

NOVOTEL

GEELONG

MEET STAY BY THE BAY



NOVOTEL

GEELONG



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NOVOTEL GEELONG

10-14 Eastern Beach Road, Geelong VIC 3220
events@novotelgeelong.com.au
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NOVOTEL

Welcome to Novotel Geelong

Novotel Geelong is the region's premier hotel and conference venue located in the heart of the waterfront with amazing views across the bay.



Key Information

- 109 accommodation rooms with balconies
- Twelve flexible function spaces
- One convenient function level with accessible access
- Function rooms with outdoor spaces overlooking the bay
- Pre-function and exhibition space
- Sustainable Meetings package
- Live cooking stations
- Local produce, wines and beers
- In-house audio visual equipment
- Complimentary Wi-Fi
- Dedicated Events & Banquets team
- InBalance fitness centre, indoor heated pool & steam room open 24 hours
- Nearby attractions and team building activities
- In-house audio visual equipments



TEMPO KITCHEN & BAR

Restaurant and outdoor alfresco dining available on-site and overlooking the waterfront.



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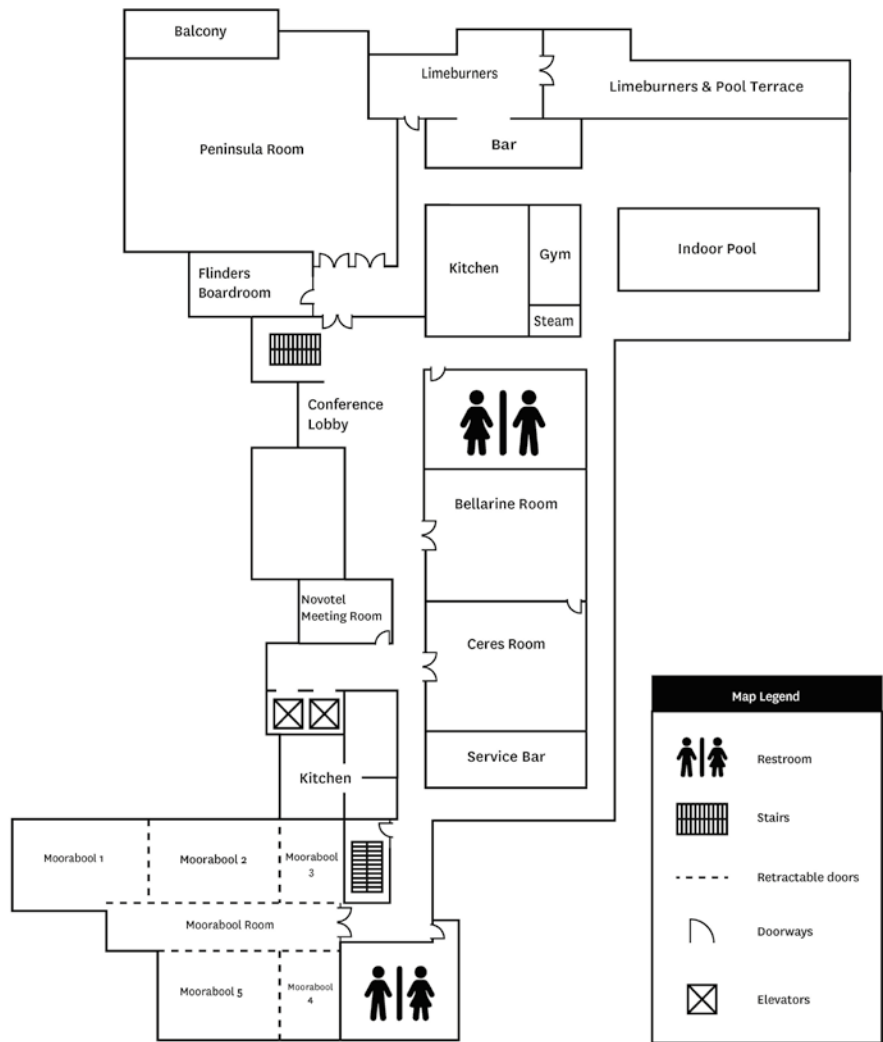
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FLOOR PLAN & CAPACITY CHART



FUNCTIONS

Novotel Geelong feature twelve flexible function spaces, some with balconies and views over the waterfront. Our banquets floor is equipped to meet all your needs.



CAPACITY OF THE MEETING ROOMS IN NUMBER OF GUESTS:

ROOM NAME	Dimensions	Area (m ²)	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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MEET STAY GEELONG & THE BELLARINE



LOCATION

- Stunning waterfront views
- Country towns from Moorabool Valley to the Bellarine

ACCESS

- One hour drive from Melbourne CBD and Airport and 20 minutes drive from Avalon Airport
- 10 minute walk from Geelong Train Station
- Ferry from Docklands and Queenscliff

LOCAL PRODUCE & WINERIES

Gourmet food that call Geelong and The Bellarine home includes all tastes from the paddock and sea, to the plate.

TEAM BUILDING ACTIVITIES

- Eastern Beach, Yoga, Sailing, Boat Charter,
- Balloon Flights, Helicopter, Golf, Narana Culture Centre
- You Yangs, Buckley Falls, Geelong Botanical Gardens, Geelong Cats Stadium



LIMBURNERS ROOM



BELLARINE / CERES ROOMS



FUNCTION ROOMS



FLINDERS ROOM



MOORABOOL ROOM 5

PENINSULA ROOM



NOVOTEL
SEELONG



SUSTAINABILITY CONFERENCE PACKAGE

Novotel Geelong is committed to sustainability practices, we know it is important and have created options to help minimise the impact on the environment

- Removal of notepads, request guests to provide digital devices
- Carbon offset
- Recycled tissue paper, hand towel
- Provide pencils
- Glass bottles of water
- Reduced food waste
- LED lighting and TVs
- Function rooms with balconies to allow fresh air to reduce cooling
- Water saving measures with towel, sheets & shower heads in accommodation rooms
- Removal of all single use plastics



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NOVOTEL X CALM MINDFULNESS & RELAXATION PROGRAM

At Novotel, we believe everyone should be able to TAKE A MOMENT TO UNWIND in our hotels. What's better than a moment for yourself to rest and relax with a meditation app

TAKE TIME TO REST & RELAX

In today's busy society with life lived at full speed, burnout is prevalent and people seek for more time for themselves. Meditation, mindfulness and relaxation have become important tools to deal with the increased stresses of today's world.

Novotel is partnering with Calm, 1 App for Sleep, Meditation and Relaxation to provide our guests a mindful experience that contributes positively to their wellbeing when staying at a Novotel.

Exclusive to Novotel, Meeting attendants get access to exclusive guided meditations available on a blog:

6 audio files are available:

1. Productivity
2. Kind Communication
3. Work Stress
4. Conflict Resolution
5. Mindful Listening
6. Kindness at Work

Rest & Relax Area is available.

Healthy Food & Beverage menus are available.



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CONFERENCE PACKAGES



CONFERENCE PACKAGE

FULL DAY FROM \$99 per person

HALF DAY FROM \$95 per person

(Includes either morning or afternoon tea)

CATERING

- Arrival tea and coffee
- Morning and afternoon tea served with coffee and a selection of teas
- Working style buffet lunch buffet

SETUP

- Room Hire*
- Notepads and pens
- Glass bottled water
- Mints
- Electronic signage

LITTLE EXTRAS

- Complimentary Wi-Fi
- Dedicated Events & Banquets Team
- Registration table

WATER BOTTLES

In line with our sustainability practices, upgrade to provide drink bottles to your delegates and a water machine is provided on the function floor
Novotel Geelong drink bottles \$15 per person
Brand your own bottle \$25 per person

AUDIO VISUAL

- One whiteboard and markers
- One flipchart with paper and markers
- Motorised screen

NOVOTEL X CALM

- Meditation and mindful audio sessions
- Relaxation room

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CONFERENCE PACKAGE

COFFEE & TEA BREAKS

\$4 per person, per break

\$15 per person, for half day service
(maximum of 4 hours)

\$20 per person, for full day service
(maximum of 8 hours)

Coffee Cart

Add barista coffee cart for \$500 per day
Get the coffee cart branded in your company logo
for an addition \$300

MORNING AND AFTERNOON TEA

\$10 per person, per break - choose one item
ADD \$5 per additional item

Each break served with coffee and a selection of teas

For Day Conference Packages – choose two items per break to be served half half or one item to be served to all.

**all prices inclusive of GST*

SAVOURY

- Ham and cheddar cheese croissants
- Fresh-baked sausage rolls, tomato, and BBQ sauces (df)
- Pumpkin and sage arancini, Napoli sauce (gf, v, df)
- Assorted steamed Asian dumplings, sesame-soy dip (df)
- Beetroot hummus + tzatziki, warm pita bread (v)
- Assorted mini quiches
- Quesadillas with guacamole and pico de gallo salsa
- Sweet potato and cashew empanadas, chimichurri (v)
- Roast capsicum and black olive dip, vegetable crudites (gf, v, df)
- Crispy vegetable spring rolls, sweet chilli dip (v)

SWEET

- Hot jam doughnuts or assorted sweet doughnuts
- Buttermilk scones, lemon curd, strawberry jam, whipped cream
- Petite blueberry and chocolate muffins
- Matcha green tea tiramisu
- Homemade banana bread, lemon crème fraiche (gf)
- Chocolate and raspberry lamingtons (df)
- Assorted mini-Danish pastries
- Dark chocolate chip cookies
- Victorian cheese platter, quince paste, dried fruit and nuts, crispbreads
- Warm apple crumble slice, whipped cream
- Anzac biscuits

HEALTHY

- Whole seasonal fruit bowls (gf, v, df)
- Seasonal fruit and berry plate (gf, v, df)
- Fruit salad cups, passionfruit, ginger syrup (v, df)
- Coconut chia seed pudding, passionfruit coulis, fresh pineapple (gf, v, df)
- Coconut chia seed pudding, mixed berry compote, toasted coconut (gf, v, df)
- Organic Greek yoghurt pots, coulis, seasonal fruit
- BAM! Smoothies – berry, almond, mango
- Fresh green and red juice “immunity shots” (gf, v, df)
- Bircher muesli pots, green apple, organic honey

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CONFERENCE PACKAGE

WORKING LUNCH

\$49 per person

(included in Day Conference Package) minimum 10 guests

*Substitutions/ modifications are available to accommodate most common dietary requirements

SALADS

Please select 2 salads

- Cos, rocket, and endive salad, roasted pear, walnut, blue cheese, balsamic drizzle (v)
- Red potato salad, grain mustard mayo, pickles, chives (gf, v)
- Grilled broccolini and baby spinach salad, green goddess dressing, pepitas (gf, v, df)
- Soba noodle salad, scallion, baby radish, cucumber, Asian-style dressing (df)
- Greek salad, cos lettuce, tomato, cucumbers, black olives, feta, lemon-dill (gf, v)
- Grilled corn, roasted capsicum, and quinoa salad, cumin dressing (v, df)
- Crisp mesclun greens, cherry tomato, cucumber, French dressing (v, df)
- Couscous tabouleh, kale, parsley, mint, preserved lemon, cumin (v)
- TEMPO Caesar salad
- Vietnamese-style chicken salad, julienned vegetables, crisp shallot, nuoc cham (gf, v)
- Iceberg lettuce and curly endive salad with grapes, buttermilk ranch dressing (v)
- Mediterranean pasta and chickpea salad (v)
- Garden salad, baby radish, tomato, honey-mustard dressing (gf, v, df)
- Fattoush salad with crisp pita, lemon-parsley olive oil (v)

SANDWICH

Please select 2 sandwiches

- Chicken salad tea sandwich with lettuce and avocado
- Greek-style falafel wraps with hummus, garlic-yoghurt sauce (v)
- Smoked salmon from Bellarine Peninsula, in baguette, dill cream cheese, alfalfa sprouts
- Pesto focaccia with prosciutto, fresh mozzarella, tomatoes, and basil
- BLT-A sandwiches (bacon, lettuce, Trucker Berry harvested tomato and avocado)
- Crushed curried egg salad with lettuce on multigrain bread
- Roast beef baguette, horseradish mayonnaise, rocket
- Tuna salad wraps, lemon aioli, lettuce, sprouts, avocado
- Mini cheeseburger sliders, tangy burger sauce
- Balsamic-grilled mushrooms, mesclun, quinoa, and feta cheese on focaccia (v)
- Cajun chicken, dried apricot, rocket, mayo, brie cheese baguette
- Cucumber and dill L'Artisan cream cheese finger sandwiches (v)
- Sweet ham, tomato chutney, mesclun, Swiss cheese wraps
- Pesto focaccia with grilled vegetables, brie, sundried tomatoes (v)

HOT SELECTION

Please select 1 hot item

- Beef stroganoff with paprika and sour cream; buttered penne pasta (v)
- Thai green chicken curry, green beans, baby eggplant, coriander; steamed jasmine rice, toasted coconut (gf, v, df)
- Tortellini with pesto cream or Bolognese sauce, shaved parmesan cheese; Green peas with brown butter and mint (v)
- Spanish paella with chicken and chorizo (gf, df)
- Crispy battered fish bites, tartare sauce, lemon; hot chips (v)
- Red wine braised lamb stew with vegetables; creamy mashed potatoes (gf, df)
- Indonesian-style chicken satay skewers, spice peanut sauce (gf, df); steamed saffron-coconut rice (gf, df)
- Salt and pepper calamari, aioli, lemon; potato wedges

SERVED WITH

Chef selection of desserts, soft drinks, juices, tea & coffee

all prices inclusive of GST

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DAILY CONFERENCE SET MENUS

DAILY BREAKS SET MENUS

*Substitutions/ modifications are available to accommodate most common dietary requirements

MONDAY

AM Break

BAM! Smoothies – berry, almond, mango (v)
Ham and cheddar cheese croissants

PM Break

Beetroot hummus + tzatziki, warm pita bread (v)
Hot jam doughnuts or assorted sweet doughnuts

TUESDAY

AM Break

Organic Greek yoghurt pots, coulis, seasonal fruit (gf, v, df)
Fresh-baked sausage rolls, tomato, and BBQ sauces (df)

PM Break

Buttermilk scones, lemon curd, strawberry jam, whipped cream (v)
Whole seasonal fruit bowls

WEDNESDAY

AM Break

Coconut chia seed pudding, passionfruit coulis, fresh pineapple (gf, v, df)
Petite blueberry and chocolate muffins

PM Break

Assorted steamed Asian dumplings, sesame-soy dip (df)
Matcha green tea tiramisu

THURSDAY

AM Break

Fresh green and red juice "immunity shots" (gf, v, df)
Homemade banana bread, lemon crème fraiche (df)

PM Break

Assorted mini quiches
Chocolate and raspberry lamingtons (df)

FRIDAY

AM Break

Birchermuesli pots, green apple, organic honey
Assorted mini-Danish pastries

PM Break

Dark chocolate chip cookies
Victorian cheese platter, quince paste, dried fruit and nuts, crispbreads

SATURDAY

AM Break

Fruit salad cups, passionfruit, ginger syrup (v, df)
Savoury croquettes, balsamic aioli

PM Break

Warm apple crumble slice, whipped cream
Quesadillas with guacamole and pico de gallo salsa

SUNDAY

AM Break

Coconut chia seed pudding, mixed berry compote, toasted coconut (gf, v, df)
Sweet potato and cashew empanadas, chimichurri (v)

PM Break

Roast capsicum and black olive dip, vegetable crudites (gf, v, df)
Anzac biscuits

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DAILY CONFERENCE SET MENUS

WORKING LUNCH SET MENUS

*Substitutions/ modifications are available to accommodate most common dietary requirements

MONDAY

Salad

- Cos, rocket, and endive salad, roasted pear, walnut, blue cheese, balsamic drizzle (v)
- Red potato salad, grain mustard mayo, pickles, chives (gf, v)

Sandwiches

- Chicken salad tea sandwich with lettuce and avocado
- Greek-style falafel wraps with hummus, garlic-yoghurt sauce (v)

Hot selection

- Beef stroganoff with paprika and sour cream
- Buttered penne pasta

Dessert

- Chef's daily dessert
- Seasonal fruit and berries plate (gf, v, df)

TUESDAY

Salad

- Grilled broccolini and baby spinach salad, green goddess dressing, pepitas (gf, v, df)
- Soba noodle salad, scallion, baby radish, cucumber, Asian-style dressing (v, df)

Sandwich

- Smoked salmon baguette, dill cream cheese, alfalfa sprouts
- Pesto focaccia with prosciutto, fresh mozzarella, tomatoes, and basil

Hot selection

- Thai green chicken curry, green beans, baby eggplant, coriander (gf, df)
- Steamed jasmine rice, toasted coconut (gf, v, df)

Dessert

- Chef's daily dessert
- Seasonal fruit and berries plate (gf, v, df)

WEDNESDAY

Salad

- Greek salad, cos lettuce, tomato, cucumbers, black olives, feta, lemon-dill (gf, v)
- Grilled corn, roasted capsicum, and quinoa salad, cumin dressing

Sandwich

- BLT-A sandwiches (bacon, lettuce, tomato and avocado)
- Crushed curried egg salad with lettuce on multigrain bread

Hot selection

- Tortellini with pesto cream or Bolognese sauce, shaved parmesan cheese
- Green peas with brown butter and mint

Dessert

- Chef's daily dessert
- Seasonal fruit and berries plate (gf, v, df)

THURSDAY

Salad

- Crisp mesclun greens, cherry tomato, cucumber, French dressing (gf, v, df)
- Couscous tabouleh, kale, parsley, mint, preserved lemon, cumin (v)

Sandwich

- Roast beef baguette, horseradish mayonnaise, rocket
- Tuna salad wraps, lemon aioli, lettuce, sprouts, avocado

Hot selection

- Spanish paella with chicken and chorizo (df)

Dessert

- Chef's daily dessert
- Seasonal fruit and berries plate (gf, v, df)

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DAILY CONFERENCE SET MENUS

WORKING LUNCH SET MENUS

FRIDAY

Salad

- TEMPO Caesar salad
- Vietnamese-style chicken salad, julienned vegetables, crisp shallot, nuoc cham (gf, df)

Sandwich

- Mini cheeseburger sliders, tangy burger sauce
- Balsamic-grilled mushrooms, mesclun, quinoa, and feta cheese on focaccia

Hot selection

- Crispy battered fish bites, tartare sauce, lemon
- Hot chips (v)

Dessert

- Chef's daily dessert
- Seasonal fruit and berries plate (gf, v, df)

SATURDAY

Salad

- Iceberg lettuce and curly endive salad with grapes, buttermilk ranch dressing (v)
- Mediterranean pasta and chickpea salad (v)

Sandwich

- Cajun chicken, dried apricot, rocket, mayo, brie cheese baguette
- Cucumber and dill cream cheese finger sandwiches (v)

Hot selection

- Red wine braised lamb stew with vegetables
- Creamy mashed potatoes

Dessert

- Chef's daily dessert
- Seasonal fruit and berries plate (gf, v, df)

SUNDAY

Salad

- Garden salad, baby radish, tomato, honey-mustard dressing (v, df)
- Fattoush salad with crisp pita, lemon-parsley olive oil (v)

Sandwich

- Sweet ham, tomato chutney, mesclun, Swiss cheese wraps
- Pesto focaccia with grilled vegetables, brie, sundried tomatoes

Hot selection

- Indonesian-style chicken satay skewers, spice peanut sauce (gf, df)
- Steamed saffron-coconut rice (gf, v, df)

Dessert

- Chef's daily dessert
- Seasonal fruit and berries plate (gf, v, df)

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MENU OPTIONS



BREAKFAST

CONTINENTAL BREAKFAST

\$25 per person - minimum 5 guests

- Fresh orange or pineapple juice (gf, v, df)
- Sliced seasonal fruit and berries platter (gf, v, df)
- Granola and yoghurt parfaits (v)
- Coconut and chia puddings with tropical fruit (gf, v, df)
- 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
- 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, for the table to share
- Eggs Benedict or Florentine, soft poached eggs over toasted English muffin with double smoked bacon or sauteed spinach, hollandaise sauce, herb roasted mushrooms and tomato
- Novotel Geelong 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 with poached eggs, crumbled feta, dukkah, pomegranate syrup, micro herbs
- Roasted vegetable frittata with marinated feta cheese, pesto drizzle, micro sprouts

SERVED WITH

- Seasonal fruit and yoghurt parfaits
- 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 (gf, v, df)
- Sliced seasonal fruit and berries platter (gf, v, df)
- Granola and yoghurt parfaits (v)
- Coconut and chia puddings with tropical fruit (gf, v, df)
- 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
- Grilled bacon and chipolata sausages (df)
- Slow-roasted tomatoes and sauteed spinach (gf, v, df)
- Classic baked beans (v)
- Hash browns (v, df)
- Freshly brewed coffee and tea

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

BREAKFAST ENHANCEMENTS

- "Popcake" Make-your-own Pancakes Station, with nuts, chocolate chips, candy sprinkles and assorted syrup **\$10 per guest** (minimum 20)
- Sliced seasonal fruit and berries platter **\$25 per platter** (for 5 guests)
- Selection of Novotel Geelong breakfast pastries and breads with preserved jams and cultured butter **\$25 per platter** (for 5 guests)
- Tasmanian smoked salmon platter with red onion, capers, cream cheese, and lemon **\$30 per platter** (for 5 guests)

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SPECIAL AFTERNOON TEA

COME AND ENJOY A SPECIAL AFTERNOON TEA

\$60 per person

\$70 per person

(includes a glass of sparkling wine)

Platter per table
minimum 25 people

Served with coffee and a selection of teas

COLD SAVOURIES

- Smoked salmon sourced from Bellarine Peninsula, blini, lemon-dill crème fraiche
- Smoked ratatouille in Lebanese cucumber cups, chives (gf, vg, df)
- Mini brioche buns with coronation chicken salad, truffle mayonnaise
- Roast beef and Swiss cheese on rye open sandwich

HOT SAVOURIES

- Classic mini vegetable quiche (gf)
- Traditional baked sausage rolls, Lonsdale tomato chutney (df)

SWEETS

- Fresh baked scones with jam, whipped cream, and cultured Ocean grove Lard Ass butter
- Assorted petit fours and French macarons

(Gluten free dessert available on request)

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CANAPÉS

HALF HOUR

\$20 per person

Chef's selection of 4 menu items

ONE HOUR

\$40 per person

Choice of 8 menu items

- 2 cold canapés | 2 hot canapés
- 1 substantial

ONE AND HALF HOUR

\$48 per person

Choice of 10 menu items

- 3 cold canapés | 3 hot canapés
- 1 substantial

TWO HOURS

\$56 per person

Choice of 12 menu items

- 4 cold canapés | 4 hot canapés
- 1 substantial

DESSERT CANAPÉS

\$15 per person

Choice of 3 menu items passed for 1 hour

ADDITIONAL ITEMS

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

**all prices inclusive of GST*

COLD CANAPÉS

- Compressed rock melon wrapped in prosciutto, micro herbs, Mt. Moriac olive oil (gf, df)
- Assorted maki sushi rolls, pickled ginger, wasabi-soy dip (gf)
- Smoked ocean trout sourced locally from Bellarine smoke house, salmon roe, chive crème fraiche over blinis
- Peking duck pancakes, cucumber, scallion, mizuna, sweet plum sauce (df)
- "Carpaccio tonnato", seared rare Victorian beef, tuna aioli, capers over crostini
- Mini brioche buns with coronation chicken salad, truffle mayonnaise
- Smoked ratatouille in Lebanese cucumber cups, chives (gf, vg, df)
- Hawaiian-style marinated yellowfin tuna poke, locally sourced from Bellarine coast, with avocado mousse on spoon (gf, df)
- Trucker berry hill harvested cherry tomato tartlets, whipped chevre, sweet basil, balsamic syrup
- Assorted Vietnamese rice paper rolls, fresh herbs, hoisin dip (gf, df)

HOT CANAPÉS

- Pumpkin and sage arancini, roasted garlic aioli, fried sage (gf, df)
- Traditional baked sausage rolls, sweet tomato chutney (df)
- Crisp vegetable spring rolls, coriander-sweet chilli sauce (v)
- Chorizo and cheese mini quiche, Romesco sauce
- Greek falafel bites, classic cucumber-dill tzatziki dip (gf, vg, df)
- Coconut-crumbed prawns, mango chutney
- Assorted steamed dumplings, toasted sesame and soy dipping sauce
- Japanese-style karaage chicken, furikake mayonnaise, scallion
- Sweet potato and cashew empanadas, chimichurri sauce (v)
- Mac n' cheese croquettes, smoky chipotle mayo

SUBSTANTIAL CANAPÉS

- Indonesian chicken satay with peanut sauce, pickles, prawn cracker (gf, df)
- Wild mushroom gnocchi, wilted spinach, pesto cream (v)
- Italian-style Victorian veal meatballs braised in tomato sugo (gf, df)
- Char siu pulled pork in steamed bao buns with Asian slaw
- Braised lamb shoulder, garlic mash, gravy, Yorkshire pudding
- Mini Angus beef slider, tomato relish, Swiss cheese, parmesan chips
- Five-spice calamari and potato chip cones, coriander mayo, lemon
- Wok-fried Hokkien noodles with chicken and vegetables in bamboo boats

SWEET CANAPÉS

- Assorted mini profiteroles
- Seasonal fruit skewers, lemon curd dip (gf)
- Coconut, mango, and passionfruit panna cotta verrine
- Classic caramel slice bites, toasted almond
- Mini raspberry and chocolate lamingtons (df)
- Moorabool valley chocolate mousse cups, locally sourced sour cherries in amaretto (gf)
- Rocky road brownie bites
- French macarons

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THEMED STATIONS

ENJOY OUR LIVE CHEF

ACTION STATIONS

minimum 30 guests (one-hour duration)

Stations can be added to catering options

PORTARLINGTON MUSSEL STATION

\$30 per person

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

PARWON CARVING STATION

\$35 per person

Please select one option

- Slow-roasted beef brisket, Dijon mustard, horseradish cream, shallot-red wine jus, Yorkshire pudding
- Moroccan-spiced roast lamb leg, hummus, cucumber-dill tzatziki, soft pita bread
- Traditional baked bone-in ham, spiced pineapple and sugar glaze, whole grain 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 served in the traditional large pan.

Please select one option

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

ASIAN FUSION

\$35 per person

- Vietnamese-style rice noodle salad
- Assorted maki 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 chili dip

VICTORIAN GRAZING TABLE

\$40 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

\$30 per person

- Selection of mini cakes, slices, petite fours
- Dessert corner; Knicker bocker glories, sundaes, deconstructed trifle

FRESH PACIFIC OYSTER BAR

\$10 per person

- Natural Pacific oysters presented over ice with lemon, mignonette and cocktail sauces,
- Tabasco and Worcestershire sauce
- Fresh oyster and bloody mary shooters

GREAT OCEAN ROAD GELATO SUNDAE STATION

\$30 per person

- Gelato Gelato vanilla, strawberry, and chocolate ice creams, scooped to order
- Sauces: salted caramel, chocolate sauce, mixed berry compote, 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 MENU

(two items per course, pre-selected and served alternately to guests)

minimum 20 guests

2 COURSE MENU \$65 per person

3 COURSE MENU \$80 per person

CHOICE MENU

(guests to choose from two dishes per course)

minimum 20 guests

2 COURSE MENU \$115 per person

3 COURSE MENU \$130 per person

Coffee & a selection of teas included

(gf) gluten free, (v) vegetarian, vegan

STARTERS

Assorted dinner rolls

ENTRÉE

(choose two dishes or select 3 served as sharing platters)

RED MEAT

- Ham hock and potato croquette; pea and mint puree, mascarpone
- Asian stock braised pork belly, Nam Jim; green mango salad (gf)
- Chermoula rubbed lamb; harissa and baby leeks (gf)
- Seared beef carpaccio; chimichurri and potato hash

POULTRY

- Confit duck rillettes; beetroot puree, sourdough
- Lemon and herb chicken tenderloins; mint yoghurt, herb salad (gf)
- Roast quail; watermelon, pomegranate (gf)
- Crispy chicken; peri-peri mayonnaise, herbs (gf)

SEAFOOD

- Harvey Bay scallops; cauliflower puree, truffle oil (gf)
- Tasmanian smoked salmon; baby beetroot, crème fraiche, endive (gf)
- Oysters natural shallot and red wine vinaigrette (gf)
- Five spiced calamari; curried mayonnaise, pineapple salsa

VEGETARIAN

- Vietnamese noodle salad; marinated tofu, Nuoc cham, spring onions, crispy shallots (gf)
- Arancini; tomato and cheese, sugo
- Celeriac and apple soup; micro herbs (gf)
- Ricotta and pumpkin tortellini; burnt butter, pecorino

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PLATED LUNCH AND DINNER

MAIN

(choose two dishes)

RED MEAT

- Char-grilled porterhouse; potato gratin, green beans, jus (gf)
- Eye fillet – additional \$5 per person
- Apple cider marinated pork cutlet; potato mash, cabbage slaw (gf)
- 12-hour braised beef cheeks; garlic mash, seasonal vegetable, jus (gf)
- Three-point lamb rack; creamy polenta, broccolini, mint jus

POULTRY

- Grilled free-range chicken breast; roast garlic potatoes, green beans, mushroom sauce
- Tarragon rubbed chicken breast; carrot and ginger veloute, seasonal vegetables (gf)
- Roast turkey roulade; pumpkin cream, broccolini, cranberry sauce (gf)
- Confit duck leg; sauerkraut, apple mash, orange jus (gf)

SEAFOOD

- Crispy skin barramundi; Asian greens, coriander coconut broth (gf)
- Roast salmon; chive mash, sumac roasted cauliflower, béarnaise (gf)
- Herb crusted rockling; greens, pimento emulsion (gf)
- Seafood Thai curry; green pea pilaf, coriander (gf)

VEGETARIAN

- Panfried gnocchi; wild mushrooms, spinach, percerino, cream base
- Coconut, corrainder, roast vegetable, tofu broth; steamed rice (vegan)
- Tomato risotto verdure; sugo, mediterranean vegetables, whilted spinach (gf, v, vegan)

DESSERT

(choose two dishes)

- Chocolate and raspberry Semi-Freddo; almond soil, double cream
- New york cheesecake, berry coulis
- Sticky date pudding; caramel sauce, vanilla ice cream
- Vanilla bean panna cotta; berry coulis, fresh berries (gf)
- Dark chocolate mud cake; caramel sauce, clotted cream
- Trio of Victorian cheese plate; quince paste, lavosh

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BUTCHERS BUFFET

BUTCHERS BUFFET

\$80 PER PERSON

minimum 30 guests

SALAD BAR

- Make your own salad; lettuce, garden vegetables, dressings (gf, v)
- Potato, bacon, mustard salad (gf)
- Roast pear, rocket, walnut salad (gf, v)

ANTIPASTO STATION

- Selection of cold meats, cheeses, smoked salmon, grilled vegetables

BREADS AND CONDIMENTS

- Assorted breads
- BBQ sauce, tomato sauce, Dijon mustard

MEATS, SEAFOOD AND VEGETABLES

- Mexican chargrilled chicken (gf)
- Pork and fennel sausages (gf)
- Minute porterhouse steaks (gf)
- Chargrilled prawn and pineapple skewers (gf)
- Harissa lamb skewers (gf)
- Chargrilled salmon (gf)
- Panache of seasonal vegetables, garlic butter (gf, v)
- Charred corn (gf, v)
- Wedges (v)
- Vegetable burger (v)

DESSERTS

- Sweet platter; mini cheesecakes, mini chocolate cake, mini pavlova
- Seasonal sliced fruit platter (gf)
- Coffee and a selection of teas

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SEAFOOD BUFFET

SEAFOOD BUFFET

\$130 PER PERSON

minimum 50 guests

SALAD BAR

- Make your own salad; lettuce, garden vegetables, dressings
- Curly endive, mandarin segments, lime and orange dressing
- Roasted beetroot, feta, salad

ANTIPASTO STATION

- Selection of cold meats, cheeses, smoked salmon, grilled vegetables

BREADS AND CONDIMENTS

- Assorted breads
- BBQ sauce, tomato sauce, Dijon mustard

COLD

- Oysters natural (gf)
- Marinated mussels; tomato, prosciutto
- Blue swimmer crab (gf)
- Smoked salmon; crispy capers (gf)

HOT

- Harvey bay scallops; cauliflower two ways (gf)
- Pan fried barramundi; sauce vierge (gf)
- Seafood bouillabaisse
- Salt and pepper calamari (gf)
- Harissa chicken thigh fillets (gf)
- Beef bourguignon; confit shallots, carrots (gf)
- Ricotta cheese tortellini; sugo (v)

SIDES

- Roast kipfler potatoes; rosemary salt (gf)
- Seasonal vegetables; garlic, herb butter (gf, v)
- Colcannon mash (gf)

DESSERT

- Sweet platter; mini cheesecakes, mini chocolate cake, mini pavlova
- Seasonal sliced fruit platter (gf)
- Coffee and a selection of teas

(gf) gluten free, (v) vegetarian, vegan

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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 (gf) **\$25 per platter**
- Dessert platter (mini cakes, tarts, slices) **\$35 per platter**

SIDES

(EACH SIDE CATERS FOR 5 GUESTS)

- Seasonal garden salad (v) **\$12 per bowl**
- Green beans, red wine shallot vinaigrette (v) **\$12 per bowl**
- Mixed seasonal vegetables (v) **\$12 per bowl**
- Mash potatoes (v) **\$12 per bowl**
- Hot chips (v) **\$12 per bowl**

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BEVERAGE PACKAGES

We are pleased to offer you a choice of beverage packages for your cocktail party or dinner. Alternatively we can provide beverages on consumption or a cash bar depending on your preference. For Beverages charged on consumption, an extensive beverage list is available on request.

NOVOTEL PACKAGE

ONE HOUR	\$28 per person
TWO HOUR	\$40 per person
THREE HOUR	\$46 per person
FOUR HOUR	\$52 per person
FIVE HOUR	\$60 per person

WINES

- Legacy Cabernet Merlot
- 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

LOCAL PACKAGE

ONE HOUR	\$39 per person
TWO HOUR	\$48 per person
THREE HOUR	\$54 per person
FOUR HOUR	\$60 per person
FIVE HOUR	\$72 per person

WINES

- Oakdene Shiraz
- 6ft6 Pinot Noir
- Oakdene Sauvignon Blanc
- 6ft6 Pinot Gris
- Oakdene Brut
- 6ft6 Prosecco

BEERS

- Bells Beach Endless Summer Lager
- Corona
- Flying Brick Cider
- Hahn Premium Light

OTHER

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

SPECIALITY BEVERAGE CARTS

FROM \$25 PER PERSON

Experience one of our speciality beverage carts to create a night to remember for your dinner or cocktail party

APEROL SPRITZ GREY GOOSE EXPRESSO MARTINI



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LOVELY IDEAS

FLOWERS

Our preferred florist, Smellies is able to provide stylish arrangements. It is recommended that you take the time to meet with them directly to discuss and share your ideas.

SMELLIES

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

THEMING / STYLING

Why not consider giving your event that point of difference with styling from our preferred partners. Optional extras include floral arches, chill out corners, flower green walls and much more. A design specialist will work with you to create your dream event.

IGBY PRODUCTIONS

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

LEAFY DESIGN CO

T: 0488 44 66 48
E: leafydesignco@gmail.com
W: leafydesignco.com

AUDIO VISUAL EQUIPMENT

THE HOTEL OFFERS:

Data projector and motorised screen	\$275
Lectern	n/c
Lectern and microphone	\$250
3 piece stage	\$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

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

BALLOON GARLANDS

Platters and Plates
E: hello@plattersandplates.com.au
Instagram: @plattersandplates_

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BOOK A ROOM

Novotel Geelong offers a choice of 109 refurbished guest rooms with eight different room types. Enjoy modern amenities and comfortable furnishings with all rooms featuring a balcony and complimentary Wi-Fi. With a focus on wellbeing. The hotel is 100% non-smoking. Please enquire with our Events Team about the group accommodation packages we can offer your event.

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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