



NOVOTEL
HOTELS & RESORTS
BAROSSA VALLEY RESORT

YOUR BIG DAY AT

NOVOTEL

BAROSSA VALLEY

RESORT

"Marriage is the golden ring in a chain whose beginning is a glance and whose ending is an eternity"

Kahlil Gibran

Congratulations on your engagement! I am looking forward to meeting with you both and showcasing to you our beautiful resort in the heart of the Barossa Valley. This is where all your ideas and dreams become reality!

Not every couple is the same, and I understand that your wants and needs are as individual as you are. I cannot wait to hear your ideas and plans and help you to turn them into reality.

Our stunning Barossa Valley views, impeccable service and wholesome local produce and wines will set the tone of your wedding day perfectly.

See you soon, in the heart of the Barossa Valley.

Sincerely,

Kylie Johnston

Events Executive

CEREMONY

' T H E L A W N S '

Located immediately in front of the main resort building and adjacent to the pool, is a lush grass area overlooking the vineyards of Jacob's Creek and the beautiful Barossa Ranges



I N C L U S I O N S

Thirty Two Americana white chairs

White arbor with floral decoration

Signing table and two chairs

Two wine barrels

Iced water station

Includes two hours of use

P R I C E

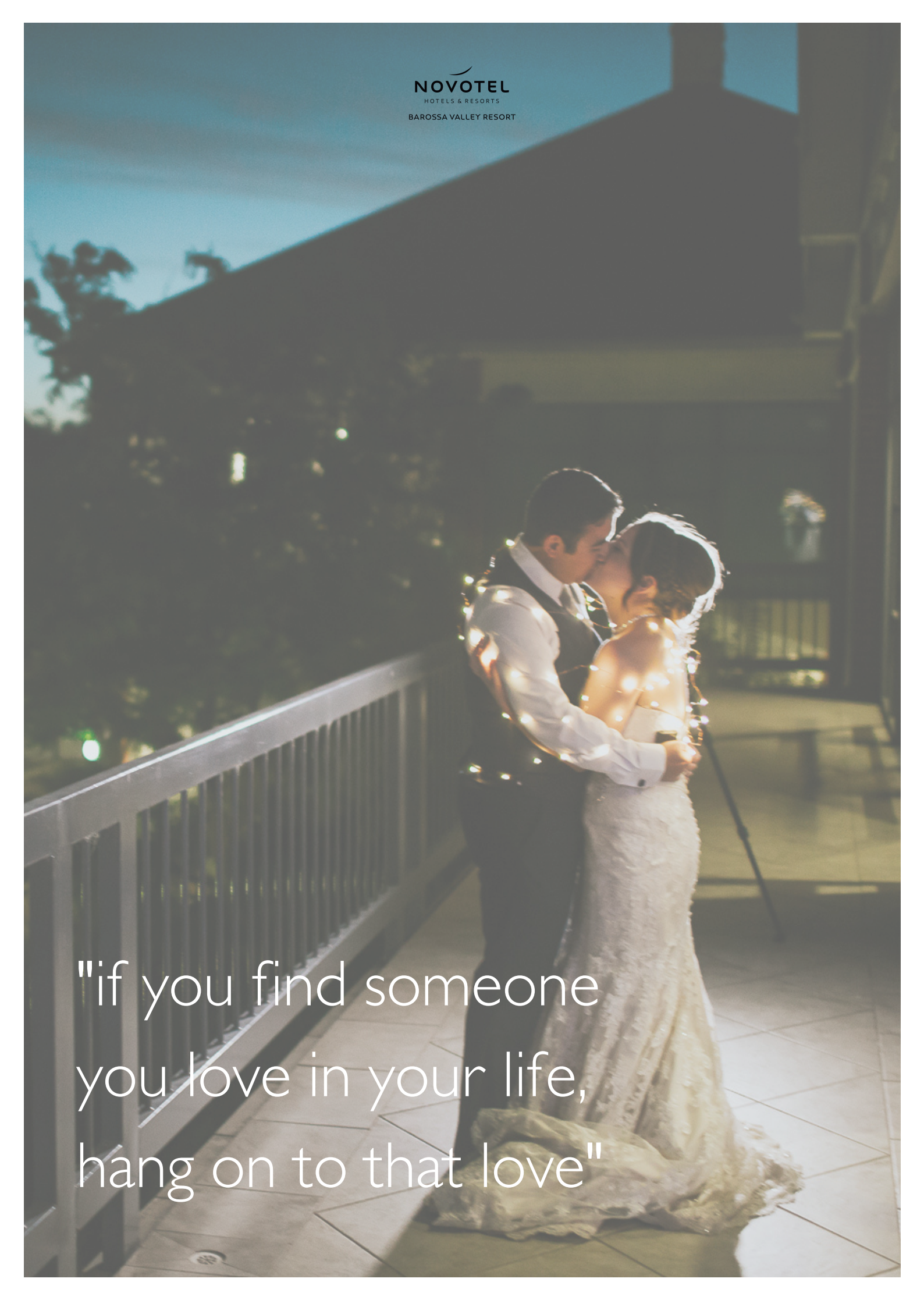
\$1250.00

I N C L E M E N T W E A T H E R

Should the weather on your special day be less than desirable, we offer a back up indoor venue for your ceremony.

P H O T O G R A P H Y

Use of the resort grounds for photos is complimentary if the ceremony is held at the Novotel Barossa Valley Resort.



"if you find someone
you love in your life,
hang on to that love"

WEDDING RECEPTION

P A C K A G E

\$142.00 per person - Minimum guests apply*

- Complimentary menu tasting for the couple
- Two Course Alternate Placement or Platter Style Share Menu
- Your Wedding Cake plated and served with seasonal fruit
- Four hour Jacobs Creek beverage package
- Function Room access from 6:00pm until midnight
- White or Ivory chair covers with your choice of coloured sashes
- White skirting for the bridal, cake and gift registry tables
- Use of our cake knife
- Stage for the band or DJ, cordless microphone and dance floor
- Tea and Coffee station throughout the evening
- Complimentary overnight accommodation in a Studio Suite for the wedding couple on the night of your wedding including full buffet breakfast for two in The Cellar Kitchen Restaurant and 1:00pm late checkout
- Guests will receive 10% off the Best Flexible Rate of the Day with favourable Booking Conditions**.

Children 11-17 (adult menu)	\$95.00 per youth
Children 3-10 (alternate children's menu)	\$30.00 per child
Supplier Meal (main dish only)	\$41.00 per supplier

Anniversary Gift

To mark your one year anniversary, you will receive a gift certificate for overnight accommodation in a Studio Suite including full buffet breakfast for two in The Cellar Kitchen and a complimentary bottle of Barossa Red Wine.

* minimum 50 guests - maximum 140 guests

** terms and conditions apply, subject to availability

"love wins,
always"



EXTRA SPECIAL

O P T I O N A L U P G R A D E S

Food

Dessert Course or Cheese Platters		\$12 per person
Pre-reception Canapes	Half an hour	\$15 per person
	One hour	\$26 per person
Choice of courses		\$5 per course

Drinks

Upgrade to Grant Burge package		\$4 per person
Upgrade to Barossa Blends		\$9 per person
Upgrade to Barossa Variety Range		\$14 per person
Upgrade to five hour beverage package		\$5 per person

Lunch Platter

Delivered to your accommodation room prior to your reception		
Sandwich, fruit and cheese platter		\$12 per person

Theming

Fairy Lights - Function Room	Half room	\$215
	Full Room	\$400
Fairy Lights & Swagging - Function Room	Half room	\$490
	Full Room	\$990
Karbon globes package - Twenty globes		\$970
Bridal backdrop with fairy lighting		\$450
Chandelier	One	\$220
	Two	\$440
	Three	\$660
	Four	\$880
Uplights (four)		\$120
Additional uplights		\$30 each
White Chiavari Chairs with white or black seat pad		\$8 per chair
Walnut Bentwood Chairs		\$12 per chair
Additional Americana Chairs		\$6 per chair
Large range of centrepieces		enquire for price
Wooden Ceremony Arch with flowers		POA
Marquee for outdoor reception		POA

"you don't marry
someone you can live
with, you marry
someone you can't live
without"



BEVERAGE PACKAGES

Y O U R B I G D A Y

Our beverage packages showcase some of the Barossa's finest wines.
Package includes Draught Beer (Hahn Super Dry & Heineken), soft drinks and juice

Jacobs Creek Range

Jacobs Creek Brut Sparkling OR
Jacobs Creek Pink Moscato
Jacobs Creek Chardonnay OR
Sauvignon Blanc
Jacobs Creek Shiraz / Cabernet

Grant Burge Range

Grant Burge Frizzante Moscato
Grant Burge Semillon Sauvignon Blanc OR
Grant Burge Rose
Grant Burge Shiraz OR
Grant Burge Cabernet Sauvignon

Barossa Blends Range

Grant Burge 'Frizzante' Moscato
St. Hallets 'Poacher's Blend' Semillon
Sauvignon Blanc
Peter Lehmann Shiraz Cabernet

Barossa Variety Range

Soul Growers 'Elder Hall' Sparkling
Orlando 'St. Helga's' Riesling
Teusner 'Riebke' Shiraz OR
Riposte 'The Dagger' Pinot Noir

Please note spirits are not part of our Beverage packages however they can be purchased from the bar on a consumption basis.

"nobody is perfect
until you fall in love
with them"

SPRING & SUMMER MENU

Y O U R B I G D A Y

Please see below some sample Wedding Menu's. Our menu changes on a Seasonal basis and our Executive chef is always happy to meet with you to design a custom menu based on the seasons and your requirements.

Entrées

Alnda Farm mushroom & spinach ravioli, mushroom tea
Atlantic salmon, potato, caper, wild fennel
Heirloom tomato, Burrata, Basil, EVOO
Farmhouse terrine, house made pickle
Smoked tommy ruff, pickled cucumber, horseradish cream
Woodside goat curd panna cotta, Alnda farm beetroot & walnut salad

Main

Saskia's free range chicken Ballantine with Prosciutto & Sage stuffing, wilted spinach
St Vincent Gulf Snapper with poached leeks and verjuice buerre blanc
Spring Suffolk lamb with thyme, lemon, and wilted greens
Dutch Cream gnocchi, Alnda farm spinach and ricotta
Mayaru Wagyu brisket, Anna potato, marrow jus
Heritage Scotch fillet with tarragon butter and glazed shallots

Desserts

Selection of Barossa Valley Cheese with Honeycomb and lavosh
Caramelized apple mousse with sable crumble
Cranachan
Chocolate and Macadamia delice with praline ice cream
Duck egg vanilla crème Brule and shortbread soldiers
Orange and almond sponge, orange blossom syrup and coconut brittle

AUTUMN & WINTER MENU

Y O U R B I G D A Y

Please see below some sample Wedding Menu's. Our menu changes on a Seasonal basis and our Executive chef is always happy to meet with you to design a custom menu based on the seasons and your requirements.

Entrées

Carpaccio of Dry Aged Beef, Truffled Aioli, Mustard Leaf and Aged Parmesan
Antipasto, Barossa Charcuterie, Riverland Olives, Marinated Vegetables, Goat Curd and Grissini
House Cured Ocean Trout with Fennel Remoulade, Watercress and Capers
Smoked Salmon Cigar with Pickled Cucumber, Dill and Roe
Cauliflower and Parmesan Veloute with Crusty Sourdough
Farmhouse Terrine with Cornichons and Bread Crisps
Warm Salad of Capsicum, Eggplant, Zucchini, Olive and Oregano with Woodside Goat Curd

Main

Chargrilled Scotch Fillet, Glazed Shallots with Béarnaise Butter and Endive & Watercress Salad
Herb Crusted Breast of Chicken, Sauté Kale with Garlic and Herb Reduction
Roasted Fillet of South Australian Snapper with White Bean and Tomato Cassoulet
Confit Duck with Shiraz Braised Cabbage and Smoked Breast
Hutton Vale Lamb with Wilted Spinach, Confit Tomato and Basil Oil
Ballotine of Free Range Chicken with Sage and Prosciutto Stuffing & Braised Endive
Moroccan Spiced Atlantic Salmon, Tomato Fondue and Labneh

Desserts

Vanilla Bean Panna Cotta with Strawberry Compote
Berry Pavlova with Tonka Bean Cream
Shiraz Poached Pear with Almond Praline
Chocolate and Hazelnut Delice with Espresso Cream
Apple Tart Tatin with Jersey Cream
Barossa Valley Cheese Company Brie with Spiced Apple Chutney and Lavosh

"we are most alive
when we are in love"



Kylie Johnston

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Pricing valid until December 2022. We expect a 5% price increase year on year.
Menus and beverage packages are samples only and may change depending on seasonal availability.