


NOVOTEL
HOTELS & RESORTS

Barossa Valley RESORT

CATERING & MENUS KIT





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* Catering & Menus Kit subject to change.
Valid until December 2022.

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Cocktail

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Cocktail

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V=Vegetarian G=Gluten Free DF=Dairy Free

We recommend the following quantities for pre dinner:

½ HOUR:

2 cold canapés
1 hot canapés

1 HOUR:

3 cold canapés
2 hot canapés

1½ HOURS:

4 cold canapés
4 hot canapés

Selection of Cold canapés

\$4.75 per piece

- Whipped goat's curd and beetroot cone (V)
- Smoked salmon with dill crème fraiche & pickled cucumber
- Port Lincoln King fish ceviche with lime and chilli (DF)
- Coffin Bay oyster natural with lemon (DF, G)
- Steak Tartare (DF)
- Spencer Gulf prawn cocktail with Marie Rose dressing (DF, G)

Selection of Hot canapés

\$5.75 per piece

- Confit tomato & onion tart (V)
- Porcini mushroom & brie arancini with truffled aioli (V)
- Moroccan lamb kofta with minted yoghurt (G)
- Ginger & lemongrass chicken skewer (DF, G)
- Grilled haloumi with basil & tomato (V)

Our canapé menu is designed to accompany a dinner service menu and not in place of a meal.



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Shared Platters

\$85.00 per platter

1 per 10 people pre dinner

- Antipasto platters with grilled marinated vegetables, selection of dips and grilled flat breads(V)
- Platter of South Australian cheeses and quince paste, dried fruit & lavosh (V)
- Selection of Saskia Beer charcuterie and pickles

Street Food Style

\$12.50 per person per selection

- Barossa fried chicken wings with tarragon aioli (G)
- Moroccan lamb kofta with minted yoghurt (G)
- Fish n Chips with tartar sauce
- Singapore Noodle Box (V)
- Nasi Goreng Box (V)
- Pulled pork sliders with kale and apple slaw
- Wagyu beef sliders with Barossa brie & Beerenberg tomato chutney
- Grilled haloumi, tomato & basil slider (V)
- Salt and pepper squid with sweet chilli dressing (G)

Chef recommends a minimum selection of 3 items for an evening networking style event served over 2 hours.



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Dinner

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Dinner

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SET MENUS

V=Vegetarian G=Gluten Free DF=Dairy Free

Menus are created using fresh, seasonal local produce. Make your own menu from the list of courses below. Any special dietary requirements can be catered for by arranging prior to the event.

Straight set menu

Pre select one dish per course from the menu items below

- 2 courses **\$65.00 per person**
- 3 courses **\$76.00 per person**

Alternate placement menu

Dishes are alternatively placed in front of guests

Pre select two entrée, two main and / or two dessert items from menu below

- 2 courses **\$66.00 per person**
- 3 courses **\$77.00 per person**

Entrées

- Farmhouse terrine with spiced date chutney and crispbread (DF)
- Smoked salmon terrine with pickled cucumber (G)
- Carpaccio of beef with truffled mayonnaise, rocket and parmesan (G, DF)
- Beetroot carpaccio with anchoiade dressing, local goats curd and crostini (G,V, DF)
- Alnda Farm tomato, thyme and burrata cheese salad(G,V)
- Antipasto plate, soppressa, cassalinga , marinated olives, vache curd, marinated capsicums
- Carraway roasted baby carrot with house made ricotta, pumpkin seeds and herb oil (G,V, DF)



Dinner

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SET MENUS

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Mains

- Hutton Vale Lamb Wellington, minted pea puree and tendril salad (G)
- Berkshire porchetta with braised fennel and confit garlic (G)
- Ballotine of free range chicken, sage and prosciutto stuffing with Alnda Farm greens
- Sirloin of Hereford beef with braised shallots, watercress and capers (G)
- Moroccan spiced fillet of Atlantic salmon with spiced pearl cous cous (DF)
- Prosciutto wrapped flat head, roasted tomato and capsicum ragout (G, DF)
- Duo of Hutton Vale lamb with garlic kale and lamb reduction (G, DF)
- Alnda Farm moussaka with Barossa Valley brie glaze (G, V)
- Seasonal vegetable risotto with baby herbs and herb oil (G, V)
- Traditional Beef Wellington with parsnip puree and jus*
- \$5.00 per person surcharge*

Dessert

- Spiced pear and ginger panna cotta (G)
- Raspberry and frangipane tart with Jersey Cream (V)
- Chocolate and hazelnut delice with vanilla gelato (V)
- Seasonal fruit pavlova with citron cream (G, V)
- Orange and almond sponge with orange syrup and mascarpone (G)
- Vanilla bean baked cheesecake blackberry compote (V)
- Barossa Valley brie with spiced apple chutney and Barossa Bark (V)



Dinner

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Menus are created using fresh, seasonal local produce. Any special dietary requirements can be catered for by arranging prior to the event.

DINNER BUFFET - Option 1

(MINIMUM OF 25 GUESTS)

\$60.00 PER PERSON

V=Vegetarian G=Gluten Free

- Selection of South Australian charcuterie
- Antipasto platter
- Freshly baked breads
- Selection of Accompaniments
- Selection of Seasonal Salads

Then... pre-select any **two** dishes from the following list...

- Tomato and herb braised chicken (G)
- Moroccan spiced Hutton Vale lamb with preserved lemon , mint and coriander salad (G)
- Alnda Farm moussaka with Barossa Valley brie glaze (G, V)
- Loin of pork with apple and fennel remoulade (G)
- Roasted sirloin of dry aged beef with watercress and horseradish (G)
- Baked Atlantic Salmon with lemongrass, ginger and bok choy (G)
- Confit duck with roasted apple and cabbage

Served with steamed seasonal vegetables, garlic and thyme roasted potatoes

- Selection of house made desserts
- Tea and Coffee

Upgrade your Buffet

- \$6 per person for additional hot dish



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DINNER BUFFET - Option 2

(MINIMUM OF 25 GUESTS)

\$68.00 PER PERSON

V=Vegetarian G=Gluten Free

- Selection of South Australian charcuterie
- Antipasto platter
- Freshly baked breads
- Selection of Accompaniments
- Selection of Seasonal Salads
- South Australian cheese selection with lavosh and chutneys

Then... pre-select any three dishes from the following list...

- Tomato and herb braised chicken (G)
- Moroccan spiced Hutton Vale lamb with preserved lemon , mint and coriander salad (G)
- Alnda Farm moussaka with Barossa Valley brie glaze (G, V)
- Loin of pork with apple and fennel remoulade (G)
- Roasted sirloin of dry aged beef with watercress and horseradish (G)
- Baked Atlantic Salmon with lemongrass, ginger and bok choy (G)
- Confit duck with roasted apple and cabbage

Served with steamed seasonal vegetables, garlic and thyme roasted potatoes

- Selection of house made desserts
- Tea and Coffee

Upgrade your Buffet

- \$6 per person for additional hot dish



Dinner

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BAROSSA BBQ BUFFET – Option 1

\$63.00 PER PERSON

(MINIMUM OF 25 GUESTS)

V=Vegetarian G=Gluten Free

- Lemon and thyme marinated chicken (G)
- Thornby pork sausages with slow cooked onions (G)
- Mustard crusted pork loin with pickled fennel
- Chipotle Spiced Buttered Corn (G, V)
- Barossa Potato Salad (G)
- Baked breads
- Chutneys and sauces
- Selection of salads
- Seasonal fruit platter

Please note: BBQ events can be held Poolside



Dinner

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BAROSSA BBQ BUFFET – Option 2

\$78.00 PER PERSON

(MINIMUM OF 25 GUESTS)

V=Vegetarian G=Gluten Free

- Marrakesh Spiced Chicken Thighs (G)
- Thornby Sausages with slow cooked onions (G)
- Dry aged steaks with watercress and horseradish (G)
- Loin of pork with pickled fennel (G)
- Chipotle Spiced Buttered Corn (G, V)
- Barossa Potato Salad (G)
- Chutneys and sauces
- Selection of salads
- Freshly baked breads
- Seasonal fruit platter
- Selection of South Australian cheese (G, V)

Please note: BBQ events can be held Poolside





Beverages

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Beverages

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BEVERAGE RANGES

Our beverage packages showcase some of the Barossa's finest wines.

Package includes Draught Beer (Hahn Super Dry / Heineken), soft drinks and juice.

Package Prices:

1 hour \$25
2 hour \$35
3 hour \$42
4 hour \$46
5 hour \$50

Jacobs Creek Range

Jacobs Creek Brut Sparkling
Jacobs Creek Chardonnay **OR**
Sauvignon Blanc
Jacobs Creek Shiraz / Cabernet

Package Prices:

1 hour \$26
2 hour \$36
3 hour \$45
4 hour \$50
5 hour \$55

Grant Burge Range

Grant Burge Semillon Sauvignon
Blanc
Grant Burge Rose
Grant Burge Shiraz **OR**
Grant Burge Cabernet Sauvignon

Package Prices:

1 hour \$30
2 hour \$38
3 hour \$50
4 hour \$55
5 hour \$60

Barossa Blends Range

Grant Burge 'Frizzante' Moscato
Round Two Wines
Semillon Sauvignon Blanc
Whistler's Shock Value SMG

Package Prices:

1 hour \$32
2 hour \$40
3 hour \$55
4 hour \$60
5 hour \$65

Barossa Variety Range

Soul Growers 'Elder Hall' Sparkling
Torzi Matthews 'Frost Dodger'
Riesling
Teusner 'Riebke' Shiraz **OR**
Saint & Scholar Pinot Noir

