



FUNCTION PACKAGES 2025



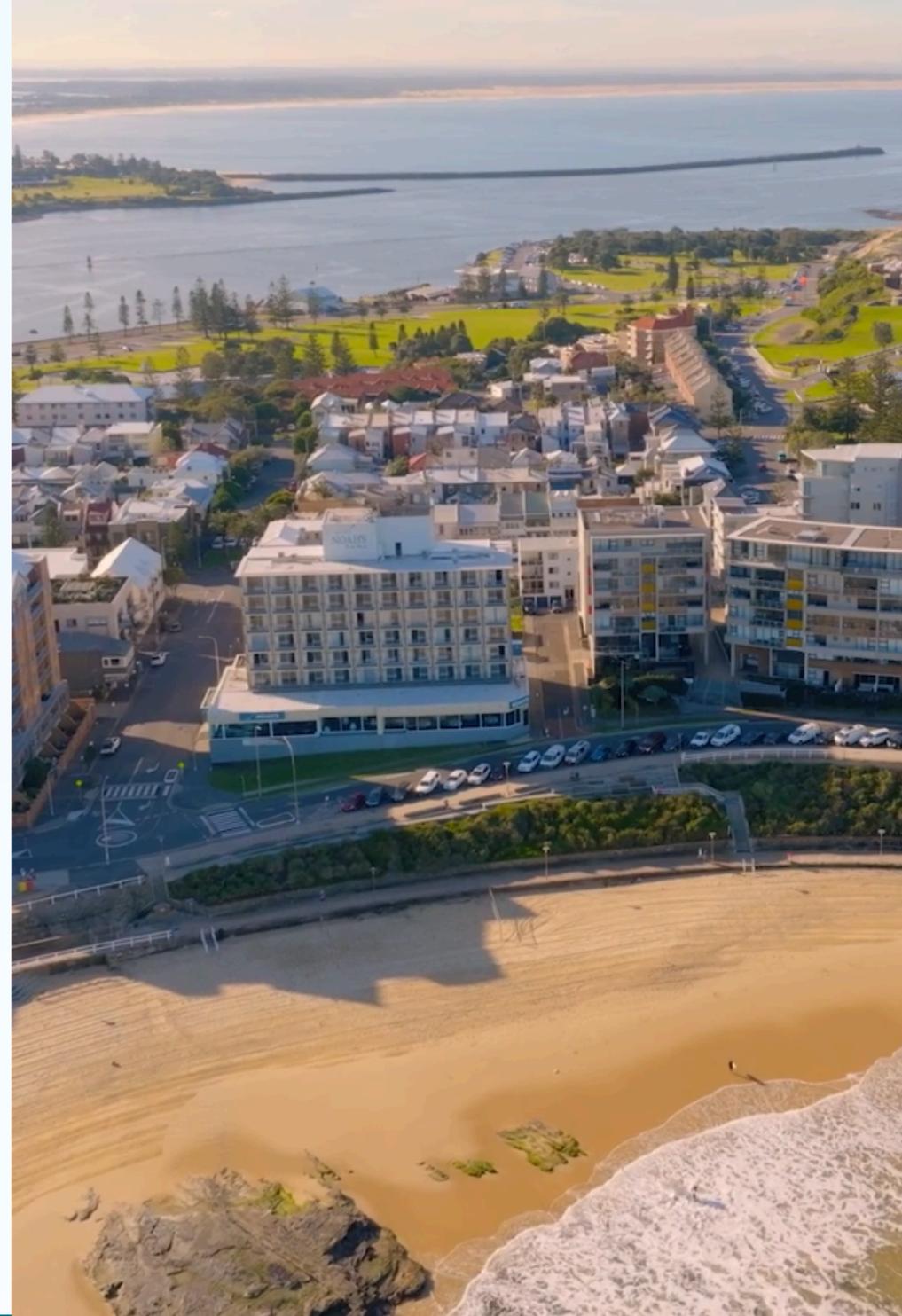


Welcome to NOAH'S on the beach

Nestled on Newcastle's iconic beachfront, NOAH'S on the beach offers a stunning coastal setting with panoramic views of the Pacific Ocean. Just moments from the heart of the city and a convenient 30-minute drive from Newcastle Airport, our venue perfectly combines the tranquility of a seaside escape with the accessibility of a central location.

Whether you're planning a conference, meeting, cocktail party, or gala dinner, our exceptional function facilities and versatile spaces can be tailored to suit your specific needs. With floor-to-ceiling windows showcasing breathtaking ocean views, NOAH'S provides an unforgettable backdrop for weddings, corporate events, and celebrations alike.

Our experienced Events Team is dedicated to delivering an event experience that exceeds all expectations. A dedicated Events Coordinator will guide you every step of the way, managing everything from planning to execution so you can focus on achieving your goals. With outstanding catering, personalized service, and a commitment to excellence, NOAH'S ensures every event is seamless, memorable, and truly special.



6TH FLOOR FUNCTION ROOMS



BOARD ROOM

NOAH'S Boardroom overlooks Newcastle's Harbour, foreshore parklands and historic East End district. With its own private balcony, 16 seat boardroom table, and wall mounted LED Smart TV; The Boardroom is the perfect location for your next meeting or workshop.



HARBOUR VIEW ROOM

NOAH'S Harbour View Room also has its own Balcony and overlooks Newcastle's Harbour, foreshore parklands and historic East End district. The views are spectacular through the day, and the night light views are especially amazing. Set to suit your needs The Harbour View Room is perfect for any occasion. The Harbour View Room features wireless and cabled broadband internet access and an electronic projection screen with a ceiling mounted data projector.



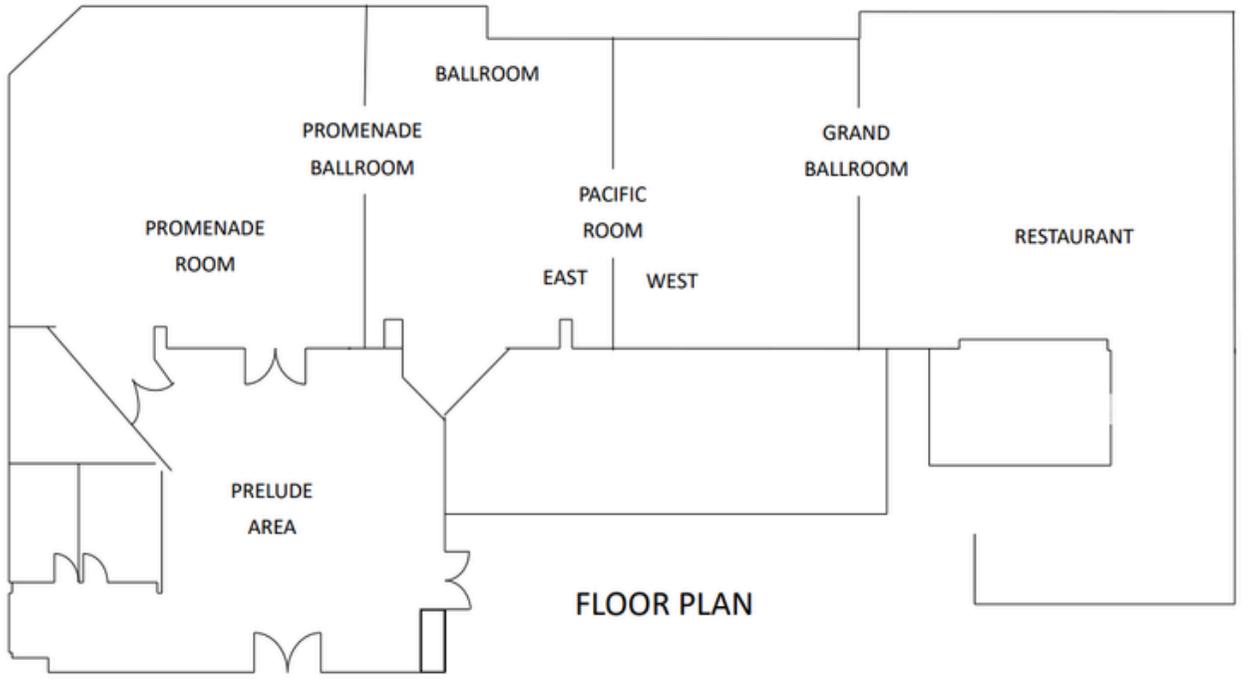
GROUND FLOOR FUNCTION ROOMS



NOAH'S spectacular ground floor offers six flexible function room options that can be tailored to suit any event.

All rooms feature floor-to-ceiling windows with magnificent, uninterrupted views of Newcastle Beach and the coastline. Partnering with Fordtronic AV, our function spaces are equipped with the latest audiovisual, sound, and lighting technology. Whether you're hosting a conference, product launch, workshop, special occasion, or gala dinner, our versatile spaces can be configured to meet your needs.

With room capacities ranging from 10 to 300 guests, NOAH'S has the perfect setting for your next event.



FUNCTION ROOM FEES & CAPACITIES

	Board Room	Harbour View	Pacific West	Pacific East	Pacific	Promenade	Promenade Ballroom	Ballroom	Grand Ballroom
Square Metres	56	77	76	73	147	112	185	259	-
Theatre	-	40	50	50	150	80	200	300	-
Boardroom	16	20	20	20	-	-	-	-	-
U-Shape	-	22	22	22	50	30	-	-	-
Classroom	-	25	25	25	60	40	90	130	-
Banquet	-	-	50	50	90	70	130	200	ON REQUEST
Banquet (with dancefloor)	-	-	40	40	80	60	120	180	ON REQUEST
Cabaret	-	-	32	32	64	48	96	144	ON REQUEST
Cocktail	-	40	50	50	130	100	200	280	ON REQUEST
Weekday	\$275	\$300	\$350	\$350	\$550	\$500	\$750	\$950	ON REQUEST
Sat/Sun	\$275	\$350	\$450	\$450	\$700	\$600	\$950	\$1100	ON REQUEST

DAY-TIME HIRE: 8:00am to 5:00pm

EVENING HIRE: Monday - Saturday: 6.30pm to 11.30pm, Sundays: 6:00pm to 10:00pm

Note: Minimum Catering Spend/Numbers apply to all function rooms (excluding the Boardroom).

Ask our Events Team for Details. 10% Sunday & public holiday surcharge applies



DAY DELEGATE PACKAGES

ALL PACKAGES INCLUDE

- ▶ Dedicated Function Coordinator
- ▶ Iced Water & Mints
- ▶ Notepads & Pens
- ▶ Projection Screen
- ▶ Standard Whiteboard
- ▶ Flip Chart Stand

FULL DAY DELEGATE PACKAGE

- ▶ Conference Room Hire
- ▶ Tea & Coffee on Arrival
- ▶ Morning Tea inclusive of tea/coffee & freshly baked items from NOAH'S Kitchen
- ▶ Lunch from NOAH'S Day Delegate Package Menu 1 OR 2
- ▶ Afternoon Tea inclusive of tea/coffee and a selection of freshly baked items from NOAH'S Kitchen

HALF DAY DELEGATE PACKAGE

- ▶ As Above - excludes Morning OR Afternoon Tea

HALF DAY DELEGATE PACKAGE 1 - \$65PP

FULL DAY DELEGATE PACKAGE 1 - \$68PP

HALF DAY DELEGATE PACKAGE 2 - \$72PP

FULL DAY DELEGATE PACKAGE 2 - \$75PP

**Minimum of 10 delegates apply for all conference packages.
Conditions apply. Prices subject to change.**

DAY DELEGATE PACKAGE MENU 1

Includes Chef's Selection of the Following:

- Gourmet Sandwiches
- Wraps or Rolls
- Fresh Sliced Fruit Platter
- Tea Coffee & Juice

DAY DELEGATE PACKAGE MENU 2

Includes Chef's Selection of the Following:

- Freshly Baked Breads
- Hot Fork Dish
- Selection of Salads
- Fresh Sliced Fruit Platter
- Tea Coffee & Juice



BREAKFAST FUNCTIONS

CONTINENTAL BREAKFAST BUFFET

\$26PP

(MIN 20 GUESTS)

- ▶ Pastries & Muffins, Sliced Fruit & Yoghurt, Cereal & Muesli, Assorted Breads & Toast
- ▶ Tea, Coffee & Juice

NETWORKING STAND-UP BREAKFAST BUFFET

\$35PP

(MIN 20 GUESTS)

- ▶ Buffet Style consisting of Pastries & Muffins, Mini Fruit Kebabs, Layered Yoghurt Cups, Mini Frittatas, Breakfast Burrito with Scrambled Eggs, Bacon, Avocado & Cheese
- ▶ Tea, Coffee & Juice

Please note: The above packages include self service tea and coffee. For tea and coffee served to the table a \$2 surcharge applies

HOT & COLD BREAKFAST BUFFET

\$38PP

(MIN 20 GUESTS)

- ▶ Continental Breakfast Buffet + Hot Buffet consisting of Sausage, Hash Brown, Tomato, Scrambled Eggs, Bacon & Mushrooms
- ▶ Tea, Coffee & Juice

INDIVIDUALLY PLATED HOT BREAKFAST

\$35PP

- ▶ Selection of Pastries and Fresh Fruit served on arrival
- ▶ Tea, Coffee & Juice

Plus select one items from the following Hot Plated dishes:

1. Scrambled Eggs with Bacon, Roasted Tomato, Hash Brown & Toasted Sourdough
2. Pumpkin, Fetta & Spinach Frittata, Tomato Chutney
3. Eggs Benedict with Ham (add \$2.00pp for Salmon)



FUNCTION MENU

2 COURSES - \$69 PP

3 COURSES - \$79 PP

MINIMUM 30 PEOPLE

2 CHOICES FROM EACH COURSE SERVED ALTERNATELY

***MENU UPGRADES:** See Individual prices below. Price per person for all attendees

ENTREES

- ▶ Thai Green Curry Prawns, Tom Yum Mayo, Green Papaya Salad
- ▶ Pea Pesto Arancini, Beetroot, Walnuts, Fine Herbs
- ▶ Pork Belly, Korean BBQ , Pickled Daikon, Fried Nori
- ▶ Spiced Lamb Rump, Hummus, Cauliflower Tabouli

UPGRADES (add \$1.50 per person for all attendees)

- ▶ Buffalo Glazed Beef Brisket, Blue Cheese Croquette, Chimichurri, Corn Salsa
- ▶ Three Cheese Crayfish Tartlet, Petite Bouche Salad

MAINS

- ▶ Barramundi, Potatoes, Green Beans, Heirloom Tomato & Green Olive Salsa Verde
- ▶ Slow Cooked Lamb Shank, Biryani Rice, Masala Sauce, Greens
- ▶ Slow Roasted Scotch Fillet, Smashed Chats, Dianne Sauce, Truss Tomatoes
- ▶ Prosciutto Wrapped Chicken Supreme, Roasted Pumpkin, Pea Pesto, Snow Pea Salad
- ▶ Roasted Pork Loin, Colcannon Mash, Greens, Peppercorn Jus

UPGRADES (add \$2.50 per person for all attendees)

- ▶ Beef Fillet, Potato Galette, Greens, Cafe Butter, Jus
- ▶ Duck Breast, Mirin Vegetables, Fried Enoki Mushroom, Togarashi Seasoning

SIDES

 (add \$2.00 per person for each side)

- ▶ Traditional Greek Salad
- ▶ Garden Salad
- ▶ Panache of Seasonal Vegetables
- ▶ Rosemary Roasted Potato w/ Confit Garlic

DESSERTS

- ▶ Summer Berry Pudding, Mascarpone Cream, Compote, White Chocolate Shards
- ▶ Vanilla Bavaois, Orange & Cardamom Poached Pear, Pistachio Crumb
- ▶ Lime Cheesecake, Lemon Curd, Toasted Meringue
- ▶ Chocolate Mousse Tart, Salted Caramel Ice-Cream, Raspberry
- ▶ Meringue, Vanilla Mascarpone, Macerated Strawberries, Almond Praline

UPGRADES (add \$5.00 per person for all attendees)

- ▶ DESSERT BUFFET - Chef's Selection of Petite Desserts



FUNCTION DRINKS

DRINKS ON CONSUMPTION

SPARKLING WINE

\$11/GLASS
\$45/BOTTLE

Brown Brothers Origin Prosecco

WINE

\$10/GLASS | \$39/ BOTTLE

Brown Brothers Pinot Grigio
Brown Brothers Sauvignon Blanc
Brown Brothers Shiraz
Brown Brothers Moscato

BEER

Cascade Light	\$8
Great Northern Super Crisp	\$9
Tooheys New	\$10
Carlton Dry	\$10
Hahn Superdry	\$9
Strongbow Cider	\$9

SPIRITS

FROM \$9 PER NIP

Including Mixer

NON-ALCOHOLIC

SOFT DRINKS: *Lemonade, Coca Cola, Diet Coke, Lemon Squash, Orange Juice, Dry Ginger Ale, Tonic Water, Mineral Water & Soda Water*

\$5 PER GLASS
\$14 PER CARAFE

Juices \$6 PER GLASS | \$18 PER CARAFE

BEVERAGE PACKAGES

1 hour	\$29 PP
2 hours	\$37 PP
3 hours	\$42 PP
4 hours	\$49 PP

- conditions apply

BEVERAGE PACKAGE INCLUSIVE OF:

Brown Brothers Origin Prosecco
Brown Brothers Moscato
Brown Brothers Pinot Grigio
Brown Brothers Sauvignon Blanc
Brown Brothers Shiraz
Cascade Light
Great Northern Super Crisp
Tooheys New
Carlton Dry
Hahn Superdry
Strongbow Cider
Soft Drink & Juices

UPGRADED BEVERAGE PACKAGES AVAILABLE

Please speak with your Function Co-Ordinator for a complete beverage list.



CANAPÉS MENU

(MINIMUM 30 PEOPLE)

OPTION 1: \$33 per person - Includes your selection of 2 Hot & 2 Cold Canapés

OPTION 2: \$43 per person - Includes your selection of 3 Hot & 3 Cold Canapés

OPTION 3: \$55 per person - Includes your selection of 3 Hot & 3 Cold Canapés, 1 Substantial & 1 Sweet

OPTION 4: \$65 per person - Includes your selection of 3 Hot & 3 Cold Canapés, 2 Substantial & 2 Sweet

Additional Canapés \$5.50 per person | Additional Substantials \$10.00 per person

COLD CANAPÉS

- ▶ Mini Prawn Cocktail - GF/DF
- ▶ Goats Cheese Caramelized Onion Tartlet - GF
- ▶ Spiced Lamb, Hummus, Dukkah Tartlet - GF/DF
- ▶ Seared Beef, Mediterranean Vegetable en Croute - DF
- ▶ Thai Pork Salad - GF/DF
- ▶ Tomato Bruschetta - DF/VG
- ▶ Smoked Salmon, Creme Fraiche on Blini

HOT CANAPÉS

- ▶ Pork Belly Bites, Korean BBQ Sauce - GF/DF
- ▶ Assorted Arancini, Aioli - GF/DF/VG
- ▶ Salt & Pepper Squid
- ▶ Spring Rolls, Sweet Chilli Sauce - V/DF
- ▶ Assorted Dumplings, Soy Dipping Sauce
- ▶ Tempura Prawns
- ▶ Macaroni & Cheese Croquettes - V
- ▶ Lamb Kofta, Raita - GF
- ▶ Samosa, Sweet Chilli - VG

SUBSTANTIALS

- ▶ Fish Taco, Guacamole, Tomato Salsa, Soft Tortilla - DF
- ▶ Pork Belly Banh Mi, Carrot, Cucumber, Pickled Daikon - DF
- ▶ Karaage Chicken Slider, Slaw, Sriracha Kewpie
- ▶ Cheeseburger Slider
- ▶ Tempura Zucchini Flower, Chimichurri GF/DF/VG
- ▶ Satay Chicken Skewers - DF

DESSERTS

- ▶ Lemon Meringue Tart - GF
- ▶ Banoffee Tart - GF
- ▶ Chocolate Dipped Profiterole
- ▶ Churros, Chocolate Ganache
- ▶ Apple Crumble Tarts

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VG - Vegan





PLATTERS MENU

HOT FINGER FOOD PLATTER - \$100

- ▶ Chef's Selection

HOT FINGER FOOD PLATTER - VEGAN - \$120

- ▶ Chef's Selection

HOT FINGER FOOD PLATTER - GLUTEN FREE - \$120

- ▶ Chef's Selection

OPEN GOURMET SANDWICH & WRAP PLATTER - \$90

- ▶ Chef's Selection

MIXED NORI ROLL PLATTER - \$90

- ▶ Chef's Selection

FRESHLEY SLICED SEASONAL FRUIT PLATTER - \$70

- ▶ Chef's Selection

ANTIPASTO/MEZZE PLATE - \$120

- ▶ Charcuterie of Cured Meats
- ▶ Mixed Marinated Vegetables & Olives
- ▶ Seasonal Flat Bread & Schiatta Italian Bread
- ▶ Hummus
- ▶ Creamy Fetta Dukka Dip

CHEESE PLATTER - \$100

- ▶ Aged Cheddar
- ▶ Creamy Blue
- ▶ Double Cream Brie
- ▶ Warrnambool Cheddar
- ▶ Selection of Dried & Fresh Fruit
- ▶ Quince Paste
- ▶ Lavosh
- ▶ Water Crackers





ACCOMMODATION

91 accommodation rooms offer unique views of Newcastle and its picturesque surrounds. City Side rooms provide a glimpse into Newcastle's historic East End, Harbour View rooms overlook the vibrant Harbour and Foreshore, and Ocean View rooms feature breathtaking vistas of the Pacific Ocean and Newcastle Beach.

Each room is equipped with modern comforts to enhance your stay, including high-speed wireless internet, Foxtel, and a full range of essential amenities and services. work desks, air conditioning, tea and coffee-making facilities, and complimentary toiletries, ensure a relaxing and convenient experience.

Delegate accommodation can be seamlessly arranged as part of your event package, with special rates available upon request.





NOAH'S

on the beach
NEWCASTLE

(02) 4929 5181

29 ZAARA ST, NEWCASTLE EAST NSW 2300
ENQUIRIES@NOAHSONTHEBEACH.COM.AU
WWW.NOAHSONTHEBEACH.COM.AU