



Weddings
BY THE BAY

Be Our Guest

" Thank you for everything you did for us in the lead up and on the day of our wedding. You went above and beyond in so many ways and it would not have been possible without you. Jaielin and I appreciate absolutely every big (and little) thing you did for us, everything was perfect! Every issue or query was completely resolved in minutes. The entire staff were incredible and we can't rave about you all enough! "

Mr. & Mrs. Miles

Congratulations on your engagement

Thank you for considering Novotel Sydney Brighton Beach for your special day.

Here at Novotel Sydney Brighton Beach, we have breathtaking panoramic bay views, delectable food, exceptional service, and will make your special day one to remember. The stunning bayside venue offers both indoor and outdoor options to accommodate an intimate wedding for 80 friends and family, or an impressive celebration for 250 of your guests with ample space to accommodate your needs. Enjoy superior accommodation only a few steps away from your reception venue with special room rates available for you and your guests. With accommodation, parking, restaurant, bar, pool and day spa all onsite, Novotel Sydney Brighton Beach is the perfect wedding location.

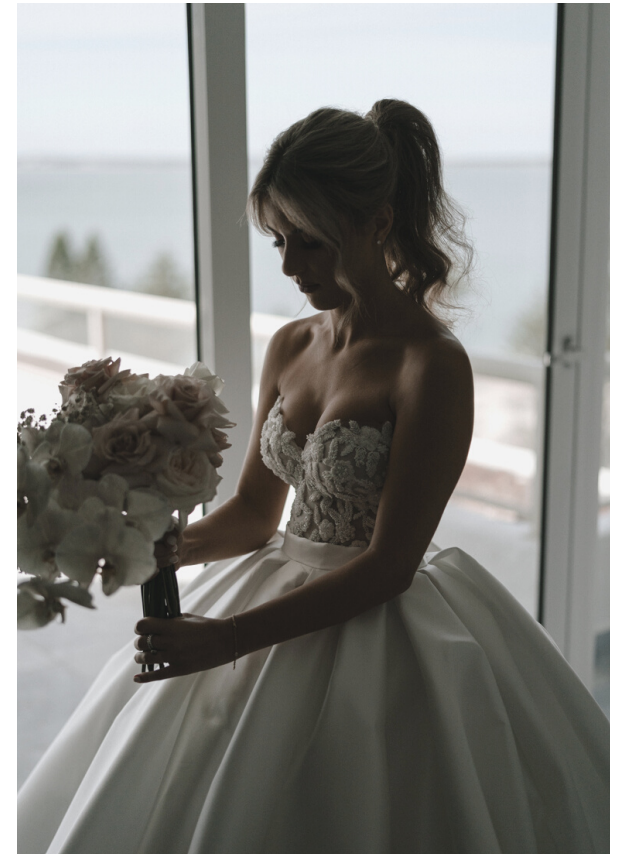
Personalising packages is what we do best.

To get started, contact us on:

+61 2 9556 5175 or email h1656-sb4@accor.com

We would be delighted to discuss your individual requirements and arrange a site inspection of our hotel.

We look forward to making your wedding the most memorable day of your life.



Ceremonies



Ceremonies

Say "I do" bayside, with a ceremony overlooking the sandy shores and sparkling waters of Botany Bay. You'll enjoy:

- Exclusive use of the outdoor Pavilion or Waterfall area for 1 hour ·
- An elegantly dressed registry table ·
- Guest chairs with covers and choice of sashes ·
- Red carpet for your walk down the aisle ·

Outdoor Ceremony Package

\$1,500

Package price based on a maximum of 60 guests. Additional guests incur a charge of \$8.50PP.

Wedding Ceremony Package Enhancements

Celebrate your nuptials with a toast and a glass of sparkling wine for each guest at the conclusion of your ceremony - \$7.50 per person.

Additional decor options are available for hire. Please speak to our Wedding Coordinator to discover more.

Wet Weather Options

A complimentary indoor wet weather back-up option is available for all ceremonies. Speak to our Wedding Coordinator for more details.

Please contact our events team for a discounted price on the ceremony package, when booked with a reception package.

10% surcharge applies for Sundays & Public Holidays



Create your unique Wedding

All packages include exclusive use of your chosen function room with the following inclusions:

- Dedicated Events Coordinator ·
- Menu tasting for the Bride & Groom ·
- Tables dressed in white linen ·
- Easel for seating plan display ·
- Personalised menu per table ·
- Wedding cake cut and served on platters ·
- Parquetry dance floor ·
- Elevated bridal table ·
- Maximum 5 hour wedding reception ·
- Accommodation on the wedding night in a Bayview room, with breakfast for 2 in Baygarden Restaurant ·
- 1:00pm late check out parking ·
- Use of the hotel facilities for photos ·
- Discounted accommodation rates for wedding guests ·





Make your Selections

Choose one dining package,
one beverage package and
one styling package to
personalise your special day.

Dining Package

- Canapés
- Two course
- Three course
- Seafood Buffet

Please select the dining option
you would like for the reception

Beverage Package

- Non- Alcoholic
- Standard
- Premium

Please select the number of hours you
would like the beverage package to be
served

Styling Package

- Gold package
- Platinum package
- Diamond package

Packages are based on minimum of 60 adults. Should your numbers fall below 60 adults, additional fees may apply.

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Dining Packages

Canapes

One hour Canapé Package \$28.00 per person | 4 items

Two hour Canapé Package \$48.00 per person | 6 items

Three hour Canapé Package \$60.00 per person | 8 items

Hot selection

- Cheese burger spring rolls, beetroot relish
- Stuffed pumpkin flowers, ricotta and sweetcorn
 - Tempura prawn, citrus wasabi dressing
 - Lamb kofta, tzatziki
- Malaysian satay chicken skewer, peanut sauce
 - Tandoori chicken drumettes, raita
 - Pumpkin arancini, pesto
 - Buffalo wings, blue cheese sauce
 - Beef souvlaki, hommus, pita
- Salt and pepper calamari, lime aioli
- Tempura vegetables, wasabi mayo

Cold selection

- Goats cheese, beetroot caviar crostini
 - Selection of assorted sushi rolls
- Mexican spiced prawns, guacamole, crispy tortilla
- Thai beef salad, served on an Asian soup spoon
 - Goat's cheese, caramelised onion tartlets
- Crab meat, green apple, ginger on crispy wafer
- Prosciutto, tomato chutney, truffle chive dressing, crostini
 - Salmon ceviche, avocado, finger lime
 - Vegetable rice paper rolls

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2 Course Dinner

Alternate serve

(Entrée & Main)

or

(Main & Dessert)

\$68 per person

3 Course Dinner

Alternate serve

\$85 per person

Entree Choose two of the following entrees to be served alternatively:

- Prawns with avocado mousse, beet and radish salad, tequila lime dressing
- Spinach and ricotta ravioli with wild mushroom, parmesan truffle cream
- BBQ duck ravioli with braised red cabbage, duck jus
- Smoked salmon, pickled beetroot and cucumber, horse radish cream
- Wild mushroom risotto with chive oil, wild baby rocket
- Braised pork belly with Asian slaw, chilli caramel
- Half baby quail, quinoa and cranberry salad, braised fennel, citrus reduction
- Pumpkin soup with creme fraiche, spring onion oil
- Rabbit and quail terrine with beetroot relish, snow pea salad
- Baked bone marrow with parmesan crust, watercress salad, onion relish

Main Choose two of the following mains to be served alternatively:

- Beef fillet, garlic mash, wild mushrooms, spinach, red wine jus
- Roasted sesame infused pork cutlet, kaffir lime risotto, broccolini, citrus wasabi dressing
- Chicken supreme filled with porcini mushroom, pea risotto, red wine jus
- Confit duck, scallion potatoes, asparagus, brandy jus
- Braised lamb shanks, kumara and ginger puree, baby vegetable medley
- Spinach, fennel and rosemary risotto, caramelised pumpkin, wild baby rocket
- Beef scotch fillet, fondant potato, confit tomatoes, béarnaise sauce, red wine jus
- Pan seared salmon, wild rice, Japanese pumpkin, pimento, shallot and olive salsa
- Barramundi fillet, steamed bok choy, bean shoot salad, coconut sauce
- Slow braised beef spare rib, sweet potato and citrus mash, mint and coriander slaw

Dessert Choose two of the following desserts to be served alternatively:

- Tiramisu, marinated strawberries
- Salted caramel chocolate tart, coffee cream
- Peanut butter mousse, caramel popcorn, chocolate ganache
- Chocolate mousse dome, raspberry soil
- Cheese and cherry strudel, macadamia nut ice cream
- Sticky date pudding, butterscotch, vanilla ice cream
- Apple and rhubarb crumble, boysenberry ice cream

Nespresso Coffee and a selection of Dilmah teas included in the package

Buffet

Premium Seafood Spread

\$99.00 per person

Cold Dishes

- Bakers basket of freshly baked bread rolls
 - Ice display of king prawns, oysters, Balmain bugs, blue swimmer crabs
 - Marinated octopus salad
 - Chilli calamari salad
 - Mussel meat salad with kimchi and seaweed
 - 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, house made curry rub, mint and coriander salad

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, peeking sauce, Chinese broccoli
- Lamb kleftiko with tzatziki and pita bread
- Slow cooked massamam beef curry, toasted cashew nuts

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 greens 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
- 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 dried fruits and nuts

Beverage Packages

Standard

3 hours \$37.00 | 4 hours \$42.00 | 5 hours \$47.00

Bancroft Bridge Sparkling

Bancroft Bridge Sauvignon Blanc Bancroft

Bridge Cabernet Merlot

James Boag's Premium

James Boag's Premium Light

Soft drinks · juices · sparkling water

Premium

3 hours \$48.00 | 4 hours \$53.00 | 5 hours \$58.00

Ate Sparkling

Ate Sauvignon Blanc or Ate Rose

Ate Shiraz

James Boag's Premium

James Boag's Premium Light

Select 1 additional premium bottled beer from
the 'additions' menu

Soft drinks · juices · sparkling water

Deluxe

(Please select 3 wines from this wedding package)

3 hours \$48.00 | 4 hours \$57.00 | 5 hours \$60.00

Veuve Ambal Champagne (France)

Tai Nui Sauvignon Blanc (New Zealand)

Stonefish Cabernet Sauvignon (Margaret River)

OR

El Desperado Rose

Yangarra Estate Shiraz (South Australia)

James Boag's Premium

Select 1 additional premium bottled beer from
the 'additions' menu

James Boag's Premium Light

Soft drinks · juices · sparkling water

Non-Alcoholic

3 hours \$21.00

4 hours \$24.00

5 hours \$27.00

Soft drinks

Juices

Sparkling water

Additions

Corona

Peroni

Heineken

150 Lashes

\$10.00 per person

Tooheys Extra Dry

Hahn Super Dry

\$9.00 per person

*Packages are based on
minimum of 60 adults.*

*Should your numbers fall
below 60 adults,
additional fees may
apply.*

*Beverage selections/
menus are subject to
change.*



Styling Packages

Gold

\$20 per person

- Selection of chair cover and sash
 - Bridal table skirting
 - Cake table skirting
- Novotel Centrepiece | Round mirror base, hurricane vase and 2 tea light candles
 - 5 hour venue hire

Platinum

\$25 per person

- Selection of chair cover and sash
- Table runner (your choice of colour)
 - Bridal table skirting
 - Cake table skirting
- Novotel Centrepiece | Round mirror base, hurricane vase and 2 tea light candles
 - 5 hour venue hire

Diamond

\$35 per person

- Selection of chair cover and sash
- Table runner (your choice of colour)
 - Bridal table skirting
 - Cake table skirting
 - Gift table skirting
- Novotel Centrepiece | Round mirror base, hurricane vase and 2 tea light candles
 - Coloured lights in the pre-function area and reception room
 - 5 hour venue hire

Upgrades

White Tiffany chairs / White cross back chair - \$9.50 per chair

Chiffon skirting (3 layers) for bridal table - \$330

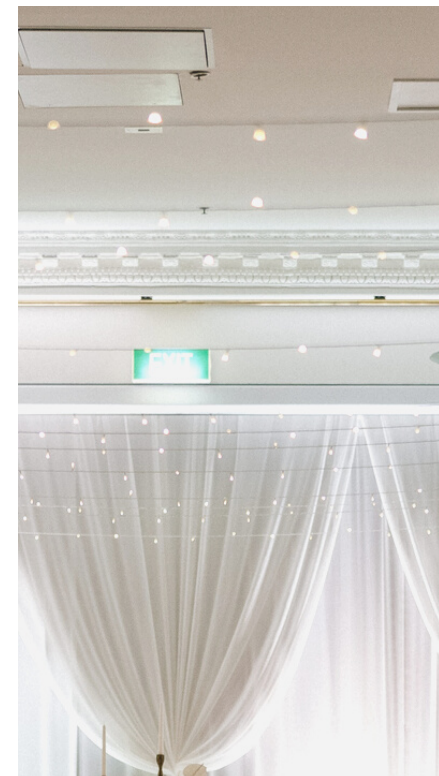
If styling package is not selected, an additional room hire fee after 5 hours will be applied.

Packages are based on minimum of 60 adults. Should your numbers fall below 60 adults, additional fees may apply.

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Wedding Enhancements



Platters

- Assorted cheese, dried fruit & lavosh | \$100 per platter
 - Vine ripened tomato bruschetta with buffalo mozzarella & toasted sourdough | \$85 per platter
 - Oyster platter | 24 Natural | 24 Kilpatrick
\$80 per platter
- Large cooked prawns with fresh lemon and Mary Rose dressing | \$200 per platter
 - Plated cake with ice cream and fruit coulis | \$5.00 per plate

Shared bowls for tables

- Mixed salad greens with lemon dressing
\$10.00 per bowl
 - Seasonal vegetables with herb butter
\$12.00 per bowl
- Roasted baby potatoes, rosemary and garlic salt \$12.00 per bowl

Live cooking station

- \$12 per person
 - Garlic prawns
 - Chicken satay skewers
- Tandoori chicken skewers, mint chutney, roti, raita
 - Minced lamb seekh kebabs, tabouleh, hommus, tzatziki, pita bread
- Cajun chicken, soft tortillas, bean salsa, guacamole, salsa, sour cream, shredded mozzarella

All platter prices are based on catering for 10 people per table

Additional Beverage Options

- Extra hour of beverage package
Standard \$15.00 per person
Premium \$21.00 per person
- Bride and Groom signature cocktail
\$20 per person in addition to the beverage package option, to be served on arrival only (30 min).

Service Meal Prices

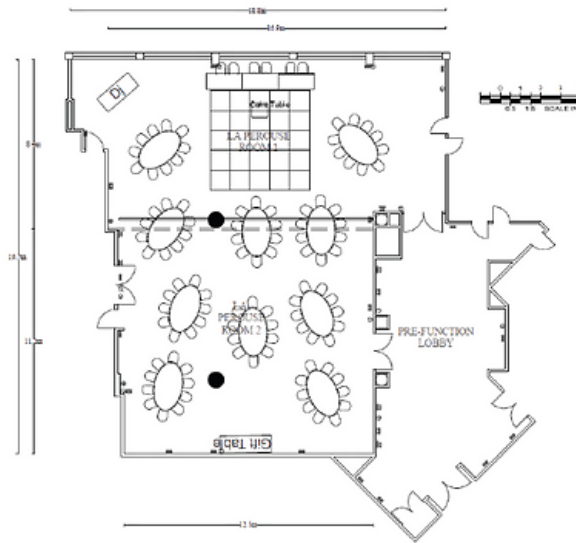
- Main meal only with soft drinks and juices
\$50.00 per person
- 3 course meal with soft drinks and juices
\$79.00 per person

Childrens Meal Prices

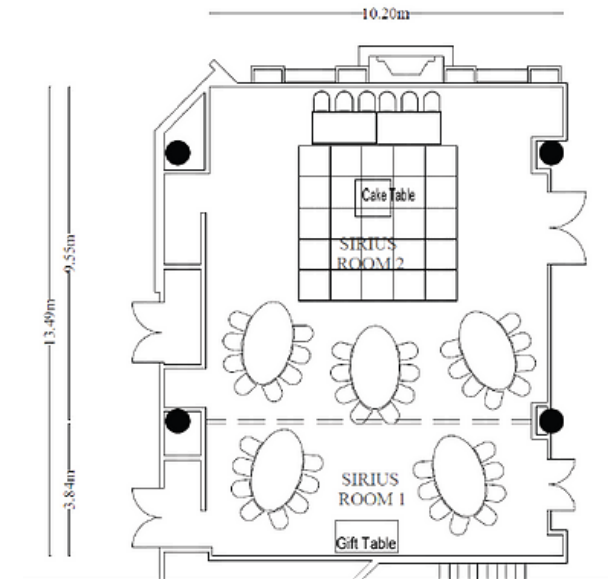
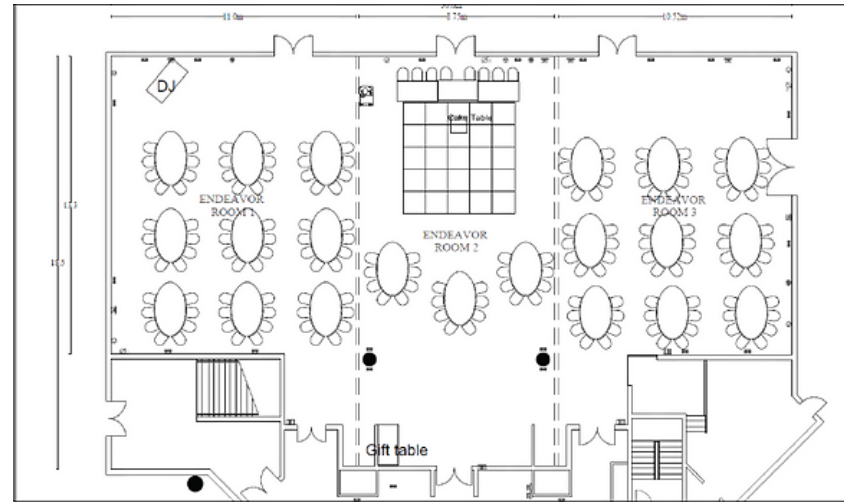
- 5 - 14 years of age
- Kids menu main meal and dessert with juice
 - 2 Course \$40.00 per child
 - 3 Course \$50.00 per child

Wedding Enhancements
Add those extra special touches to your day.

Endeavour Grand Ballroom



La Perouse Room



Sirius Room

Floor Plans



Your Wedding To Do List



● *On Announcement of Engagement*

- ☐ Set the date
- ☐ Choose a marriage celebrant, style of service and location
- ☐ Discuss the theme and budget of your wedding
- ☐ Draft a guest list
- ☐ Call Novotel Sydney Brighton Beach and book your reception venue and accommodation
- ☐ Choose your bridal party
- ☐ Pick a honeymoon destination
- ☐ Book hire cars, photographer and videographer and entertainment
- ☐ Decide on style of wedding dress, bridal party attire

● *3-6 Months Prior*

- ☐ Choose wedding bands
- ☐ Choose your cake
- ☐ Discuss floral arrangements for your ceremony and reception, bouquets and buttonholes for bridal party
- ☐ Decide on shoes and any other accessories

● *2 Months Prior*

- ☐ Finalise guest list and send official invitations
- ☐ Select and order bonbonnières
- ☐ Purchase gifts for bridal party
- ☐ Reconfirm honeymoon arrangements
- ☐ Collect and engrave wedding rings
- ☐ Choose music for reception, cutting of the cake and bridal waltz
- ☐ Confirm menus and timings with Novotel Sydney Brighton Beach

● *6 Weeks Prior*

- ☐ Confirm final guest list and menu tasting
- ☐ Organise a hair and makeup trial
- ☐ Final fitting for the bridal party

● *4 Weeks Prior*

- ☐ Confirm all guest RSVPs
- ☐ Confirm all transport arrangements
- ☐ Reconfirm all details for the wedding and reception
- ☐ Semi-final appointment with Novotel Sydney Brighton Beach wedding coordinator

● *2 Weeks Prior*

- ☐ Arrange rehearsal of ceremony with all attendants of the wedding party
- ☐ Collect all wedding attire and confirm cake delivery arrangements
- ☐ Confirm final numbers for reception with Novotel Sydney Brighton Beach
- ☐ Complete your guest list, arrange place cards, select bonbonniere and confirm table seating and give to Novotel Sydney Brighton Beach
- ☐ Final check on photographer, video and entertainment



NOVOTEL

SYDNEY BRIGHTON BEACH