



# NO VO TEL

WOLLONGONG  
NORTHBEACH



# Welcome to Novotel Wollongong Northbeach

Novotel Wollongong Northbeach is located on Dharawal Country, home to the Dharawal Peoples. We acknowledge & pay respect to First Nations peoples as the Traditional Owners & ongoing custodians of the land and pay our respects to elders past, present & emerging.



Live in your own  
special world

Our 209 modern, spacious accommodation rooms, complemented by panoramic ocean and mountain views, are perfect for your next getaway or business trip.



Entertain your  
palate

Novotel Wollongong Northbeach provides a dining experience that encapsulates Wollongong's lifestyle. With 5 food & beverage outlets, we have something for everyone to enjoy.



It's all about  
location

Our hotel is a 10-minute walk from North Wollongong train station with direct routes to Sydney Airport and CBD. For regional flights, Shellharbour Airport is a short 20-minute drive from the hotel.



## Meet with success

Our award-winning hotel is one of the most reputable venues in NSW. Offering exceptional service for any type of event. From small team sessions to conferences of 600 delegates, we offer flexible function rooms and outdoor event spaces with beautiful scenic views of the beach.

The gallery space is ideal for expos, meal breaks and networking drinks. Enjoy barista-made coffee & a range of herbal tea or local wines, all served by our friendly team.

## Dedication is our middle name

Leave your event in the hands of our experienced Event Coordination team. From your first enquiry to the post-event follow-up, you can rest assured that your event will be brought to life with seamless execution and attention to detail.

## Stylish and carefree meetings

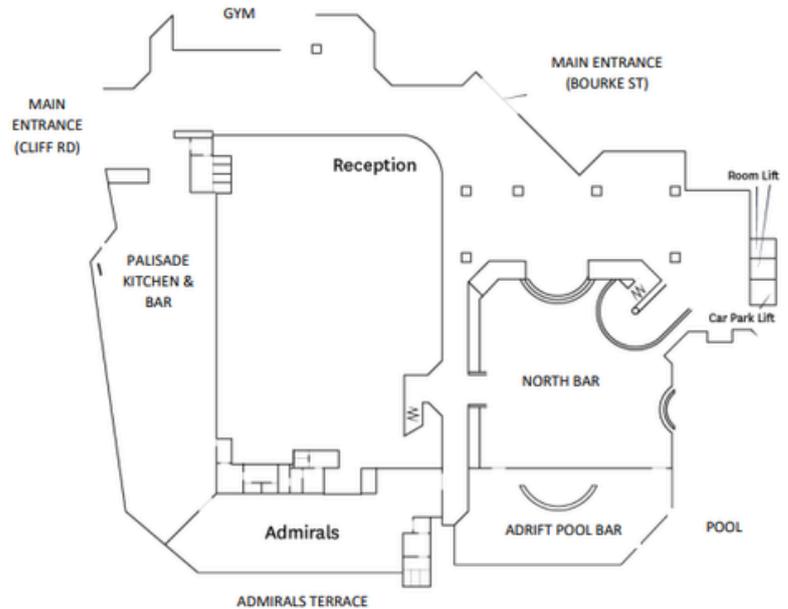
We have a dedicated event floor, 15 flexible and unique function rooms for hire, ocean views, natural light and outdoor options!

Audio visual equipment, event staging and lighting can be provided by our in-house team of professionals.

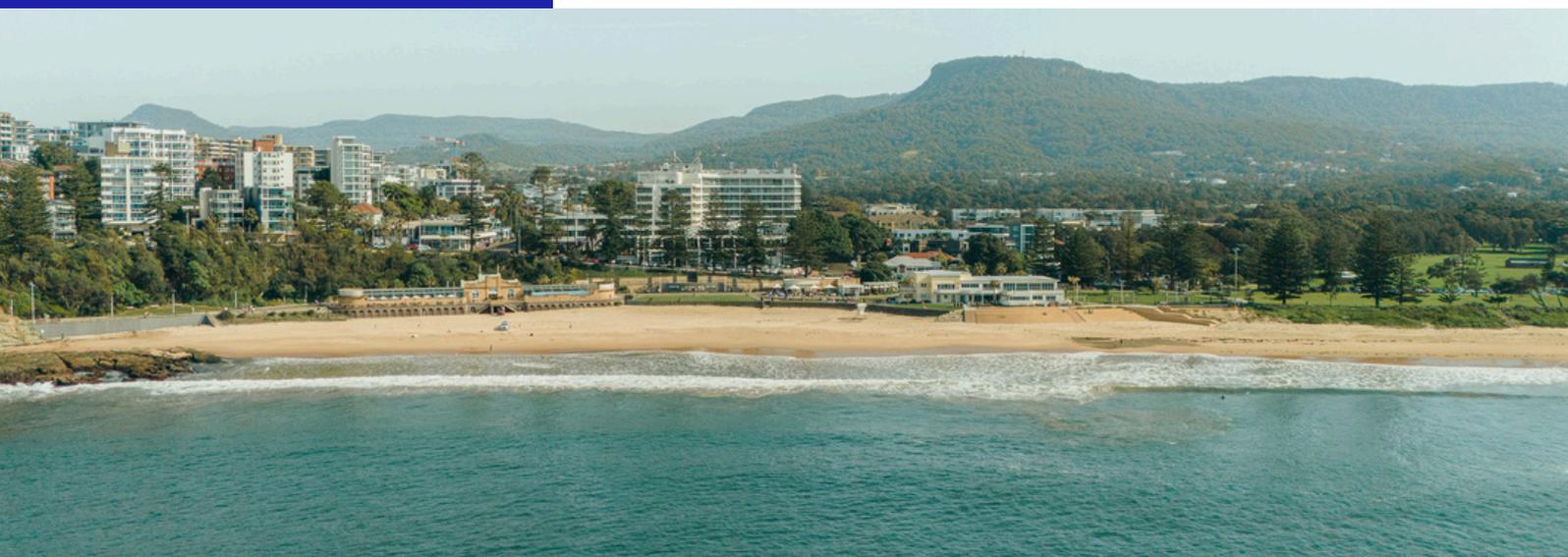
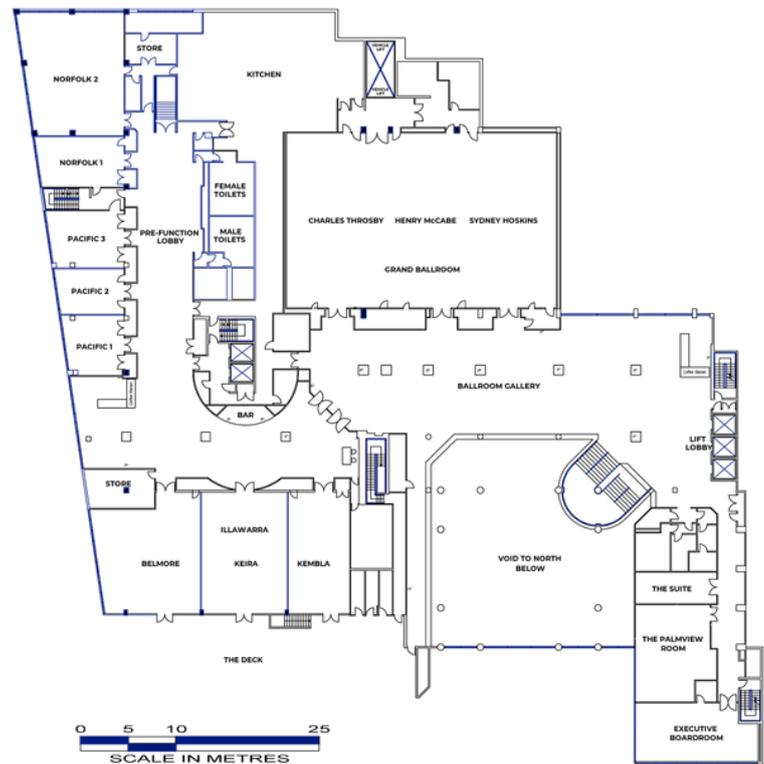
## Our point of difference

- Outdoor heated pool and bar
- Beachside Fitness gym
- Le Pantry convenience store
- 100% non-smoking rooms
- Secure undercover parking
- Pillarless grand ballroom with access to car hoist
- Natural light in event spaces
- 2 barista coffee corners for delegates arrival, morning and afternoon tea breaks

## LEVEL 3



## LEVEL 4



# UNIQUE *Spaces*



Grand Ballroom



The Deck



Illawarra Room



Admirals Room



Pacific Room



Norfolk Room



Executive Boardroom



Palmview Room

# CAPACITY Chart

Room Name	Height	Area m2	Theatre	Classroom	U-Shape	Boardroom	Cabaret (8 pax)	Banquet (without dance floor)	Banquet (with dance floor)	Cocktail	Exhibition Tables
The Grand Ballroom	3.9	518	600	300	-	110	300	400	330	660	18
Hoskins	3.9	190	240	100	50	54	105	150	130	250	12
McCabe	3.9	129	155	72	40	54	70	100	72	160	4
Throsby	3.9	198	240	100	50	54	105	150	130	250	5
Illawarra	2.5	324	320	190	70	90	160	220	190	390	18
Kembla	2.5	83	80	54	30	30	48	60	40	100	4
Keira	2.5	112	90	54	30	30	48	60	50	150	4
Belmore	2.5	129	120	78	30	30	48	99	80	150	11
Norfolk	2.6	183	200	88	42	48	84	120	100	220	2
Norfolk 1	2.6	45	32	24	15	24	16	30	20	20	2
Norfolk 2	2.6	131	150	70	42	36	63	100	80	100	0
Pacific	2.6	117	100	60	30	48	35	60	50	100	8
Pacific 1	2.6	35	21	18	9	12	7	10	-	10	4
Pacific 2	2.6	26	28	18	9	12	7	10	-	10	4
Pacific 3	2.6	42	36	18	9	12	10	20	10	30	3
Palmview	2.6	81	50	30	30	24	40	50	30	50	
Boardroom 1	2.6	72	30	24	24	24	14	30	10	20	0
Admirals	2.8	187	140	71	39	48	42	144	100	220	0
The Deck		672 / 28 booths	500	-	-	150	140	200	160	450	27
Palisade Kitchen & Bar		430									
Exhibition - Level 4	2.43/2.74	40 booths									-
Exhibition - Level 3		10 booths					200	250		350	-





BUSINESS  
*by the beach*

# Day Delegate Package

## Room

Meeting room

Pads & pens

Iced water & lollies

## Catering

Arrival barista coffee & premium teas

Morning tea served with fresh barista coffee & premium Dilmah teas

Chef's selection seated lunch in Palisade Restaurant (Upgrade to a networking lunch on Level 4 Gallery or have your lunch across the beach with our "What's in the Box" take away option)

Afternoon tea served with fresh barista coffee & premium Dilmah teas

## Audio-visual

WiFi internet access for all delegates on the package

Audio Visual equipment not included. Please ask your coordinator to provide you with a quote if required

Please note morning / afternoon tea breaks and lunch menus are chefs selection. Should you wish to customize a menu with our Director of Culinary an additional cost will be incurred per menu.

*\*Half day package includes either morning OR afternoon tea only. Conference room setup fee may apply.*



# EXPERIENCE *Extraordinary*



- 15 function rooms
- 14 rooms feature natural light & ocean views
- Pillarless Grand Ballroom catering up to 600
- Extensive pre-function space with room for 40+ exhibition booths
- Rooftop terrace, "The Deck" overlooking the beach
- 209 accommodation rooms
- 5 bars, restaurant, fitness centre, pool
- Car hoist providing access from ground level to Event floor





# CATERING *Options*

# Meeting Catering

## Sit-down lunch in Palisade Kitchen & Bar

Served in Palisade Kitchen & Bar

### Menu

Chef's selection menu

## Private Highlands BBQ Lunch

Served in private event room

\$20 per person upgrade fee

### Menu

Freshly baked bread rolls

Assorted salads, including a make your own Caesar salad station

Antipasto platter

Continental meat platter

Marinated rump steaks

Aussie beef sausages

Peruvian style chicken thigh

BBQ onions and mushrooms

Roast potatoes with sour cream and chives

Corn on the cob, herb butter

Fruit juice, soft drinks, premium teas and barista coffee

## Upgrade to Networking lunch on Conference Floor

### Menu

Chef's selection menu





# Morning Meeting

## Beachside Breakfast Buffet

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

- 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, selection of fruit coulis
- Cereal bar
- A selection of pastries, danishes & breads
- Preserves, spreads and tomato sauce
- Fresh juice, premium tea and barista coffee

## Pacific Plated Breakfast

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

*Select from one of the below options;*

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

Both served with thick slice toast with preserves and spreads

Fresh juice, premium tea and barista coffee

*\*Menu is subject to change. A minimum food and beverage spend may be required. Ask your Event Coordinator what amount is applicable based on your booked function space. Function room setup fee may apply.*

# Buffet Options

## 01 BBQ Buffet

### Cold Dishes

- Bakers basket of freshly baked bread rolls
- Selection of salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes

### Hot Dishes

- Bratwurst sausages
- Rosemary and garlic unfused beef rump steaks
- Peruvian spiced chicken thigh fillets
- Gilled ocean trout, lemon capers and olive salsa
- Roast potatoes with sour cream and chives
- Corn on the cob with cinnamon butter

### Desserts

- Homemade pavlova fresh cream and seasonal fruits
- Watermelon chunks, minted sugar syrup
- Local selection of cheeses served with crackers, dried fruits, and nuts

## 02 Chef's Buffet

### Cold Dishes

- Bakers basket of freshly baked bread rolls
- Selection of Salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes

### Hot Dishes

- Fragrant garlic and ginger rice
- Malaysian chicken curry
- Slow cooked lamb kleftiko with tzatziki and pita bread
- Barramundi fillets, roasted cherry tomatoes, charred lemon, olive tapenade, spinach remoulade
- Roasted spicy, zesty potatoes
- Penne with parmesan and wild mushroom cream sauce, baby spinach
- Charred carrots, goats cheese crumble, salsa verde, toasted walnuts

### Desserts

- Selection of petite cakes, desserts and pastries
- Seasonal fruits, melon and berries
- Local Selection of cheeses served with crackers, dried fruits and nuts

*\*A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.*





## 03 Premium BBQ Buffet

### Cold Dishes

- Bakers basket of freshly baked bread rolls
- Selection of salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes
- Charcuterie boards complimented with house chutneys and relish
- Marinated mussels with toasted sesame dressing
- House smoked salmon with traditional condiments

### Hot Dishes

- Bratwurst sausages
- Rosemary and garlic unfused beef rump steaks
- Peruvian spiced chicken thigh fillets
- Gilled ocean trout, lemon capers and olive salsa
- Roast potatoes with sour cream and chives
- Corn on the cob with cinnamon butter

### Desserts

- Selection of homemade sweets including pavlova with fresh cream and seasonal fruits
- Watermelon chunks, minted sugar syrup
- Local Selection of cheeses served with crackers, dried fruits, and nut

*\*A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.*

# 04 Premium Buffet Your Way

## Cold Dishes

- Bakers basket of freshly baked bread rolls
- Selection of salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes
- Charcuterie boards complimented with house chutneys and relish
- Marinated mussels with toasted sesame dressing
- Ocean trout fillets, Thai curry rub, mint and coriander salad with fresh lime

## Hot Dishes

Rice or Grains (Choose 1 dish)

- Garlic ginger rice
- Saffron pilaf
- Wild rice pilaf
- Brown rice and quinoa

### Red Protein (choose 1 dish)

- Herb crusted pork neck, braised red cabbage, macadamia nut crumble
- BBQ pork spare ribs, peeking sauce, Chinese broccoli
- Lamb kleftiko with tzatziki and pita bread
- Slow cooked massaman beef curry, toasted cashew nut

### Poultry (choose 1 dish)

- Penang duck curry
- Braised mediterranean style chicken with green olives and eggplant
- Cambodian style BBQ chicken
- Portuguese style peri peri chicken, lime aioli

### Seafood (choose 1 dish)

- Ocean trout steamed bok choy with miso cream
- Barramundi fillets, roasted cherry tomatoes, charred lemon, olive tapenade, spinach remoulade
- Steamed mussel hot pot
- Chilli seafood noodles with XO sauce

### Vegetarian (choose 1 dish)

- Moroccan, vegetable and bean Tagine
- Truffled mac and cheese
- Spinach and ricotta ravioli with wild mushroom cream
- Wok Seared green with tofu and chilli eggplant

### Vegetable (choose 1 dish)

- Honey roasted root vegetables, toasted hazelnuts, blue cheese
- Broccoli with black olive butter
- Roasted Japanese pumpkin & ponzu glaze
- Steamed seasonal Vegetables

### Potato/Starch (choose 1 dish)

- Roasted baby potatoes with garlic and rosemary
- Potato gratin
- Creamy baked polenta
- Sweet potato and ginger mash

## Desserts

- Selection of petite cakes, desserts and pastries
- Chefs selected hot dessert
- Seasonal fruits, melon and berries
- Local Selection of Cheeses served with crackers and dried fruits and nuts





## 05 Seafood Buffet

### Cold Dishes

- Bakers basket of freshly baked bread rolls
- Ice display of king prawns, oysters, balmain bugs
- Marinated octopus salad
- Chili calamari salad
- Green lip mussel salad with kimchee and seaweed
- House smoked salmon with crème fraiche
- Selection of salads
- Marinated vegetables, stuffed vine leaves and marinated artichokes
- Charcuterie boards complimented with house chutneys and relish
- Marinated mussels with toasted sesame dressing Ocean trout fillets, Thai curry rub, mint and coriander salad with fresh lime

### Hot Dishes

Rice or Grains (Choose 1 dish)

- Garlic ginger rice
- Saffron pilaf
- Wild rice pilaf
- Brown rice and quinoa

### Red Protein (choose 1 dish)

- Herb crusted pork neck, braised red cabbage, macadamia nut crumble
- BBQ pork spare ribs, peeking sauce, chinese broccoli
- Lamb kleftiko with tzatziki and pita bread
- Slow cooked massaman beef curry, toasted cashew nut

### Poultry (choose 1 dish)

- Penang duck curry
- Braised mediterranean style chicken with green olives and eggplant
- Cambodian style BBQ chicken
- Portuguese style peri peri chicken, lime aioli

### Seafood (choose 1 dish)

- Ocean trout steamed bok choy miso cream
- Barramundi fillets, roasted cherry tomatoes, charred lemon, olive tapenade, spinach remoulade
- Steamed mussel hot pot
- Chilli seafood noodles with XO sauce

### Vegetarian (choose 1 dish)

- Moroccan, vegetable and bean Tagine
- Truffled mac and cheese
- Spinach and ricotta ravioli with wild mushroom cream
- Wok Seared green with tofu and chilli eggplant

### Vegetable (choose 1 dish)

- Honey roasted root vegetables, toasted hazelnuts, blue cheese
- Broccoli with black olive butter
- Roasted Japanese pumpkin with ponzu glaze
- Steamed seasonal vegetables

### Potato/Starch (choose 1 dish)

- Roasted baby potatoes with garlic and rosemary
- Potato gratin
- Creamy baked polenta
- Sweet potato and ginger mash

### Desserts

- Selection of petite cakes, desserts and pastries
- Chefs selected hot dessert
- New Zealand Natural Ice Cream cart
- Seasonal fruits, melon and berries
- Local Selection of Cheeses served with crackers and dried fruits and nuts

# Plated Options

## Entrée

- Marinated prawns with avocado, pickled beets & radish, & pomegranate dressing
- Pan seared barramundi with warm white bean, pimento & chorizo castellano salad, & salsa verde
- Crispy skinned pork belly with chili caramel, Asian salad greens & nam jim
- Pan seared gnocchi with wild mushrooms, onion & parmesan cream, & wild baby rocket
- Wagyu bresaola with truffle honey aioli, chives, Melba toast & pecorino
- Pan seared tuna with white miso aioli, yuzu sesame, puffed wild rice, crispy noodle & citrus wasabi dressing

## Main Course

- Braised wagyu beef cheek with truffle polenta, sugar snap peas, crispy potato & red wine jus
- Chicken supreme filled with fetta, peppers, sun-dried tomato & olives, risotto Milanese, broccolini & red wine jus
- Flame grilled scotch fillet with pomme puree, wild mushrooms, green beans & red wine jus
- Spring creek barramundi with macadamia crust, kipfler potatoes, shaved fennel and chervil, & buerre blanc
- Peruvian spiced lamb loin with saffron potatoes, heirloom tomatoes, chimichurri & red wine jus
- Sticky glazed Asian pork shoulder with Kaffir lime & coconut risotto, & chilli ginger jus
- Beetroot & ricotta ravioli with brown butter, sage & confit pumpkin

## Desserts

- Single Malt Tiramisu with macerated strawberries & dark chocolate shavings
- Sticky date & fig pudding, cinnamon ice cream & butterscotch sauce
- Salted caramel chocolate tart with mandarin curd
- Raspberry mousse bomb with gingernut biscuit crumble
- Biscoff cheesecake with salted caramel
- White chocolate & pistachio profiteroles with apricot gel
- Lemon meringue tart with blackberries

*Premium teas and barista coffee*





# Canapés

## 1 hour Canapes | Includes choice of 5 canapés

Pork steamed buns  
Cheeseburger spring rolls with burger sauce  
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 | 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 satay skewer with peanut dipping sauce  
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 | Includes choice of 10 canapés

Salt and pepper squid  
Chicken satay skewer with peanut dipping sauce  
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

\*A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply.

# To Share (served on platters)

**\*Grazing Table** - selection of cold cuts, antipasto, marinated olives, dips and cheeses (Quantity selected must match your final event headcount)

**Antipasto** (caters for 10)

**Gourmet Cheese** (caters for 10)

**Grilled Bread & Dips** (caters for 10)

**Selection of Crudités with Dips** (caters for 10)

**Chips & Nuts** (caters for 10)

**Seasonal Sliced Fruit** (caters for 10)

**French Pastries** (caters for 10)

**Assorted Finger Sandwiches**

**Assorted Rice Paper Rolls** (30 pieces)

**Assorted Sushi** (30 pieces)

**Fresh Prawns** (Half a kilo)

**Natural Oysters** (1 dozen oysters)

**Individual Fish and Chips**

**Vegetable Thai Noodle Boxes**

**Chef's Selection Hot Canapés** (50 pieces)

**Arancini** (50 pieces)

**Lamb and Vegetable Skewers** (50 skewers)

**Moroccan Chicken Skewers** (50 skewers)

**Lamb and Rosemary Shepherd's Pies** (30 pieces)

**Spinach and Ricotta Filo Pastries** (30 pieces)

**Cherry Tomato, Caramelised Onion & Goats Cheese Tartlets** (50 pieces)

**Lemongrass Prawns** (40 pieces)

**Salt & Pepper Squid** (40 pieces)

**Melon & Prosciutto** (40 pieces)

\*A minimum food and beverage spend may be required. Ask your Event Co-ordinator what amount is applicable based on your booked function space. Function room setup fee may apply \*Grazing Table - Should quantity not match your final headcount, additional charges will apply .



# Beverage Packages

## Standard Beverage Package

- Ate Sparkling
- Ate Sauvignon Blanc
- Ate Shiraz
- Cascade Light
- Carlton Dry
- Great Northern Super Crisp
- 4 Pines Pacific Ale
- Soft Drinks and Juices

## Premium Beverage Package

- Cloud Street Sparkling
- Cloud Street Sauvignon Blanc OR Rose
- Cloud Street Shiraz
- Cascade Light
- Carlton Dry
- Great Northern Super Crisp
- 4 Pines Pacific Ale
- Choice of one premium Bottled Beer  
(Hahn Super Dry, Asahi Superdry, Peroni Nastro Azzurro, Corona)
- Soft Drinks and Juices

## Deluxe Beverage Package

- Bandini Prosecco
- Tai Tira Sauvignon Blanc OR Fringe Society Rose
- Mojo Shiraz OR Aquilani Sangiovese
- Cascade Light
- Carlton Dry
- Great Northern Super Crisp
- 4 Pines Pacific Ale
- Choice of one Premium bottled Beer  
(Hahn Super Dry, Asahi Superdry, Peroni Nastro Azzurro, Corona)
- Soft Drinks and Juices

## Beverage Upgrades

Signature cocktails (Espresso Martini & Margarita)

Standard spirits upgrade. Max 3 hours service.

Beer upgrades

Upgrade your package to include house spirits. Max 3 hours.

Non-alcoholic packages are available upon request.

We also offer the option of a cash bar for spirits on top of the package at no cost or beverage tab if preferred.

A corkage surcharge will apply (per person) to all functions that wish to provide their own selection of beverages.



# AUDIO *Visual*



Our in-house audio-visual company, Encore Event Technologies is delighted to assist with all your technical requirements, event styling & design, exhibition requirements and web streaming/video conferencing requirements.

PLEASE CONTACT ENCORE EVENT TECHNOLOGIES FOR  
CONFIRMATION OF AUDIO VISUAL REQUIREMENTS AND CHARGES.

**Michael Karkkainen**

Event Encore Manager

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# LET'S MEET *by the beach*

At Novotel Wollongong Northbeach



**NOVOTEL**

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NORTHBACH

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