

NOVOTEL



MEETINGS AT NOVOTEL
SYDNEY OLYMPIC PARK

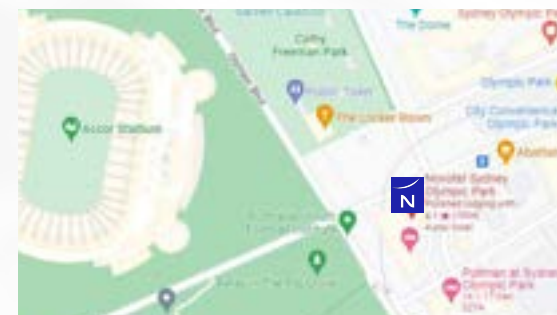


Destination & Overview_

With over 430 hectares of natural beauty throughout the parklands and world class venues, Sydney Olympic Park truly is built for events and a place for everyone. Located just over 30 minutes from the Sydney CBD, Sydney Olympic Park is easily accessible by rail, coach, ferry or car.

What sets us apart from other destinations?

- 1_ We truly can cater to any need. The sky is the limit, whether it's a small meeting or a large scale production we can tailor and accommodate to all
- 2_ If privacy and exclusivity is your goal we can accommodate full buy outs
- 3_ We are a destination which is convenient to get to. We really can showcase a great retreat without the price tag attached
- 4_ Unique Spaces – We understand that whilst having a versatile conference space is important there is also the need to create spaces that have a point of difference. Whether you have dinner under the stars, a driveaway party event, buy out the Brewery, there are many options that can be utilised within the hotel or across the road at our sister hotel Pullman at Sydney Olympic Park
- 5_ Fresh air and wide open spaces!



Location_

Looking to enjoy an event or a match? See what's going on at Accor Stadium or Sydney Showground. Practice your golf swing on a nearby course, or enjoy other activities in the great outdoors, such as hiking/biking trails in the area.



Sydney Olympic Park Station - 4 min walk



Macquarie Park Station - 11 min drive



Sydney Airport (SYD) - 32 min drive



Local Attractions_

Accor Stadium - 4 min walk

Purpose-built as the main Stadium and centrepiece for the Sydney 2000 Olympic and Paralympic Games, Accor Stadium was the jewel in a major urban renewal project unveiled in what is now known as Sydney Olympic Park.

Sydney Showground - 4 min walk

Sydney Showground is the venue and event management business of the Royal Agricultural Society of NSW (RAS), a not-for-profit organisation dedicated to promoting excellence in agriculture.

Qudos Bank Arena - 14 min walk

Qudos Bank Arena is ranked as the Number 4 Arenas in the World (only behind Madison Square Gardens in New York City, The O2 in London and The Forum in Los Angeles); and is the largest indoor entertainment and sporting Arena in Australia that can accommodate up to 21,000 visitors.

DFO- Homebush - 5 min drive, 25min walk

DFO Homebush is a modern shopping centre which features a range of brand outlets with 120 stores to choose from. A food court is located within the centre consisting of many different cuisines to choose from.

Sydney Olympic Park Aquatic Centre - 3 min walk

The Sydney Olympic Park Aquatic Centre, formerly Sydney International Aquatic Centre, is a swimming venue located in the Sydney Olympic Park in Sydney, New South Wales, Australia. The leisure centre attracts crowds of up to 25,000 each weekend.

Walking Tracks

There are many walking tracks located around the Novotel and Sydney Olympic Park. With 35 kilometers of walking, bike riding and scenic boardwalks to explore, it is perfect to exercise and view the wildlife.



Calm x Novotel

The Novotel's Partnership with Calm aims to share curated content to help you sleep better and stress less when staying at the Novotel.

Calm helps with the reduction in stress, improvement in relationships and boosting productivity.

-A recent study found the impacts of mindfulness at work to be: “...positively influences performance, satisfaction, and work engagement.”

•Exclusive to Novotel, Meeting attendants get access to the mindfulness at work series to reduce stress, improve relationships, and boost productivity.

The collection is composed by 6 audio content

Productivity

Kind Communication

Work Stress

Conflict Resolution

Mindful Listening

Kindness at Work



Meeting Spaces_

1_ **Freshwater Ballroom**

Suitable space for meetings, dinners with a dance floor, presentations and small exhibitions. This pillarless room offers an abundance of natural light from large skylights and an expansive balcony overlooking Accor Stadium for pre-conference and catered breaks.

2_ **Forest Room**

Pillarless rooms perfect for dinners or as a break-out area for large events in the ballroom. Floor to ceiling windows for natural light, black out blinds & balcony wraps around both rooms with a view of Accor Stadium and lush trees

3_ **Marine Room**

Versatile semi-circular space for small meetings or can be used as a break-out area for large events in the ballroom. Spectacular views of Accor Stadium, Cathy Freeman Park and Olympic Boulevard. Floor to ceiling windows give the room an abundance of natural light

4_ **Parklands Room**

Situated on the lower level of the Novotel hotel, this multifunction room offers an abundance of natural light and is easily accessible from the Novotel Driveway

5_ **The Lounge**

Situated on level 17 of the Novotel hotel, this room offers privacy, natural lights, block out blinds and bird's-eye view of the Accor Stadium and the park



Venues_



1_ Boulevard Brasserie

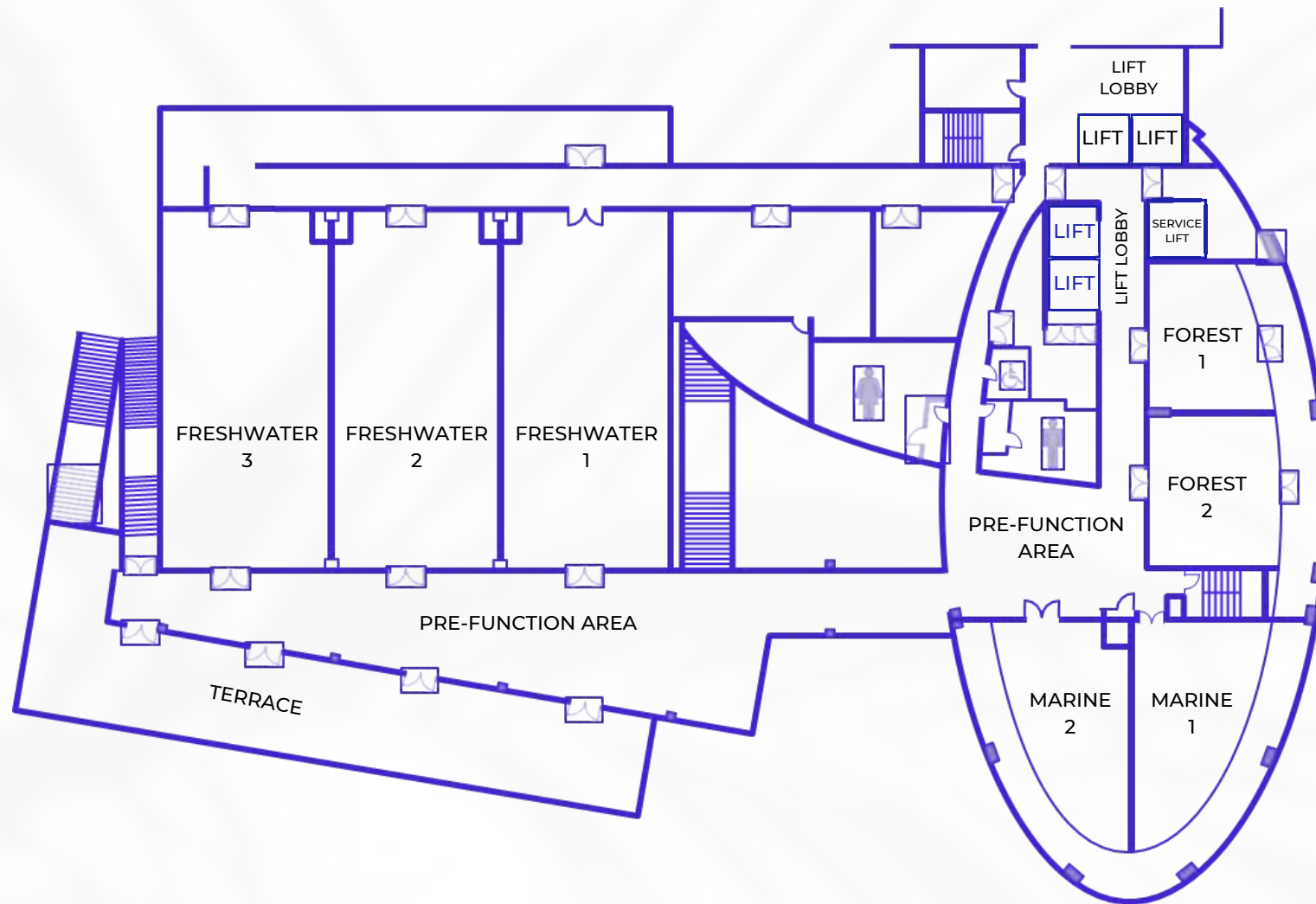
With front row views of Accor Stadium, Boulevard Brasserie and Bar is the perfect place to immerse into full relaxation. Whether you are meeting friends, preparing for a meeting or looking for a comfortable restaurant with delicious food, look no further.



2_ The Brewery Bar + Kitchen

Located on the lower ground floor of the Novotel Sydney Olympic Park, and is conveniently positioned in between Sydney Olympic Park train station and Accor Stadium - we have something for everyone!

Floor Plan_ Exclusive event level



Capacity Chart_

Venues	Ceiling Height	Area (m2)	COVID Safe 2m2 Area	Theatre	Classroom	Banquet	Boardroom	U-Shape	Cocktail	Cabaret
Freshwater Ballroom	4.5	414	207	550	270	320	-	-	540	256
Freshwater 1 & 2	4.5	276	138	310	150	200	-	-	400	160
Freshwater 2 & 3	4.5	276	138	310	150	200	-	-	400	160
Freshwater 1	4.5	138	69	170	80	100	45	45	175	80
Freshwater 2	4.5	138	69	170	80	100	45	45	175	80
Freshwater 3	4.5	138	69	170	80	100	45	45	175	80
Marine 1 & 2	4	102	51	70	30	50	22	24	70	40
Marine 2	4	50	25	30	15	20	6	6	40	16
Marine 1	4	50	25	30	18	30	18	15	40	24
Forest 1 & 2	4	82	41	80	42	50	24	33	80	40
Forest 2	4	46	23	40	18	30	15	15	35	24
Forest 1	4	36	18	40	18	20	15	15	35	16
Parklands Room	3.5	143	71	150	60	100	30	36	150	80
Parklands Boardroom 2	3.5	25	12	15	9	10	10	10	12	8
Parklands Boardroom 1	3.5	13	6	10	6	-	8	-	12	-
The Lounge	2.4	79	39	20	-	-	12	-	30	-
Freshwater Balcony	-	140	70	-	-	50	-	-	110	-
Balcony at BBs	-	54	27	-	-	-	-	-	54	-

**Please note that capacities are full wall-to-wall capacities and do not account for AV, lectern or staging requirements.*

Day Delegate Packages_

Standard Day Delegate Package_

From \$75.00 per person

Half Day Delegate Package from \$65.00 per person

INCLUSIONS:

- Arrival Nespresso coffee & tea
- Morning Tea: Selection of fresh fruit & bakery items with Nespresso coffee & tea
- Lunch: 2 fresh salads, assorted sandwiches & wraps, assorted sweets and fresh fruit, assorted soft drinks & juice
- Afternoon Tea: Selection of fresh fruit sweet or savoury treat with Nespresso coffee & tea
- Mints and iced water
- Projector screen, flip chart, Wi-Fi, notepad and pen

Gourmet Full Day Delegate Package_

From \$85.00 per person

Half Day Delegate Package from \$75.00 per person

INCLUSIONS:

- Arrival Nespresso coffee & tea
- Morning Tea: Selection of fresh fruit & bakery items with Nespresso coffee & tea
- Lunch: 2 fresh salads, hot item with side, assorted sandwiches & wraps, assorted sweets and fresh fruit, assorted soft drinks & juice
- Afternoon Tea: Selection of fresh fruit sweet or savoury treat with Nespresso coffee & tea
- Mints and iced water
- Projector screen, flip chart, Wi-Fi, notepad and pen

Premium Full Day Delegate Package_

From \$105.00 per person

Half Day Delegate Package from \$95.00 per person

INCLUSIONS:

- Arrival Nespresso coffee & tea
- Morning Tea: Selection of fresh fruit & bakery items with Nespresso coffee & tea
- Lunch: 2 vibrant salads, fresh bread rolls, chef selection of artisan meats & cheese, 2 hot items with sides, 1 hot vegetarian item, assorted sandwiches & wraps, assorted sweets and fresh fruit, assorted soft drinks & juice
- Afternoon Tea: Selection of fresh fruit sweet or savoury treat with Nespresso coffee & tea
- Mints and iced water
- Projector screen, flip chart, Wi-Fi, notepad and pen

Upgrades_

- \$10pp upgrade & hosted in restaurant, on request
- \$8pp Refuel Station (selection of nuts & lollies)

**Refer to daily menus for further details
Minimum 20 guests for daily set menus
Chef selection for groups less than 20 guests*

Standard Day Delegate Package Offering_

From \$75.00 per person

Half Day Delegate Package from \$65.00 per person

*Minimum 20 guests for daily set menus
Chef selection for groups less than 20 guests*

INCLUSIONS:

Arrival Nespresso coffee & tea

Morning Tea: Selection of fresh fruit & bakery items with Nespresso coffee & tea

Lunch: 2 fresh salads, assorted sandwiches & wraps, assorted sweets and fresh fruit, assorted soft drinks & juice

Afternoon Tea: Selection of fresh fruit sweet or savoury treat with Nespresso coffee & tea

Mints and iced water

Projector screen, flip chart, Wi-Fi, notepad and pen

Monday

- Arrival Nespresso coffee & Tea

Morning Tea

- Bircher muesli with fresh berries (v)
- Ham cheese croissant
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Standard Buffet Lunch

- Garden salad with mix lettuce, tomato, cucumber, spanish onion, radish, balsamic vinaigrette
- Caesar salad with cos lettuce, boiled egg, crouton, parmesan cheese, caesar dressing
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries

Afternoon Tea

- Assorted cookies (v/gf)
- Beef brisket filo with tomato chutney
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Tuesday & Saturday

- Arrival Nespresso coffee & Tea

Morning Tea

- Assorted danishes (v)
- Mushroom brie quiche with tomato sauce (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Standard Buffet Lunch

- Tomato bocconcini salad with basil, balsamic glaze (v/gf)
- Rocket pear salad with walnut, parmesan cheese, lemon vinaigrette (v/gf)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries

Afternoon Tea

- Lamingtons (v)
- Chicken and mushroom pie with BBQ sauce
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Wednesday & Sunday

- Arrival Nespresso coffee & Tea

Morning Tea

- Buttermilk scone with whipped cream and strawberry jam (v)
- Haloumi pesto pastizzi (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Standard Buffet Lunch

- Baby beetroot salad with orange, spinach, feta cheese, pistachio, balsamic vinaigrette (v/gf)
- Panzanella salad with tomato, cucumber, cos lettuce, basil, spanish onion, croutons, Italian dressing (v/gf)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries

Afternoon Tea

- Assorted macaroons (v)
- Moroccan pumpkin flower with cucumber yoghurt sauce (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Thursday

- Arrival Nespresso coffee & Tea

Morning Tea

- Assorted sweet muffins (v)
- Spinach feta filo with onion relish (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Standard Buffet Lunch

- Greek salad with tomato, cucumber, spanish onion, olives, feta cheese, greek dressing (v/gf)
- Poke salad with edamame, sweet corn, wakame, carrot, Japanese dressing (v/gf)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries

Afternoon Tea

- Assorted mini tartlets, cheese cakes
- Cheeseburger spring rolls with sweet chili sauce (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Friday

- Arrival Nespresso coffee & Tea

Morning Tea

- Warm banana bread with butter (v)
- Bacon egg sliders
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Standard Buffet Lunch

- Fattoush salad with tomato, cucumber, spanish onion, mesclun lettuce, crispy flat break, sumac, lemon vinaigrette (v/vg)
- Roasted potato salad with radicchio, rocket, honey mustard dressing (v/gf/df)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries

Afternoon Tea

- Assorted eclairs and choux pastries
- Tandoori chicken filo with mango chutney
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Gourmet Day Delegate Package Offering_

From \$85.00 per person

Half Day Delegate Package from \$75.00 per person

*Minimum 20 guests for daily set menus
Chef selection for groups less than 20 guests*

INCLUSIONS:

Arrival Nespresso coffee & tea

Morning Tea: Selection of fresh fruit & bakery items with Nespresso coffee & tea

Lunch: 2 fresh salads, hot item with side, assorted sandwiches & wraps, assorted sweets and fresh fruit, assorted soft drinks & juice

Afternoon Tea: Selection of fresh fruit sweet or savoury treat with Nespresso coffee & tea

Mints and iced water

Projector screen, flip chart, Wi-Fi, notepad and pen

Monday

- Arrival Nespresso coffee & Tea

Morning Tea

- Bircher muesli with fresh berries (v)
- Ham cheese croissant
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Gourmet Working Lunch

- Garden salad with mix lettuce, tomato, cucumber, spanish onion, radish, balsamic vinaigrette
- Caesar salad with cos lettuce, boiled egg, crouton, parmesan cheese, caesar dressing
- Butter chicken paired with basmati rice, pappadums, mango chutney, raita (gf)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries
- Assorted soft drinks & juice

Afternoon Tea

- Assorted cookies (v/gf)
- Beef brisket filo with tomato chutney
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Tuesday & Saturday

- Arrival Nespresso coffee & Tea

Morning Tea

- Assorted danishes (v)
- Mushroom brie quiche with tomato sauce (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Gourmet Working Lunch

- Tomato bocconcini salad with basil, balsamic glaze (v/gf)
- Rocket pear salad with walnut, parmesan cheese, lemon vinaigrette (v/gf)
- Slow cooked beef brisket with chipotle BBQ sauce (gf)
- Roasted market vegetables, herb oil, tortilla wrap
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries
- Assorted soft drinks & juice

Afternoon Tea

- Lamingtons (v)
- Chicken and mushroom pie with BBQ sauce
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Wednesday & Sunday

- Arrival Nespresso coffee & Tea

Morning Tea

- Buttermilk scone with whipped cream and strawberry jam (v)
- Haloumi pesto pastizzi (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Gourmet Working Lunch

- Baby beetroot salad with orange, spinach, feta cheese, pistachio, balsamic vinaigrette (v/gf)
- Panzanella salad with tomato, cucumber, cos lettuce, basil, spanish onion, croutons, Italian dressing (v/gf)
- Teriyaki chicken fillet (gf)
- Stir fried noodles and pork dumplings
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries
- Assorted soft drinks & juice

Afternoon Tea

- Assorted macaroons (v)
- Moroccan pumpkin flower with cucumber yoghurt sauce (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Thursday

- Arrival Nespresso coffee & Tea

Morning Tea

- Assorted sweet muffins (v)
- Spinach feta filo with onion relish (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Gourmet Working Lunch

- Greek salad with tomato, cucumber, spanish onion, olives, feta cheese, greek dressing (v/gf)
- Poke salad with edamame, sweet corn, wakame, carrot, Japanese dressing (v/gf)
- Moroccan spiced lamb shoulder with rosemary gravy (gf)
- Steamed market vegetables, tortilla wrap
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries
- Assorted soft drinks & juice

Afternoon Tea

- Assorted mini tartlets, cheese cakes
- Cheeseburger spring rolls with sweet chili sauce (v)
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Friday

- Arrival Nespresso coffee & Tea

Morning Tea

- Warm banana bread with butter (v)
- Bacon egg sliders
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Gourmet Working Lunch

- Fattoush salad with tomato, cucumber, spanish onion, mesclun lettuce, crispy flat break, sumac, lemon vinaigrette (v/vg)
- Roasted potato salad with radicchio, rocket, honey mustard dressing (v/gf/df)
- Beef stroganoff with penne pasta & garlic bread
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries
- Assorted soft drinks & juice

Afternoon Tea

- Assorted eclairs and choux pastries
- Tandoori chicken filo with mango chutney
- Seasonal whole fruit
- Nespresso coffee & herbal tea

Premium Day Delegate Package Offering_

From \$105.00 per person

Half Day Delegate Package from \$95.00 per person

Minimum 20 guests for daily set menus

Chef selection for groups less than 20 guests

INCLUSIONS:

Arrival Nespresso coffee & tea

Morning Tea: Selection of fresh fruit & bakery items with Nespresso coffee & tea

Lunch: 2 vibrant salads, fresh bread rolls, chef selection of artisan meats & cheese, 2 hot items with sides, 1 hot vegetarian item, assorted sandwiches & wraps, assorted sweets and fresh fruit, assorted soft drinks & juice

Afternoon Tea: Selection of fresh fruit sweet or savoury treat with Nespresso coffee & tea

Mints and iced water

Projector screen, flip chart, Wi-Fi, notepad and pen

Monday

- Arrival Nespresso coffee & Tea

Morning Tea

- Bircher muesli with fresh berries (v)
- Ham cheese croissant
- Seasonal whole fruit
- Nespresso Coffee & Tea

Premium Buffet Lunch

- Garden salad with mix lettuce, tomato, cucumber, spanish onion, radish, balsamic vinaigrette
- Caesar salad with cos lettuce, boiled egg, crouton, parmesan cheese, caesar dressing
- Assorted bread rolls with butter & margarine
- Chef selection of artisan cold meats & cheese
- Butter chicken paired with basmati rice, pappadums, mango chutney, raita (gf)
- Braised beef cheek with jus (gf)
- Soft polenta with honey roasted root vegetables
- Roasted vegetable lasagna with tomato basil ragout (v)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries
- Assorted soft drinks & juice

Afternoon Tea

- Assorted cookies (v/gf)
- Beef brisket filo with tomato chutney
- Seasonal whole fruit
- Nespresso Coffee & Tea

Tuesday & Saturday

- Arrival Nespresso coffee & Tea

Morning Tea

- Assorted danishes (v)
- Mushroom brie quiche with tomato sauce (v)
- Seasonal whole fruit
- Nespresso Coffee & Tea

Premium Buffet Lunch

- Tomato bocconcini salad with basil, balsamic glaze (v/gf)
- Rocket pear salad with walnut, parmesan cheese, lemon vinaigrette (v/gf)
- Assorted bread rolls with butter & margarine
- Chef selection of artisan cold meats & cheese
- Baked salmon fillet with lemon dill butter (gf)
- Steamed market vegetables with herb butter (v)
- Penne pasta with truffle mushroom sauce (v)
- Slow cooked beef brisket with chipotle BBQ sauce (gf)
- Roasted market vegetables, herb oil, tortilla wrap
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries
- Assorted soft drinks & juice

Afternoon Tea

- Lamingtons (v)
- Chicken and mushroom pie with BBQ sauce
- Seasonal whole fruit
- Nespresso Coffee & Tea

Wednesday & Sunday

- Arrival Nespresso coffee & Tea

Morning Tea

- Buttermilk scone with whipped cream and strawberry jam (v)
- Haloumi pesto pastizzi (v)
- Seasonal whole fruit
- Nespresso Coffee & Tea

Premium Buffet Lunch

- Baby beetroot salad with orange, spinach, feta cheese, pistachio, balsamic vinaigrette (v/gf)
- Panzanella salad with tomato, cucumber, cos lettuce, basil, spanish onion, croutons, Italian dressing (v/gf)
- Assorted bread rolls with butter & margarine
- Chef selection of artisan cold meats & cheese
- Korean style roasted pork belly with fermented chili
- Steamed rice, pickled radish (gf)
- Stir fried asian greens with soy mirin (v/vg)
- Teriyaki chicken fillet (gf)
- Stir fried noodles and pork dumplings
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries
- Assorted soft drinks & juice

Afternoon Tea

- Assorted macaroons (v)
- Moroccan pumpkin flower with cucumber yoghurt sauce (v)
- Seasonal whole fruit
- Nespresso Coffee & Tea

Thursday

- Arrival Nespresso coffee & Tea

Morning Tea

- Assorted sweet muffins (v)
- Spinach feta filo with onion relish (v)
- Seasonal whole fruit
- Nespresso Coffee & Tea

Premium Buffet Lunch

- Greek salad with tomato, cucumber, spanish onion, olives, feta cheese, greek dressing (v/gf)
- Poke salad with edamame, sweet corn, wakame, carrot, Japanese dressing (v/gf)
- Assorted bread rolls with butter & margarine
- Chef selection of artisan cold meats & cheese
- Moroccan spiced lamb shoulder with rosemary gravy (gf)
- Steamed market vegetables, tortilla wrap
- Grilled chicken fillet with mixed mushroom sauce (gf)
- Herb roasted potato with green peas (v/gf)
- Spinach
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries
- Assorted soft drinks & juice

Afternoon Tea

- Assorted mini tartlets, cheese cakes
- Cheeseburger spring rolls with sweet chili sauce (v)
- Seasonal whole fruit
- Nespresso Coffee & Tea

Friday

- Arrival Nespresso coffee & Tea

Morning Tea

- Warm banana bread with butter (v)
- Bacon egg sliders
- Seasonal whole fruit
- Nespresso Coffee & Tea

Premium Buffet Lunch

- Fattoush salad with tomato, cucumber, spanish onion, mesclun lettuce, crispy flat break, sumac, lemon vinaigrette (v/vg)
- Roasted potato salad with radicchio, rocket, honey mustard dressing (v/gf/df)
- Assorted bread rolls with butter & margarine
- Chef selection of artisan cold meats & cheese
- Beef stroganoff with penne pasta & garlic break
- Baked barramundi fillet with lemon pepper (gf)
- Green beans with tomato, olives (v)
- Pumpkin gnocchi with pesto cream, spinach, goat's cheese, sage (v)
- Assorted sandwiches & wraps
- Assorted cakes & slices
- Seasonal fruit with berries
- Assorted soft drinks & juice

Afternoon Tea

- Assorted eclairs and choux pastries
- Tandoori chicken filo with mango chutney
- Seasonal whole fruit
- Nespresso Coffee & Tea

GF = Gluten Free

DF = Dairy Free

V = Vegetarian



Menu Options_



Breakfast_

Continental Breakfast_ \$25.00 per person

(Served buffet style)

- Selection of bakery items, croissant, muffin, French pastries (V)
- Banana bread with butter and fruit preserves (V)
- Bircher muesli (V)
- Seasonal fruit platter, berries
- Natural yoghurt, fruit compote
- House made ice tea
- Fruit scented water
- Nespresso station and premium teas

Hearty Breakfast_ \$38.00 per person

(Served buffet style)

Includes continental breakfast items

- Scrambled eggs (GF)
- Grilled bacon (GF)
- Chicken gremolata sausages (GF)
- Grilled tomatoes (GF, DF)
- Potato hash brown
- Roasted mushrooms (GF, DF)
- Fresh orange juice
- Nespresso station and premium teas

Plated Breakfast_ \$38.00 per person

Alternate Add-on \$10.00 per person

- Scrambled eggs, crisp bacon, roasted tomatoes, field mushrooms, sourdough
- Grilled Italian sausage, poached eggs, prosciutto, butter poached potato, basil pesto, sourdough
- Eggs benedict, ham, spinach, poached egg, cherry tomatoes, potato hash, hollandaise
- Smoked salmon, herb cream cheese, capers, Spanish onion, smashed avocado, sourdough
- Brioche French toast, vanilla mascarpone, seasonal fruits, maple syrup (V)
- Ricotta pancakes, Nutella ganache, caramelised banana, berries, candied nuts (V)
- Zucchini haloumi fritter, poached eggs, wilted spinach, asparagus, beetroot relish, kale slaw (V)

All packages can be customised and tailored by your conference team. Menu displayed is indicative of a sample menu. Discuss with our Meetings & Events Team to customise your experience





Plated Menu_ 2 Course \$72.00 per person | 3 Course \$82.00 per person

Entrée_

- Beef carpaccio, balsamic roasted baby beetroot, caper berry, truffle mustard cream, sourdough crisps
- Prosciutto crudo, buffalo mozzarella, compressed rockmelon, asparagus, witlof, vino cotto, basil oil (GF)
- Masterstock braised pork belly, green papaya nashi pear salad, anise five spice dressing (GF, DF)
- Beetroot cured ocean trout, avocado, fennel, pickled cucumber, orange, horseradish cream, watercress (GF)
- Salmon tartare, ponzu, smoked salmon powder, roe, baby herbs, lemon oil (DF)
- Moroccan spiced lamb shoulder, cucumber, peas, quinoa, pomegranate, goat curd, fresh herbs (GF)
- Burrata cheese, heirloom tomato, charred onion, basil, baby capers, aged balsamic (V, GF)
- Baked ricotta and cheddar tart, sweet capsicum coulis, fennel rocket salad, salsa verde (V)

Main_

- Chargrilled beef sirloin, potato mash, truss tomato, green beans, port jus (GF)
- Roasted beef tenderloin, potato pumpkin gratin, charred onion, crisp cavolo nero, red wine jus (GF)
- 12 hour braised beef cheek, tamarind roasted Japanese pumpkin, baby carrots, wilted spinach (GF, DF)
- Grilled chicken supreme, carrot puree, crushed potato, green peas, black truffle salsa, sorrel leaves (GF)
- Seared salmon, asparagus, orange braised fennel, kipfler potato, fish roe béarnaise (GF)
- Crisp skin barramundi, organic soba noodle, Asian mushroom, baby bok choy, tom yum sauce
- Grilled pork cutlet, pumpkin puree, braised cabbage, pancetta, roasted apple, muscatel jus (GF)
- Grilled lamb backstrap, sweet potato mash, ratatouille, broccolini, spiced macadamia crumble, mustard jus
- Mushroom ravioli, exotic mushroom ragu, asparagus, parmesan, sage butter (V)
- Roasted cauliflower, kale, sultana, almond, fried chickpea, curry oil

Dessert_

- Dark chocolate fondant, orange segment, chocolate soil, raspberry sorbet, pashmak (V)
- White chocolate panna cotta, passion fruit puree, coconut crumble, mango sorbet, fresh berries (V)
- Lemon curd tart, torched meringue, mascarpone ice cream, raspberry, lemon balm (V)
- Apple crumble tart, poached rhubarb, honeycomb ice cream, raspberry powder, fresh berries (V)
- Opera slice, hazelnut praline, vanilla bean ice cream (V)
- Sticky date pudding, butter scotch sauce, ginger crumble, banana ice cream (V)
- Baked cheesecake, salted caramel, whipped double cream, poached strawberries (V)
- Classic pavlova, wattle seeds cream, tropical fruit, passionfruit (V)
- Spice poached pear, mascarpone mousse, caramel popcorn, green tea ice cream (V, GF)
- Australian cheese plate, condiments, lavosh (V)

Sides_

Additional \$10.00 per person

- Market greens, almond, EVO, lemon (V, GF, DF)
- Mixed leaf salad, cab sav vinegar (V, GF, DF)
- Roasted potato, honey, pancetta (GF, DF)
- Truffle parmesan fries (V)

Additional \$10 per person for alternate drop

All packages can be customised and tailored by your conference team. Menu displayed is indicative of a sample menu. Discuss with our Meetings & Events Team to customise your experience

Buffet Menu_

Classic Buffet_ \$72.00 per person

- Antipasto, dips and assorted breads
- Chefs selection of 3 salads
- Selection of 2 items from the hot food items
- Selection of 2 vegetable dishes
- Chefs selection of sweet treats and tarts
- Seasonal fruit platter
- Nespresso coffee station and premium teas

Seafood Upgrade_ \$89.00 per person

- Antipasto, dips and assorted breads
- Cured and seasoned meats
- Chefs selection of 3 salads
- Cooked prawns
- Smoked salmon
- Sydney rock oysters
- Seafood marinara salad
- Selection of 2 items from the hot food items
- Selection of 2 vegetable dishes
- 1 item from the carvery selection
- Chefs selection of sweet treats and tarts
- Cheese platter
- Seasonal fruit platter
- Nespresso coffee station and premium teas

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Buffet Menu_

Hot Selection_

- Grilled chicken breast, mushroom ragout, wilted spinach (GF)
- Chilli basil chicken stir fry, jasmine rice, crispy onion, Asian greens, chilli sambal (DF)
- Braised beef cheek ragout, risoni, gremolata, tomato red wine jus (DF)
- Slow roasted corn beef, green peas, honey roasted carrots, mustard jus (GF, DF)
- Roasted salmon, braised fennel, blistered cherry tomato, asparagus, béarnaise (GF)
- Baked barramundi, Asian greens, organic soba noodle, tom yum sauce
- Moroccan lamb tagine, pearl couscous, pomegranate, coriander yoghurt
- Korean style pork belly, gochujang glaze, steamed rice, radish pickle
- Coconut chickpea curry, rice pilaf, mint chutney, pappadum, naan bread (V)
- Mushroom ravioli, kale, pumpkin cream, sage, peptitas (V)

Vegetable Selection_

- Roasted chat potato, green peas (V, GF, DF)
- Potato mash (V, GF)
- Steamed green beans, tomato, olives, lemon oil (V, GF, DF)
- Honey roasted root vegetables (GF, DF)
- Steamed seasonal vegetables, herb butter (V, GF)

Carvery Selection_

Included in Seafood upgrade only

- Roasted Angus beef striploin, creamed leeks, red wine jus (GF, DF)
- 12 hour roasted lamb shoulders, minted jus (GF, DF)
- Honey glazed leg ham, brussel sprouts, bacon lardons, mustard glaze (GF, DF)

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Upgrades_

Beverages_

All Day Nespresso Coffee & Herbal Teas \$14.00 per person

Nespresso Coffee & a variety of herbal teas, available all day

Barista Coffee Cart \$5.00 per person

Price additional to Day Delegate Package (30 min service)

Fresh Juice \$8.00 per person

Smoothie Station \$10.00 per person

Fresh & healthy smoothies for your guests

Seasonal Mocktails \$12.50 per person

Freshly made & served to your guests, or placed at each seat to enjoy on arrival

Seasonal Cocktail \$16.00 per person

Freshly shaken by our expert bar tenders

Gin & Tonic Tasting \$32.00 per person

3 Gins paired with Australian tonic & garnishes

Wine & Cheese Tasting \$55.00 per person

3 wines paired accompanied with Australian cheeses



Catering_

Refuel Station \$8.00 per person

All Day refuel of nuts, lollies, trail mix

Fruit Bowl \$5.00 per person

Seasonal whole fruit

Sandwich Platter \$15.00 per person

Variety of chef selected sandwiches

Fruit Platter \$8.00 per person

Seasonal fruit platter

Additional Morning or Afternoon Tea item \$8.00 per person

Individual chocolate plate \$12.00 per person

3 pieces per person, placed at each sitting for arrival

Acai Bar \$16.00 per person

Freshly made Acai with a variety of mix ins

Yoghurt Bar \$15.00 per person

Healthy yoghurt with a selection of toppings

Additional Hot Dishes \$10.00 per person

Add to your lunch or dinner*

**Price additional to lunch/dinner cost*

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Food Stations_ *Minimum 30 guests*



Antipasto Grazing \$12.00 per person

A range of cured meats, cheeses, crackers and accompaniments

Vegetarian option also available \$10.00 per person

Charcuterie & cheese station \$38.00 per person

Vintage cheddar, triple cream brie, Danish blue, prosciutto, salami, bresaola, olives, cornichon, pickled vegetables, quince paste, grapes, strawberries, dried fruits, nuts, crackers and sourdough

+ Add on: Professional Chef slicing cured meats, price on request

Oyster station \$40.00 per person

Pacific oyster, rock oysters, freshly shucked on ice

Dressings & sauces: mignonette, ponzu, nam jim, tabasco, vinegars, lemon, lime

+ Add on: Professional Chef freshly shucking Oysters, price on request

Slider station \$36.00 per person

Custom made sliders by a professional chef – made to order.

12 hour slow cooked pork shoulder slider, chipotles sauce, pickles, kale slaw + Wagyu beef slider, smoky BBQ sauce, pickles, kale slaw

+ Add on: BBQ on the balcony with professional Chef (min 60 pax) \$400.00

Pasta chef station \$36.00 per person

Enjoy freshly prepared bowls of pasta & load up with toppings!

Gnocchi, tomato sugo, hazelnut, beurre noisette + Lamb ragout cassarecce, olives, red wine tomato sauce with condiments

Taco station \$36.00 per person

Enjoy a fiesta with our Chef making tacos to your liking

Spiced beef mince, chicken fajita, and chilli beans + Condiments: tomato salsa, sour cream, guacamole, liquid cheese, jalapeno, coriander.

+ Add on: Mini margarita cocktails, price on request

Cannoli station \$28.00 per person

Personally piped cannoli with your choice of filling

Vanilla cream, ricotta, custard, chocolate custard. Garnish with: pistachio, chocolate, fresh berries.

Chocolate station \$25.00 per person

Indulge in all things chocolate with a spread of desserts - Mouse, cakes, dipped strawberries, truffles

Canapés_

1/2 Hour Package_

\$19.00 per person

Chef's selection of 3 canapés

1 Hour Package_

\$26.00 per person

Selection of 2 cold & 2 hot canapés

1 Hour Package_

\$35.00 per person

Selection of 3 cold & 3 hot canapés

2 Hour Package_

\$46.00 per person

Selection of 4 cold & 4 hot canapés

3 Hour Package_

\$60.00 per person

Selection of 5 cold & 5 hot canapés

4 Hour Package_

\$72.00 per person

Selection of 6 cold & 6 hot canapés

5 Hour Package_

\$84.00 per person

Selection of 7 cold & 7 hot canapés

Add-on:

1 Substantial Canapé_

\$10.00 per person

2 Substantial Canapés_

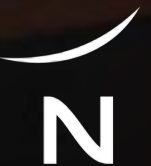
\$18.00 per person

3 Substantial Canapés_

\$28.00 per person



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Canapés_

Cold_

- Pacific oyster, shallot and caramelised red wine vinegar (GF)
- Roast beef, cherry tomato, rosti, caramelised onion jam
- Tandoori chicken tartlets, yoghurt, mango chutney
- Marinated chilli prawns skewers (GF, DF)
- Smoked salmon cream cheese crepe roll
- Peking duck cigars, cucumber, shallots, hoisin sauce
- Vietnamese rice paper rolls, nouc cham dipping sauce (V, GF, DF)
- Selection of sushi, pickled ginger, wasabi, soy (DF)
- Cherry tomato bocconcini skewers, basil pesto (V, GF)

Hot_

- Tempura prawns, citrus wasabi dressing
- Malaysian chicken skewers, peanut satay sauce
- Petit beef bourguignon pies, bush tomato chutney
- Chicken tarragon filo, béarnaise sauce
- Lamb kofta, spiced cucumber yoghurt (GF)
- Salt pepper squid, sweet chilli sambal
- BBQ pork buns, plum sauce
- Pumpkin cheese arancini, aioli (V)
- Sweet potato manchego empanadas, corn relish (V)

Dessert_

- Selection of petit fours (V)
- Selection of handmade chocolate (GF)
- Selection of petit macaroons (V)
- Selection of cake pops (V)

Substantial_

Cold

- Smoked Tasmanian salmon, kipfler potato, shaved fennel, orange, rocket, dill vinaigrette (GF, DF)
- Thai beef salad, green papaya, cucumber, Asian herbs, nam jim dressing (GF, DF)
- Chicken Caesar salad, baby cos, bacon, egg, crouton (GF)
- Miso roasted cauliflower, king brown mushroom, seaweed powder, mustard dressing (V, DF, GF)

Hot

- Wagyu beef sliders, slaw, pickles, brioche buns
- Beef nachos, corn chips, jalapeno, Mexican salsa (GF)
- Beer battered flathead, chips, tartare sauce
- Chicken stroganoff, penne pasta, crispy kale
- Butter chicken, basmati rice, naan, mango chutney
- Wok fried hokkien noodles, Asian greens, teriyaki sauce (V)

Beverages_

We are pleased to offer you a choice of beverage packages for your event. Alternatively we can provide beverages on consumption or a cash bar depending on your preference.

Standard_

- Sparkling Wine, New South Wales
- Semillon Sauvignon Blanc, New South Wales
- Shiraz Cabernet, New South Wales
- Hahn Super Dry, Hahn Light & James Boags Light
- Assorted soft drinks & Orange juice, Still & Sparkling Water
- Nespresso coffee & herbal tea

1 Hour Package	\$23.00 per person
2 Hour Package	\$28.00 per person
3 Hour Package	\$33.00 per person
4 Hour Package	\$38.00 per person
5 Hour Package	\$43.00 per person

Premium_

- Pete's Pure Prosecco, Murray Darling NSW
- Pete's Pure Sauvignon Blanc, Murray Darling NSW
- Pete's Pure Cabernet Sauvignon, Murray Darling NSW
- Heineken, James Boags Premium & James Boags Light
- Assorted soft drinks & Orange juice, Still & Sparkling Water
- Nespresso coffee & herbal tea

1 Hour Package	\$29.00 per person
2 Hour Package	\$33.00 per person
3 Hour Package	\$38.00 per person
4 Hour Package	\$43.00 per person
5 Hour Package	\$48.00 per person

Deluxe_

- Veuve Tailhan Blanc de Blanc, Loire Valley France
- Quilty & Gransden Chardonnay, Orange NSW
- Quilty & Gransden Shiraz, Orange NSW
- Stone & Wood Pale Ale, Sydney Lager, James Squire Cider & James Boags Light
- Assorted soft drinks & Orange juice, Still & Sparkling Water
- Nespresso coffee & herbal tea

1 Hour Package	\$32.00 per person
2 Hour Package	\$37.00 per person
3 Hour Package	\$42.00 per person
4 Hour Package	\$47.00 per person
5 Hour Package	\$53.00 per person

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Beverage package inclusions are set and cannot be substituted.*



Beverages_

We are pleased to offer you a choice of beverage packages for your event. Alternatively we can provide beverages on consumption or a cash bar depending on your preference.

Grand_

- La Gioiosa Prosecco, Veneto Italy
- Max's Rose, Adelaide Hills SA
- Max's Chardonnay, Adelaide Hills SA
- Max's Riesling, Eden Valley SA
- Max's Shiraz, Adelaide Hills SA
- Max's Pinot Noir, Adelaide Hills SA
- Stone Wood Pale Ale, Sydney Lager, James Squire Cider, James Boags Light
- Assorted soft drinks & Orange juice, Still & Sparkling Water
- Nespresso coffee & herbal tea

Please select 1 red wine & 1 white wine from the above offerings

Non-Alcoholic_

- Classico Sparkling
- Classico White Wine
- Classico Red Wine
- Heineken 0.0%
- Assorted soft drinks & Orange juice, Still & Sparkling Water
- Nespresso coffee & herbal tea

1 Hour Package	\$65.00 per person
2 Hour Package	\$70.00 per person
3 Hour Package	\$75.00 per person
4 Hour Package	\$80.00 per person
5 Hour Package	\$85.00 per person

1 Hour Package	\$23.00 per person
2 Hour Package	\$28.00 per person
3 Hour Package	\$33.00 per person
4 Hour Package	\$38.00 per person
5 Hour Package	\$43.00 per person

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Beverage package inclusions are set and cannot be substituted.*



Audio Visual Partner_

Our Commitment to Your Event_

The Encore Event Technologies on-site Audio Visual Services Manager will provide technical specifications, competitive quotation and advice on a comprehensive product and service range to suit your business event:

- Installed in-room audio visual systems
- Floor plans which include seating and audio visual for your event
- Creative content development
- Technical production management
- Full range of audio systems
- Stage and draping
- Intelligent lighting and LED lighting systems
- Conference delegates participation and interaction – audience response
- Video and audio recording
- Video conferencing, webcasting, livestreaming
- Video on demand (VOD)

Novotel Special Packages: \$450

Exclusive to our hotel - includes Data Projector, Screen, Personal Meet & Greet on Arrival & Sound/Audio

*Excludes Freshwater Ballroom

Encore Event Technologies will accurately set up on time, meet and greet you to launch your event and be on hand throughout the day. We commit to ensure your event is a success and will impress your audience.

To discuss audio visual requirements for your conference or meeting, please contact:

Alana Bond | Alana.Bond@encore-anzpac.com | **02 8762 7647**





Pinnacle Team Events is an industry leader in corporate team building events and team development workshops. They have one goal, to: empower teams to achieve.

They pride themselves on memorable events that connect, engage and motivate teams. With expert facilitators, they will ensure your conference objectives are represented through a fun and entertaining hands-on challenges. No matter your budget, time frame or team size they have a suitable option for every team.

With over 75 LIVE events including outdoor challenges, indoor fun and corporate social responsibility events, your delegates will LOVE the team building activities provided by Pinnacle.

They can host events from 10 – 1,000 people and have a variety of “off the shelf” events to accommodate any size group. They can also create bespoke events tailored specifically to achieve a unique brief. Pinnacle are fostering connections and improving corporate culture across NSW, one event at a time.

Whether there are goals to achieve, issues to be solved or fun that must be had, with over 75 LIVE events, Pinnacle have got you covered!

Please let us know if you are interested in using Pinnacle and we will introduce you!



TOP PICKS for Sydney Olympic Park include:

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Sydney Olympic Park Scramble
Amazing Race of Olympic Park
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Giving Back Events – Tikes on Bikes / Race to
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Trivia Challenge Night

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