## NOVOTEL GEELONG

## SOCIAL FUNCTIONS



EVERYTHING YOU NEED ALL IN THE ONE VENUE



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novotelgeelong.com.au

## 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**

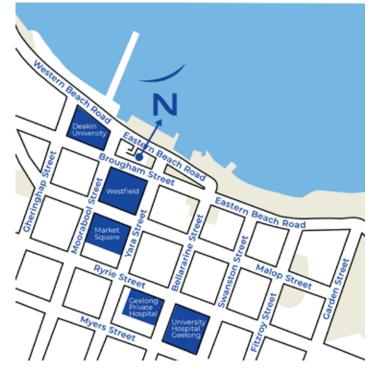
- · Refurbished accommodation rooms with balconies
- · Twelve Flexible function spaces
- · One convenient function level with accessible access
- · Function rooms with outdoor spaces overlooking the bay
- · Pre-function and exhibition space
- · Novotel InBalance Meetings signature program
- · Sustainable Meetings package
- · Live cooking stations
- · Local produce, wines and beers
- · In-house audio visual equipment
- · Complimentary high speed 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



### **Waterfront Restaurant**

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











### **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
- · 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 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**

- $\cdot \, \mathsf{Seasonal} \, \mathsf{sliced} \, \mathsf{fruit} \,$
- $\cdot$  Nespresso 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)
- $\cdot \, \text{Condiments}$
- · 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)

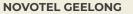
Breakfast pastry platters

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

\*all prices inclusive of GST



10-14 Eastern Beach Road, Geelong VIC 3220 <a href="mailto:events@novotelgeelong.com.au">events@novotelgeelong.com.au</a>

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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)
- $\cdot$  Tomato and bocconcini arancini (v)
- · Assorted ribbon sandwiches (two types including a vegetarian option)
- · Scones; jams, cream
- · Petit fours
- Macaroons
- · Nespresso 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 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)
- $\cdot$  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

- · 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

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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

(quests 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

### **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 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**

\$70 PER PERSON

minimum 30 guests

### **SALAD BAR**

- · Make your own salad;
- lettuce, garden vegetables, dressings (gf, v)
- $\cdot$  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)
- · 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

- $\cdot$  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)
- · 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
Trio of dips; grilled pita bread	\$15 per platter

### SIDES (EACH SIDE CATERS FOR 5 GUESTS)

<ul> <li>Antipasto platter (chargrilled vegetables, bocconcini, feta, cured meats)</li> </ul>	\$35 per platter
<ul> <li>Cheese platter (Victorian cheeses, nuts, quince paste, lavosh)</li> </ul>	\$30 per platter

· Green beans, red wine shallot vinaigrette (v)

· Seasonal garden salad (v)

· Mixed seasonal vegetables (v) \$12 per bowl

\$25 per platter

· Mash potatoes (v)

· Hot chips (v)

\$12 per bowl

\$12 per bowl

\$12 per bowl

\$12 per bowl

\$35 per platter

(mini cakes, tarts, slices)

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

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· Sliced seasonal fruit platter (gf)

· Dessert platter



### **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.

**ONE HOUR** 

### NOVOTEL PACKAGE

**ONE HOUR** 

**TWO HOUR** 

FOUR HOUR

Legacy Shiraz

Legacy Brut

Iron Jack

Soft drinks

Orange Juice

Nespresso Coffee

Selection of Teas

Legacy Sav Blanc

Furphy Refreshing Ale

Hahn Premium Light

**FIVE HOUR** 

**WINES** 

**BEERS** 

**OTHER** 

**\$26** per person **\$35** per person THREE HOUR \$41 per person \$47 per person \$53 per person

### **FIVE HOUR**

#### \$40 per person TWO HOUR THREE HOUR \$46 per person **FOUR HOUR \$52** per person \$58 per person

PREMIUM PACKAGE

**\$31** per person

### **WINES**

- **Endless Shiraz**
- **Endless Sav Blanc**
- Endless Blanc de Blanc

### **BEERS**

- Furphy Golden Ale
- Heineken
- James Squire Crushed Apple Cider
- Hahn Premium Light

#### **OTHER**

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

### **LOCAL PREMIUM PACKAGE**

ONE HOUR **\$39** per person TWO HOUR **\$48** per person THREE HOUR \$54 per person **FOUR HOUR** \$60 per person **FIVE HOUR** \$66 per person

#### **WINES**

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

#### **BEERS**

- Little Creatures Pale Ale
- Heineken
- Flying Brick Cider
- Hahn Premium Light

#### **OTHER**

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

\*all prices inclusive of GST

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#### **NOVOTEL GEELONG**







### **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	n/c
in-house speakers, available in all rooms,	
fover 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

### **PHOTOBOOTH**

Zuster Photobooth T: 0409 547 257 E: info@zusterevents.com.au W: zusterevents.com.au

### **BALLOON GARLANDS**

Platters and Plates E: hello@plattrsandplates.com.au Instagram: @plattersandplates\_

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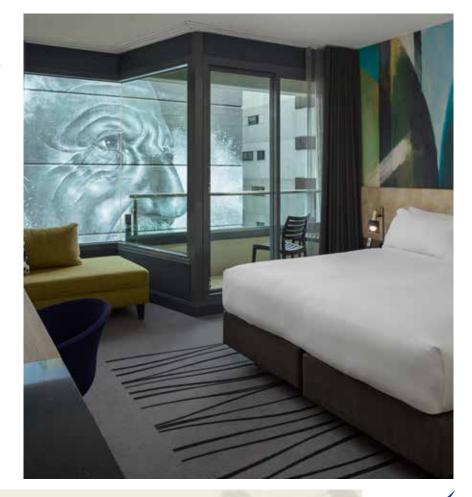


### **BOOK A ROOM**

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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# NO VO TEL GELONG











