

NOVOTEL

GEEELONG

CHRISTMAS FUNCTIONS



NOVOTEL

GEELONG



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NOVOTEL GEELONG

10-14 Eastern Beach Road, Geelong VIC 3220

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T. 03 5273 5528

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CHRISTMAS CANAPES

TWO HOURS
4 CANAPE SELECTIONS
12 PIECES PER PERSON
1 SUBSTANTIAL ITEM
\$45 PER PERSON

DESSERT CANAPES
EXTRA \$4.50 PER PERSON, PER CANAPE

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

CANAPÉS

- Meredith goats curd crostini; sundried tomato, lemon thyme (v)
- Blinis; Tasmanian smoked salmon, crème fraiche
- Roma tomato, bocconcini & basil; balsamic glaze (v)
- Pulled pork, brioche bun, slaw, sweet chilli aioli
- Field mushroom & Spinach Arancini (v)
- Mediterranean vegetable croquette (v)
- Mini beef wellington
- Peanut crusted chicken satay
- Rosemary & garlic spiked lamb skewers
- Miso eggplant spring rolls with sweet chili dip (v)
- Novotel fried chicken; panko crust, chipotle spiked mayonnaise

SUBSTANTIAL ITEMS

- Salt & Pepper calamari; kafir lime aioli
- Slow braised beef cheek; truffled mash, merlot jus (gf)
- Roast turkey with sage & onion, pumpkin velouté; cranberry sauce (gf)
- Baked Tasmanian salmon; soba noodles, snow peas, cherry tomatoes, Thai dressing (gf)
- Tortellini filled; ricotta & pumpkin, saffron cream (v)

DESSERT CANPES

- Mini plum pudding
- Assortment of profiteroles & eclair
- Mince tart; ginger crumb, brandy butter

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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 PLATTERS

CHOOSE 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)
- Sweet potato and cashew empanadas (v)
- Five spice calamari; coriander mayonnaise (gf)
- Chicken satays skewers; satay sauce (gf)
- Mini beef burger; tomato relish, Swiss cheese
- Grilled prawns; chilli & lime (gf)
- Dukkah spiced lamb skewers; taziki (gf)
- 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

- 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
- 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
- Dessert corner; Knicker bocker glories, sundaes, deconstructed trifle

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CHRISTMAS 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

Nespresso coffee & a selection of teas included

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

STARTERS

Assorted dinner rolls

**all prices inclusive of GST*

ENTRÉE

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

RED MEAT

- Twice cooked pork belly, kewpie aioli, sesame & peanut nibs (gf)
- Ham hock and potato croquette; pea and mint puree, mascarpone
- 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)
- Oyster kilpatrick; 4 Pacific oysters, kilpatrick sauce
- Spiced calamari; lemon myrtle crumb, native salad, kafir lime aioli

VEGETARIAN

- Vietnamese noodle salad; marinated tofu,
- Nuoc cham, spring onions, crispy shallots (gf)
- Tomato and bocconcini arancini; citrus aioli, shaved parmesan (gf)
- Celeriac and apple soup; micro herbs (gf)
- Ricotta and pumpkin tortellini; burnt butter, pecorino, tomato

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CHRISTMAS 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 cheek; kipfler mash, green beans, cocktail onion, sticky jus
- Three-point lamb rack; creamy polenta, broccolini, mint jus

POULTRY

- Turkey roulade pistachio and cranberry stuffing; pumpkin puree, pomme anne, broccolini, cranberry jus
- Grilled free-range chicken breast; roast garlic potatoes, green beans, mushroom sauce
- Tarragon rubbed chicken breast; carrot and ginger veloute, seasonal vegetables (gf)
- Chermoula chicken breast; corn puree, asparagus, red wine jus
- Confit duck leg; sauerkraut, apple mash, orange jus (gf)

SEAFOOD

- Crispy skin barramundi; Asian greens, coriander coconut broth (gf)
- Pan-fried salmon; seafood bouillabise, fennel salad
- Herb crusted rockling; greens, pimento emulsion (gf)
- Seafood Thai curry; green pea pilaf, coriander (gf)

VEGETARIAN

- Wild mushroom gnocchi; wild mushrooms, wilted spinach, truffle oil, parmesan shaving (v, vg)
- Coconut, coriander, roast vegetable, tofu broth; steamed rice (vg)
- Tomato risotto verdure; sugo, mediterranean vegetables, wilted spinach (gf, v, vg)

DESSERT

(choose two dishes)

- Christmas plum pudding; brandy anglaise, cherries
- Double chocolate brownie; berry coulis, vanilla ice cream
- Pavlova; passionfruit pavlova roulade, chocolate crumble, lemon sauce, burnt meringue
- 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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CHRITMAS BUFFET

CHRISTMAS BUFFET

\$70 PER PERSON

minimum 20 guests

TO BEGIN

- Cold smoked salmon, condiments (gf)
- Selection of cured & smoked meat
- Charred & marinated vegetables (gf) (vg)
- Victorian selection of cheese, nuts, crackers & condiments
- Assortment of breads & rolls

SALAD BAR

(choose three salad options)

- Mix leaves, freekeh, Yarra Valley Persian fetta, caramelised onion, parsley vinaigrette (v) (gf)
- Cos leaves, radish, mint, citrus dressing (vg) (gf)
- Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (gf) (vg)
- Roquette; toasted walnut, balsamic glaze & parmesan salad (v) (gf)
- Asian style coleslaw; kafir lime & lemongrass dressing, fried shallots (v)
- Slow roasted pumpkin; organic spinach, crumbled feta, toasted pepita seeds (v)
- Roasted red capsicum & pasta salad (vg)

THE MAIN ATTRACTION

(choose one chef assisted carvery)

- Succulent roasted turkey; cranberry sauce, thyme & sage jus (gf)
- Beechworth honey glazed leg of ham, Yarra Valley apple sauce (gf)
- Gippsland grass-fed beef striploin; slow roasted with rosemary & garlic, green peppercorn sauce, jus (gf)

HOT CHAFERS

(choose 3 dishes)

- Pan-seared wild salmon; fennel & olive tajine (gf)
- Grilled Barramundi; lemon, caper & parsley emulsion (gf)
- Slow braised beef cheek; truffled mash, merlot jus (gf)
- Chermoula grilled chicken; smoked capsicum & caramelized onion (gf)
- Navarin lamb stew; cocktail onion, carrots & peas (gf)
- House-made gnocchi; napoli, wilted spinach & parmesan (v)

SIDES SELECTION

(choose 2 sides to serve)

- Roasted root vegetables; parsnip, carrots & pumpkin; Indian spices (gf) (vg)
- Slow roasted pumpkin; maple & chilli (gf) (vg)
- Buttered vegetable; garlic & EVOO (gf) (vg)
- Sauté Broccoli; toasted almonds (gf) (vg)
- Truffle scented Kipfler mash (gf)
- Hot chips; aioli & ketchup (gf) (vg)
- Seasoned potato wedges (vg)
- Roast chat potato with garlic & rosemary (gf) (vg)
- Hot chips with aioli & ketchup (gf) (vg)

DESSERT

- Traditional plum pudding; brandy anglaise
- Pavlova; seasonal berries
- Mince tart, ginger crumb, brandy butter
- Gingerbread spiced pannacotta, granny smith apples
- Seasonal cut fruits

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BUTCHERS BUFFET

BUTCHERS BUFFET

\$70 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)
- Nespresso coffee and a selection of teas

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SEAFOOD BUFFET

SEAFOOD BUFFET

\$120 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)
- Nespresso coffee and a selection of teas

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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	\$30 per person
TWO HOUR	\$39 per person
THREE HOUR	\$45 per person
FOUR HOUR	\$51 per person
FIVE HOUR	\$57 per person

WINES

- Legacy Shiraz
- Legacy Sauvignon Blanc
- Legacy Brut

BEERS

- Carlton Dry
- Corona Extra
- Hahn Premium Light

OTHER

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

LOCAL PREMIUM PACKAGE

ONE HOUR	\$40 per person
TWO HOUR	\$55 per person
THREE HOUR	\$61 per person
FOUR HOUR	\$68 per person
FIVE HOUR	\$75 per person

WINES

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

BEERS

- Bells Beach Endless Summer Lager
- Flying Brick Cider
- Hahn Premium Light
- James Squire 150 Lashes

OTHER

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

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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)
- Nespresso coffee & a selection of teas
- Orange 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 guests

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
- Nespresso coffee and a selection of teas
- Orange Juice

BUFFET BREAKFAST

\$40 per person minimum 30 guests

- Seasonal sliced fruits (gf, v)
- Bircher muesli (v)
- 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)
- 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) \$1.50 per person
 Smoked salmon (gf) \$2.00 per person
 Sautéed spinach (gf, v) \$1.50 per person
 Seasonal fruit platters (gf, v) \$25 per platter

Breakfast pastry platters (served 5 people) \$25 per platter

Additional type of juice (served 5 people) \$4 per person

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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

DELICIOUS 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)

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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

MEMPHIS HIRE

T: 3 5275 8828
E: info@memphishire.com.au
W: memphishire.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 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
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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