

# Let's Meet *by the beach*



**NO  
VO  
TEL**

**WOLLONGONG  
NORTHBEACH**

## Meetings & Events

The award-winning Novotel Wollongong Northbeach is one of the most reputable venues in NSW. Offering exceptional service for any type of event, from small team sessions to conferences of 600 delegates, we offer flexible function rooms and outdoor event spaces with the beach as our backdrop.

[www.meetingsbythebeach.com.au](http://www.meetingsbythebeach.com.au)

[sales@novotelnorthbeach.com.au](mailto:sales@novotelnorthbeach.com.au)





# Creating Extraordinary Experiences

- 15 function rooms
- 12 rooms feature natural light & ocean views
- Pillarless Grand Ballroom catering up to 600
- Extensive pre-function space with room for 40+ exhibition booths
- Rooftop terrace, "The Deck" overlooking the beach
- 209 accommodation rooms
- 5 bars, restaurant, fitness centre, pool
- Car hoist providing access from ground level to Event floor

With a dedicated event floor, 15 flexible and unique function spaces, natural light and outdoor options Novotel Wollongong Northbeach can cater for small meetings to large events of 600 delegates.

Novotel Wollongong Northbeach has an impeccable reputation based on meeting and exceeding expectations for service and quality. Our dedicated conference and special events team will ensure that your event is 'Simply the Best', delivered with professional service and achieving the desired results.



# Unique Spaces



**Grand Ballroom**



**The Deck**



**Illawarra Room**



**Admirals Room**



**Pacific Room**



**Norfolk Room**

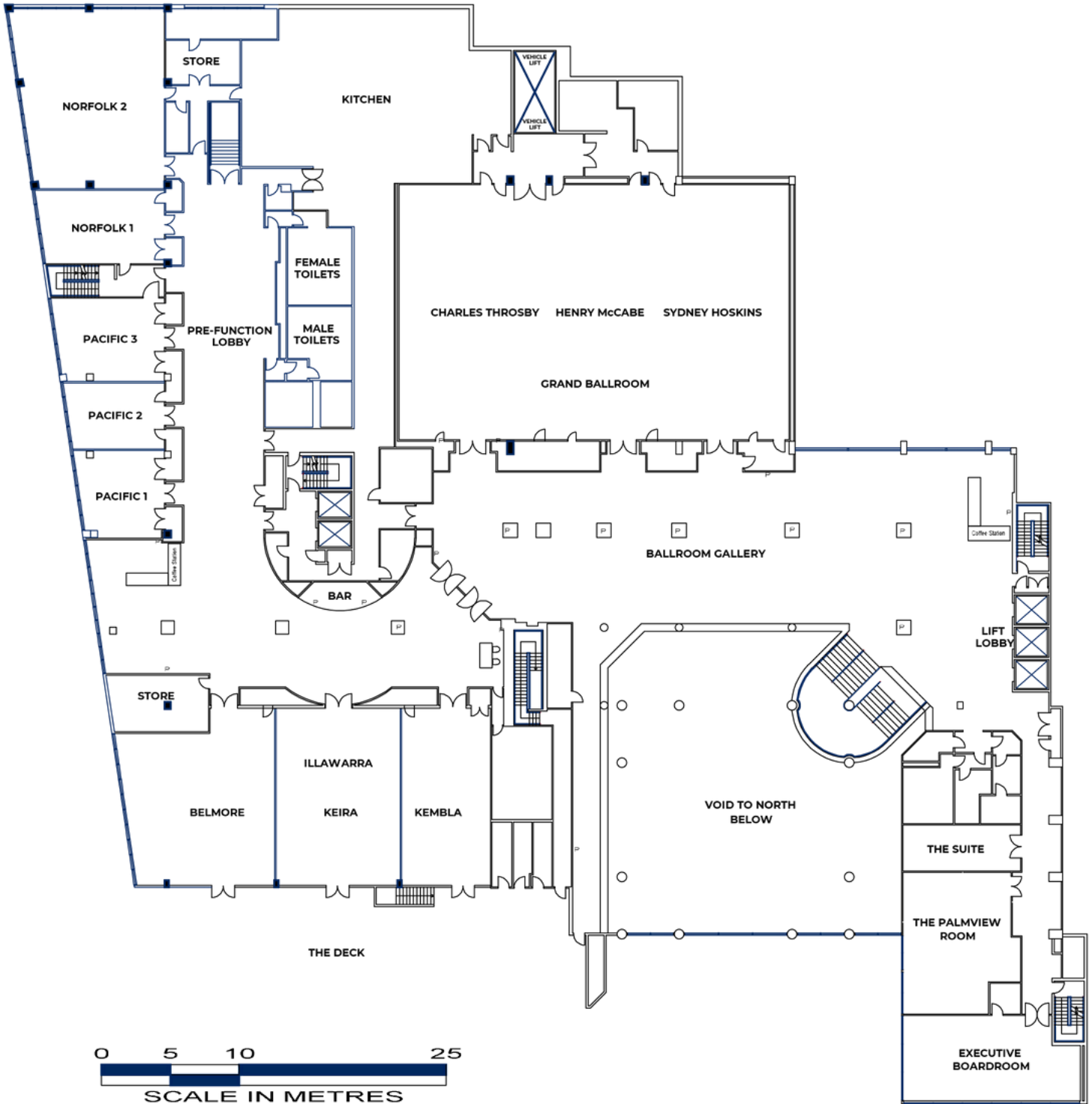


**Executive Boardroom**



**Palmview Room**

# Level Four Floor plan





# Capacity Chart

Room Name	Height	Area m2	Theatre	Classroom	U-Shape	Boardroom	Cabaret (8 pax)	Banquet (without dance floor)	Banquet (with dance floor)	Cocktail	Exhibition Tables
The Grand Ballroom	3.9	518	600	300	-	110	300	400	330	660	18
Hoskins	3.9	190	240	100	50	54	105	150	130	250	12
McCabe	3.9	129	155	72	40	54	70	100	72	160	4
Throsby	3.9	198	240	100	50	54	105	150	130	250	5
Illawarra	2.5	324	320	190	70	90	160	220	190	390	18
Kembla	2.5	83	80	54	30	30	48	60	40	100	4
Keira	2.5	112	90	54	30	30	48	60	50	150	4
Belmore	2.5	129	120	78	30	30	48	99	80	150	11
Norfolk	2.6	183	200	88	42	48	84	120	100	220	2
Norfolk 1	2.6	45	32	24	15	24	16	30	20	20	2
Norfolk 2	2.6	131	150	70	42	36	63	100	80	100	0
Pacific	2.6	117	100	60	30	48	35	60	50	100	8
Pacific 1	2.6	35	21	18	9	12	7	10	-	10	4
Pacific 2	2.6	26	28	18	9	12	7	10	-	10	4
Pacific 3	2.6	42	36	18	9	12	10	20	10	30	3
Palmview	2.6	81	50	30	30	24	40	50	30	50	
Boardroom 1	2.6	72	30	24	24	24	14	30	10	20	0
Admirals	2.8	187	140	71	39	48	42	144	100	220	0
The Deck		672 / 28 booths	500	-	-	150	140	200	160	450	27
Palisade Kitchen & Bar		430									
Exhibition - Level 4	2.43/2.74	40 booths									-
Exhibition - Level 3		10 booths					200	250		350	-





# Business *by the beach*

## Complete Meeting

*Full Day | Half Day*

### **ROOM**

- Meeting room
- Pads & pens
- Iced water & lollies

### **CATERING**

- Arrival barista coffee & premium teas
- Morning tea served with fresh coffee & premium Dilmah teas
- Chef's selection networking lunch on Level 4 Gallery or have your lunch across the beach with our "What's in the Box" take away option
- Afternoon tea served with fresh coffee & premium Dilmah teas

### **AUDIO-VISUAL**

- WiFi internet access for all delegates on the package

Audio Visual equipment not included. Please ask your coordinator to provide you with a quote if required

Please note morning / afternoon tea breaks and lunch menus are chefs selection. Should you wish to customize a menu with our Director of Culinary an additional cost will be incurred per menu.

If you wish to have lunch pre function space or a private room please refer to our upgrades, see following page.

*\*Half day package includes either morning OR afternoon tea only.  
Conference room setup fee may apply.*





# Meeting Catering

## 01 Sit-down lunch in Palisade Kitchen & Bar

Served in Palisade Kitchen & Bar

### Menu

- Chef's selection menu

## 02 Cold Working Lunch

Served on Level 4 Gallery

Minimum 30 delegates

### Menu

- Gourmet selection of deli style sandwiches, rolls and wraps
- Homemade polenta tarts
- Assorted salads, including a make your own Caesar salad station
- Freshly made soup of the day
- Selection of cheeses
- Chicken San Choy Bau station
- Seasonal fruit platter
- Strawberry and custard tarts
- Fruit juice, soft drinks, premium teas and barista coffee

## 03 Ploughmans Lunch

Served on Level 4 Gallery

Minimum 30 delegates

### Menu

- Selection of deli style sandwiches
- Sliced cold cuts
- Vegetable antipasto platter
- Selection of cheeses
- House made chutneys
- Assorted salads, including a make your own Caesar salad station
- House made polenta tarts
- Seasonal fruit platter
- Home made banoffee pie
- Fruit juice, soft drinks, premium teas and barista coffee





# Meeting Catering

## 04 Private Highlands BBQ Lunch

Served in a private event room

Minimum 30 delegates

### Menu

- Freshly baked bread rolls
- Assorted salads, including a make your own
- Caesar salad station
- Antipasto platter
- Continental meat platter
- Marinated rump steaks
- Aussie beef sausages
- Peruvian style chicken thigh
- BBQ onions and mushrooms
- Roast potatoes with sour cream and chives
- Corn on the cob, herb butter
- Fruit juice, soft drinks, premium teas and barista coffee

## 05 Giant Paella Station

Minimum 80 delegates

### Menu

- Seafood Paella of calamari, mussels, prawns, balmain bugs, crabs, topped with chorizo sausage, fresh lemon, chili and herbs
- Giant Pad Thai Noodle: rice noodles tossed with our homemade Pad Thai sauce, peanuts, garlic chives, bean shoots.  
choice of vegetarian, beef or chicken

## 06 Slow Cooked Smoked Meat and Carvery Station

Minimum 30 delegates

### Choose either:

- Slow cooked house maple smoked beef brisket served with chimichurri, brioche rolls & coleslaw
- Lamb kleftiko, tzatziki, Greek salad and pita bread
- BBQ char sui pork belly, served with steamed buns, Asian slaw

## 07 Additional Add Ons

- Yum Cha Traditional Dumplings served in bamboo baskets
- Mexican Taco Station soft and hard tortilla, pulled beef, chilli lime chicken, black turtle beans, rice, sour cream, guacamole, salsa, jalapeno's, shredded cheese
- Ice Cream Cart selection of New Zealand Natural Ice Creams and toppings  
(Minimum numbers of 30 apply)



# Morning Meeting

## 01 Beachside Breakfast Buffet

*A great way to start the day, our breakfast buffet offers fresh hot and cold breakfast options*

### MENU

- Creamy scrambled eggs
- Poached eggs
- Continental sausages
- Crispy bacon
- Hash browns
- Herbed tomatoes
- Mushrooms with garlic butter
- Smoked salmon platter
- Bircher muesli
- Seasonal selection of sliced fresh fruit
- Homemade yoghurt, selection of fruit coulis
- Cereal bar
- A selection of pastries, danishes & breads
- Preserves, spreads and tomato sauce

Fresh juice, premium tea and barista coffee

## 02 Continental Breakfast Buffet

### MENU

- Seasonal fruit platter
- Homemade yoghurt with a selection of fruit coulis
- Cereal bar
- A selection of pastries, danishes & breads
- Preserves & spreads

Fresh juice, premium tea and barista coffee

## 03 Pacific Plated Breakfast

*A sit down plated breakfast alternative perfect for breakfast meetings or presentations.*

### MENU *Select from one of the below options;*

- Creamy scrambled eggs, continental sausages, crispy bacon, garlic mushrooms, herbed tomatoes and hash browns OR
- Poached eggs with sautéed mushrooms, soft polenta, spinach & cheese

Both served with thick slice toast with preserves and spreads

Fresh juice, premium tea and barista coffee

*\*Menu is subject to change. A minimum food and beverage spend may be required. Ask your Event Coordinator what amount is applicable based on your booked function space. Function room setup fee may apply.*





# Catering Options

## Buffet Options

### 01 BBQ Buffet (minimum 30 delegates)

#### MENU

##### Cold Dishes

- Bakers basket of freshly baked bread rolls
- Selection of salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes

##### Hot Dishes

- Bratwurst sausages
- Rosemary and garlic unfused beef rump steaks
- Peruvian spiced chicken thigh fillets
- Gilled ocean trout, lemon capers and olive salsa
- Roast potatoes with sour cream and chives
- Corn on the cob with cinnamon butter

##### Desserts

- Homemade pavlova fresh cream and seasonal fruits
- Watermelon chunks, minted sugar syrup
- Local selection of cheeses served with crackers, dried fruits, and nuts

*Premium teas and barista coffee*

### 02 Chef's Buffet (minimum 30 delegates)

#### MENU

##### Cold Dishes

- Bakers basket of freshly baked bread rolls
- Selection of Salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes

##### Hot Dishes

- Fragrant garlic and ginger rice
- Malaysian chicken curry
- Slow cooked lamb kleftiko with tzatziki and pita bread
- Barramundi fillets, roasted cherry tomatoes, charred lemon, olive tapenade, spinach remoulade
- Roasted spicy, zesty potatoes
- Penne with parmesan and wild mushroom cream sauce, baby spinach
- Charred carrots, goats cheese crumble, salsa verde, toasted walnuts

##### Desserts

- Selection of petite cakes, desserts and pastries
- Seasonal fruits, melon and berries
- Local Selection of cheeses served with crackers, dried fruits and nuts

*Premium teas and barista coffee*



# Buffet Options

## 03 Premium BBQ Buffet (minimum 30 delegates)

### MENU

#### Cold Dishes

- Bakers basket of freshly baked bread rolls
- Selection of salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes
- Charcuterie boards complimented with house chutneys and relish
- Marinated mussels with toasted sesame dressing
- House smoked salmon with traditional condiments

#### Hot Dishes

- Bratwurst sausages
- Rosemary and garlic unfused beef rump steaks
- Peruvian spiced chicken thigh fillets
- Gilled ocean trout, lemon capers and olive salsa
- Roast potatoes with sour cream and chives
- Corn on the cob with cinnamon butter

#### Desserts

- Selection of homemade sweets including pavlova with fresh cream and seasonal fruits
- Watermelon chunks, minted sugar syrup
- Local Selection of cheeses served with crackers, dried fruits, and nut

*Premium teas and barista coffee*

\*A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.





# Buffet Options

## 04 Premium Buffet Your Way (minimum 30 delegates)

### MENU

#### Cold Dishes

- Bakers basket of freshly baked bread rolls
- Selection of salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes
- Charcuterie boards complimented with house chutneys and relish
- Marinated mussels with toasted sesame dressing
- Ocean trout fillets, Thai curry rub, mint and coriander salad with fresh lime

#### Hot Dishes

Rice or Grains (Choose 1 dish)

- Garlic ginger rice
- Saffron pilaf
- Wild rice pilaf
- Brown rice and quinoa

#### Red Protein (choose 1 dish)

- Herb crusted pork neck, braised red cabbage, macadamia nut crumble
- BBQ pork spare ribs, peking sauce, Chinese broccoli
- Lamb kleftiko with tzatziki and pita bread
- Slow cooked massaman beef curry, toasted cashew nut

#### Poultry (choose 1 dish)

- Penang duck curry
- Braised mediterranean style chicken with green olives and eggplant
- Cambodian style BBQ chicken
- Portuguese style peri peri chicken, lime aioli

#### Seafood (choose 1 dish)

- Ocean trout steamed bok choy with miso cream
- Barramundi fillets, roasted cherry tomatoes, charred lemon, olive tapenade, spinach remoulade
- Steamed mussel hot pot
- Chilli seafood noodles with XO sauce

#### Vegetarian (choose 1 dish)

- Moroccan, vegetable and bean Tagine
- Truffled mac and cheese
- Spinach and ricotta ravioli with wild mushroom cream
- Wok Seared green with tofu and chilli eggplant

#### Vegetable (choose 1 dish)

- Honey roasted root vegetables, toasted hazelnuts, blue cheese
- Broccoli with black olive butter
- Roasted Japanese pumpkin & ponzu glaze
- Steamed seasonal Vegetables

#### Potato/Starch (choose 1 dish)

- Roasted baby potatoes with garlic and rosemary
- Potato gratin
- Creamy baked polenta
- Sweet potato and ginger mash

#### Desserts

- Selection of petite cakes, desserts and pastries
- Chefs selected hot dessert
- Seasonal fruits, melon and berries
- Local Selection of Cheeses served with crackers and dried fruits and nuts





# Buffet Options

## 05 Seafood Buffet (minimum 30 delegates)

### Menu:

#### Cold Dishes

- Bakers basket of freshly baked bread rolls
- Ice display of king prawns, oysters, balmain bugs
- Marinated octopus salad
- Chili calamari salad
- Green lip mussel salad with kimchee and seaweed
- House smoked salmon with crème fraiche
- Selection of salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes
- Charcuterie boards complimented with house chutneys and relish
- Marinated mussels with toasted sesame dressing
- Ocean trout fillets, Thai curry rub, mint and coriander salad with fresh lime

#### Hot Dishes

Rice or Grains (Choose 1 dish)

- Garlic ginger rice
- Saffron pilaf
- Wild rice pilaf
- Brown rice and quinoa

#### Red Protein (choose 1 dish)

- Herb crusted pork neck, braised red cabbage, macadamia nut crumble
- BBQ pork spare ribs, peking sauce, chinese broccoli
- Lamb kleftiko with tzatziki and pita bread
- Slow cooked massaman beef curry, toasted cashew nut

#### Poultry (choose 1 dish)

- Penang duck curry
- Braised mediterranean style chicken with green olives and eggplant
- Cambodian style BBQ chicken
- Portuguese style peri peri chicken, lime aioli

#### Seafood (choose 1 dish)

- Ocean trout steamed bok choy miso cream
- Barramundi fillets, roasted cherry tomatoes, charred lemon, olive tapenade, spinach remoulade
- Steamed mussel hot pot
- Chilli seafood noodles with XO sauce

#### Vegetarian (choose 1 dish)

- Moroccan, vegetable and bean Tagine
- Truffled mac and cheese
- Spinach and ricotta ravioli with wild mushroom cream
- Wok Seared green with tofu and chilli eggplant

#### Vegetable (choose 1 dish)

- Honey roasted root vegetables, toasted hazelnuts, blue cheese
- Broccoli with black olive butter
- Roasted Japanese pumpkin with ponzu glaze
- Steamed seasonal vegetables

#### Potato/Starch (choose 1 dish)

- Roasted baby potatoes with garlic and rosemary
- Potato gratin
- Creamy baked polenta
- Sweet potato and ginger mash

#### Desserts

- Selection of petite cakes, desserts and pastries
- Chefs selected hot dessert
- New Zealand Natural Ice Cream cart
- Seasonal fruits, melon and berries
- Local Selection of Cheeses served with crackers and dried fruits and nuts







# Plated Options

**2 COURSE | 3 COURSE**

## **MENU:**

### **Entrée**

- Pan roasted potato gnocchi with semi dried tomatoes, pepitas, sage butter and grated pecorino cheese (V)
- Baby beetroot salad with goat's cheese, wild rocket & candied walnuts (V)
- House smoked salmon with pickled vegetables and croûtons with chilli mayo
- Twice cooked pork belly on asian slaw with nam jim dressing
- Confit duck with soba noodle salad, coriander, sesame seeds and a wasabi citrus dressing

### **Main Course**

- Roast pork loin with soft cheese polenta, caponata and seasonal greens
- Roasted lamb rump with a fetta and spinach smoked tomato filling accompanied by sweet potato puree & seasonal vegetables
- Beef fillet on creamy garlic mash, baby carrots, straw potatoes and a red wine jus
- Chicken mignon on roasted tuscan kipfler potatoes with a three mushroom cream sauce
- Tandoori salmon fillet with crushed Bombay potato, wilted spinach, cucumber & mint raita
- Grilled seasonal vegetable stack served with mixed herbs and tomato sauce topped with pesto (V)

### **Desserts**

- Homemade chocolate baked cheesecake with raspberry compote and praline
- Trio of chocolates; rich chocolate mousse, white chocolate pannacotta & milk chocolate brownie
- Blondie brownie with peanut butter ice cream and fudge sauce
- French vanilla rose pannacotta with strawberry puree
- Cannoli with vanilla custard and lemon aspen cream

*Premium teas and barista coffee*





# Canapés

## 1 hour Canapes | Includes choice of 5 canapés

- Pork steamed buns
- Cheeseburger spring rolls with burger sauce
- Marinated prawn on lemongrass
- Moroccan spiced chicken skewers
- Salt & pepper squid
- Vegetarian tartlets (V)
- Pumpkin & sage arincinni served with house made garlic aioli (V)
- Garlic & herb crumbed mushrooms (V)
- Beetroot & goats cheese crostini (V)
- Tomato, bocconcini & basil skewers (V)

## 2 hour Canapes | Includes choice of 7 canapés

- Salt and pepper squid
- Moroccan spiced chicken skewers
- Garlic & rosemary infused lamb and vegetable skewers
- Vegetable gow on wakame (V)
- Beef sliders
- Chicken satay skewer with peanut dipping sauce
- Mini vegetable korma pies (V)
- Garlic & herb crusted mushrooms (V)
- Smoked salmon tart with caper salsa
- Prosciutto & haloumi with an olive tapenade

## 3 hour Canapes | Includes choice of 10 canapés

- Salt and pepper squid
- Chicken satay skewer with peanut dipping sauce
- Assorted California rolls sushi platter
- Thai noodle box (V)
- Beef sliders
- Pork steamed buns
- Garlic & rosemary infused lamb and vegetable skewers
- Marinated prawn on lemon grass
- Beer battered fish and chip boxes
- Mini vegetable korma pies (V)
- Parmesan & herb crusted chicken skewers
- Vegetarian rice paper rolls (V)
- Smoked salmon blinis with homemade spicy guacamole

*Why not pair with a beverage package?*

\*A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.





# To Share (served on platters)

**\*Grazing Table** - selection of cold cuts, antipasto, marinated olives, dips and cheeses (Quantity selected must match your final event headcount)

**Antipasto** (caters for 10)

**Gourmet Cheese** (caters for 10)

**Grilled Bread & Dips** (caters for 10)

**Selection of Crudités with Dips** (caters for 10)

**Chips & Nuts** (caters for 10)

**Seasonal Sliced Fruit** (caters for 10)

**French Pastries** (caters for 10)

**Assorted Finger Sandwiches**

**Assorted Rice Paper Rolls** (30 pieces)

**Assorted Sushi** (30 pieces)

**Fresh Prawns** (Half a kilo)

**Natural Oysters** (1 dozen oysters)

**Individual Fish and Chips**

**Vegetable Thai Noodle Boxes**

**Chef's Selection Hot Canapés** (50 pieces)

**Arancini** (50 pieces)

**Lamb and Vegetable Skewers** (50 skewers)

**Moroccan Chicken Skewers** (50 skewers)

**Lamb and Rosemary Shepherd's Pies** (30 pieces)

**Spinach and Ricotta Filo Pastries** (30 pieces)

**Cherry Tomato, Caramelised Onion & Goats Cheese Tartlets** (50 pieces)

**Lemongrass Prawns** (40 pieces)

**Salt & Pepper Squid** (40 pieces)

**Melon & Prosciutto** (40 pieces)

\*A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply

\*Grazing Table - Should quantity not match your final headcount, additional charges will apply .



# Beverage Packages

## STANDARD BEVERAGE PACKAGE

- Ate Sparkling
- Ate Sauvignon Blanc
- Ate Shiraz
- Cascade Light
- Carlton Dry
- Great Northern Super Crisp
- 4 Pines Pacific Ale
- Soft Drinks and Juices

## PREMIUM BEVERAGE PACKAGE

- Cloud Street Sparkling
- Cloud Street Sauvignon Blanc OR Rose
- Cloud Street Shiraz
- Cascade Light
- Carlton Dry
- Great Northern Super Crisp
- 4 Pines Pacific Ale
- Choice of one premium Bottled Beer

(Hahn Super Dry, Asahi Superdry, Peroni Nastro Azzurro, Fat Yak, Corona)

- Soft Drinks and Juices

## DELUXE BEVERAGE PACKAGE

- Veuve Ambal Sparkling
- Tai Tira Sauvignon Blanc  
OR
- El Desperado Rose
- Mojo Shiraz OR Cabernet Sauvignon
- Cascade Light
- Carlton Dry
- Great Northern Super Crisp
- 4 Pines Pacific Ale
- Choice of one Premium bottled Beer

(Hahn Super Dry, Asahi Superdry, Peroni Nastro Azzurro, Fat Yak, Corona)

- Soft Drinks and Juices

### Beverage Upgrades

- Signature cocktails (Espresso Martini & Margarita). Max 3 hours service.
- Standard spirits upgrade. Max 3 hours service.
- Beer upgrades
- Upgrade your package to include house spirits. Max 3 hours.
- Non-alcoholic packages are available upon request.
- If a beverage package is not suitable, cash bar is available
- We also offer the option of a cash bar for spirits on top of the package at no cost or beverage tab if preferred
- A corkage surcharge will apply (per person) to all functions that wish to provide their own selection of beverages. This fee includes storage, chilling & service of beverages.
- Additional beverages can be included in your beverage package on request. These will be charged on a consumption basis on top of the package price.

- A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.





# From The Bar

## SPARKLING WINE

*Your choice of 1 wine from the selections below*

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Ate Sparkling  
Veuve Ambal  
Dal Zotto Prosecco  
Mojo Moscato

## RED WINE

*Your choice of 1 wine from the selections below*

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Ate Cabernet Sauvignon  
Mojo Cabernet Sauvignon  
Cloud Street Shiraz  
Tar and Roses Sangiovese  
El Desperado Rose  
Dal Zotto Rosato

## WHITE WINE

*Your choice of 1 wine from the selections below*

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Bancroft Bridge Semillon Sauvignon Blanc  
Ate Chardonnay  
Ate Sauvignon Blanc  
Tai Tira Sauvignon Blanc (NZ)  
First Creek Botanica Chardonnay  
Rockbare Clare Valley Reisling (SA)  
El Desperado Rose

## BEERS

*Your choice of 3 beers from the selections below*

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Carlton Draught  
Great Northern Super Crisp  
4 Pines Pacific Ale  
Hahn Super Dry  
Carlton Dry  
Asahi Superdry  
Peroni Nastro Azzurro  
Fat Yak  
Cascade Light  
Corona

## STANDARD HOUSE SPIRITS

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Johnnie Walker Red Label  
Jim Beam White Label  
Bundaberg Rum  
Bacardi Rum  
Smirnoff Red  
Gordons Gin

## FRUIT JUICES & SOFT DRINKS

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Fresh Juice  
Soft Drinks  
Sparkling Mineral Water  
Bottled Still Water

# Audio *Visual*



**encore**  
EVENTS THAT TRANSFORM

Our in-house audio-visual company, Encore Event Technologies is delighted to assist with all your technical requirements, event styling & design, exhibition requirements and web streaming/video conferencing requirements.



**PLEASE CONTACT ENCORE EVENT TECHNOLOGIES FOR CONFIRMATION OF AUDIO VISUAL REQUIREMENTS AND CHARGES.**

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**NOVOTEL**

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