



NOVOTEL

HOTELS & RESORTS

GEELONG



INBALANCE MEETINGS
AT NOVOTEL



EVERYTHING YOU NEED ALL IN THE ONE VENUE

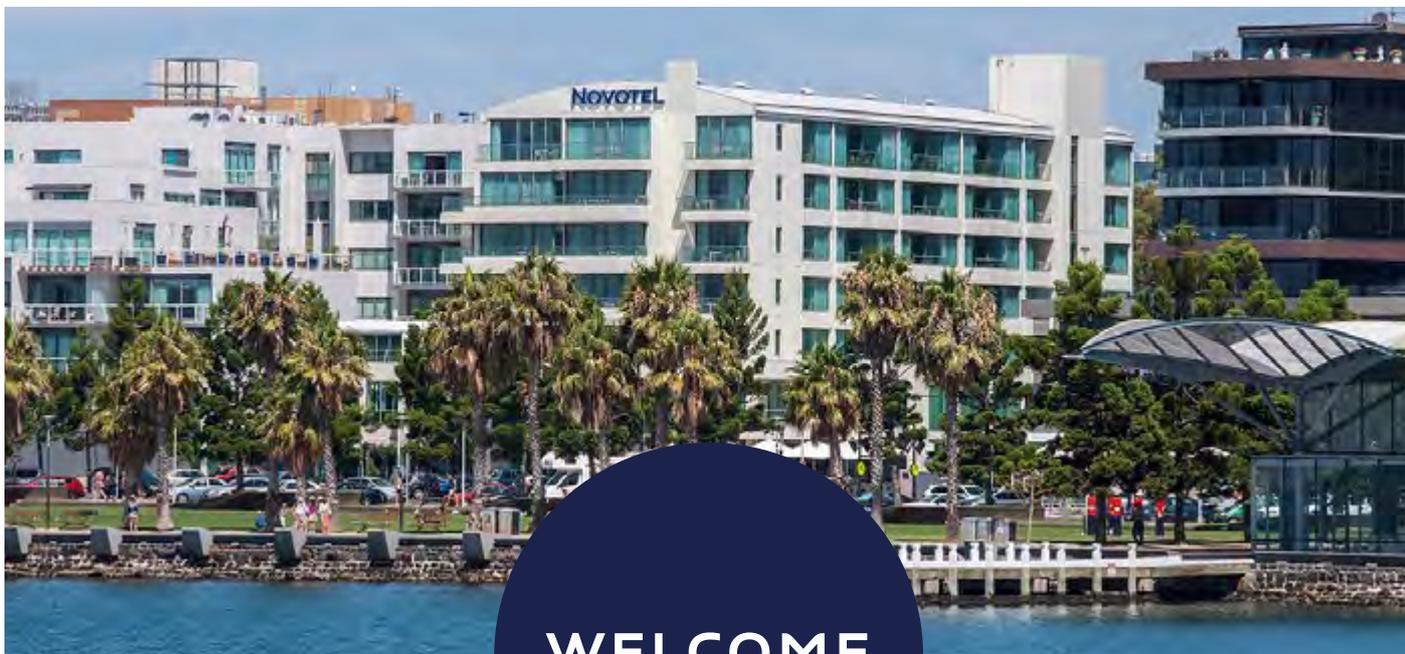
novotelgeelong.com.au/conferences



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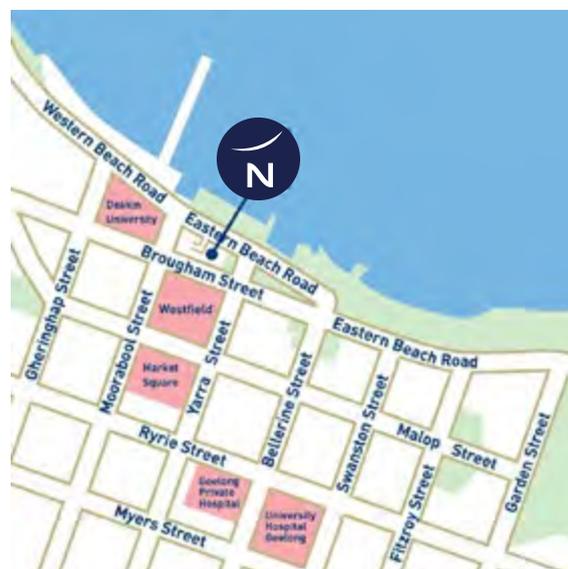
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Novotel Geelong is the region's premier hotel and conference venue located in the heart of the waterfront with amazing views across the bay;

- 5 function rooms on one convenient level
- Restaurant also available for private events
- Function rooms with private terraces overlooking the waterfront
- Meeting capacity for up to 230 delegates
- Pre-function and exhibition space
- Novotel InBalance Meetings signature program
- Healthy and balanced menu options
- Live cooking stations
- Local produce, wines and beers
- In-house audio visual equipment
- Complimentary Wi-Fi
- Dedicated Events & Banquets team
- 109 guest rooms with balconies
- InBalance fitness centre, indoor heated pool & steam room open 24 hours
- Be rewarded with Le Club Meeting Planner points
- 1 hour drive from Melbourne and 20 minute drive from Avalon Airport
- Nearby attractions and team building activities such as: wineries, breweries, golf courses & beaches



Novotel Geelong Events Team

10 - 14 Eastern Beach Road, Geelong VIC 3220
 03 5273 5528
events@novotelgeelong.com.au
novotelgeelong.com.au/conferences



PENINSULA ROOM



BELLARINE / CERES ROOMS

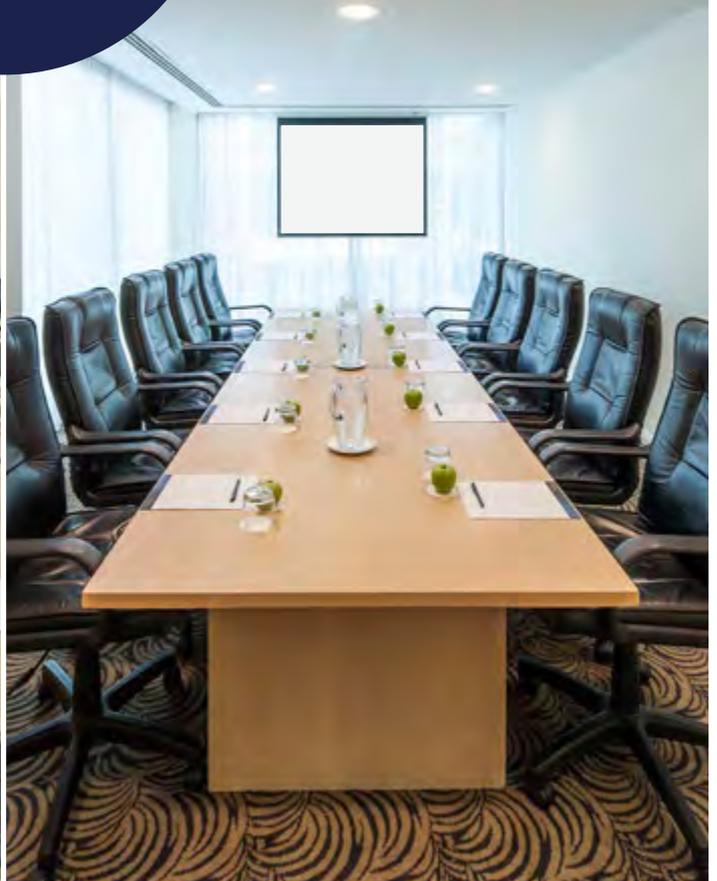


FUNCTION ROOMS

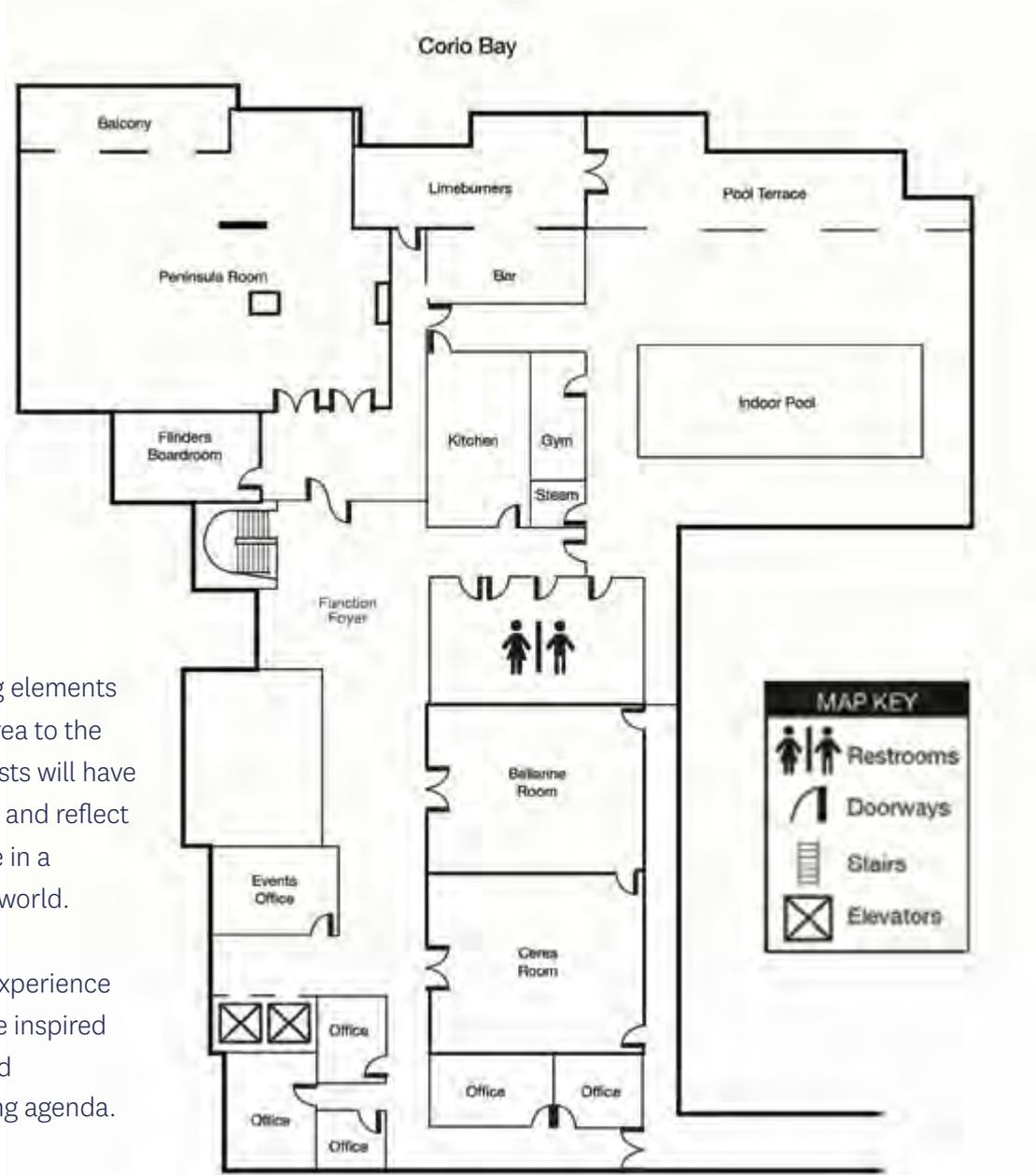
LIMEBURNERS ROOM



FLINDERS BOARDROOM



FLOOR PLAN



- With a series of inspiring elements from the pre-function area to the meeting room, your guests will have an opportunity to pause and reflect on what creates balance in a fast-paced, demanding world.
- From this initial arrival experience each guest will feel more inspired to personally engage and contribute to the meeting agenda.



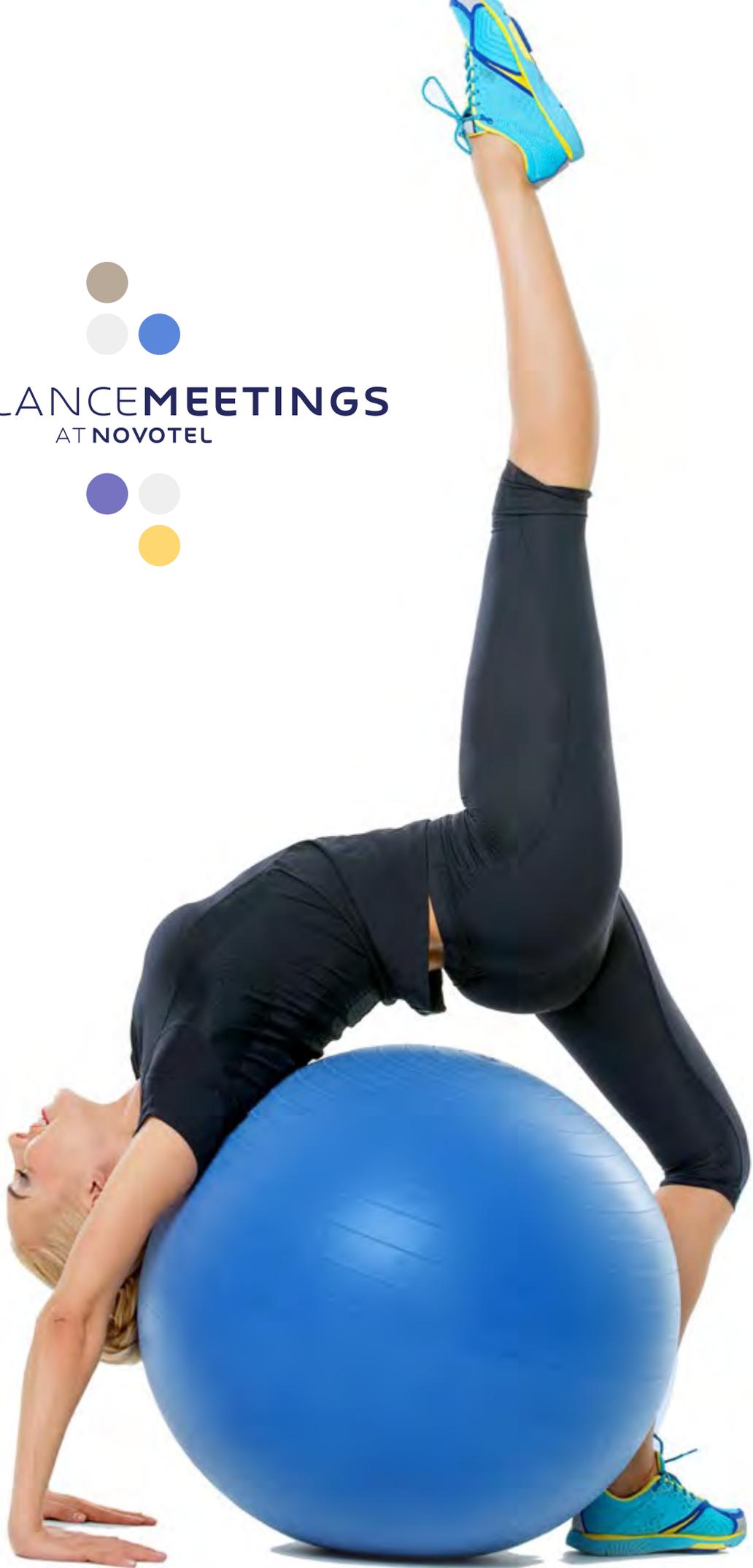
CAPACITY

Novotel Geelong features six flexible function spaces, some with balconies and views over the waterfront. Our banquets floor is equipped to meet all your needs.

Room Name	Dimensions (M)	Area (SQM)	Ceiling Height (M)	Theatre	Classroom	U-Shape	Cabaret	Round	Dinner Dance	Boardroom	Cocktail	Exhibition Space
Peninsula	2.5 x 16	200	2.7	230	85	42	128	220	170	36	250	24
Restaurant	23 x 15	325	2.7	180	85	60	110	180	170	60	250	30
Bellarine	10 x 8	82	2.7	100	48	30	48	80	40	26	100	9
Ceres	10 x 8	82	2.7	100	48	30	48	80	40	26	100	9
Flinders	8 x 4.5	32	2.7	20	12	11	16	20	-	12	-	-
Limeburners	11 x 5	44	2.7	40	18	-	24	30	-	30	60	6
Function Foyer	25 x 5	125	2.7	-	-	-	-	-	-	-	-	12



INBALANCE **MEETINGS**
AT NOVOTEL





INBALANCEMEETINGS

AT NOVOTEL



OUR INTENT

A place for people to meet,
focus their energy and create
moments of impact to achieve
great meeting outcomes.



For every guest to leave
Novotel Geelong feeling calm,
grounded, clear-headed
and motivated.

In our words they are balanced.



MISSION STATEMENT





INBALANCE MEETINGS AT NOVOTEL



EXPERIENCE A NEW DIMENSION FOR YOUR MEETING



INBALANCE SPACES

From the initial arrival experience each participant will feel inspired to personally engage and contribute to the meeting agenda.

PLAN AND CONNECT

InBalance Meetings provides a comfortable, flexible space that can adapt to almost any type of meeting. Unique room set ups include fitballs and yoga mats to facilitate a relaxed environment, a refrigerator with bottled water along with InBalance time out sessions.

NURTURE YOURSELF

A Nurture Yourself menu has been curated by renowned nutritionist Michele Chevalley-Hedge. Meals are made with a balance of protein and carbohydrates along with balanced morning tea options and afternoon tea pick me up options.



TIMEOUTS

Renew energy with our time out activities. Options include a virtual head to toe 12 minute yoga stretch, virtual 20 minute audio-visual meditation experience and a local area map to go for an energising walk or jog.

HEALTH AND WELLBEING

Novotel provides the ideal setting for a high performance health and wellbeing conference experience. Choose to incorporate personal training sessions, nutrition workshops and team building activities.



*To learn about InBalance Meetings at Novotel, or arrange an appointment to view our meeting rooms, please contact our Events Team on 03 5273 5528 or events@novotelgeelong.com.au





NURTURE YOURSELF

Bodies that are InBalance are happier and more productive. To help delegates perform at their best, InBalance Meetings includes a Nurture Yourself food menu curated by renowned nutritionist Michele Chevalley-Hedge (ahealthyview.com).

The menus have been created with clean, whole food ingredients with minimal sugar to support concentration and sustain productivity. Healthy fats have been incorporated to support brain functioning and different types of hot and cold beverages will keep delegates hydrated between meal periods.

- Chef's selection of main meals and salads
- Healthy morning and afternoon tea break options
- Inspiring upsell options served at any time of the day to boost energy

SUSTAINING ENERGY LEVELS



Michele Chevalley-Hedge, Novotel InBalance Meetings nutritionist



INBALANCE PACKAGES

FULL DAY CONFERENCE PACKAGE FROM \$79 PER PERSON

HALF DAY CONFERENCE PACKAGE FROM \$74 PER PERSON (Includes either morning or afternoon tea)

CATERING

- Arrival tea and coffee
- Morning and afternoon tea served with Nespresso coffee and a selection of teas
- Working style lunch buffet served either in the restaurant or pre-function area

INBALANCE MEETINGS SETUP

- Room Hire*
- Fitballs & yoga mats
- Notepads and pens
- Refrigerator with bottled water
- Trail mix

LITTLE EXTRAS

- Complimentary Wi-Fi
- Two InBalance time out sessions
- Dedicated Events & Banquets Team
- Registration table
- Tables for trade and exhibition display

AUDIO VISUAL

- One whiteboard and markers
- One flipchart with paper and markers
- Motorised screen
- Electronic signage

KICK START ARRIVAL TEA & COFFEE

Nespresso coffee and a selection of teas

MORNING & AFTERNOON TEA

Choose 2 healthy items per break for morning and afternoon tea combined with whole fruit

- Pea pancakes with crisp prosciutto
- House made lamb and haloumi sausage rolls
- Fresh avocado salsa with toasted tortilla
- San-choy bau
- Pita pockets with grilled chicken and vegetables
- Grilled beef skewers with cauliflower couscous
- Fruit breads
- Mini banana muffins
- Oatmeal hot cakes with berry crush compote
- Lemon ricotta crepes with blueberry sauce
- Fresh fruit compote layered with honey infused yoghurt

*All package prices are based on a minimum spend per day. Should final numbers fall below the minimum spend supplied in your tailored proposal, a daily room hire fee will be incurred. Data projector and additional audio visual equipment is available. Please request a proposal from our Events Team.





INBALANCE PACKAGES

NURTURE YOURSELF LUNCH BUFFET

minimum 20 guests

- 4 Hot dishes
- 2 Vibrant salads
- Iced tea and flavoured water or mineral water station
- Fresh sliced fruits, nuts and cheese

NURTURE YOURSELF WORKING LUNCH BUFFET

minimum 10 guests

- House made gourmet wraps and multigrain or wholemeal sandwiches - chefs selection
- 1 Hot dish
- 1 Vibrant salad
- Iced tea and flavoured water or mineral water station
- Fresh sliced fruits, nuts and cheese

SALADS

- Turmeric cauliflower and tomato salad
- Cajun inspired caesar salad
- Cauliflower salad
- Asian style noodle salad
- Pea and ham salad
- Pumpkin and halloumi salad
- Spiced quinoa salad with chicken

HOT DISHES

- Seasonal soup selection
- Traditional thai curry with steamed rice
- Asian style blackened salmon
- Mushroom and zucchini ribbons
- Slow cooked scotch fillet carvery; roasted dutch carrots & cherry tomatoes
- Spiced vegetable couscous
- Roasted garden vegetables with quinoa
- Lamb and preserved lemon meat balls
- Tunisian spiced chicken with burnt lemon
- Herb topped steamed salmon

WELCOME

FUNCTION
ROOMS

IN
BALANCE
MEETINGS

DAY
PACKAGES

MENUS

LITTLE
EXTRAS

BEVERAGES

LOVELY
IDEAS

BOOK A
ROOM



TIME OUTS

MEDITAINMENT

The ability to clear the mind to focus on the task ahead is something successful people have known for generations. We can take you there with Meditainment, a 20 minute audio-visual relaxation experience using multi-sensory techniques to clear the mind so you focus on the meeting agenda.

YOGA STRETCH WITH MINDFULNESS

Head to Toe is a virtual 12 minute yoga stretch, a low impact routine that can be done in business attire.

TAKE A WALK

InBalance local area maps give you options for a 20 minute walk or run to revive the senses, relieve stress and get the creative juices flowing again.

NOVOTEL
HOTELS & RESORTS

NOVOTEL GEELONG
10-14 EASTERN BEACH ROAD GEELONG
 ■ OPTION ONE - 7.0KM
 ■ OPTION TWO - 7.0KTT





HEALTH & WELLBEING

PEAK PERFORMANCE MEETINGS & EVENTS

Novotel InBalance provides the ideal setting for a high performance health and wellbeing conference experience. Clients can choose to incorporate nutritional content, high energy time out activities and team building experiences to forge a greater connection and collaboration between meeting participants.

- Personal training sessions from early morning boot camps to group jogging sessions
- Virtual 30 minute work-out routine from Novotel Wellness Ambassador, Sally Fitzgibbons
- Nutrition workshops with Michele Chevalley-Hedge, Novotel InBalance Meetings nutritionist
- Team building activities through BeChallenged, global experts in building team trust and cohesion

Additional charges apply

Novotel Wellness Ambassador Sally Fitzgibbons





**CONFERENCE
PACKAGES**



DAY CONFERENCE PACKAGES

DAY CONFERENCE PACKAGE

FULL DAY FROM \$70 PER PERSON

HALF DAY FROM \$65 PER PERSON

(Includes either morning or afternoon tea)

DELUXE CONFERENCE PACKAGE

INCLUDES UPGRADED LUNCH

FULL DAY FROM \$80 PER PERSON

HALF DAY FROM \$75 PER PERSON

(Includes either morning or afternoon tea)

CATERING

- Arrival tea and coffee
- Morning and afternoon tea served with Nespresso coffee and a selection of teas
- Working style lunch buffet served either in the restaurant or pre-function area

SETUP

- Room Hire*
- Notepads and pens
- Refrigerator with bottled water
- Mints
- Electronic signage

LITTLE EXTRAS

- Complimentary Wi-Fi
- Dedicated Events & Banquets Team
- Registration table
- Tables for trade and exhibition display

AUDIO VISUAL

- One whiteboard and markers
- One flipchart with paper and markers
- Motorised screen

*All package prices are based on a minimum spend per day. Should final numbers fall below the minimum spend supplied in your tailored proposal, a daily room hire fee will be incurred. Data projector and additional audio visual equipment is available. Please request a proposal from our Events Team.

WELCOME

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ROOM



DAY CONFERENCE PACKAGES

COFFEE & TEA BREAKS

\$4 PER PERSON, PER BREAK

\$15 PER PERSON,
FOR HALF DAY SERVICE (maximum of 4 hours)

\$20 PER PERSON,
FOR FULL DAY SERVICE (maximum of 8 hours)

MORNING AND AFTERNOON TEA

\$10 PER PERSON, PER BREAK - CHOOSE ONE ITEM

ADD \$5 PER ADDITIONAL ITEM

Each break served with Nespresso coffee and a selection of teas

For Day Conference Packages – choose two items per break to be served with whole fruit

(gf) gluten free, (v) vegetarian

SWEET

- Cookies
- Danish pastries
- Carrot cake
- Rocky road
- Brownie (gf)
- Scones; jam, cream
- Assorted doughnuts
- Fruit tarts
- Lamingtons

SAVOURY

- Dips, cheese and crackers
- Selection of savoury quiches
- Ham and cheese croissants or tomato and cheese croissants
- Rice paper rolls (gf)
- Savoury muffin

HEALTHY

- Yoghurt; fruit coulis (gf)
- Whole fruit bowls (gf)
- Seasonal sliced fruit (gf)
- Dried fruits, cranberries, pears, crackers and nuts

EXTRAS

ADD \$10 PER ITEM - SELECT ONE ITEM

Served with Nespresso coffee and a selection of teas

- Bacon and egg rolls
- Hot dogs



DAY CONFERENCE PACKAGES

WORKING LUNCH

\$40 PER PERSON
(INCLUDED IN DELUXE DAY CONFERENCE PACKAGE)
minimum 10 guests

Served in the restaurant or pre-function area

SANDWICHES

- Choose two fillings with Chef's selection of accompaniments; chicken, roast beef, ham, smoked salmon, turkey, vegetable, lamb
- Choose two types of bread; sandwich, wrap, mini rolls, baguette, sourdough

SALADS

- Garden salad; lettuce, tomato, onion, cucumber, carrots

Plus choose one gourmet salad:

- Spinach salad; wild berries, strawberries, toasted almonds, honey mustard dressing
- Rocket and pear salad; walnuts, balsamic vinaigrette
- Cabbage and carrot salad; white wine vinaigrette
- Greek salad; lettuce, olives, feta, cucumber, tomato, onion

HOT DISHES (CHOOSE ONE)

- Beer battered fish and chips
- Arancini balls; sundried tomato, pesto, goats cheese (v)
- Falafel and chickpea curry; rice pilaf (v)
- Arroz con Pollo; chicken, chorizo, saffron rice, vegetables (gf)
- Chargrilled thyme and garlic marinated pork chops; homemade BBQ sauce
- Market fresh seafood penne pasta; chilli oil, fresh basil, white wine
- Beef or chicken sliders; mustard mayonnaise, relish
- Braised lamb; roast Desiree potatoes, served with its own cooking liquor (gf)

DESSERT CORNER

- Chef's selection of mini cakes and slices
- Seasonal sliced fruit (gf)

BEVERAGES

- Soft drinks and juice
- Coffee and tea

(gf) gluten free, (v) vegetarian



DAY CONFERENCE PACKAGES

DELUXE WORKING LUNCH

\$50 PER PERSON

(INCLUDED IN DELUXE DAY CONFERENCE PACKAGE)

minimum 10 guests

Served in the restaurant or pre-function area

STARTERS

- Bread selection
- Dips; roasted capsicum, hummus, tzatziki, beetroot

SALADS

- Garden salad; lettuce, tomato, onion, cucumber, carrots

Plus choose two gourmet salad:

- Spinach salad; wild berries, strawberries, toasted almonds, honey mustard dressing
- Rocket and pear salad; walnuts, balsamic vinaigrette
- Cabbage and carrot salad; white wine vinaigrette
- Greek salad; lettuce, olives, feta, cucumber, tomato, onion

HOT DISHES (CHOOSE FOUR)

- Beer battered fish and chips
- Arancini balls; sundried tomato, pesto, goats cheese (v)
- Falafel and chickpea curry; rice pilaf (v)
- Arroz con Pollo; chicken, chorizo, saffron rice, vegetables (gf)
- Chargrilled thyme and garlic marinated pork chops; homemade BBQ sauce
- Market fresh seafood penne pasta; chilli oil, fresh basil, white wine
- Beef or chicken sliders; mustard mayonnaise, relish
- Braised lamb; roast Desiree potatoes, served with its own cooking liquor (gf)

DESSERT CORNER

- Chef's selection of mini cakes and slices
- Seasonal sliced fruit (gf)

BEVERAGES

- Soft drinks and juice
- Coffee and tea

(gf) gluten free, (v) vegetarian



A buffet table set up with various food items. In the foreground, a wicker basket filled with white bread rolls sits on a wooden surface. Behind it, a metal stand holds several bowls: one with a green salad, another with a quinoa salad, and a third with a tomato salad. To the right, a glass jar is filled with red grapes, and a silver serving tray is visible. The background is a bright blue wall with green foliage visible through a window.

MENU OPTIONS



BREAKFAST

CONTINENTAL BREAKFAST

BUFFET STYLE OR PLATTERS ON TABLES - \$20 PER PERSON

minimum 10 guests

- Assorted mini-muffins
- Organic fruit compote
- Seasonal sliced fruit with berries
- Natural and fruit yoghurts
- House made iced tea
- Fruit scented water
- Nespresso station and a selection of teas

PLATED BREAKFAST

\$25 PER PERSON

minimum 15 guests

- Egg white omelette with roasted tomatoes, forest mushrooms on grilled sourdough
- Ricotta pancakes, berry compote, vanilla mascarpone
- Smoked salmon wholemeal bagel with cottage cheese, capers, spanish onion
- Grilled italian sausage, poached egg, spiced beans, sweet potato rossti
- House made iced tea
- Fruit scented water
- Nespresso station and a selection of teas

HEARTY BREAKFAST

(BUFFET STYLE) \$30 PER PERSON

PRICE INCLUDES CONTINENTAL BREAKFAST ITEMS

minimum 30 guests

- Scrambled eggs
- Grilled bacon
- Sausages
- Roasted roma tomatoes
- Potato hash brown
- Buttered forest mushrooms
- Fresh orange juice
- Nespresso coffee and a selection of teas

CAFE STYLE PLATED BREAKFAST

\$30 PER PERSON

PRICE INCLUDES CONTINENTAL BREAKFAST ITEMS

minimum 15 guests

Add a hot plated option to your continental breakfast

- French toast, berries, maple syrup with a side of bacon
- Scrambled eggs, crisp bacon, roasted tomatoes, forest mushrooms, grilled sourdough
- Eggs benedict with grilled ham, spinach, poached egg, pesto, cherry tomatos, hash brown



COCKTAIL

HALF HOUR
CHEF'S SELECTION (3 VARIETIES)
4 PIECES PER PERSON
\$20 PER PERSON

ONE HOUR
2 HOT & 2 COLD SELECTIONS
8 PIECES PER PERSON
\$28 PER PERSON

ONE AND HALF HOUR
3 HOT & 3 COLD SELECTIONS
10 PIECES PER PERSON
\$36 PER PERSON

TWO HOURS
4 HOT & 4 COLD SELECTIONS
12 PIECES PER PERSON
\$44 PER PERSON

THREE HOURS
5 HOT & 5 COLD SELECTIONS
15 PIECES PER PERSON
\$52 PER PERSON

COLD CANAPÉS (SAMPLE LIST)

- Oysters; natural, tempura, Kilpatrick, bloody mary
- Cherry tomato, basil & bocconcini; balsamic & olive oil (gf) (v)
- Smoked salmon roulade; crème fraiche (gf)
- Vegetarian or prawn rice paper rolls; ponzu sauce (gf) (v)
- Seared tuna; lime dressing (gf)
- Chimichuri seared beef (gf)

HOT CANAPÉS (SAMPLE LIST)

- Arancini balls; tomato sugo (v)
- Salt & pepper calamari, aioli (gf)
- Harissa marinated chicken; mint yoghurt (gf)
- Moroccan spiced lamb koftas; tzatziki (gf)
- Dukkah crusted lamb skewers
- Tempura prawns; wasabi mayonnaise (gf)
- Grilled prawns; garlic & lime chilli (gf)
- Scallops; tarragon beurre blanc, crispy prosciutto (gf)
- Duck spring rolls; hoisin
- Vegetarian spring rolls; hoisin (v)
- Mini sausage rolls
- Vegetarian dumplings (v)
- Mini beef sliders; onion jam & horseradish mayonnaise

(gf) gluten free, (v) vegetarian



ACTION STATIONS

ACTION & THEMED STATIONS

\$25 PER PERSON PER STATION

minimum 20 guests

STATIONS CAN BE ADDED TO CATERING OPTIONS

AMERICAN FLARE

- Onion rings (v)
- Mini hot dogs
- Crispy chicken

BURGER BAR

- French fries (v)
- Build your own mini burger; beef and veggie patties, lettuce, tomato, cheese, onion, sauce

ACTION STATION

- Wok (noodles), risotto, paella (select one)
Served with: Beef, chicken, prawn, vegetable (select one)

ASIAN FUSION

- San choy bau
- Dumplings: pork, prawn, vegetable (boat of 2)
- Shredded pork buns

DESSERT

Dessert canapés available on request

(gf) gluten free, (v) vegetarian

WELCOME

FUNCTION ROOMS

IN BALANCE MEETINGS

DAY PACKAGES

MENUS

LITTLE EXTRAS

BEVERAGES

LOVELY IDEAS

BOOK A ROOM



DINNER



ALTERNATE SERVICE MENU

(two items per course, pre-selected and served alternately to guests)

minimum 20 guests

2 COURSE MENU

\$55 PER PERSON

3 COURSE MENU

\$70 PER PERSON

CHOICE MENU

(guests to choose from two dishes per course)

minimum 20 guests

2 COURSE MENU

\$70 PER PERSON

3 COURSE MENU

\$95 PER PERSON

STARTERS

Assorted dinner rolls

ENTRÉE

Select 3 tapas dishes from the Tapas menu (to share, per table)

or

Select two dishes from the Entrée menu

TAPAS

- Garlic and herb bread; shaved parmesan (v)
- Grilled lime and chilli spiced prawns; tomato relish (gf)
- Oysters natural (gf)
- Oysters Kilpatrick (gf)
- Dukkah crusted lamb skewers; tzatziki (gf)
- Chorizo & capsicum croquette; remoulade dipping sauce
- Roasted field mushrooms marinated in thyme and white wine (v)
- Salt and pepper calamari; citrus aioli
- Smoked salmon; avocado, crème fraiche (gf)
- Saganaki; pan seared Greek cheese, lemon (v)
- Grilled calamari; oregano and garlic oil, lemon (gf)
- Arancini balls; pesto, sundried tomato, goats cheese (v)
- Slow cooked pork belly; ginger plum glaze (gf)
- Middle Eastern spiced lamb koftas; tzatziki (gf)
- Seared tender beef; chimichurri dressing
- Harissa and yoghurt marinated grilled chicken tenders; mint sauce (gf)

(gf) gluten free, (v) vegetarian





DINNER

ENTRÉE

- Slow cooked pork belly; ginger plum glaze
- Harissa and yoghurt marinated grilled chicken; mint sauce (gf)
- Chargrilled herb and garlic marinated quail; petite salad, raspberry dressing (gf)
- Seville duck twice cooked spiced; Andalusian sauce; couscous salad (gf)
- Seared scallops in shells; tarragon lemon butter (gf)
- Roasted pumpkin & squash risotto (v)
- Garlic prawns with chilli, basil, saffron, green pea pilaf (gf)
- Baby beetroot salad with goat's cheese, wild rocket & candied Walnuts (v)
- Stuffed pumpkin flowers; ricotta & sweet corn (only available during season)

MAIN

- Char grilled beef fillet; potato gratin, green beans, red wine jus (gf)
- Slow roasted lamb rump; garlic mash, green beans, red wine jus
- Grilled breast of organic chicken; sweet potato puree, asparagus, jus
- Chicken mignon on roasted Tuscan kipfler potatoes, brocolini, three mushroom cream sauce
- Crispy skin barramundi, smashed chats, asparagus, saffron chardonnay cream sauce (gf)
- BBQ and honey glazed salmon; brocolini, corn salsa
- Medley of wild mushroom risotto; truffle oil, shaved parmesan (gf) (v)
- Pan roasted potato gnocchi with semi dried tomatoes, pepitas, sage butter and grated pecorino cheese (v)

DESSERT

- Chocolate mud cake; berries, double cream
- Mango glazed coconut mousse pebble; vanilla pineapple cake, macadamia crunch
- Cookies & cream semifreddo; wild berry coulis, almond soil
- Berry cheesecake; cream, coulis
- Caramel nougat praline hazelnut crumble
- Honey swirled panna cotta; raspberry compote (gf)

or

to share per table

- Cheese platter; selection of cheeses, crackers, quince paste
- Dessert canapé platter

(gf) gluten free, (v) vegetarian





BUFFET

BUTCHERS BUFFET

\$65 PER PERSON

minimum 30 guests

SALAD BAR

- Make your own salad bar with lettuce, vegetables, toasted nuts, fruits, dressings
- Chef's gourmet pasta salad
- Chef's gourmet potato salad

ANTIPASTO STATION

- Selection of cold meats, cheeses, smoked salmon, grilled vegetables

BREADS AND CONDIMENTS

- Assorted breads; sauces and condiments

MEATS, SEAFOOD AND VEGETABLES

- Thyme and garlic marinated chicken (gf)
- Oregano and garlic chargrilled calamari (gf)
- Skinless Balkan sausages
- Beef minute steaks (gf)
- Rosemary garlic lamb skewers (gf)
- Chargrilled fish (gf)
- Seasonal mixed vegetables in garlic herb butter (gf) (v)
- Chargrilled corn on the cob (gf) (v)
- Chardonnay thyme mushrooms (gf) (v)
- Hot chips (v)

DESSERTS

- Chef's selection of sweet treats
- Seasonal sliced fruits (gf)
- Coffee and tea

(gf) gluten free, (v) vegetarian

WELCOME

FUNCTION ROOMS

IN BALANCE MEETINGS

DAY PACKAGES

MENUS

LITTLE EXTRAS

BEVERAGES

LOVELY IDEAS

BOOK A ROOM



BUFFET

SEAFOOD BUFFET

\$85 PER PERSON
minimum 50 guests

SALAD BAR

- Make your own salad bar with lettuce, vegetables, toasted nuts, fruits, dressings
- Chef's gourmet pasta salad
- Chef's gourmet potato salad

ANTIPASTO STATION

- Selection of cold meats, cheeses, smoked salmon, grilled vegetables

SOUP STATION

- Market fresh seafood cioppino broth; tomato basil, white wine, croutons, grated parmesan

COLD

- Natural oysters (gf)
- Cooked prawns (gf)
- Blue swimmer crabs (gf)
- Cooked bugs (gf)

HOT

- Lime and chilli prawns (gf)
- Chargrilled calamari (gf)
- Grilled seasonal fish
- Cajun spice green lip mussels (gf)
- Tarragon and caper scallops (gf)
- Garlic and rosemary roast lamb with mint jus (gf)
- Harissa marinated grilled chicken (gf)
- Beef vindaloo
- Grilled vegetarian penne pasta; tomato sugo (v)
- Seasonal mixed vegetables in garlic herb butter (gf) (v)
- Rosemary, thyme, garlic and lime roasted chat potatoes (v)
- Rice pilaf

BREADS AND CONDIMENTS

- Assorted breads, sauces, condiments

DESSERT ADD \$10 PER PERSON

- Dessert canapé platter
- Seasonal sliced fruit (gf)

(gf) gluten free, (v) vegetarian





LITTLE EXTRAS

PLATTERS

(EACH PLATTER CATERS FOR 5 GUESTS)

- Breads and dips platter; trio of dips, grilled pita bread (v) **\$15 per platter**
- Garlic & herb bread platter (v) **\$15 per platter**
- Antipasto platter; chargrilled vegetables, bocconcini, feta, cured, smoked meats **\$35 per platter**
- Cheese platter; selection of cheeses, figs, quince paste, crackers **\$30 per platter**
- Sliced seasonal fruit platter (gf) **\$25 per platter**
- Dessert canapé platter **\$35 per platter**

SIDES

(EACH PLATTER CATERS FOR 5 GUESTS)

- Garden salad **\$15 per bowl**
- Mixed greens **\$10 per bowl**
- Mixed seasonal vegetables **\$12 per bowl**
- Creamy garlic mash potato **\$12 per bowl**
- Hot chips **\$12 per bowl**

CHILDREN'S MEAL

\$20 per child

Main meal, ice-cream and soft drinks (12 years and under)

ENTERTAINMENT MEAL

\$35 per person

Main meal and soft drinks

(gf) gluten free, (v) vegetarian



BEVERAGE PACKAGES

We are pleased to offer you a choice of beverage packages for your cocktail party or dinner. Alternatively we can provide beverages on consumption or a cash bar depending on your preference. For Beverages charged on consumption, an extensive beverage list is available on request.

STEAMPACKET

ONE HOUR	\$25 PER PERSON
TWO HOUR	\$34 PER PERSON
THREE HOUR	\$39 PER PERSON
FOUR HOUR	\$44 PER PERSON
FIVE HOUR	\$49 PER PERSON

- Mitchelton NV Sparkling
- Mitchelton The Bend Chardonnay
- Mitchelton The Bend Sauvignon Blanc
- Mitchelton The Bend Shiraz
- James Boags Draught (on tap)
- Hahn Premium Light (on tap)
- Orchards Crush Cider (on tap)
- Soft Drinks
- Orange Juice

BOLLARDS

ONE HOUR	\$35 PER PERSON
TWO HOUR	\$44 PER PERSON
THREE HOUR	\$49 PER PERSON
FOUR HOUR	\$54 PER PERSON
FIVE HOUR	\$59 PER PERSON

- Oakdene Sparkling
- Port Arlington Ridge Chardonnay
- Oakdene Sauvignon Blanc
- T’Gallant Sparkling Pink Moscato
- Oakdene Shiraz
- Furphy (on tap)
- Stella Artois (bottled)
- Hahn Premium Light (on tap)
- Orchards Crush Cider (on tap)
- Soft Drinks
- Orange Juice



LOVELY IDEAS

FLOWERS

Our preferred florist, Smellies is able to provide stylish arrangements. It is recommended that you take the time to meet with them directly to discuss and share your ideas.

Smellies
237 Moorabool Street
Geelong Victoria 3220
T: 61 3 5223 2910
E: enquiries@smellies.com.au
W: smellies.com.au

THEMING / STYLING

Why not consider giving your event that point of difference with styling from our preferred partners. Optional extras include floral arches, chill out corners, flower green walls and much more. A design specialist will work with you to create your dream day.

Igby Productions
T: 1300 48 42 48
E: enquiries@igby.net.au
W: igbyproductions.com.au

Memphis Hire
T: 3 5275 8828
E: info@memphishire.com.au
W: memphishire.com.au

Leafy Design Co
T: 0488 44 66 48
E: leafydesignco@gmail.com
W: leafydesignco.com

AUDIO VISUAL EQUIPMENT

THE HOTEL OFFERS:

Data projector and motorised screen	\$275
Lectern	n/c
Lectern and microphone	\$250
Roaming microphone	\$250
iPod/MP3 player to play music through in-house speakers, available in all rooms, foyer and balcony	n/c

For additional audio visual equipment please consult your events specialist or contact our preferred partner.

Myles Productions
Great Ocean Road
Quincy Hall
P: 0419 467 749
E: quincy@mav.com.au
W: www.mav.com.au

PHOTOBOOTH

Zuster Photobooth
T: 0409 547 257
E: info@zusterevents.com.au
W: zusterevents.com.au

PHOTOGRAPHY

Our preferred photographer is the award winning Sara Taylor
Sara Taylor Photography
2-4 Mercer Street
Geelong VIC 3220
T: 0425 828 372
E: sara@sarataylorphotography.com.au
W: sarataylorphotography.com.au





**BOOK A
ROOM**

Novotel Geelong offers a choice of 109 guest rooms with eight different room types. Enjoy modern amenities and comfortable furnishings with all rooms featuring a balcony and complimentary Wi-Fi. With a focus on wellbeing. The hotel is 100% non-smoking. Please enquire with our Events Team about the group accommodation packages we can offer your event.

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ROOM TYPES

- 10 x Standard Twin Room with Balcony
- 74 x Standard King Room with Balcony
- 2 x Accessible Twin Room
- 3 x Accessible Queen Room
- 5 x Superior King Room with City View
- 10 x Superior Queen Room with Bay View
- 4 x Superior King Room with Bay View
- 1 x Steampacket Suite







NOVOTEL
HOTELS & RESORTS
GEELONG