

FUNCTION KIT



EVERYTHING YOU NEED ALL IN THE ONE VENUE



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Canapes

NO VO TEL

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

- · Refurbished 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 high speed Wi-Fi
- Dedicated Events & Banquets teamInBalance 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. .







FUNCTION ROOMS





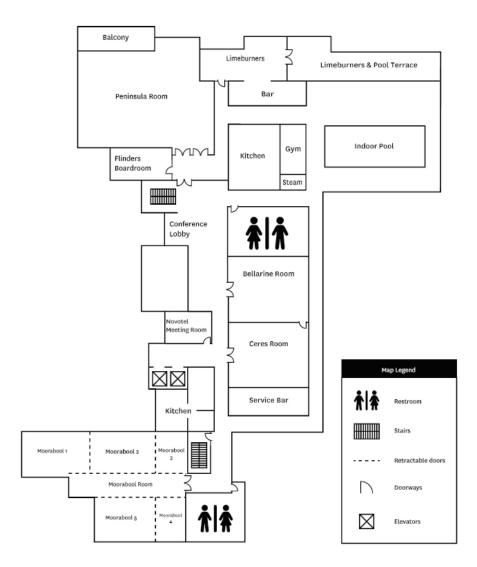


FLOOR PLAN & **CAPACITY CHART**



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 (m2)	Height	Theatre	Class	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	230	66	23	108	136	112		250	23
Moorabool 1	7.4m x 5m	37	2.5	60	18	17	28	36	-	12	40	4
Moorabool 2	7.4m x 5m	37	2.5	60	18	17	28	36	-	12	50	9
Moorabool 3	4.1m x 5m	20.5	2.5	25	6	12	24	36	-	10	-	5
Moorabool 4	7.4m x 5m	37	2.5	60	18	10	24	30	-	20	50	8
Moorabool 5	4.1m x 5m	20.5	2.5	50	-	6	8	10	-	6	50	8
Moorabool 1-2	14.8m x 5m	74	2.5	88	-	-	56	64	-	-	90	13
Moorabool 2-4	14.8m x 5m	74	2.5	120	-	-	48	72	-	-	90	17
Moorabool 4-5	11.5m x 5m	57.5	2.5	110	-	-	56	64	-	-	100	16
Novotel Meeting Room			2.7	10		4	8	10	-	6	-	
Tempo Kitchen & Bar	23m x 15m	325	2.7						100		300	







DAY CONFERENCE PACKAGE

FULL DAY FROM \$99 per person

HALF DAY FROM \$95 per person

(Includes either morning of afternoon tea)

Prices include GST

*All package prices are based on a minimum spend per day. Should final numbers fall below the minimum spend supplied in your tailored proposal, a daily room hire fee will be incurred. Data projector and additional audio visual equipment is available. Please request a proposal from our Events Team.

CATERING

- · Arrival tea and coffee
- · Morning and afternoon tea served with coffee and a selection of teas
- · Working style lunch buffet served either in the restaurant or pre-function area

SETUP

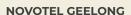
- · Room Hire*
- · Notepads and pens
- · Iced water
- · Mints
- · Electronic signage

LITTLE EXTRAS

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

AUDIO VISUAL

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







DAY 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)

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.

SWEET

- · Banana bread; whipped butter (v)
- · Scones; jam, cream (v)
- · Assorted sweet donuts or hot jam donuts (v)
- · Sweet muffin (v)
- · Chocolate chip cookies (v)

SAVOURY

- · Ham and cheese croissants
- · Cheese and tomato croissants (v)
- · Savoury sausage rolls (vegan available on request)
- · Assorted savoury donuts; tomato relish (vegetarian option available on request)
- · Assorted quiches (vegetarian option available on request)
- · Platter of dips, cheese, crackers, vegetable sticks (v)

HEALTHY

- · Cocoa chia seed pudding, fresh berries (gf, v, vegan)
- · Organic Greek vanilla yoghurt, berry coulis (gf, v)
- · Fresh berry, almond smoothie shots (v)
- \cdot Coconut and ginger tea bircher muesli cups (v)
- · Whole fruit bowls (gf, v, vegan)
- · Seasonal sliced fruit (gf, v, vegan)

*all prices inclusive of GST



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DAY CONFERENCE PACKAGE

WORKING LUNCH

\$49 per person

(included in Day Conference Package) minimum 10 guests

Served in the restaurant or pre-function area

BAKERY

Sandwich, wrap, baguette (Please choose two):

- · Bagel; salmon, cream cheese, alfalfa
- · Baguette; roast beef, tomato relish, remoulade, rocket
- · Finger sandwich; chicken, mayonnaise, avocado
- · Finger sandwich; curried egg and lettuce (v)
- · Wrap; harissa, cheddar cheese, roast vegetables (v)
- · Wrap; pumpkin, quinoa, feta, spinach, mayonnaise (v)
- · Wrap; ham, tomato relish, cheddar cheese, garden leaves

SALADS

Please choose two salads:

(Extra salad \$2.50 per person, per salad)

- · Quinoa, poached chicken, roast vegetables, French dressing (gf)
- · Asian slaw; spring onions, crispy shallots, Nuoc cham (v)
- \cdot Roasted pumpkin, feta, spinach, pine nuts (gf, v)
- · Curly endive, radicchio, mandarin segments, lime, honey dressing (gf, v)
- · Garden salad (gf, v)
- · Greek salad (gf, v)
- · Creamy potato, seeded mustard, bacon bits (gf)

HOT DISHES

Please choose one:

(Extra dish \$5 per person, per dish)

- · Beef bourguignon; garlic mash (gf)
- · Paella; chicken, chorizo, vegetable (gf)
- · Thai chicken curry; saffron pilaf rice (gf)
- · Grilled chicken satay skewers; spicy peanut sauce (qf)
- · Sundried tomato and boccinni arancini; napoli (v)
- · Salt and pepper calamari; aioli
- · Fish and chips; tartare
- · Chickpea and falafel curry; rice (v)
- · New York mini hot dogs; pickles, mustard, tomato salsa
- · Soup of the day (May September)
- · Jalapeno and cheese Quesadilla's (v)
- · Brioche bun; pulled pork, hoisin, Asian slaw
- · Mini beef burger; swiss cheese, pineapple, beetroot

DESSERT CORNER

- · Seasonal sliced fruit (gf, v)
- · Mini cheesecake (v)

BEVERAGES

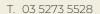
· Soft drinks, juice Coffee and tea

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

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BREAKFAST

QUICK START BREAKFAST

\$25 per person minimum 5 guests

- · Seasonal sliced fruit (gf, v)
- · Yoghurt; fruit coulis (gf, v)
- · Ham & cheese croissants or tomato & cheese croissants (v)
- · Coffee & a selection of teas
- · Oranage juice

COCKTAIL BREAKFAST

\$35 per person - minimum 20 guests (one hour duration for food service)

- · Fresh fruit skewers (gf, v)
- · Smoked salmon on blini
- · Potato & herb rosti (v)
- · Smoked tomato & goats cheese tart (v)
- · Ham & cheese croissants
- · Raspberry friands (v)
- · Yoghurt; coulis cups (gf, v)
- · Juice; orange, apple
- · Nespresso coffee and a selection of teas

PLATED BREAKFAST

\$35 per person - minimum 20 quests

Please choose one option to be served to all guests

- · Eggs benedict; soft poached eggs on English muffins, sliced ham, hollandaise
- · Eggs Florentine soft poached eggs, on English muffins; spinach, hollandaise (v)
- · Smashed avocado and feta; smashed avocado, feta cheese, sour dough, poached eggs, pomegranate (v)
- · Novotel Geelong breakfast; scrambled eggs, bacon, herb tomato, mushrooms, hash brown on a sourdough

SERVED WITH

- Seasonal sliced fruit
- $\boldsymbol{\cdot}$ Coffee and a selection of teas
- \cdot Orange Juice

BUFFET BREAKFAST

\$40 per person minimum 30 quests

- · Seasonal sliced fruits (gf, v)
- · Bircher muesli (v)
- \cdot Breakfast pastry baskets; sweet muffins, Danish pastries, croissants (v)
- · Sliced bread selection (v)
- · Roasted portobello mushrooms; thyme, garlic (gf, v)
- · Scrambled eggs (gf, v)
- · Streaky bacon (gf)
- · Chicken chipolatas (gf)
- \cdot Slow roasted roma tomatoes; herbs (gf, v)
- · Homemade baked beans (gf, v)
- · Hash browns (v)
- · Condiments
- · Juice; orange, apple; pineapple
- · Nespresso station and a selection of teas

ADDITIONAL SIDES

Chicken chipolata sausage (gf) Smoked salmon (gf) Sautéed spinach (gf, v) Seasonal fruit platters gf, v)

Breakfast pastry platters

Additional type of juice

\$1.50 per person \$2.00 per person \$1.50 per person \$25 per platter (served 5 people) \$25 per platter (served 5 people) \$4 per person

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

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NOVOTEL GEELONG

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SPECIAL AFTERNOON TEA

COME AND ENJOY A SPECIAL AFTERNOON TEA

\$60 per person \$69 per person (includes a glass of sparkling wine)

Platter per table minimum 25 people

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

DELICOUS SAVORIES

Menus are subject to change

- · Smoked salmon; crème fraiche blinis
- · Roast vegetable cucumber cups (gf, v)
- · Savoury sausage rolls (vegetarian and vegan available on request)
- · Tomato and bocconcini arancini (v)
- · Assorted ribbon sandwiches (two types including a vegetarian option)
- · Scones; jams, cream
- · Petit fours
- Macaroons
- · Coffee & a selection of teas

(Gluten free dessert available on request)

*all prices inclusive of GST





CANAPES

HALF HOUR

CHEF'S SELECTION (3 VARIETIES)
4 PIECES PER PERSON

\$20 PER PERSON

ONE HOUR

CHEF'S SELECTION (4 VARIETIES) 8 PIECES PER PERSON ONE GRAZING OPTION

\$40 PER PERSON

ONE AND HALF HOUR

3 HOT & 3 COLD SELECTIONS 10 PIECES PER PERSON ONE GRAZING OPTION

\$48 PER PERSON

TWO HOURS

4 HOT & 4 COLD SELECTIONS 12 PIECES PER PERSON ONE GRAZING OPTION \$56 PER PERSON

DESSERT CANAPE ROAMING PLATTERSCHOOSE THREE

\$15 PER PERSON

Additional gluten-free and vegan sweet canapes available on request (gf) gluten free, (v) vegetarian, vegan

COLD CANAPÉS

- · Beef carpaccio; horseradish mayonnaise, crostini
- · Assorted sushi rolls, soy sauce and pickled ginger
- · Smoked salmon; crème fraiche, blini
- · Natural oyster; red wine shallot vinaigrette (gf)
- · Goats cheese, semi-dried tomato, mini toast (v)
- · Seared tuna; lime aioli, roe, crostini
- · Tomato caprice; buffalo mozzarella, balsamic glaze served on mini toast (v)

HOT CANAPÉS

- · Tomato and bocinni arancini; citrus mayonnaise (v)
- · Harvey bay scallops; chimi churi (gf)
- \cdot Sweet potato and cashew empanadas (v)
- · Five spice calamari; coriander mayonnaise (gf)
- · Chicken satays skewers; satay sauce (gf)
- \cdot Mini beef burger; tomato relish, Swiss cheese
- · Grilled prawns; chilli & lime (gf)
- · Dukkah spiced lamb skewers; taziki (gf)
- \cdot Duck spring rolls; hoi sin
- · Karrage chicken; pimento mayonnaise
- · Lamb and haloumi sausage rolls; tomato relish (vegetarian available)
- · Cheese mini toasties (v) or cheese & ham mini toasties

GRAZING SMALL BOWLS

bamboo boats or ceramic bowls based on numbers

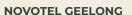
- \cdot Wild mushroom gnocchi; wilted spinach, shaved pecorino (v)
- · Pulled lamb; wild rice, preserved lemon (gf)
- · Asian master stock cooked pork belly; apple puree, shaved fennel (gf)
- · Vietnamese chicken noodle salad; Nuoc Cham dressing (gf)
- · Beef cheeks; mash, red wine jus (gf)
- · Ricotta cheese tortellini; pumpkin mash, pine nuts (v)
- · Fish and chips
- · Calamari and chip cones

SWEET CANAPÉS

- · Vanilla bean panacotta; macerated berries (gf)
- · Assorted macaroons
- · Popcorn jaconde
- · Lemon meringue pie
- · Flourless mini Nutella cake
- · Tiramisu; cherries
- · Assorted mini cupcakes
- · Caramel coffee mousse

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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

SOUTH AMERICAN FLARE \$35 PER PERSON

- · Mexican spiced BBQ chicken (gf)
- · Mini hot dogs
- · Roast corn cob (gf, v)
- · Potato wedges (v)
- · Condiments
- · Vegetarian option- haloumi, capsicum, onion, zucchini

skewer (v)

OUTBACK AUSSIE BBQ \$35 PER PERSON

- · Pork and fennel sausages (gf)
- · Beef burgers; caramelized onions, lettuce, tomato, cheese
- · Roast corn cob (gf, v)
- · Fries; bush lemon myrtle aioli (v)
- · Condiments
- \cdot Vegetarian option- haloumi, capsicum, onion, zucchini skewers (v)

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

ACTION STATION \$30 PER PERSON

Please select one option:

- · Asian stir fry noodles (choose from beef, chicken or vegetables)
- · Risotto (choose from wild mushroom risotto, pea mint and chicken risotto or tomato and prawn risotto) (gf)
- · Paella (vegetable or chicken and chorizo) (gf)

ASIAN FUSION \$35 PER PERSON

- · Asian noodle salad (gf)
- · Bau buns
- · Steamed dumplings (assorted)
- · Assorted sushi
- · Pickled ginger, wasabi and soy sauce

TASTE OF INDIA \$35 PER PERSON

- · Mango lassi shots
- · Chicken tikka
- · Meat kebab (gf)
- · Vegetable kebab (v)
- · Flaky Indian bread (v)
- · Condiments (v)

DESSERT STATION \$30 PER PERSON

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

*all prices inclusive of GST





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

(quests 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)

- \cdot Oysters natural
- shallot and red wine vinaigrette (gf)
- · Five spiced calmari; 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, brocollini, mint ius

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, brocollini, cranberry sauce (qf)
- · 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 (qf)
- · 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, medeterranian 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

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





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 (qf)
- · Coffee and a selection of teas

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

*all prices inclusive of GST







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

- \cdot Harvey bay scallops; cauliflower two ways (gf)
- · Pan fried barramundi; sauce vierge (gf)
- · Seafood bouillabaisse
- · Salt and pepper calamari (qf)
- · Harissa chicken thigh fillets (gf)
- · Beef bourguinon; 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 (qf)

DESSERT

- \cdot 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 \$35 per platter (chargrilled vegetables, bocconcini, feta, cured meats)

\$30 per platter

\$25 per platter

\$35 per platter

· Cheese platter (Victorian cheeses, nuts, quince paste, lavosh)

· Sliced seasonal fruit platter (gf)

· Dessert platter (mini cakes, tarts, slices) SIDES (EACH SIDE CATERS FOR 5 GUESTS)

· Seasonal garden salad (v)

· Green beans, red wine shallot vinaigrette (v)

· Mixed seasonal vegetables (v)

· Mash potatoes (v)

 $\cdot \ \text{Hot chips (v)} \\$

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

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\$12 per bowl





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







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

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
Flip chart	\$40
White board	\$35
iPod/MP3 player to play music through	n/c
in-house speakers, available in all rooms,	
foyer and balcony	

For additional audio visual equipment please consult your events specialist or contact our preffered 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@plattrsandplates.com.au Instagram: @plattersandplates_

*all prices inclusive of GST



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

T. 03 5273 5528



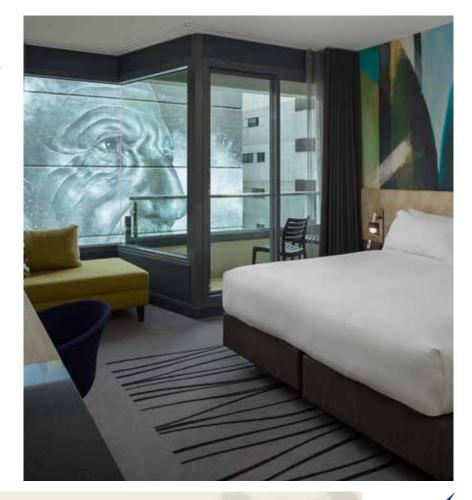


BOOK A ROOM

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



NO VO TEL GEELONG











