



2024

Festive Packages

NOVOTEL

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CELEBRATE THE FESTIVE SEASON IN STYLE!

Host your end of year event at
Novotel Sydney International Airport.

Whether it's mingling over canapés, enjoying an alternate plated dinner menu or indulging in a delicious Christmas themed buffet, our dedicated team of Christmas Elves are here to help.

Let's create an unforgettable finale to cap off your year and make it a day to remember!





CANAPE PACKAGE
FROM \$99.00 PER PERSON

Ten-piece canapé package including
hot, cold and dessert options

.

Three hours standard beverage package

.

Tea & coffee station

.

Dance floor

.

Christmas theming





CANAPE MENU

COLD SELECTION

- Bruschetta with tomato, garlic and basil (VGN)
- Vietnamese rice paper rolls with soya bean and lime sauce (GF, V)
- Smoked salmon & lemon ricotta on blini
- Beetroot with goat cheese & blood orange tartlet (V)
- Smoked tuna, wasabi mayo & caviar on rosti
- Prawns with lime chilli ginger on skewer (GF)
- Thai beef skewers (DF)

HOT SELECTION

- Steamed prawn har gow with chilli & lime dipping sauce (GF)
- Moroccan lamb samosa
- Vegetarian spring rolls (V)
- Pumpkin arancini (V)
- Mediterranean lamb skewer with minted yoghurt (GF)
- Tempura prawns with wasabi mayo (DF)
- Beef bourguignon brisket
- Selection of mini quiches
- Mini gourmet pies
- Satay chicken (GF)

SWEET SELECTION

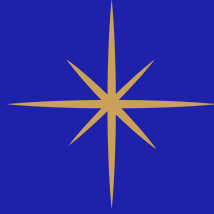
- Lamington with white chocolate cream
- Profiteroles filled with vanilla cream
- Mini pavlova (GF)
- Chocolate tart
- Bake cheese cake

SUBSTANTIAL ADDITIONS

Add \$10 pp per item

- Chicken peri peri sliders
- Mini beef burgers with caramelised onion and BBQ sauce
- Fish & chips, tartare sauce with lemon dressing (DF)
- Drunken chicken noodle salad with chilli and lime dressing (DF)
- Pumpkin risotto with spinach and peas (GF, DF, V)

*Dietaries will be served separately
(GF) - Gluten free, (DF) Dairy Free, (VGN) - Vegan, (V) - Vegetarian*



PLATED PACKAGE
FROM \$129.00 PER PERSON

Three-course alternate served menu

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Four hours standard beverage package

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Tea & coffee station

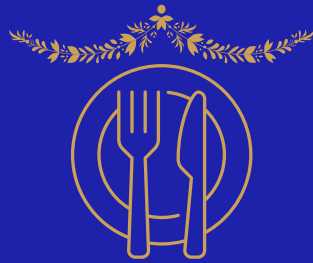
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Dance floor

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Christmas theming





PLATED MENU

Freshly baked dinner rolls arrival

ENTREES

Shared menu to start

Oysters - Natural

Fresh ocean prawns on ice - Cocktail sauce, lemon

Mezze grazing plate to share - Chef's selection of cured and smoked meats, fetta, olives and marinated grilled vegetables

MAINS

Alternate Serve

Please select two of the following

180g eye fillet with creamy mash potato

Greens, jus (GF, DF)

Pan fried barramundi, asparagus, fennel,

Tomato, olive salsa (GF, DF)

Fresh baby peas risotto (V)

Roast turkey breast with parsnip pureé

Broccolini and cranberry jus (GF)

Grilled lamb rump with smoked eggplant pureé

Sautéed cavolo nero with gratin potatoes with jus (GF)

SIDES

To share – placed in the middle of the table

Rocket, candy walnut, pear salad (GF, DF, V)

Seasonal greens (GF, DF, V)

DESSERTS

Alternate Serve

CHOICE OF

Fresh seasonal fruit plate (GF, DF, V)

Dark chocolate mousse dome with salted caramel centre and toasted macadamia

Baked berry cheese cake with wafers

Christmas pudding with warm vanilla anglaise

Torched pavlova, vanilla cream, seasonal fruit (GF)

Dietaries will be served separately
(GF) - Gluten free, (DF) Dairy Free, (VGN) - Vegan, (V) - Vegetarian



BUFFET PACKAGE
FROM \$139.00 PER PERSON
MINIMUM 30 GUESTS

Christmas themed buffet menu

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Four hours standard beverage package

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Tea & coffee station

.

Dance floor

.

Christmas theming





BUFFET MENU

Freshly baked dinner rolls

COLD SELECTION

Caprese salad, buffalo mozzarella, basil, tomato (GF, V)

Quinoa tabbouleh (GF, DF, V)

Mixed garden salad with balsamic dressing (GF, DF, V)

Chicken basil penne and semi dried tomato

Seafood salad, with prawns, mussels, crab, calamari with lemon and fresh herb dressing (DF)

Cook king prawns on ice

Sydney rock oysters on Ice

Smoked salmon with capers, Spanish onion (GF, DF)

HOT SELECTION

Carvery station with traditional glazed honey leg ham (GF)

Whole grain mustard marinated roast beef with mushroom jus (GF)

Roast turkey with chestnut stuffing, sage jus

Pan fried barramundi fillet with tomato, olives, capers

Pumpkin and fetta ravioli (V)

Root vegetables (GF, DF, V)

Steamed vegetables (GF, DF, V)

DESSERT

Traditional warm Christmas pudding with vanilla analgise

Mini seasonal pavlova (GF)

Fruit mince pie

Variety of pastries

Fruit Platter (GF, DG, V)



Dietaries will be served separately
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For further information or To make an enquiry, please contact:

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