

Meetings are *Taking Off*

NOVOTEL

BRISBANE AIRPORT



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 & whipped cream
	Spinach & ricotta filo's (v)	Thai style spring rolls with sweet chili sauce	Vegetable pakoras with mango chutney (gf,v)	BBQ pork buns	Assorted homemade quiche
	Fresh sliced seasonal fruit platter (gf,df,v)	Fresh sliced seasonal fruit platter (gf,df,v)	Fresh sliced seasonal fruit platter (gf,df,v)	Fresh sliced seasonal fruit platter (gf,df)	Fresh sliced seasonal fruit platter (gf,df,v)
				Fresh sliced seasonal 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 cheese & dill sandwiches	Mango & lychee sago pudding (gf, v)	Cauliflower popcorn with chat masala (v)	Prawn hargow	Assorted mini pies
	Whole seasonal fresh fruits (gf,df,v)	Whole seasonal fresh fruits (gf,df,v)	Whole seasonal fresh fruits (gf,df,v)	Whole seasonal fresh fruits (gf,df,v)	Whole seasonal fresh fruits (gf,df,v)

**Menus served on a weekly rotating menu | Morning tea only is \$17.50pp | Afternoon tea only is \$17.50pp.*

Networking Lunch

Maximum 30 pax

THEME

Paris

Bangkok

Delhi

Shanghai

Brisbane

French

Thai

Indian

Chinese

Australian

LUNCH

Salad

Niçoise salad (gf,df)

Salad

Poached chicken & prawn, betel leaf, Thai herbs with coconut milk dressing (gf,df)

Salad

Indian lentil rice salad (gf,df,v)

Salad

Glass noodle & vegetable salad with chili lime dressing (gf,df,v)

Salad

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)

**Menus served on a weekly rotating menu.*

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)
	Salads Niçoise salad with beans, potato, tomatoes, olives, tuna, boiled egg & french vinaigrette (gf,df)	Salads Corn & coriander slaw with Asian lime & coriander dressing (gf,df,v)	Salads Indian kachumber salad (gf,df,v)	Salads Hokkien noodle salad (df,v)	Salads The ultimate loaded potato salad (gf,df)
	Beetroot & goat's cheese salad (gf) Garden salad with house dressing (gf,df,v)	Tofu & vegetable with chili sauce salad (gf,df,v) Garden salad with house dressing (gf,df,v)	Tandoori chicken salad (gf,df) Garden salad with house dressing (gf,df,v)	Crunchy Asian salad (gf,df,v) Garden salad with house dressing (gf,df,v)	Creamy pesto penne with pumpkin & spinach (v) Garden salad with house dressing (gf,df,v)
	Dessert Cake of the day	Dessert Cake of the day	Dessert Cake of the day	Dessert Cake of the day	Dessert 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)

**Menus served on a weekly rotating menu*



Upgrade your lunch

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 (gf)
- 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 fraîche & 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 Prosecco
- 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

NON-ALCOHOLIC SELECTION

- 1 hour
\$12.00 per person

- Additional hour
\$4.50 per person



Your choice of accommodation



NOVOTEL

BRISBANE AIRPORT

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



BRISBANE AIRPORT

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



pullman

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

NOVOTEL

BRISBANE AIRPORT