

NOVOTEL

SURFERS PARADISE

CORPORATE END-OF-YEAR PACKAGES





CHEERS TO A JOYFUL END-OF-YEAR CELEBRATION AT NOVOTEL SURFERS PARADISE

Searching for the perfect venue to host an unforgettable end-of-year party?

Look no further than Novotel Surfers Paradise.

Our stunning location in the heart of the Gold Coast offers the ideal setting to celebrate the festive season in style. With breathtaking ocean views and a warm, vibrant atmosphere, you and your guests will be immersed in the atmosphere of the holidays.

Our experienced event planning team will ensure every detail of your party is taken care of, from exquisite decorations to delectable cuisine. Whether you're hosting an intimate gathering or a grand celebration, our eight versatile event spaces can accommodate your needs.

From elegant ballrooms to cozy private rooms, we have the setting to create your perfect event.

We look forward to hosting you this festive season.

MERRY MINGLING

GATHER, CELEBRATE AND INDULGE WITH OUR CURATED CANAPÉ AND DRINKS PACKAGES.

COLD CANAPÉS

SMOKED TASMANIAN SALMON BLINI
DILL CRÈME FRAICHE, SALMON ROE AND CHIVES

ROAST TURKEY CROSTINI
CRANBERRY RELISH, BRIE AND BABY ROCKET

BEEF CARPACCIO TARTLETS
TRUFFLE AIOLI, SHAVED PARMESAN AND MICRO HERBS

HEIRLOOM TOMATO & BOCCONCINI SKEWERS (V)
BASIL PESTO AND AGED BALSAMIC GLAZE

KING PRAWN SALADS
COS LETTUCE, MARIE ROSE SAUCE AND LEMON

VEGETARIAN CANAPÉS

HOT

MINI CAPRESE TARTLETS WITH CHERRY TOMATO,
MOZZARELLA AND BASIL. (V)

RATATOUILLE AND HUMMUS TARTLET (VG)

HOT CANAPÉS

MINI BEEF WELLINGTON WITH MUSHROOM
DUXELLES

PORK AND FENNEL ROLL WITH APPLE SAUCE.

TEMPURA PRAWNS WITH SWEET CHILLI AND LIME
AIOLI

LAMB HARISSA AND FETA ROLL WITH TZATSIKI DIP

PORK BELLY BITES WITH PLUM SAUCE

CRUMBED CHICKEN KIEV WITH RANCH DIP

BARRAMUNDI BITE WITH LEMON AIOLI

COLD

CHARCOAL & FETA ARANCINI WITH TOMATO RELISH
(V)

PUMPKIN ROLL WITH BEETROOT RELISH (VG, LG)

SPINACH & RICOTTA FILO TRIANGLES WITH ROASTED
CAPSICUM RELISH. (V)

FALAFEL BITES WITH HUMMUS AND POMEGRANATE.
(VG, LG)

OPTION 1: 1 HOUR (6 CANAPÉS) \$79 pp

OPTION 2: 1.5 HOURS (8 CANAPÉS) \$89 pp

OPTION 3: 2 HOURS (10 CANAPÉS) \$99 pp

DESSERT CANAPÉS

ASSORTED PETITE FOURS

PROFITEROLES

MINI BOUTIQUE CHOCOLATE TART

MINO BOUTIQUE LEMON CURD TAR

ASSORTED MACAROONS

CHOCOLATE TRIO (VG, LG)

UPGRADE TO OUR
SEASONAL BEVERAGE
PACKAGE FROM \$19 PP

V - VEGETARIAN, VG - VEGAN, LG - LOW GLUTEN, SEAFOOD ORIGIN: (A) AUSTRALIAN, (I) IMPORTED, (M) MIXED, DF - DAIRY FREE

Minimum 30 guests per booking. Prices are inclusive of the Bronze Beverage Package for End-of-Year Events. Package includes venue hire and event coordinator.

Whilst we take great care in catering to all dietary requirements and the elimination of allergens, we, as well as our suppliers, utilise machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages.



GATHER AND GRAZE - FROM \$129 PER PERSON.

SHARE THE JOY WITH A DELICIOUS SPREAD OF FESTIVE FAVOURITES FOR THE WHOLE TABLE.

SHARED ENTRÉES

FRESH COOKED TIGER PRAWNS
WITH COCKTAIL SAUCE (A)

ROASTED PUMPKIN SALAD WITH BABY SPINACH,
PEAR, PINE NUTS, CRUMBLLED FETA AND LEMON
DRESSING (V)

SMOKED SALMON (M) WITH ASSORTED CONDIMENTS
(LG)

SHARED SIDES

ROSEMARY ROASTED POTATOES (LG, VG, VEG)

ROASTED SEASONAL VEGETABLES (LG, VG, VEG)

SHARED MAINS

OVEN-ROASTED TURKEY BREAST WITH CRANBERRY
JUS (LG, DF)

DOUBLE-BAKED LEG OF HAM WITH BOURBON AND
HONEY GLAZE (LG, DF)

SHARED DESSERTS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY
CUSTARD (V)

PAVLOVA WITH PASSIONFRUIT AND FRESH BERRIES
(V)

ASSORTED SWEET TREATS (V)

UPGRADE TO OUR HOLIDAY
CHEER BEVERAGE
PACKAGE FROM \$24 PP

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HOLIDAY HELPINGS - FROM \$135 PER PERSON.

TREAT YOUR TEAM TO A FESTIVE PLATED DINING EXPERIENCE WITH AN EXCEPTIONAL THREE COURSE MEAL AND DRINK PACKAGE.

ENTRÉE (FIRST COURSE)

SCALLOPS
SEARED, CAULIFLOWER PURÉE, PANCETTA AND HERB OIL

KING PRAWN SALAD
POACHED, AVOCADO, MANGO SALSA, MIXED LETTUCE AND CITRUS DRESSING

PEAR AND PROSCIUTTO
ROASTED, MASCARPONE, CRANBERRY CHUTNEY AND AGED BALSAMIC

SALMON GRAVLAX
BEETROOT INFUSED, DILL MUSTARD AND WATERCRESS SALAD

PUMPKIN AND PEAR SALAD
ROASTED, SUNDRIED TOMATO, DRIED CRANBERRY, PUMPKIN SEED AND FINGER LIME DRESSING

MAIN (SECOND COURSE)

EYE FILLET
GRILLED, POTATO GRATIN, BROCCOLINI DUTCH CARROTS AND PEPPERCORN SAUCE

TURKEY
ROASTED, SAGE WALNUT ROULADE, POTATO GRATIN, SEASONAL VEGETABLES AND CRANBERRY JUS

SNAPPER
MACADAMIA HERBED CRUSTED, ASPARAGUS, BEURRE BLANC

SALMON
GRILLED, PARIS MASHED POTATO, ASPARAGUS AND BEURRE BLANC

RAVIOLI
PUMPKIN AND RICOTTA, SAGE, SPINACH, PARMESAN AND BEURRE NOISETTE

HAM
HONEY GLAZED LEG, POTATO GRATIN, BUTTERED VEGETABLES AND SPICED ORANGE JUS

RISOTTO
WILD MUSHROOM, PARMESAN, TRUFFLE OIL AND SAGE BUTTER

DESSERT (THIRD COURSE)

CHOCOLATE DELISE
BERRY COULIS, CHOCOLATE SOIL AND VANILLA CREAM

STRAWBERRY AND CREAM CHEESE
BERRY COULIS, DRIED RASPBERRY AND CHANTILLY CREAM

CHRISTMAS PUDDING
BRANDY CUSTARD AND VANILLA BEAN ICE CREAM

PAVLOVA
PASSION FRUIT, FRESH BERRIES AND CHANTILLY CREAM.

ISPAHAN JOY
LAYERED CAKE, LYCHEE ROSE BUTTER CREAM, BERRY COULIS, FRESH BERRIES

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FESTIVE FEAST - FROM \$155 PER PERSON.

CELEBRATE THE FESTIVE SEASON WITH A SEAFOOD BUFFET, FEATURING FRESH LOCAL SEAFOOD DELICIOUS DRINKS, AND FESTIVE FAVOURITES.

SEAFOOD ON ICE

QUEENSLAND KING PRAWNS (GF, DF)

FRESHLY SHUCKED QUEENSLAND OYSTERS (GF, DF)

CONDIMENTS: LEMON WEDGES, COCKTAIL AND TARTARE SAUCE (GF, V)

COLD SELECTION

SMOKED SALMON PLATTER WITH DILL SOUR CREAM & ASSORTED CONDIMENTS (M) (LG)

MARINATED HALF-SHELL MUSSELS WITH CAPSICUM SALSA (I) (LG, DF)

TRADITIONAL CAESAR SALAD

POTATO SALAD WITH BACON & PARMESAN

HOT SELECTION

HONEY-GLAZED HAM AND APPLE SAUCE

OVEN-ROASTED TURKEY BREAST WITH CRANBERRY SAUCE

ROASTED BEEF TENDERLOIN WITH EXOTIC MUSHROOM SAUCE (LG)

"CATCH OF THE DAY" WITH CREAMY LEMON BUTTER SAUCE (A)

VEGARONI PASTA WITH EXTRA VIRGIN OIL, SUNDRIED TOMATO, OLIVES, CHERRY TOMATOES, ARTICHOKE AND PESTO SAUCE (V)

ROASTED SEASONAL VEGETABLES & DUCK-FAT POTATOES

ASSORTED DINNER BREAD ROLLS (V)

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)

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CHEER BEVERAGE
PACKAGE FROM \$24 PP

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DRINKS PACKAGES

KEEP THE CELEBRATIONS FLOWING WITH OUR DRINKS PACKAGES, FEATURING A SELECTION OF HOUSE WINES, TAP BEERS AND NON-ALCOHOLIC OPTIONS.

BRONZE BEVERAGE PACKAGE

INCLUDED AS STANDARD

BANCROFT BRIDGE BRUT, 11%
RIVERINA NSW

BANCROFT BRIDGE SAUVIGNON BLANC, 11.5% RIVERINA NSW

BANCROFT BRIDGE CHARDONNAY, 12.5%
RIVERINA NSW

BANCROFT BRIDGE SHIRAZ CABERNET, 13.7% RIVERINA NSW

DEBUSSY REVERIE ROSE, 12%
LOIRE VALLEY, FRANCE

HEAPS NORMAL ANOTHER LAGER 0%,
NSW

GREAT NORTHERN SUPER CRISP, 3.5%
QLD

FURPHY REFRESHING ALE, 4.4%
VIC

HEINEKEN PURE MALT LAGER, 5%
NETHERLANDS

+NON-ALCOHOLIC SOFT DRINKS, JUICE AND WATER

SEASONAL BEVERAGE PACKAGE UPGRADE

+\$19 PP

DE BORTOLI KING VALLEY PROSECCO, 11.5%
KING VALLEY, VIC

HESKETH BRIGHT YOUNG THINGS SAUVIGNON BLANC, 12%
LIMESTONE COAST, SA

STICKS PINOT GRIGIO, 12.5%
VIC

DEBUSSY REVERIE ROSE, 12%
LOIRE VALLEY, FRANCE

STICKS PINOT NOIR, 13.5%
VIC

ROCKBARE THE MCLAREN VALE SHIRAZ, 14%
MCLAREN VALE REGION, SOUTH AUSTRALIA

ROCKBARE THE MCLAREN VALE SHIRAZ, 14%
MCLAREN VALE REGION, SOUTH AUSTRALIA

HEAPS NORMAL ANOTHER LAGER 0%,
NSW

GREAT NORTHERN SUPER CRISP, 3.5%
QLD

FURPHY REFRESHING ALE, 4.4%
VIC

HEINEKEN PURE MALT LAGER, 5%
NETHERLANDS

ORCHARD CRUSH APPLE CIDER, 4.5%
NSW

+NON-ALCOHOLIC SOFT DRINKS, JUICE AND WATER

HOLIDAY CHEER BEVERAGE PACKAGE UPGRADE

+\$24 PP

DE BORTOLI KING VALLEY PROSECCO, 11.5%
KING VALLEY, VIC

HESKETH MIDDAY SOMEWHERE SHIRAZ, 14% LIMESTONE COAST, SA

HESKETH BRIGHT YOUNG THINGS SAUVIGNON BLANC, 12%
LIMESTONE COAST, SA

STICKS PINOT GRIGIO, 12.5%
VIC

DEBUSSY REVERIE ROSE, 12%
LOIRE VALLEY, FRANCE

STICKS PINOT NOIR, 13.5%
VIC

HEAPS NORMAL ANOTHER LAGER 0%,
NSW

GREAT NORTHERN SUPER CRISP, 3.5%
QLD

BYRON BAY BREWERY PREMIUM LARGER, 4.2%
QLD

FURPHY REFRESHING ALE, 4.4%
VIC

4 PINES PALE ALE, 5.1%
TBD

ORCHARD CRUSH APPLE CIDER, 4.5%
NSW

+NON-ALCOHOLIC SOFT DRINKS, JUICE AND WATER



NOVOTEL

SURFERS PARADISE

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