


NOVOTEL
HOTELS & RESORTS
BAROSSA VALLEY RESORT

YOUR BIG DAY AT
NOVOTEL
BAROSSA VALLEY
RESORT



"Marriage is the golden ring in a chain whose beginning is a glance and whose ending is an eternity"

Kahlil Gibran

Congratulations on your engagement! I am looking forward to meeting with you both and showcasing to you our beautiful resort in the heart of the Barossa Valley. This is where all your ideas and dreams become reality!

Not every couple is the same, and I understand that your wants and needs are as individual as you are. I cannot wait to hear your ideas and plans and help you to turn them into reality.

Our stunning Barossa Valley views, impeccable service and wholesome local produce and wines will set the tone of your wedding day perfectly.

See you soon, in the heart of the Barossa Valley.

Sincerely,

Sharyn Ramm

Events Executive

CEREMONY

' T H E L A W N S '

Located immediately in front of the main resort building and adjacent to the pool, is a lush grass area overlooking the vineyards of Jacob's Creek and the beautiful Barossa Ranges



I N C L U S I O N S

Thirty Two Americana white chairs

White arbor with floral decoration

Signing table and two chairs

Two wine barrels

Iced water station

Includes two hours of use

P R I C E

\$1250.00

I N C L E M E N T W E A T H E R

Should the weather on your special day be less than desirable, we offer a back up indoor venue for your ceremony.

P H O T O G R A P H Y

Use of the resort grounds for photos is complimentary if the ceremony is held at the Novotel Barossa Valley Resort.

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WEDDING RECEPTION

P A C K A G E

\$139.00 per person - Minimum guests apply*

- Complimentary menu tasting for the couple
- Two Course Alternate Placement or Platter Style Share Menu
- Your Wedding Cake plated and served on platters with seasonal fruit
- Four hour Jacobs Creek beverage package
- Function Room access from 6:00pm until midnight
- White or Ivory chair covers with your choice of coloured sashes
- White skirting for the bridal, cake and gift registry tables
- Use of our cake knife
- Stage for the band or DJ, cordless microphone and dance floor
- Tea and Coffee station throughout the evening
- Complimentary overnight accommodation in a Studio Suite for the wedding couple on the night of your wedding including full buffet breakfast for two in The Cellar Kitchen Restaurant and 1:00pm late checkout
- Guests will receive 10% off the Best Flexible Rate of the Day with favourable Booking Conditions**.

Children 13-17 \$110.00 per person

Children 3-12 \$ 60.00 per person

Anniversary Gift

To mark your one year anniversary, you will receive a gift certificate for overnight accommodation in a Studio Suite including full buffet breakfast for two in The Cellar Kitchen and a complimentary bottle of Barossa Red Wine.

* minimum 50 guests - maximum 140 guests

** terms and conditions apply, subject to availability

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"nobody is perfect
until you fall in love
with them"

DECADENT RECEPTION

P A C K A G E

\$225.00 per person - Minimum guests apply*

- Complimentary menu tasting for the couple
- Half an hour of pre-dinner drinks and chef selection canapes
- Two Course Alternate Placement or Platter Style Share Menu
- Your Wedding Cake plated and served on platters with seasonal fruit
- Four hour Grant Burge beverage package
- Function Room access from 6:00pm until midnight
- Chiavari or Bentwood Chairs
- White skirting for the bridal, cake and gift registry tables
- Use of our cake knife
- Fairy Lights and Swagging for the Function Room
- Bridal back drop with fairy lighting behind the bridal table
- Six hour DJ and MC Package
- Five hour fully staffed photo booth package
- Tea and Coffee station throughout the evening
- Complimentary overnight accommodation in a Studio Suite for the wedding couple on the night of your wedding including full buffet breakfast for two in The Cellar Kitchen Restaurant and 1:00pm late checkout
- Guests will receive 10% off the Best Flexible Rate of the Day with favourable Booking Conditions.**

Children 13-17 \$195.00 per person

Children 3-12 \$145.00 per person

Anniversary Gift

To mark your one year anniversary, you will receive a gift certificate for overnight accommodation in a Studio Suite including full buffet breakfast for two in The Cellar Kitchen and a complimentary bottle of Barossa Red Wine.

* minimum 100 guests - maximum 120 guests

** terms and conditions apply, subject to availability

DECADENT RECEPTION

P A C K A G E - C O N T I N U E D

Fairy lights & Swagging

Encore Event Technology are our onsite audio visual and theming partners. Specialising in events, we work closely with them to theme your function room and give you and your guests a night to remember. They know our property, and our function rooms and ensure that every event is delivered to perfection every time

DJ Ben Events

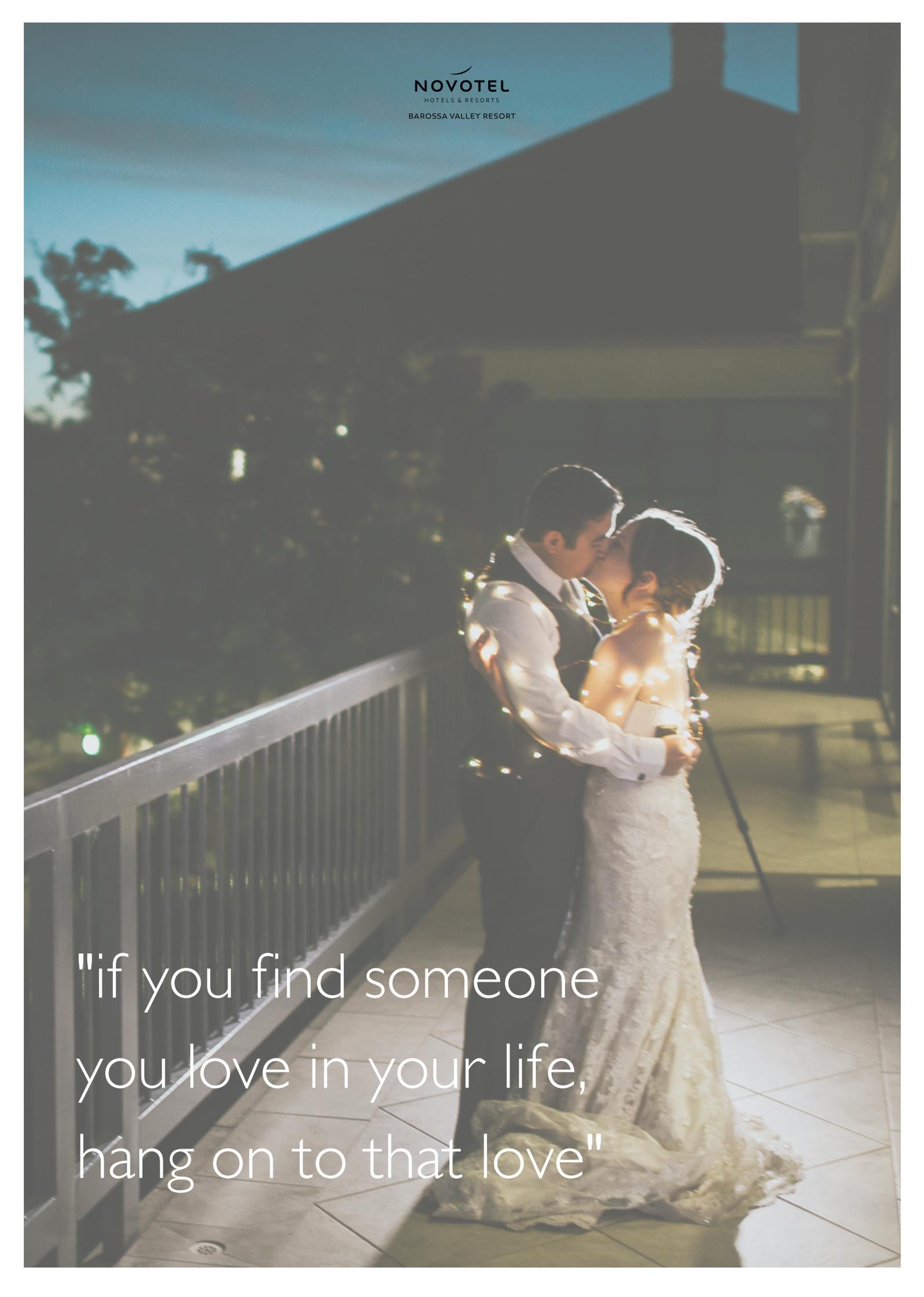
Ben does wedding differently. He doesn't just play music, he creates fun and memorable moments in your reception that will excite, delight and involve your wedding guests and they will be smiling when their head hits the pillow that night, knowing they just experienced a truly magical and unique evening.

In The Booth

In The Booths purpose is to capture irreplaceable memories at once in a lifetime events for clients that have placed their trust in them. They believe that celebrations are an essential part of life. Long after your wedding cake has been enjoyed, they want you to savour that day through treasured photographs.

Guest Accommodation Rates

Guests will receive 10% off the Best Flexible Rate of the Day with favourable Booking Conditions. No payment will be taken until check in and guests have until 14 days prior to arrival to cancel without penalty.

A romantic scene of a bride and groom kissing on a balcony at night. The groom is wearing a white shirt and a dark vest, and the bride is in a white lace wedding dress. They are surrounded by warm, glowing string lights. The balcony has a metal railing, and the background shows a building and trees under a dark sky.

"if you find someone
you love in your life,
hang on to that love"

MARQUEE RECEPTION

P A C K A G E

\$199.00 per person - Minimum guests apply*

- Complimentary menu tasting for the couple
- Clear Marquee complete with festoon and fairy lighting
- Two Course Alternate Placement or Platter Style Share Menu
- Your Wedding Cake plated and served on platters with seasonal fruit
- Four hour Jacobs Creek beverage package
- Marquee access from 6:00pm until midnight
- White Americana chairs
- White skirting for the bridal, cake and gift registry tables
- Use of our cake knife
- Stage for the band or DJ, cordless microphone and dance floor
- Tea and Coffee station throughout the evening
- Complimentary overnight accommodation in a Studio Suite for the wedding couple on the night of your wedding including full buffet breakfast for two in The Cellar Kitchen Restaurant and 1:00pm late checkout
- Guests will receive 10% off the Best Flexible Rate of the Day with favourable Booking Conditions**.

Children 13-17 \$170.00 per person

Children 3-12 \$120.00 per person

Anniversary Gift

To mark your one year anniversary, you will receive a gift certificate for overnight accommodation in a Studio Suite including full buffet breakfast for two in The Cellar Kitchen and a complimentary bottle of Barossa Red Wine.

* minimum 100 guests - maximum 120 guests

** terms and conditions apply, subject to availability

"you don't marry
someone you can live
with, you marry
someone you can't live
without"



NEAT & SWEET

COMPLETE PACKAGE

\$6,900.00

- Registered celebrant for the ceremony
- White metal arch with floral decoration
- Signing table and two chairs
- Twenty four white Americana Chairs
- Bouquet for Bride and button hole for Groom
- Two hour Jacobs Creek beverage package
- Two hours of chef selection canapes
- Wedding cake with use of our cake knife
- Three hour photography package
- Speaker with auxiliary input to play your own music
- Complimentary overnight accommodation in a Studio Suite for the wedding couple on the night of your wedding including full buffet breakfast for two in The Cellar Kitchen Restaurant and 1:00pm late checkout

Price includes up to thirty guests, additional guests are charged at \$75.00 per person up to a maximum of eighty guests in total. Available Monday to Friday



EXTRA SPECIAL

O P T I O N A L U P G R A D E S

Food

Dessert Course or Cheese Platters		\$12 per person
Pre-reception Canapes	Half an hour	\$15 per person
	One hour	\$26 per person
Choice of courses		\$5 per course

Drinks

Upgrade to Grant Burge package		\$4 per person
Upgrade to Barossa Blends		\$9 per person
Upgrade to Barossa Variety Range		\$14 per person
Upgrade to five hour beverage package		\$5 per person

Lunch Platter

Delivered to your accommodation room prior to your reception		
Sandwich, fruit and cheese platter		\$12 per person

Theming

Fairy Lights - Function Room	Half room	\$215
	Full Room	\$400
Fairy Lights & Swagging - Function Room	Half room	\$490
	Full Room	\$990
Karbon globes package - Twenty globes		\$970
Bridal backdrop with fairy lighting		\$450
Chandelier	One	\$220
	Two	\$440
	Three	\$660
	Four	\$880
Uplights (four)		\$120
Additional uplights		\$30 each
White Chiavari Chairs with white or black seat pad		\$8 per chair
Walnut Bentwood Chairs		\$12 per chair
Additional Americana Chairs		\$6 per chair
Large range of centrepieces		enquire for price
Wooden Ceremony Arch with flowers		additional \$200
Wooden flooring in Marquee		\$3,000

"love wins,
always"



BEVERAGE PACKAGES

Y O U R B I G D A Y

Our beverage packages showcase some of the Barossa's finest wines. Package includes Draught Beer (Hahn Super Dry & Heineken), soft drinks and juice

Jacobs Creek Range

Jacobs Creek Brut Sparkling OR
Jacobs Creek Pink Moscato
Jacobs Creek Chardonnay OR
Sauvignon Blanc
Jacobs Creek Shiraz / Cabernet

Grant Burge Range

Grant Burge Frizzante Moscato
Grant Burge Semillon Sauvignon Blanc OR
Grant Burge Rose
Grant Burge Shiraz OR
Grant Burge Cabernet Sauvignon

Barossa Blends Range

Grant Burge 'Frizzante' Moscato
St. Hallets 'Poacher's Blend' Semillon
Sauvignon Blanc
Peter Lehmann Shiraz Cabernet

Barossa Variety Range

Soul Growers 'Elder Hall' Sparkling
Orlando 'St. Helga's' Riesling
Teusner 'Riebke' Shiraz OR
Riposte 'The Dagger' Pinot Noir

Please note spirits are not part of our Beverage packages however they can be purchased from the bar on a consumption basis.

SPRING & SUMMER MENU

Y O U R B I G D A Y

Please see below some sample Wedding Menu's. Our menu changes on a Seasonal basis and our Executive chef is always happy to meet with you to design a custom menu based on the seasons and your requirements.

Entrées

Alnda Farm mushroom & spinach ravioli, mushroom tea
Atlantic salmon, potato, caper, wild fennel
Heirloom tomato, Burrata, Basil, EVOO
Farmhouse terrine, house made pickle
Smoked tommy ruff, pickled cucumber, horseradish cream
Woodside goat curd panna cotta, Alnda farm beetroot & walnut salad

Main

Saskia's free range chicken Ballantine with Prosciutto & Sage stuffing, wilted spinach
St Vincent Gulf Snapper with poached leeks and verjuice buerre blanc
Spring Suffolk lamb with thyme, lemon, and wilted greens
Dutch Cream gnocchi, Alnda farm spinach and ricotta
Mayaru Wagyu brisket, Anna potato, marrow jus
Heritage Scotch fillet with tarragon butter and glazed shallots

Desserts

Selection of Barossa Valley Cheese with Honeycomb and lavosh
Caramelized apple mousse with sable crumble
Cranachan
Chocolate and Macadamia delice with praline ice cream
Duck egg vanilla crème Brule and shortbread soldiers
Orange and almond sponge, orange blossom syrup and coconut brittle

WINTER & AUTUMN MENU

Y O U R B I G D A Y

Please see below some sample Wedding Menu's. Our menu changes on a Seasonal basis and our Executive chef is always happy to meet with you to design a custom menu based on the seasons and your requirements.

Entrées

Carpaccio of Dry Aged Beef, Truffled Aioli, Mustard Leaf and Aged Parmesan
Antipasto, Barossa Charcuterie, Riverland Olives, Marinated Vegetables, Goat Curd and Grissini
House Cured Ocean Trout with Fennel Remoulade, Watercress and Capers
Smoked Salmon Cigar with Pickled Cucumber, Dill and Roe
Cauliflower and Parmesan Veloute with Crusty Sourdough
Farmhouse Terrine with Cornichons and Bread Crisps
Warm Salad of Capsicum, Eggplant, Zucchini, Olive and Oregano with Woodside Goat Curd

Main

Chargrilled Scotch Fillet, Glazed Shallots with Béarnaise Butter and Endive & Watercress Salad
Herb Crusted Breast of Chicken, Sauté Kale with Garlic and Herb Reduction
Roasted Fillet of South Australian Snapper with White Bean and Tomato Cassoulet
Confit Duck with Shiraz Braised Cabbage and Smoked Breast
Hutton Vale Lamb with Wilted Spinach, Confit Tomato and Basil Oil
Ballotine of Free Range Chicken with Sage and Prosciutto Stuffing & Braised Endive
Moroccan Spiced Atlantic Salmon, Tomato Fondue and Labneh

Desserts

Vanilla Bean Panna Cotta with Strawberry Compote
Berry Pavlova with Tonka Bean Cream
Shiraz Poached Pear with Almond Praline
Chocolate and Hazelnut Delice with Espresso Cream
Apple Tart Tatin with Jersey Cream
Barossa Valley Cheese Company Brie with Spiced Apple Chutney and Lavosh

"we are most alive
when we are in love"



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Pricing valid until December 2021. We expect a 5% price increase year on year.
Menus and beverage packages are samples only and may change depending on seasonal availability.