

# MEET AT THE BEACH

Novotel Wollongong Northbeach

.....  
**MEETINGS & CORPORATE  
EVENTS**  
.....





## CREATING UNIQUE EXPERIENCES

- 14 Steps to the beach
- 14 Function rooms
- 10 rooms feature natural light & ocean views
- Pillarless Grand Ballroom catering up to 660
- Extensive pre-function space with room for 40+ exhibition booths

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

- Rooftop terrace, The Deck overlooking the beach
- 204 accommodation rooms
- 2 bars, restaurant, fitness centre, pool & day spa onsite
- Car hoist providing access from ground level to Banquet floor

With a dedicated event floor, 14 flexible and unique function spaces, natural light and outdoor options Novotel Wollongong Northbeach can cater for small meetings to large events of 660 delegates.

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

**"THANK YOU TO THE STAFF AT THE NOVOTEL**

I could not have asked for more. The venue was fantastic! Staff could not have been more helpful if they tried.

Thank you again for all of your help in arranging our business meeting and looking after us so well. "

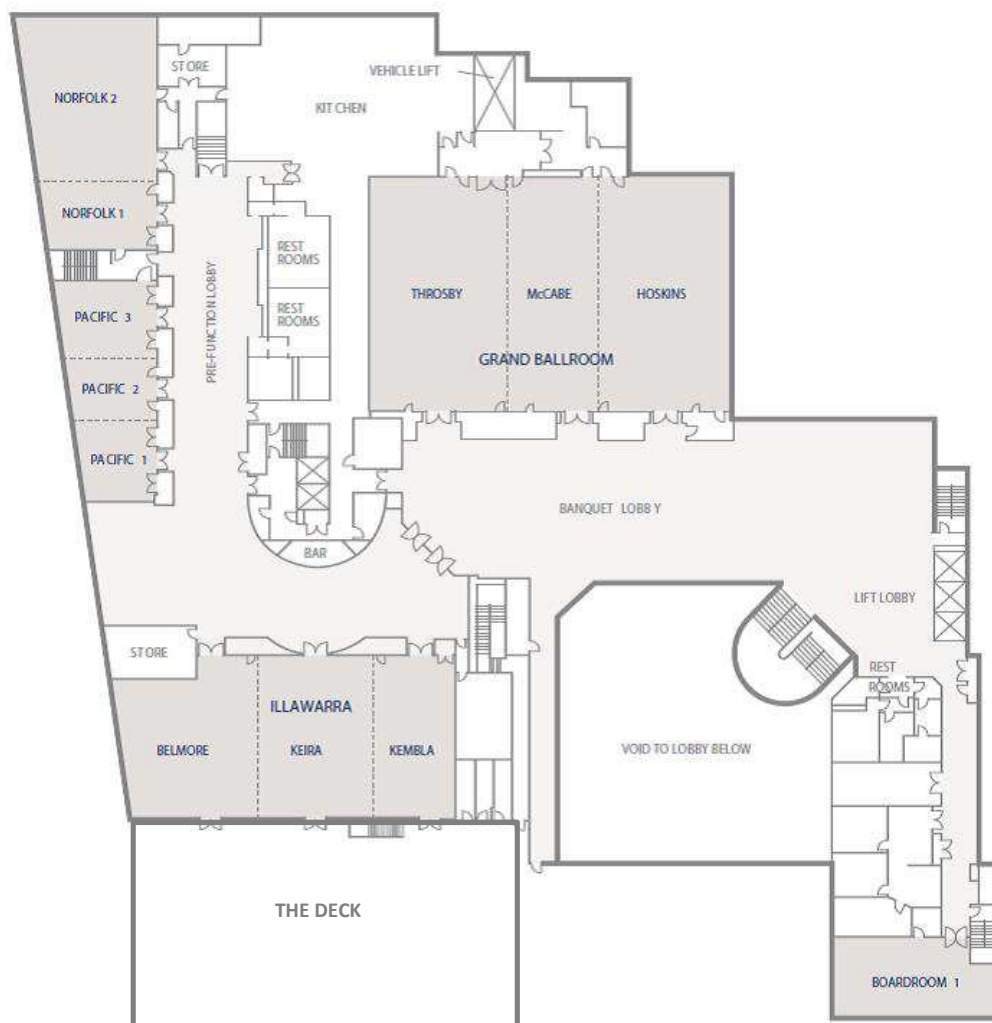


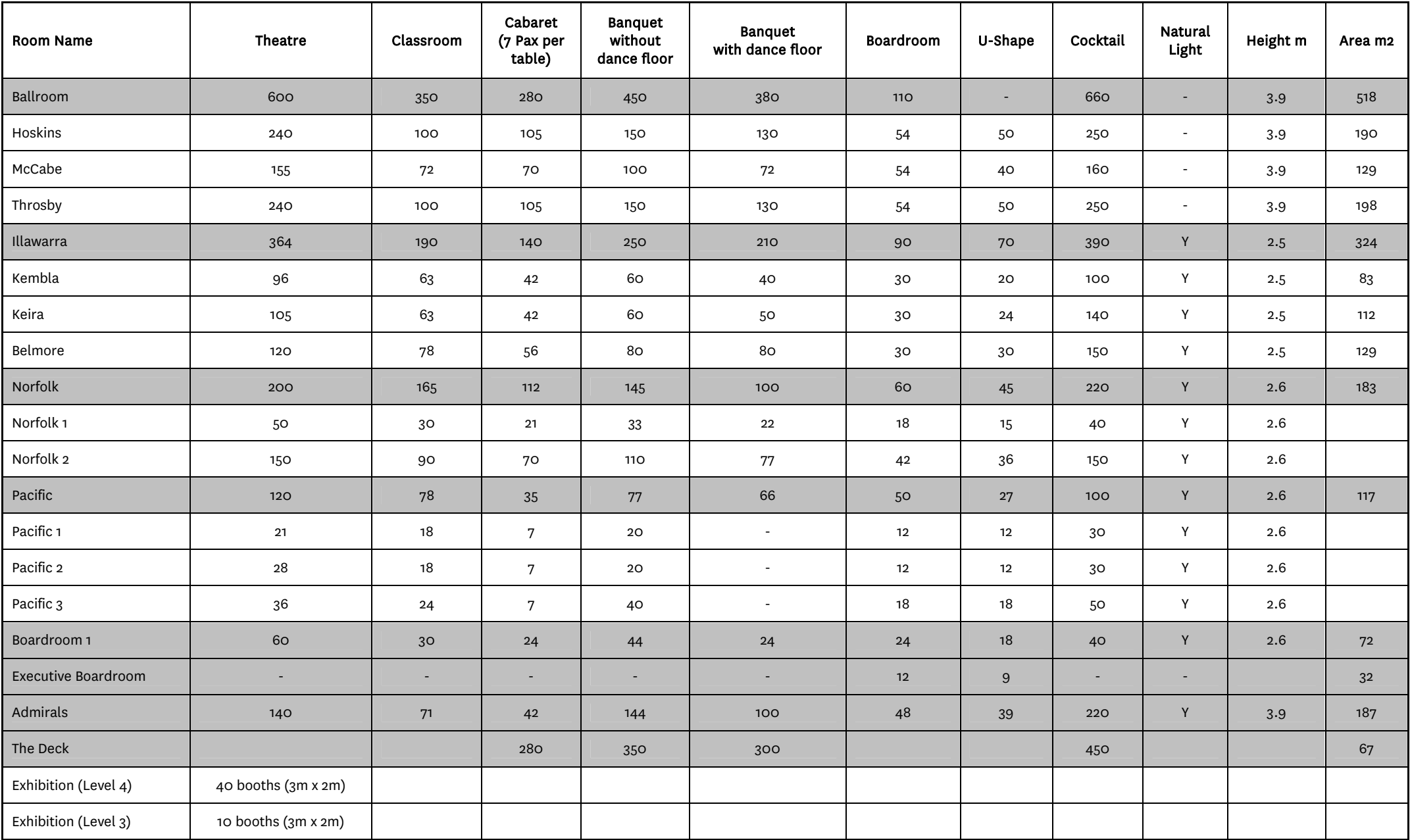


# UNIQUE SPACES

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

Pacific Ocean









# BUSINESS BY THE BEACH

**Complete Meeting | \$75 p/person full day or \$64 p/person half day**

**ROOM:**

Meeting room

Pads & pens

Iced water & treats (replenished during each break)

**CATERING**

Arrival Nespresso Coffee & premium teas

Morning tea\* = Nespresso coffee & premium teas served with chef's bakery selection

Buffet lunch served in Windjammers Restaurant – includes fresh seafood

Afternoon tea\* – Nespresso coffee & premium teas served with chef's bakery selection

Whole fruit throughout the day

**AUDIO-VISUAL**

Screen

Whiteboard

Flip chart

Markers

Lectern & Microphone

~ Windjammers Seafood Buffet is the standard lunch inclusion in your conference day or half day package.  
Private lunch upgrades are available.

\*Half day package includes either morning OR afternoon tea only.  
Groups of less than 30 delegates may incur a conference room setup fee



# COMPLETE MEETING CATERING

Each morning and afternoon tea is accompanied with a selection of whole fruits plus premium teas and Nespresso coffee.

Please select one item for your morning and one item for your afternoon tea break from the selection below.

## Cakes and Pastries

Mini muffins  
Mini friands  
Caramel tart  
Chocolate fudge brownies  
Chocolate éclairs  
Mini passionfruit pavlovas  
Raspberry coconut slice  
Chocolate chip loaf  
Almond and apple tart  
Mini orange chocolate cupcakes  
Danish pastries

## Healthy Options

Seasonal sliced fresh fruit  
Fruit and nut muesli slice  
Yoghurt and mango shots

## Savoury

Ham and cheese croissants  
Feta and tomato puff pastry flan

## Morning and Afternoon Tea Add-ons

Mini chocolate bars	\$2.50 p/person
Ice cream (e.g. mini Magnums)	\$4.50 p/person
Crudités with dips	\$4.50 p/person
Fruit smoothies	\$5.00 p/person
Fruit skewers with yoghurt and honey dip	\$5.00 p/person
Fruit with chocolate dipping sauce	\$5.00 p/person
Marshmallows with chocolate dipping sauce	\$5.00 p/person
Berocca station	\$5.00 p/person
Red Bull station	\$5.00 p/person
Homemade rocky road	\$5.50 p/person

## Ready to Go

Morning and afternoon teas can be individually packaged for offsite activities for an additional \$3 p/person.

## ***Complete Meeting upgrades:***

### **Cold Working Lunch | additional \$5 p/person**

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

#### **Menu**

Gourmet selection sandwiches, rolls and wraps

Chef's selection of salads

Chef's selection of sweet treats

Cheese platter with lavosh, dried fruit and nuts

Seasonal fresh fruit

*Fruit juice, premium teas and Nespresso coffee*

### **Terrace BBQ | additional \$10 p/person**

An Aussie BBQ with all the favourites; seafood, sausages, salads and more!

#### **Menu**

Chef's selection of 5 assorted salads with dressings and condiments

Selection of breads

Prawns and oysters

Cold meat and antipasto platter

Marinated beef steaks

Chicken breast marinated in peanut sauce

BBQ sausages

Chilli octopus in olive oil

BBQ fish fillets

Baby potatoes with herb butter and sour cream

Assorted mustards, sauces and pickles

Selection of cakes and pastries

Fruit and cheese platter

*Fruit juice, premium teas and Nespresso coffee.*

~The Terrace BBQ includes a chef for a half hour period at the beginning of lunch at a BBQ station.

Cooking Stations are only available in outdoor locations. Weather permitting.

### **Mix and Match Lunch Box | additional \$5 p/person**

Why not take your lunch across the road to the beach or off-site with our lunch box options?

#### **Lunch Box 1**

A fresh roll or foccacia with

fresh salads & protein

Potato salad

Piece of fresh fruit

Tub of yoghurt

Fruit juice

#### **Lunch Box 2**

A fresh roll or foccacia with

fresh salads & protein

Coleslaw

Cheddar cheese and crackers

Chocolate bar

Mini muffin

Fruit juice

#### **Lunch Box 3**

A fresh roll or foccacia with

fresh salads & protein

Apple, celery and walnut salad

Danish pastry

Piece of fruit

Fruit juice





# MORNING MEETING

## Beachside Breakfast Buffet | \$35p/person

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

### Menu

Creamy scrambled eggs

Poached eggs

Continental sausages

Crispy bacon

Hash browns

Herbed tomatoes

Mushrooms with garlic butter

*Fresh juice, premium tea and Nespresso coffee*

Bircher muesli

Seasonal selection of whole and sliced fresh fruit

Homemade yoghurt with a selection of fruit coulis

Cereal bar

A selection of pastries, Danishes and breads

Preserves, spreads and tomato sauce

## Pacific Plated Breakfast | \$36p/person

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

### Menu

Creamy scrambled eggs

Continental sausages

Crispy bacon

Herbed tomatoes

Hash browns

Thick slice toast with preserves and spreads

*Fresh juice, premium teas and Nespresso coffee*

## Windjammers Restaurant Breakfast | \$25p/person

Not looking for a private meeting? Dine in our on-site restaurant for a full breakfast buffet.

## Breakfast Add-ons

120gm grilled breakfast steak

\$2.50 p/person

Soft omelette with cheddar cheese and smoked ham

\$2.50 p/person

Eggs Benedict

\$2.50 p/person

Smoked salmon platter with traditional accompaniments

\$2.50 p/person

Continental meat and cheese platter

\$2.50 p/person

Spanish style chorizo sausage

\$2.50 p/person

Crumbed lamb cutlets

\$3.50 p/person

Lamb, spinach and ricotta filo parcel

\$3.50 p/person

~ Add-ons may be served either on platters or individually.

*- A minimum food and beverage spend may be required. Ask your Event Coordinator what amount is applicable based on your booked function space.*





## MIDDAY MEETING

### **BBQ Buffet | \$47p/person**

#### **Menu**

Chef's selection of 5 assorted salads with dressings and condiments

Selection of breads

Fresh prawns and oysters

Marinated beef steaks

Antipasto and cold meat platters

Chicken breast marinated in peanut sauce

BBQ sausages

Chilli octopus in olive oil

BBQ fish fillets

Baby potatoes with herb butter and sour cream

Assorted mustards, sauces and pickles

Selection of cakes and pastries

Fruit and cheese platter

*Premium teas and Nespresso coffee.*

### **Buffet Your Way | \$55 p/person**

#### **Menu**

Chef's selection of 5 salads with dressings and condiments

Cold meat platter and antipasto platter

Vine ripened tomato and bocconcini salad

Fresh prawns and oysters

#### ***Hot Dishes (Select 3 dishes)***

Char-grilled chicken breast with hickory soaked tomatoes, sautéed mushrooms and a shiraz jus

Seared salmon steak, tomato risotto with a red onion, basil and caper salsa

Tandoori chicken with saffron rice and a mint and cucumber raita

Scotch fillet steaks on sweet potato mash and demi glace

Fritto misto comprising of tempura prawns, golden calamari and beer battered whiting

Roasted lamb cutlets with mint chat potatoes

*Plus, your choice of roast beef OR turkey OR pork, each served with traditional accompaniments.*

#### ***Dessert***

Seasonal fruit platter

Cheese platter served with lavosh, dried fruit and nuts

Chef's selection of cakes and pastries

*Premium teas and Nespresso coffee*

## **Plated Lunch | 2 course \$45 p/person or 3 Course \$55 p/ person**

Build the lunch that suits you. Choose from a mouth-watering selection of creative dishes.

**Menu** - Select 2 dishes for each course for an alternate serve ~

### ***Entree***

Chicken, shiitake mushroom & leek tower with rocket & a sour cream herb dressing

Smoked salmon with avocado, char grilled capsicum, baby capers & julienne of salad vegetables drizzled with a balsamic reduction

Moroccan style lamb loins served on tabouli with a cucumber raita

Penne with chicken, sun dried tomatoes, olives & a chive cream sauce, with parmesan & mild chilli

Tandoori beef served on a stir-fried couscous topped with a capsicum tapenade

Prawn tower with a Brandy & Thousand Island dressing

Caesar Salad with crispy prosciutto & a poached egg

Vine ripened tomatoes with bocconcini, fresh torn basil & a truffle oil & balsamic dressing

Grilled polenta cake with fresh asparagus, capsicum, shaved parmesan & a red pesto

Confit duck on a beetroot salad with micro herbs & a raspberry vinegarette

Slow cooked pork belly on wakame salad with honey soy glaze

### ***Main***

Roast pork loin on sweet potato mash with seasonal baton vegetables and apple mustard sauce

230gram beef fillet on potato rosti slow roasted tomatoes wilted spinach and three mushroom sauce

Corn-fed chicken breast served on sweet potato risotto with champagne chive sauce

Tuscan marinated chicken breast on garlic kipfler potatoes with Napolitana sauce

Grilled sirloin with horseradish creamed potatoes & Dianne sauce

Grilled salmon on pesto mash and a lime hollandaise

Herb rubbed lamb rump with Israeli couscous and spiced Moroccan sauce

Pan fried snapper fillet on creamed pumpkin puree with herb and garlic hollandaise

Vegetable tower with grilled tofu, kipfler potatoes, baby rocket leaves & a basil pesto

Filo parcel filled with spinach & feta & a house smoked tomato sauce

### ***Dessert***

White & dark chocolate mousse with passionfruit puree

Tiramisu slice with espresso sauce

Brandy snap basket filled with Cointreau laced strawberries

Baked blueberry cheesecake with a Frangelico sauce

Sticky toffee pudding with a caramel sauce

Baked lemon tart with a drizzled strawberry glaze

Chocolate fudge and ricotta cake with chocolate ice cream

Passion fruit panacotta with raspberry compote

*Premium tea with Nespresso coffee and chocolates*

***- A minimum food and beverage spend may be required. Ask your Event Coordinator what amount is applicable based on your booked function space.***





## INSPIRED EVENINGS

### **Highlands BBQ Buffet | \$62 p/person**

#### **Menu**

Chef's selection of 5 assorted salads with dressings and condiments  
Selection of breads  
Antipasto platter  
Continental meat platter  
Moroccan chicken breast fillet  
Cajun dusted steaks  
Lemon pepper seasoned barramundi fillets  
BBQ sausages  
Smoked salmon platter with traditional accompaniments  
Fresh prawn & oyster station with assorted condiments  
Fruit platter & Chef's selection of cakes and pastries  
*Premium teas and Nespresso coffee*

### **Buffet Your Way | \$65 p/person**

#### **Menu**

Chef's selection of 5 salads with dressings and condiments  
Smoked salmon platter with traditional accompaniments  
Whole poached salmon (*\*min 40 guests*)  
Slow roasted tomatoes with marinated feta  
Antipasto & continental meat platter with roasted marinated vegetables and dolmades  
Marinated green lip mussels  
Fresh prawns, oysters, blue swimmer crabs and bugs (Moreton Bay or Balmain subject to availability)

#### ***Hot Dishes (Select 3 dishes)***

Roasted lamb cutlets with minted chat potatoes  
Herb marinated veal with sautéed mushrooms  
Fish fillets rolled with baby spinach and sundried tomatoes in a pesto cream sauce  
Char grilled barramundi with baby bok choy and teriyaki sauce  
Chicken parmigiana  
Pork loin stuffed with apples and prunes in plum sauce  
Roasted leg of lamb on ratatouille vegetables and red pesto  
Braised beef cheeks with button mushrooms and baby onions

#### ***Dessert***

Fruit platter & Chef's selection of cakes and pastries  
Cheese platter served with lavosh, dried fruit and nuts  
*Premium teas, Nespresso coffee and chocolates*

## **Plated dinner | 2 course \$55 p/person or 3 Course \$65 p/ person**

Build the dinner that suits you. Choose from a mouth-watering selection of creative dishes.

**Menu** - Select 2 dishes for each course for an alternate serve ~

### ***Entree***

Chicken, shiitake mushroom & leek tower with rocket & a sour cream herb dressing

Smoked salmon with avocado, char grilled capsicum, baby capers & julienne of salad vegetables drizzled with a balsamic reduction

Moroccan style lamb loins served on tabouli with a cucumber raita

Penne with chicken, sun dried tomatoes, olives & a chive cream sauce, with parmesan & mild chilli

Tandoori beef served on a stir-fried couscous topped with a capsicum tapenade

Prawn tower with a Brandy & Thousand Island dressing

Caesar Salad with crispy prosciutto & a poached egg

Vine ripened tomatoes with bocconcini, fresh torn basil & a truffle oil & balsamic dressing

Grilled polenta cake with fresh asparagus, capsicum, shaved parmesan & a red pesto

Confit duck on a beetroot salad with micro herbs & a raspberry vinegarette

Slow cooked pork belly on wakame salad with honey soy glaze

### ***Main***

Roast pork loin on sweet potato mash with seasonal baton vegetables and apple mustard sauce

230gram beef fillet on potato rosti slow roasted tomatoes wilted spinach and three mushroom sauce

Corn-fed chicken breast served on sweet potato risotto with champagne chive sauce

Tuscan marinated chicken breast on garlic kipfler potatoes with Napolitana sauce

Grilled sirloin with horseradish creamed potatoes & Dianne sauce

Grilled salmon on pesto mash and a lime hollandaise

Herb rubbed lamb rump with Israeli couscous and spiced Moroccan sauce

Pan fried snapper fillet on creamed pumpkin puree with herb and garlic hollandaise

Vegetable tower with grilled tofu, kipfler potatoes, baby rocket leaves & a basil pesto

Filo parcel filled with spinach & feta & a house smoked tomato sauce

### ***Dessert***

White & dark chocolate mousse with passionfruit puree

Tiramisu slice with espresso sauce

Brandy snap basket filled with Cointreau laced strawberries

Baked blueberry cheesecake with a Frangelico sauce

Sticky toffee pudding with a caramel sauce

Baked lemon tart with a drizzled strawberry glaze

Chocolate fudge and ricotta cake with chocolate ice cream

Passion fruit panacotta with raspberry compote

*Premium tea with Nespresso coffee and chocolates*

***- A minimum food and beverage spend may be required. Ask your Event Coordinator what amount is applicable based on your booked function space.***





# COCKTAILS & CANAPES

All cocktail packages include our standard beverage package for the corresponding timeframe.

**1 hour Cocktail Package** | \$35 p/person – Includes choice of 6 canapés

Satay chicken skewers  
Assorted mini quiches  
Spinach and cheese triangle  
Salt and pepper squid  
Vegetarian samosas  
Vegetarian spring rolls

**2 hour Cocktail Package** | \$48 p/person – Includes choice of 8 canapés

Assorted mini quiches  
Salt and pepper squid  
Arincinni  
Spinach and feta pastizzi  
Satay chicken skewers  
Lamb shaslicks  
Vegetable dim sims  
Thai fish cakes

**3 hour Cocktail Package** | \$65 p/person – Includes choice of 10 canapés

Salt and pepper squid  
Assorted mini quiches  
Chicken mignons  
Assorted sushi platter  
Thai noodle box  
Lamb shaslicks  
Beer battered fish and chips  
Coconut crumbed prawns  
Thai chicken skewers  
Spinach & feta pastizzis

\*Non-alcoholic packages are available upon request.

~ ALTERNATIVELY we offer a variety of platters, starting from \$35. Why not pair with a beverage package?

*- A minimum food and beverage spend may be required. Ask your Event Coordinator what amount is applicable based on your booked function space.*



# BEVERAGE PACKAGES

## Standard beverage Package

Bancroft Bridge, Semillon Sauvignon Blanc  
Bancroft Bridge, Cabernet Merlot  
Bancroft Bridge, Brut  
Tooheys Extra Dry  
Hahn Premium Light

1 Hour Service \$22 p/person  
2 Hour Service \$28 p/person  
3 Hour Service \$32 p/person  
4 Hour Service \$35 p/person

## Premium Beverage Package

Craigmoore, Sparkling  
Pocketwatch, Sauvignon Blanc  
Pocketwatch, Shiraz  
Boags Premium  
Boags Light

1 Hour Service \$28 p/person  
2 Hour Service \$34 p/person  
3 Hour Service \$39 p/person  
4 Hour Service \$44 p/person

## Superior Beverage Package

Zilzie Selection 23 Sparkling  
Zilzie Selection 23 Sauvignon Blanc / Chardonnay  
Zilzie Selection 23 Pinot Noir / Shiraz  
Tooheys Extra Dry  
Hahn Premium Light

1 Hour Service \$25 p/person  
2 Hour Service \$30 p/person  
3 Hour Service \$35 p/person  
4 Hour Service \$39 p/person

## Deluxe Beverage Package

Scotchman's Hill, Cuvee Brut  
Scotchman's Hill, Sauvignon Blanc  
Scotchman's Hill, Merlot  
Heineken  
Boags Light

1 Hour Service \$34 p/person  
2 Hour Service \$40 p/person  
3 Hour Service \$46 p/person  
4 Hour Service \$52 p/person

- Upgrade your package to include house spirits for an additional \$15 p/person
- Non-alcoholic packages are available upon request.
- We also offer the option of a cash bar or beverage tab if preferred
- A corkage surcharge of \$25.00 per person will apply to all functions that wish to provide their own selection of beverages. This fee includes storage, chilling & service of beverages.
- Additional beverages can be included in your beverage package on request. These will be charged on a consumption basis on top of the package price.

***- A minimum food and beverage spend may be required. Ask your Event Coordinator what amount is applicable based on your booked function space.***





# TO SHARE

Antipasto Platter - \$70

*Caters for 10*

Gourmet Cheese Platter - \$60

*Caters for 10*

Jatz & Dip platter - \$35

*Caters for 10*

Selection of Crudités with Dips - \$80

*Caters for 10*

Chips & Nuts platter - \$50

*Caters for 10*

Seasonal Sliced Fruit Platter - \$75

*Caters for 10*

French Pastries Platter- \$55

*Caters for 10*

Assorted Finger Sandwiches

\$15 per person

Assorted rice paper rolls

\$5 per piece

Assorted Sushi Platter - \$90

*30 pieces*

Fresh Prawns Platter - \$120

*50 prawns*

Natural Oyster Platter - \$100

*50 oysters*

Hot & Cold Seafood Platter - \$160

*Caters for 10*

Vegetable Thai Noodle Boxes - \$120

*15 boxes*

Chefs Selection Hot Canapés - \$90

*Caters for 15*

Arincinni Platter - \$120

*60 pieces*

Meat Balls Platter - \$100

*60 pieces*

Lamb Skewers Platter - \$130

*50 skewers*

Chicken Skewers Platter - \$120

*50 skewers*

Party Pie & Sausage Roll Platter - \$40

*30 pieces*

Filo Pastries Platter - \$60

*40 pieces*

Frittata Platter - \$60

*40 pieces*

Tempura Prawns Platter - \$130

*50 pieces*

Salt & Pepper Squid Platter - \$75

*40 pieces*

Mini Pizza Platter - \$70

*40 pieces*

Tomato Bruschetta Platter - \$80

*40 pieces*

*- A minimum food and beverage spend may be required. Ask your Event Coordinator what amount is applicable based on your booked function space.*



# FROM THE BAR

## ***Sparkling Wine***

Bancroft Bridge Sparkling Wine	\$29.50
Zilzie Selection 23 Sparkling	\$32.50
Lorimer Sparkling Wine	\$36.50
Scotchman's Hill Cuvee Brut	\$40.00
Trilogy Sparkling Wine	\$48.00

## ***White Wine***

Bancroft Bridge Semillon Sauvignon Blanc	\$29.50
Zilzie Selection 23 Chardonnay	\$32.50
Zilzie Selection 23 Sauvignon Blanc	\$32.50
Lorimer Chardonnay	\$36.50
Lorimer Semillon Sauvignon Blanc	\$36.50
Pocketwatch Sauvignon Blanc	\$40.00
Scotchman's Hill Sauvignon Blanc	\$40.00

## ***Spirits***

Standard (Vodka, Bundaberg UP, Gin, Scotch, Bourbon, Brandy, Bacardi)	\$7.00
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Premium (Southern Comfort, Jack Daniels, Jim Beam, Gordon's Gin, Wild Turkey, Johnnie Walker Red, Jameson, Bundaberg OP)	\$8.00
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Deluxe (Chivas, Dimple, Glenfidich)	\$9.00
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Liqueurs (Midori, Baileys, Tia Maria, Kahlua, Sambuca, Cointreau, Drambuie, Frangelico, Galliano, Malibu)	\$8.00
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## ***Ports***

Club Port	\$7.00
Grandfather Port	\$15.00

## ***Fruit Juices and Soft drinks***

Fruit Juice	\$4.00p/glass	\$16.00p/jug
Soft drinks	\$3.50p/glass	\$14.00p/jug
Sparkling Mineral Water	\$4.00p/bottle	
Bottled Still Water	\$4.00p/bottle	

## ***P/Bottle***

## ***Red Wine***

Bancroft Bridge Cabernet Merlot	\$29.50
Zilzie Selection 23 Shiraz	\$32.50
Zilzie Selection 23 Pinot Noir	\$32.50
Lorimer Cabernet Merlot	\$36.50
Pocketwatch Shiraz	\$40.00
The Hill Merlot	\$40.00

## ***P/Bottle***

## ***Beer***

Tooheys New	\$7.00
Tooheys Extra Dry	\$8.00
Hahn Premium Light	\$6.50
James Boag	\$8.00
James Boag Light	\$6.50
Heineken	\$8.00