NOVOTEL

MELBOURNE SOUTH WHARF

GROUP FOOD & BEVERAGE MENUS



+61 3 9058 0444

7 Convention Centre Place, South Wharf, VIC, Australia 3006

MORNING REFRESHMENTS

7:00am - 11:00am

$11.5 PER PERSON

Coffee, tea of your choice and a shared pastry plate

Pastry plate includes:

Blueberry Danish

Mixed Berry Danish

Raspberry Danish

Almond croissant

Chocolate croissant

Triple butter croissant

MINIMUM 8 PAX

Our menu and kitchen contains multiple allergens and foods which may cause intolerance. Our team will make efforts to accommodate dietary requirements. However due to shared production and serving environment, we cannot guarantee the complete omission of such allergens or feeds which may cause intolerance. Please inform our team if you have a food allergy or intolerance.



SERVED BREAKFAST

7:00am - 11:00am

$29 PER PERSON

YOUR CHOICE OF 1 DISH SERVED WITH COFFEE, TEA AND JUICE

EGGS ON TOAST

Your choice of two eggs on sourdough

SMASHED AVOCADO

Citrus smashed avocado on grain sourdough, balsamic glaze, blistered tomato, feta, seeds with a soft poached egg

EGGS BENEDICT

Classic morning starter with an English muffin, ham, spinach and poached eggs topped with hollandaise sauce

BREAKFAST BURGER

Crispy bacon, fried egg, tomato relish and roquette on brioche

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LIGHT LUNCH

11:00am - 3:00pm

$29 PER PERSON

ARRIVAL COFFEE

Freshly brewed coffee, tea and selection of herbal infusions

Seasonal house baked cookies

TREATS

Choice of 1 sweet and 1 savoury

SWEET

Lemon and blueberry friands

Banana bread, caramel buttercream, cinnamon crumble

Butter scones and Chantilly

Red velvet petit fours

SAVOURY

Spinach & feta filo scroll, confit lemon aioli

Roasted tomato quiche, whipped goats cheese, basil

Tomato & bocconcini arancini with romesco

Vegetarian samosa with chutney

SANDWICHES

ADDITIONAL $10 PER PERSON

Kashmiri style beef roll, kachumber, coriander raita

Tandoori spiced chicken, labneh, cucumber & mint

Prawn & shrimp avocado roll, coriander and lime mayonnaise

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EXPRESS LUNCH

11:00am - 3:00pm

2 COURSE - $55 PER PERSON

(Choice of 1 salad, 1 main and 1 side or 1 main, 1 side and 1 dessert)

3 COURSE - $69 PER PERSON

(Choice of 1 salad, 1 main, 1 side and 1 dessert)

SALAD

Garden salad, sugar snaps, green peas, cucumber, quinoa, green goddess dressing

Mixed bean salad, red onion, spinach, capsicum, balsamic and tomato dressing served with a selection of fresh bread

Caesar salad, crisp cos lettuce, anchovy-infused dressing, aged parmesan, garlic croutons, smoked chicken and soft-boiled egg

Mediterranean salad, grilled chorizo, mixed bean, capsicum, onion, cucumber, parsley, tomato and balsamic dressing

MAINS

Sautéed gnocchi, pumpkin & spinach, pangrattato

Pan seared salmon, pesto risoni, and vine tomatoes

Chicken cacciatore with preserved lemon couscous

Spaghetti all'Arrabbiata with cherry tomato, garlic, chilli, basil and a touch of extra virgin olive oil

SIDES

Side of buttery mash potato

Side of seasonal spring greens

DESSERT

Selection of cakes

Plate of sliced seasonal fruit

Coffee & tea

MINIMUM 20 PAX

AFTERNOON SOCIAL

12:00pm - 6:00pm

CHARCUTERIE BOARDS

GOOD FOR 10 PAX - $65

GOOD FOR 15 PAX - $95

CANAPES

ONE HOUR - $40 PER PERSON

Choice of 4 canape items (3X hot, 1X cold)

TWO HOURS - $45 PER PERSON

Choice of 6 canape items (4X hot, 2X cold)

THREE HOURS - $55 PER PERSON

Choice of 8 canape items (5X hot, 3X cold)

ADDITIONAL CANAPE - $8 PER PERSON

HOT CANAPES

Vegetarian arancini with truffle mayonnaise and parmesan cheese

Spring rolls with sweet chilli sauce

Crispy fried calamari fritti, aioli & lemon wedges

Meat pie with bush tomato chutney

Garlic & Italian herb chicken skewers with creamy parmesan & basil mayo

Red wine braised brisket sliders with sliced cheese, rocket, aioli & caramalised onion

COLD CANAPES

Bruschetta & feta crostini

House cured salmon, lemon creme fraiche, dill & caper on ciabatta

Chicken Caesar wraps, shaved roasted beef pastrami sandwich

Ratatouille vegetables, ricotta, cherry tomato, olive tart

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BUFFET DINNER

4:00pm - 9:30pm

2 COURSE - $55 PER PERSON

(Choice of 1 salad, 1 main and 1 side OR 1 main, 1 side and 1 dessert)

3 COURSE - $69 PER PERSON

(Choice of 1 salad, 1 main, 1 side and 1 dessert)

SALAD

Garden salad, sugar snaps, green peas, cucumber, quinoa, green goddess dressing

Mixed bean salad, red onion, spinach, capsicum, balsamic and tomato dressing served with a selection of fresh bread

Pumpkin salad, roasted butternut pumpkin, baby spinach, balsamic onions, fetta, and fresh herbs

Roasted vegetable and grains, roasted zucchini, eggplant, pearl couscous, herbs, feta, and lemon dressing

MAINS

Sauteed gnocchi, pumpkin & spinach, pangrattato

Pan seared salmon, pesto risoni, and vine tomatoes

Chicken cacciatore with preserved lemon couscous

Confit chicken with white bean cassoulet, pancetta, cherry tomato and jus gras

SIDES

Side of buttery mash potato

Side of seasonal spring greens

DESSERT

Selection of cakes

Plate of seasonal sliced fruits

Coffee & tea

MINIMUM 20 PAX

GRAZING OPTION

4:00pm - 9:30pm

$69 PER PERSON

(Choice of 2 salads, 2 hot and 1 dessert)

SALAD

Chorizo & mixed bean, roasted fresh capsicum, onion, cucumber, parsley, tomato & balsamic dressing

Sumac roasted sweet potato, ancient grains, red onion, herb & yoghurt dressing

Green bean, sugar snaps, snow peas, broccoli, snow pea sprouts, red onion, almonds, sherry vinaigrette, fetta

Teriyaki chicken soba noodle salad, edamame, capsicum, spring onion, coriander, sesame dressing

HOT

Butter chicken, fenugreek, cumin rice, coriander

Victorian lamb rump, Moroccan roast potatoes, smokey eggplant baba ganoush

Snapper, squid ink risotto, mussels, roasted tomato & chilli compote

Spinach & ricotta tortellini, pesto cream sauce, pine nuts

DESSERT

Red velvet cake (VG)

Rich ganache cake

Hazelnut chocolate cake

Tiramisu (VG)

MINIMUM 20 PAX

VG - VEGAN

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DRINKS PACKAGES

12:00pm - 11:00pm

CLASSIC PACKAGE

TWO HOURS – $42 PER PERSON
THREE HOURS – $53 PER PERSON
FOUR HOURS – $63 PER PERSON
FIVE OR MORE HOURS – PRICE ON REQUEST
COCKTAILS – PRICE ON REQUEST

WINES

Bancroft Sauvignon Blanc
Bancroft Shiraz Cabernet
Bancroft Sparkling

BEER

Mr. T Pale Lager
James Boags Premium Light

SOFT DRINKS & JUICES

PREMIUM PACKAGE

TWO HOURS – $62 PER PERSON
THREE HOURS – $74 PER PERSON
FOUR HOURS – $84 PER PERSON
FIVE OR MORE HOURS – PRICE ON REQUEST
COCKTAILS – PRICE ON REQUEST

WINES

3 Tales Sauvignon Blanc, NZ
Lightfoot Pinot Noir, Gippsland, AU
Poggiotondo Chianti Sangiovese Organic, Italy
Lightfoot Pinot Grigio, Gippsland, AU
Bandini DOC Proseco, Venetto, Italy

BEER

Heineken Lager
James Boags Premium Light
Stone & Wood Pacific Ale

SOFT DRINKS & JUICES