



NOVOTEL CAIRNS OASIS RESORT MEETINGS + EVENTS GUIDE





The world's warmest welcome is waiting for you

Cairns is like nothing else you've ever experienced – fringed by reef, enveloped by world heritage rainforest and surrounded by the red-dirt of the Outback.

Thoughtfully designed and equipped, our five revamped internal meeting spaces can cater for up to 200 guests. Our vast resort grounds and lagoon style pool allows for unique outdoor events and team building activities. Novotel Cairns Oasis Resort is the perfect place to educate, reward, entertain, motivate & rejuvenate any traveller.



We've taken all steps to make you safe. Be reassured at Novotel Cairns Oasis Resort

Welcoming, safeguarding, and taking care of others is at the very heart of what we do and who we are. The health, safety and well-being of our staff, guests and community remains our top priority. As we begin to welcome you back, we have elevated our health and safety norms even further, with the newly launched unique cleanliness prevention label: ALLSAFE by Accor Live Limitless. Our COVID Safe Plan can also be shared with you should you require more detail.



NO VO TEL

THERE'S NO PLACE LIKE IT ON EARTH

Cairns is the bustling heart of Tropical North Queensland hop on a boat for the Great Barrier Reef, venture inland in search of lush rainforest or just kickback and embrace the laid-back tropical lifestyle.

Suggested Activities

- Cultural shows and experiences
- Great Barrier Reef discovery
- Daintree rainforest & wildlife experiences
- Taste of the tropics food trail

Image supplied by Tourism Tropical North Queensland

DESTINATION OVERVIEW



LOCATION

Situated in the heart of Cairns the resort is set on two hectares of beautifully landscaped tropical gardens. It is only a 10 minute drive from the Cairns airport and a short stroll to the city centre

LOCAL ATTRACTIONS:

- Cairns Aquarium 100m
- Cairns Night Markets 250m
- Cairns Esplanade 250m
- Cairns Lagoon 400m
- Reef Fleet Terminal 650m
- Cairns Convention Centre 1.3km



FACILITIES

The resort is made up of 314 guest rooms across a standard and deluxe category, with all rooms featuring a private balcony overlooking the pool, resort gardens or Macalister range. Guests also have access to the following facilities:

- 24 hour reception
- 24 hour room service and gym access
- 5 modern meeting rooms
- Undercover car parking
- On-site Restaurant & 2 Bars - MOKU Bar & Grill, MOKU Beach Club
- Lagoon Swimming Pool with swim up bar
- Guest Laundry

VENUES & MEETING SPACE

Featuring five flexible meeting spaces with an Abundance of natural light, the resort is ideal for small to medium size conferences with a capacity of up to 200 delegates.

Our vast resort grounds and lagoon style pool allows for unique outdoor events such as a relaxing welcome dinner under a balmy Cairns night and team building activities.



CAPACITY CHART

ROOM NAME	SIZE (SQM)	U-SHAPE	CLASSROOM	CABARET	THEATRE	COCKTAIL	BANQUET
Abercrombie	167	33	99	96	200	200	140
Dunbar	52	21	27	32	75	50	40
McKenzie	128	45	48	64	120	120	110
Barrett	43	18	18	24	40	40	30
Whittington	29	12	12	8	20	20	10
MOKU Terrace	118					100	60
MOKU Beach Club Hut & Lawn	165					200	140

This capacity chart is based on no density restrictions

NOVO HOTEL



CATERING OPTIONS



DAY DELEGATE PACKAGES

Full Day Delegate Package

\$52 pp

Half Day Delegate Package

\$48 pp (omit morning or afternoon tea)

Inclusions:

- Arrival tea & coffee
- Iced water and mints replenished throughout the day
- Novotel notepads and pens
- Chef's choice sweet bakery item for morning tea
- Working style sandwich lunch served in your meeting room or MOKU Restaurant
- Chef's choice savoury bakery item for afternoon tea

Full Day Delegate Package

\$55 pp

Half Day Delegate Package

\$51 pp (omit morning or afternoon tea)

Inclusions:

- Arrival tea & coffee
- Iced water and mints replenished throughout the day
- Novotel notepads and pens
- Chef's choice sweet bakery item for morning tea
- Buffet lunch from our conference menu served in MOKU Restaurant**
- Chef's choice savoury bakery item for afternoon tea

**minimum of 20 guests required for buffet lunch. A la Carte plated lunch for events under 20pax



BREAKFAST

Hot Plated Options - \$31 pp

Minimum 10 guests

Alternate drop - Minimum 20 guests

Choose from the following dishes:

- Eggs Benedict with ham, spinach, parmesan tomato, hollandaise sauce, toasted sour dough
- Double smoked bacon & cheesy scrambled eggs, baked mushrooms, toasted sour dough
- Herbed scrambled eggs, pork sausage, parmesan tomato, toasted sour dough
- Sautéed field mushroom bruschetta with baby spinach, grilled tomato, fat toast, balsamic glaze
- Canadian pancakes, double smoked bacon, banana, maple syrup, double cream
- Belgian waffles, macerated berries, vanilla yogurt & honey

Hot Plated Options also include:

- House baked Danishes & croissants
- Medley of jams & preserves
- Fruit platter
- Juices
- Freshly brewed tea & coffee

Takeaway Breakfast - \$18 PP

- Bacon and Egg Wrap
- Whole Fruit
- Tea & Coffee

Cocktail Breakfast - \$21 pp

- Mungalli Yoghurt and Granola Bowls
- Mini savoury Croissants
- Breakfast Sliders
- Fruit Salad
- Freshly brewed tea & coffee



MEETING BREAKS

Arrival Tea & Coffee - **\$5 pp**

Tea & Coffee with house cookies - **\$8 pp**

Tea, Coffee and break item - **\$12.50 pp**

Additional sweet or savoury break item - **\$6 pp**

Sweet

- Nutella cannoli (V)
- Sweet corn cake with warm caramel (V)
- Donuts with spiced rose syrup
- Scones with jam and cream (V)
- Blini with a selection of spreads (V)
- Chocolate brownies (V,G)
- Oat & sesame cookies (V)

Savoury

- Pesto and cheese scrolls (V)
- Cheesy bean quesadilla (V)
- Vegetable samosa with fruit chutney (V,D)
- Sausage rolls with tomato relish
- Pork dumplings with condiments
- Savoury cheese and corn 'Biscuits' with relish (V)
- Steamed pork buns with kecap manis

Working Lunch- **\$29 pp**

- Chefs selection of seasonal wrap and sandwich
- Fruit salad
- Chipotle slaw
- Orange juice, tea & coffee



LUNCH OPTIONS

Day Delegate Lunch Option or

\$35pp | Minimum 20 guests

Italian Monday

Ciabatta with balsamic & olive oil (V,D)
Chicken pesto and sundried tomato (G,D)
Beef Bolognese (G)
Penne pasta (D)
Pepperoni pizza
Caprese salad (G,V)
Garden salad station (V,G)
Tiramisu (V)
Fruit salad (G,V,D)
Orange juice, tea & coffee

Indian Wednesday

Naan (V,D)
Tandoori chicken (G)
Lamb korma (G)
Chickpea masala (V,G,D)
Spiced basmati Rice(V,G,D)
Cucumber and mint salad (V,G,D)
Garden salad station (V,G)
Spiced Carrot & milk pudding (V,G)
Fruit salad (G,V,D)
Orange juice, tea & coffee

Russian Friday

Sour dough (V,D)
Beef stroganoff (G)
Chicken & dill Kotlety (rissoles) (D)
Spiral pasta (G,V)
Seasonal greens(D)
Potato& pea salad with pickles(G,V,D)
Garden salad station (V,G)
Sour cream cake (V)
Fruit salad (G,D)
Orange juice, tea & coffee

Chinese Sunday

Vegetable spring rolls (V,D)
Honey chicken (G,D)
Mongolian lamb (G,D)
Egg fried rice (V,G,D)
Vegetable stir-fry (V,G,D)
Crunchy noodle salad (D,V)
Garden salad station (V,G)
Five spice chocolate pudding(V)
Fruit salad (G,V,D)
Orange juice, tea & coffee

Mexican Tuesday

Tortillas & corn chip (G,V,D)
Grilled chipotle chicken (G,D)
Chili con carne (G,D)
Paprika rice (G,V,D)
Corn on the cob (G,V,D)
Red bean & corn salad (G)
Garden salad station (V,G)
Cinnamon spiced rice pudding (V)
Fruit salad (G,V,D)
Orange juice, tea & coffee

English Thursday

Yorkshire pudding (V)
Old English pork sausage (D)
Mustard crusted roast beef (G,D)
Creamy mash (V)
Green peas & courgette (G,V)
Potato and beet salad (G,V,D)
Garden salad station (V,G)
English steamed pudding (V)
Fruit salad (G,V,D)
Orange juice, tea & coffee

American Saturday

Bread rolls (V,D)
Southern fried chicken (V,D)
Roast pork & apple sauce (G,D)
Idaho potato with bacon& cheese (G)
Mixed steam vegetables (V,D)
Coleslaw with Ranch dressing (G,V,D)
Garden salad station (V,G)
Apple pie (V)
Fruit salad (G,V,D)
Orange juice, tea & coffee



COCKTAIL FOOD

½ Hour (3 options)	\$12 pp
1 Hour (4 options)	\$19 pp
2 Hour (5 options)	\$28 pp
3 Hour (6 options)	\$38 pp

Small Plates - \$9 per plate
(minimum order of 10 per item)

Cold Canapés

- Classic bruschetta
- Caramelised saffron onion & goats cheese tarts
- Smoked salmon & avocado sushi roll
- Vietnamese chicken & vegetable rice paper rolls
- Seared beef carpaccio, choux pastry, horseradish cream
- Caprese (tomato & bocconcini) skewers

Hot Canapés

- Vegetarian rice paper rolls with peanut sauce
- Mushroom & parmesan arancini, pimento coulis
- Smoked beef, onion jam on crostini
- Chicken souvlaki skewers, yogurt sauce
- Spiced lamb kofta on hummus
- Coconut prawns with lemon and kewpie

Small Plates

- Tandoori chicken with scented rice & raita
- Cheese burgers with dill pickle, mustard & ketchup
- Smoked pulled pork slider with coleslaw & chipotle aioli
- Panko fried calamari, citrus salad and aioli
- Chicken souvlaki skewers with yogurt sauce and tabouli
- Spiced lamb kofta, couscous and hummus
- Beer battered flat head with fat chips and tartar
- Saffron paella, chorizo & chicken
- Vietnamese egg noodle stir- fry
- Vietnamese chicken & vegetable rice paper rolls with peanut sauce
- Tempura pork belly green pawpaw salad, nuoc jam
- Mango cannoli
- Individual pavlovas with berries & cream

Dessert Canapés

- Pastry chef's selection of petit fours
- Petite cream filled profiteroles
- Individual pavlovas with berries & cream
- Fresh fruit flan, crème patisserie





PLATTER OPTIONS

Each platter caters for approx. 10 people
All platters consist of 1.5 serves of each item per person, per platter, unless otherwise stated

Sandwich Platter - \$65 per platter

Chef's choice of assorted sandwiches and wraps

Sweet Pastry Platter - \$65 per platter

Chef's choice of cakes and slices (V)

Fruit Platter - \$55 per platter

Freshly sliced seasonal fruit (G|V)

Aussie Platter - \$60 per platter

Mini pies, mini quiches & sausage rolls

Oriental Platter - \$55 per platter

Vegetarian spring rolls, dim sum, samosas

Dip Platter - \$55 per platter

Trio of dips with flat bread & corn chips

Antipasto Platter - \$70 per platter

Olives, marinated feta, cold meats, red peppers & artichokes with pita bread (gluten free on request)

Carnivore Platter - \$65 per platter

BBQ chicken wings, spiced beef meatballs & chipolatas with dipping sauce

Cheese Platter - \$75 per person

Trio of local cheeses with quince paste, nuts, dried fruit & water crackers (v)

Mini Burger Platters

Mini cheeseburger platter (20 pieces) - **\$75 per platter**

Mini chicken burger platter (20 pieces) - **\$70 per platter**

Hand Stretched Pizza Platters

Pepperoni pizza platter - **\$55 per platter**

Pulled pork pizza platter - **65 per platter**

Margarita pizza platter - **\$50 per platter**

Satay Platters

Mini satay chicken skewer platter (G|D) (30 items)
- **\$70 per platter**

Mini satay beef skewer platter (G|D) (30 items)
- **\$75 per platter**



LIVE COOKING STATION

\$20 pp | minimum 15 guests
Includes rustic pallet stall & live chef

Paella Station

- Chorizo and prawn paella

Satay Hut

- Beef and chicken satay skewers (2 skewers pp)

House Smoked Burgers

- Choice of two burgers (2 mini burgers pp)

Hawker Station

- Pork San Choy Bow or Hokkien Noodle Stir Fry

Taco Station

- Pulled pork and brisket (2 tacos pp)



PLATED OPTIONS

2 Course \$50 pp | 3 Course \$64 pp

Alternate service - \$6 pp | Minimum 20 guests

Entrée

Coconut & lemon myrtle prawns,
Vietnamese pawpaw salad, nuoc cham
dressing.

Potato gnocchi, sage, green pea puree,
cherry tomato, smoky speck and burnt
butter.

Puff pastry galette of tomatoes, marinated
feta, rocket & red onion.

House smoked chicken bruschetta,
watermelon & avocado salsa, sriracha mayo.

Wild mushroom risotto, parmesan chips,
rocket, truffle oil.

Harissa lamb, spiced pearl cous cous,
minted yogurt.

Baked curried cauliflower steak, toasted
hazelnuts, coconut cream.

Main

Prosciutto wrapped chicken supreme,
sweet potato mash, broccolini, lemon
thyme cream.

Coconut poached barramundi, rice noodle
salad, dill coconut cream, crispy noodles,
lime.

Seared Tasmanian salmon, ginger lime pilaf,
glazed Dutch carrots, truss tomato, citrus
aioli.

Eye fillet, fondant potato, buttered green
beans, truss tomatoes, mustard crème jus.

Free-range sirloin of beef, parmesan
polenta, charred broccolini, salsa verde.

Rack of lamb, chickpea cassoulet, balsamic
onions, greens, crisp sweet potato, coco jus.

Tofu & beet wellington, hassle back
potatoes, roasted heirloom veg salad, gravy.

Pork belly, parmesan dauphinoise, pickled
grapefruit slaw, maple pumpkin puree, jus.

Dessert

Dark chocolate brownie, mulled wine
reduction, fresh berries, double cream.

Kaffir lime brûlée, pineapple & coconut
salsa, biscotti.

Classic sticky date pudding, vanilla bean ice
cream, butterscotch sauce, brandy snaps.

Caramel pecan tart, maple pumpkin puree,
double cream.

Poached pear & chocolate tart, white
chocolate cream, spiced syrup.

Mango brulee, pineapple and coconut salsa,
biscotti.

Lime & coconut panna cotta, bitter syrup,
toasted coconut, candied lime, raspberry
coulis.

Crispy meringue coconut cream, pineapple
crisps, fresh berries passionfruit, berry coulis.

Petite cheese plate - duo of Australian
cheese, quince paste, lavosh, dried fruit.

BBQ BUFFET

\$55 pp

Minimum 20 guests

Served Buffet Style

Freshly baked bread rolls & butter

Salads

Garden salad station with balsamic and olive oil

Roasted tableland potatoes and chive mayonnaise, crispy onions
Coleslaw with Chipotle dressing

Hot items

Grain fed sirloin steak
Char grilled chicken thighs
Fat pork sausages
Buttered corn on the cob
Smoked jacket potatoes

Desserts

Pavlova and lamingtons
Seasonal tropical fruit platters
Freshly brewed coffee & tea

UPGRADES:

Live Cooking - \$5pp

Have one of our chefs cook the hot items in front of guests

Market Seafood Feast - \$25 pp

Local Queensland prawns,
South Australian oysters on ice
Wedges of lemon and cocktail sauce

Cheese Plate - \$7 pp

Locally sourced cheese served with assorted crackers, quince paste & dried fruits



MARKET BUFFET

\$68 pp

Minimum 20 guests

Bread rolls

Your choice of:

- 3 salads
- 3 sides
- 3 hots

Chef's dessert selection
Fresh fruit platter
Tea & coffee

UPGRADES:

Market Seafood Feast - \$25 pp

Local Queensland prawns,
South Australian oysters on
ice
Wedges of lemon and
cocktail sauce

Cheese Platter - \$7 pp

Locally sourced cheese
served with assorted
crackers, quince paste &
dried fruits

SALADS

Garden salad station with
balsamic dressing (v,g,d)

Chickpea, sweet potato and red
onion (v,g,d)

Asian style coleslaw (v,g,d)

Creamy potato salad with bacon
(g)

Watermelon, feta, rocket, toasted
pepitas and balsamic (v,g)

Beetroot, goat cheese and hazel
nuts (v,g)

Greek salad with a red wine
vinaigrette (v,g)

Roast pumpkin, caramelised red
onion and feta, toasted pepitas
(v,g,d)

SIDES

Buttered beans, broccoli and
bacon (g)

Singapore noodles with prawns (d)

Vegetable fried rice (v,d,g)

Pumpkin and spinach ravioli in a
napoli sauce (v)

Ginger & lime scented rice (v,g,d)

Potato bake with herbs and
cheese (v,g)

HOTS

Land

Roast lamb with rosemary & garlic, mint
yogurt (G,D)

Low and slow beef brisket, pan jus (G,D)

Roast pork, chunky apple and thyme jam (G,D)

Sky

Chicken roulade with fresh herbs and bacon
(G,D)

Spiced Jerk chicken pieces (G,D)

Butter chicken (G)

Sea

FNQ barra tandoori style with raita (G)

Salmon fillets with parsley & caper butter (G)

Spanish mackerel with a lime and dill coconut
sauce (G,D)

Beverage Packages

Classic

1 Hour	\$29 pp
2 Hour	\$33 pp
3 Hour	\$36 pp
4 Hour	\$39 pp

Bancroft Bridge Brut
Bancroft Bridge Shiraz
Bancroft Bridge Sauvignon Blanc
Bancroft Bridge Chardonnay
Hahn Super Dry
Hahn Super Dry 3.5
Juice & Soft Drink

Premium

1 Hour	\$37 pp
2 Hour	\$40 pp
3 Hour	\$47 pp
4 Hour	\$51 pp

Bruno Shiraz & Alta Pinot Noir
Fat Bastard Chardonnay & Tai Nui
Sauvignon Blanc,
Petit d'Amour Rosé,
Del Zotto Prosecco
Kirin
Hahn Super Dry
Juice & Soft Drink



Audio Visual

Data projector & single screen	\$250
Data projector & dual screen	\$350
Data projector screen only	\$120
LCD screen	\$120
Inbuilt PA sound system	\$150
Handheld microphone	\$100
Lapel microphone	\$150
Lectern	\$30
Presentation clicker	\$20
Whiteboard	\$40
Flip chart	\$40
Stage pieces	from \$150



Additional audio visual equipment and AV operators can be provided through our partners at Encore Event Technologies

Ready to meet in paradise?



NOVOHOTEL

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