

Meetings are Taking Off

NOVOTEL

BRISBANE AIRPORT



Meetings | Conferences | Social | Breakfast | Lunch | Dinner

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WELCOME TO **NOVOTEL BRISBANE AIRPORT**

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 | \$82 per person

Half Day Delegate Package | \$75 per person

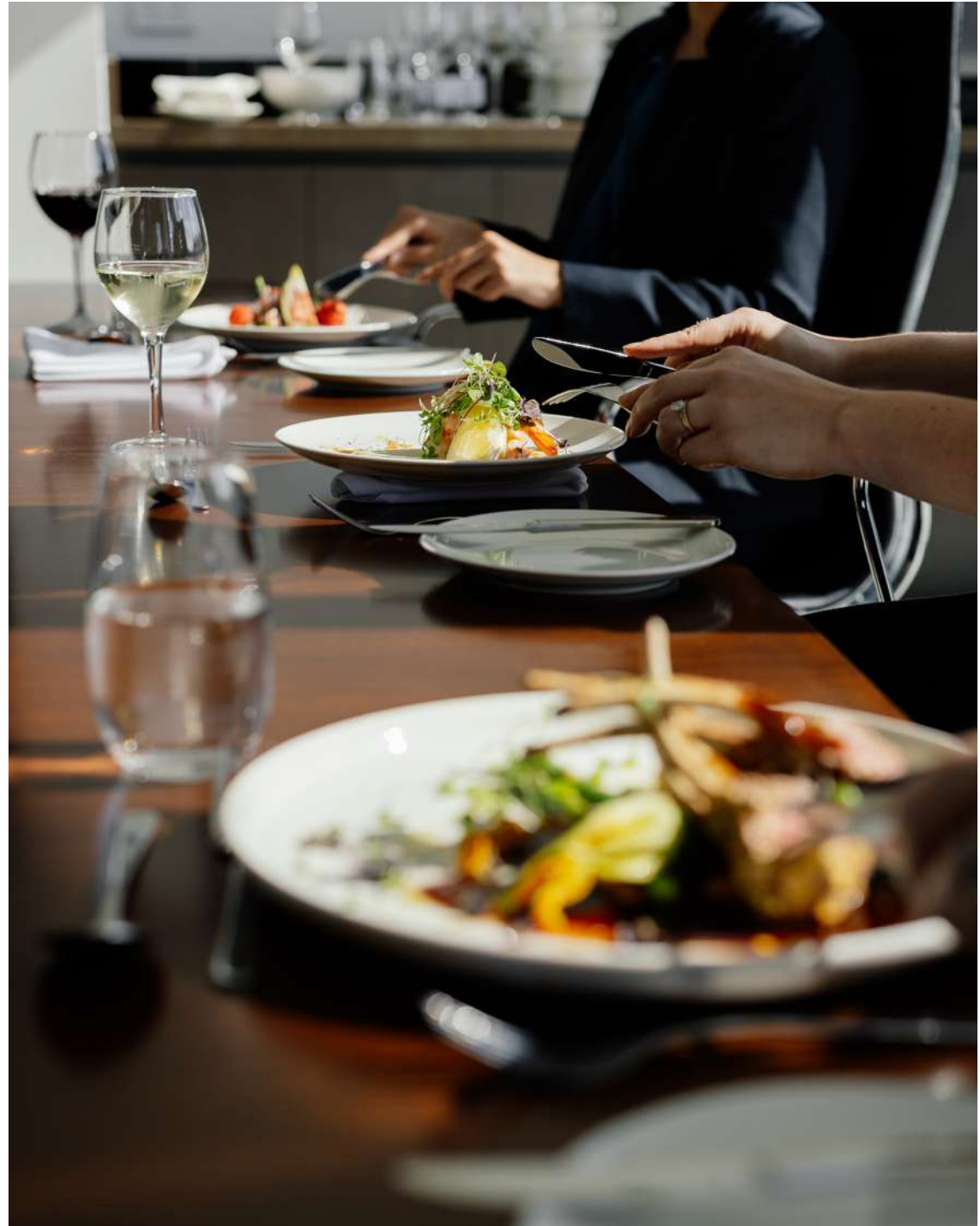
Full Day Delegate Packages include:

- 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 Tea

MORNING TEA

Athens

Milopita Greek apple cake (v)

Mini chicken souvlaki with minted yogurt (gf)

Fresh sliced seasonal fruit platter (gf,df)

Dallas

Chocolate brownies (gf)

Texas mini hot dog (gfo)

Fresh sliced seasonal fruit platter (gf,df)

Bangkok

Lemon coconut squares (v)

Chicken, coriander & lemongrass sticks (gf,df)

Fresh sliced seasonal fruit platter (gf,df)

Rome

Tiramisu cake

Roasted vegetables, pancetta & feta frittata (gf)

Fresh sliced seasonal fruit platter (gf,df)

Brisbane

Freshly cooked scones with jam & cream (gfo)

Assorted mini quiche

Fresh sliced seasonal fruit platter (gf,df)

AFTERNOON TEA

Greek honey cake with orange & pistachios (v)

Lamb & feta meatballs with tomato, basil sauce & feta crumble (gf)

Whole seasonal fresh fruits (gf,df)

Vanilla slice

Mini cheeseburger (gfo,dfo)

Whole seasonal fresh fruits (gf,df)

Mango coconut mousse cake (v)

Thai (popia) vegetable spring rolls with sweet chilli sauce (df)

Whole seasonal fresh fruits (gf,df)

Cannoli with vanilla creme & pistachio (v)

Spinach & ricotta pastizzi (v)

Whole seasonal fresh fruits (gf,df)

Lamingtons

Combo party pies & sausage rolls (gfo)

Whole seasonal fresh fruits (gf,df)

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

Working Lunch

Maximum 30 pax

| THEME | Athens | Dallas | Bangkok | Rome | Brisbane |
|-------|--|--|--|---|---|
| | Greece | American | Thailand | Italy | Australian |
| LUNCH | Salad Salad of the gods with fetta, oregano dust & lemon olive oil (gf, dfo) | Salad Southern slaw with chipotle sauce (gf, vg) | Salad Thai beef salad (gf, df) | Salad The galdiator pasta salad with rocket, sundried tomatoes, red onion, olives, fresh basil & pancetta crumbs with feta & virgin olive oil | Salad Rocket, pear, parmesan & fennel salad with virgin olive lemon oil with red radish (gf) |
| | Sandwich Lemon, thyme, garlic-grilled chicken on pita bread with rocket, fresh tomato, red onion pickle & tatziki (gfo, dfo) | Sandwich Pulled pork, salad on brioche roll with ranch dressing (gfo) | Sandwich Pork belly sandwich with yellow coconut curry mayonnaise & Thai inspired slaw (gfo, df) | Sandwich Grilled chicken pesto with rocket, parmesan on ciabatta roll | Sandwich The story bridge sandwich with silverside lettuce, tomato, cheese, beetroot, carrot & Dijon mustard mayo on Turkish roll |
| | Hot Item Lamb souvlaki roasted lemon & rosemary potato, grilled zucchini & blistered cherry tomatoes (gf, df) | Hot Item Slow cook Texas rubbed beef brisket with San Antonio BBQ sauce, corncob & roast potato (gf, df) | Hot Item Chicken Penang curry with steamed jasmine rice, bokchoy & coconut cream (gf, df) | Hot Item Veal osso bucco Milanese on rustic parmesan & rosemary polenta (gf) | Hot Item Char grilled rump steak on mash, mushroom sauce, asparagus & blistered cherry tomatoes (df, gf) |
| | Fresh fruit salad (gf, df) | Fresh fruit salad (gf, df) | Fresh fruit salad (gf, df) | Fresh fruit salad (gf, df) | Fresh fruit salad (gf, df) |

**Menus served on a rotating menu*

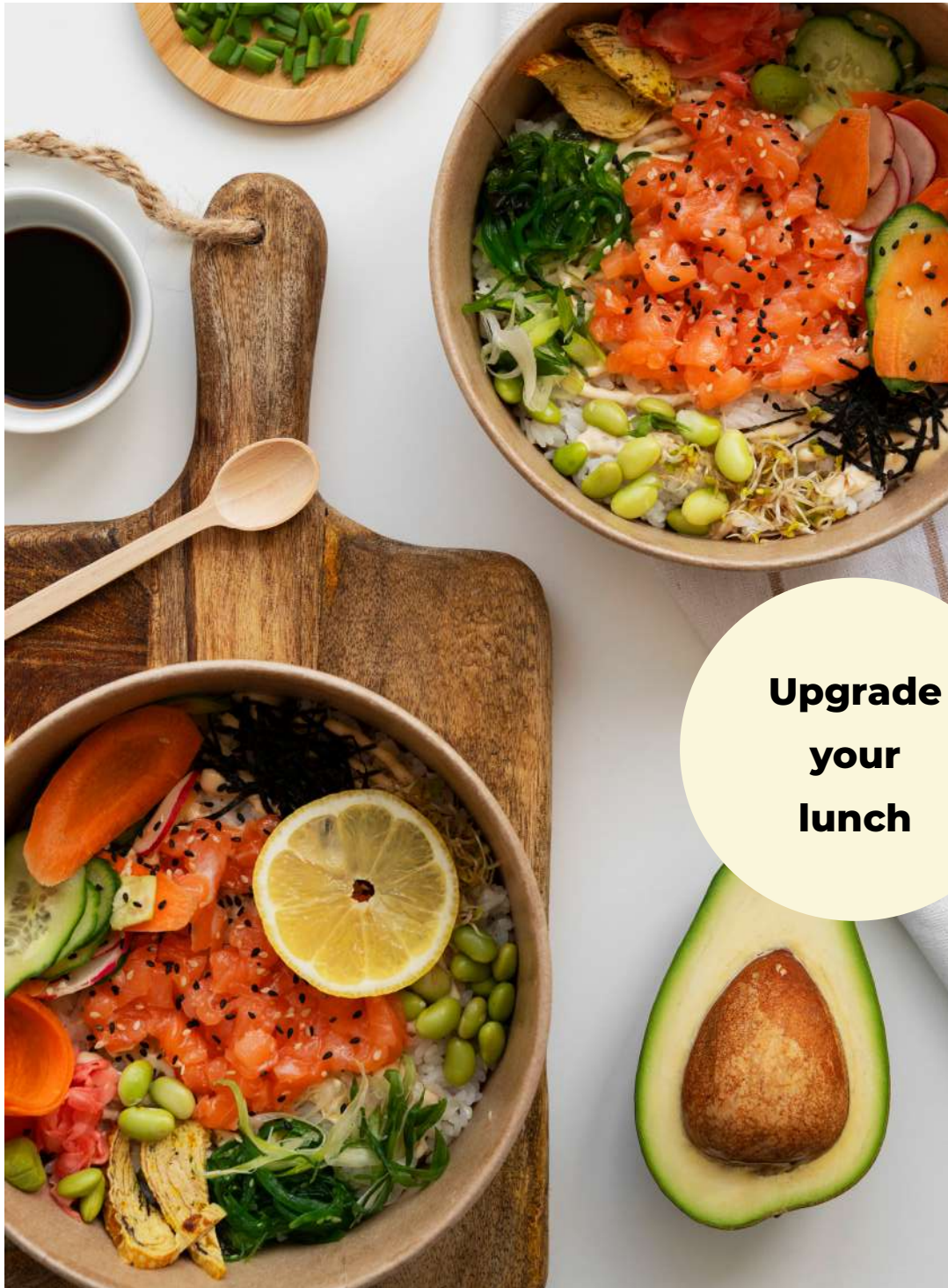
Buffet Lunch

Minimum 30 pax

All buffets are served with fresh bread rolls & butter.

| THEME | Athens | Dallas | Bangkok | Rome | Brisbane |
|--------------|---|--|--|---|---|
| | Greece | American | Thailand | Italy | Australian |
| LUNCH | <p>Hot selection</p> <ul style="list-style-type: none"> - Athens slow cooked Greek style lamb leg with fresh rosemary & garlic jus (gf,df) - Snapper fillet grilled with herb virgin olive oil & capers (gf,df) - Roasted lemon potatoes with lemon thyme (gf,df) - Sautéed green beans with feta crumble (gf) <p>Salads</p> <ul style="list-style-type: none"> - Poemgranate, green leaves in season haloumi croutons & spiced orange vinaigrette - Classic Greek salad with sliced feta oregano dust & lemon olive oil - Garden salad with dressings <p>Dessert</p> <ul style="list-style-type: none"> - Assorted pastries & cakes <p>Fresh sliced seasonal fruit platter (gf,df)</p> | <p>Hot selection</p> <ul style="list-style-type: none"> - Fort Worth barbecued style chicken (gf,df) - Slow cooked Texas rubbed beef brisket with San Antonio BBQ sauce (gf) - Baked Idaho potatoes with condiments - Mixed roasted vegetables (gf,df) <p>Salads</p> <ul style="list-style-type: none"> - Garden salad with vinaigrettes (gf,df) - Classic American slaw with buttermilk dressing (gf) - Billy Bob's southern potato salad (gf) <p>Dessert</p> <ul style="list-style-type: none"> - Assorted pastries & cakes <p>Fresh sliced seasonal fruit platter (gf,df)</p> | <p>Hot selection</p> <ul style="list-style-type: none"> - Thai green basil wok fried chicken (gka prow gai) (df) - Beef massaman curry (gf,df) - Steamed jasmine rice - Stir-fried mixed vegetables with oyster sauce (gf,df) <p>Salads</p> <ul style="list-style-type: none"> - Asian chopped slaw salad with carrot and ginger dressing (vg) - Green papaya salad with dried shallots (gf,df) - Garden salad with dressings (gf,df) <p>Dessert</p> <ul style="list-style-type: none"> - Assorted pastries & cakes <p>Fresh sliced seasonal fruit platter (gf,df)</p> | <p>Hot selection</p> <ul style="list-style-type: none"> - Slow cooked beef ragout Bolognese with rigatoni pasta & parmesan - Roman chicken cacciatore with fresh rosemary & olive (gf,df) - Mixed grilled vegetables in herbs & olive oil (gf,df) - Rosemary roasted potatoes (gf,df) <p>Salads</p> <ul style="list-style-type: none"> - Tomato, basil & cucumber panzanella salad with balsamic vinaigrette (df) - Garden salad with dressings (gf,df) - Romano fennel & orange salad (gf,df) <p>Dessert</p> <ul style="list-style-type: none"> - Assorted pastries & cakes <p>Fresh sliced seasonal fruit platter (gf,df)</p> | <p>Hot selection</p> <ul style="list-style-type: none"> - Grilled barramundi fillets with citrus & tomato herb salsa (gf,df) - Char grilled rump steak with fresh field mushroom sauce (gf,df) - Sautéed baby chat potatoes in parsley butter (gf) - Roasted baby carrots, zucchini & red onion medley (gf,df) <p>Salads</p> <ul style="list-style-type: none"> - Avocado, watercress & heirloom tomato salad with basil vinaigrette (gf,df) - Roasted pumpkin salad with baby beets, spinach, pine nuts & feta with lemon oil and balsamic (gf) - Garden salad with dressings (gf,df) <p>Dessert</p> <ul style="list-style-type: none"> - Assorted pastries & cakes <p>Fresh sliced seasonal fruit platter (gf,df)</p> |

**Menus served on a 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
\$30 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

\$30 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

*\$40 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

\$40 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 & mesclun (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 \$39 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 > \$31.00 per person
- 3 Hours > \$39.00 per person
- 4 Hours > \$47.00 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 > \$39.00 per person
- 3 Hours > \$50.00 per person
- 4 Hours > \$61.00 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



- 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

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