

Let's Meet *by the beach*

At Novotel Wollongong Northbeach

Meetings & Events

Novotel Wollongong Northbeach is one of the most reputable conferencing venues in regional NSW. Offering exceptional service for any type of meeting, from small team sessions to conferences of over 600 delegates, we offer flexible function rooms and outdoor function areas

NOVOTEL
WOLLONGONG
NORTHBACH

www.novotelnorthbeach.com.au

www.meetingsbythebeach.com.au

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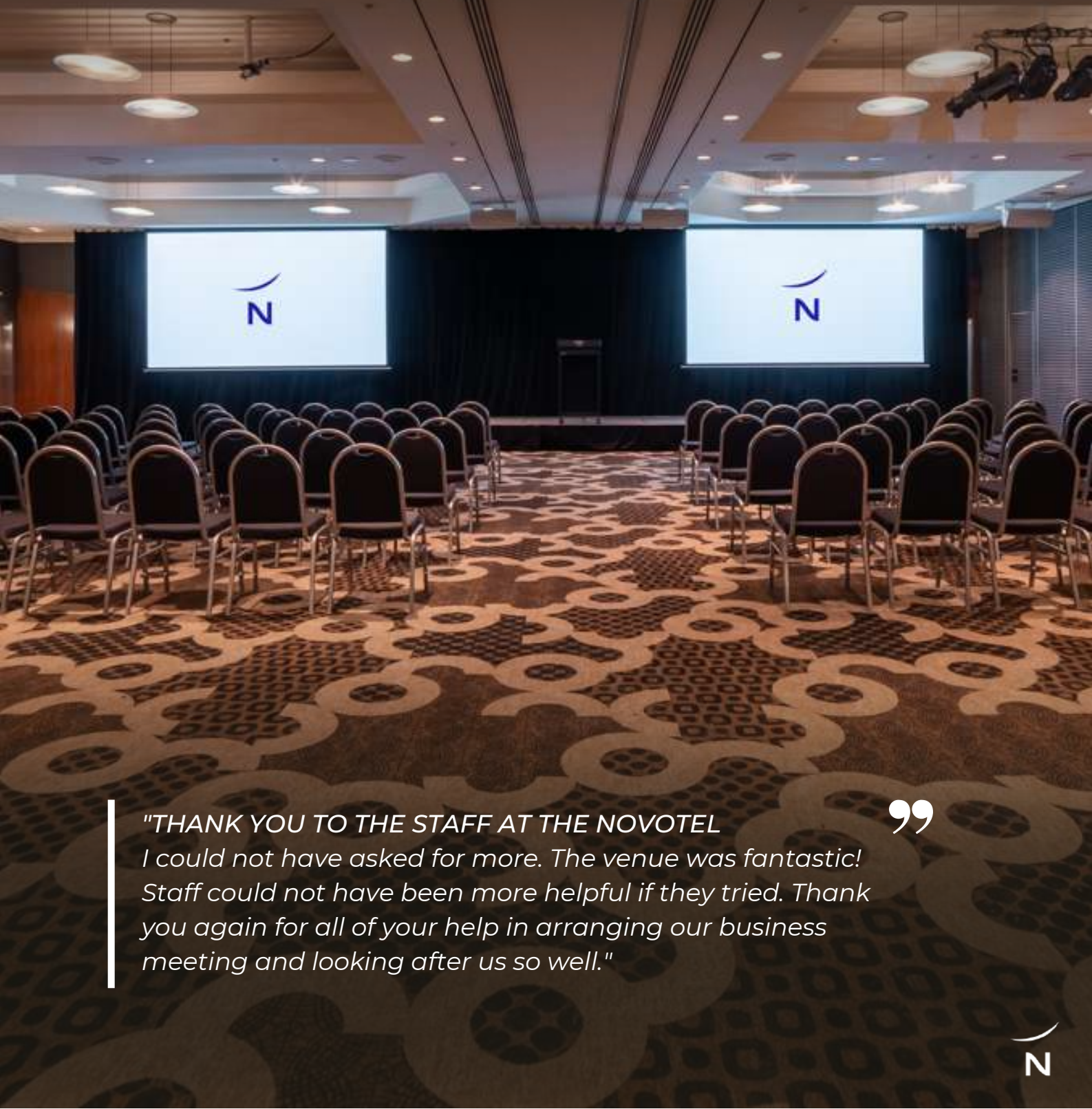
Stand Out!

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Why meet at **Novotel Wollongong Northbeach?**

Illawarra's premier event venue, Novotel Wollongong Northbeach boasts a beachside location, flexible function spaces and a reputation based on creating unique experiences.



"THANK YOU TO THE STAFF AT THE NOVOTEL

*I could not have asked for more. The venue was fantastic!
Staff could not have been more helpful if they tried. Thank
you again for all of your help in arranging our business
meeting and looking after us so well."*

”



Creating Unique Experience

- 14 Steps to the beach
- 15 Function rooms
- 12 rooms feature natural light & ocean views
- Pillarless Grand Ballroom catering up to 600
- Extensive pre-function space with room for 40+ exhibition booths
- Rooftop terrace, "The Deck" overlooking the beach
- 209 accommodation rooms
- 5 bars, restaurant, fitness centre, pool
- Car hoist providing access from ground level to Event floor

With a dedicated event floor, 15 flexible and unique function spaces, natural light and outdoor options Novotel Wollongong Northbeach can cater for small meetings to large events of 600 delegates.

Novotel Wollongong Northbeach has an impeccable reputation based on meeting and exceeding expectations for service and quality. Our dedicated conference and special events team will ensure that your event is 'Simply the Best', delivered with professional service and achieving the desired results.

Unique Spaces

Think flexible, functional & spacious. With views that re-energise your delegates, while inspiring creativity...

"Everything was perfect! From our conference room, to the staff running the event."

We had many changes requested at the last minute and the team were extremely accommodating in making the necessary changes. Our leadership team were extremely happy with the level of service provided to each and everyone of our delegates"



Grand Ballroom



The Deck



Illawarra Room



Admirals Room



Pacific Room



Norfolk Room

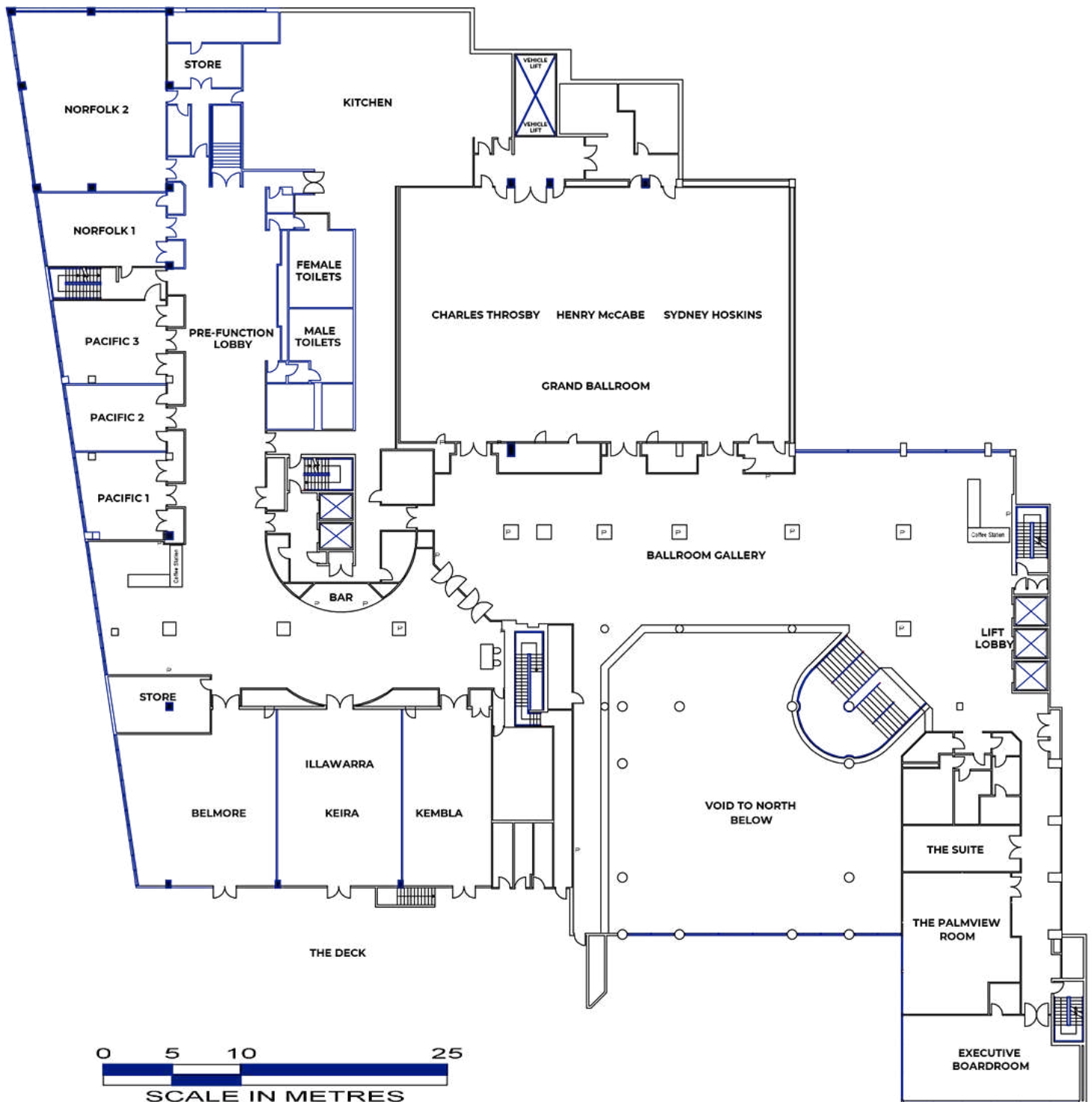


Executive Boardroom



Palisade Kitchen & Bar

Level Three Floor plan



Capacity Chart

ROOMS	THEATRE	CLASSROOM (3 PAX PER TABLE)	CABARET (8 PAX PER TABLE)	BANQUET (WITHOUT DANCE FLOOR)	BANQUET (WITH DANCE FLOOR)	BOARDROOM	U-SHAPE	COCKTAIL	HEIGHT	AREA M2	EXHIBITION TABLES
The Grand Ballroom	600	350	300	450	380	110	-	660	3.9	518	20
Hoskins	240	100	105	150	130	54	50	250	3.9	190	
McCabe	155	72	70	100	72	54	40	160	3.9	129	
Throsby	240	100	105	150	130	54	50	250	3.9	198	
Illawarra	364	190	140	250	210	90	70	390	2.5	324	10
Kembla	96	54	42	60	40	30	30	100	2.5	83	
Keira	105	54	63	60	50	30	30	150	2.5	112	
Belmore	120	78	63	99	80	30	30	150	2.5	129	
Norfolk	200	88	84	120	100	48	42	220	2.6	183	3
Norfolk 1	50	24	14	30	20	24	15	40	2.6	45	
Norfolk 2	150	70	63	100	80	36	42	150	2.6	131	
Pacific	100	60	35	60	50	48	30	100	2.6	117	5
Pacific 1	21	18	7	10	-	12	15	30	2.6	35	
Pacific 2	28	18	7	10	-	12	15	30	2.6	26	
Pacific 3	24	18	14	20	10	18	15	50	2.6	42	
Executive Boardroom	60	24	14	30	10	24	24	40	2.6	72	0
Admirals	140	71	42	144	100	48	39	220	3.9	187	0
The Deck	500	-	140	200	160	192	-	450		672	27
Palmview	20	12	-	-	-	12	9	20		28	0
Exhibition - Level 4									2.43/2.74		38 booths
Exhibition - Level 3								350			10 booths
North Bar			200	250						22	

Business *by the beach*



”

"Jessica and Eloise are both very helpful, responsive and professional. This reservation was a very last-minute booking for a large group (30 rooms needed), they were efficient and provided valuable advice through out the booking progress. We really appreciated their assistance and service. Thank you for your excellent service! "



Complete Meeting

FULL DAY OR HALF DAY | From \$85 p/person full day or \$75 p/person half day

ROOM:

- Meeting room
- Pads & pens
- Iced water & lollies

CATERING

- Arrival barista coffee & premium teas
- Morning tea - barista coffee & premium teas served with chef's bakery selection
- Chefs selection sit down lunch served in Palisades Kitchen & Bar OR take your lunch across the beach with our chefs selection tiffin boxes
- Afternoon tea – barista coffee & premium teas served with chef's bakery selection

AUDIO-VISUAL

- WIFI internet access for all delegates on the package

Audio Visual equipment included, please ask your coordinator to provide you with a quote if required

** Please note bakery items and lunch menus are all chefs selection, if you wish to customize a menu with our Culinary Chef this is available at an additional cost from \$5.00 per person per menu.*

Alternatively if you wish to have lunch on level 4 OR in a private room please refer to our upgrades, see following page.

**Half day package includes either morning OR afternoon tea only.
Conference room setup fee may apply.*



Meeting Catering

Cold Working Lunch served on level 4 | additional \$5 p/person

Includes a selection of gourmet sandwiches, rolls and wraps, salads and more

Menu

- *Gourmet selection sandwiches, rolls and wraps*
- *Chef's selection of salads*
- *Chef's selection of sweet treats*
- *Cheese platter with selection of cheeses, dried fruit & nuts served with lavosh crackers*
- *Seasonal fruit platter*
- *Fruit juice, premium teas and barista coffee*

PLUS add ONE of the below hot fork dishes for an additional \$5 p/person

- *Lamb korma & rice*
- *Beef stir-fry & rice*
- *Satay chicken & rice*
- *Vegetarian lasagne*

Private Highlands BBQ Lunch | \$20 p/person

Menu

- *Chef's selection of 4 assorted salads with dressings and condiments*
- *Antipasto platter*
- *Continental meat platter*
- *Smoked salmon platter with capers, Spanish onions & sour cream*
- *Chicken Caesar salad*
- *Tuscan spiced chicken breast*
- *Honey and chilli marinated pork ribs*
- *Mixed herb beef steaks*
- *Tasmanian salmon fillets with homemade teriyaki sauce*
- *Young potatoes with fresh herb butter and sour cream*
- *Selection of homemade cakes and pastries*
- *Seasonal fruit platter*
- *Premium teas and barista coffee*



Morning Meeting

01 Beachside Breakfast Buffet from \$40

A great way to start the day, our breakfast buffet offers fresh hot and cold breakfast options

MENU

- Creamy scrambled eggs
- Poached eggs
- Continental sausages
- Crispy bacon
- Hash browns
- Herbed tomatoes
- Mushrooms with garlic butter
- Smoked salmon platter
- Bircher muesli
- Seasonal selection of sliced fresh fruit
- Homemade yoghurt with a selection of fruit coulis
- Cereal bar
- A selection of pastries, Danishes & breads
- Preserves, spreads and tomato sauce

Fresh juice, premium tea and barista coffee

02 Continental Breakfast Buffet from \$28

MENU

- Seasonal fruit platter
- Homemade yoghurt with a selection of fruit coulis
- Cereal bar
- A selection of pastries, danishes & breads
- Preserves & spreads

Fresh juice, premium tea and barista coffee

03 Pacific Plated Breakfast from \$45

A sit down plated breakfast alternative perfect for breakfast meetings or presentations.

MENU *Select from one of the below options;*

- Creamy scrambled eggs, continental sausages, crispy bacon, garlic mushrooms, herbed tomatoes and hash browns OR
- Poached eggs with sautéed mushrooms, soft polenta, spinach & cheese

Both served with thick slice toast with preserves and spreads

Fresh juice, premium tea and barista coffee

**Menu is subject to change*

**A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.*

Catering Options



"Thank you kindly to you all for the very successful planning workshop that we ran late last week.

The team onsite from check in, to Palisades Kitchen, Michael from AV and Olivia on banqueting were all great. A special mention to Carlos who was exceptional – easy to communicate with and had everything running as required with all our last minutes adjustments and changes to the agenda because we were running ahead of schedule and all with a smile!"

”



Buffet Options

01 Standard BBQ Buffet | \$70 p/person Minimum 30 delegates

MENU:

Cold Dishes

- Bakers Basket of Freshly Baked Bread Rolls
- Selection of Salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes

Hot Dishes

- Bratwurst Sausages
- Rosemary and Garlic unfused beef rump steaks
- Peruvian spiced chicken thigh fillets
- Gilled ocean trout, lemon capers and olive salsa
- Roast Potatoes with sour cream and chives
- Corn on the cob with cinnamon butter

Desserts

- Homemade pavlova fresh cream and seasonal fruits
- Watermelon chunks, minted sugar syrup
- Local Selection of Cheeses served with crackers, dried fruits, and nuts

Premium teas and barista coffee

02 Standard Buffet | \$70 p/person Minimum 30 delegates

Menu:

Cold Dishes

- *Bakers Basket of Freshly Baked Bread Rolls*
- *Selection of Salads*
- *Marinated vegetables, stuffed vine leaves and marinated artichokes*

Hot Dishes

- *Fragrant Garlic and Ginger Rice*
- *Malaysian Chicken Curry*
- *Slow Cooked Lamb Kleftiko with Tzatziki and Pita bread*
- *Barramundi Fillets, roasted cherry tomatoes, charred lemon, olive tapenade, spinach remoulade*
- *Roasted spicy, zesty potatoes*
- *Penne with parmesan and wild mushroom cream sauce, baby spinach*
- *Charred Carrots, Goats cheese crumble, Salsa Verde, toasted walnuts*

Desserts

- *Selection of petite cakes, desserts and pastries*
- *Seasonal fruits, melon and berries*
- *Local Selection of Cheeses served with crackers, dried fruits and nuts*

Premium teas and barista coffee





Buffet Options

03 Premium BBQ Buffet | \$85 p/person Minimum 30 delegates

MENU:

Cold Dishes

- Bakers Basket of Freshly Baked Bread Rolls
- Selection of Salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes
- Charcuterie boards complimented with house chutneys and relish
- Marinated Mussels with toasted sesame dressing
- House smoked salmon with traditional condiments

Hot Dishes

- Bratwurst Sausages
- Rosemary and Garlic unfused beef rump steaks
- Peruvian spiced chicken thigh fillets
- Gilled ocean trout, lemon capers and olive salsa
- Roast Potatoes with sour cream and chives
- Corn on the cob with cinnamon butter

Desserts

- *Selection of homemade sweets including Pavlova fresh cream and seasonal fruits*
- *Watermelon chunks, minted sugar syrup*
- *Local Selection of Cheeses served with crackers, dried fruits, and nut*

Premium teas and barista coffee

**A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.*



Buffet Options

04 Premium Buffet Your Way | \$85 p/person Minimum 30 delegates

Menu:

Cold Dishes

- Bakers Basket of Freshly Baked Bread Rolls
- Selection of Salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes
- Charcuterie boards complimented with house chutneys and relish
- Marinated Mussels with toasted sesame dressing
- Ocean trout fillets, Thai curry rub, mint and coriander salad with fresh lime

Hot Dishes

Rice or Grains (Choose 1 dish)

- Garlic Ginger Rice
- Saffron Pilaf
- Wild Rice Pilaf
- Brown Rice and Quinoa

Red Protein (choose 1 dish)

- Herb Crusted pork neck, braised red cabbage, macadamia nut crumble
- BBQ Pork spare ribs, peeking sauce, Chinese broccoli
- Lamb Kleftiko with Tzatziki and pita bread
- Slow Cooked Massamam Beef Curry, toasted cashew nut

Poultry (choose 1 dish)

- Penang Duck Curry
- Braised Mediterranean style chicken with green olives and eggplant
- Cambodian style BBQ chicken
- Portuguese style Peri Peri Chicken, lime aioli

Seafood (choose 1 dish)

- Ocean Trout steamed Bok Choy Miso Cream
- Barramundi Fillets, roasted cherry tomatoes, charred lemon, olive tapenade, spinach remoulade
- Steamed Mussel Hot Pot
- Chilli seafood noodles with XO sauce

Vegetarian (choose 1 dish)

- Moroccan, vegetable and bean Tagine
- Truffled Mac and Cheese
- Spinach and ricotta Ravioli with Wild Mushroom cream
- Wok Seared green with Tofu and chili eggplant

Vegetable (choose 1 dish)

- Honey roasted root vegetables, toasted Hazelnuts, Blue Cheese
- Broccoli with Black olive Butter
- Roasted Japanese Pumpkin Japanese ponzu glaze
- Steamed seasonal Vegetables

Potato/Starch (choose 1 dish)

- Roasted Baby potatoes with garlic and rosemary
- Potato Gratin
- Creamy baked polenta
- Sweet potato and ginger mash

Desserts

- Selection of petite cakes, desserts and pastries
- Chefs selected hot dessert
- Seasonal fruits, melon and berries
- Local Selection of Cheeses served with crackers and dried fruits and nuts



Buffet Options

05 Seafood Buffet | \$109 p/person Minimum 30 delegates

Menu:

Cold Dishes

- Bakers Basket of Freshly Baked Bread Rolls
- Ice display of King Prawns, Oysters, Balmain bugs
- Marinated Octopus salad
- Chili calamari salad
- Green lip mussel salad with kimchee and seaweed
- House Smoked salmon with crème fraiche
- Selection of Salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes
- Charcuterie boards complimented with house chutneys and relish
- Marinated Mussels with Toasted sesame dressing
- Ocean trout fillets, Thai curry rub, mint and coriander salad with fresh lime

Hot Dishes

Rice or Grains (Choose 1 dish)

- Garlic Ginger Rice
- Saffron Pilaf
- Wild Rice Pilaf
- Brown Rice and Quinoa

Red Protein (choose 1 dish)

- Herb Crusted pork neck, braised red cabbage, macadamia nut crumble
- BBQ Pork spare ribs, peking sauce, Chinese broccoli
- Lamb Kleftiko with Tzatziki and pita bread
- Slow Cooked Massamam Beef Curry, toasted cashew nut

Poultry (choose 1 dish)

- Penang Duck Curry
- Braised Mediterranean style chicken with green olives and eggplant
- Cambodian style BBQ chicken
- Portuguese style Peri Peri Chicken, lime aioli

Seafood (choose 1 dish)

- Ocean Trout steamed Bok Choy Miso Cream
- Barramundi Fillets, roasted cherry tomatoes, charred lemon, olive tapenade, spinach remoulade
- Steamed Mussel Hot Pot
- Chilli seafood noodles with XO sauce

Vegetarian (choose 1 dish)

- Moroccan, vegetable and bean Tagine
- Truffled Mac and Cheese
- Spinach and ricotta Ravioli with Wild Mushroom cream
- Wok Seared green with Tofu and chili eggplant

Vegetable (choose 1 dish)

- Honey roasted root vegetables, toasted Hazelnuts, Blue Cheese
- Broccoli with Black olive Butter
- Roasted Japanese Pumpkin Japanese ponzu glaze
- Steamed seasonal Vegetables

Potato/Starch (choose 1 dish)

- Roasted Baby potatoes with garlic and rosemary
- Potato Gratin
- Creamy baked polenta
- Sweet potato and ginger mash

Desserts

- Selection of petite cakes, desserts and pastries
- Chefs selected hot dessert
- New Zealand Natural Ice Cream cart
- Seasonal fruits, melon and berries
- Local Selection of Cheeses served with crackers and dried fruits and nuts



Plated Options

2 COURSE \$65 PER PERSON OR 3 COURSE \$75 PER PERSON

MENU:

Entrée

- Pan roasted potato gnocchi with semi dried tomatoes, pepitas, sage butter and grated pecorino cheese (V)
- Baby beetroot salad with goat's cheese, wild rocket & candied Walnuts (V)
- House smoked salmon with pickled vegetables and croûtons with chilli mayo
- Twice cooked pork belly on asian slaw with nam jim dressing
- Confit duck with soba noodle salad, coriander, sesame seeds and a wasabi citrus dressing

Main Course

- Roast pork loin with soft cheese polenta, caponata and seasonal greens
- Roasted lamb rump with a fetta and spinach smoked tomato filling accompanied by sweet potato puree & seasonal vegetables
- Beef fillet on creamy garlic mash, baby carrots, straw potatoes and a red wine jus
- Chicken mignon on roasted tuscan kipfler potatoes with a three mushroom cream sauce
- Tandoori salmon fillet with crushed Bombay potato, wilted spinach, cucumber & mint raita
- Grilled seasonal vegetable stack served with mixed herbs and tomato sauce topped with pesto (V)

Desserts

- Homemade chocolate baked cheesecake with raspberry compote and praline
- Trio of chocolates; rich chocolate mousse, white chocolate pannacotta & milk chocolate brownie
- Blondie brownie with peanut butter ice cream and fudge sauce
- French vanilla rose pannacotta with strawberry puree
- Cannoli with vanilla custard and lemon aspen cream

Premium teas and barista coffee





Canapés

1 hour Canapes | \$36 p/person - Includes choice of 5 canapés

- Pork steamed buns
- Spiced calamari on sugar cane
- Marinated prawn on lemongrass
- Moroccan spiced chicken skewers
- Salt & pepper squid
- Vegetarian tartlets (V)
- Pumpkin & sage arincinni served with house made garlic aioli (V)
- Garlic & herb crumbed mushrooms (V)
- Beetroot & goats cheese crostini (V)
- Tomato, bocconcini & basil skewers (V)

2 hour Canapes | \$50 p/person - Includes choice of 7 canapés

- Salt and pepper squid
- Moroccan spiced chicken skewers
- Garlic & rosemary infused lamb and vegetable skewers
- Vegetable gow on wakame (V)
- Beef sliders
- Chicken mignons
- Mini vegetable korma pies (V)
- Garlic & herb crusted mushrooms (V)
- Smoked salmon tart with caper salsa
- Prosciutto & haloumi with an olive tapenade

3 hour Canapes | \$65 p/person - Includes choice of 10 canapés

- Salt and pepper squid
- Chicken mignons
- Assorted California rolls sushi platter
- Thai noodle box (V)
- Beef sliders
- Pork steamed buns
- Garlic & rosemary infused lamb and vegetable skewers
- Marinated prawn on lemon grass
- Beer battered fish and chip boxes
- Mini vegetable korma pies (V)
- Parmesan & herb crusted chicken skewers
- Vegetarian rice paper rolls (V)
- Smoked salmon blinis with homemade spicy guacamole

Why not pair with a beverage package? Starting from \$28.00 per person

**A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.*



To Share

Grazing table - Selection of cold cuts, antipasto, Marinated olives, dips and cheeses \$25 per person

Antipasto Platter - \$90 {Caters for 10}

Gourmet Cheese Platter - \$90 {Caters for 10}

Grilled breads & Dip platter - \$45 {Caters for 10}

Selection of Crudités with Dips - \$80 {Caters for 10}

Chips & Nuts platter - \$50 {Caters for 10}

Seasonal Sliced Fruit Platter - \$110 {Caters for 10}

French Pastries Platter- \$55 {Caters for 10}

Assorted Finger Sandwiches \$15 per person

Assorted rice paper rolls \$5 per piece

Assorted Sushi Platter - \$120 (30 pieces)

Fresh Prawns Platter - \$120 (50 prawns)

Natural Oyster Platter - \$100 (50 oysters)

Individual fish and chips box \$8.50 each

Vegetable Thai Noodle Boxes - \$8.50 each

Chefs Selection Hot Canapés - \$120 {Caters for 10}

Arincinni Platter - \$120 (60 pieces)

Lamb/vegetable Skewers Platter - \$125 (50 skewers)

Moroccan Chicken Skewers Platter - \$100 (50 skewers)

Chicken mignon platter - \$125 (50 skewers)

Lamb and rosemary/shepherd's pie Platter - \$75 (30 pieces)

Spinach and ricotta Filo Pastries Platter - \$60 (30 pieces)

Tomato & fetta tarts- \$75 (30 pieces)

Lemon grass Prawns Platter - \$100 (40 pieces)

Calamari on sugar cane - \$100 (40 pieces)

Salt & pepper squid platter - \$60 (40 pieces)

Melon & prosciutto Platter - \$80 (40 pieces)

**A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.*



Beverage Packages

STANDARD BEVERAGE PACKAGE

- Bancroft Bridge Brut Cuvee
- Bancroft Bridge Semillon Sauvignon Blanc
- Bancroft Cabernet Merlot
- Carlton Draught
- Great Northern Super Crisp
- 4 Pines Pale
- Soft Drinks and Juices

1 Hour Service \$25 p/person
2 Hour Service \$33 p/person
3 Hour Service \$37 p/person
4 Hour Service \$42 p/person
5 Hour Service \$47 p/person

PREMIUM BEVERAGE PACKAGE

- Ate Sparkling
- Ate Sauvignon Blanc OR Ate Rose
- Ate Shiraz
- Carlton Draught
- Great Northern Super Crisp
- 4 Pines Pale
- Choice of one premium Bottled Beer
(Hahn Super Dry, Carlton Dry, Asahi Superdry, Peroni Nastro Azzurro, Fat Yak, Cascade Light, Corona)
- Soft Drinks and Juices

1 Hour Service \$36 p/person
2 Hour Service \$44 p/person
3 Hour Service \$48 p/person
4 Hour Service \$53 p/person
5 Hour Service \$58 p/person

DELUXE BEVERAGE PACKAGE

- Veuve Ambal Champagne (France)
- Tai Nui Sauvignon Blanc (New Zealand)
OR
- El Desperado Rose
- Yangarra Estate Shiraz (South Australia)
- Carlton Draught
- Great Northern Super Crisp
- 4 Pines Pale
- Choice of one Premium bottled Beer
(Hahn Super Dry, Carlton Dry, Asahi Superdry, Peroni Nastro Azzurro, Fat Yak, Cascade Light, Corona)
- Soft Drinks and Juices

1 Hour Service \$45 p/person
2 Hour Service \$53 p/person
3 Hour Service \$57 p/person
4 Hour Service \$62 p/person
5 Hour Service \$67 p/person

- Signature cocktails (Espresso Martini & Margarita) from \$18.00 per person per hour (max 3 hours service)
- Standard spirits upgrade \$22 per person per hour (max 3 hours service)
- Beer upgrades from \$9.00 per person
- Upgrade your package to include house spirits for an additional \$22.00 per person per hour (max 3 hours)
- Non-alcoholic packages are available upon request from \$20.00 per person
- If a beverage package is not suitable, cash bar is available – A surcharge of \$10.00 per person will apply.
- We also offer the option of a cash bar for spirits on top of the package at no cost or beverage tab if preferred
- A corkage surcharge of \$25.00 per person will apply to all functions that wish to provide their own selection of beverages. This fee includes storage, chilling & service of beverages.
- Additional beverages can be included in your beverage package on request. These will be charged on a consumption basis on top of the package price.

- A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.



From The Bar

SPARKLING WINE

Your choice of 1 wine from the selections below

	PER BOTTLE
Bancroft Bridge Brut Cuvee	\$38
Willowglen Mascato	\$38
Ate Sparkling	\$42
Veuve Ambal	\$48

RED WINE

Your choice of 1 wine from the selections below

	PER BOTTLE
Bancroft Bridge Cabernet Merlot	\$38
Ate Shiraz	\$41
Yangarra Estate Shiraz	\$46
Rockbare "Wild Vine" Grenache Rose	\$45
El Desperado Pinot Noir	\$49
Tars and Roses Sangiovese	\$48

WHITE WINE

Your choice of 1 wine from the selections below

	PER BOTTLE
Bancroft Bridge Semillon Sauvignon Blanc	\$38
Ate Chardonnay	\$41
Ate Sauvignon Blanc	\$41
Tai Nui Sauvignon Blanc (NZ)	\$41
First Creek Botanica Chardonnay	\$45
Rockbare Clare Valley Reisling (SA)	\$52
El Desperado Rose	\$45
	\$48

BEERS

Your choice of 3 beers from the selections below

	PER BOTTLE
Carlton Draught	\$8.50
Great Northern Super Crisp	\$8.50
4 Pines Pale	\$9
Hahn Super Dry	\$9
Carlton Dry	\$9
Asahi Superdry	\$10
Peroni Nastro Azzurro	\$10
Fat Yak	\$10
Cascade Light	\$8
Corona	\$11

STANDARD HOUSE SPIRITS

	PER GLASS
Johnnie Walker Red Label	\$9.50
Jim Beam White Label	\$9.50
Bundaberg Rum	\$9.50
Bacardi Rum	\$9.50
Smirnoff Red	\$9.50
Gordons Gin	\$9.50

FRUIT JUICES & SOFT DRINKS

Fresh Juice	\$5.50P/GLASS	\$18.00P/JUG
Soft Drinks	\$5.00P/GLASS	\$16.00P/JUG
Sparkling Mineral Water		\$9.00P/BOTTLE
Bottled Still Water		\$9.00P/BOTTLE

****PLEASE NOTE PRICES AND BEVERAGE SELECTION IS SUBJECT TO CHANGE & AVAILABILITY**

Audio *Visual*



Our in-house audio-visual company, Encore Event Technologies is delighted to assist with all your technical requirements, event styling & design, exhibition requirements and web streaming/video conferencing requirements.

PLEASE CONTACT ENCORE EVENT TECHNOLOGIES FOR CONFIRMATION OF AUDIO VISUAL REQUIREMENTS AND CHARGES.

Michael Karkkainen – Event Encore Manager

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Let's Meet *by the beach*

At Novotel Wollongong Northbeach



NOVOTEL

WOLLONGONG
NORTHBEACH

www.novotelnorthbeach.com.au

www.meetingsbythebeach.com.au