



Weddings

At Novotel Sydney Brighton Beach

A wedding is truly a memorable occasion and may take place on one specific day but it is really about a special period in a couple's life. Your wedding day is one of life's milestones, an event that will long be remembered and cherished. From the moment you are engaged you embark on an exciting journey, one that Novotel Sydney Brighton Beach is proud to be a major part of.

Novotel Sydney Brighton Beach has hosted so many beautiful weddings over the years. During that time, we have realised that each bride and groom are unique and therefore each of our weddings have been extraordinary. Amongst them all you can find something old, something new, something borrowed, something blue, but most undeniably, at Novotel Sydney Brighton Beach there is always that something extra.

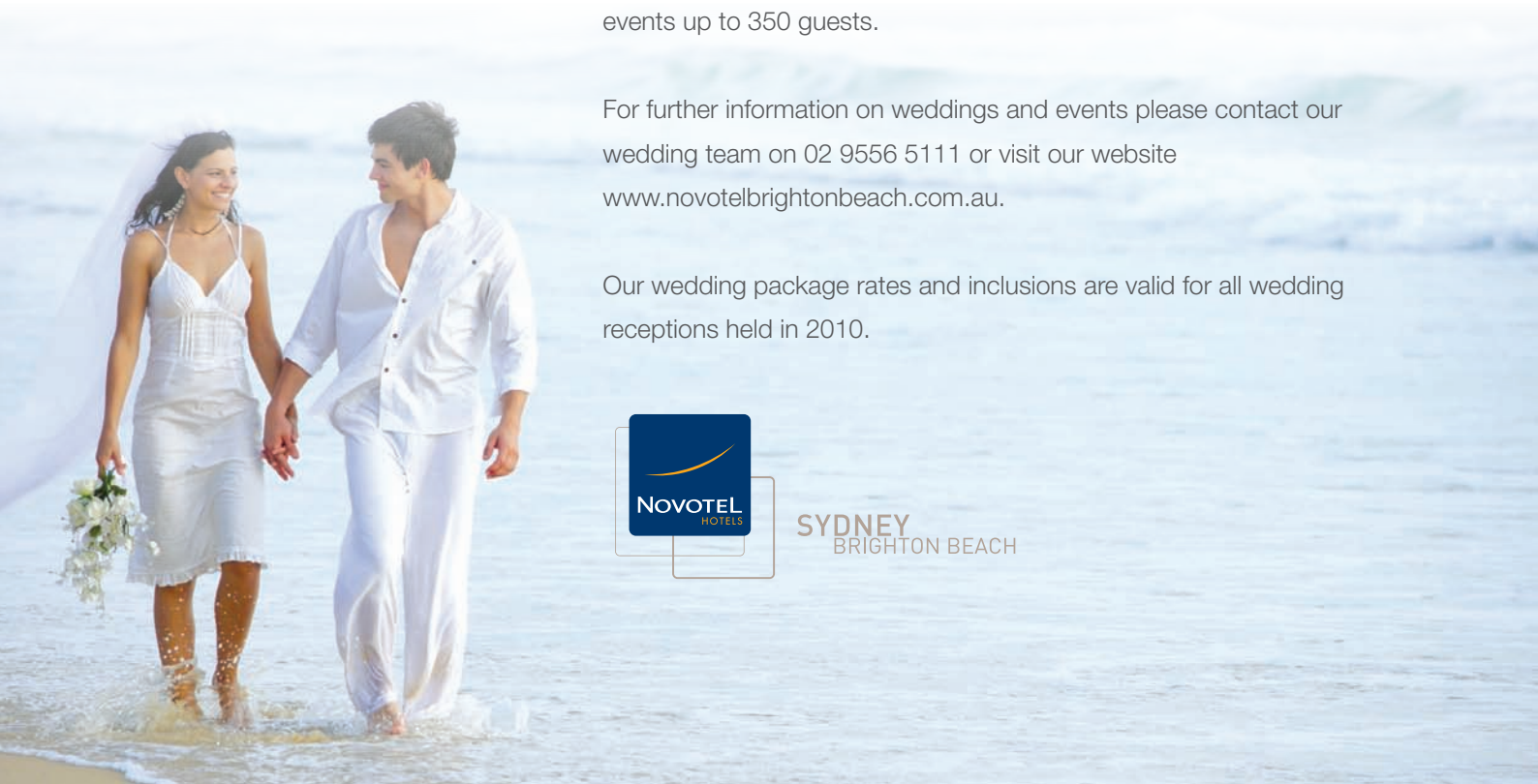
Our dedicated commitment to service excellence has earned us recognition and accolades over the many years of our operation. The picturesque setting, combined with the hotel's friendly, professional staff and contemporary function space, make us one of Sydney's most popular beachside wedding venues catering for events up to 350 guests.

For further information on weddings and events please contact our wedding team on 02 9556 5111 or visit our website www.novotelbrightonbeach.com.au.

Our wedding package rates and inclusions are valid for all wedding receptions held in 2010.



SYDNEY
BRIGHTON BEACH





Pearl

Reception Package

- ♥ Half hour of pre-dinner beverage service inclusive of selected sparkling, white and red wines, beer and soft drinks
Chef's selection of cold and hot canapés
- ♥ A choice of either a three course plated menu (alternate serve) or buffet style complimented by tea, coffee and chocolates
- ♥ Four-hour beverage package including white and red wines, beers, soft drinks and juices
- ♥ Elegantly set bridal table with matching cake table
- ♥ Floral arrangement for the bridal table
- ♥ A glass of Australian sparkling wine for the bridal toast
- ♥ Printed book style menus for each table
- ♥ DJ for duration of five hours and dance floor
- ♥ Lectern and microphone for speeches
- ♥ Complimentary deluxe accommodation for the bride and groom including full Australian buffet breakfast served in Baygarden Restaurant

\$129 per person

Minimum 80 guests



Emerald

Reception Package

- ♥ Thirty minutes of pre-dinner beverage service inclusive of selected sparkling, white and red wines, beer and soft drinks
- ♥ Chef's selection of cold and hot canapés
- ♥ Antipasto platter per table
- ♥ A choice of either a three course plated menu (alternate serve) or buffet style complimented by tea, coffee and chocolates
- ♥ Five-hour beverage package including white and red wines, beers, soft drinks and juices
- ♥ A glass of Australian sparkling wine for the bridal toast
- ♥ Elegantly set bridal table with matching cake table
- ♥ Fairy light backdrop
- ♥ Chair covers for all chairs with bows
- ♥ Selected centrepieces and printed book style menus for each table
- ♥ DJ for duration of five hours and dance floor
- ♥ Lectern and microphone for speeches
- ♥ Deluxe suite accommodation for the bride and groom including complimentary car parking for two cars
- ♥ Full Australian buffet breakfast for the bride and groom served in Baygarden Restaurant
- ♥ Menu tasting for two people

\$149 per person

Minimum 120 guests



\$189 per person
Minimum 120
guests

Diamond

Reception Package

- ♥ One hour of pre-dinner beverage service inclusive of selected sparkling, white and red wines, beer and soft drinks
- ♥ Chef's selection of cold and hot canapés
- ♥ Antipasto platter per table
- ♥ Chilled half lobster per person
- ♥ A choice of either a three course plated menu and a cheese platter per table or buffet style with carvery station complimented by tea, coffee and chocolates
- ♥ Five-hour beverage package including white and red wines, beers, soft drinks and juices
- ♥ A glass of Australian sparkling wine for the bridal toast
- ♥ Elegantly set bridal table with matching cake table
- ♥ Fairy light backdrop
- ♥ Chair covers for all chairs with bows
- ♥ Selected centrepieces and printed book style menus for each table
- ♥ DJ for duration of five hours and dance floor
- ♥ Lectern and microphone for speeches
- ♥ Deluxe suite accommodation for the bride and groom including complimentary car parking for two cars
- ♥ Champagne breakfast served in the bride and groom's suite
- ♥ Menu tasting for two people
- ♥ An invitation for the bride and groom to celebrate their first wedding anniversary in a Bayview Terrace Suite



Pavilion

Wedding Ceremony



- ♥ Wedding ceremonies can be held in The Pavilion Terrace, the most stunning outdoor setting for any wedding ceremony.
- ♥ Pavilion hire for 2 hours
- ♥ Dressed registry table
- ♥ 60 guest chairs with chair covers and bows
- ♥ Red carpet

\$1200





Menu

Wedding Canapés Selction

Cold

Sydney rock oysters with a seaweed salad

Prawn and guacamole on a toasted focaccia crouton

Smoked salmon rosettes on pumpernickel

Smoked chicken and mango in a puff pastry spoon

Roast beef, asparagus and horseradish roll

Goat's cheese crostini with roasted red capsicum

Wattle Valley brie and quince paste on toasted brioche

Hot

Cajun spiced chicken tenderloin skewers

Crumbed whiting fillets with tartare sauce

Peking duck wontons

Shepherds pie

Wild mushroom and parmesan croute

Traditional vegetable samosas, tamarind and palm sugar chutney

Ricotta, spinach and semi dried tomato involtini





Menu

Wedding Packages

Entrées

Caesar salad with cos leaves, bacon, croutons, anchovies, boiled egg and our house dressing

Smoked salmon with traditional accompaniments of red onions, capers and lemon with horseradish cream dressing

Prawn and rice vermicelli salad with snow pea leaves and noc cham dressing

Rare roast beef, eggplant caviar, roquette salad and shaved pecorino

Salad of duck confit, roasted beetroot, thyme and watercress salad

Cajun spiced chicken breast, avocado salsa and rocket leaves

Warm tart of goat's cheese and oven dried tomatoes with a salad of rocket, pears and walnuts

Vine ripened tomato and bocconcini with basil, cold pressed olive oil and aged balsamic

Mains

Pan-fried salmon steak niçoise with chat potatoes, beans, kalamatta olives, red onions and cherry tomatoes with a balsamic dressing

Oven roasted blue eye cod with artichokes, baby potatoes, and shallots in a saffron cream

Pasture fed 200gm eye fillet of beef with potato dauphinoise, grilled field mushroom and a merlot jus

Roasted lamb rump, parmesan polenta, ratatouille and salsa verde

Prosciutto wrapped chicken supreme, herb risotto cake and roasted leeks and jus

Grilled pork cutlet with roasted chat potatoes, baby beans and apple and sultana compote

Potato gnocchi with roasted capsicum, spinach and roma tomato coulis

Pumpkin and ricotta cannelloni with fresh tomato sauce

Seasonal vegetables, rocket and shaved parmesan salad to share per table



Menu

Wedding Packages

Desserts

Praline and caramel pyramid - milk chocolate and praline mousse with a caramel crème brûlée centre

Caramelized lemon tart with King Island cream and a seasonal berry salad

Tiramisu with a coffee anglaise, double cream and biscotti

Chocolate mud cake with warm chocolate fudge sauce, double cream and strawberries

Warm apple crumble with vanilla anglaise

Baked cheese cake with double cream and a seasonal berry salad

Individual selection of Danish Amadeus blue, matured cheddar and Wattle Valley brie with quince paste, crackers, dried fruit and nuts

Individual seasonal fresh fruit plate with vanilla bean syrup

Freshly brewed coffee and tea

