

SYDNEY
BRIGHTON BEACH



INBALANCE**MEETINGS**
AT NOVOTEL



DESTINATION AND OVERVIEW

Sydney Brighton Beach

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



DESTINATION AND OVERVIEW

Novotel Sydney Brighton Beach offers premium 4.5-star hotel accommodation and facilities overlooking the beautiful, white sandy beaches of Brighton-Le-Sands and Sydney's picturesque Botany Bay.

WHY BRIGHTON BEACH FOR YOUR NEXT EVENT?

Looking for an idyllic beachside conference and events venue for meetings and special events? Look no further.

Whether you're hosting an integral sales meeting or a fun corporate themed event, Novotel Sydney Brighton Beach has contemporary venues, a professional, dedicated team and an innovative approach to event design. The hotel's function rooms are spacious, extremely flexible with internal dividing walls, and some even offer natural light.

Our award-winning conference floor offers 11 contemporary meeting rooms with capacities for up to 600 delegates, along with extensive and spacious exhibition space.

Our dedicated planning and catering team will work with you to ensure a successful and seamless event, from our initial contact with you right through to the very last day of your event or meeting in Sydney.



NOVOTEL SYDNEY BRIGHTON BEACH

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INBALANCEMEETINGS

AT NOVOTEL



OUR INTENT

A place for people to meet, focus their energy and create moments of impact to achieve great meeting outcomes.

MISSION STATEMENT

For every guest to leave a Novotel feeling calm, grounded, clear-headed and motivated. In our words they are balanced.

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



INBALANCE
MEETINGS
SIGNATURES



1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



INBALANCE SPACES

InBalance meetings pre-function area

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

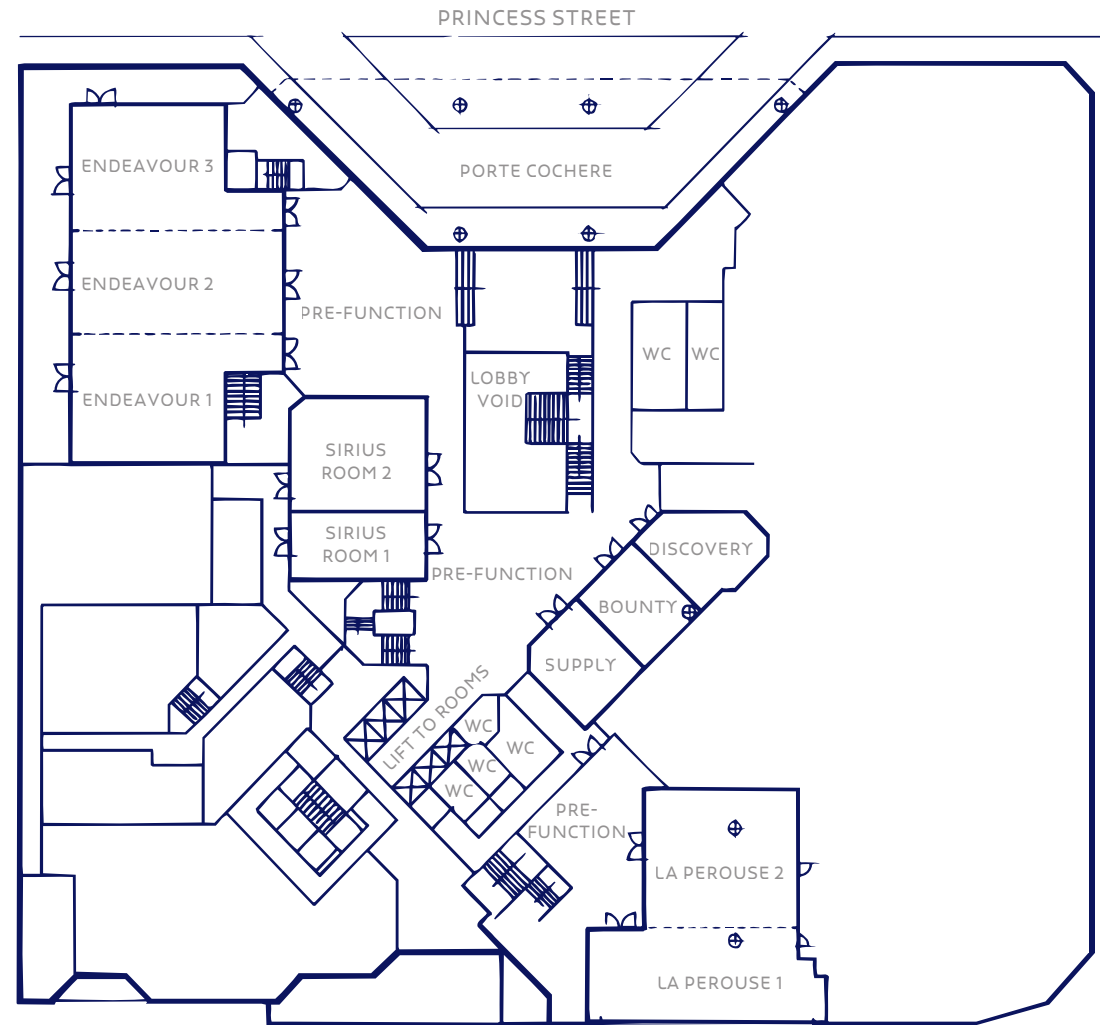
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HEALTH AND
WELLBEING



FLOOR PLAN

With a series of inspiring elements, from the pre-function area to the meeting room, your guests will have an opportunity to pause and reflect on what creates balance in a fast-paced, demanding world. From this initial arrival experience, each guest will feel more inspired to personally engage and contribute to the meeting agenda.



1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



CAPACITY

CONFERENCE ROOM CAPACITIES

Room Name	Height	Area m ²	Theatre	Classroom	Banquet Without Dance Floor	Banquet With Dance Floor	U-Shape	Cocktail	CABARET 8pax per table	BOARDROOM
Endeavour 1	4	148	160	72	120	80	45	170	80	32
Endeavour 2	4	150	140	66	110	80	42	170	72	38
Endeavour 3	4	148	160	72	120	80	45	170	80	32
Endeavour 1 & 2	4	298	300	138	230	160	-	350	152	-
Endeavour 2 & 3	4	298	300	138	230	160	-	350	152	-
Endeavour Grand Ballroom	4	446	500	252	320	280	-	550	264	-
Sirius Room 1	3	72	50	24	40	20	24	40	32	20
Sirius Room 2	3	120	70	36	80	60	27	75	64	20
Sirius Room 1 & 2	3	192	140	72	120	90	39	140	96	38
Executive Boardroom	2.5	74	50	24	40	-	21	30	32	18
Pre-Function Area	3	240								
La Perouse Room 1	2.5	147	120	63	110	90	39	135	64	38
La Perouse Room 2	2.5	135	100	45	80	60	27	140	48	24
La Perouse Room 1 & 2	2.5	282	230	108	140	120	-	280	104	40
Bounty Room	2.5	54	40	24	30	-	12	40	24	12
Discovery Room	2.5	64	60	30	40	-	24	50	32	18
Supply Room	2.5	48	40	24	30	-	12	40	24	12
Panorama Room	2.5	34	30	18	30	-	15	30	24	12
Pavilion			70	36	60	-	30	70	56	-
Bayside			-	-	70	-	-	130	-	-



1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING

MENU OPTIONS

InBalance meetings food set up

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



NURTURE YOURSELF

Bodies that are InBalance are happier and more productive.

To help delegates perform at their best, InBalance Meetings includes a Nurture Yourself food menu curated by renowned nutritionist Michele Chevalley-Hedge (ahealthyview.com). The menus have been created with clean, whole food ingredients with minimal sugar to support concentration and sustain productivity. Healthy fats have been incorporated to support brain functioning and different types of hot and cold beverages will keep delegates hydrated between meal periods.



- Chef's selection of main meals and salads
- Healthy morning and afternoon tea break options
- Inspiring upsell options served at any time of the day to boost energy

SUSTAINING ENERGY LEVELS



Michele Chevalley-Hedge, Novotel InBalance Meetings nutritionist

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



DAY DELEGATE PACKAGES

FULL DAY DELEGATE PACKAGE INCLUDES:

ROOM

- Plenary room from 8:00am – 5:00pm
- Pads and pens
- Filtered water, healthy snacks and mints

AUDIO VISUAL

- WiFi included
- Whiteboard
- Flipchart
- Screen
- Additional audio visual equipment is available at an additional price

DAY DELEGATE PACKAGE - FROM \$78.00 PER PERSON

Minimum 30 delegates

- Arrival tea and coffee
- Morning tea with your daily selection of Chef's delicious treats. Refer to page 14 for options.
- Buffet lunch in Baygarden Restaurant
- Afternoon tea served with a daily selection of Chef's delicious treats

DELUXE DELEGATE PACKAGE - FROM \$85.00 PER PERSON

Minimum 30 delegates

- Arrival tea and coffee with Bircher muesli pots and seasonal fresh fruit
- Morning tea served with a daily selection of Chef's sweet and savoury delicious treats
- Buffet lunch in Baygarden Restaurant
- 1 round of complimentary drinks from the standard range in V3 Bar at the conclusion of your conference



LUNCH UPGRADE OPTIONS

Served on the conference floor

Add one of the below options to the above packages:

THEMED LUNCHES - \$6.00 PER PERSON

(See page 18 for more details)

Choose from the themes below:

- Italian
- Indian
- Asian
- Australian

INBALANCE MEETINGS LUNCH BUFFET - \$6.00 PER PERSON

(See page 19 for more details)

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



BREAKFAST



1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



BREAKFAST

CONTINENTAL BUFFET - \$29.00 PER PERSON

Minimum 30 delegates

- Cereals: Homemade toasted muesli, Cornflakes and Sultana Bran with milk
- Yoghurt shots with fruit coulis
- Fresh fruit skewers
- Stewed peaches and pears
- Oven fresh breakfast pastries, croissants, butter, jams, marmalade
- Banana bread
- Continental cold meats – shaved smoked prager ham, smoked turkey
- Nespresso coffee, Dilmah teas
- Selection of orange, apple and pineapple juice

CONTINENTAL BUFFET + PLATED OPTION - \$40.00 PER PERSON

Minimum 30 delegates

Includes all the items from the Continental Buffet, plus one plated option from the list below:

- Scrambled eggs with Tasmanian smoked salmon on a toasted English muffin
- Two eggs Benedict with double smoked prager ham, hollandaise sauce and roasted tomatoes
- Scrambled eggs on a sour dough toast with bacon, sautéed mushrooms and roast tomato
- Potato, leek and Emmental cheese frittata, bruised cherry tomatoes



BOTANY PLATED BREAKFAST - \$45.00 PER PERSON

Minimum 30 delegates

Continental selection, served to your table, consisting of:

- Fresh orange juice and banana smoothie shots
- Seasonal fresh fruit platter
- Bircher muesli pots
- Oven fresh breakfast pastries, croissants and muffins, butter, jams, marmalade
- Nespresso Coffee, Dilmah Teas

Plus, your choice of one hot plated item from the list below:

- Scrambled eggs with Tasmanian smoked salmon on a toasted English muffin
- Two eggs Benedict with double smoked prager ham, hollandaise sauce and roasted tomatoes
- Scrambled eggs on a sour dough toast with bacon, sautéed mushrooms and roast tomato
- Potato, leek and Emmental cheese frittata, bruised cherry tomatoes

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



BREAKFAST

BAYSIDE BREAKFAST BUFFET - \$39.00 PER PERSON

Minimum 30 delegates

Continental buffet complimented by a hot buffet including:

- Scrambled eggs
- Bacon
- Chicken and mustard chipolatas
- Sautéed mushrooms and roasted tomatoes
- Hash brown potatoes

STAND UP NETWORKING BREAKFAST - \$18.50 PER PERSON

Minimum 10 delegates

- Chilled orange juice
- Fresh fruit skewers
- Blueberry muffins
- Oven baked croissants and Danish pastries with preserves
- Nespresso Coffee, Dilmah Teas



HEALTHY START BREAKFAST - \$24.00 PER PERSON

Minimum 10 delegates

- Create your own juice - carrots, watermelon, pineapple, orange, celery, ginger
- Bircher muesli pots
- Quinoa, coconut, mango and toasted seed pots
- Banana bread
- Fresh fruit Skewers
- Nespresso Coffee, Dilmah Teas

UPGRADE OPTION - \$7.50 PER PERSON

Upgrade the Healthy Start or Stand Up Networking Breakfast options with one of the following options:

- Bacon and egg muffin with cheese
- Potato, leek and Emmental cheese frittata
- Spinach and cheese muffin
- Creamed mushrooms in puff pastry shells
- Tempered semolina and vegetable cake, tomato chutney

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



COFFEE BREAKS

STANDARD BREAK - \$11.00 PER PERSON

All breaks are complimented by Nespresso Coffee and a selection of Dilmah Teas. Please choose one item from either the Sweet Temptations, Savoury or InBalance Meeting Options.

ADDITIONAL ITEM - \$5.00 PER PERSON

Sweet Temptations

- Oven fresh breakfast pastries, croissants and friands
- Warm fruit and plain scones with jam and cream
- Banana bread
- Assorted profiteroles
- Lemon meringue tarts
- Apple and berry tarts
- Lemon and coconut tea cake
- Portuguese custard tarts
- Home baked cookies
- Tapioca coconut and mango pots
- Fresh fruit skewers
- Seasonal fresh cut fruit

Optional extras

- Seasonal whole fresh fruit
\$1.00 PER PERSON
- Cheese plate with dried fruit and assorted crackers \$6.50 PER PERSON

Savoury

- Prosciutto and gruyere open melt on fresh baked baguette
- Sweet corn and vegetable fritters
- Chicken, shitake and shallot steamed pao
- Steamed buns with mushrooms
- Egg and watercress finger sandwiches
- Rye rolls with brie cheese and pea sprouts
- Shaved chicken, tomato and avocado in a bagel
- Smoked salmon, cream cheese and chive pin wheels
- Soup of the day

InBalance Meetings Options

- Lamb and haloumi sausage rolls
- Pita pockets with grilled chicken and vegetables
- Fresh avocado salsa with toasted tortilla
- Pea pancakes
- San choy bau



DEATH BY CHOCOLATE - \$11.00 PER PERSON

Minimum 30 delegates

- Chocolate fountain with fruit and marshmallows
- Chocolate brownies
- Chocolate thick shakes

CREATE YOUR OWN JUICE - \$12.00 PER PERSON

- 3 seasonal fresh fruits plus, celery, carrots and ginger

NURTURE YOURSELF - \$9.00 PER PERSON

- Energy juices
- Fresh fruit
- InBalance Bircher yoghurt
- Muesli bars
- Smoothies
- Breakfast couscous

AFTERNOON TEA PICK-ME-UPS - \$9.50 PER PERSON

- Grilled breads with carrot tahina dip, beetroot tahina dip
- InBalance brownies
- Healthy snack bars
- Mini water fruit pops

COFFEE CART WITH YOUR VERY OWN BARISTA

Coffee cart set up fee is \$250.00 PER DAY

Coffee charged at \$4.00 PER CUP (on consumption)

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING





LUNCH

1

DESTINATION
AND OVERVIEW
●●●●

2

INBALANCE
SPACES
●●●●

3

MENU OPTIONS
●●●●●●●●●●
●●●●●●●●●●

4

TIME
OUTS
●●

5

HEALTH AND
WELLBEING
●●



WORKING LUNCHES

FRUIT & WRAPS LUNCH - \$25.00 PER PERSON

Minimum 10 delegates – Included as an option for conference package

- Selection of wraps
- Fresh fruit platter
- Orange juice and iced water
- Nespresso coffee, selection of Dilmah Teas, Iced tea

LIGHT LUNCH - \$35.00 PER PERSON

Minimum 30 delegates – included as an option for conference package

- Chef's selection of 3 salads
- Sliced continental meats with condiments
- Grilled marinated vegetables, marinated olives, stuffed vine leaves
- Fresh baked bread rolls
- Seasonal fresh fruit plate
- Cheese platter with dried fruit and crackers
- Orange juice and iced water
- Nespresso coffee and selection of Dilmah teas and Iced Tea



GOURMET LUNCH - \$38.50 PER PERSON

Minimum 30 delegates – include this upgrade in your conference package for additional \$5.00 PER PERSON

- Chef's selection of 3 salads
- Gourmet sandwiches in a variety of bagels, wraps, baguettes and artisan breads
- Seasonal fresh fruit plate
- Cheese platter with dried fruit and crackers
- Selection of French style pastries
- Orange juice and iced water
- Nespresso coffee and selection of Dilmah teas

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



THEMED LUNCHES

THEMED LUNCHES - \$45.00 PER PERSON

Minimum 30 delegates

Include this option at **\$6.00 PER PERSON** as an upgrade to your Day Delegate Package

Italian

- Bruschetta, garlic bread
- Antipasti
- Grilled asparagus, shaved parmesan
- Roast marinated peppers
- Pizza slabs with assorted toppings
- Chicken cacciatore
- Whole baked salmon fillet with salsa verde
- Vanilla bean panna cotta
- Assorted cannoli
- Nespresso coffee and selection of Dilmah teas

Indian

- Tossed salad with tomato, cucumber, red onions and coriander
- Rice salad
- Potato and chick pea chaat
- Vegetable samosas, tamarind and date chutney
- Tandoori chicken pieces
- Beef vindaloo
- Curry spiced grilled fish fillets with tomato, red onion and coriander salsa
- Basmati rice
- Roti, papadums, raita, mango chutney
- Carrot halwa
- Gulab jamun (fried dumplings in rose scented sugar syrup)
- Nespresso coffee and selection of Dilmah teas and chai



Asian

- Steamed dim sims (chicken and veg)
- Vegetable spring rolls
- Steamed BBQ pork buns
- Chicken and shrimp san choy bau
- Steamed fish fillets with shallots, soy ginger
- Massaman beef curry
- Jasmine rice
- Pad thai noodles
- Asian greens with oyster sauce
- Tapioca and lychee pudding
- Fresh fruit platter
- Nespresso coffee and selection of Dilmah teas and green tea

Australian BBQ served outdoors

(additional **\$10.00 PER PERSON**)

- Roast pumpkin and green bean salad
- Coleslaw
- Potato, bacon and chive salad
- Selection of breads
- Assorted cold meats with condiments
- Chilled prawns and oysters, lemon and cocktail sauce

From the grill cooked by your own chef:

- Pepper steak
- Chicken skewers with lemon and oregano
- Kangaroo sausages, bush tomato chutney
- Marinated fish fillets
- Buttered corn on the cob
- Baked chat potatoes with fresh herb
- Pavlova
- Fresh fruit platter
- Nespresso coffee and selection of Dilmah teas

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



BUFFET

INBALANCE MEETINGS BUFFET - \$48.00 PER PERSON

Minimum 30 delegates

Include this option at **\$6.00 PER PERSON**
as an upgrade to your Day Delegate Package

Select any 3 salads:

- . Turmeric, cauliflower and tomato salad
- . Cajun spiced Caesar salad
- . Cauliflower salad
- . Asian style noodle salad
- . Pea and ham salad
- . Pumpkin and haloumi salad
- . Spiced quinoa salad with chicken

Select any one soup:

- . Simple curry spiced pumpkin soup
- . Simple potato and leek soup
- . Simple Italian tomato soup
- . Simple vegetable and barley soup
- . Simple vegetable minestrone soup



Select any two mains:

- . Asian style blackened salmon
- . Thai green curry
- . Thai red curry
- . Herb topped steamed salmon
- . Tunisian spiced chicken
- . Lamb and preserved lemon meat balls

Select any two accompaniments:

- . Roasted garden vegetables with quinoa
- . Mushroom and zucchini ribbons
- . Spiced vegetable cous cous
- . Steamed basmati rice

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



CANAPÉ PACKAGES

ONE HOUR CANAPÉ PACKAGE - \$26.00 PER PERSON

Minimum 30 delegates

- Recommended for one hour
- Four pieces per person
- Select from cold and hot selection below

TWO HOUR CANAPÉ PACKAGE - \$42.00 PER PERSON

Minimum 30 delegates

- Recommended for two hours
- Eight pieces per person
- Select from cold and hot selection below



COLD SELECTION - \$6.00 PER PIECE

- Chilled Pacific Oysters with seaweed salad and salmon roe
- Chilli jam prawns and green paw paw
- Blue swimmer crab and salmon roe tartlets
- Smoked salmon, cream cheese, salmon pearls on cucumber
- Shredded chicken and Waldorf salad corolles
- Tandoori chicken san choy bau
- Roast peppered beef and pesto on a crouton
- Melon and parma ham roll
- White diamond brie and quince paste on mini toast
- Goat's cheese and cranberry tart
- Tomato, bocconcini and basil skewers
- Tomato, olive and onion bruschetta
- Vegetarian Vietnamese rice paper rolls with a lime chilli dip

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



CANAPÉ PACKAGES

HOT SELECTION - \$6.00 PER PIECE

- Tempura whiting, remoulade
- Coconut crumbed prawns, house tartare
- Salt and pepper calamari, red chilli mayonnaise
- Seared scallops, cauliflower puree, tomato concasse, deep fried leeks
- Salted cod croquettes, black garlic aioli
- Skewer of cajun spiced chicken tenderloins
- Minced lamb kebabs, hommus dipping sauce
- Pork ribs, house bbq sauce
- Cocktail beef sliders, chipotle mayonnaise
- Tandoori chicken and mint yoghurt cocktail slider
- Pesto marinated lamb cutlet
- Spinach and mozzarella arancini
- Fritto misto
- Wild mushroom risotto
- Steamed buns with spiced mushrooms
- Onion pakoras, date and tamarind chutney



PREMIUM ASIAN CANAPÉ PACKAGE - \$35.00 PER PERSON PER HOUR

Select any 4 items (1 piece, per item, per person, per hour)

Cold Selection

- Sushi
- Sydney Rock Oysters with a seaweed salad and salmon roe
- Vegetarian rice paper rolls, sweet chilli dipping sauce
- Smoked salmon cream cheese pinwheel
- Crabmeat tobikko pancake
- Inari vegetable maki
- Grilled teriyaki salmon nigiri

Hot Selection

- Steamed prawn dumplings, soy dipping sauce
- Tempura prawns, soy ginger sauce
- Honey soy marinated quail tulips
- Chilli garlic marinated chicken wings
- Twice cooked pork belly with 5 spice and sweet soy
- Mushroom vegetable shu mai
- Peking duck wontons with hoisin sauce

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



COCKTAIL

COCKTAIL PLATTER - \$5.00 PER PERSON

Choose one of the following options:

- Corn chips with guacamole, salsa and sour cream
- Assorted crudités and dips

COCKTAIL SELECTION - \$18.00 PER PERSON

- Corn chips with guacamole, salsa and sour cream
- Cocktail food selection including spring rolls, mini pies, vegetable samosas and sausage rolls
- Complimented by assorted dips and sauces

GOURMET PLATTERS - \$21.00 PER PERSON

Choose one of the following options:

- Antipasto with Mediterranean grilled vegetables, dolmades, olives and assorted dips
- Pizza slabs
- Assorted sliders (pulled beef, tandoori chicken, pulled pork)
- A platter of seasonal fresh fruit, mini cakes, tarts and cheese



CANAPÉ UPGRADES

Add one of these options to your canapé package

HOT POTS - \$12.50 EACH

- Singapore noodles with prawns, fragrant herbs and bean sprouts
- Chilli garlic prawns, jasmine rice
- Tempura flat head fillet, French fries, lemon and tartare sauce
- Hokkien noodles tossed with chicken, shrimps, vegetables and chilli
- Pulled beef cheeks, soft polenta
- Lamb tajine, preserved lemon cous cous and tzatziki
- Butter chicken, basmati rice, cucumber raita
- Sweet and sour chicken and rice
- Chicken, mushroom and leek casserole with crushed potatoes
- Potato gnocchi, pesto cream
- Wild mushroom risotto, parmesan wafer

COOKING STATION - \$10.00 PER PERSON

Choose any one of the following:

- Garlic prawns
- Pacific Oysters Kilpatrick and Mornay
- Chicken satay sticks
- Tandoori chicken skewers, mint chutney, roti, raita
- Minced lamb seekh kebabs, tabouleh, hommos, tzatziki and pita bread
- Cajun chicken, soft tortillas, bean salsa, guacamole, salsa, sour cream and shredded mozzarella

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



CATERING MENUS

PAVILION BBQ BUFFET - \$52.00 PER PERSON

Minimum 30 delegates

Cooked by the chef a la minute

- Sirloin steak
- Salmon fillet
- Moroccan spiced lamb neck steak, tzatziki
- Complimented by pepper sauce and caper butter sauce

From the grill

- German bratwurst sausages, beef and veal style
- Pesto marinated chicken breast
- Mushrooms
- Served with roasted chat potatoes and seasonal vegetables



Cold selection

- Chef's selection of four salads
- Basket of fresh baked bread rolls
- Anti pasta platter of Mediterranean grilled vegetables, dolmades, olives,
- Complimented by assorted dressings and condiments

Desserts

- Fresh fruit salad
- Array of French style pastries
- Cheese platter with dried fruits, crackers, crisp bread and quince paste

Freshly brewed tea and coffee

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



CATERING MENUS

THE BAYSIDE GRILL BBQ - \$69.00 PER PERSON

Minimum 30 delegates

Cooked by the chef a la minute

- Sirloin steak
- Salmon fillet
- Whole king prawns
- Complimented by pepper sauce, caper butter sauce and soy and ginger sauce

From the grill

- Chilli baby octopus with lemon
- Tandoori chicken breast with raita
- German bratwurst sausage, beef and veal style
- Marinated field mushrooms
- Served with oven roasted chat potatoes and seasonal vegetables



Cold selection

- Platter of smoked salmon and traditional accompaniments
- Chef's selection of five salads
- Basket of fresh baked bread rolls
- Antipasto platter of cold continental meats, Mediterranean grilled vegetables, dolmades and olives
- Complimented by assorted dressings and condiments

Desserts

- Seasonal fresh fruit salad
- Array of French style pastries
- Cheese platter with dried fruits, crackers and quince paste

Freshly brewed tea and coffee

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



BUFFET MENUS

BOTANY BAY BUFFET - \$52.00 PER PERSON

Minimum 30 delegates

Cold Selection

- Chef's selection of five salads
- Antipasto platter of Mediterranean grilled vegetables, dolmades, olives
- Basket of fresh baked bread and rolls
- Complimented by assorted dressings and condiments

Hot Selection

- Cajun spiced salmon fillets, red onion, tomato, caper and coriander salsa
- Slow braised lamb shoulder and white beans
- Roast chicken pieces with wild mushroom ragout
- Penne arrabiata leeks and roasted artichokes in a fresh herbed tomato sauce
- All dishes are complimented by basmati rice, roasted chat potatoes and seasonal vegetables



Dessert selection

- Seasonal fresh fruit salad
- Array of continental style tarts and pastries
- Cheese selection with dried fruit, crackers, crisp bread and quince paste

Freshly brewed tea and coffee

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



BUFFET MENUS

FIRST FLEET BUFFET - \$55.00 PER PERSON

Minimum 50 delegates

Cold Selection

- Chef's selection of five salads
- Platter of cold sliced continental meats with gherkins and selected mustards
- Basket of freshly baked bread rolls and butter
- Antipasto platter of Mediterranean grilled vegetables, dolmades and olives
- Complimented by assorted dressings and condiments

Hot Selection

Choose any two from the following:

- Catch of the day served with lemon butter
- Cajun spiced salmon fillets, red onion, tomato and caper salsa
- Slow braised beef "bourguignon" – braised in red wine with shallots, mushrooms and crisp bacon
- Sweet and sour pork
- Veal and mixed bean casserole
- Slow braised lamb shoulder with tomato, olives and green herbs
- Chicken and chick pea tajine
- Lamb roganjosh complimented by papadums, naan bread and raita
- Spinach and ricotta tortellini tossed in pesto cream
- Stir-fried Asian vegetables tossed with hokkien noodles in a sweet chilli soy sauce



Roast Selection

Choose any two from the following:

- Whole roasted fillet of fish of the day, with capers, toasted almonds, lemons and dill
- Leg of lamb complimented by mint jelly and rosemary jus
- Slow roasted beef bolar blade, Yorkshire pudding, red wine jus – served with condiments - grain mustard and horseradish
- Roast duck, steamed greens, orange sauce
- Smoked loin of pork on braised white cabbage, apple and prune compote, caraway jus
- Turkey breast complimented by cranberry sauce and jus served with rice, potatoes and seasonal vegetables

Dessert Selection

- Seasonal fresh fruit salad
- Array of continental style tarts and pastries
- Cheese platter with dried fruit, crackers, crisp bread and quince paste

Freshly brewed tea and coffee

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



BUFFET MENUS

SEAFOOD BUFFET - \$89.00 PER PERSON

Minimum 50 delegates

Optional extra - \$15.00 PER PERSON

½ chilled lobster with cocktail sauce per guest

- Seafood on ice
- King prawns
- Sydney Rock Oysters
- Balmain bugs
- Blue swimmer crabs
- Served with selected condiments

Cold Selection

- Tasmanian smoked salmon with traditional condiments
- Marinated New Zealand green lip mussels
- Antipasto of Mediterranean grilled vegetables, dolmades and olives
- Cold sliced continental meats with gherkins and selected mustards
- Whole baked fillet of fish

Salads

- Sautéed calamari dressed with lemon juice and herbs
- Grilled baby octopus
- Chef's selection of five salads
- Basket of fresh baked bread rolls and butter
- Complimented by assorted dressings and condiments



Hot Selection

Choose any two from the following:

- Catch of the day served with lemon butter
- Cajun spiced salmon fillets, red onion, tomato and caper salsa
- Slow braised beef "bourguignon" – braised in red wine with eshallots, mushrooms and crispy bacon
- Sweet and sour pork
- Veal and mixed bean casserole
- Slow braised lamb shoulder with tomato, olives and green herbs
- Chicken and chickpea tajine
- Butter chicken complimented by papadums, naan bread and raita
- Spinach and ricotta tortellini tossed in pesto cream
- Stir-fried Asian vegetables tossed with hokkien noodles in a sweet chilli soy sauce

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



BUFFET MENUS

Roast Selection

Choose any two from the following:

- Whole roasted fillet of fish of the day, with capers, toasted almonds, lemons and dill
- Leg of lamb complimented by mint jelly and rosemary jus
- Slow roasted beef bolar blade, Yorkshire pudding, red wine jus, condiments: grain mustard, horseradish
- Roast duck, steamed greens, orange sauce
- Smoked loin of pork on braised white cabbage with caraway jus, apple and prune compote
- Turkey breast complimented by cranberry sauce and jus
- Served with rice, potatoes and seasonal vegetables



Dessert Selection

- Seasonal fresh fruit salad
- Array of continental style tarts and pastries
- Cheese platter with dried fruit, crackers, crisp bread and quince paste

Freshly brewed tea and coffee

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



DINNER



1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



DINNER MENUS

CHEF'S PREMIUM DINNER SELECTION

\$67.50 PER PERSON

- Warm salad of blackened chicken breast, tomato, red onion and basil salsa
- Pan fried barramundi fillet, Pontiac potato, sautéed spinach and grain mustard cream
- Seasonal vegetables and rocket and shaved parmesan salad to share per table
- Chocolate mud cake
- Freshly brewed tea and coffee with biscotti

\$78.50 PER PERSON

- Salad of smoked salmon, mesclun leaves, red onions, baby capers, lemon vinaigrette
- Beef tenderloin, gratin potatoes, asparagus spears, glazed shallots, red wine jus
- Seasonal vegetables and rocket and shaved parmesan salad to share per table
- Vanilla bean panacotta, pistachio and fig biscotti, sour cherry compote
- Freshly brewed tea and coffee with biscotti



\$95.00 PER PERSON

- Seafood Antipasto plate - Including Pacific Oysters served natural, chilled prawns with chilli jam, smoked salmon, marinated calamari, balmain bug, served with cocktail sauce and lemon
- 350gm prime rib, garlic and rosemary roasted chat potatoes, thyme jus
- Seasonal vegetables and rocket and shaved parmesan salad to share per table
- Chocolate marquise with chocolate mousse, seasonal berries
- Barista made coffee with biscotti and macaroons

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



SET MENUS

2 COURSE SET MENU - \$67.50 PER PERSON

3 COURSE SET MENU - \$72.00 PER PERSON

Minimum 30 delegates

Entrées

Choose one of the following entrees:

- . Chilled prawns with chilli jam and a glass noodle salad
- . Smoked salmon with mesclun leaves, red onion, capers and lemon
- . Seafood antipasto with oysters natural, prawns, smoked salmon, New Zealand green lip mussels and marinated calamari with cocktail sauce
- . Salad of Cajun spiced salmon, steamed chat potatoes, green beans, cherry tomatoes and a boiled egg
- . Individual antipasto plate with prosciutto and melon, roast marinated artichokes, tomato and bocconcini, dolmades, olives, toasted ciabatta, rocket and shaved parmesan
- . Rare roast beef, rocket, shaved parmesan and truffle oil
- . Chilled salad of chicken, avocado, corn and miso dressing
- . Grilled skinless chicken breast fillet with pear, rocket and walnut salad and cold pressed olive oil
- . "Niçoise" style salad with green beans, potatoes, cherry tomato, artichokes, pickled onions, olives, capers, boiled egg and herb aioli
- . Heirloom tomato, steamed asparagus, Persian feta and basil oil
- . Sautéed herbed mushrooms, polenta cake, shaved parmesan
- . Potato gnocchi tossed with eggplant and olives in a mildly spiced tomato sauce



Mains

Choose one of the following mains:

- . Blue eye travella, creamed potato and spinach, shell fish bisque
- . Pan-fried salmon fillet, bok choy, udon noodles, shitake mushroom broth
- . Sumac scented Barramundi fillet, chick pea puree, sautéed savoy cabbage, tomato and olive salsa
- . Grilled pork cutlet, pontiac potato, quick fried red and green cabbage, apple slaw, caraway jus
- . Slow cooked Moroccan spiced lamb rump, crushed sweet potato and tajine sauce
- . Teriyaki marinated chicken, jasmine rice, steamed greens
- . Grilled 180gm grain-fed sirloin steak, chat potatoes, crumbed onion rings, wild mushroom ragout
- . Braised beef cheeks with eshallots, mushrooms and crisp bacon on chive crushed potatoes
- . Pan fried chicken breast, sweet potato puree, buttered green peas
- . Roast spatchcock with roast pumpkin, potatoes and jus

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



SET MENUS

Vegetarian Options

- Wild mushroom risotto with parmesan wafer
- Peppered mushrooms, tofu and corn, steamed rice cakes
- Green bean and mushroom stroganoff, rosti potato
- Chick pea and spinach curry, jasmine rice, mango chutney, papadums, raita
- Polenta cake, bruised cherry tomatoes, green olive and roasted pepper salsa
- Lentil and vegetable cake with a fresh herbed tomato sauce

Dessert

Choose one of the following dessert options:

- Warm apple and rhubarb crumble with vanilla custard
- Pavlova with strawberry, kiwi, passionfruit and cream
- Yoghurt and carrot cake
- Flourless chocolate cake, vanilla bean anglaise, macaroons
- Vanilla bean panna cotta with pistachio and fig biscotti and sour cherry compote
- Sticky date pudding, salted butterscotch sauce
- Selection of cheese with dried fruit, fruit paste, crackers
- Seasonal fresh fruit plate with vanilla bean syrup

Freshly brewed tea and coffee



TEA AND COFFEE UPGRADES - \$3.00 PER PERSON

Choose one from the following:

- Biscotti
- Handmade chocolates
- Mini friands
- Petit fours

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING



BEVERAGE PACKAGES

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

House Selection

Bancroft Bridge Brut
Bancroft Bridge Semillon Sauvignon Blanc / Chardonnay
Bancroft Bridge Cabernet Merlot

Hahn Premium Light and Tooheys New
Orange juice and assorted soft drinks

per person

1 Hour	\$20.00
2 Hours	\$28.00
3 Hours	\$35.00
4 Hours	\$40.00
5 Hours	\$45.00

Wine selections are subject to availability.



Superior Selection

Lorimer Chardonnay Pinot Brut
Lorimer Chardonnay / Sauvignon Blanc
Lorimer Shiraz

Hahn Premium Light and Hahn Super Dry
Spirits - Scotch, Vodka, Gin, Brandy, Bourbon, White Rum & Dark Rum

per person

1 Hour	\$33.00
2 Hours	\$39.00
3 Hours	\$43.00
4 Hours	\$48.00
5 Hours	\$50.00

1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING





TIME OUTS

InBalance meetings meditation

1

DESTINATION
AND OVERVIEW
●●●●

2

INBALANCE
SPACES
●●●●

3

MENU OPTIONS
●●●●●●

4

TIME
OUTS
●●

5

HEALTH AND
WELLBEING
●●





MEDITAINMENT

We can take you there with Meditainment, a 20 minute audio-visual relaxation experience using multi-sensory techniques to clear the mind so you focus on the meeting agenda.

YOGA STRETCH WITH MINDFULNESS

Head to toe is a virtual 12 minute yoga stretch, a low impact routine that can be done in business attire.

HEALTH AND WELLBEING



1

DESTINATION
AND OVERVIEW
●●●●

2

INBALANCE
SPACES
●●●

3

MENU OPTIONS
●●●●●●●●
●●●●●●●●

4

TIME
OUTS
●●

5

HEALTH AND
WELLBEING
●●



HEALTH AND WELLBEING

PEAK PERFORMANCE MEETINGS & EVENTS

Novotel InBalance provides the ideal setting for a high performance health and wellbeing conference experience. Clients can choose to incorporate nutritional content, high energy time out activities and team building experiences to forge a greater connection and collaboration between meeting participants.



- Personal training sessions from early morning boot camps to group jogging sessions
- Virtual 30 minute work-out routine from Novotel Wellness Ambassador, Sally Fitzgibbons
- Nutrition workshops with Michele Chevalley-Hedge, Novotel InBalance Meetings nutritionist
- Team building activities through BeChallenged, global experts in building team trust and cohesion

* Additional charges apply

Novotel Wellness Ambassador Sally Fitzgibbons



1

DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

MENU OPTIONS

4

TIME
OUTS

5

HEALTH AND
WELLBEING





SYDNEY
BRIGHTON BEACH

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