



2026

Festive Packages

NOVOTEL

SYDNEY
INTERNATIONAL AIRPORT



Celebrate the festive season in style!

Host your end of year event at
Novotel Sydney International Airport.

Whether it's mingling over canapés,
enjoying an alternate plated dinner
menu or indulging in a delicious
Christmas themed buffet, our
dedicated team of Christmas Elves are
here to help.

Let's create an unforgettable finale to
cap off your year and make it a day to
remember!

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CANAPE PACKAGE
FROM \$115.00 PER PERSON

Ten-piece canapé package including
hot, cold and dessert options

.

Three hours standard beverage package

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Tea & coffee station

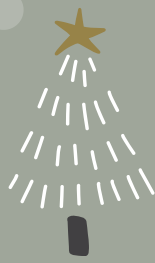
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Dance floor

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Christmas theming





CANAPE MENU

COLD SELECTION

Anti-Pasto Vegetable Skewer (V)
Vietnamese Rice Paper Rolls With Sweet Chilli & Soy Dipping Sauce (GF, VG)
Smoked Tasmanian Salmon With Lemon Ricotta On Blini A
Beetroot, Whipped Goat's Cheese & Blood Orange Gel Tartlet (V)
Chilli, Lime & Coriander Prawns On Skewers (GF, DF)
Variety Of Sushi Roll (M)
Peking Duck Crepe (DF)

HOT SELECTION

Steamed Prawn Har Gow With Soy & Chilli Dipping Sauce
Slow-Cooked Lamb Kofta With Minted Yoghurt (GF)
Pumpkin & Ricotta Arancini With Parmesan Aioli (V)
Vegetable Spring Rolls With Sweet Chilli Sauce (V)
Thai Chicken Curry Puff
Tempura Prawns With Wasabi Mayonnaise M
Moroccan Lamb Samosa
Mexican Beef Empanada
Chicken Satay Skewers With Peanut Sauce (GF)
Crispy Potato, Corn, Manchego Croquettes (V)

SWEET SELECTION

Mini Lamingtons
Mini Profiteroles
Mini Pavlova With Seasonal Berries (GF)
Belgian Chocolate Tart
Baked Vanilla Cheesecake

SUBSTANTIAL ADDITIONS

Add \$15 Per Person, Per Item
Slow-Cooked Beef Brisket, Onion Relish
Mini Angus Beef Slider With Caramelized Onion & BBQ Sauce
Beer-Battered Fish & Chips With Tartare Sauce (M)
Thai Beef Noodle Salad With Chilli & Lime Dressing (DF)
Wild Mushroom & Spinach Risotto With Shaved Parmesan (GF, V)

Dietaries will be served separately
(LG) - Low in Gluten, (DF) Dairy Free, (VGN) - Vegan, (V) - Vegetarian



PLATED PACKAGE
FROM \$139.00 PER PERSON

Three-course alternate served menu

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Four hours standard beverage package

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Tea & coffee station

.

Dance floor

.

Christmas theming





PLATED MENU

Freshly Baked Artisan Dinner Rolls

ENTRÉES

Shared to Start

Fresh Sydney Rock Oysters with Lemon (GF)

Chilled Tiger Prawns with Cocktail Sauce & Citrus (GF)

Antipasto Grazing Platter with Prosciutto, Salami, Grilled Vegetables, Marinated Olives, Bocconcini & Sourdough

MAINS

Alternate Serve

Please select two of the following

200g Angus Scotch Fillet with Potato Gratin, Broccolini, Roasted Heirloom Carrots & Red Wine Jus (GF)

Herb-Crusted Atlantic Salmon with Pumpkin Purée, Asparagus, Charred Zucchini & Lemon Beurre Blanc (GF)

Oven-Roasted Lamb Rump with Creamy Polenta, Green Beans, Roasted Cherry Tomatoes & Rosemary Jus (GF)

Roast Turkey Breast with Green Asparagus, Baby Carrots & Thyme Jus (GF)

Chicken Supreme with Truffle Potato Mash, Baby Carrots, Broccolini & Thyme Velouté (GF)

Wild Mushroom & Spinach Risotto with Parmesan Crisp, Baby Herbs & Truffle Oil (V, GF)

SIDES

Shared

Mixed leaf salad with pear, walnuts & balsamic dressing (GF, DF, V)
Seasonal buttered vegetables (GF, V)

DESSERTS

Alternate Serve

Please select two of the following

Lemon Meringue Tart with Raspberry Coulis

Milk Chocolate Dome with Berry Compote

Vanilla Panna Cotta with Seasonal Berries (GF)

Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice Cream

Pavlova with Passionfruit, Mango & Fresh Berries (GF)

Baked Berry Cheesecake with Crisp Wafers

Dietaries will be served separately

(LG) - Low in Gluten, (DF) Dairy Free, (VGN) - Vegan, (V) - Vegetarian



BUFFET PACKAGE
FROM \$149.00 PER PERSON
MINIMUM 30 GUESTS

Christmas themed buffet menu

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Four hours standard beverage package

.

Tea & coffee station

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Dance floor

.

Christmas theming





BUFFET MENU

Freshly baked dinner rolls

COLD SELECTION

- Chilled Cooked Tiger Prawns with Cocktail Sauce & Lemon (GF, DF)
- Sydney Rock Oysters on Ice with Lemon (GF, DF)
- Seafood Salad with Prawns, Calamari, Mussels, Fresh Herbs & Lemon Dressing (GF, DF)
- Smoked Tasmanian Salmon with Capers, Spanish Onion & Dill (GF, DF)
- Heirloom Tomato, Bocconcini & Basil Salad (GF, V)
- Mediterranean Couscous Salad with Roasted Vegetables & Herbs (V)
- Mixed Garden Leaves with Balsamic Vinaigrette (GF, DF, VG)
- Roast Pumpkin, Baby Spinach, Feta & Toasted Pine Nut Salad (GF, V)
- Chicken Pesto Pasta with Semi-Dried Tomatoes & Parmesan

HOT SELECTION

Hot Dishes

- Honey-Glazed Leg Ham with Wholegrain Mustard (GF)
- Slow-Roasted Beef Sirloin with Field Mushroom & Red Wine Jus (GF)
- Herb-Roasted Chicken Supreme with Baby Carrots & Thyme Jus (GF)
- Pan-Seared Barramundi with Lemon Butter, Capers & Cherry Tomatoes (GF)
- Slow-Braised Lamb Shoulder with Rosemary Gravy (GF)
- Wild Mushroom & Spinach Ravioli with Roasted Tomato Cream Sauce (V)

Accompaniments

- Rosemary-Roasted Baby Potatoes (GF, DF, VG)
- Honey-Glazed Baby Carrots & Dutch Carrots (GF, V)
- Steamed Seasonal Green Vegetables (GF, DF, VG)

DESSERT

- Traditional Christmas Pudding with Warm Vanilla Anglaise
- Mini Pavlova with Fresh Berries & Passionfruit (GF)
- Belgian Chocolate Mousse Cups
- Baked Cheesecake with Berry Compote
- Assorted Petite Pastries
- Fresh Seasonal Fruit Platter (GF, DF, VG)

Dietaries will be served separately

(LG) - Low in Gluten, (DF) Dairy Free, (VGN) - Vegan, (V) - Vegetarian



BUILD YOUR OWN PACKAGE

CHOOSE YOUR PLATTERS

Choose from a selection of 9 platters including
hot, cold and dessert options

CHOOSE YOUR BEVERAGE PACKAGE

Choose between a 2 hour, 3 hour or a 4 hour beverage package
featuring a curation of wines, local and craft beers,
complemented by soft drinks, juices, and a tea and coffee station

AND WE'LL TAKE CARE OF THE REST

Your dance floor and festive theming are in safe hands,
all you need to do is choose your platters and beverage package.





PLATTER MENU

ULTIMATE GREEK MEZZE PLATTER \$140

Traditional Greek dips including Tzatziki, Melitzanosalata, Skordalia, Spicy Feta, served with fresh & marinated vegetables and pita bread

ANTIPASTO PLATTER \$140

Serrano ham, Danish salami, Coppa, Persian Fetta, grilled vegetables, pickles, lavosh, and rye toast

SAMOSA AND PAKORA PLATTER \$130

Chicken Tikka Samosa, Vegetable Samosa, Onion and Spinach Pakora, Aloo Bhonda, Kale & Onion Pakora served with Date & Tamarind Chutney and Mint Yoghurt

CHICKEN AND FIXIN'S \$140

Southern-style spicy buttermilk fried chicken strips with pickled dill gherkins, jalapeno, fries, celery, cucumber sticks, tomatoes, honey with crushed red pepper, and spicy-sweet dipping sauce

MIDDLE EASTERN LAYER DIP \$130

Green olives, cucumber sticks, fresh radishes, hummus, Muhammara, Baba Ganoush, herbed labneh, Shirazi salad, & pita chips

SMOKED BBQ PLATTER WITH CHIMICHURRI \$190

Pork ribs, beef brisket, lamb sausages, pork sausage, pickles, baby gherkins, chimichurri sauce, smoked BBQ sauce, roasted peppers, coleslaw, and potato salad

SUSHI PLATTER (M) \$140

Assorted seafood sushi served with wasabi and soy sauce

CHEESE PLATTER \$130

Aged cheddar, Danish blue, Tasmanian brie served with crackers, lavosh, nuts, dried fruits, and fresh fruits

DESSERT PLATTER \$110

Selection of petit cakes and French pastries

Dietaries will be served separately
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BEVERAGE PACKAGE

featuring a curation of wines, local and craft beers,
complemented by soft drinks, juices, and a tea and coffee station

2 HOURS_	\$36.00 per person
3 HOURS_	\$43.00 per person
4 HOURS_	\$45.00 per person

WINES

Bancroft Sparkling Brut - 11.5% ABV

Bancroft Semillon Sauvignon Blanc - 11.5% ABV

Bancroft Cabernet Merlot - 13.5% ABV

BEERS

James Squire 150 Lashes - 4.2% ABV

Sydney Brewery Lager - 4.7% ABV

Young Henrys Newtowner - 4.8% ABV

Better Beer Zero Carb - Available on Request - 4.2% ABV

OTHERS

Assorted Soft Drinks

Orange Juice | Apple Juice | Pineapple Juice (Any Two)

Still Water

Sparkling Water

Tea & Coffee Station



For further information or to make an enquiry, please contact:

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