

# NOVOTEL

## CANBERRA

### 2023 End of Year Celebrations



# UNIQUE VENUES

Impress and reward your team with an end of year event to remember at Novotel Canberra. Complete with customisable options to suit your budget including a traditional sit down dinner or a relaxed and fun cocktail event.

Boasting unique venues in the heart of the city with parking and public transport at our doorstep.

## PRIVATE EVENT SPACES & THEMING

Novotel Canberra offers eight private event spaces to choose from catering for up to 150 guests, featuring flexible function spaces with state of the art AV solutions.

- \_ House table decorations and theming
- \_ Premium Christmas centre pieces - \$15pp
- \_ Room lighting - \$15pp (min 20pp)
- \_ DJ entertainment - \$450 (min 3hrs)
- \_ Dance floor 3m<sup>2</sup> - \$450
- \_ Stage and microphone - \$180





# UNIQUE VENUES

## FIRST EDITION CANBERRA RESTAURANT

Located on the first floor, First Edition Canberra, is a lightfilled luxurious restaurant featuring panoramic views overlooking Northbourne Ave and surrounding streets. Chose between our intimate private dining room with private balcony or book the entire restaurant exclusively to celebrate.



# FESTIVE MENUS

Locally sourced seasonal menus for any event





# BUFFET OPTIONS

3 Course - \$84pp

2 Course - \$72pp

Minimum - 20 guests

## Sample Menu

### \_Starters

- First Edition grazing board

### \_Sides

- Pumpkin & fetta cous cous salad
- Radicchio salad with white wine caramelised dressing

### \_Chefs Carving Selection

- Glazed Christmas ham
- Roast lamb shoulder
- Medley roasted vegetables
  - Selection of condiments: lamb jus, house made salsa verde, mint jelly, wholegrain mustard

### \_Dessert Selection

- Chocolate raspberry log
- Mini traditional Christmas pudding served with brandy custard
- Fresh seasonal fruit platter

Package includes house table decorations, tea and coffee station



## Festive Menus



## Festive Menus

# SET MENU

3 Course - \$89pp

2 Course - \$79pp

Minimum - 20 guests

## Sample Menu

Alternate serve, select 2 menu items per course

### \_Entrée

- Freshly shucked South Coast oysters with French vinaigrette (3pcs)
- Traditional prawn cocktail (4pcs)
- Black truffle suppli served with black garlic sauce

### \_Mains

- Pork cotoletta served with celeriac puree and heirloom tomatoes and an orange brandy sauce
- South Coast snapper with charcoal broccolini and cauliflower puree
- Lachlan Valley (NSW) sousvide lamb rump served with pan fried asparagus and classic lamb jus

### \_Dessert

- Triple chocolate mousse tart
- Pavlova served with a berry compote
- Traditional Christmas pudding with brandy custard

Package includes Christmas decorations, tea and coffee station





# PRIVATE BBQ FEAST

3 course feasting menu and beverage package - \$199pp  
Minimum of 15 guests

Served in First Edition Canberra's Private Dining Room among the treetops in the heart of the city with a private balcony, Chef, bar and DJ. Hosted by Executive Chef Jewel, guests will celebrate over a scrumptious seafood BBQ accompanied with two hours of premium local beverages.

Festive Menus





# PRIVATE BBQ FEAST

## Sample Menu

### \_Starters

- First Edition signature grazing boards

### \_Mains

- Pear & rocket salad with parmesan, persian fetta & white wine caramelised dressing
- Lamb tenderloins marinated in handpicked herbs and spices
- BBQ king prawns
- BBQ octopus tentacles
- Marinated chicken thigh fillets

### \_Desserts

- Triple chocolate mousse tart
- Pavlova served with a berry compote
- Fresh season fruit



## 2 Hour Beverage Package

### \_Wine

- Lerida Estate Pinot Grigio
- Nick O'Leary Rose
- Lerida Estate Pinot Noir
- Nick O'Leary Shiraz

### \_Beers

- Capital Brewing Co
- Bentspoke

### \_Non-Alcoholic

- Zero alcohol beer
- Selection of soft drinks, juices,
- Red Bull energy drink
- Tea & coffee station



## Festive Menus





## Festive Menus



# CANAPÉ MENU

4 pieces - \$26pp  
6 pieces - \$39pp  
8 pieces - \$52pp  
+1 piece - \$6pp  
Minimum - 20 guests

## Sample Menu

### \_ Cold Selection

- South Coast oysters
  - Natural
  - French vinaigrette
- Salmon potato rosti with caviar and dill
- Haloumi, buffalo cheese with cherry tomato and fresh basil
- First Edition signature individual antipasto

### \_ Hot Selection

- Fetta and pumpkin flower
- Black truffle aricini ball
- Mini quiches – mushroom, chicken, beef
- Housemade mini sausage rolls
  - beef, spinach & ricotta

\_Dessert available canapes on request



# BEVERAGE PACKAGES

Complete your event with a local beverage package





# BEVERAGE PACKAGES

## Local Package

\_2 Hours - \$45pp

\_3 Hours - \$55pp

Free-flowing beer, wine, sparkling and soft drink selection

## Standard Package

\_2 Hours - \$39pp

\_3 Hours - \$46pp

Selection of free-flowing beer, wine, and sparkling from local breweries, includes soft drinks

## Cocktail Package

\_1 Hour - \$39pp

Start you event with an hour of free flowing signature cocktails

Minimum of 20 guests per package

Cash bar and bar tabs available (minimum spend applies)

Responsible service of alcohol applies to all events



# BE REWARDED FOR YOUR END OF YEAR EVENT

OUR GIFT TO YOU

Every booking receives **5K** bonus ALL Points

Earn reward points for every dollar spent with our Accor Live Limitless lifestyle programme. Burn points on your next holiday or once in a lifetime concert.

Celebrate with Accor and enjoy 1 Qantas Frequent Flyer point for every \$1<sup>AUD</sup> spent.

ACCOR LIVE LIMITLESS  
JOIN FOR MORE BENEFITS





# NO VO TEL

Book Today

Shaneqwa Lee-Edwards  
Conferencing & Events Sales Executive  
[Shaneqwa.LEE-EDWARDS@accor.com](mailto:Shaneqwa.LEE-EDWARDS@accor.com) | P. (02) 6245 5101  
[NovotelCanberra.com.au](http://NovotelCanberra.com.au)

T&Cs: Novotel Canberra promotes the responsible service of alcohol to all guests, minimum food & beverage spend applies to all venues. Accor Live Limitless points are awarded to Accor Live Limitless members, sign up prior to your event to claim bonus reward points.

