

Meetings | Conferences | Social | Breakfast | Lunch | Dinner

www.novotelbrisbaneairport.com.au | +61 (07) 3175 3100 meetings@novotelbrisbaneairport.com.au



## **WELCOME TO**

# **NOVOTEL BRISBANE**

Meetings & Events

Novotel Brisbane Airport is a 4.5 star hotel offering a range of meeting & events spaces conveniently located near Brisbane Airport. Choose from six dedicated event spaces with a capacity for up to 120 delegates, including a purpose built executive boardroom.

All rooms feature floor to ceiling windows, state of the art audio visual and double glazed windows ensuring quiet meeting spaces.

The hotel is conveniently located just minutes from the Brisbane Domestic and International terminals and 20 minutes from Brisbane CBD. Adjacent to the Skygate Precinct, DFO Shopping Centre and the Gateway Motorway, Novotel Brisbane Airport also has easy access from the Sunshine Coast and Gold Coast. Nearby are the Brisbane

Entertainment Centre, Doomben and Eagle Farm Race Courses, Brisbane International Cruise Terminal and Portside Wharf.



# **Capacity Chart**

ROOM	SIZE (SQM)	THEATRE	U-SHAPE	BOARDROOM	CLASSROOM	CABARET	BANQUET	COCKTAIL
Waldorf	48	32	15	18	18	16	18	50
Mcleod	43	28	15	18	18	16	18	40
Walford Mcleod	90	72	33	36	48	40	45	90
Robinson	30	-	-	12	-	-	12	-
Bailey	65	50	18	18	27	32	36	70
Flynn 1	60	60	24	24	27	32	36	60
Flynn 2	60	60	24	24	27	32	36	60
Flynn 1 & 2	120	120	-	-	54	64	72	120

# Floor Plan



# **Day Delegate**

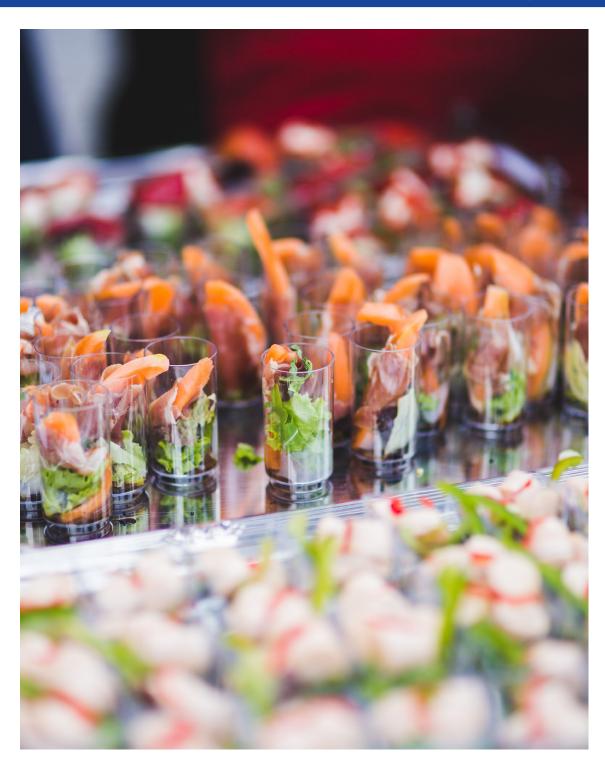
Full Day Delegate Package | \$79 per person Half Day Delegate Package | \$72 per person

## **Full Day Delegate Packages include:**

- Pads & pens, chilled water & mints
- Morning tea
- Lunch
- Afternoon tea
- Electronic signage for your event
- Whiteboard or flip chart (available on request)
- Complimentary Wi-Fi

### **Half Day Delegate Packages include:**

- Pads & pens, chilled water & mints
- · Morning tea or afternoon tea
- Lunch
- Electronic signage for your event
- Whiteboard or flip chart (available on request)
- Complimentary Wi-Fi



AV equipment available on request.

# **Morning Tea & Afternoon**

MORNING TEA	Paris	Bangkok	Delhi	Shanghai	Brisbane
	Almond croissants with snow sugar	Vanilla slice	Assorted mini muffins	Raw lemon chia & cashew slice	Freshly baked scones with preserves &
	Onin h	Thai style spring rolls	Vegetable pakoras with	DDO norde bours	whipped cream
	Spinach & ricotta filo's (v)	with sweet chili sauce	mango chutney (gf,v)	BBQ pork buns	Assorted homemade
	Fresh sliced seasonal	Fresh sliced seasonal fruit platter (gf,df,v)	Fresh sliced seasonal fruit platter (gf,df,v)	Fresh sliced seasonal fruit platter (gf,df)	quiche
	fruit platter (gf,df,v)			, ,	Fresh sliced seasonal
				Fresh sliced seasonal fruit platter (gf,df,v)	fruit platter (gf,df,v)
AFTERNOON TEA	Petit fours tartlet selection	Chargrilled chicken skewers with cucumber relish (gf,df)	Coconut loaf with whipped butter	Slice lemon cake	Moist carrot cake with whipped cream cheese icing
	Smoked salmon, crème		Cauliflower popcorn with chat masala (v)	Prawn hargow	A
	cheese & dill sandwich- es	Mango & lychee sago pudding (gf, v)		Whole seasonal fresh	Assorted mini pies
		r (3·, · /	Whole seasonal fresh	fruits (gf,df,v)	Whole seasonal fresh
	Whole seasonal fresh fruits (gf,df,v)	Whole seasonal fresh fruits (gf,df,v)	fruits (gf,df,v)		fruits (gf,df,v)

# **Networking Lunch**

Maximum 30 pax

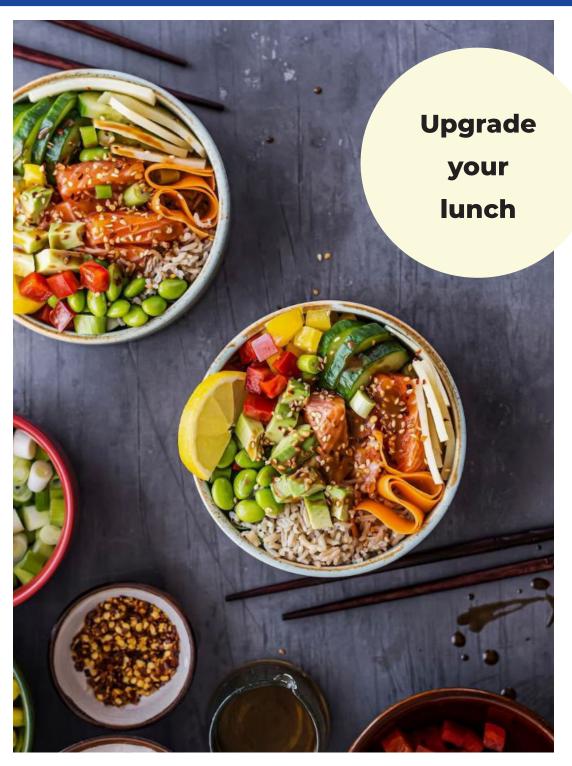
THEME	Paris	Bangkok Delhi		Shanghai	Brisbane	
	French	Thai	Indian	Chinese	Australian	
LUNCH	<b>Salad</b> Niçoise salad (gf,df)	Salad Poached chicken & prawn, betel leaf, Thai herbs with coconut milk dressing (gf,df)	<b>Salad</b> Indian lentil rice salad (gf,df,v)	Salad Glass noodle & vegetable salad with chili lime dressing (gf,df,v)	<b>Salad</b> Butternut, pumpkin & feta salad (gf)	
	Sandwich Jamon ham & camembert cheese baguette	Sandwich Pulled chicken sandwich, green curry mayo	Sandwich Tandoori chicken wrap	Sandwich Chinese hamburger	Sandwich B.L.T & avocado	
	Hot Item Beef bourguignon with mash potato & green beans (gf,df)  Fresh fruit salad (gf,df,v)	Hot Item Beef massaman on jasmine rice (df) Fresh fruit salad (gf,df,v)	Hot Item Traditional lamb Rogan Josh with papadum & pickle (gf,df)  Fresh fruit salad (gf,df,v)	Hot Item Kung pao chicken with jasmine rice (gf,df)  Fresh fruit salad (gf,df,v)	Hot Item Chermoula baked barramundi with garlic baked potatoes & baby broccolini  Fresh fruit salad (gf,df,v)	
					salad (gf,df,v)	

# **Stand Up Buffet**

Minimum 30 pax

All buffets are served with fresh bread rolls & butter. Chef's selection of side dish - roasted vegetables or steamed panache vegetables & rice or a potato dish.

THEME	Paris	Bangkok	Delhi	Shanghai	Brisbane
LUNCH	Hot selection Coq au vin chicken braised in red wine sauce with mushroom & bacon (gf,df)	Hot selection Char grilled marinated chicken thigh fillet with wok tossed mix vegetables (gf,df)	Hot selection Beef vindaloo with papadum & pickle (gf, df)	Hot selection Steam barramundi fillet with ginger & shallot sauce (gf,df)	Hot selection Slow roasted lamb leg with garlic & rosemary jus (gf,df)
	Beef Bourguignon (gf,df)	Yellow curry fish with Asian greens (gf,df)	Pumpkin spinach & chickpeas curry (gf,df,v)	Szechuan style chicken stir fry (gf,df)	Baked barramundi fillets chermoula sauce & broccolini (gf,df)
	<b>Salads</b> Niçoise salad with beans, potato, tomatoes, olives, tuna, boiled egg & french	with Asian lime & coriander dressing (gf,df,v)  Tofu & vegetable with	Salads Indian kachumber salad (gf,df,v)	Salads Hokkien noodle salad (df,v)	Salads The ultimate loaded potato salad (gf,df)
	vinaigrette (gf,df)  Beetroot & goat's cheese		Tandoori chicken salad (gf,df)	Crunchy Asian salad (gf,df,v)	Creamy pesto penne with pumpkin & spinach (v)
	salad (gf)  Garden salad with house dressing (gf,df,v)		Garden salad with house dressing (gf,df,v)	Garden salad with house dressing (gf,df,v)	Garden salad with house dressing (gf,df,v)
	<b>Dessert</b> Cake of the day	<b>Dessert</b> Cake of the day	<b>Dessert</b> Cake of the day	<b>Dessert</b> Cake of the day	<b>Dessert</b> Cake of the day
	Seasonal fresh fruit platter (gf,df,v)	Seasonal fresh fruit platter (gf,df,v)	Seasonal fresh fruit platter (gf,df,v)	Seasonal fresh fruit platter (gf,df,v)	Seasonal fresh fruit platter (gf,df,v)



Upgrade your lunch for an additional \$10 per person with the poke bowl menu or the curry bowl menu.

#### Poke bowl menu

Choice of three\*

- Chicken teriyaki poke bowl with radish, edamame beans, brown rice, carrots, cucumber & pear (gf, df)
- Citrus coffee salmon poke bowl with Asian greens, orange & smoky paprika (gf, df)
- Seared steak poke bowl with steamed Japanese rice, edamame beans, Asian greens, avocado & radish (gf,df)
- Vegan poke bowl, brown rice, tofu, avocado, green apple & edamame beans (gf, df, v)

## **Curry bowl menu**

Choice of three\*

- Massaman beef curry with roasted cashews, steamed rice & cucumber chili pickle (gf,df)
- Beef vindaloo on turmeric rice, pappadams with green tomato relish (gf, df)
- Thai green curry with either fish or chicken, steamed rice & chilli, cucumber & red onion pickles (gf,df)
- Vegan chickpea, pumpkin & cauliflower korma curry with rice (gf, df, v)

Poke bowl or curry bowl, fresh salad, freshly cut fruit & sweet treat.
\$39.50 pp if purchased separately

\*Your selection will be served as an assortment of poke bowl or curry bowl options available to delegates. One poke bowl per person is provided.

## **Breakfast**

## Breakfast on the fly

Stand up breakfast \$28 per person Minimum 10 pax

#### **Inclusions**

- Freshly brewed coffee, tea & herbal infusions & chilled juice
- Selection of spreads & preserves (gf)

#### Continental

- Mini croissants, chocolate croissant, Danish pastries, mini muffins
- Fresh fruit salad (gf,df)
- Natural yoghurt pots with mixed berries (gf)

### Choice of two

- Bacon & egg rolls or wraps
- Scramble egg & vegetable wrap
- · Eggs benedict
- Double smoked ham, cheese & tomato croissants

### **Continental breakfast**

\$28 per person

#### **Inclusions**

- Freshly brewed coffee, tea & herbal infusions & chilled juice
- Selection of spreads & preserves
- Bakery selection of croissants & Danish pastries
- Selection of muesli
- Natural yoghurt pots with berries (gf)
- Assorted cereals with full cream milk, skim milk & soy milk
- Sliced seasonal fresh fruits (gf,df)
- Assorted cold cuts & cheese board (gf)

#### Full buffet breakfast

\$38 per person Minimum 30 pax

#### **Inclusions**

- Freshly brewed coffee, tea & herbal infusions & chilled juice
- White, wholemeal, multigrain & gluten free bread

#### **Cold Selection**

- Seasonal tropical fresh fruit platter (gf,df)
- Whole market fruit (gf,df)
- Bakery selection of croissants & Danish pastries
- · Breakfast condiments
- Selection of preserves & honey

#### **Hot Selection**

- Streaky bacon (gf,df)
- Chicken & herb chipolatas (gf,df)
- Hash browns
- Baked beans (gf,df)
- Garlic & thyme button mushrooms (gf,df)
- Sautéed spinach & tomato (gf,df)
- Choice of poached, fried or scrambled eggs (gf)

#### Plated breakfast

\$38.50 per person

#### **Inclusions**

- Freshly brewed coffee, tea & herbal infusions & chilled juice
- Petit fruit plates (gf,df)
- Danish pastries

#### **Choice of One**

- Classic eggs benedict, toasted English muffin, poached eggs, grilled bacon, hollandaise
- The grill maple bacon, tomato, field mushroom, scrambled egg, sourdough bread
- The hipster toasted Turkish bread, smashed avocado, poached egg, roasted cherry tomatoes, feta
- The patch- corn & zucchini fritters, grilled tomato & mushroom on toasted black rye (v)

## **Dinner**

\$70 per person Minimum 30 pax

### **Buffet Dinner 1**

Served with fresh bread & butter. Antipasto boards with marinated vegetables, olives, sundried tomatoes, pickled onions, cornichons, infused

feta with lemon oil.

#### **Hot Dishes**

- Pan fried Atlantic salmon fillet, roast garlic & rosemary baked Nicola potatoes & chervil beurre blanc (gf)
- Slow roasted boned and rolled leg of lamb, spinach, onion, sage & toasted nuts (gf,df)
- Oven roasted chicken supreme with honey cumin glaze (gf,df)

### **Cold Dishes**

- Garden salad with grape tomato, Spanish onion, cucumber & mesculin (gf,df)
- Roasted butternut pumpkin salad with yogurt & mint (gf)
- Spiced rice with fried cauliflower & broccoli salad (gf,df)
- Rocket, parmesan & semi dried tomato salad (gf)
- Caprese salad (gf)

### Dessert

- Fresh fruit pavlova (gf,df)
- Berry cheesecake
- Australian cheese board (gf)



## Dinner

\$85 per person Minimum 30 pax

#### **Buffet Dinner 2**

Served with fresh bread & butter.
Antipasto boards with marinated vegetables, olives, sundried tomatoes, pickled onions, cornichons, infused feta with lemon oil.
Cooked Prawns with thousand island dressing.
Smoked salmon platter.

#### **Hot Dishes**

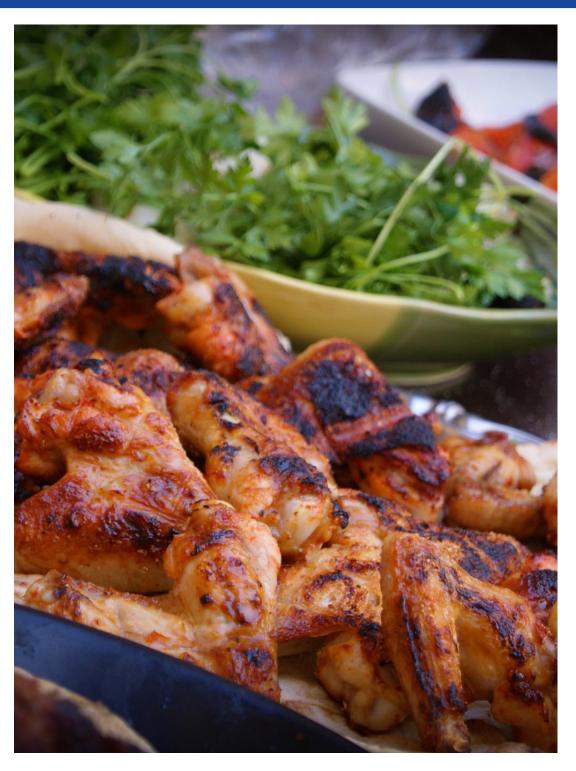
- Nut crusted barramundi fillets with beurre blanc (gf)
- Crispy skin pork loin with apple sauce (gf,df)
- Pan fried chicken breast with tomato concasse (gf,df)
- Steam greens, lemon & olive oil & sea salt (gf,df,v)
- Butter roasted kipfler potatoes (gf)

### **Cold Dishes**

- Greek salad with tomato, cucumber, onion, fetta, olives (gf)
- Hokkien noodle salad with ponzu dressing (df,v)
- Roasted baby beets, tatsoi, spanish onion & sour cream (gf)
- Mixed green leaves with aged balsamic vinaigrette (gf,df,v)

#### **Dessert**

- Selection of mini boutique dessert
- Lemon tart
- Seasonal fruit platter (gf,df,v)



## **Plated Dinner**

#### Two course

\$85 per person Selection of two courses served as an alternate drop

#### Three course

\$95 per person Selection of three courses served as an alternate drop

Two & three course plated dinners are served with fresh baked bread rolls with butter.

#### **Entrée**

- Korean chili chicken, green paw paw, mango & tatsoi lime vinaigrette (gf,df)
- Salmon gravlax on crème fraiche, radish, herb salad with salted capers & pickled fennel with dill oil (gf)
- Twice cooked pork belly with petite Asian salad & ponzu dressing (gf,df)
- Szechuan spiced Mooloolaba prawns, chili spiked pineapple & lime dressing (gf)
- Moroccan crusted lamb with pumpkin & feta stack micro herb salad with cherry tomatoes & a reduced balsamic dressing (gf)
- Butternut pumpkin, roast peppers, zucchini & rocket stack with peanut & rocket pesto & marinated fetta (gf,v)
- Confit cherry tomato tart, roasted capsicum, goats curd & basil (v)
- Beetroot cured Atlantic salmon, wombok & carrot remoulade, horse radish
   & dill (gf)



## **Plated Dinner**

#### Main

- Sous vide chicken supreme, grilled asparagus, cherry tomato salsa & avocado purée (gf,df)
- Berkshire pork cutlet, charred red peppers, broccolini, chat potatoes with apple glaze red wine jus (gf,df)
- Roasted lamb rump, crushed peas, kumara mash, rosemary jus & baby herbs (qf)
- Angus sirloin with philly mash, broccolini, pickled cherry tomato & peppercorn jus (gf)
- Atlantic salmon, cauliflower puree, asparagus, bell pepper with chermoula sauce (gf)
- Seared barramundi fillets with colcannon mash, wilted spinach & red wine beurre blanc sauce (gf)
- Forest mushroom risotto with tarragon, truffle salsa & parmesan crisp (gf,v)
- Cauliflower steak with grain salad & spiced dressing (df, v)

#### Dessert

- Bailey's brule with almond biscotti & mascarpone cream
- Peach panna cotta, with burnt peach, whipped cream & lemon balm (gf)
- Sticky date pudding with vanilla whipped cream, caramel sauce & fresh strawberry
- Baked berry cheesecake with berry compote, dehydrated raspberry
- Australian fine cheese brie, blue & aged cheddar with fresh fruit, nuts
   & crackers
- Apple & rhubarb crumble with crème fraiche & strawberries
- Chocolate mouse tart with mix berry compote & shaved chocolate flakes
- Sharing petit four platters for 10 pax (gf)



## Canapés

## **Standard Canapés Packages**

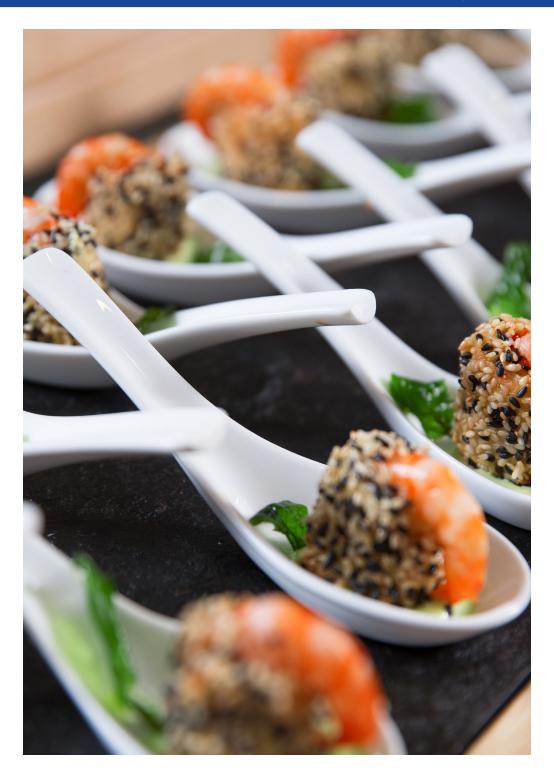
1 hour > 5 selections | \$29 per person 2 hours > 5 selections | \$37 per person

## The Flyer

1 hour > 2 Hot, 2 Cold, 1 Substantial | \$35 per person 2 hours > 3 Hot, 2 Cold, 2 Substantial | \$49 per person

## **Cold Canapés**

- Mooloolaba prawn & guacamole tartlet with sour cream & coriander
- Smoked salmon blini with coddled egg & micro sorrel
- Artichoke & roasted capsicum bruschetta (v)
- Lamb & ratatouille tartlets with pomegranate molasses & micro herb
- Watermelon, bocconcini cheese & mint kebabs (gf,v)
- Honeydew melon with prosciutto & bocconcini (gf)
- · Prosciutto with caramelized fig, mascarpone, rocket & mini brioche bun
- · Tangy Thai Mooloolaba prawn skewers (gf)
- Crispy wonton cups with poached chicken salad & pickle
- Seared scallops with soba noodles, chili, lime, herb & peanuts
- Beef tataki with cucumber salsa & coriander (gf,df)



# Canapés

### **Hot Canapés**

- · Mini cheeseburger with cornichon
- Potato, spinach, pea samosa with tamarind dip (v)
- Porcini mushroom & parmesan arancini with red pepper salsa (v)
- Laila lamb kofta with salsa verde (gf,df)
- Prawn twisters with namjim dressing (df)
- Chicken yakitori with sesame dipping sauce (gf)
- Goats cheese & roast capsicum mini melts (v)
- · Mini beef Burgundy pie with caramelized onion
- · Tandoori chicken drumettes with mint raita (gf)
- Grilled halloumi with prosciutto, asparagus & balsamic glaze (gf)

## Substantial Canapés additional \$11 per person

- Char-grilled Thai beef salad (gf,df)
- Butter chicken with basmati rice & mango chutney (gf,df)
- Stir fried Asian vegetables with rice noodles & tofu (gf,df,v)
- Classic beer battered fish goujons on chips with tartar sauce
- Massaman beef curry with roasted cashews, steamed rice & cucumber chilli pickle (gf,df)
- Penne pasta with chicken & pesto sauce



## **Bevarage Package**

#### **GLIDER**

1 Hour > \$23.00 per person 2 Hours > \$29.00 per person 3 Hours > \$37.00 per person 4 Hours > \$42.00 per person

Selection of soft drink & juices

#### Wines:

- Chain of Fire Brut Cuvée
- Chain of Fire Semillon
- Sauvignon Blanc
- Chain of Fire Shiraz Cabernet

#### **Beers:**

- Hahn Super Dry Lager
- XXXX Gold
- Boags Premium Light

#### **DREAMLINER**

1 Hour > \$29.00 per person 2 Hours > \$37.00 per person 3 Hours > \$45.00 per person 4 Hours > \$52.00 per person

Selection of soft drink & juices

#### Wines:

- Fiore Proscecco
- Ara Sauvignon Blanc
- Rymill 'The Yearling' Shiraz

#### **Beers:**

- 5 Seeds Cloudy Apple Cider
- Tooheys New
- XXXX Gold
- Boags Premium Light

#### **GULFSTREAM**

1 Hour > \$45 per person 2 Hours > \$60 per person 3 Hours > \$75 per person 4 Hours > \$91 per person

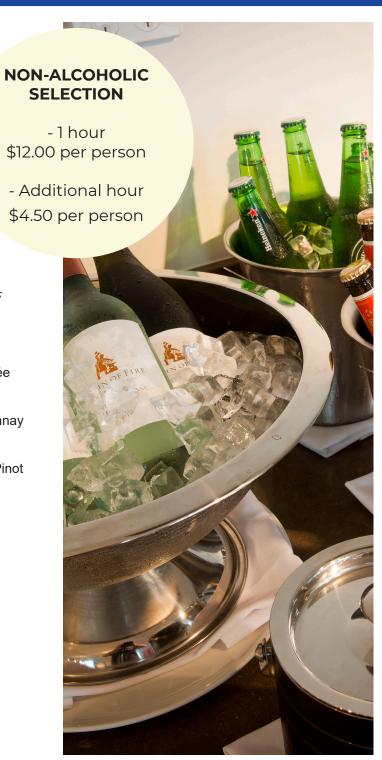
Selection of soft drink & juices

#### Wines:

- Yves Premium Sparkling Cuvée
- Framingham Nobody's Hero Sauvignon Blanc
- Josef Chromy 'Pepik' Chardonnay
- Hentley Farm Villian & Vixen Shiraz
- Framingham Nobody's Hero Pinot Noir

#### **Beers:**

- 5 Seeds Cloudy Apple Cider
- XXXX Gold
- Heineken
- Boags Premium Light



## Your choice of accommodation









- Premium 4.5 star hotel
- · 157 rooms
- Catalina Bar and Restaurant
- · 24 hour reception
- Secure car park
- · Gym
- · Sauna



- · Affordable 3.5 star hotel
- 243 rooms
- · Cribb Island Beach Club
- · 24 hour reception
- Undercover parking
- Located 7 minute drive to Novotel Brisbane Airport



- Luxury 5 star hotel
- 132 rooms
- · Apron Bar & Restaurant
- · Executive lounge
- Concierge & Valet parking
- · 24 hour reception
- · 24 hour room service
- Swimming pool
- Gym
- Located 7 minute drive to Novotel Brisbane Airport

## Location

## Car parking

Parking for delegates is available beneath the Novotel Brisbane Airport at a fee (please talk to our team for applicable pricing). Alternatively, parking is also available at the DFO Shopping Centre multi-level carpark adjacent to the Novotel Brisbane Airport.

Pricing is dependent on the length of stay and it is a 5 minute walk to the hotel.

## **Airport shuttle**

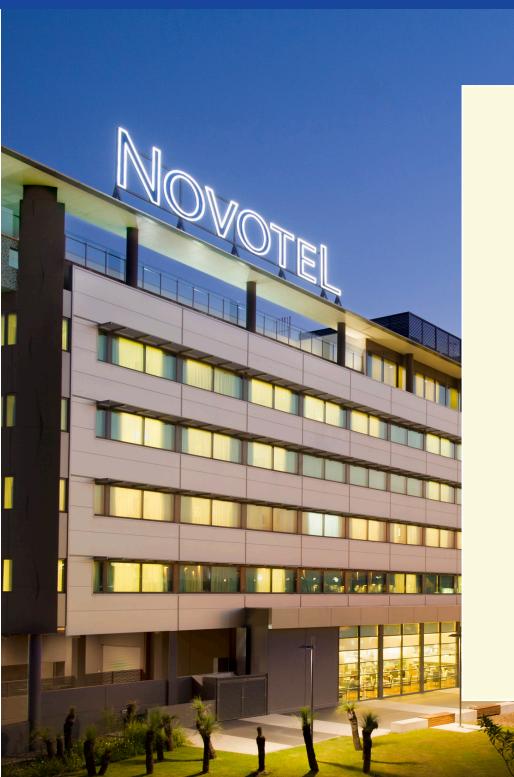
Skygate shuttle is a complimentary service that operates between the Domestic Terminal, International Terminal and the Skygate precinct.

Visit our website to view the latest transport options.

## **Private & group transfers**

Private and group charters can be arranged for you by our conference sales team. All pricing will be quoted on a request basis and will be dependent on your requirements.





## **Next Steps**

## **Enquire**

Please contact our Event Sales Executives on (07) 3175 3100 or email meetings@novotelbrisbaneairport.com.au

## **Catering**

Looking for something different? Ask our friendly team about creating a day delegate package specific to your event

## **Book your viewing**

To book a site inspection, please contact our Event Sales Executives

