

Meetings at **NOVOTEL**

BAROSSA VALLEY RESORT



Break out of the city and change the mood of your next event. Located within an hour's drive of Adelaide, our conference facilities inspire collaboration with an indoor-outdoor feel. All meeting rooms offer natural light while our largest event space features floor to ceiling windows with a balcony overlooking the vineyards of the Barossa Valley floor. The multi-use spaces are the best place to bring your team away from the office and our regional location provides the perfect environment away from distractions.

The relationships we have developed with the Barossa Valley community mean that our professional events team can create a unique Barossa experience. From wine blending to perfume blending, helicopters to hot air balloons, vineyard Segway tours to food foraging and cooking classes, you can immerse your group in the rich history of the Barossa Valley.

Our food philosophy is to showcase ingredients from the farms, fields and homes of our fellow Barossans and South Australians. We are inspired by our farmers, by the ingredients growing wild around us, by the seasons and what the harvest will bring. We produce menus that are not only heart-warming and enjoyable but that give our guests and your delegates a real insight into the region we are located in.

Each of our 140 recently refurbished accommodation rooms feature private balconies with sweeping views of the valley and Barossa Ranges giving you and your delegate's space to breathe in the fresh air. Our signature Novotel mattresses will provide you with a restful sleep, so your group awakes feeling rejuvenated.

Our nine flexible event spaces are equipped with state-of-the-art audio-visual equipment provided by Encore Event Technologies. Their on-premise technicians will ensure that your presentations and hybrid elements will be seamless and stress free.

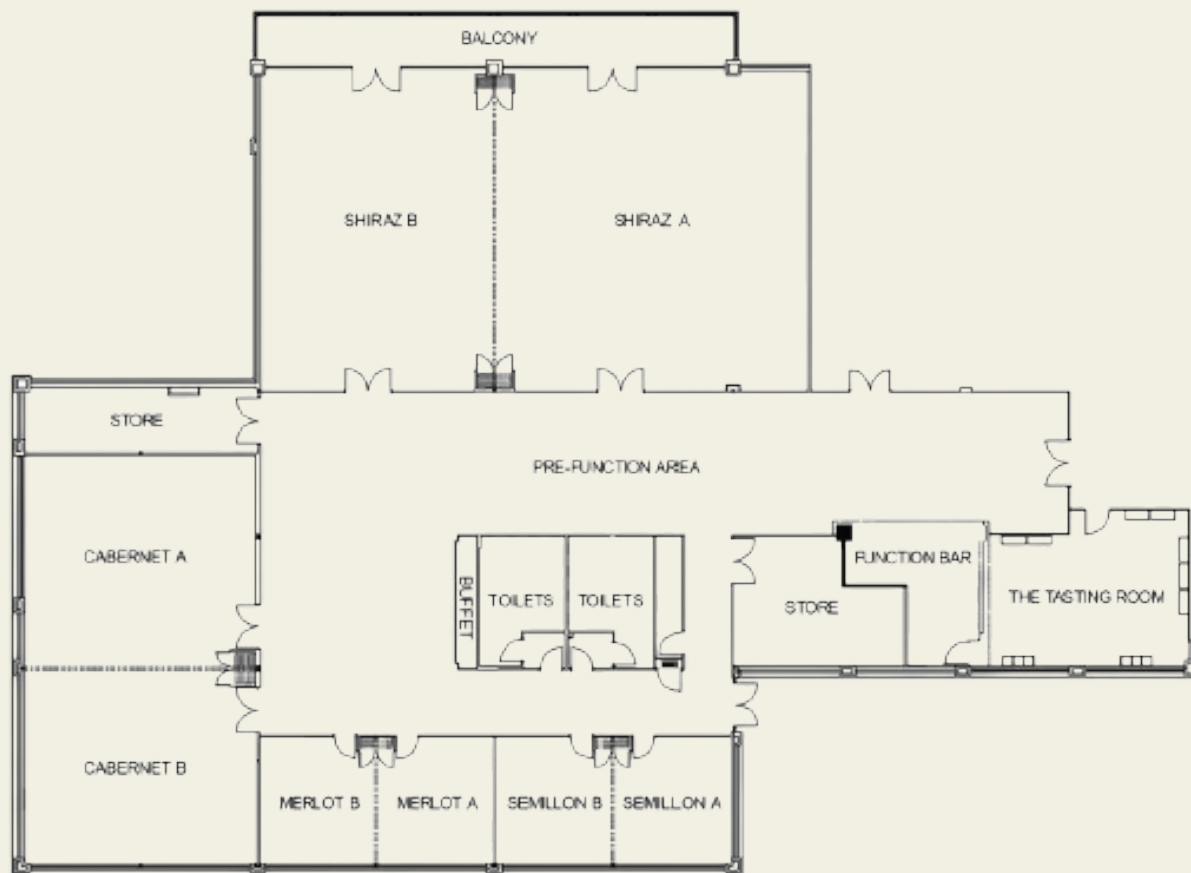
More than two acres of property provide plenty of room to breathe and opportunity for team building activities. Home to Wilderness Escape Outdoor Adventure's Barossa Valley hub, Tanunda Pines Golf Course adjacent and Endota day spa on premise, there is plenty of activity available to compliment your next event.

We look forward to welcoming you to Australia's best wine region and creating a successful event that your guests and delegates will remember for years to come. Reconnect with your next event in the Barossa Valley!

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Pre-Function Foyer

All private function rooms enjoy access to the pre-function space with a capacity for up to 250 guests. Ideal for exhibition space, pre-dinner drinks or cocktail parties.

Shiraz Room

Our largest function room featuring floor to ceiling windows and a private balcony overlooking the Barossa Valley ideally suited for your plenary session or gala dinner event. With a maximum capacity of 250 (in theatre style seating) this room highlights the destination, is free from pillars, and offers the flexibility to be divided into two separate rooms. Removable dance floor and stage are also available for this dynamic space.

Cabernet Room

Seating up to 120 (in theatre style seating) this room features natural light and is ideal for one day meetings or for breakout space. A dividing wall offers further flexibility for concurrent sessions and smaller meetings.

Merlot Room

An ideal space from small meetings up to 20, our Merlot Room is suited for breakout meetings, board meetings, green room / guest speaker lounge or secretariat. This room also offers natural light extending the feeling of space in this meeting room and has a dividing wall option.

Semillon Room

Our executive boardroom this room houses a built in board table with high back office chairs for added comfort. Ideal for management meetings, interviews or secretariat. This room also offers natural light extending the feeling of space in this meeting room and has a dividing wall option.

All event rooms are fitted with adjustable lighting and state of the art audio-visual equipment supplied by Encore Event Technologies.

The Lawn

Our most flexible area, the lawn is a great space for sundowner reception events, long table lunches or gala dinners. Adjacent to the Pool Bar area, The Lawn overlooks the vines of Jacob's Creek and Barossa Valley Ranges. With enough space for a 180 square metre marquee, the event possibilities are endless for this unique and picturesque space.





Function Room Capacities

CAPACITY CHART	AREA m2	THEATRE SEATING	BANQUET SEATING	CABARET SEATING	CLASSROOM SEATING	U-SHAPE SEATING	BOARD ROOM
Shiraz	252	250	180	140	130	70	60
Shiraz A	146	120	100	64	60	40	30
Shiraz B	108	90	80	48	40	30	24
Cabernet	140	120	80	64	66	40	36
Cabernet A	73	55	40	32	30	21	18
Cabernet B	67	45	40	32	24	21	18
Merlot	43	30	20	N/A	15	N/A	18
Merlot A	21	15	10	N/A	N/A	N/A	6
Merlot B	21	15	10	N/A	N/A	N/A	6
Semillon	43	N/A	N/A	N/A	N/A	N/A	18
Semillon A	21	N/A	N/A	N/A	N/A	N/A	6
Semillon B	21	N/A	N/A	N/A	N/A	N/A	6
The Tasting Room	25	20	20	N/A	N/A	N/A	20

Escape from the city for an event that is anything but ordinary! Gather your group in an environment that fosters creativity and offers flexibility of space. Designed to help support the ideals of inventiveness, creativity and connection, we provide a comfortable and flexible space that can adapt to almost any type of meeting.

At Novotel Barossa Valley Resort, your guests will have access to complimentary high speed wireless internet for connectivity convenience whilst in our regional location.

Room Features

- High speed 60/60 mbps wireless connection
- State of the art installed audio-visual equipment provided by Encore Event Technologies

Quotes available by contacting:

Bryn Owen

Event Staging Manager (Novotel Barossa)

Encore Event Technologies

bryn.owen@encore-anzpac.com

08 8524 0089

0457 844 967

- C-bus lighting system to provide the perfect lighting condition for your event
- Digital signage at entrance doors
- Natural light

Welcome to Country

We, the Novotel Barossa Valley Resort acknowledge the land that this hotel is situated on is the traditional lands for the Ngadjuri people and we respect their spiritual relationship to country. The Ngadjuri people are known as the Peppermint Gum Forest People and the gum trees around this site and Ngadjuri country are of particular significance as their ancestors.

Novotel Barossa Valley Resort pays respect to Ngadjuri Elders past, present and all generations of Ngadjuri people. We also pay our respects to all Elders and Aboriginal and Torres Strait Islander peoples from other language groups across the lands of Australia and warmly welcome all guests who come to stay at this hotel.

If you would like to organise a Ngadjuri Welcome to Country as part of your event, our events team will be able to refer you to an appropriate contact.

Immerse yourself in the Barossa Valley

Our food philosophy at the Novotel Barossa Valley Resort is to showcase ingredients from the farms, fields and homes of our fellow Barossans and South Australians. Our Executive Chef, Derek Salmon, is inspired by our farmers, by the ingredients growing wild around us, by the seasons and what the harvest will bring.

Our food is driven by the land and the people around us, grown with love and hard work, presented with care and thought to the innate characteristics of the ingredients and how to use them fully. We produce heart-warming food that is not only enjoyable but gives our guests a real insight to the region they are staying in and the craft and skill of the food producers that inhabit it.



Day Delegate Package - \$82.00 per person

Available for groups of 20 delegates or more, our packages are designed for your convenience and with the flexibility to meet your specific event needs.

Inclusions:

- Plenary meeting room suitable to accommodate your group in a workshop seating style, with pads of paper, pens and water
- Arrival Tea & Coffee- Nespresso brewed coffee, selection of tea and hot chocolate
- Morning Tea - Nespresso brewed coffee and tea with fresh fruit, one savoury **or** one sweet item
- Lunch – Hot Buffet Lunch or Barossa Working Lunch served with Nespresso brewed coffee, tea, soft drink and juice
- Afternoon Tea - Nespresso brewed coffee and tea with fresh fruit, one savoury **or** one sweet item

Half day delegate package is also available for \$72.00 per person.

Morning and Afternoon Tea

Choice of one savoury or one sweet option

SWEET

- Orange and almond cake
- Almond croissants
- Cinnamon cronuts
- American chocolate brownies
- Lemon and polenta cake
- Selection of sweet muffins
- Date and honey loaf
- Banana bread
- Chocolate lamingtons
- Chia and coconut pots
- Vegan protein balls
- Banana and walnut loaf
- Carrot cake

SAVOURY

- Ham and cheese croissants
- Spinach and ricotta parcels
- Smoked salmon and cream cheese sliders
- Vegemite and cheese scrolls
- Mini beef pies with Beerenberg tomato chutney
- Semi dried tomato and parmesan tartlets
- Pork sausage rolls with Beerenberg onion jam
- Chickpea and caramelised onion roll with Beerenberg tomato chutney
- Roasted sweet potato croquettes

Nespresso brewed coffee, selection of tea

Fresh whole fruit

Extra choices charged at \$4.50 per person

Working Lunch

served on platters down the centre of the table

OPTION ONE:

- Selection of gourmet baguettes, rolls and wraps
- South Australian charcuterie board
- Antipasto platter
- Mixed leaf salad
- Chef's daily salad selection
- Accompaniments including mustards, pickles and relishes

OPTION TWO:

- Chicken Caesar salad
- Tasmanian smoked salmon
- Grilled vegetable and quinoa salad
- South Australian charcuterie display
- Antipasto platter
- Mixed leaf salad
- Chef's daily salad selection
- Accompaniments including mustards, pickles and relishes

Nespresso brewed coffee, selection of tea

Soft Drinks

Fruit Juice

Lunch served daily in The Cellar Kitchen restaurant, overlooking the Barossa Valley

Working lunch option can be served networking style in the pre-function foyer

One protein dish and one vegetarian dish served daily

DAY	PROTEIN	VEGETARIAN
Monday	Marrakesh spiced chicken	Moroccan vegetable tagine
Tuesday	Barossa Shiraz braised beef	Thai green vegetable curry
Wednesday	Thai red seafood curry	Singapore noodles
Thursday	Tarragon and juniper chicken	Coconut and chickpea curry
Friday	Italian braised lamb ragout	Roasted mushroom and Asian greens with soy glaze
Saturday	Chicken cacciatore	Spinach and ricotta cannelloni
Sunday	Thai red seafood curry	Singapore noodles

Mixed leaf salad
Chef's daily salad selection
Freshly baked bread

Nespresso brewed coffee, selection of tea
Soft Drinks
Fruit Juice

Meetings up to 20 Delegates

Meeting room hire - \$750.00 per day (pricing from)

Arrival tea & coffee - \$6.00 per person

Morning or Afternoon tea - \$12.00 per person

Working lunch - \$31.00 per person





Grazing Platters

Each platter designed for 10 people

Charcuterie Platter – \$140.00 per platter

Selection of South Australian charcuterie, sourdough, pickles and grissini

Cheese Platter – \$160.00 per platter

Assortment of cheese from the Barossa and South Australia accompanied with lavosh, dried and fresh fruit and quince paste

Antipasto Platter – \$120.00 per platter

Charcuterie, marinated vegetables, grissini, olives, whipped hummus and grilled focaccia

Pizza Oven – \$30.00 per person

Selection of pizzas cooked in our pizza oven, served poolside
margherita, garlic and cheese, butchers, caponata

Food Stations

2 stations = \$35.00 per person, 3 Stations = \$47.00 per person, 4 stations = \$60.00 per person

Japanese –

Selection of fresh sushi, sashimi served with soy, wasabi and pickled ginger (vg options included)

Slider Station –

Make your own slider with a selection of protein options and accompaniments to make the ultimate sliders (vg options included)

Noodle Station –

Various noodle boxes with dim sum and dipping sauces (vg options included)

Wings n Ribs –

Baby back pork ribs, spicy chicken wings and charred corn

Deli Station –

Charcuterie, cheese, pickles, olives, breads and chutneys

Canapés

Recommend minimum 4 - 5 canapés per person for the first hour followed by minimum 2 - 3 canapés per person for each subsequent hour.

COLD - \$4.95 per selection

- Spencer Gulf prawn cocktail
- Smoked salmon tartare with dill crème fraîche
- Roasted tomato and red onion bruschetta
- Steak tartare with cured egg yolk
- Coffin Bay oyster with finger lime and Barossa gin
- Duck terrine with spiced fig
- Heirloom tomato tartare with fresh basil and vino cotto
- Roasted smoked mushroom with balsamic and thyme

HOT - \$5.95 per selection

- Mushroom and dashi arancini with wasabi mayonnaise
- Grilled chicken skewer with pickled cucumber and satay
- Potato wrapped prawn with saffron aioli
- Prawn dumplings with Thai dipping sauce
- Master stock pork belly with sesame, coriander and chilli
- Patatas bravas with smoked paprika mayonnaise
- Pumpkin arancini
- Plant based meatball with tomato and ragout
- Roasted sweet potato croquette

Plated Lunch and Dinner Menus

2 Course set menu – \$70.00 per person

select one per course

2 Course alternate serve – \$73.00 per person

select two per course

3 Course set menu – \$80.00 per person

select one per course

3 Course alternate serve – \$85.00 per person

select two per course

Plated Lunch and Dinner Menus

ENTREE

- Antipasto plate with Woodside goat curd, Saskia beer charcuterie and marinated vegetables
- Virginia tomato caprese salad with basil and macadamia pesto
- Tasmanian smoked salmon carpaccio, finger lime dressing and baby herb
- Roasted beetroot and candied walnut salad, Maggie Beer vincotto dressing
- Saskia Beer sopressa, pickled fennel, orange and parsley salad
- Duck and quail terrine with spiced fig chutney and crisp breads
- Master stock glazed lamb ribs, chilli sesame and coriander salad
- Gin cured ocean trout, fennel, crème fraîche and herbs
- Roasted Marrakesh spiced carrots with fried pumpkin seeds and dukkah

MAIN

- Ballotine of free-range chicken, pancetta and tarragon stuffing, garlic sauté greens
- Pressed Wagyu brisket with spinach puree and Anna potato
- Roast Saskia Beer chicken with parsnip puree, sauté kale and wild mushroom jus
- Confit belly of pork with red cabbage puree and roasted fennel
- Roasted loin of SA lamb, blistered tomato, pea and mint
- Seared fillet of barramundi, bok choy, bean shoot and Asian inspired broth
- Moroccan spiced fillet of salmon, ancient grains, house made labneh
- Confit leg of five spiced duck, braised red cabbage and citrus
- Mushroom and truffle risotto with aged la dame cheese
- Marrakesh spiced cauliflower, roasted chickpeas, and dukkah

Plated Lunch and Dinner Menus

DESSERT

- Chocolate and salted caramel tart, vanilla bean mascarpone
- Lemon and lime meringue tart with lemon sorbet
- Strawberry and champagne panna cotta with ginger tuile
- Raspberry cheesecake with mascarpone
- Spiced cherry and almond tart, jersey cream
- Mocha delice with coffee ice cream
- Macerated berries with blackcurrant sorbet (vg)

SIDES - \$7.00 per person

- Garden salad with cider dressing
- Rosemary and garlic roasted cocktail potato
- Honey and sesame roasted carrots
- Chargrilled broccolini with lemon & olive oil
- Mixed market vegetables

Dinner Buffet - \$70.00 per person

Minimum 20 Guests

Grazing table to include charcuterie, antipasto, freshly baked breads, chutneys and seasonal salads

Please select two hot items

- Slow cooked sirloin of beef with watercress and horseradish
- Porchetta with braised fennel and roasted apple
- Baked fillet of ocean trout with lemon and dill
- Moroccan spiced chicken with labneh and dukkah
- Ricotta, lemon and thyme cannelloni with tomato ragout glazed with Barossa Valley Cheese Company la dame
- Slow cooked shoulder of Marrakesh spiced lamb.
- Vegetable tagine with spiced cous cous
- Moussaka topped with Barossa Valley brie
- Confit duck legs with charred citrus
- Marrakesh spiced cauliflower, roasted chickpeas, and dukkah

Served with seasonal vegetables and potatoes
Selection of house-made desserts

Additional hot selection available for \$10.00 per person

Barossa BBQ Buffet - \$72.00 per person

Minimum 20 Guests

- Marrakesh spiced lamb cutlets
- Tarragon, juniper and citrus marinated chicken thighs
- Pork and leek sausages with slow cooked onions
- Buttered corn on the cob
- Selection of seasonal salads
- Fresh baked breads
- Selection of Beerenberg chutney and mustards
- House-made desserts

Optional Additions:

- Pork loin chops with charred fennel - \$9.00 per person
- Scotch fillet - \$12.00 per person
- Spencer Gulf prawns with garlic and ginger - \$15.00 per person

Our BBQ Dinner Buffet can be set up to enjoy in a private event room, or outdoors overlooking the Barossa Valley

We are pleased to offer you a choice of beverage packages for your cocktail party or dinner. Alternatively, we can provide beverages to be charged to your account on consumption or a cash bar depending on your preference. Our beverage packages showcase some of the Barossa Valley's finest wines. Packages include a selection of draught beer, soft drinks and juice.

JACOB'S CREEK RANGE

1 hour - \$34.00 per person | 2 hours - \$44.00 per person |
3 hours - \$51.00 per person | 4 hours - \$55.00 per person |
5 hours - \$60.00 per person

- Jacob's Creek Brut Sparkling or Jacob's Creek Pink Moscato
- Jacob's Creek Chardonnay or Jacob's Creek Sauvignon Blanc
- Jacob's Creek Shiraz Cabernet Blend

GRANT BURGE RANGE

1 hour - \$43.00 per person | 2 hours - \$53.00 per person |
3 hours - \$57.00 per person | 4 hours - \$61.00 per person |
5 hours - \$66.00 per person

- Grant Burge Sparkling
- Grant Burge Semillon Sauvignon Blanc or Grant Burge Pinot Gris
- Grant Burge Shiraz or Grant Burge Cabernet Sauvignon

GEMS OF THE BAROSSA

1 hour - \$60.00 per person | 2 hours - \$70.00 per person |
3 hours - \$77.00 per person | 4 hours - \$81.00 per person |
5 hours - \$85.00 per person

- Soul Growers 'Elder Hall' Sparkling
- Paisley 'Cashmere' Riesling
- Levrier Chardonnay
- Tomfoolery 'Young Blood' Shiraz
- Pindarie 'TSS'
- Z Wines Grenache

LUXURY GEMS OF THE BAROSSA

1 hour - \$80.00 per person | 2 hours - \$90.00 per person |
3 hours - \$97.00 per person | 4 hours - \$101.00 per person |
5 hours - \$105.00 per person

- Jansz Sparkling
- David Franz Riesling
- Levrier Chardonnay
- Chris Ringland North Barossa Shiraz
- Henschke 'Five Shillings' Shiraz Mataro
- Schild 'Edgar' Grenache

