

NOVOTEL

GEELONG

MEET STAY BY THE BAY



NOVOTEL

GEELONG



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NOVOTEL GEELONG

10-14 Eastern Beach Road, Geelong VIC 3220

events@novotelgeelong.com.au

T. 03 5273 5528

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NOVOTEL

Welcome to Novotel Geelong

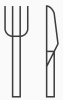
Novotel Geelong stands as the region's premier hotel and conference venue perfectly positioned on the vibrant waterfront, offering breathtaking views across the bay.

Gold Award for Best Regional Accommodation VAA 2024
Gold Award for Best Regional Hotel Restaurant VAA 2025



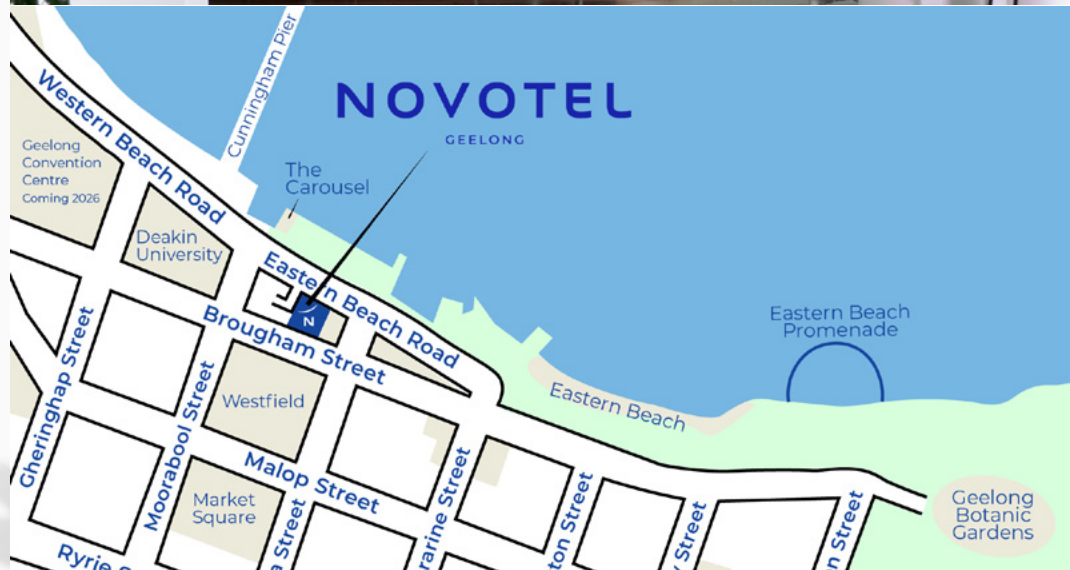
Key Information

- 109 accommodation rooms with balconies
- Eight flexible function spaces
- One convenient function level
- Function rooms with balconies overlooking the bay
- Pre-function and exhibition space
- Sustainable focus
- Local produce, wines and beers
- In-house audio visual equipment
- Complimentary high speed Wi-Fi
- Dedicated Events team
- Fitness centre
- Indoor heated pool & steam room
- Nearby major attractions
- Fully accessible hotel
- Cooking masterclass
- Cocktail masterclass
- Inhouse team building



TEMPO KITCHEN & BAR

Crowned Regional Hotel Restaurant of the Year at the 2025 Victorian Accommodation Awards for Excellence, Tempo offers a unique dining experience that celebrates local produce while enjoying view of the waterfront.



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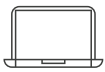


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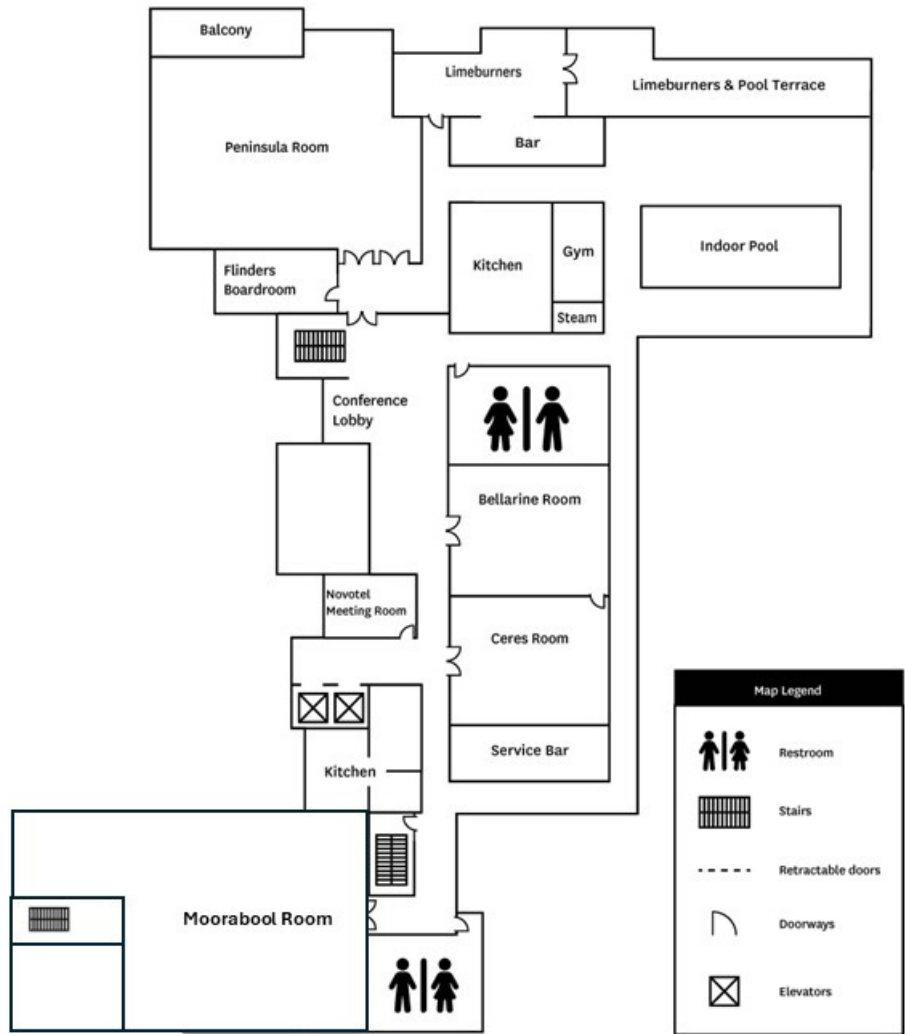
FLOOR PLAN & CAPACITY CHART

Geelong Waterfront



FUNCTIONS

Novotel Geelong features eight flexible function spaces, some with balconies and views over the waterfront.



CAPACITY OF THE MEETING ROOMS IN NUMBER OF GUESTS:

ROOM NAME	Dimensions	Area (m2)	Height	Theatre	Class room	U shape	Cabaret	Rounds	Dinner Dance	Board room	Cocktail	Exhibition Space
Peninsula	12.5m x 16m	200	2.7	230	85	42	128	200	150	36	250	24
Bellarine	10m x 8m	82	2.7	80	48	30	40	60	40	26	100	9
Ceres	10m x 8m	82	2.7	80	48	30	40	60	40	26	100	9
Flinders	8m x 4.5m	32	2.7	20	12	11	16	20	-	12	-	5
Limeburners	11m x 5m	44	2.7	40	18	-	24	30	-	30	60	6
Function Foyer	25m x 5m	125	2.7	-	-	-	-	-	-	-	-	12
Moorabool	-	170	2.5	100	54	27	64	144	126	-	150	23
Novotel Meeting Room	4m x 3.8m	15.2	2.7	10	-	4	8	10	-	6	-	-
Tempo Kitchen & Bar	23m x 15m	325	2.7	-	-	-	-	-	100	-	300	-

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LIMEBURNERS ROOM



LIMEBURNERS TERRACE



FUNCTION ROOMS



FLINDERS BOARDROOM



BELLARINE ROOM

PENINSULA ROOM



GEELONG & THE BELLARINE



LOCATION

Novotel Geelong is located on the waterfront at 10–14 Eastern Beach Road, Geelong, Victoria 3220, Australia. It sits right in the heart of the Geelong CBD, directly opposite the bay and within walking distance to shops, restaurants, and major local attractions.

Geelong was officially designated a UNESCO City of Design in 2017, becoming Australia's first and still only City of Design.

LOCAL ACTIVITIES

- Beach volley ball
- Eastern Beach; yoga, sailing, boat charter
- Balloon flights and helicopter flights
- Geelong and the Bellarine golf courses

LOCAL MAJOR ATTRACTIONS

- Geelong Gallery and Boom Gallery
- Geelong Botanical Gardens
- Geelong Waterfront art trail
- You Yangs National Park
- Buckley Falls
- Adventure Park on the Bellarine
- Wathaurong Booln Booln Cultural Centre
- Geelong Arts Centre

ACCESS

- One hour drive from Melbourne CBD
- One hour drive from Tullamarine Airport
- 20 minutes drive from Avalon Airport
- 10 minute walk from Geelong Train Station
- Ferry between Melbourne Docklands and Queenscliff
- Bus transfer to and from airports





WATERFRONT INCENTIVES CORPORATE TEAM BUILDING

At Novotel Geelong, we believe every team deserves the chance to pause, reconnect, and rediscover their spark, right here on the stunning waterfront.

Our curated collection of team building and incentive experiences is designed to nurture wellbeing, inspire creativity, and strengthen connections in meaningful ways. Start the day with **yoga** or **guided meditation** as the bay breeze sets a calming tone, helping your team unwind, refocus, and tap into fresh inspiration.

Continue the journey with a hands on **cooking masterclass**, where collaboration and creativity come to life through shared flavours, new skills, and the joy of creating something together. For a burst of energy and fun, our **cocktail masterclass** brings a relaxed, social twist to team bonding, while beach volleyball adds vibrant coastal action, encouraging teamwork, friendly competition, and plenty of laughter along the Geelong shoreline.

Whether your goal is wellness, motivation, creativity, or pure connection, Novotel Geelong offers the perfect blend of experiences to leave your team feeling refreshed, united, and ready for whatever comes next.

For further incentives and team builds in the Geelong & Bellarine region please contact your Novotel Geelong event executive.



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CONFERENCE PACKAGES



NOVOTEL CONFERENCE PACKAGE

FULL DAY FROM \$99 per person

HALF DAY FROM \$89 per person

(Includes either morning or afternoon tea)

CATERING

- Arrival tea and coffee served with local The Ants Pants coffee and Zoetic organic selection of teas
- Morning and afternoon tea
- Working style buffet lunch

SETUP

- Room Hire*
- Notepads and pens
- Glass bottled water
- Mints
- Electronic signage
- Registration table

LITTLE EXTRAS

- Complimentary high speed Wi-Fi
- Unique conference Wi-Fi code for delegates
- Dedicated Events & Banquets Team

AUDIO VISUAL

- Data projector & screen
- One whiteboard and markers
- One flipchart with paper and markers

*Room hire may be charged subject to minimum numbers

Please note menus are subject to change



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NOVOTEL PACKAGE MENU

MORNING & AFTERNOON TEA

Choose two items per break

SAVOURY

- Ham and cheese croissant (gfo)
- Tomato and cheese croissant (v, gfo)
- Freshly baked sausage rolls, charred vegetable relish
- Assortment of mini quiches
- Falafel, tomato sauce, hummus (v, vg, gf, df)
- Vegetable spring roll, sweet chilli sauce (df)
- Pumpkin arancini, aioli (v, vgo, gf)
- Assortment of steamed dumplings, dipping sauce (vo, gfo)
- Assortment of savoury fritters, tomato sauce (vo)
- Cheese platter (v, gfo, nfo)

SWEET

- Assortment of sweet donuts (v)
- Chocolate/ blueberry muffins (v)
- Buttermilk scone, lemon curd, whipped cream (v, nf)
- Banana bread with lemon crème fraiche (v, nf, dfo)
- Chocolate/ raspberry lamingtons (v, df, nf)
- Dark chocolate chip cookie (v)
- Apple blueberry tart (vg, gf, df, nf)
- Seasonal fresh cut fruit platter (vg, gf, df, nf)
- Coconut & chia seed pudding, strawberry (vg, gf, nf, df)
- Organic Greek yoghurt, mixed berry compote (v, gf, nf)

WORKING LUNCH

BAKERY (Choose two items)

- Chicken Caesar wrap, cos lettuce, bacon, boiled egg (nf)
- Lonsdale chicken sandwich, garden salad mix (df, gfo, nfo)
- Prosciutto, tomato, mozzarella, flat bread, pesto, rocket
- Ham and cheese wrap, spinach, harissa mayo
- Steak sandwich, Danish blue mayo, rocket, Swiss cheese, tomato, caramelised onion (nfo)
- Bellarine Smoked salmon, pickles, dill crème, alfalfa, rye bread (nf, gfo, dfo)
- Curried egg and lettuce in multigrain bread (v, df, gfo)
- Falafel wrap, garlic sauce, quinoa, parsley salad (v, df, nf, vgo)
- Pesto smeared grilled vegetable and brie wrap (v, nf)
- Quinoa, pumpkin, spinach wrap, tomato relish (v, nf)

SALADS (Choose two items)

- Iceberg lettuce, pears, blue cheese salad, toasted sunflower seeds, artichoke (v, gf, nf)
- Garden salad, cherry tomato, cucumber, radish, green apple, French dressing (vg, gf, df, nf)

- Greek salad; cos lettuce, tomato, cucumber, kalamata olives, red onion, feta cheese, parsley-lemon vinaigrette (v, gf)
- Fattoush; cos lettuce, cucumber, red onion, tomato, mint, parsley, citrus pomegranate dressing, pita crisp (v)
- Potato salad, green beans, tomato, pickles, mustard mayonnaise (v, gf, df, nf)
- Pesto pasta, semi-dried tomato, basil, capsicum, parmesan (v, gf, dfo)
- Beetroot salad, horseradish mayo, pickles, asparagus (v, gf, df, nf)
- Char-grilled vegetable, quinoa, rocket, balsamic glaze (vg, gf, df, nf)
- Thai glass noodle salad, poached chicken, coriander (gf, df, nf)
- Soba noodle salad, spring onion, kale, carrot, marinated cucumber, coriander ginger-lime dressing (v, nf)

HOT SELECTION (Choose one item)

- Mini beef slider, cheddar cheese, tomato relish
- Beef stroganoff, paprika, sour cream, olive oil tossed penne (nf, gfo)
- Chicken Thai green curry, green beans capsicum, mushroom, Jasmine rice (df, nf)
- Battered fish bites, chips, tartare sauce, mushy peas (df, nf)
- Spinach & ricotta tortellini, pumpkin, tomato & basil sauce (v)
- Nasi Goreng, with chicken satay skewers
- Baked lamb meatballs, tomato cashew gravy, green pea pilaf (gf, dfo)
- Spanish paella, chicken, chorizo, saffron, paprika, green peas (df, nf, vo, vgo, gfo)

DESSERTS

- Seasonal fresh cut fruit platter (vg, gf, df, nf)
- Assortment of mini cakes (select 3 items)
Red velvet cake | Chocolate mousse cake | Carrot cake
Tiramisu | Apple crumble cake | Black forest

BEVERAGES

- Soft drinks
- Apple & orange juice
- Local The Ants Pants coffee station
(with real coffee beans and Zoetic organic teas)

Dietary Guide: v - vegetarian, vo - vegetarian option, vg - vegan, df - dairy free, dfo - dairy free option, gf - gluten free, gfo - gluten free option, nf - nut free, nfo - nut free option.

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BE KIND CONFERENCE PACKAGE

FULL DAY FROM \$99 per person

HALF DAY FROM \$89 per person

(Includes either morning or afternoon tea)

This conference package has been thoughtfully crafted to nourish both people and the planet, balancing wellness focused ingredients with environmentally conscious culinary practices. Each dish prioritises whole, minimally processed foods, rich in antioxidants, healthy fats and plant forward proteins, to support sustained energy, mental clarity and overall wellbeing throughout the event.

At the same time, the menu embraces eco-friendly principles by highlighting seasonal produce, reducing waste through smart portioning and preparation, and offering a variety of plant based options that naturally lower environmental impact. From vibrant salads and whole grain wraps to antioxidant boosted snacks and light, clean desserts, every item is designed to be kind to your body while aligning with sustainable hospitality values.

CATERING

- Arrival tea and coffee served with local The Ants Pants coffee and Zoetic organic selection of teas
- Morning and afternoon tea
- Working style buffet lunch

SETUP

- Room Hire*
- Function rooms with balconies and natural light
- Removal of notepads
- Glass bottled water
- Nut & seed trail mix
- Electronic signage
- Registration table

AUDIO VISUAL INCLUDED

- Data projector & screen
- One whiteboard and One flip-chart with paper and markers
- Complimentary high speed Wi-Fi
- Unique conference Wi-Fi code for delegates
- Dedicated Events & Banquets Team

CARING FOR YOUR BODY & THE PLANET

- Locally sourced ingredients
- Tailored menus with high protein and anti-inflammatory and brain boosting ingredients
- Reduce food waste and carbon footprint
- Recycled tissue paper, hand towel
- Water saving program
- Removal of single use plastic, replaced with compostable packaging

*Room hire may be charged subject to minimum numbers
Please note menus are subject to change



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BE KIND CONFERENCE MENU

Anti-Inflammatory • Brain-Boosting • Protein-Rich

•BREAKS - Nourish, Focus & Sustain

(Choose two items per break)

- Tuna & EVOO toast, pickled cucumber, dill, lemon (df, gfo, nfo)
- Falafel, turmeric-lemon hummus – parsley & EVOO (vg, gf, df)
- Pumpkin arancini (baked) with tomato & basil sugo (vg, gf)
- Banana, choc chip & coconut loaf, cinnamon (v, gf)
- Orange almond loaf, citrus zest (v, gf, df)
- Seasonal fruit bowl (vg, gf, df, nf)
- Fresh-cut fruit + brain toppers (vg, fg, df, nf)
- Overnight oats tiramisu, strawberries, pepitas (vg, gf, df)
- Bircher muesli pot, apple, pear, pepitas (v)
- Optional “brain fuel shots”:
Turmeric-ginger & beetroot-berry

LUNCH - Functional, Balanced & Energising

BAKERY (Choose two items)

- Lean chicken wholemeal sandwich, rocket, avocado, lemon (df, gfo)
- Smoked salmon sandwich, dill yoghurt, alfalfa, capers (nf, gfo, dfo)
- Falafel wrap, garlic-tahini, quinoa & herb salad (vg, dfo)
- Curried egg & lettuce sandwich, spinach, pickled onion (v, df, gfo)

SALADS (Choose two items)

- Quinoa salad, pumpkin, spinach, pepitas (vg, df, nf)
- Garden salad, tomato, cucumber, radish, apple & EVOO, lemon (vg, gf, df, nf)
- Potato salad, green beans, tomato, mustard dressing (v, gf, df, nf)
- Beetroot salad, dill, asparagus, horseradish mayo (v, gf, df, nf)

HOT SELECTION (Choose one item)

- Char-grilled vegetable salad, quinoa, rocket, balsamic (vg, gf, df, nf)
- Grilled chicken breast, herb potatoes, seasonal veg (gf, nf, dfo)
- Baked barramundi, herb potatoes, seasonal veg (gf, df, nf)
- Mediterranean wholemeal pasta bowl (vg, nf, dfo)

DESSERTS

- Fresh-cut seasonal fruit, berry dust, cacao nibs (vg, gf, nfo)
- Coconut yoghurt, berry compote, walnuts (vg, gf, df)
- Apple & blueberry brain-boost tart, chia seeds (vg, gf, df, nf)
- Smart sweet: Dark chocolate & chia bark (v, nf)

BEVERAGES

- Soft drinks
- Apple & orange juice
- Local The Ants Pants coffee station and Zoetic organic selection of teas

Dietary Guide: v - vegetarian, vo - vegetarian option, vg - vegan, df - dairy free, dfo - dairy free option, gf - gluten free, gfo - gluten free option, nf - nut free, nfo - nut free option.

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CATERING OPTIONS



BREAKFAST

CONTINENTAL BREAKFAST

\$25 per person - minimum 5 guests

- Fresh orange or pineapple juice
- Sliced seasonal fruit and berries platter (vg, gf, df, nf)
- Granola and yoghurt parfaits (v)
- Coconut and chia puddings with tropical fruit (vg, gf, df, nf)
- Selection of Novotel Geelong breakfast pastries (v)
- Assortment of jams, cultured butter, honey
- Farmhouse cheeses and double smoked ham
- Freshly brewed coffee and tea

COCKTAIL BREAKFAST

\$35 per person - minimum 20 guests, served for one hour

- Fresh fruit skewers (vg, gf, df, nf)
- Smoked salmon on blini
- Potato & herb rosti (v)
- Smoked tomato & goats cheese tart (v)
- Ham & cheese croissants
- Raspberry friands (v)
- Yoghurt; coulis cups (gf, v)
- Juice; orange, apple
- Freshly brewed coffee and tea

PLATED BREAKFAST

\$40 per person - minimum 20 guests

Please choose one option to be served to all guests

- Eggs Benedict or Florentine, soft poached eggs over toasted croissant with double smoked bacon or sauteed spinach, hollandaise sauce, herb roasted mushrooms and tomato
- Big breakfast, scrambled eggs and chives over sourdough toast, grilled bacon and chipolata sausage, herb roasted mushrooms and tomato, hash browns
- Smashed avocado on sourdough toast, poached eggs, crumbled feta, dukkah, pomegranate syrup, micro herbs (v, gfo, dfo)
- Corn and zucchini fritters with marinated feta cheese, pesto drizzle, micro sprouts (v, nf, gfo)

SERVED WITH

- Seasonal fruit and yoghurt parfaits (v)
- Breakfast pastries with jam and cultured butters
- Coffee, selection of teas and orange juice

BUFFET BREAKFAST

\$40 per person minimum 30 guests

- Fresh orange or pineapple juice
- Sliced seasonal fruit and berries platter (vg, gf, df, nf)
- Granola and yoghurt parfaits (v)
- Coconut and chia puddings with tropical fruit (vg, gf, df, nf)
- Our selection of Novotel Geelong breakfast pastries and breads
- Assortment of preserved jams, cultured butter, and honey
- Farmhouse cheeses and double smoked ham
- Assorted cereals, organic muesli mix, nuts, dried fruit
- Full cream, skim milk, almond milk or soy milk
- Roasted brown mushrooms with garlic and thyme (vg, gf, df, nf)
- Grilled bacon and chipolata sausages (nf, df)
- Slow-roasted tomatoes and sauteed spinach (gf, nf)
- Classic baked beans (vg, gf, df, nf)
- Hash browns (vg, gf, df, nf)
- Freshly brewed coffee and tea

Add live omelet station to your buffet breakfast for \$10pp

BREAKFAST ENHANCEMENTS

Make-your-own Pancakes Station, with nuts, chocolate chips, sprinkles and assorted syrup

\$10 per guest (minimum 20)

Sliced seasonal fruit and berries platter

\$25 per platter (caters for 5 guests)

Selection of Novotel Geelong breakfast pastries and breads with preserved jams and cultured butter

\$25 per platter (caters for 5 guests)

Tasmanian smoked salmon platter with red onion, capers, cream cheese, and lemon (gf, nf)

\$30 per platter (caters for 5 guests)

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INDIVIDUAL DAY CATERING

COFFEE & TEA BREAKS

\$6 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)

Coffee Cart

Add barista coffee cart for \$500 per day.
Get the coffee cart branded in your company logo for
an addition \$300.

MORNING AND AFTERNOON TEA

\$20 per person, per break includes two items
ADD \$5 per additional item

Choose two break items from either the
«Novotel Package Menu», page 10 or
«Be Kind Package Menu», page 12

Each break served with a tea & coffee station.
Local coffee beans provided by The Ants Pants and
Zoetic organic selection of teas.

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free option, nf - nut free, nfo - nut free option.*

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WORKING LUNCH

\$49 per person

Menu options to be selected from either the
«Novotel Package Menu», page 10 or
«Be Kind Package Menu», page 12

BAKERY

Choose two bakery items from the selected menu

SALAD

Choose two salads from the selected menu

HOT SELECTION

Choose one hot item from selected menu

DESSERTS

- Seasonal fresh cut fruit platter
- Assortment of mini cakes (select 3 items from selected menu)

BEVERAGES

- Soft drinks
- Apple & orange juice
- Local The Ants Pants coffee station (with real coffee beans) and
Zoetic organic selection of teas

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CANAPES

HALF HOUR

\$24 per person

Chef's selection of 4 menu items (5 pieces per person)

ONE HOUR

\$40 per person

Choice of 5 menu items (7 pieces per person)

• 2 cold canapes | 3 hot canapes

ONE AND HALF HOUR

\$48 per person

Choice of 5 menu items (8 pieces per person)

• 2 cold canapes | 3 hot canapes

• 1 substantial per person

TWO HOURS

\$60 per person

Choice of 8 menu items (12 pieces per person)

• 4 cold canapes | 4 hot canapes

• 1 substantial per person

THREE HOURS

\$82 per person

Choice of 10 menu items (15 pieces per person)

• 5 cold canapes | 5 hot canapes

• 2 substantial per person

DESSERT

\$20 per person

Choice of 3 menu items passed for 1 hour

(5 pieces per person)

ADDITIONAL ITEMS

• Hot, Cold, Sweet Canapes \$6 (per person, per item)

• Substantial Canapes \$10 (per person, per item)

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COLD

- Vietnamese rice paper rolls, hoisin dipping sauce (vo, dfo)
- Assortment of Sushi rolls, wasabi, soy dip (vo)
- Bellarine smoked salmon, blini, dill horseradish cream, salmon roe, micro herbs (nf, gfo, dfo)
- Asian tuna tartare, sriracha mayo, spring onion, baguette crust Tarragon (gfo)
- Poached pears, blue cheese, candied walnut crumb, fruit toast (v, gfo)
- Watermelon, mint, honey, goat cheese, passionfruit sauce (v, gf, nf)
- Beef tataki, edamame, Asian herb salad, ponzu dressing (df, nf, gfo)
- Prosciutto wrapped melon in stick, gherkin and sage (gf, df, nf)
- Falafel, cucumber, beetroot hummus (vg, gf, df)
- Spring roll cups, with curried chicken, raisin & apricot salad

HOT

- Ratatouille open pie (vg, gf, df, nf)
- Roasted vegetable filo
- Sweet potato and cashew empanada, Tomato relish (v)
- Vegetable gyoza, dipping sauce (v)
- Shepherd's pie
- Texas beef slider, cheddar, shallot jam
- Meatballs (beef), jus, charred corn salsa, parmesan (gf, nf, dfo)
- BBQ pork belly, chimichurri (gf, df, nf)
- Saffron, mascarpone baked chicken, mint-coriander relish (gf, nf)
- Mini chicken Kiev croquette, aioli
- Peking duck spring rolls, sweet chili sauce
- Chicken satay, peanut sauce (gf)
- Paprika grilled prawns, guacamole, croutons, parsley crisp (nf, gfo)
- Thai fish cakes, red curry mayonnaise

SUBSTANTIAL

- Pulled beef cheek, creamy mash, red wine jus (gf, nf, dfo)
- Ricotta and spinach tortellini. Napoli, parmesan (v, dfo)
- Gnocchi, beef Bolognese, parmesan (nf, vgo, gfo, dfo)
- Braised lamb shoulder, red wine jus, gremolata, Yorkshire pudding (nf)
- Sweet and sour calamari, glass noodle salad, scallion (gf, df, nf)
- Green pea risotto, vegetable, goat cheese, semidried tomato (v, gf, nf, dfo)
- Fish and chips, mushy peas (df, nf)
- Pulled pork bao, hoisin sauce, Asian slaw.

SWEET

- Baked cheesecake (v)
- Profiteroles (v)
- Red velvet cake (v)
- Chocolate mousse cake (v)
- Carrot cake (v)
- Black forest (v)
- Pavlova (v)
- Portuguese custard tart (v)
- Coconut yoghurt pots, berry compote, walnuts (vg, gf, df)

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THEMED STATIONS

ENJOY OUR SHOW CHEF

ACTION STATIONS

minimum 30 guests (one-hour duration)

Stations can be added to catering options

PORTARLINGTON MUSSEL STATION

\$25 per person

- Natural Portarlington mussels
- Kilpatrick Portarlington mussels
- Thai chilli Portarlington mussels

PARWON CARVING STATION

\$35 per person

Please select one option

- Slow-roasted beef brisket, Dijon mustard, horseradish cream, shallot-red wine jus, Yorkshire pudding (nf)
- Moroccan-spiced roast lamb leg, hummus, cucumber, dill tzatziki, soft pita bread
- Traditional baked bone-in ham, spiced pineapple and sugar glaze, mustards, cultured butter, soft rolls

OUTBACK AUSSIE BBQ

\$35 per person

- Pork and fennel sausages, caramelised onion, rolls
- Beef or veggie burgers, lettuce, tomato, gherkins, Cheddar cheese, buns
- Assorted condiments: mustard, tomato sauce, BBQ sauce, hot sauce
- Grilled corn-on-the-cob, spiced butter
- Spiced potato wedges, lemon myrtle aioli

PAELLA STATION

\$30 per person

Classic Spanish-style tomato saffron rice cooked traditional in a large pan.

Please select one option

- Organic chicken, chorizo, and local vegetables
- Seafood with mussels, prawn, calamari
- Vegetarian with Mediterranean vegetables

Dietary Guide: v - vegetarian, vo - vegetarian option, vg - vegan, df - dairy free, dfo - dairy free option, gf - gluten free, gfo - gluten free option, nf - nut free.

ASIAN FUSION

\$35 per person

- Vietnamese-style rice noodle salad
- Assorted sushi rolls, pickled ginger, wasabi, soy sauce
- Bao buns filled with charsiu pork and Asian slaw
- Assorted steamed dumplings, sesame-soy dip
- Crisp vegetable spring rolls, sweet chilli dip

VICTORIAN GRAZING TABLE

\$20 per person

- Victorian cheeses: brie, blue, cheddar, and goat cheeses
- Fresh grapes, quince paste, dried fruit, and roasted nuts
- Bread rolls, crackers and crisp breads
- Assorted Italian-style salumi: prosciutto, mild and spicy salame, mortadella
- Roast beef and sweet smoked ham
- Marinated olives, assorted pickles and mustards

BELLARINE DESSERT STATION

\$20 per person

- Selection of mini cakes, slices, petite fours
- Knickerbocker glory sundaes
- Deconstructed trifle

FRESH PACIFIC OYSTER BAR

\$10 per person

- Natural Pacific oysters presented over ice with lemon (gf, nf)
- Mignonette sauce
- Cocktail sauce
- Tabasco and Worcestershire sauce
- Fresh oyster and bloody mary shooters

GREAT OCEAN ROAD GELATO SUNDAE STATION

\$20 per person

- Assorted Gelato flavours
- Ice creams: vanilla, strawberry, chocolate
- Sauces: salted caramel, chocolate, mixed berry, passionfruit
- Toppings: marshmallows, flaked almonds, chocolate chips, candy sprinkles, cookies, mini pavlovas, whipped cream, maraschino cherries

Please note menus are subject to change

NOVOTEL GEELONG

10-14 Eastern Beach Road, Geelong VIC 3220

events@novotelgeelong.com.au

T. 03 5273 5528

novotelgeelong.com.au





PLATED LUNCH AND DINNER

ALTERNATE SERVICE OR GRAZING MENU

Two items per course, pre-selected and served alternately to guests or as a shared style grazing menu. Minimum 20 guests

LUNCH

2 COURSE MENU \$65 per person

3 COURSE MENU \$80 per person

DINNER

2 COURSE MENU \$75 per person

3 COURSE MENU \$85 per person

CHOICE MENU

Three items per course, pre-selected for guests to choose on the night. Minimum 20 guests, maximum 40 guests

2 COURSE MENU \$115 per person

3 COURSE MENU \$130 per person

STARTERS

Assorted dinner rolls with butter

ENTRÉE

- Polpette al sugo (beef balls in tomato, caper and basil), quinoa & parsley salad (gf, df, nf)
- Chicken satay salad, cucumber, peanut & coconut sauce (gf)
- Pan seared duck breast, sweet potato puree, fennel & asparagus salad, lychee chili dressing
- Seared scallop, roasted pumpkin puree, chimichurri (gf, dfo)
- Crispy calamari, Asian cabbage salad, sriracha mayo
- Bellarine smoked salmon, horseradish, ricotta, fried capers, dill, cucumber (nf, gfo, dfo)
- Pumpkin arancini, sage, tomato, basil concasse (vg, gf)

- Roasted cauliflower, harissa, cannellini beans, artichoke and spinach puree, pea shoots (vg, df)
- Glass noodle salad, edamame, cucumber, cherry tomato, sesame and coriander (vg, nf)
- Grilled halloumi, marinated cucumber, tomato, parsley and red onion (v, gf, nf)

MAIN

- Signature braised beef cheek, mashed potato, seasonal veggies, red wine jus, gremolata (gf, nf, dfo)
- Slow cooked lamb shank, garlic mash, maple glazed Dutch carrot, red wine jus (gf, nf, dfo)
- Char-grilled porter house, potato gratin, ratatouille, red wine jus (nf, gfo, dfo)
- Three-point lamb rack, pumpkin puree, Garlic mash, broccolini, red wine jus (gf, nf, dfo)
- Braised pork belly, roasted haricots verts, cauliflower mash, sage, gravy (gf, nf, dfo)
- Grilled free-range chicken breast, sauteed spinach, potato gratin, snow peas shoot, mushroom sauce (gfo, dfo, nfo)
- Seared salmon, tomato cream, gremolata, seared cherry tomato and broccolini (gf, dfo, nfo)
- Herb crusted barramundi, cherry tomato, asparagus, roasted chat potato, chive oil, bearnaise (nf, dfo)
- Eggplant rollatini, roasted vegetable mince, parmesan, tomato caper and basil sauce (v, nf, gfo, dfo)
- Fusilli pasta, basil pesto, roasted vegetables, semi-dried tomato, and olives (v, nf, gfo, dfo, vgo)

Add sharing sides (each bowl caters for 5 guests)

- Hot Chips - \$12 per bowl
- Green beans, red wine shallot vinaigrette (v) - \$12 per bowl

DESSERT

- Baked berry cheesecake, caramel sauce, fresh berries (v)
- Dark chocolate fondant, berry coulis, vanilla ice cream (v)
- Tiramisu, mocha dust, praline sauce (v)
- Sticky date pudding, caramel sauce, cream dollop (v, gfo)
- Vanilla panna cotta, mixed berry coulis, mint (v, gf)

Menus with dessert are served with tea & coffee. Local The Ants Pants coffee and Zoetic organic teas.

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BUFFET MENUS

BUSH TUCKER DELIGHT

\$85 PER PERSON

minimum 30 guests

SALADS

- Bush tomato & quinoa salad (vg, df, gf, nf)
- Charred corn, quinoa and wattleseed salad (vg, df, gf, nf)
- Fingerlime, crab, capsicum and avocado salad (df, gf, nf)
- Salad Bar; salad leaves, tomato, cucumber, sweet corns, carrot julienne, olive oil, balsamic, French dressing, Thai dressing, olives, gherkin

MEATS, SEAFOOD AND VEGETABLES

- Mountain pepper leaf spiced barramundi (gf, nf, dfo)
- Lemon myrtle chicken patty, native bush tomato relish (df, nf, gfo)
- Pepperberry beef steak, Parwan Prime, jus (gf, nf, dfo)
- Native saltbush lamb skewers, seasonal vegetables (df, gf, nf)
- Bush-Spiced kangaroo loin, red cabbage (df, gf, nf)
- Charred corn, wattleseed butter (v, gf, nf, dfo)
- Steamed seasonal vegetables (vg, df, gf, nf)
- Sweet potato mash (v, gf, nf, dfo)

DESSERTS

- Lemon myrtle coconut pudding, berry coulis (vg, df, gf, nf)
- Mini wattleseed pavlovas, berries (v)
- Portuguese custard tart, cinnamon myrtle dust (v)
- Strawberry, rhubarb, coconut & sago Bowl (v)
- Baked cheesecake (v)
- Seasonal fresh cut fruits (vg, df, gf, nf)

AUSSIE BUTCHER'S SPREAD

\$75 PER PERSON

minimum 30 guests

SALADS

- Potato salad, scallion, pickles, mustard, bacon, dill (vg, df, gf, nf)
- Citrusy coleslaw, lemon myrtle aioli (v, gf, nf)
- Roasted beetroot, asparagus, red radish, ranch dressing, goat cheese, dill (v, gf, nf)
- Salad Bar; salad leaves, tomato, cucumber, sweet corns, carrot julienne, olive oil, balsamic, French dressing, Thai dressing, olives, gherkin

MEATS, SEAFOOD AND VEGETABLES

- Roast lamb, Yorkshire pudding, red wine & rosemary jus (nf)
- Porterhouse steaks, mustard, rosemary (gf, nf, dfo)
- Chargrilled salmon (gf, nf)
- Chargrilled prawn and fish spiedini (gf, df, nf)
- Sauteed vegetables, garlic confit (vg, gf, df, nf)
- Wedges (v)
- Mt. Moriac olive oil tossed penne, parmesan (v, nf, gfo, dfo)
- Vegetable burger (v, gfo, nfo)

DESSERTS

- Baked cheesecake (v)
- Mini Pavlovas with berries (v)
- Lamingtons (v)
- Fresh cut fruits (vg, gf, df, nf)
- Tea & coffee

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BUFFET MENUS

GLOBAL FUSION FEAST

\$65 PER PERSON

minimum 30 guests

SALADS

- Red pepper hummus, eggplant dip, pita crisp (v)
- Salad Niçoise
- Japanese seaweed salad, crispy rice noodles (v, gf, df, nf)

HOT

- Beef rendang
- Middle Eastern beef Moussaka (nf)
- Lamb or chicken biryani
- Chicken or fish Thai green curry, lemongrass, kafir lime leaf (df, nf)
- Stir fried pork belly, Asian vegetables, oyster sauce
- Harissa smeared lamb skewers
- Pan-seared salmon. Bearnaise sauce, crisp parsley (gf, nf)
- Ratatouille (vg, gf, df, nf)

SIDES

- Steamed Jasmine rice (vg, gf, df, nf)
- Roasted pumpkin, lemon & maple glaze (vg, gf, df, nf)
- Stir fried vegetables, garlic, soy and sesame (vg, gf, df, nf)
- Roasted potato and root vegetables (vg, nf, dfo)

DESSERTS

- Profiteroles (v)
- Mixed berry Pavlova (v)
- Portuguese custard tart (v)
- Umm Ali (Arabic baked bread and butter pudding) (v)
- Churros with chocolate and custard sauce
- Fresh cut fruits

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BUFFET MENUS

NOVOTEL LUX

\$125 PER PERSON

minimum 50 guests

WELCOME CANAPES

- Smoked Tasmanian salmon on blini, salmon roe, horseradish mascarpone (gfo)
- Wild mushroom truffle arancini, roasted garlic aioli (v)

STEAMED, SMOKED & CURED

- Cured meats, local cheeses, house-made pickles, condiments, lavosh
- Scallops on the half-shell, lemon myrtle butter (gf, nf)
- Steamed pink prawns, native herb aioli

THE MAIN ACT

- Chicken prosciutto & mushroom ballotine, VSOP flamed mushroom sauce (gf, nf, dfo)
- Slow-roasted beef striploin, citrus, paprika, red wine jus (gf, nf, dfo)
- Braised lamb shoulder, rosemary & red wine (gf, df, nf)
- Pan-seared barramundi, saffron beurre blanc (gf, nf, dfo)
- Spinach & ricotta tortellini, noisette butter (v)
- Sticky BBQ pork ribs, Goulburn valley, rum BBQ sauce (gf, df, nf)
- Spanish seafood Paella; Spanish short-grain rice cooked with lobster meat, prawns, scallops, rockling and Portarlington mussels, chorizo, saffron and tomato (df, nf, vo, vgo, gfo)

PAIRINGS

- Crab & avocado salad, flying fish roe, finger lime pearls, microgreens (gf, nf, dfo)
- Heirloom tomato & fresh cherry mozzarella, red onion, balsamic (v, nf, gfo)
- Creamy scalloped potato with truffles (v, nf)
- Seasonal greens, lemon myrtle butter (v, gf, nf)

SWEET ENDING

- Mini wattleseed pavlovas, berries (v)
- Portuguese custard tart (v)
- Chocolate streusel orange confit (v)
- Strawberry, rhubarb, coconut & sago bowl (v)
- Salted caramel profiteroles (v)
- Baked cheesecake (v)
- Mini eclairs (v)
- Seasonal fresh cut fruits (vg, df, gf, nf)

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LITTLE EXTRAS

PLATTERS

(EACH PLATTER CATERS FOR 5 GUESTS)

- Trio of dips; grilled pita bread **\$15 per platter**
- Antipasto platter (chargrilled vegetables, bocconcini, feta, cured meats) **\$35 per platter**
- Cheese platter (Victorian cheeses, nuts, quince paste, lavosh) **\$30 per platter**
- Sliced seasonal fruit platter (vg, gf) **\$25 per platter**
- Dessert platter (mini cakes, tarts, slices) **\$35 per platter**

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GRAZING TABLE

\$20 per person

(minimum 30 guests)

- Victorian cheeses: brie, blue, cheddar, goat cheeses
- Fresh grapes, quince paste, dried fruit, roasted nuts
- Bread rolls, crackers, crisp breads
- Assorted Italian-style salumi: prosciutto, mild & spicy salami, mortadella
- Roast beef & sweet smoked ham
- Marinated olives, assorted pickles, mustards



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BEVERAGE PACKAGES

We're delighted to offer a range of carefully curated beverage packages designed to elevate your cocktail party or dinner on the waterfront. For those seeking greater flexibility, we can also provide beverages on consumption or arrange a cash bar to suit the style and flow of your event. Should you choose beverages on consumption, our extensive and thoughtfully selected beverage list is available upon request, ensuring you have the perfect options to complement your celebration at Novotel Geelong.

NOVOTEL

ONE HOUR	\$35 per person
TWO HOUR	\$45 per person
THREE HOUR	\$55 per person
FOUR HOUR	\$65 per person
FIVE HOUR	\$70 per person

WINES

- Legacy Shiraz
- Legacy Sav Blanc
- Legacy Rose
- Legacy Brut

BEERS

- Carlton Dry or Great Northern
- Corona
- Hahn Premium Light

OTHER

- Soft drinks
- Orange Juice
- Coffee
- Selection of Teas

LOVE LOCAL

ONE HOUR	\$45 per person
TWO HOUR	\$55 per person
THREE HOUR	\$65 per person
FOUR HOUR	\$75 per person
FIVE HOUR	\$80 per person

WINES

- 6ft6 Prosecco
- McGlashan's Chardonnay
- 6ft6 Pinot Gris
- McGlashan's Rosé
- McGlashan's Pinot Noir
- 6ft6 Shiraz

BEERS

- Novotel Super Crisp 3%
- Novotel Apple Cider
- Bells Beach Endless Summer Lager
- Corona
- Hahn Premium Light

OTHER

- Soft drinks
- Orange Juice
- Coffee
- Selection of Teas

COCKTAIL CARTS

2 HOUR HIRE	\$350
4 HOUR HIRE	\$500

Experience one of our signature cocktail feature carts to create a night to remember for your evening event

- \$16 per glass**
- APEROL SPRITZ**
- BLUEBERRY SANGRIA**
- PATRÓN MARGARITA**



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LOVELY IDEAS

FLOWERS

Our preferred florists are experts in creating stylish, contemporary arrangements that beautifully complement events at Novotel Geelong. To ensure your vision is brought to life, we recommend taking the time to meet with them directly to discuss your ideas, explore options, and design florals that perfectly enhance your celebration.

SMELLIES

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

GEELONG FLOWER FARM

392/400 Bellarine Hwy, Moolap VIC 3224
 T: 61 3 5250 5205
 E: info@geelongflowerfarm.com.au
 W: geelongflowerfarm.com.au

STYLING

For a distinctive and polished event experience, consider incorporating tailored styling from our preferred professional partners. Optional enhancements include contemporary floral installations, branded lounge zones, greenery feature walls, and a variety of modern design elements to elevate your event environment.

Our styling specialists will work directly with your team to understand your objectives and deliver a cohesive, high impact look that aligns with your brand and event goals.

IGBY PRODUCTIONS

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

ELDERBERRY EVENT HIRE

T: 03 5218 1150
 E: hello@elderberryevents.com.au
 W: elderberryevents.com.au

UNIQUE PARTY BOUTIQUE

T: 0413 327 089
 E: info@uniquepartyboutique.com.au
 W: uniquepartyboutique.com.au

AUDIO VISUAL EQUIPMENT

THE HOTEL OFFERS:

Data projector, motorised screen	\$275
Lectern	n/c
Lectern and microphone	\$250
3 piece stage (each piece is 1200 x 2400mm)	\$270
Flip chart	\$40
White board	\$35
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 MAV.

MAV

Chris Doolan
 Great Ocean Road
 P: 0413 432 030
 E: chrisd@mav.com.au
 W: www.mav.com.au

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BOOK A ROOM

Novotel Geelong offers 109 stylish guest rooms across eight room types, providing flexibility for every group and conferencing need. Each room features modern amenities, comfortable furnishings, complimentary Wi Fi, and a private balcony to make every stay relaxing and productive. With a strong focus on wellbeing, the hotel is proudly 100% non smoking. For group accommodation requirements, our Events Team will be pleased to tailor a package to support your conference or event at Novotel Geelong.

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 Balcony
 10 x Superior Queen Room with Bay View
 4 x Superior King Room with Bay View
 1 x Steampacket Suite



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TEAM BUILDING GEELONG

BEYOND THE BOARDROOM

At Novotel Geelong, we partner with Beyond the Boardroom to help your organisation develop a healthy workplace culture through engaging team-building experiences. Beyond the Boardroom has been delivering world-class team-building events that engage, reward and inspire since 2005, and we're proud to offer their full suite of programs right here at our Geelong venue. Together, we unite teams through competitive, challenging and creative experiences.

Top 10 events in Geelong

1. AMAZING RACE GEELONG

An action-packed adventure exploring the best of Geelong

2. SURVIVOR

Bring the hit TV show to life in Geelong's Steampacket Gardens where teams outwit, outlast and outplay their opponents

3. BOXES FOR GOOD

Supporting homelessness with items donated to Geelong Foundation, Give Where You Live.

4. APPVENTURE RACE GEELONG EXPLORER

App-based GPS experience combining scavenger hunt challenges with creative problem solving

5. LEGO BRICK MASTERS

Unleash your teams creativity and presentation skills in this fun and competitive indoor program.

6. WOLVES OF WALL STREET

A high-energy, fast thinking team challenge where fortunes are made and lost!

7. TEAM MASTERPIECE

Bring your company values or conference themes to life in a creative team-building experience.

8. BACKPACKS FOR BRIGHTER FUTURES

Supporting local kids with school supplies donated to Geelong Foundation Give Where You Live.

9. FLASHBACK BINGO

A night of nostalgic awesomeness that is half game show, half party, creating an unforgettable corporate evening.

10. GAME ON GAME SHOW

Think Family Feud, Jeopardy, Catch Phrase and Wheel of Fortune – teams compete in a different TV show each round!

For additional team building programs, pricing, or to discuss a customised experience, please contact our preferred partner, Beyond the Boardroom.

BEYOND THE BOARDROOM

T: 1300 707 352

E: team@beyondtheboardroom.com.au

W: beyondtheboardroom.com.au

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MEETING & CONFERENCE OFFER

Book the Be Kind Conference Package & be rewarded

Our Be Kind Package focuses on nourishing your body and the planet with eco-friendly principles and brain-boosting, protein-rich foods, ensuring your guests stay focused and energised all day.

Host your next meeting or conference at Novotel Geelong and enjoy these exclusive benefits designed to elevate your experience and make the most of your budget!

OFFER

\$10 off the Day Delegate Package per person

Double ALL Accor Points

Complimentary Venue Hire & AV

Complimentary round of Local Beverage (to enjoy post conference or pre-dinner)



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