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Meetings at
Novotel Barossa Valley Resort



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Destination and Overview_

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 free from distractions.

The relationships we have developed with the Barossa Valley community ensures our professional events team can curate 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 give our guests and your delegates a real insight into the region in which we are located.

Each of our 140 recently refurbished accommodation rooms feature private balconies with sweeping views of the valley and Barossa Ranges giving you and your delegates 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 eight 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.

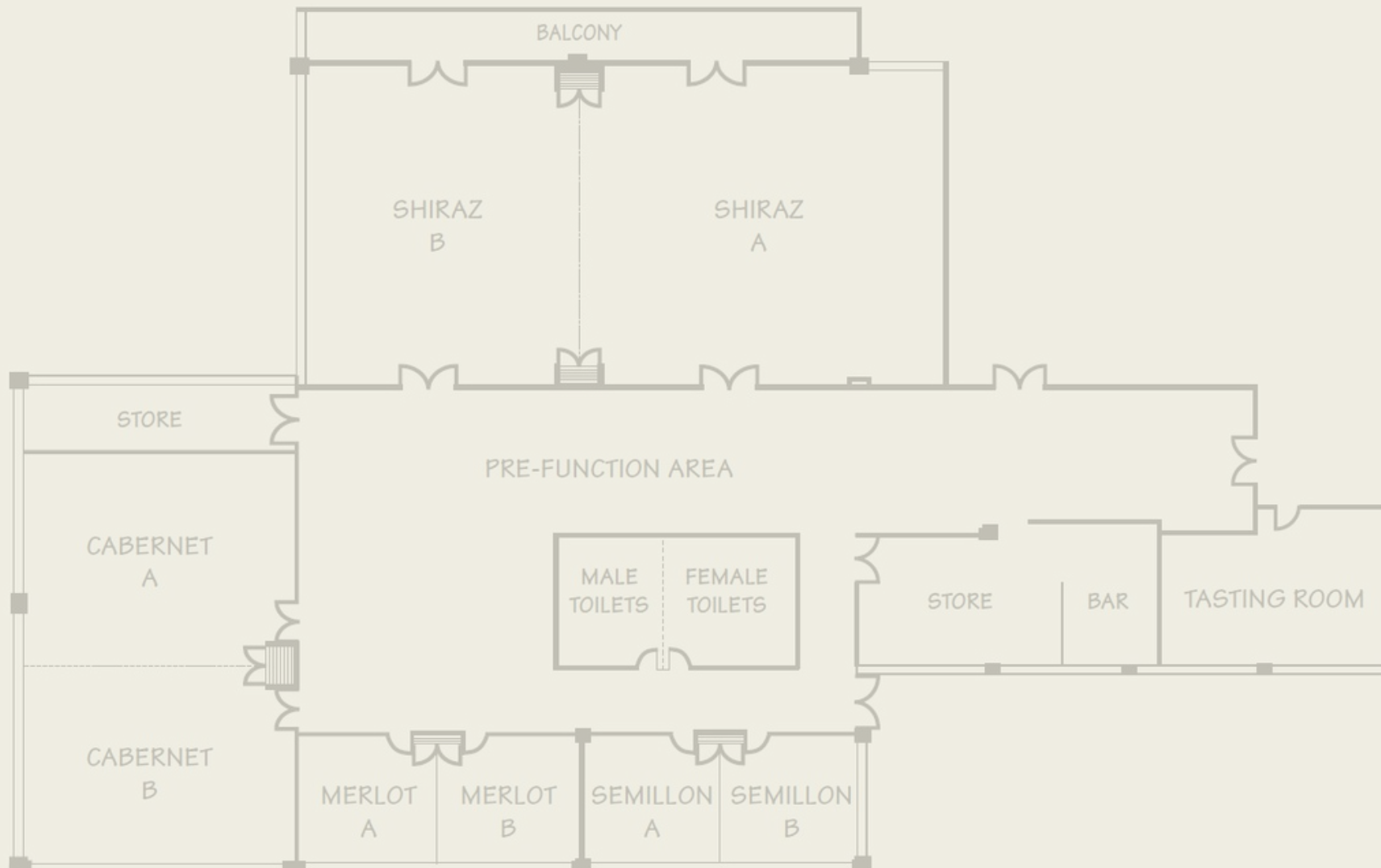
More than two acres of property provide plenty of room to breathe and an opportunity for team building activities. Home to Tanunda Pines Golf Course adjacent and endota day spa on-site, there are plenty of activities available to complement your next event.

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!



1_Event Spaces





Event Spaces_

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

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 day meetings or for breakout space. A dividing wall offers further flexibility for concurrent sessions and smaller meetings.

Merlot Room

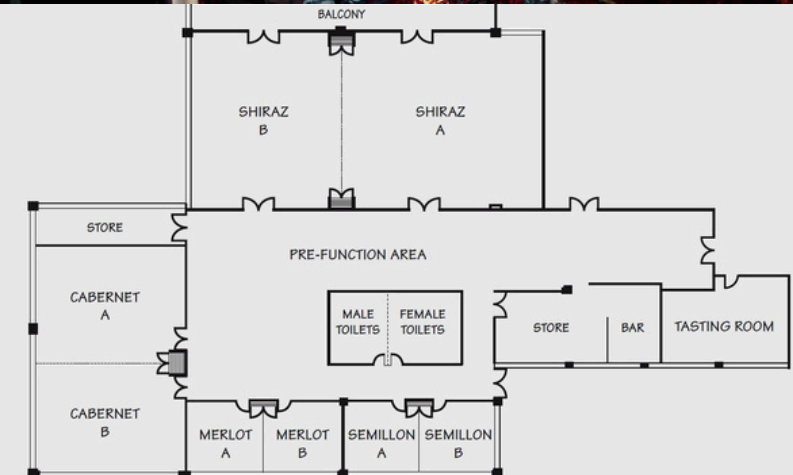
An ideal space for small meetings up to 20, our Merlot Room is suited for breakout meetings, board meetings, green room / guest speaker lounge or secretariat. This room also offers natural light extending the feeling of space in this meeting room and has a dividing wall option.

Semillon Room

As 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.

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_

Function Room	Area (M2)	Theatre Seating	Banquet Seating	Cabaret Seating	Classroom Seating	U-Shape Seating	Boardroom
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	16	15	-	18
Merlot A or B	21	15	10	-	-	-	6
Semillon	43	-	-	-	-	-	18
Semillon A or B	21	-	-	-	-	-	6

2_ Plan & Connect





Plan & Connect_

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

t. 08 8524 0089

m. 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

Novotel Barossa Valley Resort acknowledges that 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.



3_ Menu Options





Menu Options_

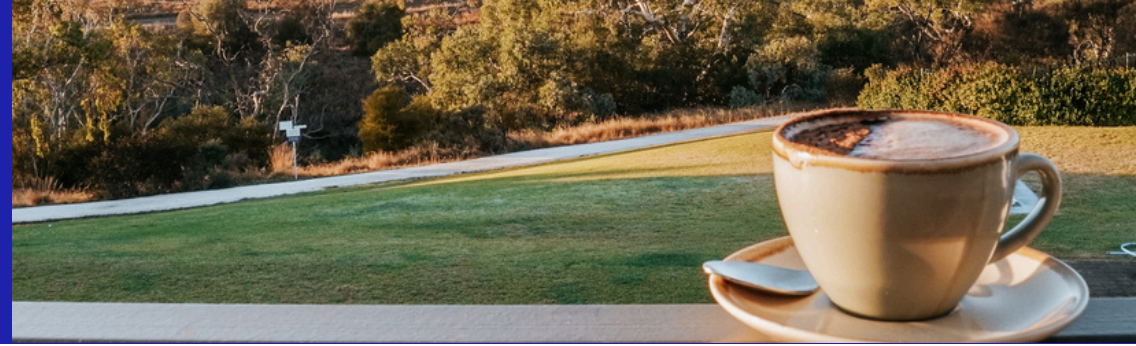
Immerse yourself in the Barossa Valley

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.



Conference Packages_



Day delegate package - \$95.00 per person

½ Day delegate package - \$85.00 per person

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

Inclusions:

- **Plenary meeting room** suitable to accommodate your group in a workshop seating style with 8 delegates per table
- Pads of paper, pens and individual packets of mints
- Filtered water with glasses on each table
- **Arrival Tea & Coffee** - Morning Boos selection of 3 freshly prepared juices to support Energise, Boost and Unwind. One touch coffee machines, selection of Dilmah Teas and hot chocolate
- **Morning Tea** - Sliced fruit, two sweet and two savoury items served with coffee and tea
- **Lunch** - Two pre-made salad bowls plus build your own lunch buffet (cold) served with coffee, tea, soft drink and juice
- **Afternoon Tea** - Whole fruit, two sweet and two savoury items served with coffee and tea

Daily Catering Menus

Monday

Morning Tea - Banana bread, protein ball, cheese & tomato quiche & smoked Barossa ham and cheese croissant

Lunch Bowls - Beetroot, feta, quinoa and walnut bowl, spiced pumpkin & cous cous bowl

Afternoon Tea - Palmiers, protein ball, roasted cauliflower & hummus, sausage roll with chutney

Daily Catering Menus

Tuesday & Saturday

Morning Tea - Passionfruit chia pots and Tasmanian beef and shiraz pies with Beerenberg chutney

Networking Lunch - Build your own poke bowls with rice, noodles, selection of proteins and accompaniments, Greek salad, pea, zucchini and mint

Afternoon Tea - American brownie and spinach and chickpea rolls

Wednesday & Sunday

Morning Tea - Date and honey loaf and Smoked ham with Swiss cheese croissant

Networking Lunch - Australian charcuterie with antipasto, pickles and chutneys, roasted fillet of salmon with fennel, house-made sourdough, ancient grain with roasted vegetables, pickled red cabbage and cranberry

Afternoon Tea - Banana bread and pork sausage rolls with green tomato chutney

Thursday

Morning Tea - Selection of muffins and vegemite scrolls

Networking Lunch - Selection of baguettes and wraps, charcuterie and antipasto, roasted broccoli with sesame and chilli, and cucumber with mint and shallot

Afternoon Tea - Lemonade scones with Beerenberg jam and cream and roast pumpkin croquettes

Pricing valid until 31 December 2026

Conference Packages_



Lunch Upgrades

Hot dishes available for \$6.00 per selection per person

Fork dishes served on to small plates or bowls

- Shiraz braised beef with Swiss brown mushrooms
- Moroccan spiced cauliflower, hummus, coriander and shallot
- Thai green curry with chicken
- South Australian lamb rogan josh
- Soy braised mushroom with Bok choi
- Hokkien noodles with Asian greens

Served with steamed rice

Seated lunch service in The Cellar Kitchen for \$4.00 per person

Conference & Catering Upgrades

Barista coffee cart available for \$400.00 per day for up to 35 delegates

\$12.00 per person per day for groups over 35 delegates

Room reset - POA

Lawn Game Package from \$20.00 per person (minimum 15 delegates)

Includes

- Selection of lawn games: bocce, cornhole, finska, giant jenga and giant chess set
- Picnic rugs
- Hydration station with infused ice water and non-alcoholic spritz
- 2 hour use of lawn area
- **Add grazing platter for \$16.00 per person**

Meetings under 20 delegates

Meeting Room Hire

• Merlot	\$750.00 / day	\$500.00 / half day
• Semillon	\$750.00 / day	\$500.00 / half day
• Cabernet A	\$1,000.00 / day	\$750.00 / half day
• Cabernet B	\$1,000.00 / day	\$750.00 / half day

Arrival Tea & Coffee \$6.00 per person

Morning or Afternoon Tea \$12.00 per person

Networking Lunch \$31.00 per person

*Minimum spend may apply for separate hire of meeting rooms

Vineyard View Lawn - Bespoke Outdoor Events

Set against the sweeping backdrop of the Barossa Valley, our Vineyard View Lawn offers a picturesque setting for unforgettable outdoor events. From long table lunches and welcome receptions to relaxed barbecues and elegant dinners under the stars, this flexible lawn space can be tailored for any occasion. Ideal for team activities or alfresco dining, it's the perfect choice for a memorable Barossa experience.

Please note: An area use fee applies and is priced on application, based on setup requirements and the nature of your event.

Pricing valid until 31 December 2026

Welcome Events_



Grazing Platters

Each platter is designed to cater for 10 people

Antipasto Platter - 160.00 per platter

Selection of Australian charcuterie, pickles, marinated and grilled vegetables, whipped hummus, grissini, toasted focaccia

Cheese Platter - 160.00 per platter

Assortment of cheese from Barossa Valley and South Australia served with Maggie Beer quince paste, dried fruits, fresh fruit and lavosh

Pre-dinner Canapés

30 Minute Selection - 22.00 per person

Seasonal Chef's Selection of Hot & Cold Canapés
(4 pieces per person)

60 Minute Selection - 36.00 per person

Seasonal Chef's Selection of Hot & Cold Canapés
(9 pieces per person)

Food Stations (minimum 40 guests)

2 stations 45.00 per person

3 stations 60.00 per person

4 stations 75.00 per person

Sliders

Create your own slider, with a selection of Angus patties, pulled pork, southern fried chicken, brioche buns, sliced tomatoes, lettuce, Beerenberg chutneys and cheese

Noodle

Selection of noodle boxes with dim sum and dipping sauces

Low n Slow

Assortment of slow cooked pork ribs, spiced chicken wings, brisket and charred corn

Deli Station

Sliced charcuterie, South Australian cheeses, pickles, olives, marinated vegetables, freshly baked breads and chutneys

Pizza

Assortment of pizzas, margarita, garlic & cheese, butchers & caponata

Pricing valid until 31 December 2026

Plated lunch and dinner menus _



2 Course set menu

72.00 per person - select one dish

2 Course alternate serve

75.00 per person - select two dishes

3 Course set menu

83.00 per person - select one dish

3 Course alternate serve

88.00 per person - select two dishes

Entrée

- Antipasto plate, marinated vegetables, Australian charcuterie, Woodside curd and grissini
- Carpaccio of heirloom tomato, pickled shallot, basil oil and aged parmesan
- Tea smoked duck breast, rocket and charred orange salad
- Ash baked beetroot with rocket, horseradish and crème fraîche
- Pork and duck terrine with Riverland capers and sourdough
- Moroccan spiced cauliflower, baba ganoush, coriander and mint salad

Sides - 7.00 per person per selection

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

Main

- Chargrilled 36 South scotch fillet, braised shallots, parsnip puree and watercress salad
- Roasted breast of chicken, Paris mash, sauté Swiss brown mushroom with bacon and tarragon jus
- Loin of South Australian lamb, spiced carrot and chimichurri
- Fillet of ling with prawn chowder
- Pea, mint and garlic risotto
- Confit leg of duck with shiraz and orange braised red cabbage
- Ricotta and lemon cannelloni with thyme cream sauce

Dessert

- Wattle seed Pavlova with seasonal fruit and vanilla crème Chantilly
- 72% cocoa and hazelnut delice with mascarpone
- Sparkling macerated berries with oat crumble and yoghurt gelato
- Jamaica ginger cake with butterscotch sauce
- Lemon meringue tart with lime sorbet
- Vanilla panna cotta and spiced pears

Pricing valid until 31 December 2026

Dinner _



The Barossa Shared Menu

87.00 per person (minimum of 20 guests)

Experience a truly Barossa experience with a shared style menu. Our chefs will prepare and serve a menu showcasing some of the regions finest food designed so your guests get to experience everything on the menu and may be complimented with some hidden gems of Barossa wines.

Sample Menu

- Free-range chicken, pancetta and tarragon terrine with caramelised onion and mustard leaf
- Black pig Sopressa with pickled fennel, orange and parsley salad
- Roasted beetroot, mustard leaf and candied walnuts (vg)
- Roasted loin of pork with verjuice braised fennel
- Bread crusted free-range chicken with citrus and thyme
- Cumin roasted baby carrots
- Duck fat roasted potatoes
- Seasonal greens
- Seasonal house made desserts

Dinner Buffet

75.00 per person (minimum of 20 guests)

Grazing table Sliced charcuterie, south Australian cheeses, pickles, olives, marinated vegetables, freshly baked breads, chutney and garden salad

Please select TWO hot items

- Roasted sirloin of riverine beef with watercress
- Porchetta with ver juice braised fennel
- Moroccan spiced shoulder of lamb with mint, coriander and pomegranate salad
- Tomato and shallot braised chicken
- Lemon and thyme fillet of salmon, fennel and chive salad
- Persian spiced eggplant, wild rice salad

Served with garlic and thyme roasted potatoes and seasonal vegetables

House made desserts

Additional hot selection available for 12.00 per person

Pricing valid until 31 December 2026

Dinner _

BBQ Buffet Dinner

78.00 per person (minimum of 20 guests)

Celebrate the flavours of the Barossa with our BBQ Buffet Dinner, ideal for indoor or outdoor gatherings. Featuring locally sourced lamb, pork, and chicken, this menu brings a regional twist to a classic barbecue experience. Served with fresh seasonal sides and house-made desserts, it's a relaxed and memorable way to dine in the heart of wine country.

Menu Includes:

- Garlic and lemon lamb cutlets
- Tarragon chicken thighs
- Pork and cider sausages
- Charred corn on the cob
- Freshly baked sourdough
- Selection of chutneys and mustards
- Selection of seasonal salads
- House made desserts

Optional Extras:

- Scotch Fillet - \$13 per person
- Spencer Gulf prawns with garlic and ginger - \$10

Pricing valid until 31 December 2026

Beverage packages _



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 offer a cash bar, depending on your preference. Our beverage packages showcase some of the Barossa Valley's finest wines and include a selection of draught beers, soft drinks, and juices. We also offer a variety of non-alcoholic wines and beers, ensuring all guests can enjoy a refreshing beverage of their choice.

Jacob's Creek Beverage Package		per person
Jacob's Creek Brut Sparkling OR	1 hour	34.00
Jacob's Creek Pink Moscato	2 hour	44.00
Jacob's Creek Chardonnay OR	3 hour	51.00
Jacob's Creek Sauvignon Blanc	4 hour	55.00
Jacob's Creek Shiraz Cabernet Blend	5 hour	60.00

Grant Burge Beverage Package		per person
Grant Burge Sparkling	1 hour	43.00
Grant Burge Sauvignon Blanc OR	2 hour	53.00
Grant Burge Pinot Gris	3 hour	57.00
Grant Burge Shiraz OR	4 hour	61.00
Grant Burge Cabernet Sauvignon	5 hour	66.00

Pricing valid until 31 December 2026

Beverage packages _



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Corryton Burge - Next In Line Beverage Package			Gems of the Barossa Beverage Package		
'Versus' NV Sparkling Chardonnay Pinot Noir	1 hour	48.00	Soul Growers 'Elder Hall' Sparkling	1 hour	60.00
Sauvignon Blanc	2 hour	62.00	Paisley 'Cashmere' Riesling	2 hour	70.00
Pinot Gris	3 hour	72.00	Levrier Chardonnay	3 hour	77.00
Shiraz	4 hour	77.00	Tomfoolery 'Young Blood' Shiraz	4 hour	81.00
Cabernet Sauvignon	5 hour	84.00	Pindarie 'TSS' *Tempranillo Sangiovese Shiraz	5 hour	85.00
			Corryton Burge Grenache		

Pricing valid until 31 December 2026



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