

Celebrate the 2011 Festive Season

at
Novotel Melbourne
on Collins



Novotel Melbourne on Collins is the ideal venue to celebrate your festive event in 2011.

With 9 versatile function spaces and outstanding service, we will ensure your event is a truly memorable one.





MELBOURNE
ON COLLINS

Festive Events

All packages include festive table settings

Set Menu Packages

- 2 Course Plated Menu
+ 3 hour Classic Beverage Package **\$89.00 per person**
 - 3 Course Plated Menu
+ 3 hour Classic Beverage Package **\$109.00 per person**
- * Upgrade to an alternating menu for an additional \$5.00 per person

Buffet Packages

- Buffet Menu
+ 3 hour Classic Beverage Package **\$99.00 per person**
- Buffet Menu + Seafood Selection
+ 3 hour Classic Beverage Package **\$119.00 per person**

Cocktail Canapé Packages

- Selection of 8 canapés
+ 2 hour Classic Beverage Package **\$69.00 per person**
 - Selection of 8 canapés
+ 3 hour Classic Beverage Package **\$79.00 per person**
- * Upgrade to include additional substantial canapé menu for \$12.50 per person per additional item

Beverage Packages

3 hour Classic Beverage Menu
4 hour Classic Beverage Menu
5 hour Classic Beverage Menu

Included in packages
Additional \$5.00 per person
Additional \$10.00 per person





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Festive Plated Menu

Entrée

- Seared scallops served with a crisp radish salad and lime dressing
- Fig compote and Targo River camembert tart with watercress salad and a dash of truffle oil
- Duck liver pate served with grilled brioche, apple cider jelly and black currants
- Rosemary lamb with a red wine jus, accompanied by potato galette and cherry tomato ragout

Main

- Turkey roulade served with spiced cranberry stuffing, accompanied by potato and thyme gratin, grilled speck and steamed broad beans finished with red wine jus
- Beef tenderloin on a potato garlic roesti, served with roasted root vegetables and topped with a red wine jus
- Sumac spiced barramundi on pomegranate couscous salad served with an avocado puree
- Roasted pork belly served with a tarragon jus, paired with fennel and saffron cassoulet

Dessert

- Traditional Christmas pudding served with brandy sauce
- Sticky date pudding served with Chantilly cream and butterscotch sauce
- Individual mini pavlovas accompanied by strawberries, kiwifruit, raspberry coulis and passion fruit cream
- Triple chocolate mousse towers served with sauce anglaise





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Festive Buffet Menu

Cold Selection*

- Delicious Italian antipasto with a selection of cold meats and marinated grilled vegetables
- Selection of seasonal salads accompanied by dressings and condiments

Warm Selection

- Chef's soup of the day
- Roasted turkey and leg ham with macadamia nut and apricot stuffing served with cranberry jus
- Roasted Sirloin coated in a mustard crust and accompanied by a red wine jus
- Baked Atlantic salmon fillets served with beurre blanc sauce
- Spinach and ricotta ravioli in a creamy tomato sauce
- Garlic and herb roasted potatoes
- Steamed seasonal garden vegetables

Scrumptious Desserts

- Traditional steamed Christmas pudding with brandy sauce
- Selection of decadent cakes and tarts
- Victorian and Tasmanian cheese selection served with lavosh, crackers and dried fruits
- Seasonal fruit platter

Final touch...

Freshly brewed tea and coffee

Traditional fruit mince tarts

*Upgrade to include selection of seafood at \$14.00 per person

- Smoked Atlantic salmon served with horseradish cream
- Australian King prawns with cocktail sauce
- Freshly shucked Tasmanian oysters served with lemon wedges





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Festive Canapé Menu

Cold Selection

- Tomato and basil bruschetta
- California rolls with soy and wasabi
- Goat's cheese and cranberry tartlet
- Smoked Salmon tartar accompanied by an olive flute
- Prosciutto and kalamata olive roesti
- Tandoori chicken tartlets
- Scallop and prawn crepes

Warm Selection

- Traditional beef Wellington
- Chicken tarragon filo parcels
- Home style lamb mignons
- Salmon bon bons
- Duck filled spring rolls served with hoi sin sauce
- Prawn twisters served with sweet chilli dipping sauce
- Veal loin stuffed with a caper and garlic filling
- Spinach, ricotta and chorizo involtinis
- Haloumi cheese wrapped in pancetta
- Mushroom arancini with herb aioli
- Home style assorted petite quiches

- * Upgrade to include substantial menu items:
 - Singapore Noodles
 - Fish and chips with tartare sauce
 - Prawn cocktail

Sweet Selection

- Traditional Christmas fruit mince tarts
- Chocolate dipped strawberries
- Selection of assorted filled tarts
- Petit fours (Chef's selection of small pastries, slices and gourmet cookies)





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Beverage Menu

Classic Beverage Menu

Bancroft Bridge Brut
Bancroft Bridge Chardonnay
Bancroft Bridge Shiraz Cabernet
Hahn Premium and Hahn Light,
Orange Juice, Mineral Water, Soft Drink

4 hour Package Additional \$5.00 per person
5 hour Package Additional \$10.00 per person

Silver Beverage Menu

The Hill Cuveé Brut
The Hill Sauvignon Blanc
The Hill Cabernet Shiraz
James Boags Premium and James Boags Premium Light
Orange Juice, Mineral Water, Soft Drink

- Upgrade from Classic menu for \$8.00 per person

Premier Beverage Menu

Croser NV Brut
Tic Tok Sauvignon Blanc
Tic Tok Pinot Gris
Tic Tok Shiraz
Heineken, James Boags Premium and James Boags Premium Light
Orange Juice, Mineral Water, Soft Drink

- Upgrade from Classic menu for \$9.00 per person

Responsible service of alcohol - All Accor hotels and resorts are committed to the responsible service of alcohol and all operational staff have received specific training in this area.





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Festive Season Accommodation

All guests will be provided with 10% off the best available rate for the night of the event at the time of booking.

Early Bird offer

Book your event by 31 October 2011 and receive a bottle of Australian Sparkling wine.

With every Festive event booked for 50 guests or more we will reward you with bonuses worth over \$400:

- One complimentary car park will be provided for the event organiser on the day of the function
- One complimentary gift voucher will be provided for overnight accommodation in a Premier room and breakfast for two, to be used as a door prize.

**To book or arrange a site inspection simply call (03) 9669-8635
or email H1587-SB2@accor.com**

* Subject to availability. Room hire fees and minimum surcharges may apply.
Valid until 24 December 2011.

