



SOCIAL EVENTS
AT NOVOTEL SYDNEY
MANLY PACIFIC



WELCOME
TO MANLY



GETTING HERE

DESTINATION MANLY

Manly is located just 18 minutes from Sydney's CBD by fast ferry and offers a spectacular seaside atmosphere. The pristine peninsula is surrounded by the idyllic Pacific Ocean and Sydney Harbour, offering endless opportunities for our guests.

Indulge in great cuisine in one of the local Manly restaurants, explore the many picturesque beaches in and around Manly or stay active with your choice of bike riding, paddle boarding, scuba diving or surfing.

BY AIR

Sydney Domestic and International airports are located 35kms from Novotel Sydney Manly Pacific. We can arrange transfers and shuttle services as required.

BY ROAD

Located 11kms from Sydney's CBD with access from all major roads.

BY SEA

30 minutes from Sydney CBD by ferry or 18 minutes by fast ferry.

PARKING

The hotel car park can be accessed via Francis Lane and offers secure underground parking with direct lift access to the hotel, lobby, restaurant and conference rooms. Self-parking is available for delegates and in-house guests from \$50 per car per day.

Valet parking is available from the hotel driveway in North Steyne at \$65 per car per day. All parking is subject to availability.

Alternatively, local council car parks offer 1200 undercover parking spaces, most of which offer 2 hour free parking. The closest car park is located on Central Ave, adjacent to the hotel.



NOVOTEL SYDNEY MANLY PACIFIC

55 North Steyne
Manly NSW 2095

AUSTRALIA

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ACCOMMODATION

Spacious and light-filled, Novotel Sydney Manly Pacific offers a choice of 213 guest rooms with 4 different room types including:

STANDARD ROOM

Featuring a queen size bed or two double beds and most with private balconies.

SUPERIOR DISTRICT VIEW ROOM

Featuring a king size bed or two double beds and private balcony.

SUPERIOR OCEAN VIEW ROOM

Featuring a king size bed or two double beds and private balcony.

TWO BEDROOM SUITES

Featuring a main bedroom with one king bed, second bedroom with either a king or two king single beds, lounge and dining area, two bathrooms and private balcony.



ROOM FEATURES

A haven of personal space, designed for natural living, a comfortable bed, a soft duvet, harmonious colours and the promise of a great night's sleep.

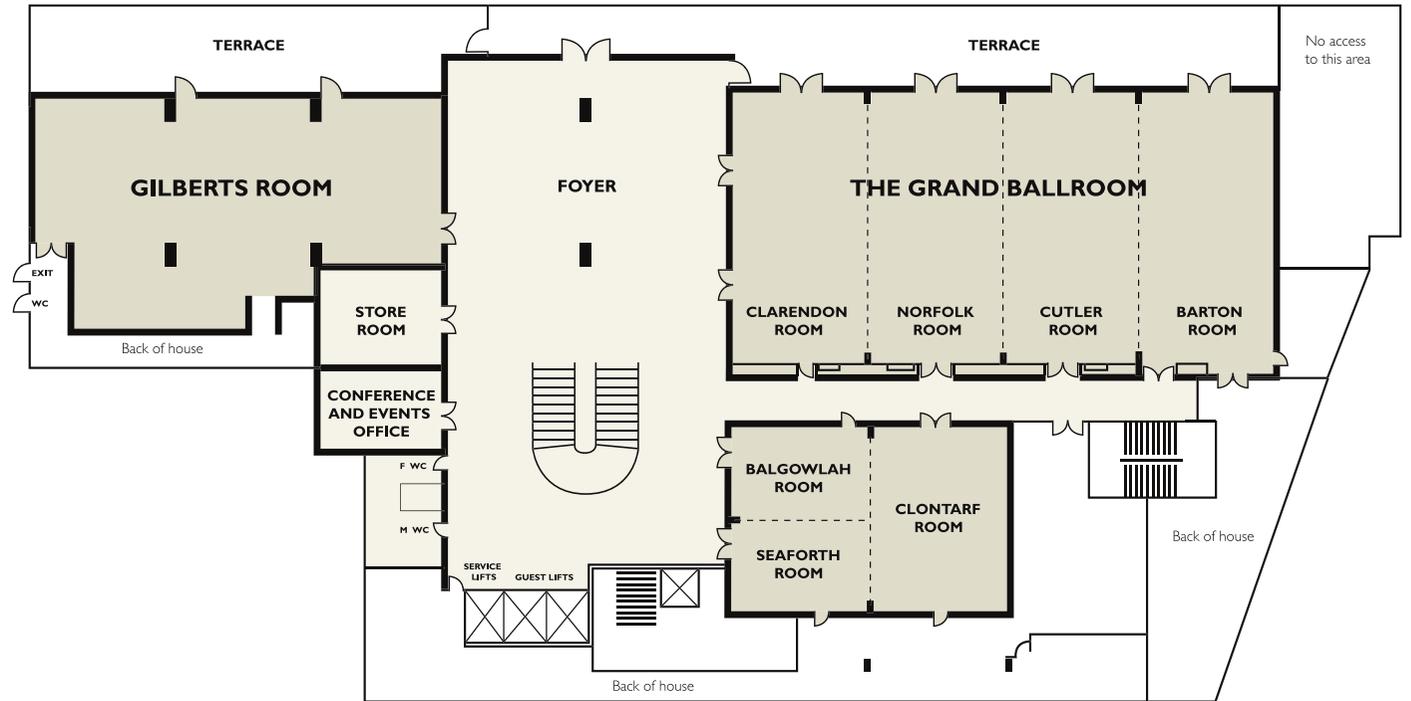
- Wireless Internet
- Large dedicated work space
- Private balcony
- Views of downtown Manly to the beach and beyond
- Mini-bar
- Tea and coffee facilities

FLOORPLANS

LEVEL 1

VIEW TO MANLY BEACH

Not to scale



LEVEL 3



CANAPÉS

MINIMUM 40 GUESTS

2 HOURS | \$43.00 PER PERSON

A selection of any four hot and four cold/dessert canapés

COCKTAIL DINNER FUNCTION | \$52.00 PER PERSON

A selection of any standard 6 canapés (from standard and dessert selection) and two substantial

CANAPES SELECTION

Blue swimmer crab sandwich pillows with pickled slaw and citrus mayonnaise
Beetroot and vanilla cured ocean trout with avocado puree and Avruga caviar
Grilled Japanese scallops with ginger, lime and mirin dressing
Mini tartlet of fennel, goat's cheese and pine nut
Marinated chicken satay skewers with peanut dipping sauce
Porcini mushroom arancini balls with red pepper rouille
Southern fried chicken drumettes with ranch dressing
Marinated octopus, merguez and capsicum skewer
Rare roast beef, olive and sundried tomato tapenade on crostini
Citrus kingfish ceviche with avocado and lime
Roast capsicum, goat's cheese and rocket crostini with balsamic syrup
Peking duck, Mandarin pancakes, spiced plum sauce
Smoked salmon, baby capers, crème fraîche en croute
Smoked trout, celeriac and remoulade stuffed cucumber
Marinated mushrooms with spinach, water chestnut and cream cheese
Selection of sushi



SUBSTANTIAL CANAPÉS

Addition to your canapé package, \$6.50 per selection

Pulled pork sliders with cinnamon and pear relish
Crab and avocado mini tacos with remoulade and baby tomato salsa
Mini Wagyu beef burgers with Swiss cheese and beetroot relish
Chicken, chorizo and seafood paella gondola
Chilli lime tempura flathead with hand cut chips and Creole cocktail sauce
Salt and pepper chicken with black bean mayo
Petite duck salad with fresh figs, goat's cheese, walnuts and balsamic syrup
Mini vegetable korma pot with pappadum sail (V)
Shio Koji chicken brioche slider with smoked soy and kohlrabi slaw
Grilled King prawns with lime glaze and coconut crust

DESSERT CANAPÉS

Boutique petites
Handmade chocolate truffles
Coffee/praline and passionfruit/coconut dessert pops
Baby pavlovas
Mini mango and palm sugar brulée

HIGH TEA

MINIMUM 20 GUESTS

\$40.00 PER PERSON

Selection of Finger Sandwiches

Smoked salmon, cucumber, egg and lettuce and pastrami and dill pickle finger sandwiches

Mini Petite Desserts

Neenish, lemon meringue, strawberry, chocolate, pecan and Portuguese tarts

Cakes and Slices

Bon Vivant, chocolate and cherry, chocolate brownie slices

Mini Cupcakes

Rocky road, banoffee, cherry rouge, rum and raisin

Assorted Macarons

Scones with Chantilly cream and jams

Assorted Mini Muffins

Assorted Friands

Assorted Profiteroles

Selection of teas and Nespresso coffee



DINING
PACKAGES



DINNER

MINIMUM 40 GUESTS



TWO COURSE DINNER | \$62.00 PER PERSON

Select two entrées and two mains **OR** two mains and two desserts, served alternately

THREE COURSE DINNER | \$78.00 PER PERSON

Select two entrées, two mains and two desserts, served alternately

1/2 HOUR CANAPÉS | \$12.00 PER PERSON

Chef's selection of three items

ENTRÉES

Crispy skinned pork belly with apple balsamic puree and seared scallops

Yamba King prawns, salmon gravlax, remoulade and vodka, lime and caviar dressing

Yellowfin tuna and Huon salmon sashimi with pickled wild mushrooms, gari and miso broth

Duck breast salad with witlof, candied walnuts, goat's cheese and fresh figs (seasonal availability) with balsamic syrup

Port glazed quail with goats' cheese, swiss browns, roast eschallot, baby asparagus and beetroot coulis

Fennel, goat's cheese and pine nut tart with asparagus spears and sauce soubise (V)

Artichoke, ricotta and lemon zest ravioli with champagne cream and fennel, cress and caper (V)

Salad of beets, goat's cheese, rocket, radicchio and candied walnuts with an orange and vanilla forum (V)

MAINS

Beef fillet with cauliflower purée, roasted forest mushrooms, pommes au gratin and onion-horseradish jam

Confit duck leg, forest mushroom risotto, Pecorino

Marinated lamb rump with green bean and prosciutto, baba ganoush with smashed turnip and parsnip

Sweet balsamic glazed pork loin, creamy mash, baby apple, crackling crumb and smashed pea

Chicken Wellington with kumara mash, asparagus, seeded mustard and sherry cream sauce

Atlantic salmon fillet, warm artichokes, asparagus, baby tomatoes, feta salad and pommes fondant with yellow pepper rouille

Line caught Snapper, yuzu beurre blanc, skordalia and confit heirloom tomatoes

Provencale vegetable stack with heirloom tomatoes, eschallot confit and yellow pepper rouille (V)

Goats cheese gnocchi, green peas, roast shallots, watercress cream, pangrattato (V)

Pan seared duck breast, wild mushroom and buckwheat risotto, heirloom carrots, baby leek and parsnip puree

DESSERTS

Mango brulée with palm sugar praline crumble, biscotti and double cream

Wild berry and mascarpone tart with passionfruit coulis and pistachio cream

Sticky toffee pudding with butterscotch sauce and Chantilly cream

Chocolate fondant with vanilla bean ice cream, Grand Marnier anglaise and pistachio crumble

Vanilla panna cotta with wild berry compote and almond tuille

Cheese selection - aged cheddar, double cream brie and blue cheese with dried fruit, crackers and lavosh

TABLE BANQUET

MINIMUM 40 GUESTS

\$78.00 PER PERSON

Choose two entrees, two salads/vegetable accompaniments and two mains

ENTRÉES

Lobster consommé with prawn dumplings and wild mushrooms

Grilled Morton Bay bugs with crab mezzaluna, dill and salmon caviar champagne sabayon

Oysters 2 way – natural with red wine, eschallot and mirin vinegar
– Wakami with wasabi mayo and salmon caviar

Cajun roast quail with gnocchi and spinach, spiced celeriac puree, crispy vine and smashed pea merge

Sushi and sashimi plate – Hiramasa Kingfish, Yellow fin Tuna, Atlantic salmon with assorted sushi rolls, Nigiri and Inari with soy mirin and gari

Bake scallops with lemon and dill pollen crust with a fennel, watercress and baby caper salad

Marinated lamb fillet with an olive and bean cassoulet, confit of fennel and peppered baby asparagus

Crispy pork belly with apple slaw, parsnip mash and balsamic syrup

Potato gnocchi with roast pumpkin, pistachios, sultanas and wilted spinach with gremolata

MAINS

Crispy skinned barramundi fillet with sweet corn, kipfler and Swiss browns with yellow pepper rouille

Roasted Atlantic salmon fillet with baby artichokes, braised witlof, asparagus tips with fried kipfler chips and with lemon sage butter

Seafood paella with spicy chorizo, fresh fish and shellfish

Marinated pork loin with wild mushrooms, bok choy and palm sugar sweetened Thai cream

Slow roast Milly Hill lamb shoulder with confit tomato and onion ragout and skordalia

Salt and pepper roast duck with Asian green, parsnip crisps and hoi sin jus

Prosciutto wrapped beef eye fillet with wild mushroom medley, mustard jus

Chicken breast Wellington with mushroom duxelles, chicken liver pate and kumara mash with saffron hollandaise

SALADS/VEGETABLE ACCOMPANIMENTS

Garden salad with orange vanilla forum

Caesar salad of baby cos, crispy pancetta, shaved parmesan and creamy dressing

Baby potatoes with seeded mustard, smokey bacon and shallots

Baby wild rocket with honey poached pear goat's cheese and pine nuts

Mixed bean and chorizo salad

Smoked salmon, witlof, baby capers and shaved fennel

Roasted root vegetables with rosemary and garlic

Steamed Asian greens with oysters sauce

Steamed green bean with Sherry butter and shallots

Steamed broccoli with chilli and almonds

Steamed seasonal vegetable mix

Potatoes roasted in duck fat with thyme garlic and onion

Steamed chat potatoes with fresh herbs and olive oil

Creamy mash potato

DESSERTS

Fresh fruit platters

Petite fours and petite dessert selection

BARBEQUE BUFFET

MINIMUM 40 GUESTS

\$69.00 PER PERSON

COLD SELECTION

Artisan bread selection

Charcuterie grazing station

Chef's selection of three daily fresh and healthy salads

HOT SELECTION

BBQ'd beef short ribs

Miso glazed Atlantic salmon

Pork and fennel sausage with whisky onions

Chermoula marinated chicken cutlet

BBQ'd Mediterranean vegetable skewers (V)

Smoky paprika corn cobs

DESSERTS

Assorted cakes and slices

Petite desserts and tarts

Fresh fruit platter

Cheese platters with lavosh, dried fruit and water crackers



CARVERY BUFFET

MINIMUM 40 GUESTS

\$69.00 PER PERSON

COLD SELECTION

Artisan bread selection

Dips, grilled Mediterranean vegetables, grissini

Chef's selection of three daily fresh and healthy salads

HOT SELECTION

Blackened salmon fillet with corn and coriander hash and watercress cream

Honey roasted root vegetables

Duck fat roasted potatoes with fried eschallots

YOUR CHOICE OF TWO ROASTS:

Five spice duck with gai lan, lychee ginger compote and chilli soy jus

Crispy skinned roast pork leg with cinnamon apple/onion relish and sweet maple jus

Slow roast lamb shoulder with lemon, thyme and garlic with roasted peppers and honey jus

Mustard crusted Riverina Beef with wild mushroom ragout and truffled mash

Roasted veal loin stuffed with peppers, pesto and spinach served with saffron hollandaise sauce

DESSERTS

Assorted cakes and slices

Petite desserts and tarts

Fresh fruit platter

Cheese platters with lavosh, dried fruit and water crackers



LUAU BUFFET

MINIMUM 40 GUESTS

\$69.00 PER PERSON

COLD SELECTION

Green mussels with papaya and coriander salsa
Smoked fish platter
Fresh rockmelon with mint, prosciutto and goats cheese
Octopus Kimchi Tako Poke
Luan Salad
Leafy green salad with mango vinaigrette
Spinach and kale with pineapple, blueberry and almond salad

HOT SELECTION

Kalua roasted pork
Grilled snapper with mango and coconut salsa
Huli Huli roast chicken cutlets
Polynesian fried rice
Honey roasted sweet potato with toasted coconut

DESSERTS

Assorted cakes and slices
Petite desserts and tarts
Fresh fruit platter
Cheese platters with lavosh, dried fruit and water crackers



SEAFOOD BUFFET

MINIMUM 40 GUESTS

\$89.00 PER PERSON

COLD SELECTION

Fresh prawns

Sydney Rock Oysters

Blue swimmer and Spanner crabs

Marinated BBQ'd octopus

Fennel and lemon calamari with rockmelon

Smoked salmon with capers, Spanish onion and crème fraiche

Chef's selection of three daily fresh and healthy salads

HOT SELECTION

Slow roasted lamb shoulder with lemon and thyme served with roasted pearl onions and baby carrots

Barramundi fillet with fennel, lemon and pea risotto, champagne cream and lime/onion marmalade

Seafood and chorizo paella

Chilli prawn linguini with garlic, rocket and olive oil

Steamed seasonal vegetables with sherry butter

Roasted baby potatoes with onions, garlic and thyme

DESSERTS

Assorted cakes and slices

Petite desserts and tarts

Fresh fruit platter

Cheese platters with lavosh, dried fruit and water crackers



CATERING UPGRADES

MINIMUM 40 GUESTS

ONLY AVAILABLE IN CONJUNCTION WITH
CANAPÉ PACKAGE, SET MENU OR BUFFET MENU

LIVE STATIONS

PAELLA STATION | \$15.50 PER PERSON

Chef cooked fresh seafood paella in bamboo boats and seared octopus, capsicum and chorizo skewers cooked by our chef on a live BBQ.

OYSTER & SASHIMI BAR | \$15.50 PER PERSON

Selection of three varieties of freshly shucked oysters served on ice with our Chef slicing fresh sashimi to order with a variety of condiments, lemon and lime, sauces and dressings.

DESSERT STATIONS

CHEESE STATION | \$15.50 PER PERSON

Blackboard listed selection of premium cheeses. Varieties include aged and cloth wrapped cheddars, ash and plain bries or camemberts, triple creams and blues. Served with muscatels, fresh fruit, nuts, lavosh, crackers and crisp breads.

SWEET THINGS STATION | \$15.50 PER PERSON

A selection of cakes, tarts, slices, petite desserts and puddings served with fresh cream, coulis and compotes.



BEVERAGE PACKAGES

MINIMUM 20 GUESTS

PLEASE NOTE, A BEVERAGE PACKAGE CANNOT BE TAKEN WITHOUT A FOOD ORDER IN LINE WITH RESPONSIBLE SERVICE OF ALCOHOL

SOFT DRINK AND JUICE PACKAGE

(NON-ALCOHOLIC)

1 hour - \$11.00 per person | 2 hours - \$16.00 per person
3 hours - \$19.00 per person | 4 hours - \$21.00 per person
5 hours - \$24.00 per person

SILVER BEVERAGE PACKAGE

1 hour - \$26.00 per person | 2 hours - \$30.00 per person
3 hours - \$36.00 per person | 4 hours - \$41.00 per person
5 hours - \$46.00 per person

SPARKLING

Craigmoor Cuvee Brut, South East Australia

WHITE

Beach Hut Semillon Sauvignon Blanc, South East Australia

Circa 1858 Chardonnay, Central Ranges NSW

RED

Beach Hut Merlot, South East Australia

Circa 1858 Shiraz, Central Ranges NSW

BEERS

XXXX Summer Bright

Hahn Super Dry

Hahn Premium Light

5 Seeds Cider



BEVERAGE PACKAGES

MINIMUM 20 GUESTS

GOLD BEVERAGE PACKAGE

1 hour - \$35.00 per person | 2 hours - \$40.00 per person
3 hour - \$46.00 per person | 4 hours - \$51.00 per person
5 hour - \$57.00 per person

Select one Sparkling, one White, one Red and one Beer from the below:

SPARKLING

Taltarni T Series Sparkling, Pyrenees VIC
Veuve Tailhan Blanc de Blanc, Loire Valley France

WHITE

Barefoot Moscato, South East Australia
il Fiore Prosecco DOC, Veneto ITALY
Pikorua Sauvignon Blanc, Marlborough NZ
Copia Sauvignon Blanc Semillon, WA
Aquilani Pinot Grigio, Friuli, Italy
Endless Chardonnay, Central Victoria

RED

Copia Pinot Noir, Great Southern WA
Copia Cabernet Merlot, WA
Montrose Shiraz, Mudgee NSW
Reverie Rose, Pay Doc, France

BEERS

James Boags Premium
James Boags Light
Kirin
5 Seeds Cider

PLATINUM BEVERAGE PACKAGE

1 hour - \$40.00 per person | 2 hours - \$51.00 per person
3 hours - \$57.00 per person | 4 hours - \$62.00 per person
5 hours - \$68.00 per person

Select one Sparkling, one White, one Red and two Beers from the below:

SPARKLING

Grandin Brut, Loire Valley France
The Lane Lois Blanc de Blanc, Adelaide Hills SA
Bandini Prosecco, Veneto, Italy

WHITE

Fiore Moscato, Mudgee, NSW
Giesen Vineyard Selection Sauvignon Blanc, Marlborough NZ
The Lane Block 2 Pinot Gris, Adelaide Hills SA
Oakridge Over the Shoulder Chardonnay, Yarra Valley VIC

RED

Mirabeau 'La Comtesse' Rose, Provence France
Oakridge Over the Shoulder Pinot Noir, Yarra Valley VIC
Giesen Vineyard Selection Merlot, Hawke's Bay NZ
Hentley Farm Villain and Vixen Shiraz, Barossa Valley SA

BEERS

James Squire Pale Ale
James Squire Orchard Apple Cider
Heineken
Kosciusko Pale Ale

ALTERNATE BEVERAGE OPTIONS/ UPGRADES



CONSUMPTION

Preselected premium beverages served on a consumption basis.

CASH BAR

Selection of house beverages served on an individual cash bar basis.

*Please note a \$400.00 bar set up fee applies for this option.

ARRIVAL MOCKTAILS | \$8.00 PER PERSON (NON-ALCOHOLIC)

One mocktail served upon arrival per person.

ARRIVAL COCKTAILS | \$15.00 PER PERSON

Choose one cocktail from the following:

Mojito

Negroni

Cosmopolitan

Rose Punch/Sangria





F.A.Q'S

What do I need to do to secure booking, what are the next steps?

In order to hold a particular date we will need a signed contract along with a 20% deposit. Once confirmed you will be introduced to an Event Executive who will manage the finer details of your event. Full payment is required 7 days prior to the event and you will be provided with your final invoice 2 weeks prior to your event date.

Are we able to bring in our own decorations and set them up ourselves?

Yes, you are more than welcome to provide and set up your own decorations. The week prior to your event, your dedicated Event Executive will be able to confirm a bump in and bump out time for setup. Please note, all items must be collected at the conclusion of the event.

Music and Entertainment

Please note that in respect to our guests and local residents the following curfews have been placed on music and entertainment around the Hotel. Sunday to Thursday Nights 23:00 and Friday and Saturday nights, midnight.

You are not permitted to exceed any noise levels, which, in the opinion of the Hotel, may disturb other guests of the Hotel or disrupt the normal operations of the Hotel.

What furniture can you provide?

Package price is based on the current tables and chairs at Novotel Manly (oval tables and chairs) along with cocktail tables and ottomans which are subject to availability. Theming and additional furniture can be hired via our preferred supplier, Bespoke Social (please view our suppliers we love for contact details) Novotel Manly has established relationships with styling service companies.

Where can we park?

Parking is available behind the hotel with access via Francis Lane and is charged at \$50 per car, per day. As parking is subject to availability, we are unable to reserve or guarantee spaces. Should Hotel parking be unavailable, we do have 4 Manly Council car parks all within close walking distance (2 x located in Central Avenue, 1 x in Whistler Street and 1 x in Wentworth Street)

<https://www.northernbeaches.nsw.gov.au/services/parking/council-parking-stations>

Can we bring in our own food and drinks?

To comply with HACCP Safety and Hygiene regulations, no food or beverages are to be brought onto the Hotel by the client for consumption by groups residing at the Hotel. We do have set beverage packages available and food options to suit all budgets.

Dietary Requirements

We can accommodate your guest's dietary requirements.

Note - Menu selection is due no later than 14 days prior to the event along with confirmation of all dietary requirements. The special dietaries (depending on the dietary) is then provided with a chef selected meal that accommodates their dietary requirement. Our Executive Chef will work with you to design a menu if there is a large number of dietary requirements.

Please note for any Kosher requirements we utilise an external caterer and is an additional cost to the client.

SUPPLIERS WE LOVE

STYLING

Bespoke Social

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AUDIO VISUAL

Encore Event Technologies

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FLOWERS

White House Flowers

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TEAM BUILDING

Be Challenged

Oliver Sheer

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ENTERTAINMENT

Upbeat Social

Specializes in: DJ's, Photobooth, Live Music,
MC's, Photography & Videography

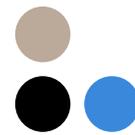
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CONTACT OUR
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FOR MORE INFORMATION

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