

Fermals

BY THE BAY



Celebration

\$90 per person

- 2 course dinner your way
- 5 hour non alcoholic beverage package
- Novotel supplied centrepieces
- Chair covers and sashes in your choice of colours
- DJ for 5 hours
- Dance floor
- Red carpet
- 2 personalised menus per table
- Personalised guest list
- Security personnel

Add ons

- Platters on arrival \$100.00ea
- Sweet Treat Lolly Buffet \$4.00pp
- Ice Cream Cart \$5.00pp
- Uplighting - colour of your choice \$5.00pp
- Photobooth 5 hours \$1,150.00

*Minimum 80 guests



Menu

OPTIONS

Entrée

Spicy chicken wings with chilli caramel and Asian slaw

Salt & Pepper calamari, fresh lemon and Sriracha aioli

Spinach and thyme risotto, caramelised pumpkin, shaved parmesan, wild baby rocket

Lamb Kofta with humus, tabouli and tzatziki

Main

Flame grilled sirloin, fondant potato, slow roasted tomatoes, wild mushroom jus

Chicken Supreme, risotto Milanese, broccolini, garlic jus

Seared Barramundi, Bok Choy, coconut rice, green curry sauce

Gnocchi, truffle, mushrooms, garden peas, parmesan cream

Dessert

Warm apple pie with custard

Chocolate mud cake, chocolate sauce and strawberries

Pavlova with cream, fresh fruit, berries and passionfruit coulis

Baked cheesecake, double cream, raspberry coulis

Dessert platters to share per table