

Formals

BY THE BAY



Celebration

\$80 per person
*Minimum 80 guests

- Half an hour Chefs selection of canapés
- 2 course dinner your way
- 5 hour non alcoholic beverage package
- Sweet treat lolly buffet
- Novotel supplied centrepieces
- Chair covers and sashes in your choice of colours
- DJ for 5 hours
- Dance floor
- Red carpet
- 2 personalised menus per table
- Personalised guest list
- Security personnel

Premium

\$99 per person
*Minimum 80 guests

- Half an hour Chefs selection of canapés
- 2 course dinner your way
- 5 hour non alcoholic beverage package
- Sweet treat lolly buffet
- Chair covers and sashes in your choice of colours
- DJ for 5 hours
- Dance floor
- Red carpet
- 2 personalised menus per table
- Personalised guest list
- Balloon centrepieces in your choice of colours
- Photobooth for 4 hours
- Themed colour lighting
- Security personnel


NOVOTEL
HOTELS & RESORTS

SYDNEY
BRIGHTON BEACH



Menu

OPTIONS

Entrée

Coconut crumbed prawn cutlets, mango mayonnaise, dressed leaves

Grilled skinless chicken breast fillet with a roast vegetable salad, balsamic dressing

Chicken skewers, satay sauce, pickled cucumber and carrot salad

Vine ripened tomato and bocconcini salad with basil, cold pressed olive oil (v)

Main

Pan seared atlantic salmon, chive flavoured mashed potatoes, lemon and caper butter sauce

Braised lamb rump with olives, tomatoes and fresh herbs, crushed potatoes

½ roasted spring chicken, roasted pumpkin and potatoes, roast gravy

Beef lasagna, fresh tomato sauce

Penne pasta with mushrooms, artichokes, leeks and baby spinach in a herbed tomato sauce – shaved parmesan

Dessert

Warm apple pie with custard

Chocolate mud cake, chocolate sauce and strawberries

Pavlova with cream, fresh fruit, berries and passionfruit coulis

Baked cheese cake, double cream, raspberry coulis

Dessert platters to share per table