



- 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
- 209 accommodation rooms
- 5 bars, restaurant & pool &
- 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.

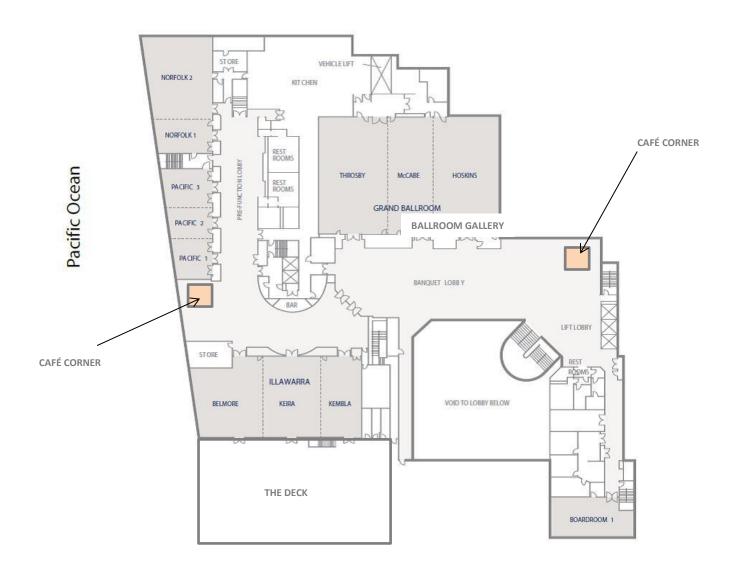
Novotel Wollongong Northbeach has an impeccable reputation based on meeting and exceeding expectations for service and quality. Our dedicated conference and special events team will ensure that your event is 'Simply the Best', delivered with professional service and achieving the desired results.

"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. "



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





WOLLONGONG NORTHBEACH

Room Name	Theatre	Classroo m	Cabaret (7 pax per table)	Banquet (without dance floor)	Banquet (with dance floor)	Boardroom	U-Shape	Cocktail	Height	Area m2	Exhibition Tables
The Grand Ballroom	600	350	300	450	380	110	-	660	3.9	518	18
Hoskins	240	100	105	150	130	54	50	250	3.9	190	12
McCabe	155	72	70	100	72	54	40	160	3.9	129	4
Throsby	240	100	105	150	130	54	50	250	3.9	198	5
Illawarra	364	190	140	250	210	90	70	390	2.5	324	18
Kembla	96	54	42	60	40	30	30	100	2.5	83	4
Keira	105	54	63	60	50	30	30	150	2.5	112	4
Belmore	120	78	63	99	80	30	30	150	2.5	129	11
Norfolk	200	88	84	120	100	48	42	220	2.6	183	2
Norfolk 1	50	24	14	30	20	24	15	40	2.6	45	2
Norfolk 2	150	70	63	100	80	36	42	150	2.6	131	0
Pacific	100	60	35	60	50	48	30	100	2.6	117	8
Pacific 1	21	18	7	10	-	12	15	30	2.6	35	4
Pacific 2	28	18	7	10	-	12	15	30	2.6	26	4
Pacific 3	24	18	14	20	10	18	15	50	2.6	42	3
Boardroom 1	60	24	14	30	10	24	24	40	2.6	72	0
Admirals	140	71	42	144	100	48	39	220	3.9	187	О
The Deck	500	-	140	200	160	192	-	450		672	27
Boardroom 2	20	12	-	-	-	12	9	20		28	0
Exhibition - Level 4									2.43/2.74		40 booths
Exhibition - Level 3								350			10 booths
Lobby Bar			200	250						22	



Complete Meeting | \$85 p/person full day or \$75 p/person half day

ROOM:

Meeting room
Pads & pens
Iced water & lollies (replenished during each break)

CATERING

Arrival barista coffee & premium teas

Morning tea - barista coffee & premium teas served with chef's bakery selection

Chefs selection sit down lunch served in Palisades Kitchen & Bar OR take your lunch across the beach with our chefs selection tiffin boxes

Afternoon tea – barista coffee & premium teas served with chef's bakery selection

AUDIO-VISUAL

1 x Motorised drop-down screen
1 x Flip charts with paper and pens
WIFI internet access for all delegates on the package
Data projection unit not included, please ask your coordinator to provide you with a quote if required

* Please note bakery items and lunch menus are all chefs selection, if you wish to customize a menu with our Culinary Chef this is available at an additional cost from \$5.00 per person per menu.

Alternatively if you wish to have **lunch on level 4 OR in a private** room please refer to our upgrades, see following page.

Complete Meeting upgrades:

Cold Working Lunch served on level 4 | 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 selection of cheeses, dried fruit & nuts served with lavosh crackers Seasonal fruit platter

Fruit juice, premium teas and barista coffee

PLUS add ONE of the below hot fork dishes for an additional \$5 p/person

Lam	b kor	ma 8	& rice

- ☐ Beef stir-fry & rice
- ☐ Satay chicken & rice
- □ Vegetarian lasagne

Private Highlands BBQ Lunch | \$20 p/person

Menu

Chef's selection of 4 assorted salads with dressings and condiments

Antipasto platter

Continental meat platter

Smoked salmon platter with capers, Spanish onions & sour cream

Chicken Caesar salad

Tuscan spiced chicken breast

Honey and chilli marinated pork ribs

Mixed herb beef steaks

Tasmanian salmon fillets with homemade teriyaki sauce

Young potatoes with fresh herb butter and sour cream

Selection of homemade cakes and pastries

Seasonal fruit platter

Premium teas and barista coffee



Beachside Breakfast Buffet | \$40p/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
Smoked salmon platter
Bircher muesli
Seasonal selection of sliced fresh fruit
Homemade yoghurt with a selection of fruit coulis
Cereal bar
A selection of pastries, Danishes & breads
Preserves, spreads and tomato sauce
Fresh juice, premium tea and barista coffee

Continental Breakfast Buffet | \$30p/person

Menu

Seasonal fruit platter
Homemade yoghurt with a selection of fruit coulis
Cereal bar
A selection of pastries, danishes & breads
Preserves & spreads
Fresh juice, premium teas and barista coffee

Pacific Plated Breakfast | \$30p/person

A sit down plated breakfast alternative perfect for breakfast meetings or presentations. **Menu** – Select from **one** of the below options;

OR	Creamy scrambled eggs, continental sausages, crispy bacon, garlic mushrooms, herbed tomatoes and hash brown
	Poached eggs with sautéed mushrooms, soft polenta, spinach & cheese

Both served with thick slice toast with preserves and spreads *Fresh juice*, *premium teas and barista coffee*

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



Highlands BBQ Buffet | \$65 p/person

Menu

Chef's selection of 4 assorted salads with dressings and condiments Antipasto platter

Continental meat platter

Smoked salmon platter with capers, Spanish onions & sour cream

Chicken Caesar salad

Tuscan spiced chicken breast

Honey and chilli marinated pork ribs

Mixed herb beef steaks

Tasmanian salmon fillets with homemade teriyaki sauce

Young potatoes with fresh herb butter and sour cream

Selection of homemade cakes and pastries

Seasonal fruit platter

Premium teas and barista coffee

Buffet Your Way | \$75 p/person

Menu

Chef's selection of 4 salads with dressings and condiments Smoked salmon platter with capers, Spanish onions & sour cream Antipasto platter with roasted marinated vegetables and dolmades Assorted charcuterie platter

Hot Dishes (Select 3 dishes)

Ш	Roasted lamb cutlets with red wine jus
	Herb marinated veal with sautéed mushrooms
	Fish fillets rolled with baby spinach and sundried tomatoes in a pesto cream sauce
	Char grilled salmon steak with tomato salsa & lemon oil
	Parmesan & herb crumbed chicken in Napolitana sauce
	Slow roasted beef fillet and forrestierre sauce
	Vegetarian stir-fry
Acc	companied by steamed rice, baked chat potatoes and seasonal vegetables

Dessert

Seasonal fruit platter & selection of homemade cakes and pastries Premium teas, barista coffee and chocolates



Plated dinner | 2 course \$65 p/person or 3 Course \$75 p/ person

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

Menu - Select two dishes for each course for an alternate serve ~

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	Pan roasted potato gnocchi with semi dried tomatoes, pepitas, sage butter and grated pecorino cheese (V)
	Baby beetroot salad with goat's cheese, wild rocket & candied Walnuts (V)
	House smoked salmon with pickled vegetables and croûtons with chilli mayo
	Twice cooked pork belly on asian slaw with nam jim dressing
□ Main	Confit duck with soba noodle salad, coriander, sesame seeds and a wasabi citrus dressing
	Roast pork loin with soft cheese polenta, caponata and seasonal greens
	Roasted lamb rump with a fetta and spinach smoked tomato filling accompanied by sweet potato puree & seasonal vegetables
	Beef fillet on creamy garlic mash, baby carrots, straw potatoes and a red wine jus
	Chicken mignon on roasted tuscan kipfler potatoes with a three mushroom cream sauce
	Tandoori salmon fillet with crushed bombay potato, wilted spinach, cucumber & mint raita
	Grilled seasonal vegetable stack served with mixed herbs and tomato sauce topped with pesto (V)
Desse	rt
	Homemade chocolate baked cheesecake with raspberry compote and praline
	Trio of chocolates; rich chocolate mousse, white chocolate pannacotta & milk chocolate brownie
	Blondie brownie with peanut butter ice cream and fudge sauce
	French vanilla rose pannacotta with strawberry puree
	Cannoli with vanilla custard and lemon aspen cream

Premium teas and barista coffee.

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



Pork steamed buns

Spiced calamari on sugar cane

Marinated prawn on lemongrass

Moroccan spiced chicken skewers

Salt & pepper squid

Vegetarian tartlets (V)

Pumpkin & sage arincinni served with house made garlic aioli (V)

Garlic & herb crumbed mushrooms (V)

Beetroot & goats cheese crostini (V)

Tomato, bocconcini & basil skewers (V)

2 hour Canapes | \$50 p/person - Includes choice of 7 canapés

Salt and pepper squid

Moroccan spiced chicken skewers

Garlic & rosemary infused lamb and vegetable skewers

Vegetable gow on wakame (V)

Beef sliders

Chicken mignons

Mini vegetable korma pies (V)

Garlic & herb crusted mushrooms (V)

Smoked salmon tart with caper salsa

Prosciutto & haloumi with an olive tapenade

3 hour Canapes | \$65 p/person - Includes choice of 10 canapés

Salt and pepper squid

Chicken mignons

Assorted California rolls sushi platter

Thai noodle box (V)

Beef sliders

Pork steamed buns

Garlic & rosemary infused lamb and vegetable skewers

Marinated prawn on lemon grass

Beer battered fish and chip boxes

Mini vegetable korma pies (V)

Parmesan & herb crusted chicken skewers

Vegetarian rice paper rolls (V)

Smoked salmon blinis with homemade spicy guacamole

Why not pair with a beverage package? Starting from \$28.00 per person



Standard Beverage Package Includes your choice of 3 wines from the selections below

- Bancroft Bridge Brut Cuvee
 - Bancroft Bridge Semillon Sauvignon Blanc
- Bancroft Bridge Chardonnay
- Bancroft Bridge Rose
- Bancroft Pinot Grigio
- Bancroft Shiraz Cabernet
- П Bancroft Cabernet Merlot
- Willowglen Moscato

Tooheys Extra Dry Hahn Super Dry Hahn Premium Light

1 Hour Service \$22 p/person 3 Hour Service \$35 p/person 4 Hour Service \$39 p/person

Premium Beverage Package

Includes your choice of 3 wines from the selections below

- Ate Sparkling
- Ate Sauvignon Blanc
- Ate Pinot Grigio
- Ate Chardonnay
- Ate Rose
- Ate Shiraz

Tooheys Extra Dry James Boags Premium Hahn 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

Includes your choice of 3 wines from the selections below

- Cool Woods Sparkling
- Cool Woods Sauvignon Blanc
- Cool Woods Pinot Gris
- Cool Woods Chardonnay
- Cool Woods Shiraz
- П Cool Woods Cabernet Sauvignon

Heineken Corona

James Boags Light

1 Hour Service \$30 p/person

2 Hour Service \$36 p/person

\$42 p/person 3 Hour Service

4 Hour Service \$48 p/person

- Upgrade your package to include house spirits for an additional \$20.00 per 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.



Grazing table - Selection of cold cuts, antipasto, Marinated olives, dips and cheeses \$25 per person

Antipasto Platter - \$90 Caters for 10

Gourmet Cheese Platter - \$90 Caters for 10

Grilled breads & Dip platter - \$45 *Caters for 10*

Selection of Crudités with Dips - \$80 Caters for 10

Chips & Nuts platter - \$50 Caters for 10

Seasonal Sliced Fruit Platter - \$110 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 - \$120 *30 pieces*

Fresh Prawns Platter - \$120 *50 prawns*

Natural Oyster Platter - \$100 *50 oysters*

Individual fish and chips box \$8.50 each

Vegetable Thai Noodle Boxes - \$8.50 each

Chefs Selection Hot Canapés - \$120 Caters for 10

Arincinni Platter - \$120 *60 pieces*

Lamb/vegetable Skewers Platter - \$125 *50 skewers*

Moroccan Chicken Skewers Platter - \$100 *50 skewers*

Chicken mignon platter - \$125 *50 skewers*

Lamb and rosemary/shepherd's pie Platter - \$75 *30 pieces*

Spinach and ricotta Filo Pastries Platter – \$60 *30 pieces*

Tomato & fetta tarts- \$75 *30 pieces*

Lemon grass Prawns Platter – \$100 *40 pieces*

Calamari on sugar cane – \$100 *40 pieces*

Salt & pepper squid platter - \$60 40 pieces

Melon & prosciutto Platter - \$80 40 pieces



Sparkling Wine

Your choice of 1 wine from the selections below

	Per Bottle
Bancroft Bridge Brut Cuvee \$30.00)
Ate Sparkling	\$35.00
Cool Woods Sparkling	\$40.00
Willowglen Mascato	\$30.00

White Wine

Your choice of 1 wine from the selections below

	Per Bottle
Bancroft Bridge Semillon	\$30.00
Sauvignon Blanc	
Bancroft Bridge Chardonnay	\$30.00
Bancroft Bridge Rose	\$30.00
Bancroft Bridge Pinot Grigio \$30.00	
Ate Chardonnay	\$35.00
Ate Sauvignon Blanc	\$35.00
Ate Pinot Grigio	\$35.00
Ate Rose	\$35.00
Cool Woods, Sauvignon Blanc	\$40.00
Cool Woods, Pinot Gris	\$40.00
Cool Woods, Chardonnay	\$40.00

Red Wine

Your choice of 1 wine from the selections below

	Per Bollle
Bancroft Bridge Shiraz Cabernet	\$30.00
Bancroft Bridge Cabernet Merlot	\$30.00
Ate Shiraz	\$35.00
Cool Woods Shiraz	\$40.00
Cool Woods Cabernet Sauvignon	\$40.00

Beer

Your choice of 3 beers from the selections below

	Per Bottle
XXXX Gold	\$7.50
Tooheys New	\$8.00
Tooheys Extra Dry	\$8.00
Hahn Premium Light	\$7.00
James Boags Premium	\$8.50
James Boags Light	\$7.00
Heineken	\$9.00
Hahn Super Dry	\$8.00
Corona	\$9.00

Spirits and Liquor

. (Vodka, Scotch, Bourbon, Gin & Rum)

Standard	From \$8.50
Premium	From \$9.00
Deluxe	From \$11.00
Liquor	From \$8.00

Fruit Juices and Soft drinks

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

^{**}Please note prices and beverage selection is subject to change & availability

