

NOVOTEL

GEELONG

FUNCTIONS BY THE BAY





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NOVOTEL GEELONG

10-14 Eastern Beach Road, Geelong VIC 3220

events@novotelgeelong.com.au

T. 03 5273 5528

novotelgeelong.com.au

NOVOTEL

Welcome to Novotel Geelong

Novotel Geelong stands as the region's premier hotel and conference and event venue perfectly positioned on the vibrant waterfront, offering breathtaking views across the bay.



Key Information

- 109 accommodation rooms with balconies
- Twelve flexible function spaces
- One convenient function level
- Function rooms with balconies overlooking the bay
- Pre-function and exhibition space
- Sustainable focus
- Local produce, wines and beers
- In-house audio visual equipment
- Complimentary high speed Wi-Fi
- Dedicated Events team
- Fitness centre
- Indoor heated pool & steam room
- Nearby major attractions
- Fully accessible hotel
- Cooking masterclass
- Cocktail masterclass
- Inhouse team building



TEMPO KITCHEN & BAR

Crowned Regional Hotel Restaurant of the Year at the 2025 Victorian Accommodation Awards for Excellence, Tempo offers a unique dining experience that celebrates local produce while enjoying view of the waterfront.



NOVOTEL GEELONG

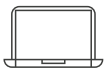
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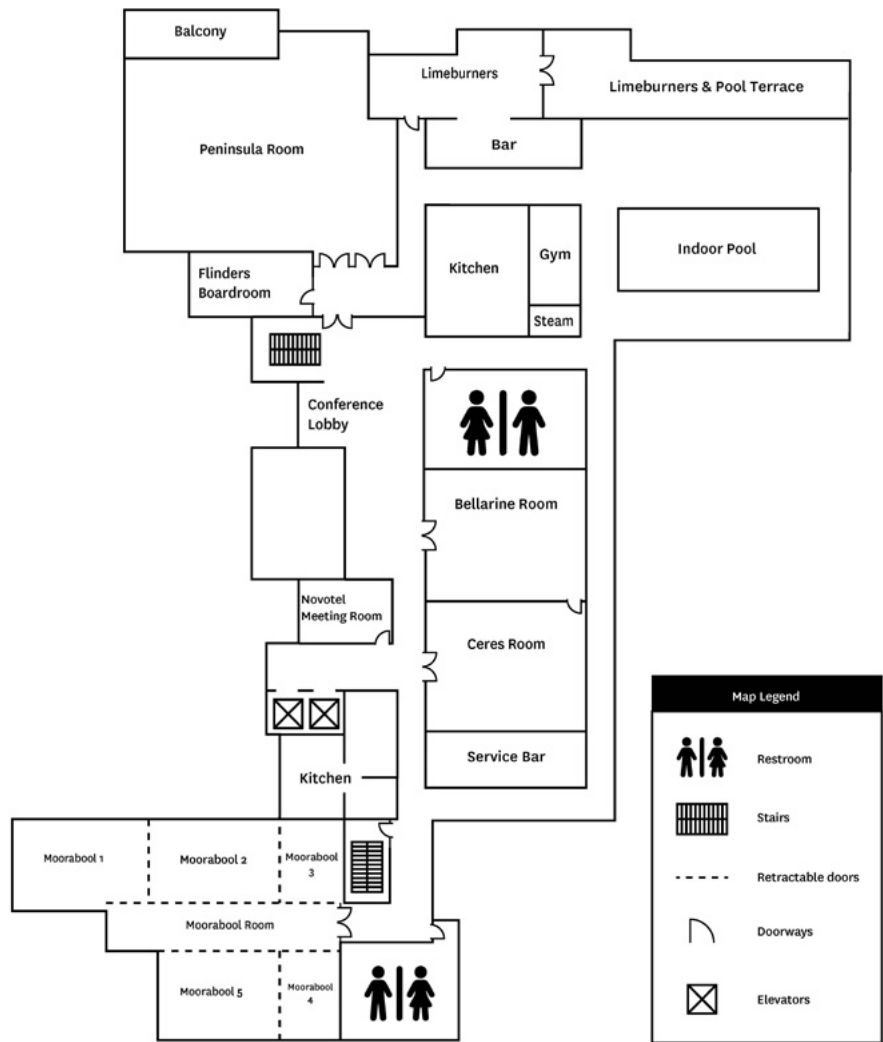


FLOOR PLAN & CAPACITY CHART



FUNCTIONS

Novotel Geelong features twelve flexible function spaces, some with balconies and views over the waterfront.



CAPACITY OF THE MEETING ROOMS IN NUMBER OF GUESTS:

ROOM NAME	Dimensions	Area (m2)	Height	Theatre	Class room	U shape	Cabaret	Rounds	Dinner Dance	Board room	Cocktail	Exhibition Space
Peninsula	12.5m x 16m	200	2.7	230	85	42	128	200	150	36	250	24
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	-	5
Limeburners	11m x 5m	44	2.7	40	18	-	24	30	-	30	60	6
Function Foyer	25m x 5m	125	2.7	-	-	-	-	-	-	-	-	12
Moorabool (whole space)		170	2.5	100	54	27	64	144	126		150	23
Moorabool 1	7.4m x 5m	37	2.5	40	24	18	28	36	-	18	40	4
Moorabool 2	7.4m x 5m	37	2.5	40	18	18	28	36	-	18	40	9
Moorabool 3	4.1m x 5m	20.5	2.5	15	6	9	8	10	-	12	-	5
Moorabool 4	7.4m x 5m	37	2.5	15	6	9	8	10	-	12	-	8
Moorabool 5	4.1m x 5m	20.5	2.5	40	18	18	28	36	-	18	50	8
Moorabool 1-2	14.8m x 5m	74	2.5	84	48	-	56	64	-	36	90	13
Moorabool 2-5	14.8m x 5m	74	2.5	90	48	27	56	64	-	24	90	17
Moorabool 4-5	11.5m x 5m	57.5	2.5	45	30	-	42	48	-	24	50	16
Novotel Meeting Room	4m x 3.8m	15.2	2.7	10		4	8	10	-	6	-	
Tempo Kitchen & Bar	23m x 15m	325	2.7						100		300	

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PENINSULA ROOM



LIMEBURNERS ROOM & TERRACE BAR

CATERING OPTIONS





BREAKFAST

CONTINENTAL BREAKFAST

\$25 per person - minimum 5 guests

- Fresh orange or pineapple juice
- Sliced seasonal fruit and berries platter (vg, gf, df, nf)
- Granola and yoghurt parfaits (v)
- Coconut and chia puddings with tropical fruit (vg, gf, df, nf)
- Selection of Novotel Geelong breakfast pastries (v)
- Assortment of jams, cultured butter, honey
- Farmhouse cheeses and double smoked ham
- Assorted cereals, organic muesli mix, nuts, dried fruit (v)
- Full cream, skim milk, almond milk or soy milk
- Freshly brewed coffee and tea

PLATED BREAKFAST

\$40 per person - minimum 20 guests

Please choose one option to be served to all guests

Served with seasonal fruit and yoghurt parfaits and breakfast pastries with jams and cultured butter.

- Eggs Benedict or Florentine, soft poached eggs over toasted croissant with double smoked bacon or sauteed spinach, hollandaise sauce, herb roasted mushrooms and tomato
- Big breakfast, scrambled eggs and chives over sourdough toast, grilled bacon and chipolata sausage, herb roasted mushrooms and tomato, hash browns
- Smashed avocado on sourdough toast, poached eggs, crumbled feta, dukkah, pomegranate syrup, micro herbs
- Corn and zucchini frittata with marinated feta cheese, pesto drizzle, micro sprouts

SERVED WITH

- Seasonal fruit and yoghurt parfaits (v)
- Breakfast pastries with jam and cultured butters
- Coffee and a selection of teas
- Orange Juice

BUFFET BREAKFAST

\$40 per person minimum 30 guests

- Fresh orange or pineapple juice
- Sliced seasonal fruit and berries platter (vg, gf, df, nf)
- Granola and yoghurt parfaits (v)
- Coconut and chia puddings with tropical fruit (vg, gf, df, nf)
- Our selection of Novotel Geelong breakfast pastries and breads
- Assortment of preserved jams, cultured butter, and honey
- Farmhouse cheeses and double smoked ham
- Assorted cereals, organic muesli mix, nuts, dried fruit
- Full cream, skim milk, almond milk or soy milk
- Roasted brown mushrooms with garlic and thyme (vg, gf, df, nf)
- Grilled bacon and chipolata sausages (nf, df)
- Slow-roasted tomatoes and sauteed spinach (gf, nf)
- Classic baked beans (vg, gf, df, nf)
- Hash browns (vg, gf, df, nf)
- Freshly brewed coffee and tea

Add live omelet station to your buffet breakfast for \$10pp

BREAKFAST ENHANCEMENTS

Make-your-own Pancakes Station, with nuts, chocolate chips, sprinkles and assorted syrup

\$10 per guest (minimum 20)

Sliced seasonal fruit and berries platter

\$25 per platter (caters for 5 guests)

Selection of Novotel Geelong breakfast pastries and breads with preserved jams and cultured butter

\$25 per platter (caters for 5 guests)

Tasmanian smoked salmon platter with red onion, capers, cream cheese, and lemon (gf, nf)

\$30 per platter (caters for 5 guests)

Dietary Guide: v - vegetarian, vo - vegetarian option, vg - vegan, df - dairy free, dfo - dairy free option, gf - gluten free, gfo - gluten free option, nf - nut free.

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CANAPES

HALF HOUR

\$20 per person

Chef's selection of 4 menu items

ONE HOUR

\$40 per person

Choice of 8 menu items

- 2 cold canapes | 2 hot canapes
- 1 substantial

ONE AND HALF HOUR

\$48 per person

Choice of 10 menu items

- 3 cold canapes | 3 hot canapes
- 1 substantial

TWO HOURS

\$56 per person

Choice of 12 menu items

- 4 cold canapes | 4 hot canapes
- 1 substantial

DESSERT

\$15 per person

Choice of 3 menu items passed for 1 hour

ADDITIONAL ITEMS

- Hot, Cold, Sweet Canapes \$5 (per person, per item)
- Substantial Canapes \$8 (per person, per item)

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COLD

- Vietnamese rice paper rolls, hoisin dipping sauce
- Assortment of Sushi rolls, wasabi, soy dip
- Bellarine smoked salmon, blini, dill horseradish cream, salmon roe, micro herbs (nf)
- Asian tuna tartare, sriracha mayo, spring onion, baguette crust Tarragon
- Poached pears, blue cheese, candied walnut crumb, fruit toast (v)
- Watermelon, mint, honey, goat cheese, passionfruit sauce (v, gf, nf)
- Beef tataki, edamame, Asian herb salad, ponzu dressing (df, nf)
- Prosciutto wrapped melon in stick, gherkin and sage (gf, df, nf)
- Falafel, cucumber, beetroot hummus (vg, gf, df)
- Spring roll cups, with curried chicken, raisin & apricot salad

HOT

- Ratatouille open pie (vg, gf, df, nf)
- Roasted vegetable filo
- Sweet potato and cashew empanada, Tomato relish (v)
- Vegetable gyoza, dipping sauce (v)
- Shepherd's pie
- Texas beef slider, cheddar, shallot jam
- Meatballs (beef), jus, charred corn salsa, parmesan (gf, nf)
- BBQ pork belly, chimichurri (gf, df, nf)
- Saffron, mascarpone baked chicken, mint-coriander relish (gf, nf)
- Mini chicken Kiev croquette, aioli
- Peking duck spring rolls, sweet chili sauce
- Chicken satay, peanut sauce (gf)
- Paprika grilled prawns, guacamole, croutons, parsley crisp (nf)
- Thai fish cakes, red curry mayonnaise

SUBSTANTIAL

- Pulled beef cheek, creamy mash, red wine jus (gf, nf)
- Ricotta and spinach tortellini. Napoli, parmesan (v)
- Gnocchi, beef Bolognese, parmesan (nf)
- Braised lamb shoulder, red wine jus, gremolata, Yorkshire pudding (nf)
- Sweet and sour calamari, glass noodle salad, scallion (gf, df, nf)
- Green pea risotto, vegetable, goat cheese, semidried tomato (v, gf, nf)
- Fish and chips, mushy peas (df, nf)
- Pulled pork bao, hoisin sauce, Asian slaw.

SWEET

- Baked cheesecake (v)
- Profiteroles (v)
- Red velvet cake (v)
- Chocolate mousse cake (v)
- Carrot cake (v)
- Black forest (v)
- Pavlova (v)
- Portuguese custard tart (v)

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THEMED STATIONS

ENJOY OUR SHOW CHEF

ACTION STATIONS

minimum 30 guests (one-hour duration)

Stations can be added to catering options

PORTARLINGTON MUSSEL STATION

\$25 per person

- Natural Portarlington mussels
- Kilpatrick Portarlington mussels
- Thai chilli Portarlington mussels

PARWON CARVING STATION

\$35 per person

Please select one option

- Slow-roasted beef brisket, Dijon mustard, horseradish cream, shallot-red wine jus, Yorkshire pudding (nf)
- Moroccan-spiced roast lamb leg, hummus, cucumber, dill tzatziki, soft pita bread
- Traditional baked bone-in ham, spiced pineapple and sugar glaze, mustards, cultured butter, soft rolls

OUTBACK AUSSIE BBQ

\$35 per person

- Pork and fennel sausages, caramelised onion, rolls
- Beef or veggie burgers, lettuce, tomato, gherkins, Cheddar cheese, buns
- Assorted condiments: mustard, tomato sauce, BBQ sauce, hot sauce
- Grilled corn-on-the-cob, spiced butter
- Spiced potato wedges, lemon myrtle aioli

PAELLA STATION

\$30 per person

Classic Spanish-style tomato saffron rice cooked traditional in a large pan.

Please select one option

- Organic chicken, chorizo, and local vegetables
- Seafood with mussels, prawn, calamari
- Vegetarian with Mediterranean vegetables

ASIAN FUSION

\$35 per person

- Vietnamese-style rice noodle salad
- Assorted sushi rolls, pickled ginger, wasabi, soy sauce
- Bao buns filled with charsiu pork and Asian slaw
- Assorted steamed dumplings, sesame-soy dip
- Crisp vegetable spring rolls, sweet chilli dip

VICTORIAN GRAZING TABLE

\$20 per person

- Victorian cheeses: brie, blue, cheddar, and goat cheeses
- Fresh grapes, quince paste, dried fruit, and roasted nuts
- Bread rolls, crackers and crisp breads
- Assorted Italian-style salumi: prosciutto, mild and spicy salame, mortadella
- Roast beef and sweet smoked ham
- Marinated olives, assorted pickles and mustards

BELLARINE DESSERT STATION

\$20 per person

- Selection of mini cakes, slices, petite fours
- Knickerbocker glory sundaes
- Deconstructed trifle

FRESH PACIFIC OYSTER BAR

\$10 per person

- Natural Pacific oysters presented over ice with lemon (gf, nf)
- Mignonette sauce
- Cocktail sauce
- Tabasco and Worcestershire sauce
- Fresh oyster and bloody mary shooters

GREAT OCEAN ROAD GELATO SUNDAE STATION

\$20 per person

- Assorted Gelato flavours
- Ice creams: vanilla, strawberry, chocolate
- Sauces: salted caramel, chocolate, mixed berry, passionfruit
- Toppings: marshmallows, flaked almonds, chocolate chips, candy sprinkles, cookies, mini pavlovas, whipped cream, maraschino cherries

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PLATED LUNCH AND DINNER

ALTERNATE SERVICE OR GRAZING MENU

(two items per course, pre-selected and served alternately to guests or as a shared style grazing menu)

minimum 20 guests

2 COURSE MENU \$65 per person

3 COURSE MENU \$80 per person

Menus with dessert are served with tea & coffee.
Local The Ants Pants coffee and Zoetic organic teas.

STARTERS

Assorted dinner rolls with butter

ENTRÉE

(choose two dishes)

- Jamon croquette, mint, green pea puree, mascarpone, Piquillo oil, micro herbs
- Polpette al sugo (beef balls in tomato, caper and basil), quinoa & parsley salad (gf, df, nf)
- Chicken satay salad, cucumber, peanut & coconut sauce (gf)
- Pan seared duck breast, sweet potato puree, fennel & asparagus salad, lychee chili dressing
- Seared scallop, roasted pumpkin puree, chimichurri (vg, gf)
- Crispy calamari, Asian cabbage salad, sriracha mayo
- Bellarine smoked salmon, horseradish, ricotta, fried capers, dill, cucumber
- Pumpkin arancini, sage, tomato, basil concasse (vg, gf)
- Roasted cauliflower, harissa, cannellini beans, artichoke and spinach puree, pea shoots (vg, df)
- Glass noodle salad, edamame, cucumber, cherry tomato, sesame and coriander (vg, nf)
- Grilled halloumi, marinated cucumber, tomato, parsley and red onion (v, gf, nf)

MAIN

(choose two dishes)

- Signature braised beef cheek, mashed potato, seasonal veggies, red wine jus, gremolata (gf, nf)
- Slow cooked lamb shank, garlic mash, maple glazed Dutch carrot, red wine jus (gf, nf)
- Char-grilled porter house, potato gratin, ratatouille, red wine jus
- Three-point lamb rack, pumpkin puree, Garlic mash, broccolini, red wine jus (gf, nf)
- Braised pork belly, roasted haricots verts, cauliflower mash, sage, gravy (gf, nf)
- Grilled free-range chicken breast, sauteed spinach, potato gratin, snow peas shoot, mushroom sauce
- Chicken Thai curry green, Jasmine rice, steamed Bok choy, micro herbs (df, nf)
- Turkey meat balls, maple mustard sauce, creamy potato, spinach, grilled shallot, gravy (gf, nf)
- Seared salmon, tomato cream, gremolata, seared cherry tomato and broccolini (gf)
- Herb crusted barramundi, cherry tomato, asparagus, roasted chat potato, chive oil, bearnaise (nf)
- Eggplant rollatini, roasted vegetable mince, parmesan, tomato caper and basil sauce (v, nf)
- Fusilli pasta, basil pesto, roasted vegetables, semi-dried tomato, and olives (nf)

Add sharing sides (each bowl caters for 5 guests)

- Hot Chips - \$12 per bowl
- Green beans, red wine shallot vinaigrette (v) - \$12 per bowl

DESSERT

(choose two dishes)

- Baked berry cheesecake, caramel sauce, fresh berries (v)
- Dark chocolate fondant, berry coulis, vanilla ice cream (v)
- Tiramisu, mocha dust, praline sauce (v)
- Sticky date pudding, caramel sauce, cream dollop (v)
- Vanilla panna cotta, mixed berry coulis, mint (v, gf)

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PLATED LUNCH AND DINNER CHOICE MENU

CHOICE MENU

minimum 20 guests, maximum 40 guests

2 COURSE MENU \$115 per person

3 COURSE MENU \$130 per person

Menus with dessert are served with tea & coffee.
Local The Ants Pants coffee and Zoetic organic teas.

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ENTRÉE

(guests to choose on the day)

- Scallops, seared, minted pea puree, balsamic bacon jam (gf, nf)
- Arancini, pumpkin & sage risotto croquettes, saffron garlic aioli (vg, gf)
- Calamari, deep-fried, crisp herbs & capers, tartar sauce (nf)
- Meatballs, beef bolognese, basil and parmesan (gf, nf)

MAIN

(guests to choose on the day)

- Pan roasted chicken breast, mushroom cream, cherry tomato, green beans (gf, nf)
- Twice cooked pork belly, Yarra Valley Berkshire grass-fed, rum BBQ glaze, pickled cabbage slaw, sourdough (df, nf)
- Beef striploin, broccolini, roast potato, jus (gf, nf)
- Baked cauliflower, gremolata, sage-smoked paprika rub, maple drizzle, tomato sauce (vg, gf, nf)

DESSERT

(guests to choose on the day)

- New York cheesecake, mixed berry coulis, fresh berries (v)
- Sticky date pudding, vanilla ice cream, caramel sauce (v)
- Pavlova, mixed berry coulis (v, gf)
- Vanilla bean panna cotta, coffee custard sauce (v, gf)

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BUFFET MENUS

BUSH TUCKER DELIGHT

\$85 PER PERSON

minimum 30 guests

SALADS

- Bush tomato & quinoa salad (vg, df, gf, nf)
- Charred corn, quinoa and wattleseed salad (vg, df, gf, nf)
- Fingerlime, crab, capsicum and avocado salad (df, gf, nf)
- Salad Bar; salad leaves, tomato, cucumber, sweet corns, carrot julienne, olive oil, balsamic, French dressing, Thai dressing, olives, gherkin

MEATS, SEAFOOD AND VEGETABLES

- Mountain pepper leaf spiced barramundi (gf, nf)
- Lemon myrtle chicken patty, native bush tomato relish (df, nf)
- Pepperberry beef steak, Parwan Prime, jus (gf, nf)
- Native saltbush lamb skewers, seasonal vegetables (gf, nf)
- Bush-Spiced kangaroo loin, red cabbage (df, gf, nf)
- Charred corn, wattleseed butter (v, gf, nf)
- Steamed seasonal vegetables (vg, df, gf, nf)
- Sweet potato mash (v, gf, nf)

DESSERTS

- Lemon myrtle coconut pudding, berry coulis (vg, df, gf, nf)
- Mini wattleseed pavlovas, berries (v)
- Portuguese custard tart, cinnamon myrtle dust (v)
- Strawberry, rhubarb, coconut & sago Bowl (v)
- Baked cheesecake (v)
- Seasonal fresh cut fruits (vg, df, gf, nf)

AUSSIE BUTCHER'S SPREAD

\$75 PER PERSON

minimum 30 guests

SALADS

- Potato salad, scallion, pickles, mustard, bacon, dill (vg, df, gf, nf)
- Citrusy coleslaw, lemon myrtle aioli (v, gf, nf)
- Roasted beetroot, asparagus, red radish, ranch dressing, goat cheese, dill (v, gf, nf)
- Salad Bar; salad leaves, tomato, cucumber, sweet corns, carrot julienne, olive oil, balsamic, French dressing, Thai dressing, olives, gherkin

MEATS, SEAFOOD AND VEGETABLES

- Roast lamb, Yorkshire pudding, red wine & rosemary jus (nf)
- Porterhouse steaks, mustard, rosemary (gf, nf)
- Chargrilled salmon (gf, nf)
- Chargrilled prawn and fish spiedini (gf, df, nf)
- Sauteed vegetables, garlic confit (vg, gf, df, nf)
- Wedges (v)
- Mt. Moriac olive oil tossed penne, parmesan (v, nf)
- Vegetable burger (v, gfo)

DESSERTS

- Baked cheesecake (v)
- Mini Pavlovas with berries (v)
- Lamingtons (v)
- Fresh cut fruits (vg, gf, df, nf)
- Tea & coffee

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BUFFET MENUS

GLOBAL FUSION FEAST

\$65 PER PERSON

minimum 30 guests

SALADS

- Red pepper hummus, eggplant dip, pita crisp (v)
- Salad Niçoise
- Japanese seaweed salad, crispy rice noodles (v, gf, df, nf)

HOT

- Classic chicken fricassee (nf)
- Smoked chicken butter masala
- Chinese kung pao chicken
- Beef rendang
- Middle Eastern beef Moussaka (nf)
- Lamb or chicken biryani
- Chicken or fish Thai green curry, lemongrass, kafir lime leaf (df, nf)
- Stir fried pork belly, Asian vegetables, oyster sauce
- Harissa smeared lamb skewers
- Pan-seared salmon. Bearnaise sauce, crisp parsley (gf, nf)

SIDES

- Steamed Jasmine rice (vg, gf, df, nf)
- Roasted pumpkin, lemon & maple glaze (vg, gf, df, nf)
- Stir fried vegetables, garlic, soy and sesame (vg, gf, df, nf)
- Ratatouille (vg, gf, df, nf)
- Roasted potato and root vegetables (vg, nf)

DESSERTS

- Profiteroles (v)
- Mixed berry Pavlova (v)
- Portuguese custard tart (v)
- Umm Ali (Arabic baked bread and butter pudding) (v)
- Churros with chocolate and custard sauce
- Fresh cut fruits

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BUFFET MENUS

NOVOTEL LUX

\$125 PER PERSON

minimum 50 guests

WELCOME CANAPES

- Smoked Tasmanian salmon on blini, salmon roe, horseradish mascarpone
- Wild mushroom truffle arancini, roasted garlic aioli (v)

STEAMED, SMOKED & CURED

- Cured meats, local cheeses, house-made pickles, condiments, lavosh
- Scallops on the half-shell, lemon myrtle butter (gf, nf)
- Steamed pink prawns, native herb aioli

THE MAIN ACT

- Chicken prosciutto & mushroom ballotine, VSOP flamed mushroom sauce (gf, nf)
- Slow-roasted beef striploin, citrus, paprika, red wine jus (gf, nf)
- Braised lamb shoulder, rosemary & red wine (gf, df, nf)
- Pan-seared barramundi, saffron beurre blanc (gf, nf)
- Spinach & ricotta tortellini, noisette butter (v)
- Sticky BBQ pork ribs, Goulburn valley, rum BBQ sauce (gf, df, nf)
- Spanish seafood Paella; Spanish short-grain rice cooked with lobster meat, prawns, scallops, rockling and Portarlington mussels, chorizo, saffron and tomato (df, nf)

PAIRINGS

- Crab & avocado salad, flying fish roe, finger lime pearls, microgreens (gf, nf)
- Heirloom tomato & fresh cherry mozzarella, red onion, balsamic (v, nf)
- Creamy scalloped potato with truffles (v, nf)
- Seasonal greens, lemon myrtle butter (v, gf, nf)

SWEET ENDING

- Mini wattleseed pavlovas, berries (v)
- Portuguese custard tart (v)
- Chocolate streusel orange confit (v)
- Strawberry, rhubarb, coconut & sago bowl (v)
- Salted caramel profiteroles (v)
- Baked cheesecake (v)
- Mini eclairs (v)
- Seasonal fresh cut fruits (vg, df, gf, nf)

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LITTLE EXTRAS

PLATTERS

(EACH PLATTER CATERS FOR 5 GUESTS)

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

Dietary Guide: v - vegetarian, vo - vegetarian option, vg - vegan, df - dairy free, dfo - dairy free option, gf - gluten free, gfo - gluten free option, nf - nut free

Please note menus are subject to change

GRAZING TABLE

\$20 per person

(minimum 30 guests)

- Victorian cheeses: brie, blue, cheddar, goat cheeses
- Fresh grapes, quince paste, dried fruit, roasted nuts
- Bread rolls, crackers, crisp breads
- Assorted Italian-style salumi: prosciutto, mild & spicy salami, mortadella
- Roast beef & sweet smoked ham
- Marinated olives, assorted pickles, mustards



NOVOTEL GEELONG

10-14 Eastern Beach Road, Geelong VIC 3220
events@novotelgeelong.com.au
 T. 03 5273 5528

novotelgeelong.com.au





BEVERAGE PACKAGES

We're delighted to offer a range of carefully curated beverage packages designed to elevate your cocktail party or dinner on the waterfront. For those seeking greater flexibility, we can also provide beverages on consumption or arrange a cash bar to suit the style and flow of your event. Should you choose beverages on consumption, our extensive and thoughtfully selected beverage list is available upon request, ensuring you have the perfect options to complement your celebration at Novotel Geelong.

NOVOTEL

ONE HOUR	\$30 per person
TWO HOUR	\$42 per person
THREE HOUR	\$48 per person
FOUR HOUR	\$54 per person
FIVE HOUR	\$62 per person

WINES

- Legacy Shiraz
- Legacy Sav Blanc
- Legacy Rose
- Legacy Brut

BEERS

- Carlton Dry or Great Northern
- Corona
- Hahn Premium Light

OTHER

- Soft drinks
- Orange Juice
- Coffee
- Selection of Teas

LOVE LOCAL

ONE HOUR	\$42 per person
TWO HOUR	\$50 per person
THREE HOUR	\$56 per person
FOUR HOUR	\$62 per person
FIVE HOUR	\$74 per person

WINES

- 6ft6 Prosecco
- McGlashan's Chardonnay
- 6ft6 Pinot Gris
- McGlashan's Rosé
- McGlashan's Pinot Noir
- 6ft6 Shiraz

BEERS

- Novotel Super Crisp 3%
- Novotel Apple Cider
- Bells Beach Endless Summer Lager
- Corona
- Hahn Premium Light

OTHER

- Soft drinks
- Orange Juice
- Coffee
- Selection of Teas

COCKTAIL CARTS

2 HOUR HIRE	\$350
4 HOUR HIRE	\$500

Experience one of our signature cocktail feature carts to create a night to remember for your evening event

\$16 per glass
APEROL SPRITZ
BLUEBERRY SANGRIA
PATRÓN MARGARITA



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LOVELY IDEAS

FLOWERS

Our preferred florists are experts in creating stylish, contemporary arrangements that beautifully complement events at Novotel Geelong. To ensure your vision is brought to life, we recommend taking the time to meet with them directly to discuss your ideas, explore options, and design florals that perfectly enhance your celebration.

SMELLIES

237 Moorabool Street, Geelong Victoria 3220
 T: 61 3 5223 2910
 E: enquiries@smellies.com.au
 W: smellies.com.au

GEELONG FLOWER FARM

392/400 Bellarine Hwy, Moolap VIC 3224
 T: 61 3 5250 5205
 E: info@geelongflowerfarm.com.au
 W: geelongflowerfarm.com.au

STYLING

For a distinctive and polished event experience, consider incorporating tailored styling from our preferred professional partners. Optional enhancements include contemporary floral installations, branded lounge zones, greenery feature walls, and a variety of modern design elements to elevate your event environment.

Our styling specialists will work directly with your team to understand your objectives and deliver a cohesive, high impact look that aligns with your brand and event goals.

IGBY PRODUCTIONS

T: 1300 48 42 48
 E: enquiries@igby.net.au
 W: igbyproductions.com.au

ELDERBERRY EVENT HIRE

T: 03 5218 1150
 E: hello@elderberryevents.com.au
 W: elderberryevents.com.au

UNIQUE PARTY BOUTIQUE

T: 0413 327 089
 E: info@uniquepartyboutique.com.au
 W: uniquepartyboutique.com.au

AUDIO VISUAL EQUIPMENT

THE HOTEL OFFERS:

Data projector, motorised screen	\$275
Lectern	n/c
Lectern and microphone	\$250
3 piece stage (each piece is 1200 x 2400mm)	\$270
Flip chart	\$40
White board	\$35
iPod/MP3 player to play music through in-house speakers, available in all rooms, foyer and balcony	n/c

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

MAV

Chris Doolan
 Great Ocean Road
 P: 0413 432 030
 E: chrisd@mav.com.au
 W: www.mav.com.au

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BOOK A ROOM

Novotel Geelong offers 109 stylish guest rooms across eight room types, providing flexibility for every group and conferencing need. Each room features modern amenities, comfortable furnishings, complimentary Wi Fi, and a private balcony to make every stay relaxing and productive. With a strong focus on wellbeing, the hotel is proudly 100% non smoking. For group accommodation requirements, our Events Team will be pleased to tailor a package to support your conference or event at Novotel Geelong.

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



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