pumpkin cream, broccolini, cranberry sauce (gf)
- Confit duck leg; sauerkraut, apple mash, orange jus (gf)

### SEAFOOD

- Crispy skin barramundi; Asian greens, coriander coconut broth (gf)
- Roast salmon; chive mash, sumac roasted cauliflower, béarnaise (gf)
- Herb crusted rockling; greens, pimento emulsion (gf)
- Seafood Thai curry; green pea pilaf, coriander (gf)

### VEGETARIAN

- Panfried gnocchi; wild mushrooms, spinach, percerino, cream base
- Coconut, corrainder, roast vegetable, tofu broth; steamed rice (vegan)
- Tomato risotto verdure; sugo, mediterranean vegetables, wilted spinach (gf, v, vegan)

### DESSERT

*(choose two dishes)*

- Chocolate and raspberry Semi-Freddo; almond soil, double cream
- New york cheesecake, berry coulis
- Sticky date pudding; caramel sauce, vanilla ice cream
- Vanilla bean panna cotta; berry coulis, fresh berries (gf)
- Dark chocolate mud cake; caramel sauce, clotted cream
- Trio of Victorian cheese plate; quince paste, lavosh

*(gf) gluten free, (v) vegetarian, vegan*





## BUTCHERS BUFFET

### BUTCHERS BUFFET

\$65 PER PERSON

minimum 30 guests

#### SALAD BAR

- Make your own salad; lettuce, garden vegetables, dressings (gf, v)
- Potato, bacon, mustard salad (gf)
- Roast pear, rocket, walnut salad (gf, v)

#### ANTIPASTO STATION

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

#### BREADS AND CONDIMENTS

- Assorted breads
- BBQ sauce, tomato sauce, Dijon mustard

#### MEATS, SEAFOOD AND VEGETABLES

- Mexican chargrilled chicken (gf)
- Pork and fennel sausages (gf)
- Minute porterhouse steaks (gf)
- Chargrilled prawn and pineapple skewers (gf)
- Harissa lamb skewers (gf)
- Chargrilled salmon (gf)
- Panache of seasonal vegetables, garlic butter (gf, v)
- Charred corn (gf, v)
- Wedges (v)
- Vegetable burger (v)

#### DESSERTS

- Sweet platter; mini cheesecakes, mini chocolate cake, mini pavlova
- Seasonal sliced fruit platter (gf)
- Nespresso coffee and a selection of teas

(gf) gluten free, (v) vegetarian, vegan

WELCOME

FUNCTION  
ROOMS

IN  
BALANCE  
MEETINGS

DAY  
PACKAGES

MENUS

LITTLE  
EXTRAS

BEVERAGES

LOVELY  
IDEAS

BOOK A  
ROOM



# SEAFOOD BUFFET

## SEAFOOD BUFFET

\$95 PER PERSON

minimum 50 guests

### SALAD BAR

- Make your own salad; lettuce, garden vegetables, dressings
- Curly endive, mandarin segments, lime and orange dressing
- Roasted beetroot, feta, salad

### ANTIPASTO STATION

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

### BREADS AND CONDIMENTS

- Assorted breads
- Condiments

### COLD

- Oysters natural (gf)
- Marinated mussels; tomato, prosciutto
- Blue swimmer crab (gf)
- Smoked salmon; crispy capers (gf)

### HOT

- Harvey bay scallops; cauliflower two ways (gf)
- Pan fried barramundi; sauce vierge (gf)
- Seafood bouillabaisse
- Salt and pepper calamari (gf)
- Harissa chicken thigh fillets (gf)
- Beef bourguignon; confit shallots, carrots (gf)
- Ricotta cheese tortellini; sugo (v)

### SIDES

- Roast kipfler potatoes; rosemary salt (gf)
- Seasonal vegetables; garlic, herb butter (gf, v)
- Colcannon mash (gf)

### DESSERT

- Sweet platter; mini cheesecakes, mini chocolate cake, mini pavlova
- Seasonal sliced fruit platter (gf)
- Nespresso coffee and a selection of teas

(gf) gluten free, (v) vegetarian, vegan





# LITTLE EXTRAS

## PLATTERS

(EACH PLATTER CATERS FOR 5 GUESTS)

- Trio of dips; grilled pita bread \$15 per platter
- Antipasto platter \$35 per platter  
(chargrilled vegetables, bocconcini, feta, cured meats)
- Cheese platter \$30 per platter  
(Victorian cheeses, nuts, quince paste, lavosh)
- Sliced seasonal fruit platter (gf) \$25 per platter
- Dessert platter \$35 per platter  
(mini cakes, tarts, slices)

## SIDES

(EACH SIDE CATERS FOR 5 GUESTS)

- Seasonal garden salad (v) \$12 per bowl
- Green beans, red wine shallot vinaigrette (v) \$12 per bowl
- Mixed seasonal vegetables (v) \$12 per bowl
- Mash potatoes (v) \$12 per bowl
- Hot chips (v) \$12 per bowl

(gf) gluten free, (v) vegetarian, vegan



# BEVERAGE PACKAGES

We are pleased to offer you a choice of beverage packages for your cocktail party or dinner. Alternatively we can provide beverages on consumption or a cash bar depending on your preference. For Beverages charged on consumption, an extensive beverage list is available on request.

## STEAMPACKET

<b>ONE HOUR</b>	\$25 PER PERSON
<b>TWO HOUR</b>	\$34 PER PERSON
<b>THREE HOUR</b>	\$39 PER PERSON
<b>FOUR HOUR</b>	\$44 PER PERSON
<b>FIVE HOUR</b>	\$49 PER PERSON

### Wines (choose 3)

- NV. Rothbury Estate Sparkling
- Rhythm & Rhyme Chardonnay
- Deakin Estate Moscato
- Anchorage Sauvignon Blanc
- Rhythm & Rhyme Shiraz

### Beers (choose 2)

- Furphy (on tap)
- Iron Jack (on tap)
- James Boags Draught (on tap)
- Light Bottled Beer (on request)
- Orchards Crush Cider (on tap)

- Soft Drinks
- Orange Juice

Freshly brewed coffee and a selection of teas

## BOLLARDS

<b>ONE HOUR</b>	\$35 PER PERSON
<b>TWO HOUR</b>	\$44 PER PERSON
<b>THREE HOUR</b>	\$49 PER PERSON
<b>FOUR HOUR</b>	\$54 PER PERSON
<b>FIVE HOUR</b>	\$59 PER PERSON

### Wines (choose 3)

- Oakdene Sparkling
- Oakdene Sauvignon Blanc
- Swan Bay Chardonnay
- Jack Rabbit Rosé
- Oakdene Shiraz

### Beers (choose 2)

- Furphy (on tap)
- Iron Jack (on tap)
- James Boags Draught (on tap)
- Light Bottled Beer (on request)
- Orchards Crush Cider (on tap)

### Bottled Beer (choose 1)

- Corona
- Crown Lager
- Hahn Light
- Pure Blonde
- Henieken
- Carlton Draught

- Soft Drinks
- Orange Juice

Freshly brewed coffee and a selection of teas





# LOVELY IDEAS

## 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.

**Smellies**  
237 Moorabool Street  
Geelong Victoria 3220  
T: 61 3 5223 2910  
E: [enquiries@smellies.com.au](mailto:enquiries@smellies.com.au)  
W: [smellies.com.au](http://smellies.com.au)

## THEMING / STYLING

Why not consider giving your event that point of difference with styling from our preferred partners. Optional extras include floral arches, chill out corners, flower green walls and much more. A design specialist will work with you to create your dream event.

**Igby Productions**  
T: 1300 48 42 48  
E: [enquiries@igby.net.au](mailto:enquiries@igby.net.au)  
W: [igbyproductions.com.au](http://igbyproductions.com.au)

**Memphis Hire**  
T: 3 5275 8828  
E: [info@memphishire.com.au](mailto:info@memphishire.com.au)  
W: [memphishire.com.au](http://memphishire.com.au)

**Leafy Design Co**  
T: 0488 44 66 48  
E: [leafydesignco@gmail.com](mailto:leafydesignco@gmail.com)  
W: [leafydesignco.com](http://leafydesignco.com)

## AUDIO VISUAL EQUIPMENT

THE HOTEL OFFERS:

- Data projector and motorised screen \$275
- Lectern n/c
- Lectern and microphone \$250
- Flip chart \$40
- White board \$35
- iPod/MP3 player to play music through n/c
- in-house speakers, available in all rooms, foyer and balcony

**For additional audio visual equipment please consult your events specialist or contact our preferred partner.**

**MAV - Quincy Hall**  
Great Ocean Road  
P: 0419 467 749  
E: [quincy@mav.com.au](mailto:quincy@mav.com.au)  
W: [www.mav.com.au](http://www.mav.com.au)

## PHOTOBOOTH

**Zuster Photobooth**  
T: 0409 547 257  
E: [info@zusterevents.com.au](mailto:info@zusterevents.com.au)  
W: [zusterevents.com.au](http://zusterevents.com.au)





**BOOK A  
ROOM**

Novotel Geelong offers a choice of 109 guest rooms with eight different room types. Enjoy modern amenities and comfortable furnishings with all rooms featuring a balcony and complimentary Wi-Fi. With a focus on wellbeing. The hotel is 100% non-smoking. Please enquire with our Events Team about the group accommodation packages we can offer your event.

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## ROOM TYPES

- 10 x Standard Twin Room with Balcony
- 74 x Standard King Room with Balcony
- 2 x Accessible Twin Room
- 3 x Accessible Queen Room
- 5 x Superior King Room with Balcony
- 10 x Superior Queen Room with Bay View
- 4 x Superior King Room with Bay View
- 1 x Steampacket Suite





**NOVOTEL**  
HOTELS & RESORTS  
GEELONG

