

A beach scene with a lounge chair and a Santa hat. The background shows a clear blue sky, turquoise ocean waves, and a sandy beach. A white lounge chair is positioned on the sand, with a red Santa hat resting on its backrest. The overall atmosphere is tropical and festive.

NOVOTEL

SURFERS PARADISE

CHRISTMAS PARTY PACKAGES

TO ENQUIRE, PLEASE CONTACT NOVOTEL.SURFERSPARADISE.SALES@ACCOR.COM



OUR PACKAGES

CHOOSE FROM ONE (1) OF THE BELOW PACKAGES

PLATED DINNER PACKAGE

Minimum 30 people

\$139 per person

Includes:

- Indoor venue hire - banquet style set up, white linen table cloths, red and green napery and gold Christmas bon bons
- Arrival canapés (Chef's selection)
- Welcome drink on arrival
- 3 course plated alternate menu
- 3 hour beverage package
- Lucky door prize - voucher for overnight accommodation in a Deluxe room at Novotel Surfers Paradise including breakfast for up to two people in The Restaurant

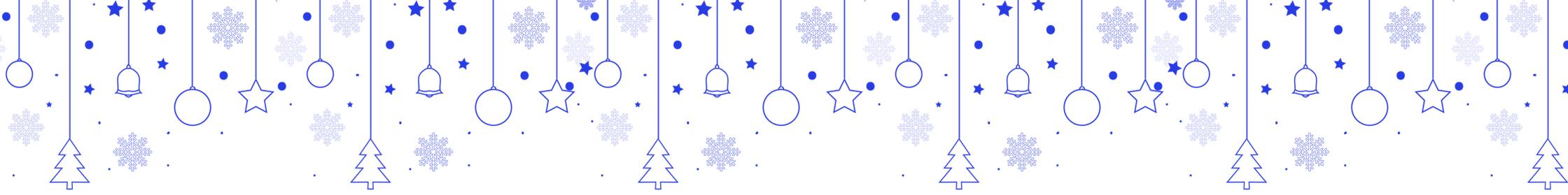
SEAFOOD BUFFET PACKAGE

Minimum 30 people

\$149 per person

Includes:

- Indoor venue hire - banquet style set up, white linen table cloths, red and green napery and gold Christmas bon bons
- Arrival canapés (Chef's selection)
- Welcome drink on arrival
- Seafood Buffet
- 3 hour beverage package
- Lucky door prize - voucher for overnight accommodation in a Deluxe room at Novotel Surfers Paradise including breakfast for up to two people in The Restaurant



SEATED DINNER MENU

ENTRÉE, MAIN AND DESSERT – SERVED ALTERNATIVELY
PLEASE SELECT TWO (2) ITEMS PER COURSE:

ARRIVAL CANAPÉS

Chef's Selection

ENTRÉE

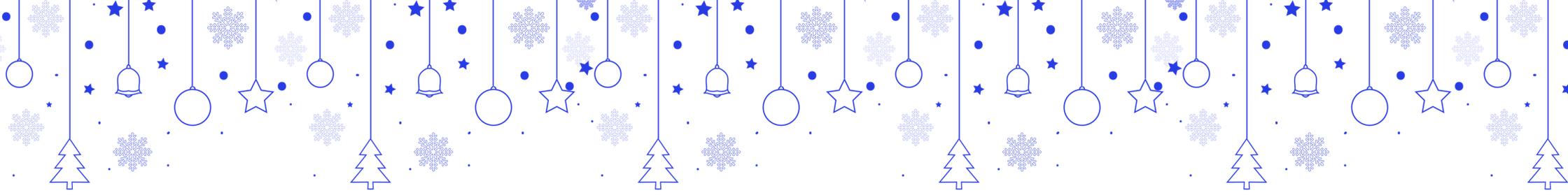
- Vietnamese pesto smoked chicken salad with shredded Asian cabbage and roasted peanuts (gf)
- Black olive, cherry tomato and leek tart, goat's cheese, candied walnuts, aged vinegar (v)
- Roasted pumpkin and pear salad tossed with rocket, semi sun dried tomato, dried cranberry and drizzled over finger lime vinaigrette dressing (vg, gf)
- Prawn salad on a mango coulis with chilli, lime, garlic and mint topped with mayonnaise and avocado

MAIN

- House made sundried tomato pesto rubbed Inglewood Queensland organic chicken breast, grilled pencil asparagus, port jus, mashed desiree potato (gf)
- Grilled Hideaway Bay, Tasmania salmon with kumara and fennel mash, poach asparagus, crispy leek and fresh salsa verde (gf)
- Braised Granite Belt Angus beef cheek in pan juices finished with Shiraz reduction, soft polenta, buttered fresh beans, parsnip crisps
- Roasted pumpkin, mushroom and basil risotto topped with shaved parmesan (gf, v)

DESSERT

- Spiced Christmas pudding with butterscotch sauce, fresh mix berries and vanilla bean ice cream (v)
- Chocolate mousse parfait, chocolate mousse filling on a chocolate mud cake, cream and raspberry coulis
- Classic tiramisu, coffee joconde sponge filled with a home mascarpone cheese mousse and mix berry coulis (v)
- Strawberry cream cheese with mix berries, coulis, Chantilly cream and dusted with dried raspberry (v)



SEAFOOD BUFFET MENU

SEAFOOD ON ICE

- Queensland king prawns (gf, df)
- Freshly shucked Queensland oysters (gf, df)
- Condiments: lemon wedges, cocktail and tartare sauce (gf, v)

SALADS

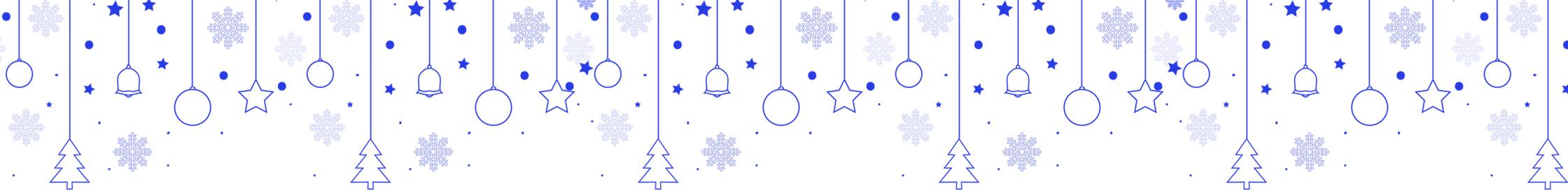
- Greek Salad with tomato, cucumber, capsicum, onion, olives, feta and oregano vinegar (gf, v)
- Quinoa salad with roasted Mediterranean vegetables (vg, df, v)
- Vegetable fusilli pasta, capsicum, onion, celery, carrot, corn, shallots in a garlic dressing (v, df)
- Honey glazed roasted pumpkin tossed with rocket, semi sun dried tomatoes, pears, pine nut and balsamic dressing (vg, v, df)
- Fresh selection of assorted bread rolls (v)

HOT SELECTION

- Baked 'Catch of the Day' with spiked horseradish mash and creamy lemon butter sauce (gf)
- Peppered beef fillet pieces on smooth soft polenta and exotic mushroom sauce
- Leg of ham double baked with bourbon & glazed with honey and cloves (gf, df)
- Roast potato and seasonal vegetables (vg, gf, v, df)

DESSERT

- Australian pavlova with assorted berries and passionfruit (gf, v)
- Spiced Christmas pudding with brandy custard sauce
- Seasonal sliced fresh fruit (gf, df, v, vg)



SILVER BEVERAGE PACKAGE

WINE SELECTION

Bancroft Bridge Brut, Riverina NSW

Bancroft Bridge Chardonnay, Riverina NSW

3 Tales Sauvignon Blanc, Marlborough NZ

Mojo Shiraz, Barossa Valley SA

BEER SELECTION

Hahn Premium Lite

XXXX Summer Bright Lager

Tooheys Extra Dry

Non-alcoholic soft drink, juice and water available

SWEETEN THE DEAL

ICE CREAM STATION

\$14 per person

Chef's selection of premium ice cream

Choose from two (2) types: chocolate, vanilla or strawberry (v)

Assorted toppings include: fresh berries, banana, sprinkles, waffle cones, chocolate flakes and chocolate chips (v)

CASCADING CADBURY CHOCOLATE FOUNTAIN

\$28 per person

With Spanish churros, brownies, marshmallows and seasonal fruit (v)

