

EVENTS WITH A DIFFERENCE

Novotel and Mercure offer a diverse array of catering options to suit your preferences, including cocktail parties, buffets, plated lunches or dinners, high teas, and party platters. For a unique and memorable experience!

POOLSIDE PARTIES



Mercure - Cabana



Novotel - Poolside

The proposed arrangement with Pool Parties is outlined as follows:

1. **Booking Fee:** A charge of \$500 is required to book the venue for a specified period of time. This amount can be applied towards catering and drinks.
2. **Booking Confirmation:** The booking will be secured upon receipt of payment.
3. **Platter Orders:** Platters must be ordered with a minimum of 7 days notice. ***Please refer to the Party Platter Menu***
4. **Refunds:** There will be no refunds at the end of the party.
5. **Birthday Cake:** You are welcome to bring a birthday cake, and we recommend bringing your own candles. Please inform our team if you plan to bring a cake so that we can make appropriate arrangements.
6. **External Food and Drinks:** No other external food or drinks are allowed on the premises.
7. **Party Size:** The maximum total number of guests, including children and adults, is 25 pax.
8. **Decorations:** You are welcome to decorate the venue, but we request that all decorations be removed before departure. The use of confetti items or anything containing confetti is strictly prohibited.

Perfect for cocktail parties and other special occasions. Our bite-sized canapés are the ideal appetizer!

\$6.00 EACH



COLD

- Local barramundi ceviche on Melba toast
- Smoked salmon mousse tart, candied fennel and tobikko caviar
- Balsamic infused garlic roasted mushroom served in cucumber (VE, GF)
- Marinated beef tataki caramelized onion sriracha mayo & bonito flakes (GF)
- Gin-dill cured salmon dome filled with whipped cream cheese and capers (GF)
- South Australian oyster with bloody Mary served in shot glass
- Smoked duck breast with rockmelon and bush tomato chutney

Chefs selection of house made sushi served with traditional Japanese condiment:

- Steamed chicken, avocado and cucumber with Japanese mayo (DF, GF)
- Steamed tofu, avocado and cucumber with soya sauce (GF, DF, VE)

HOT

- Wild mushroom arancini with truffle mayo (V)
- Prawn sushi muffin baked with Japanese mayo and bonito flakes
- Chicken kara-age with sriracha mayo
- Crispy pork belly with soy chili sauce and pickled green pawpaw (GF)
- Lemon grass skewer chicken with soy vinegar emulsion
- Lime & pepper calamari with wasabi aioli
- Battered fish cocktail with tartare sauce



Choose from a wide selection of cuisines including salads, main courses, sides and desserts.

MINIMUM 25 PAX

STANDARD \$65 (SELECTION OF: 2 SALAD, 2 MAIN, 1 VEGETABLE, 2 SIDES, 2 DESSERT)

PREMIUM \$75 (SELECTION OF: 3 SALAD, 3 MAIN, 1 VEGETABLE, 2 SIDES, 3 DESSERT)

SALAD SELECTION

- Pea, fennel & feta salad with pomegranate dressing (GF)
- Macaroni salad served with raisins, carrots and celery with mayonnaise
- Chick pea & tomato salad with lemon mint coriander dressing (VE)
- Beetroot and feta salad with balsamic glazed (GF)
- Classic potato salad with bacon and honey seeded mustard (GF, DF)
- Traditional Greek salad served with balsamic vinegar (GF)
- Mixed garden salad with house made dressing

Build your own Caesar Salad:

-Condiments: bacon, egg, shaved parmesan, cos lettuce, croutons and dressing

MAIN SELECTION

CHICKEN

- Whole roast chicken rubbed with blended spices
- Grilled lemon and herb chicken thighs
- Steamed Hainanese chicken breast
- South Indian chicken chettinad (curry) with blended spice and coconut cream
- Creamy chicken and mushroom carbonara

PORK

- Grilled soya and vinegar marinated pork belly
- Pork menudo casserole
- Roast pork belly with lemon grass
- Braised pork in sweet soy sauce (Babi Kecap)
- Spicy pork casserole with coconut cream

BEEF

- Roast beef with green pepper corn gravy
- Beef and mushroom stroganoff
- Hungarian beef goulash with rich tomato gravy
- Stir fry beef and broccoli served with oyster sauce
- Classic beef lasagna

FISH

- Steamed seasonal fish with ginger, shallot and soy sauce
- Pan-fried local barramundi with lemon-caper buerre blanc
- Sweet and sour seasonal fish served with pineapple, carrot and capsicum
- Seared reef fish with teriyaki sauce
- Baked fish in Napoli sauce Kalamata olive and sundried tomato

BUFFET MENU CONT.

MAIN SELECTION CONT.

LAMB

- Traditional lamb rogan josh
- Roast lamb with rosemary garlic gravy
- Grilled lamb loin chops with minted yogurt
- Classic lamb casserole

PLANT BASED

- Traditional red dhal curry
- Hard tofu and chickpea curry
- Grilled cauliflower with garlic mushroom
- Stuffed eggplant with salsa roja tofu and mushroom
- Tossed couscous with sweet potatoes, turnips, carrots and potatoes

VEGETABLE SELECTION

- Stir fried seasonal vegetables
- Steam seasonal vegetables
- Baked cauliflower gratin
- Roasted sweet potatoes, turnips, carrots and potatoes

DESSERT SELECTION

- Assorted profiteroles and eclairs
- Housemade apple strudel served with caramel sauce
- Baked cookies and cream cheese cake
- Selection of chocolate, carrot and banana cakes
- Pavlova served with Chantilly cream and berry compote
- Assorted Macarons
- Jaffa and chocolate rich mousse
- Season fruit platter

SIDES

- Potato baked with creamy béchamel sauce
- Steamed saffron rice
- Stir fried hokkien noodles
- Vegetable fried rice

BUFFET ADD ON PER PERSON

- South Australian tiger prawns with thousand island sauce \$10
- Oyster Kilpatrick \$12
- South Australian blue swimmer crab \$16
- Assorted Australian cheeses and condiments \$10

PLATED LUNCH OR DINNER

TWO COURSE SET MENU \$63PP

TWO COUSE ALTERNATE DROP \$70PP

THREE COURSE SET MENU \$78PP

THREE COURSE ALTERNATE DROP \$85PP

(SERVED WITH ARTISAN BREAD ROLL AND BUTTER)

ENTRÉE

- Aloo Gobi Timbale with Melba toast and minted yogurt (V)
- Atlantic salmon cured with gin and dill served with mango salsa stack and capers berries (GF, DF)
- Pomegranate glazed steamed chicken and figs terrine with sautéed chorizo and blister cherry tomatoes (GF)
- Sweet soya sauce infused tofu and truss tomatoes with rocket lettuce salad and balsamic glazed (V) (VE)

- Prosciutto and sweet rockmelon served with mesclun salad (GF)
- Cold smoked local barramundi dome stuffed with sundried tomato and cream cheese in dill oil (GF)
- Crocodile tail fillet carpaccio, crispy kale and capers with honey Dijon mustard aioli (GF, DF)
- Beef tenderloin tartare with boiled egg, pickles, capers and Dijon mustard (GF)

MAINS

- Pan seared lamb rack set on rosti potato, served with ratatouille spring roll and semi dried tomatoes in sauce piquant
- Slow braised Osso Bucco with potato puree and gremolata (GF)
- Five spiced duck breast served with fondant potato maple glazed baby carrots and orange jus
- Pan seared barramundi fillet with mash potato, sautéed spinach and fennel salad in pineapple buerre blanc
- Turmeric infused cauliflower steak with sautéed wild mushroom and tofu salad it tomato chutney (V, VE)

- Herb stuffed chicken breast set on butternut pumpkin puree with butter potato in demi-glace
- Seared salmon with potato and asparagus fricassee in béarnaise sauce
- Wild mushroom stewed served with grilled Aubergine and salsa roja (V, VE)
- Grilled rump served with caramelized onion tarte tatin, Dauphinoise potato and sautéed chorizo-spinach in AU JUS

DESSERT

- Homemade apple strudel set on creamy custard and vanilla ice cream
- Pear and ricotta tart with caramel sauce and mixed berries compote (GF)
- Tofu cheese cake with passion fruit reduction and raspberry gelato (VE)

- Cookies and cream cheese cake with peanut butter and chocolate fudge
- Tropical fruit tart with chantilly cream and raspberry coulis
- Mango mousse with meringue shards and banana ice cream

GF - GLUTEN FREE, DF - DAIRY FREE, V - VEGETARIAN, VE - VEGAN

For a formal and elegant affair. Our high tea selection will be a memorable experience that offers guests an opportunity to indulge in the finer things in life.

\$45 PER PERSON

Served with Tea, Coffee, Juice and Chilled Infused Water

GOURMET SANDWICHES

Select one bread choice - French baguette, tortilla wraps or Turkish roll

- Smoked Atlantic salmon, whipped cream cheese, rocket, caper, tomato relish
- Korean Fried chicken, picked cucumber, red onion, shaved parmesan, Sriracha Mayo
- Freshly baked scones with vanilla flavoured chantilly cream and strawberry jam (V)
- Danish feta and spinach frittata with homemade tomato chutney (V, GF)
- Jaffa and chocolate rich mousse
- Petit cookies and cream cake
- Assorted macaroons

