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CHRISTMAS PARTY PACKAGES

*Let's make it a
celebration!*



Let's Make It A CELEBRATION



ALL ACCOR MEETING & EVENTS - 2 X REWARD POINTS

Hold and pay for your event by 31 December 2026 and earn double reward points with us!

Elevate your next event in one of our seven dedicated function rooms, boost your ALL Accor reward points and Let's Make it Rewarding.

How to be rewarded:

1. **Register** for the 'Let's Make It' offer online to get started
2. **Hold and pay for** your meeting or event, held between 10 September and 31st December 2026.
3. **Get rewarded** with 2x rewards points credited to your account

Not a member of ALL Accor? [Sign up today, It's FREE!](#)

**PLUS! Enjoy more exclusive rewards with Novotel
Canberra for events held before 31 December 2026**



Your bonus 2 x reward points will be credited to your account the month after your event has been paid for. And here's the best news — ALL Meeting Planner is retiring! You only need to be an ALL member, register, and your points are yours.

Dedicated Venues

A get together like no other



FIRST EDITION CANBERRA

Our elevated restaurant on level 1, First Edition Canberra offers panoramic views of the city, creating a stunning backdrop for your end-of-year celebrations. Reserve a section or book the entire restaurant exclusively to celebrate.

SEVEN DEDICATED EVENT VENUES

Purpose-built for flexibility, our meeting rooms are perfect for all events, accommodating up to 200 guests. With multistage lighting capability, inbuilt projectors, and a screens, these rooms offer endless possibilities to customise your event, ensuring a unique and private celebration tailored to your needs.

PRIVATE DINING ROOM

Located within First Edition Canberra, this intimate space is bathed in natural light and features its own private balcony. Ideal for smaller gatherings, our private dining room combines exclusivity with the restaurant's refined atmosphere, for memorable year-end celebrations.





Elegant Canapes

2 Hour canape package **\$68** per person

Includes: 3 standard canapes, 2 substantial canapes, and 2 hour house beverage package.

LOCAL GRAZING PLATER

Add-on **\$155** per platter

Selection of Tilba cheeses, bressoala, proschiutto, salami, mortadella, membrillo, cornichons, muscatels, Fedra olives, and water crackers.



CANAPE SELECTION

4 cheese arancini with harissa mayo
Beef carpaccio crostini, pickles
Beetroot tart, basil oil and fetta
Cheese polenta rosti with ricotta and blue cheese sauce
Charcoal and fetta arancini
Classic Italian bruschetta

SUBSTANTIAL SELECTION

Lobster and prawn san choy bao, crunch apple and chilli oil
Lamb Kofta, Lemon Tahini yoghurt and dolmades
Sticky glazed pork belly sliders with slaw
Crumbed brie sliders with slaw

Dessert canapes available on request

Minimum numbers apply. Sample menu, dietary alternatives available on request. Items may vary based on produce availability.

Festive Set Menu

3-Course menu **\$75** per person

2-Course menu **\$65** per person

Alternate drop **\$5** per person

Package includes arrival drink, house decorations plus tea and coffee

ENTRÉE

Sonoma sourdough with confit tomatoes and white anchovies

Char grilled Prawns, with harissa butter

MAIN

Lamb rum cap with hasselback potatoes and salsa verde

Twice cooked chicken supreme with sage butter, char grilled broccolini

Wild mushroom ragu linguine, with rocket pesto

DESSERT

Passion fruit pavlova roulade

Baked Christmas pudding

Minimum numbers apply. Dietary alternatives available on request. Items may vary based on produce availability.





Celebrations Buffet Menu



Full service buffet menu **\$55** per person

Package includes house table decorations plus tea and coffee station

MAINS

Honey glazed ham

Turkey breast filled with chestnut, sage and onion

Grilled seasonal vegetables with lemon and herb butter

Baked cauliflower, bechamel and grana padano

STARTERS & SIDES

Dinner rolls with cultured butter

Waldorf salad, crunch apples, walnuts, cranberries

Pumpkin salad, pickled shallots, fetta, toasted pepitas

DESSERTS

Fruit platter

Selection of festive seasonal petits four

SEAFOOD PLATTER

Add-on **\$29** per person

3 pieces of oyster with mignonette sauce

4 pieces of cocktail prawns

2 pieces of scallops with caviar mayo

Minimum numbers apply. Dietary alternatives available on request. Items may vary based on produce availability.



Toast worthy beverage packages

HOUSE PACKAGE

2 Hour - \$39pp

3 Hour - \$46pp

- _ Bancroft Semillon Sauvignon Blanc
- _ Bancroft Cabernet Merlot
- _ Bancroft Bridge Brut NV
- _ Selection of heavy and light beers
- _ Selection of juices and soft drinks
- _ Red Bull energy drink
- _ Sparkling water
- _ Mineral water
- _ Tea & coffee station

LOCAL PACKAGE

2 Hour - \$45pp

3 Hour - \$55pp

- _ Lerida Estate Pinot Grigio
- _ Nick O'Leary Rose
- _ Lerida Estate Pinot Noir
- _ Nick O'Leary Shiraz
- _ Capital Brewing Coast Ale
- _ Bentspoke Crankshaft
- _ Selection of juices and soft drinks
- _ Red Bull energy drink
- _ Sparkling water
- _ Mineral water
- _ Tea & coffee station

Minimum numbers apply. Cash bar and bar tabs available (minimum spend applies)

Responsible service of alcohol applies to all events



DRY PACKAGE

1 Hour - \$18pp

2 Hour - \$22pp

- _ Selection of juices and soft drinks
- _ Red Bull energy drink
- _ Sparkling water
- _ Mineral water
- _ Tea & coffee station





GROUP ACCOMMODATION RATES

BED & BREAKFAST BUFFET

FROM \$184

NEW YEARS EVE - 31ST DECEMBER

FROM \$205

Jolly night stays

Cosy nights_

Check in and check out our 286 spacious, light-filled rooms, perfect for accommodating your entire group.

Plus! We're amplifying comfort: with complimentary room upgrades. Every detail taken care of with private dining options and dedicated coach parking.

Beyond accommodation, guests can enjoy access to our gym, in-door heated swimming pool and family size spa.

Let us provide the setting, service and support to ensure your group's stay is not just expected, but exceptional.





Let's Make It A **CELEBRATION**

REQUEST A QUOTE TODAY

Sales & Marketing Manager - David Jukes
T. +61 2 6245 5103 - E. david.jukes@accor.com

Conference Executive - Chadapon Sisomphou (Skye)
T. +61 2 6245 5103 - E. chadapon.sisomphou@accor.com

www.novotelcanberra.com.au
65 Northbourne Avenue Canberra, ACT 2600 AUSTRALIA



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