

NOVOTEL

SURFERS PARADISE

Christmas Party Packages





Cheers to a joyful Christmas Celebration at Novotel Surfers Paradise

Looking for the perfect venue to host an unforgettable Christmas party? Look no further than Novotel Surfers Paradise.

Our stunning location in the heart of Surfers Paradise offers the ideal setting to celebrate the festive season in style. With breathtaking ocean views and a warm, vibrant atmosphere, you and your guests will be immersed in the magic of Christmas.

Our experienced event planning team will ensure every detail of your party is taken care of, from exquisite decorations to delectable cuisine. Whether you're hosting an intimate gathering or a grand celebration, our eight versatile event spaces can accommodate your needs.

From elegant ballrooms to cozy private rooms, we have the perfect setting to create your perfect event.

We look forward to hosting you this festive season.





Cocktail Party Package

Raise your glass and get into the festive spirit with our specially crafted cocktails, delectable canapés, and a vibrant atmosphere that will make your holiday gathering truly memorable. Choose from our indoor or outdoor venues, and let us take care of the details while you enjoy a delightful evening of mingling, sipping, and toasting to the joys of the season.

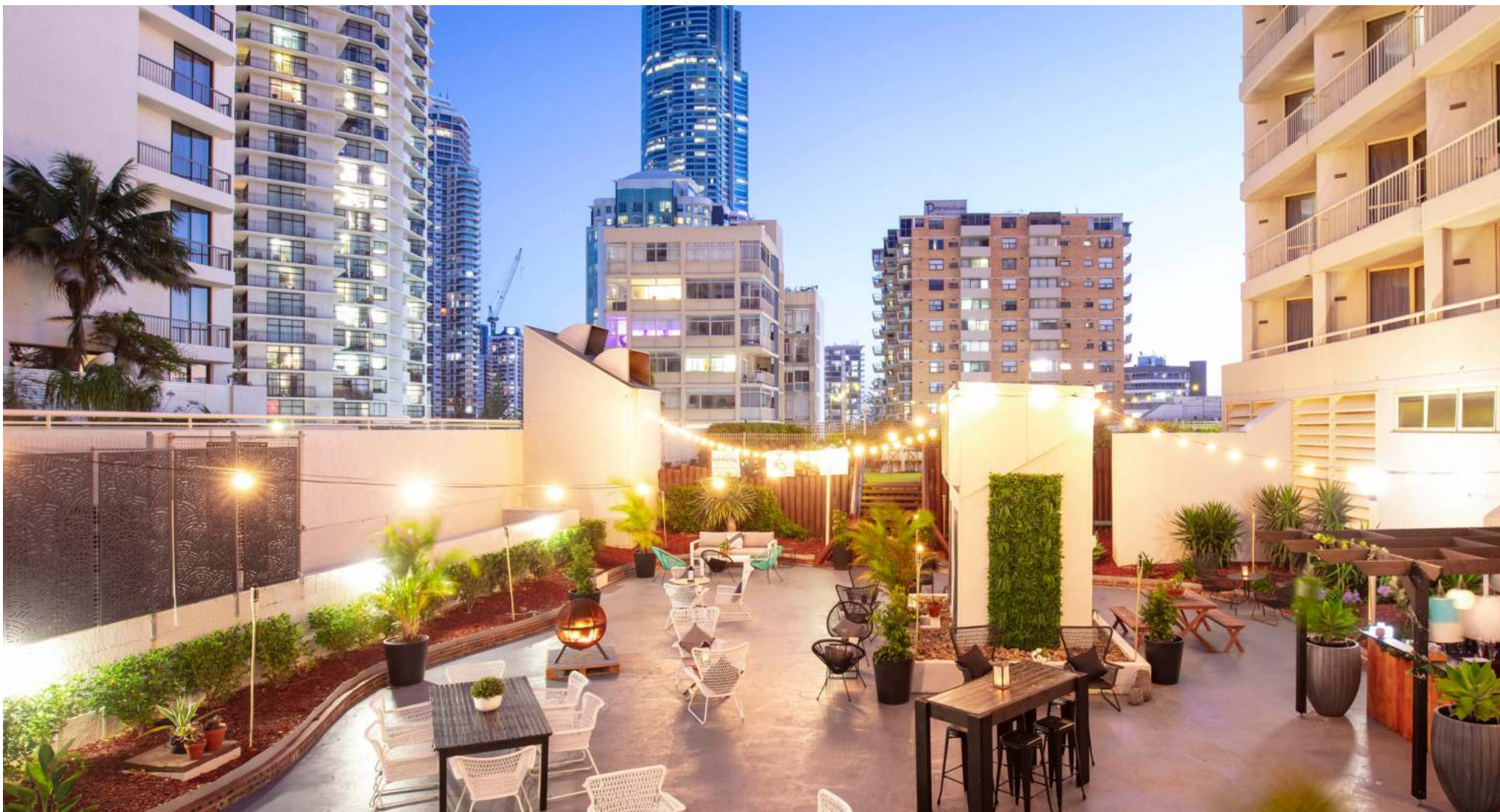
\$129 per person includes:

- Indoor venue hire - cocktail style set up
- Subtle Christmas theming including red carpet, Christmas tree, scattered dry bar centerpieces, lounges, stage and dancefloor (on request)
- Your choice of either espresso martini or classic margarita on arrival
- 2 hour canapé package
- 2 fork & walk dishes
- 3 hour premium beverage package
- Basic sound system to play own background music
- Microphone and lectern for speeches

For bookings or enquires:

Email briony.cuskelly@accor.com

or call +61 7 5579 3442



Cocktail Party Menu

Canapés

Please select a maximum of 8 items from the list below:

Cold selection:

- Fresh Pacific oysters with house-made Nam-jin drizzle (gf, df)
- Caramelised seared scallops with a peppered avocado dip (gf)
- Smoked trout and chive cream cheese vol-au-vents
- Smoked salmon with cream cheese, onion, dill and capers on petite croutes
- Shaoxing wine 'drunken' tiger prawns on cucumber rondels dressed with aioli (gf)
- Chicken liver parfait in tart with micro herbs
- Brie and cranberry on crouton (v)
- Bocconcini, olive tapenade and onion jam tartlet (v)
- Fire roasted Mediterranean vegetable and Persian feta morsels tart (v)
- Prosciutto crudo with asparagus, balsamic (gf)

Hot selection:

- Twice cooked pork belly with spicy plum sauce (gf, df)
- Spiced lamb koftas with tzatziki dip
- Oven baked scallops topped with saffron hollandaise sauce and baby herbs (gf)
- Beef and mushroom skewers with balsamic glaze (gf)
- Peri-peri chicken skewers with cucumber and mint yoghurt
- Granite Belt Queensland Beef tenderloin on spoons with red onion confit, drizzled with black truffle oil (gf, df)
- Bush spice rubbed kangaroo loin with Davidson plum chutney (gf)
- Charcoal and feta arancini with tomato relish (v)

Fork & Walk Dishes

Please select two items from the list below:

- Tempura prawn and battered fish bites with chunky chips with fresh lemon and aioli
- Cumin and garlic encrusted lamb medallions served with tomato fondue and sauté mixed beans (gf, df)
- Vegetable curry with mild masala curry served with steamed rice (vg, gf)
- Leg of ham double baked with bourbon & glazed with honey on sugared sauerkraut topped with apple sauce (gf, df)
- Oven roasted turkey with cranberry & orange sauce on mash potato gratin and poached asparagus (gf, df)
- Beef petite tenders served with wild mushroom ragout and onion confit on Desiree mash potato and grilled pencil asparagus (gf)

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Seated Dinner Package

Indulge in the ultimate holiday dining experience with our seated Christmas dinner packages, where you can savor a festive feast, surrounded by the warm ambiance and enchanting décor of your choice of our elegant venues.

\$139 per person includes:

- Indoor venue hire - banquet style set up, your choice of black or white linen & napery
- Subtle Christmas theming including red carpet, Christmas tree, stage and dancefloor (on request), chair covers with band, table runner and simple centerpiece
- Arrival canapés
- 3 course plated menu served alternatively
- 3 hour premium beverage package
- Basic sound system to play own background music
- Microphone and lectern for speeches
- Data projector and screen (or installed LCD) for presentations



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Seated Dinner Menu

Arrival Canapés

Please select 3 items:

- Fire roasted Mediterranean vegetable and Persian feta morsels (v)
- Bocconcini, olive and onion jam savoury tartlet (v)
- Prosciutto crudo with brie and asparagus, balsamic (gf)
- Pumpkin arancini served with dipping sauce (v)
- Smoked salmon with cream cheese, onion, dill and capers on petite croutes
- Peking duck spring rolls served with dipping sauce

Entrée, Main and Dessert – Served Alternatively

Please select 2 items per course:

Entrée

- Vietnamese pesto smoked chicken salad with shredded Asian cabbage and roasted peanuts (gf)
- Black olive, cherry tomato and leek tart, goat's cheese, candied walnuts, aged vinegar (v)
- Roasted pumpkin and pear salad tossed with rocket, semi sun dried tomato, dried cranberry and drizzled over finger lime vinaigrette dressing (vg, gf)
- Prawn salad on a mango coulis with chilli, lime, garlic and mint topped with mayonnaise and avocado

Main

- House made sundried tomato pesto rubbed Inglewood Queensland organic chicken breast, grilled pencil asparagus, port jus, mashed desiree potato (gf)
- Grilled Hideaway Bay, Tasmania salmon with kumara and fennel mash, poach asparagus, crispy leek and fresh salsa verde (gf)
- Braised Granite Belt Angus beef cheek in pan juices finished with Shiraz reduction, soft polenta, buttered fresh beans, parsnip crisps
- Roasted pumpkin, mushroom and basil risotto topped with shaved parmesan (gf, v)

Dessert

- Spiced Christmas pudding with butterscotch sauce, fresh mix berries and vanilla bean ice cream (v)
- Chocolate mousse parfait, chocolate mousse filling on a chocolate mud cake, cream and raspberry coulis
- Classic tiramisu, coffee jaconde sponge filled with a home mascarpone cheese mousse and mix berry coulis (v)
- Strawberry cream cheese with mix berries, coulis, Chantilly cream and dusted with dried raspberry (v)

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Seafood Buffet Package



Dive into a laid-back yet delectable dining experience where the ocean's finest offerings take the spotlight. From fresh catches to savoury delights, our buffet is a celebration of coastal flavours perfect for a casual yet festive gathering. With the breezy ambiance of your function room, this seafood soirée guarantees a delightful and memorable holiday celebration by the shore

\$149 per person includes:

- Indoor venue hire - banquet style set up
- Subtle Christmas theming including red carpet, Christmas tree, stage and dancefloor (on request), chair covers with band, table runner and simple centerpiece
- Seafood buffet
- 3 hour premium beverage package
- Novotel "night cap" Baileys on ice offered to all guests
- Basic sound system to play own background music
- Microphone and lectern for speeches
- Data projector and screen (or installed LCD) for presentations



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Seafood Buffet Menu

Seafood on Ice

- Queensland king prawns (gf, df)
- Freshly shucked Queensland oysters (gf, df)
- Condiments: lemon wedges, cocktail and tartare sauce (gf, v)

Salads

- Greek Salad with tomato, cucumber, capsicum, onion, olives, feta and oregano vinegar (gf, v)
- Quinoa salad with roasted Mediterranean vegetables (vg, df, v)
- Vegetable fusilli pasta, capsicum, onion, celery, carrot, corn, shallots in a garlic dressing (v, df)
- Honey glazed roasted pumpkin tossed with rocket, semi sun dried tomatoes, pears, pine nut and balsamic dressing (vg, v, df)
- Fresh selection of assorted bread rolls (v)

Hot Selection

- Baked 'Catch of the Day' with spiked horseradish mash and creamy lemon butter sauce (gf)
- Peppered beef fillet pieces on smooth soft polenta and exotic mushroom sauce
- Leg of ham double baked with bourbon & glazed with honey and cloves (gf, df)
- Roast potato and seasonal vegetables (vg, gf, v, df)

Dessert

- Australian pavlova with assorted berries and passionfruit (gf, v)
- Spiced Christmas pudding with brandy custard sauce
- Seasonal sliced fresh fruit (gf, df, v, vg)



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Premium Beverage Package

Wine Selection

- De Bortoli Sacred Hill Brut, Riverina, Australia
- Mister Fox Chardonnay, Victoria, Australia
- 3 Tales Marlborough Sauvignon Blanc, Marlborough, New Zealand
- Mojo Full Colour Shiraz, Barossa Valley

Cider Selection

- Somersby Apple Cider, Copenhagen, Denmark

Beer Selection

- Peroni Nastro Azzurro, Rome, Italy
- Heineken Lager, Amsterdam, Netherlands
- XXXX Summer, QLD, Australia
- Tooheys Extra Dry, NSW, Australia
- Hahn Superdry, NSW, Australia

Soft drinks and juice available

Nespresso coffee machine/s and assorted teas available

Enhance Your Event

Gourmet Cheese Station \$12 per person

Assorted cheeses with quince paste, lavosh, rice crackers, dried fruits and nuts

Ice Cream Station \$12 per person

Ice cream station – with chef's selection of premium ice cream two types from chocolate, vanilla or strawberry (v) with assorted topping, fresh berries, banana, sprinkles, waffle cones, chocolate flakes and chocolate chips (v)



VENUE CAPACITIES

Miami Room

60 guests cocktail or 30 guest seated



Wavebreak & Miami Room

120 guests cocktail or 60 guests seated



Surfers & Currumbin Room

180 guests cocktail or 250 guests seated



On #5 Green

150 guests cocktail or 80 guests seated*



On #5 Bar

200 guests cocktail or 100 guests seated*



*Outdoor events attract special terms and conditions. Area must be vacated completely by 10.00pm. Noise during your event cannot exceed 76dB(C), background style music and permitted. Sound levels from any DJ or band will be monitored and will be required to adhere to these requirements. Additional venue hire applies.



The Celebration Continues: Stay and Relax

After an enchanting evening of festivities, immerse yourself in comfort and luxury with our thoughtfully designed accommodation options. From well-appointed rooms to spacious spa suites, Novotel Surfers Paradise offers a range of accommodations to suit your preferences and needs.

Book Your Festive Getaway Today!

To secure your exclusive accommodation package and create an unforgettable Christmas celebration, reach out to our dedicated sales team by emailing briony.cuskelly@accor.com or call +61 7 5579 3442.

She will tailor your package, making your corporate Christmas event at Novotel Surfers Paradise an experience that will be cherished for years to come.

Oh, and here's a little secret... make sure to inquire about our exclusive accommodation offer specifically for Event Organisers. Your dedication deserves to be rewarded!



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33105 Surfers Paradise Boulevard,
4217 Surfers Paradise
Queensland, Australia
Tel: +61 7 5579 3499
Fax: +61 7 5592 0026
 @novotelsurfersparadise
[novotelsurfersparadise.com.au](https://www.novotelsurfersparadise.com.au)