

INBALANCE MEETINGS

AT NOVOTEL

SYDNEY DARLING SQUARE

NOVOTEL

NOVOTEL





Pier St. Grill

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Novotel Sydney Darling Square Lobby

ABOUT NOVOTEL SYDNEY DARLING SQUARE_



Superior King Room

Novotel Sydney Darling Square is the perfect home away from home, during your meeting, conference or event. The hotel offers 230 contemporary accommodation rooms with views overlooking the Darling Square precinct and The Chinese Garden of Friendship.

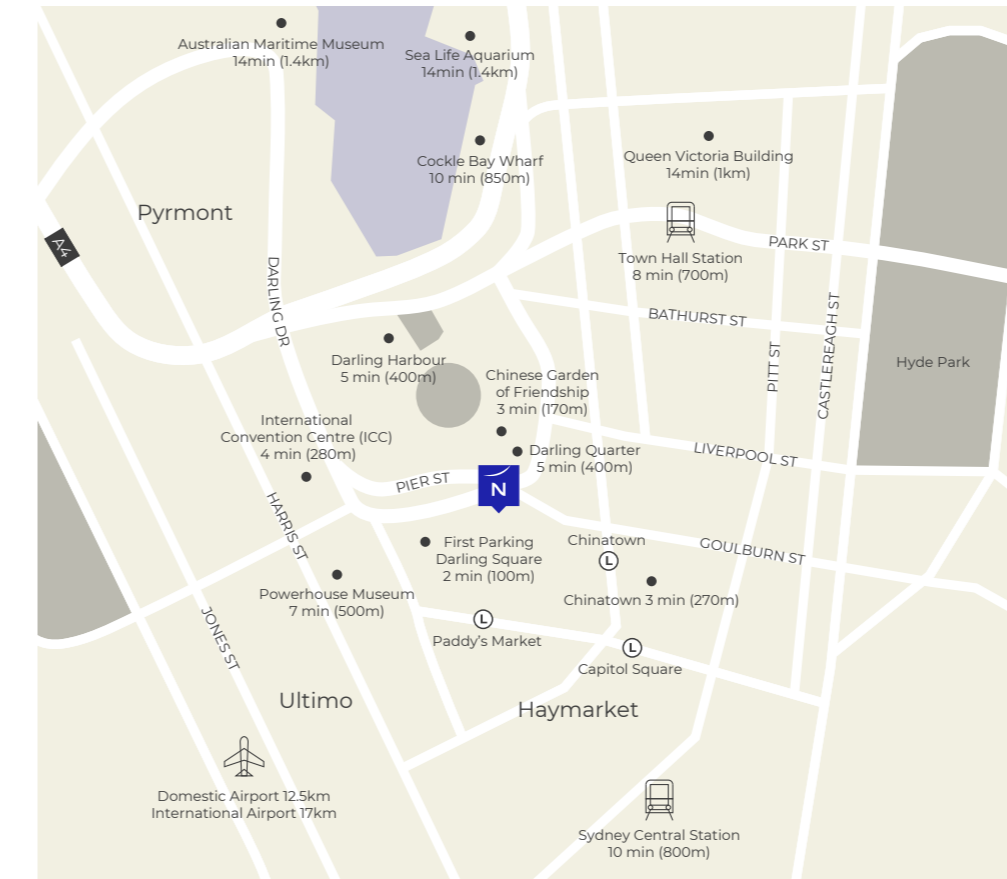
Hotel rooms feature large Smart TVs with access to streaming services. Enjoy using your electronic devices with complimentary high-speed Wi-Fi and USB charging points conveniently located throughout the room.

Relax in our bathrooms with well-lit vanity mirrors and large showers, featuring dual heads that includes a rainfall shower head. Guests can also relish in Novotel's fair trade bathroom amenities during stays. Stay in and enjoy in-room dining and mini bar on demand.



Novotel Sydney Darling Square outlook from the Chinese Gardens of Friendship

LOCATION_



Novotel Sydney Darling Square is located in the heart of Darling Square, one of Sydney's most vibrant precincts. Quickly becoming the city's premier destination for food, retail and culture.

The hotel is positioned in the CBD and provides easy access to the city's key landmarks, such as; Sydney Central Station; International Convention Centre; Darling Harbour; Chinese Garden of Friendship and China Town. All accessible within a short walk.

Travelling to and from the hotel is convenient, with the property being well located amongst Sydney's main arterial motorways. Sydney Harbour Bridge, ANZAC Bridge and the Eastern Distributor. With Sydney's airports accessible within a 20-25 minute drive.



Pumphouse Sydney Main Bar Area



A MODERN MIX OF INDUSTRIAL + CRAFT

Pumphouse Sydney Bar & Restaurant serves and produces a range of different craft and premium brews, and sells bespoke wines to add a little theatre to the Pumphouse Sydney experience.

The sophisticated new space boasts an industrial design with high end finishes, from the statement lamp shades over the bar which feature the work of Australian artist Lance Corlett, to the stunning timber bar and intimate wine room, available for private dining and tastings.

The wine room features a broad selection of wines from various international and local winemakers, with QR codes visible to be scanned to review tasting notes and select your perfect drop.

Pumphouse Sydney is proudly and authentically Sydney. With a menu inspired by seasonal produce, there is always something new and fresh to satisfy all. Simple, rustic + flavoursome is our notion.

Escape to The Terrace that overlooks Darling Square. A place for cocktails, brunches, socialising in the sunshine and taking in the views of our city of Sydney.



ALL CONNECT_

Introducing ALL CONNECT, Accor's one-stop shop hybrid meetings dedicated solution. Enabling meeting planners to seamlessly organise both live and virtual gatherings worldwide in a safe and efficient way.

Best in class technology partners
Our ALL CONNECT services in partnership with Microsoft Teams include hybrid meetings equipment with leading audio and visual solutions that seamlessly brings together physical and virtual audiences into one live experience. So everyone feels included wherever they are.

Safe environment
Enjoy the comfort of a meeting room and all the benefits of hotel hospitality services. The highest sanitary and safety measures are assured thanks to our expert-vetted ALLSAFE program with bespoke meetings protocols. Engage with your audience and ensure a complete peace of mind for your live attendees.

Successful meetings
Whatever your budget, our dedicated Meetings and Events experts will support meeting planners in finding the best ways to organise successful events. From workshops and training days to multi-day conferences, our teams are on hand to provide the perfect hybrid meeting experience, online and onsite.

Flexible sales conditions and rewards
We have launched worldwide flexible and favourable terms and conditions to meet professionals' needs. Plus, members of ALL – Accor Live Limitless can earn Reward points for every meeting booked through the ALL Meeting Planner offer. Be in the room. Get rewarded.



INBALANCE **MEETINGS** AT NOVOTEL

_OUR INTENT

A place for people to meet, focus their energy and create moments of impact to achieve great meeting outcomes.

_MISSION STATEMENT

For every guest to leave a Novotel feeling calm, grounded, clear-headed and motivated. In our words they are balanced.



Darling Harbour Room

OUR SPACES_

WHERE SMALL GROUPS COME UP WITH BIG IDEAS

Novotel Sydney Darling Square is the ideal venue for small to medium sized functions, meetings and conferences for up to 120 guests. With six dedicated conference and meeting rooms, each room offers an abundance of natural light.

Whether you're looking to organise a small board meeting, a mid-size corporate event, or even a themed cocktail event for up to 400 people at Pumphouse Sydney, speak with our dedicated meetings team, who will be able to assist you in finding out the ideal solution.

Darling Harbour Room

- 168 square metres
- Located on level 1 near breakout rooms
- Floor to ceiling windows
- Dual data projectors
- Electric black out blinds
- Maximum 120 guests

Little Pier Room

- 92 square metres
- Located on ground floor with private pre-function space
- Floor to ceiling windows
- Data projector and screen
- Electric black out blinds
- Maximum 70 guests

Tumbalong Room

- 68 square metres
- Located on level 1 near breakout rooms
- Floor to ceiling windows
- Large touch screen TV
- ALL Connect Microsoft Teams equipment
- Electric black out blinds
- Maximum 50 guests

Pymont Bay Room

- 46 square metres
- Deluxe boardroom
- Located on level 1, heritage section of property
- Unique arch windows providing natural light
- Large touch screen TV
- Electric black out blinds
- Maximum 32 guests

Blackwattle Bay Room

- 46 square metres
- Located on level 1 near breakout rooms
- Natural light
- Unique space for meetings
- Dedicated lounge area
- Large touch screen TV
- Maximum 30 guests

Cockle Bay Room

- 33 square metres
- Located on level 1 near breakout rooms
- Floor to ceiling windows
- Large touch screen TV
- ALL Connect Microsoft Teams equipment
- Electric black out blinds
- Maximum 20 guests

Interested in a virtual tour?

Hit the button below to explore our spaces

[VIEW SPACES IN 3D](#)

Powered by:
[Yellow Door Productions](#)

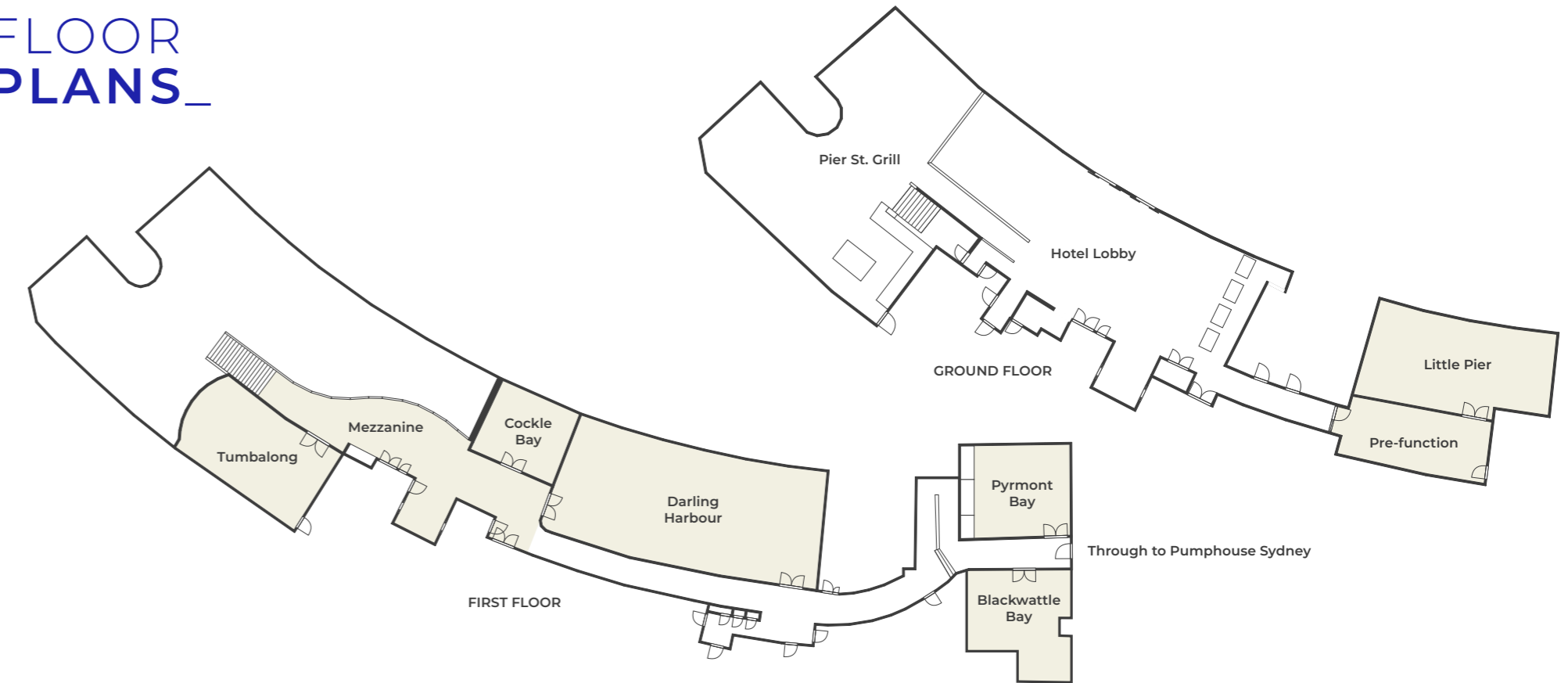


Little Pier Room



Pyrmont Bay Room

FLOOR PLANS



Blackwattle Bay Room



Tumbalong Room



Cockle Bay Room

	Sqm	Height	Banquet	Cabaret	Theatre	Classroom	Boardroom	U-Shape	Cocktail
Darling Harbour	168	2.4	100	80	120	72	24	30	120
Little Pier	92	2.4	50	40	70	36	26	27	60
Tumbalong	68	2.4	40	32	49	30	20	21	40
Pyrmont Bay	46	2.4	30	24	32	18	14	15	25
Blackwattle Bay	46	2.4	30	21	30	12	10	12	25
Cockle Bay	33	2.4	20	16	24	15	14	15	15



INBALANCE DELEGATE PACKAGES_

All Inbalance Delegate Packages offer a vibrant Chef's Selection catering menu. Complimentary sparkling water is available on request.

FULL DAY DELEGATE PACKAGE \$95 PER PERSON

- Arrival selection of Dilmah tea, Nespresso coffee and fresh whole seasonal fruit
- Morning selection of Dilmah tea, Nespresso coffee, fresh whole seasonal fruit and two refreshment food items
- Nurture Yourself gourmet buffet lunch served in Pier St Grill Restaurant (subject to availability)
- Afternoon selection of Dilmah tea, Nespresso coffee, fresh whole seasonal fruit and two refreshment food items
- Notepads, pens, mints, water, whiteboard, flip chart and Wi-Fi

HALF DAY DELEGATE PACKAGE* \$85 PER PERSON

- Arrival selection of Dilmah tea, Nespresso coffee and fresh whole seasonal fruit
 - Your choice between morning or afternoon selection of Dilmah tea, Nespresso coffee, fresh whole seasonal fruit and two refreshment food items
 - Nurture Yourself gourmet buffet lunch served in Pier St Grill Restaurant (subject to availability)
 - Notepads, pens, mints, water, whiteboard, flip chart and Wi-Fi
- * Half day delegate package up to 5 hours - 8am to 1pm or 12pm to 5pm.

INBALANCE PACKAGE UPGRADES

- Upgrade your package to include Continuous Tea and Coffee, extra \$10 per person
- Change your lunch option to Nurture Yourself Working Lunch, extra \$5 per person

NETWORKING PACKAGE (1 HOUR) \$49 PER PERSON

- Chef's Selection menu served outside the function room. This package is exclusively available when booked in conjunction with an Inbalance Delegate Package
- 1 Hour drinks service
 - 2 Hot canapés
 - 2 Cold canapés



INBALANCE CATERING BREAKS_

KICK START ARRIVAL TEA AND COFFEE \$7 PER PERSON

Selection of Dilmah tea, Nespresso coffee and fresh whole seasonal fruit (30 minutes)

CONTINUOUS TEA AND COFFEE \$20 PER PERSON

Selection of Dilmah tea, Nespresso coffee and fresh whole seasonal fruit available throughout your event

MORNING TEA OR AFTERNOON TEA \$15 PER PERSON

Selection of Dilmah tea, Nespresso coffee, fresh whole seasonal fruit and two food items. Additional refreshment food items \$5 each, per person.

Savoury Options

- Moroccan lamb pie with sumac yoghurt
- Curried chicken filo parcels
- Beef and red wine pie with bush tomato relish
- Mini ham and cheese croissants
- Vegetable sausage rolls with smoked bbq aioli (V)

- Crudités and house made dips (GF, DF, V, VE)
- Mixed vegetable frittata (V)
- Truffle porcini risotto fingers (V)
- Zucchini and haloumi egg bites (V)
- Mini quiche Lorraine
- Baked spinach and ricotta parcels (V)
- Spiced beef sausage roll

Sweet Options

- Parisian profiteroles (V)
- House made protein balls (GF, DF, V, VE)
- Chocolate fudge and sea salt cookies (V)
- Vegan chocolate and raspberry slice (GF, DF, V, VE)
- Selection of mini cannoli (V)
- Banana tea cake (V)
- Green tea tiramisu (V)
- Honey yoghurt, wild berries and toasted granola (V)
- Assorted lamingtons (V)
- Fruit scones with jam and vanilla crème (V)
- Assorted mini muffins (V)
- Selection of mini Danish (V)

BOTTLED FRUIT JUICE \$5 PER PERSON

Choice of orange, apple and pineapple

WAKE UP BALANCED \$7 PER PERSON

Energy Juices

- Orange, watermelon, ginger
- Kale, spinach, cucumber, apple, lemon
- Beetroot, carrot, celery, ginger, lime

Smoothies

- Banana and honey (GF, V)
- Wild berry and yoghurt (GF, V)
- Spinach and kale (GF, DF, V, VE)

Other

- Bottled flavoured iced tea
- Freshly squeezed orange juice

NAUGHTY AND NICE TREATS \$7 PER PERSON

- Bacon and egg muffin
- Ham and cheese croissant
- Honey yoghurt with cinnamon toasted granola (V)
- Seasonal fruit salad (GF, DF, V, VE)
- Inbalance bircher muesli (V)
- Grilled breads and house made dips (GF, V)
- Assorted protein balls (V)
- Tropical fruit pops (GF, DF, V, VE)
- Mini meringues (GF)



NURTURE YOURSELF LUNCH

NURTURE YOURSELF BUFFET LUNCH \$55 PER PERSON | MINIMUM 20

Served in Pier St Grill Restaurant

- 3 Vibrant styled salads
- 3 Substantial hot dishes
- 2 side hot dishes
- Fresh seasonal fruits and selection of sweet treats
- Selection of Dilmah teas, Nespresso coffee and soft drinks

Salad Options

- Baby rocket, shaved parmesan and aged balsamic *(GF, V)*
- Greek salad, marinated feta and oregano *(GF, V)*
- Butter lettuce, crispy bacon bits and sourdough croutons
- Tomato and mozzarella with crushed basil *(GF, V)*
- Watermelon, marinated feta and fresh mint *(GF, V)*
- Sweet corn, black beans and baby spinach *(GF, DF, V, VE)*
- Chickpeas, charred peppers, kalamata olives *(GF, DF, V, VE)*

- Kipfler potato, Dijon mayo, spring onion *(GF)*
- Singapore noodles, fresh greens and coriander *(V)*
- Japanese slaw, miso aioli and toasted sesame *(V)*
- House salad, mixed greens and lemon vinaigrette *(GF, DF, V, VE)*

Substantial Hot Options

- Roasted chicken breast, lemon and sumac *(GF, DF)*
- Potato gnocchi, tomato and cream reduction with shaved parmesan *(V)*
- Spinach and ricotta ravioli, butternut pumpkin and pesto cream *(V)*
- Butter chicken, grilled naan and mint yoghurt
- Braised beef chuck, button mushrooms and baby carrots *(GF)*
- Beef stir fry, ginger and shallots *(GF, DF)*
- Roast beef, caramelised shallots and pan gravy
- Baked lasagne, creamy béchamel, crushed basil *(V)*
- Steamed fish of the day, lemon butter sauce and fresh tarragon *(GF)*

- Coconut curry, chickpeas and vegetables *(GF, DF, V, VE)*
- Shepherd's pie, baby peas and mashed potato *(GF)*
- Slow roasted lamb, rosemary and confit garlic
- Baked salmon, vegetable ragu and fresh lemon *(GF)*
- Vegetable cannelloni, mozzarella and tomato sugo *(V)*
- Baked chicken, button mushroom and cream *(GF)*

Hot Side Options

- Steamed vegetables, butter and evoo *(GF, V)*
- Roasted potatoes, rosemary and confit garlic *(GF, DF, V, VE)*
- Green beans, toasted almonds and lemon vinaigrette *(GF, DF, V, VE)*
- Baby carrots with honey glaze *(GF, DF, V, VE)*
- Steamed rice with fried shallots *(GF, DF, V, VE)*
- Stir fried Asian greens with ginger *(GF, DF, V, VE)*

- Baked cheesy cauliflower with toasted walnuts *(V)*
- Roasted butternut pumpkin with sumac yoghurt *(gf, v)*
- Paris mash with black truffle *(GF, V)*
- Caramelised broccoli with aged parmesan *(GF, V)*

Sweet Treat Options

- Chocolate brownie with fresh strawberries *(V)*
- Toasted meringue with rose water berry compote *(GF, V)*
- Toffee cake with orange butter cream *(V)*
- Passion fruit cheese cake *(V)*
- Coconut slice with candied pineapple *(GF, V)*



NURTURE YOURSELF WORKING LUNCH_

NURTURE YOURSELF WORKING LUNCH \$45 PER PERSON

Served outside the function room

- Selection of Dilmah tea, Nespresso coffee and soft drinks
- Selection of house made gourmet wraps and multigrain/wholemeal sandwiches
- 2 Vibrant styled salads
- 2 Substantial hot food items
- Fresh seasonal fruits, nuts and Australian cheeses
- Selection of sweet treats

GOURMET FILLINGS

- Crushed falafel, beetroot hummus and charred peppers *(GF, DF, V, VE)*
- Double smoked ham, Gruyère cheese and black truffle aioli *(GF)*
- Smoked salmon, cucumber and dill crème fraîche *(GF)*
- Pastrami, honey mustard and dill gherkins *(GF)*
- Creamed eggs, snow pea tendrils and paprika *(GF)*
- Slow roasted beef, horseradish crème and rocket *(GF)*
- Tandoori chicken, mint yoghurt and baby cos *(GF)*
- Pulled chicken, shaved parmesan and crispy bacon *(GF)*
- Turkey, onion marmalade and brie *(GF)*
- Chicken schnitzel, Japanese slaw and miso mayo
- Mustard and tarragon chicken, iceberg and baby radish *(GF)*
- Tuna mayo, avocado and red onion *(GF)*



IN BALANCE BREAKFAST_

PLATED BREAKFAST \$42 PER PERSON

- Eggs with, bacon, chipolata, confit tomato, roasted mushrooms and grilled sourdough (GF)
- Selection of Dilmah tea, Nespresso coffee and juice of the day
- Selection of seasonal fruits (GF, DF, V, VE)
- Assorted pastries (V)

Upgrade to alternate serve menu with additional dish selection. \$6 per person.

- Crushed avocado, beetroot hummus, dukkha and poached eggs (V)
- Asparagus pancakes, smoked salmon and dill crème fraîche

INBALANCE BREAKFAST (STANDING) \$35 PER PERSON

- Selection of Dilmah tea, Nespresso coffee and juice of the day
- Asparagus pancakes, smoked salmon and dill crème fraîche
- Organic yoghurt and rosewater berry compote (GF, V)
- Sliced seasonal fruits (GF, DF, V, VE)

FULL BUFFET BREAKFAST \$39 PER PERSON | MINIMUM 20

Selection of Dilmah tea, Nespresso coffee and chilled juices

- Selection of breads, cereal and pastries (V)
- Fresh seasonal fruits (GF, DF, V, VE)
- Scrambled eggs (GF, V)
- Grilled bacon (GF, DF)
- Chipolatas (GF)
- Hash browns (V)
- Roasted tomatoes with garlic and thyme (GF, DF, V, VE)
- Roasted mushrooms (GF, DF, V, VE)



PLATED DINING

2 COURSE MENU

\$59 PER PERSON | MINIMUM 10

Choice of entrée and main or main and dessert, served with bread and cultured butter to start.

3 COURSE MENU

\$69 PER PERSON | MINIMUM 10

Entrée, main and dessert with bread and cultured butter to start
Gluten free option available upon request.

Upgrade to alternate serve menu.
Additional \$6 per person.

Select two options from each course.

Additional \$10 per side.

Serves 2-3 people.

ENTRÉE

- Duck liver pâté, red onion marmalade and warm brioche
- Butternut squash gnocchi, whipped ricotta and candied macadamias (V)
- Vanilla burrata, heirloom tomato and rocket and pine nut pesto (V)
- Ocean trout crudo, squid ink crisps, dill crème fraîche (GF)
- Salad of candied beetroots, goats curd and walnuts (GF, V)
- Grilled tuna, soft herb salad and spiced yoghurt (GF)
- Pressed pork belly, seared scallops, parsley and capers (GF)
- Goats cheese and caramelised onion tart with rocket and fennel salad (V)
- ½ dozen XL Sydney rock oysters, served with mignonette (GF, DF)
- Lamb back strap, green pea hummus and white beans (GF)

MAIN

- Herb crusted lamb rack, potato gratin, baby carrots and port wine jus
- Fillet of beef, black truffle cauliflower purée, spiced raspberry jus (GF)
- Pan roasted salmon, vegetable ragout and fresh lemon (GF, DF)
- Slow braised beef cheeks, Paris mash potato, roasted baby vegetables and port wine jus
- Roasted sirloin, parsnip purée and forest mushroom jus (GF)
- Blue eye trevalla, pancetta crumb and artichoke textures
- Crispy skinned chicken supreme, runny polenta and charred corn (GF)
- Spinach and ricotta ravioli, baby beans and grated grana padano (V)
- Braised lamb shank, black truffle pommes purée and buttered greens
- Spiced marinated lamb rump, whipped goats cheese and confit tomato (GF)

DESSERT

- Dessert served with a la carte tea and coffee
- Chocolate fondant, vanilla bean ice cream and rose water berry compote (V)
- Baked berry cheesecake, fresh berries and shaved chocolate (V)
- Citron tart with vanilla crème (V)
- Vanilla panna cotta and forest berries (GF)
- Selection of Australian cheese, fruits and nuts (V)

SIDES

- Garden salad with citrus vinaigrette (GF, DF, V, VE)
- Rocket salad, shaved grana padano and aged balsamic (GF, V)
- Charred broccolini, toasted almonds and spiced yoghurt (GF, V)
- Duck fat roasted potatoes, confit garlic and rosemary salt (GF)
- French fries, truffle and grated grana padano (V)



BUFFET AND LIVE STATIONS_

CLASSIC BUFFET MENU \$69 PER PERSON | MINIMUM 20

Your menu selection served
in Pier St. Grill Restaurant

- 3 Vibrant salads
- 3 Substantial hot dishes
- 2 side hot dishes
- Seasonal fruits and 1 sweet treat
- Assorted baked breads
- Antipasto, nuts and Australian cheeses
- Selection of Dilmah tea, Nespresso coffee, juice and soft drink

Salad Options

- Baby rocket, shaved parmesan and aged balsamic *(GF, V)*
- Greek salad, marinated feta and oregano *(GF, V)*
- Butter lettuce, crispy bacon bits and sourdough croutons
- Tomato and mozzarella with crushed basil *(GF, V)*
- Watermelon, marinated feta and fresh mint *(GF, V)*

- Sweet corn, black beans and baby spinach *(GF, DF, V, VE)*
- Chickpeas, charred peppers, kalamata olives *(GF, DF, V, VE)*
- Kipfler potato, Dijon mayo, spring onion *(GF)*
- Singapore noodles, fresh greens and coriander *(V)*
- Japanese slaw, miso aioli and toasted sesame *(V)*
- House salad, mixed greens and lemon vinaigrette *(GF, DF, V, VE)*

Substantial Hot Options

- Roasted chicken breast, lemon and sumac *(GF, DF)*
- Potato gnocchi, tomato and cream reduction with shaved parmesan *(V)*
- Spinach and ricotta ravioli, butternut pumpkin and pesto cream *(V)*
- Butter chicken, grilled naan and mint yoghurt
- Braised beef chuck, button mushrooms and baby carrots *(GF)*
- Beef stir fry, ginger and shallots *(GF, DF)*
- Roast beef, caramelised shallots and pan gravy

- Baked lasagna, creamy béchamel, crushed basil *(V)*
- Steamed fish of the day, lemon butter sauce and fresh tarragon *(GF)*
- Coconut curry, chickpeas and vegetables *(GF, DF, V, VE)*
- Sheppard's pie, baby peas and mashed potato *(GF)*
- Slow roasted lamb, rosemary and confit garlic
- Baked salmon, vegetable ragu and fresh lemon *(GF)*
- Vegetable cannelloni, mozzarella and tomato sugo *(V)*
- Baked chicken, button mushroom and cream *(GF)*

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BUFFET AND LIVE STATIONS_

Hot Sides Options

- Steamed vegetables, butter and evoo *(GF, V)*
- Roasted potatoes, rosemary and confit garlic *(GF, DF, V, VE)*
- Green beans, toasted almonds and lemon vinaigrette *(GF, DF, V, VE)*
- Baby carrots with honey glaze *(GF, DF, V, VE)*
- Steamed rice with fried shallots *(GF, DF, V, VE)*
- Stir fried Asian greens with ginger *(GF, DF, V, VE)*
- Baked cheesy cauliflower with toasted walnuts *(V)*
- Roasted butternut pumpkin with sumac yoghurt *(GF, V)*
- Paris mash with black truffle *(GF, V)*
- Caramelised broccoli with aged parmesan *(GF, V)*

Sweet Treat Options

- Chocolate brownie with fresh strawberries *(V)*
- Toasted meringue with rose water berry compote *(GF, V)*
- Toffee cake with orange butter cream *(V)*
- Passion fruit cheese cake *(V)*
- Coconut slice with candied pineapple *(GF, V)*

SEAFOOD UPGRADE \$35 PER PERSON

- Cooked king prawns *(GF, DF)*
- XL Sydney rock oysters *(GF, DF)*
- Smoked salmon
- Condiments

LIVE STATION ADD-ONS \$16 PER PERSON PER STATION

- Roast wagyu beef with port wine jus *(DF)*
- Crispy pork belly with apple compote *(GF, DF)*
- Slow roasted lamb and confit garlic



CANAPÉ PACKAGES_

1 HOUR CANAPÉ PACKAGE \$23 PER PERSON

2 Cold canapés, 2 hot canapés

2 HOUR CANAPÉ PACKAGE \$33 PER PERSON

3 Cold canapés, 3 hot canapés

3 HOUR CANAPÉ PACKAGE \$44 PER PERSON

3 Cold canapés, 3 hot canapés,
2 substantial canapés

4 HOUR CANAPÉ PACKAGE \$52 PER PERSON

3 Cold canapés, 3 hot canapés,
2 substantial canapés,
2 dessert canapés

ALL PACKAGES | MINIMUM 20

Additional cold and hot canapés
\$6 per selection, per person

Additional dessert canapés
\$6 per selection, per person

Additional substantial canapés
\$11 per selection, per person

Cold Canapés

- Goats cheese and onion tartlet *(V)*
- Peking duck pancakes with plum sauce
- Assorted sushi with soy dipping sauce *(GF, DF)*
- Heirloom tomato and goats curd crostini *(V)*
- XL Sydney rock oysters with mignonette *(GF, DF)*
- Salmon gravlax and horseradish
- Roast pumpkin and goats cheese pinwheel *(V)*
- Bocconcini and semi dried tomato blinis *(V)*
- Spicy prawn skewer with miso mayo
- Prosciutto, cherry tomato and bruised basil *(GF)*

Hot Canapés

- Forest mushroom arancini with truffle aioli *(V)*
- Lamb kofta with mint yoghurt *(GF)*
- Lemon herb chicken skewer with aioli *(GF)*
- Tempura prawns with ponzu mayo
- Buffalo chicken wings with blue cheese sauce *(GF)*
- Chicken sate skewer with peanut sauce *(GF)*
- Cheeseburger spring roll with tomato compote
- Moroccan lamb pie with spiced yoghurt
- Crab croquette with miso mayo
- Manchego and sweet potato empanada with bush tomato relish

Dessert Canapés

- Selection of petit fours *(V)*
- Pear and almond tartlets *(V)*
- Milk chocolate bites with freeze dried raspberries *(V)*
- Handmade chocolates *(GF, V)*
- Vanilla cannoli *(V)*

Substantial Canapés

- Beer battered fish, steak cut chips and tartare
- Breaded chicken, spiced wedges and sour cream
- Wagyu beef sliders
- Macaroni and cheese sliders *(V)*
- Butter chicken with basmati rice *(GF)*
- Pumpkin gnocchi with pesto cream *(V)*



PLATTER OPTIONS_

Platters are available throughout the duration of your event or can be served post event for delegate networking. Each platter serves approximately 6 to 8 guests. Prices are per platter.

SLIDER PLATTER \$80

Selection of macaroni and cheese, wagyu beef and peri peri chicken sliders

AUSTRALIAN PLATTER \$75

Mini beef and red wine pies, sausage rolls and tempura prawns

JAPANESE PLATTER \$80 (GF, DF)

Selection of assorted sushi, nigiri and sashimi with soy dipping sauce

CHEESE PLATTER \$90 (V)

Selection of Australian cheeses, fruits, nuts and lavosh

ANTIPASTO PLATTER \$80

Mixed charcuteries, selection of dips, grilled breads and marinated vegetables

BBQ PLATTER \$78 (GF)

Lemon herb chicken skewers, pork and cheese kransky and beef rump skewers with chimmi churri



BEVERAGE PACKAGES_

CLASSIC BEVERAGE PACKAGE

- 1 Hour \$29 per person
- 2 Hour \$36 per person
- 3 Hour \$43 per person
- 4 Hour \$50 per person

Bancroft Bridge White Wine

Bancroft Bridge Red Wine

Bancroft Bridge Sparkling Wine

Hahn Super Dry Bottled Beer

Sydney Beer Co. Lager Bottled Beer

Byron Bay Lager Bottled Beer

James Boags Premium Bottled Beer

James Boags Premium Light Bottled Beer

James Boags Light Bottled Beer

Heineken 0.0 Non-alcoholic Bottled Beer

Soft drink, juice and water

PREMIUM BEVERAGE PACKAGE

- 1 Hour \$35 per person
- 2 Hour \$40 per person
- 3 Hour \$50 per person
- 4 Hour \$60 per person

Até Sparkling Brut NV

Até Sauvignon Blanc

Até Rosé

Até Shiraz

Hahn Super Dry Bottled Beer

Sydney Beer Co. Lager Bottled Beer

Byron Bay Lager Bottled Beer

James Boags Premium Bottled Beer

James Boags Premium Light Bottled Beer

Heineken Lager Bottled Beer

Heineken 0.0 Non-alcoholic Bottled Beer

Soft drink, juice and water



AUDIO VISUAL_



Equipment requirements over and above projection, flipcharts or whiteboards can be hired from our preferred partner Audio Visual Events. AVE has built their reputation by delivering Sydney's best AV solutions over the past 20 years. Their team provide technical support, creativity, and event expertise, ensuring the journey from event brief to delivery is seamless.

Please advise your sales representative of your full requirements to organise a quote, or email AVE at nsds@audiovisualevents.com.au

NOVOTEL

SYDNEY DARLING SQUARE

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