

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

novotelgeelong.com.au



Key Information

- 109 accommodation rooms with balconies
- Twelve 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

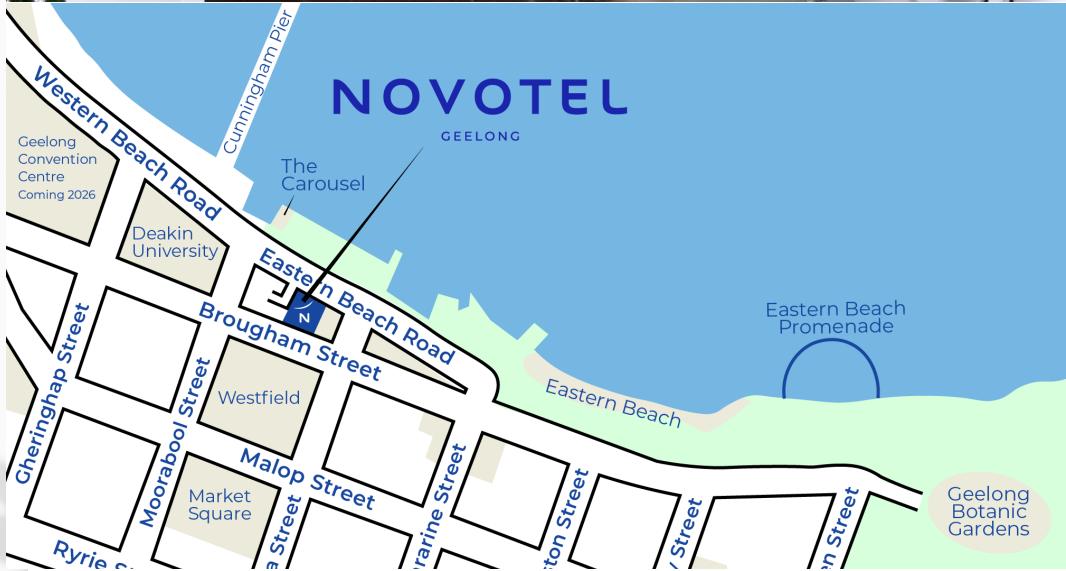


TEMPO KITCHEN & BAR

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.

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.



NOVOTEL GEELONG

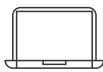
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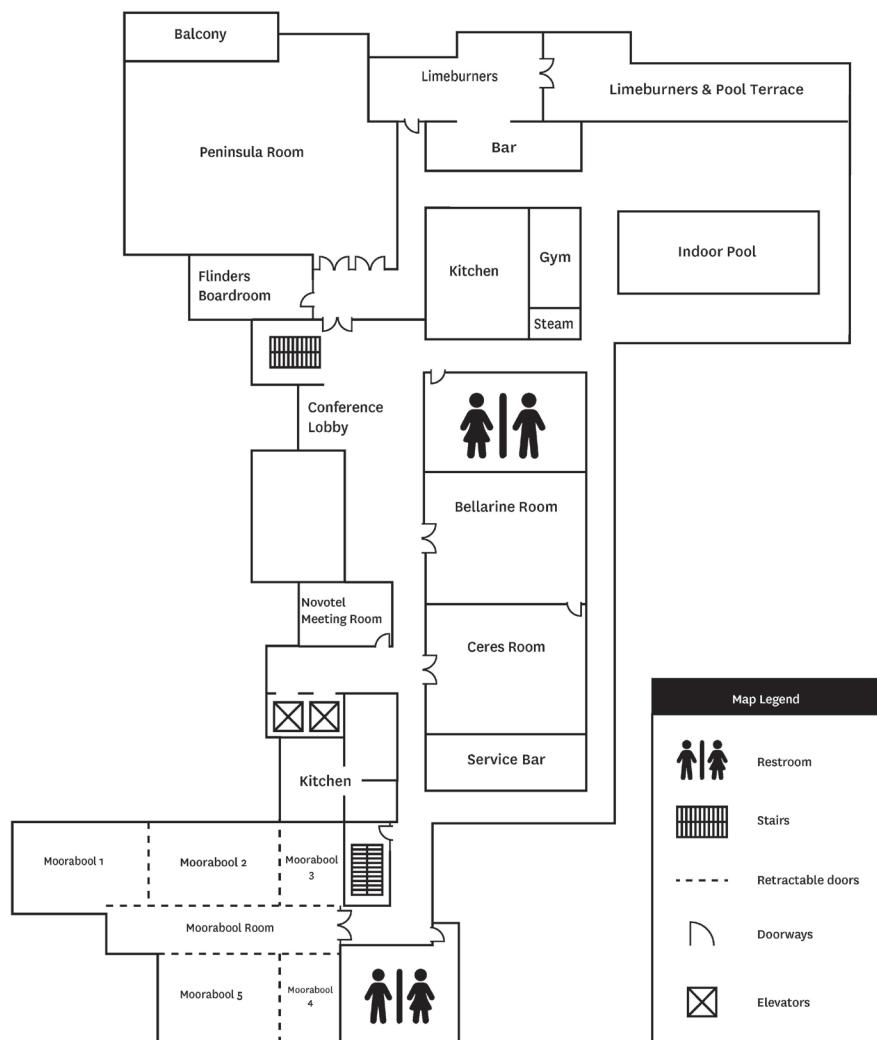
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FLOOR PLAN & CAPACITY CHART



FUNCTIONS

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



CAPACITY OF THE MEETING ROOMS IN NUMBER OF GUESTS:

ROOM NAME	Dimensions	Area (m ²)	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 (whole space)		170	2.5	100	54	27	64	144	126		150	23
Moorabool 1	7.4m x 5m	37	2.5	40	24	18	28	36	-	18	40	4
Moorabool 2	7.4m x 5m	37	2.5	40	18	18	28	36	-	18	40	9
Moorabool 3	4.1m x 5m	20.5	2.5	15	6	9	8	10	-	12	-	5
Moorabool 4	7.4m x 5m	37	2.5	15	6	9	8	10	-	12	-	8
Moorabool 5	4.1m x 5m	20.5	2.5	40	18	18	28	36	-	18	50	8
Moorabool 1-2	14.8m x 5m	74	2.5	84	48	-	56	64	-	36	90	13
Moorabool 2-5	14.8m x 5m	74	2.5	90	48	27	56	64	-	24	90	17
Moorabool 4-5	11.5m x 5m	57.5	2.5	45	30	-	42	48	-	24	50	16
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 Gallary and Boom Gallary
- Geelong Botanical Gardens
- Geelong Waterfront art trail
- You Yangs National Park
- Buckley Falls
- Adventure Park on the Bellarine
- Narana 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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A man in a white shirt and tie, holding a phone to his ear and a tray with a cup and saucer, standing by a pool.

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

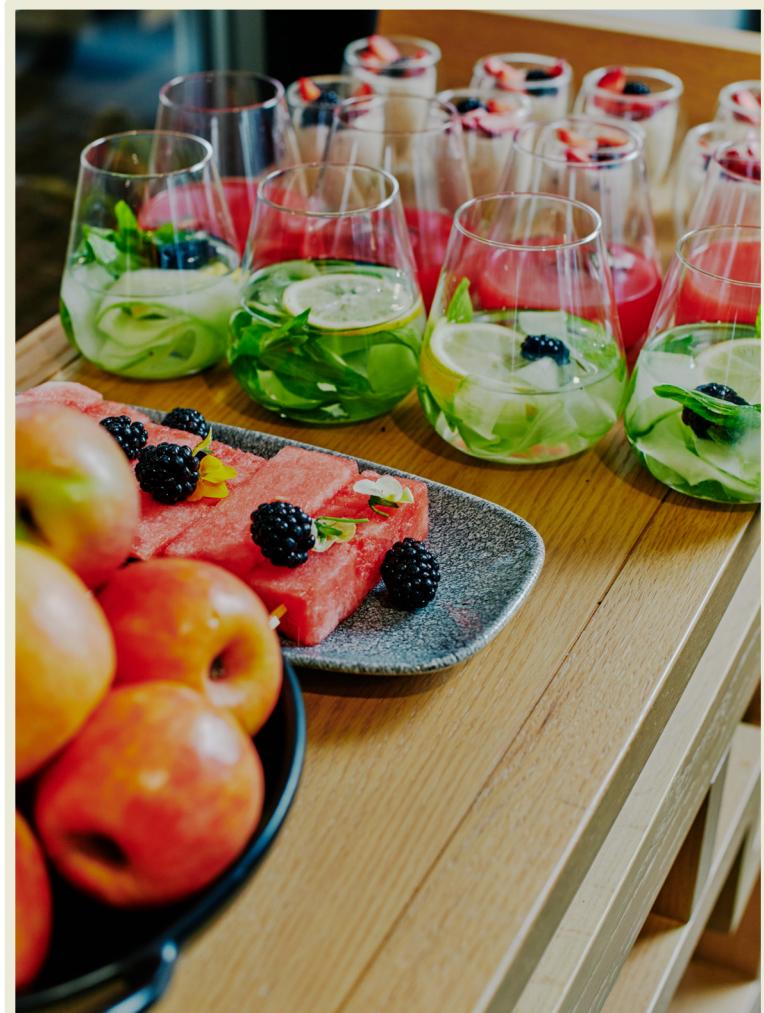
- Complimentary high speed Wi-Fi
- Unique conference Wi-Fi code for delegates
- Dedicated Events & Banquets Team

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
- Tomato and cheese croissant (v)
- Freshly baked sausage rolls, charred vegetable relish
- Assortment of mini quiches
- Tuna, pickled cucumber, dill on multigrain (gfo, df)
- Falafel, tomato sauce, hummus (vg, gf)
- Chorizo empanada, tomato sauce
- Vegetable spring roll, sweet chili sauce
- Pumpkin arancini, aioli (vg, gf)
- Assortment of steamed dumplings, dipping sauce
- Assortment of savoury fritters, tomato sauce
- Cheese platter (v, gf)
- Pimento, corn and cheese crostini (v)

SWEET

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

WORKING LUNCH

BAKERY (Choose two items)

- Chicken Caesar wrap, cos lettuce, bacon, boiled egg
- Lonsdale chicken sandwich, garden salad mix (v, gf, df)
- 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
- Bellarine Smoked salmon, pickles, dill crème, alfalfa, rye bread (v, gf, df)
- Curried egg and lettuce in multigrain bread
- Falafel wrap, garlic sauce, quinoa, parsley salad (vg, gf)
- Pesto smeared grilled vegetable and brie wrap
- Quinoa, pumpkin, spinach wrap, tomato relish (vg, gf)

SALADS (Choose two items)

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

HOT SELECTION (Choose one item)

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

DESSERTS

- Seasonal fresh cut fruit platter
- 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.

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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
- Removal of notepads
- Glass bottled water
- Nut & seed trail mix
- LED lighting and TVs
- Electronic signage
- Registration table

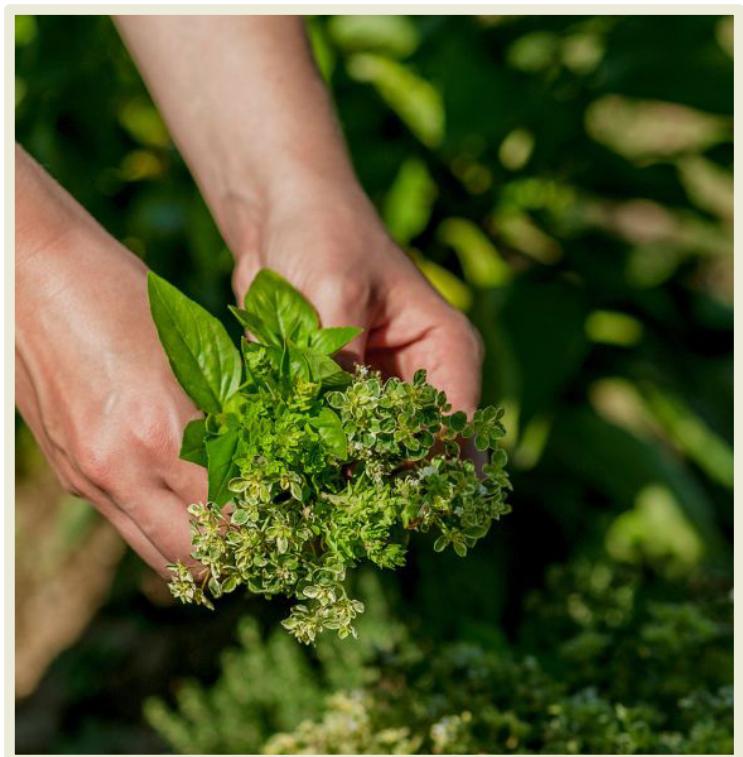
AUDIO VISUAL INCLUDED

- 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 THE ENVIRONMENT

- 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

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BE KIND CONFERENCE MENU

Anti-Inflammatory • Brain-Boosting • Protein-Rich

· BREAKS - Norish, Focus & Sustain

(Choose two items per break)

- Tuna & EVOO toast, pickled cucumber, dill, lemon (gfo)
- Falafel, turmeric-lemon hummus – parsley & EVOO
- Pumpkin Arancini (baked) with tomato & basil sugo
- Banana almond protein loaf, cinnamon, flax & hemp
- Orange almond loaf, citrus zest
- Seasonal fruit bowl
- Fresh-cut fruit + brain toppers
- Overnight oats Tiramisu, strawberries, pepitas
- Bircher muesli pot, apple, pear, pepitas
- Optional “brain fuel shots”: Turmeric-ginger & beetroot-berry

LUNCH - Functional, Balanced & Energising

BAKERY (Choose two items)

- Lean Chicken Wholemeal Sandwich with Rocket & Avocado-Lemon
- Smoked Salmon Sandwich with Dill Yoghurt, Alfalfa & Capers
- Falafel Wrap with Garlic-Tahini, Quinoa & Herb Salad
- Curried Egg & Lettuce Sandwich with Spinach & Pickled Onion

SALADS (Choose two items)

- Quinoa, pumpkin & spinach wrap, tomato relish, pepitas
- Garden salad, tomato, cucumber, radish, apple & EVOO-lemon
- Potato salad, green beans, tomato, mustard dressing
- Beetroot salad, dill, asparagus, horseradish mayo

HOT SELECTION (Choose one item)

- Char-grilled vegetable salad, quinoa, rocket, balsamic
- Grilled chicken breast, herb potatoes, seasonal veg
- Baked barramundi, herb potatoes, seasonal veg
- Mediterranean wholemeal pasta bowl

DESSERTS

- Fresh-cut seasonal fruit, berry dust, cacao nibs
- Coconut yoghurt, berry compote, walnuts
- Apple & blueberry brain-boost tart, chia seeds
- Smart sweet: Dark chocolate & chia bark

BEVERAGES

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

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A close-up photograph of a meal setup. In the foreground, two white ceramic bowls are filled with a golden-yellow liquid, identified as olive oil. Behind them, a clear glass is filled with a bright green juice, possibly lime juice. In the background, a white ceramic bowl contains a colorful salad with orange slices, cherry tomatoes, arugula, and crumbled white cheese. The entire arrangement is set on a dark, reflective surface.

CATERING OPTIONS



BREAKFAST

CONTINENTAL BREAKFAST

\$25 per person - minimum 5 guests

- Fresh orange or pineapple juice (gf, v, df)
- Sliced seasonal fruit and berries platter (gf, v, df)
- Granola and yoghurt parfaits (v)
- Coconut and chia puddings with tropical fruit (gf, v, df)
- Selection of Novotel Geelong breakfast pastries
- Assortment of jams, cultured butter, honey
- Farmhouse cheeses and double smoked ham
- Assorted cereals, organic muesli mix, nuts, dried fruit
- Full cream, skim milk, almond milk or soy milk
- Freshly brewed coffee and tea

PLATED BREAKFAST

\$40 per person - minimum 20 guests

Please choose one option to be served to all guests

Served with seasonal fruit and yoghurt parfaits and breakfast pastries with jams and cultured butter.

- Eggs Benedict or Florentine, soft poached eggs over toasted English muffin 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
- Roasted vegetable frittata with marinated feta cheese, pesto drizzle, micro sprouts

SERVED WITH

- Seasonal fruit and yoghurt parfaits
- Breakfast pastries with jam and cultured butters
- Coffee and a selection of teas
- Orange Juice

BUFFET BREAKFAST

\$40 per person minimum 30 guests

- Fresh orange or pineapple juice (gf, v, df)
- Sliced seasonal fruit and berries platter (gf, v, df)
- Granola and yoghurt parfaits (v)
- Coconut and chia puddings with tropical fruit (gf, v, df)
- 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
- Grilled bacon and chipolata sausages (df)
- Slow-roasted tomatoes and sauteed spinach (gf, v, df)
- Classic baked beans (v)
- Hash browns (v, df)
- Freshly brewed coffee and tea

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

BREAKFAST ENHANCEMENTS

“Popcake” Make-your-own Pancakes Station, with nuts, chocolate chips, candy 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
\$30 per platter (caters for 5 guests)

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MORNING & AFTERNOON TEA

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)

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

\$15 per person, per break - choose two items
ADD \$5 per additional item

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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BREAK MENU

Choose two items per break.

SAVOURY

- Ham and cheese croissant
- Tomato and cheese croissant (v)
- Freshly baked sausage rolls, charred vegetable relish
- Assortment of mini quiches
- Tuna, pickled cucumber with dill on multigrain bread (gfo, df)
- Falafel, tomato sauce, hummus (vg, gf)
- Chorizo empanada, tomato sauce
- Vegetable spring roll, sweet chili sauce
- Pumpkin arancini, aioli (vg, gf)
- Assortment of steamed dumplings, dipping sauce
- Assortment of savoury fritters, tomato sauce
- Cheese platter (v, gf)
- Pimento, corn and cheese crostini (v)

SWEET

- Assortment of sweet donuts
- Chocolate/ blueberry muffins
- Buttermilk scone, lemon curd, whipped cream
- Matcha green tea tiramisu
- Banana bread with lemon crème fraîche (v, dfo)
- Chocolate/ raspberry lamingtons
- Dark chocolate chip cookie
- Apple blueberry tart (vg, gf, nf)
- Seasonal fresh cut fruit platter
- Coconut and chia seed pudding, strawberry (vg gf)
- Organic Greek yoghurt, mixed berry compote (vg, gf)
- Bircher muesli pot, green apple, pears (vg, gf)

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WORKING LUNCH

WORKING LUNCH

\$49 per person

BAKERY (choose two items)

- Chicken Caesar wrap, cos lettuce, bacon, boiled egg
- Lonsdale chicken sandwich, garden salad mix (v, gf, df)
- 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
- Smoked salmon, pickles, alfalfa, rye bread (v, gf, df)
- Curried egg and lettuce, multigrain bread
- Falafel wrap, garlic sauce, quinoa, parsley salad (vg, gf)
- Pesto smeared grilled vegetable, brie wrap
- Quinoa, pumpkin, spinach wrap, tomato relish (vg, gf)

SALADS (choose two items)

- Iceberg lettuce, pears, blue cheese salad with toasted sunflower seeds and artichoke
- Garden salad, cherry tomato, cucumber, radish, green apple, French dressing (vg, gf)
- Greek salad; cos lettuce, tomato, cucumber, kalamata olives, red onion, feta cheese, parsley-lemon vinaigrette
- Fattoush; cos lettuce, cucumber, red onion, tomato, mint, parsley, citrus pomegranate dressing, pita crisp
- Potato salad, green beans, tomato, pickles, mustard mayonnaise (vg, gf)
- Pesto pasta, semi-dried tomato, basil, capsicum
- Creamy beetroot salad, horseradish mayo, pickles, asparagus (vg, gf)
- Char-grilled vegetable & quinoa, rocket, balsamic glaze (vg, gf)
- Thai glass noodle salad, poached chicken, coriander
- Soba noodle salad, spring onion, kale, carrot, marinated cucumber, coriander ginger-lime dressing.

HOT SELECTION (choose one item)

- Mini beef slider, cheddar cheese, tomato relish
- Beef stroganoff, paprika, sour cream, olive oil tossed penne
- Chicken Thai green curry, green beans capsicum, mushroom, Jasmine rice
- Batter fish bites, chips, tartare sauce, mushy peas, basil sauce, parmesan
- Spinach & ricotta tortellini, pumpkin, tomato & basil sauce, parmesan
- Nasi Goreng with chicken satay skewers
- Baked lamb meatballs in rich tomato gravy, green pea pilaf
- Spanish paella, chicken, chorizo, saffron, paprika, green peas

DESSERTS

- Seasonal fresh cut fruit platter
- 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 selection of teas

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CANAPES

HALF HOUR

\$20 per person

Chef's selection of 4 menu items

ONE HOUR

\$40 per person

Choice of 8 menu items

- 2 cold canapes | 2 hot canapes
- 1 substantial

ONE AND A HALF HOUR

\$48 per person

Choice of 10 menu items

- 3 cold canapes | 3 hot canapes
- 1 substantial

TWO HOURS

\$56 per person

Choice of 12 menu items

- 4 cold canapes | 4 hot canapes
- 1 substantial

DESSERT

\$15 per person

Choice of 3 menu items passed for 1 hour

ADDITIONAL ITEMS

- Hot, Cold, Sweet Canapes \$5 (per person, per item)
- Substantial Canapes \$8 (per person, per item)

COLD

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

HOT

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

SUBSTANTIAL

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

SWEET

- Baked cheese cake
- Profiteroles
- Red velvet cake
- Chocolate mousse cake
- Carrot cake
- Black forest
- Pavlova
- Portuguese custard tart

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NOVOTEL GEELONG

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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
- 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

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 chili 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, 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

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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

2 COURSE MENU \$65 per person

3 COURSE MENU \$80 per person

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

STARTERS

Assorted dinner rolls with butter

ENTRÉE

(choose two dishes)

- Jamon croquette, mint, green pea puree, mascarpone, Piquillo oil, micro herbs
- Polpette al sugo (beef balls in tomato, caper and basil), quinoa & parsley salad
- Chicken satay salad, cucumber, peanut & coconut sauce
- Pan seared duck breast, sweet potato puree, fennel & asparagus salad, lychee chili dressing
- Seared scallop, roasted pumpkin puree, chimichurri
- Crispy calamari, Asian cabbage salad, siracha mayo
- Bellarine smoked salmon, horseradish, ricotta, fried capers, dill, cucumber
- Pumpkin arancini, sage, tomato, basil concasse
- Roasted cauliflower, harissa, cannellini beans, artichoke and spinach puree, pea shoots
- Glass noodle salad, edamame, cucumber, cherry tomato, sesame and coriander
- Grilled halloumi, marinated cucumber, tomato, parsley and red onion

MAIN

(choose two dishes)

- Signature braised beef cheek, mashed potato, seasonal veggies, red wine jus, gremolata
- Slow cooked lamb shank, garlic mash, maple glazed Dutch carrot, red wine jus
- Char-grilled porter house, potato gratin, ratatouille, red wine jus
- Three-point lamb rack, pumpkin puree, Garlic mash, broccolini, red wine jus
- Braised pork belly, roasted haricots verts, cauliflower mash, sage, gravy
- Grilled free-range chicken breast, sauteed spinach, potato gratin, snow peas shoot, mushroom sauce
- Chicken Thai curry green, Jasmine rice, steamed Bok choy, micro herbs
- Turkey meat balls, maple mustard sauce, creamy potato, spinach, grilled shallot, gravy
- Seared salmon, tomato cream, gremolata, seared cherry tomato and broccolini
- Herb crusted barramundi, cherry tomato, asparagus, roasted chat potato, chive oil, bearnaise
- Eggplant rollatini, roasted vegetable mince, parmesan, tomato caper and basil sauce
- Fusilli pasta, basil pesto, roasted vegetables, semi-dried tomato, and olives

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

(choose two dishes)

- Baked berry cheesecake, caramel sauce, fresh berries
- Dark chocolate fondant, berry coulis, vanilla ice cream
- Tiramisu, biscotti, Mocha dust, praline sauce
- Sticky date pudding, caramel sauce, cream dollop
- Vanilla panna cotta, mixed berry coulis, mint

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PLATED LUNCH AND DINNER CHOICE MENU

CHOICE MENU

minimum 20 guests, maximum 40 guests

2 COURSE MENU \$115 per person

3 COURSE MENU \$130 per person

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

ENTRÉE

(guests to choose on the day)

- Scallops, seared, minted pea puree, balsamic bacon jam
- Arancini, pumpkin & sage risotto croquettes, saffron garlic aioli (gf)
- Calamari, deep-fried, crisp herbs & capers, tartar sauce
- Meatballs, beef bolognese, basil and parmesan (gf)

MAIN

(guests to choose on the day)

- Pan roasted chicken breast, mushroom cream, cherry tomato, green beans (gf)
- Twice cooked pork belly, Yarra Valley Berkshire grass-fed, rum BBQ glaze, pickled cabbage slaw, sourdough
- Beef striploin, broccolini, roast potato, jus (gf, df)
- Baked cauliflower, gremolata, sage-smoked paprika rub, maple drizzle, tomato sauce (vg, df, gf)

DESSERT

(guests to choose on the day)

- New York cheesecake, mixed berry coulis, fresh berries
- Sticky date pudding, vanilla ice cream, caramel sauce
- Pavlova, mixed berry coulis (gf)
- Vanilla bean panna cotta, coffee custard sauce

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BUFFET MENUS

BUSH TUCKER DELIGHT

\$85 PER PERSON

minimum 30 guests

SALADS

- Bush tomato & quinoa salad
- Charred corn, quinoa and wattleseed salad
- Fingerlime, crab, capsicum and avocado salad
- 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
- Lemon myrtle chicken patty, native bush tomato relish
- Pepperberry beef steak, Parwan Prime, jus
- Native saltbush lamb skewers, seasonal vegetables
- Bush-Spiced kangaroo loin, red cabbage
- Charred corn, wattleseed butter
- Steamed seasonal vegetables
- Sweet potato mash

DESSERTS

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

AUSSIE BUTCHER'S SPREAD

\$75 PER PERSON

minimum 30 guests

SALADS

- Potato salad, scallion, pickles, mustard, bacon, dill
- Citrusy coleslaw, lemon myrtle aioli
- Roasted beetroot, asparagus, red radish, ranch dressing, goat cheese, dill
- 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
- Porterhouse steaks, mustard, rosemary (gf)
- Chargrilled salmon (gf)
- Chargrilled prawn and fish spiedini (gf)
- Sauteed vegetables, garlic confit (gf, v)
- Wedges (v)
- Mt. Moriac olive oil tossed penne, parmesan (v)
- Vegetable burger (v)

DESSERTS

- Baked cheesecake
- Mini Pavlovas with berries
- Lamingtons
- Fresh cut fruits
- 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
- Salad Niçoise
- Japanese seaweed salad, crispy rice noodles

HOT

- Classic chicken fricassee
- Smoked chicken butter masala
- Chinese kung pao chicken
- Beef rendang
- Middle Eastern beef Moussaka
- Lamb or chicken biryani
- Chicken or fish Thai green curry, lemongrass, kafir lime leaf
- Stir fried pork belly, Asian vegetables, oyster sauce
- Harissa smeared lamb skewers
- Pan-seared salmon. Bearnaise sauce, crisp parsley

SIDES

- Steamed Jasmine rice
- Roasted pumpkin, lemon & maple glaze
- Stir fried vegetables, garlic, soy and sesame
- Ratatouille
- Roasted potato and root vegetables

DESSERTS

- Profiteroles
- Mixed berry Pavlova
- Portuguese custard tart
- Umm Ali (Arabic baked bread and butter pudding)
- 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
- Wild mushroom truffle arancini, roasted garlic aioli

STEAMED, SMOKED & CURED

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

THE MAIN ACT

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

PAIRINGS

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

SWEET ENDING

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

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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 (gf)	\$25 per platter
• Dessert platter (mini cakes, tarts, slices)	\$35 per platter

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	\$30 per person
TWO HOUR	\$42 per person
THREE HOUR	\$48 per person
FOUR HOUR	\$54 per person
FIVE HOUR	\$62 per person

WINES

- Legacy Shiraz
- Legacy Sauvignon 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	\$42 per person
TWO HOUR	\$50 per person
THREE HOUR	\$56 per person
FOUR HOUR	\$62 per person
FIVE HOUR	\$74 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.

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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 pieces 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





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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