

MORE THAN
MEETINGS AND EVENTS

BRISBANE SOUTH BANK

NOVOTEL 
N

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1_ Novotel Brisbane South Bank



Why South Bank for your next event?__

South Bank is Brisbane's premier lifestyle and cultural destination. Located on the southern banks of the Brisbane River, its 17 hectares of lush parklands, world-class eateries, stunning river views and hundreds of delightful events all year round make it the perfect place to relax and unwind. The hotel is only moments away from the Brisbane Convention and Exhibition Centre, making it the perfect choice for business and events travellers.

NOVOTEL

BRISBANE SOUTH BANK

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Meeting Planner__

Join the Accor Live Limitless Meeting Planner and earn points every time you organise an event. Book work spaces wherever you need, whenever you want. 2,400 hotels across the world, from luxury to budget-friendly.

Benefits__

1__ We truly can cater to any need. The sky is the limit, whether it's a small meeting or a large scale production we can tailor and accommodate to all.

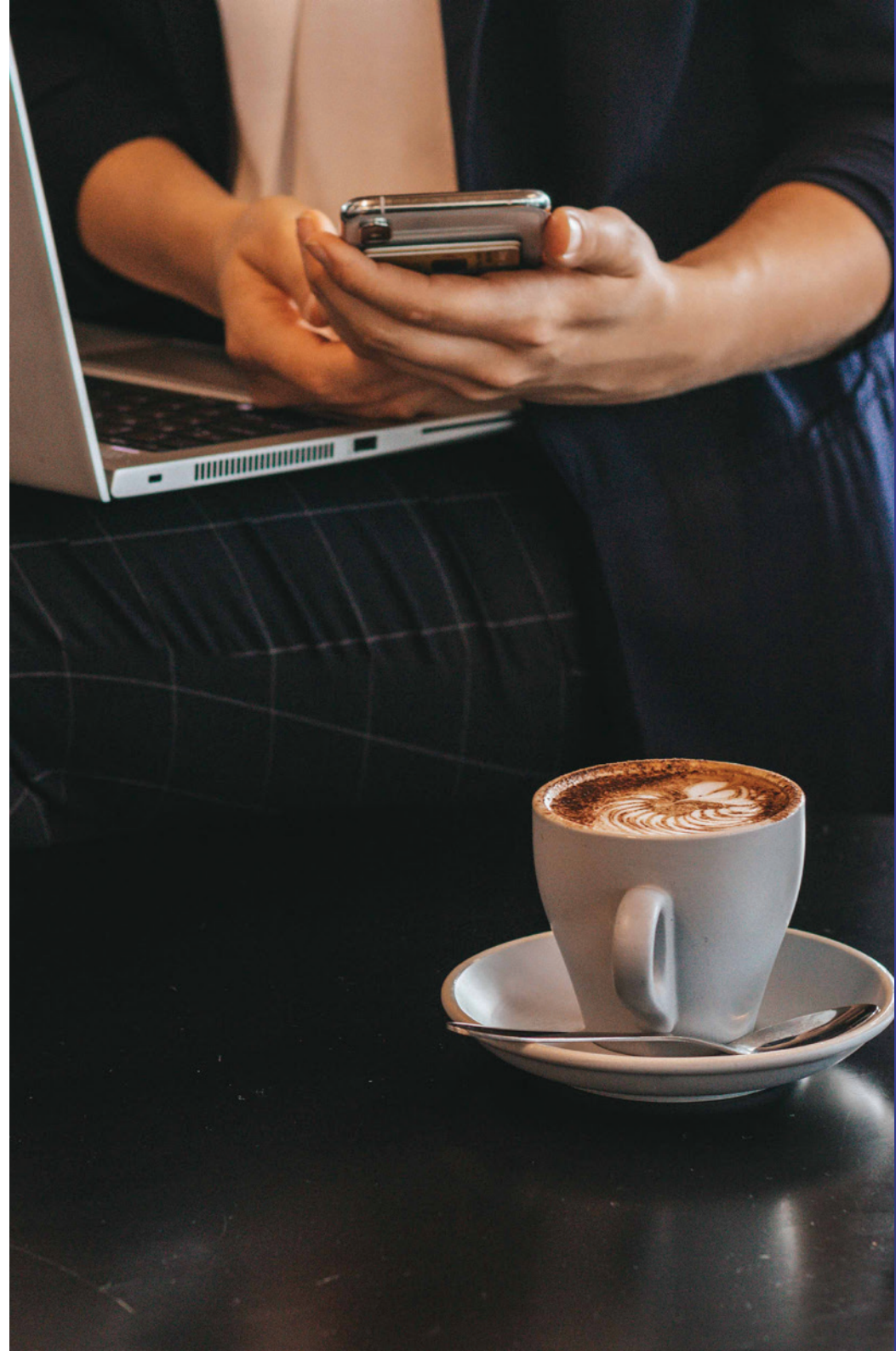
2__ Finance future events using your points. Or use them for your next trip, for concert tickets or a match. Your points, your choice.

3__ You can also share your points with other members of Accor Live Limitless.

4__ No blackout dates on Reward points.

5__ No expiry dates on points.

6__ Free membership.



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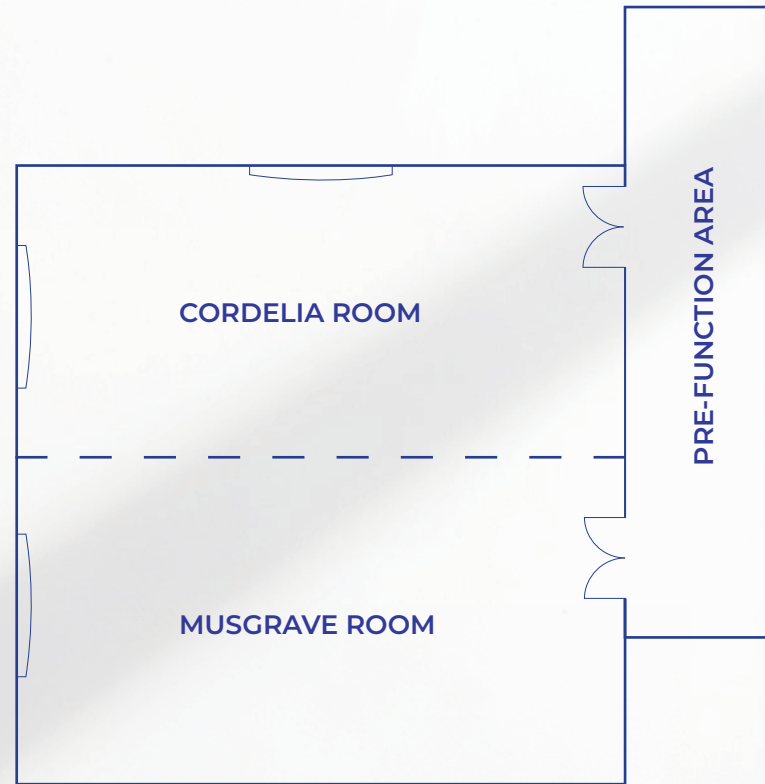
2__ Our Venues



Ground Floor








South Bank Room

Adjoining Musgrave and Cordelia Room, this space can accommodate up to 80 delegates and offers natural light, park views and exclusive pre-function space.



Floorplan for illustrate purposes only - not to scale
*Combined this space is South Bank Room

Capacities

							
	THEATRE	BOARDROOM	U-SHAPE	CABARET	BANQUET	CLASSROOM	COCKTAIL
South Bank Room	90 guests	32 guests	36 guests	72 guests	72 guests	40 guests	100 guests
Cordelia Room	45 guests	24 guests	22 guests	32 guests	36 guests	20 guests	50 guests
Musgrave Room	45 guests	24 guests	22 guests	32 guests	36 guests	20 guests	50 guests



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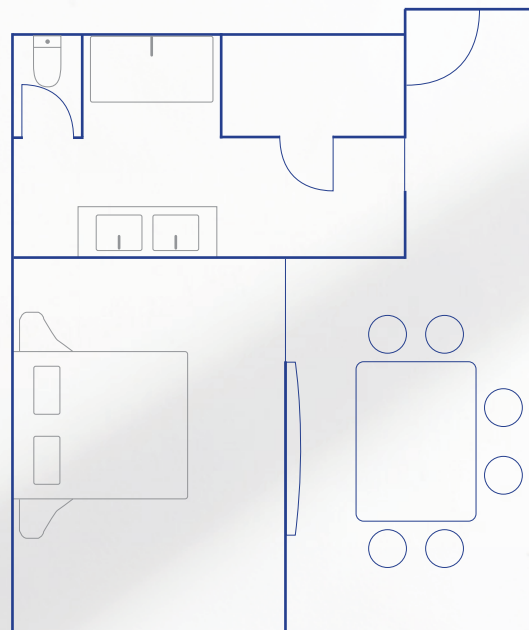
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9th Floor__

Executive Boardroom__

Seating up to 6 people, the Executive Boardroom is perfect for for small meetings and training sessions.



Floorplan for illustrate purposes only - not to scale

Capacities__



BOARDROOM

6 guests



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3__ Menu Options



Breakfast Packages__



Continental breakfast__

- Freshly sliced seasonal fruit platter
- Freshly baked Danish pastries, assorted muffins, croissants and house-made banana bread with a selection of preserves, honey and spreads
- Nespresso coffee and a selection of Dilmah teas
- Selection of chilled fruit juices

Cocktail breakfast__

1 hour_ Choice of 4

2 hours_ Choice of 5

3 hours_ Choice of 6

- Mini waffle, vanilla cream, berries and Persian fairy floss
- Quail egg benedict and paprika hollandaise sauce
- Smashed avocado and crispy bacon, lime and crackers
- Sautéed mushrooms, toasted bread and whipped feta
- Individual fresh fruit salad
- Mini pancake, light mascarpone cream and smoked salmon
- Bacon and egg slider, Spice Central chilli chutney
- Mini chia pudding, rockmelon and mint tartare

Plated breakfast__

- Freshly sliced seasonal fruit platter for the table
- Freshly baked Danish pastries, croissants, assorted muffins and house-made banana bread with a selection of preserves, honey and spreads for the table
- De-constructed muesli and yoghurt
- Nespresso coffee and a selection of Dilmah teas
- Selection of chilled fruit juices

Please select two options of the following to be served alternately

- Mushroom medley with whipped feta, omelette and sourdough
- Eggs benedict with smoked salmon, spinach, cherry tomatoes on Turkish bread
- Smashed avocado with bacon, confit tomato, charred corn, dukkah on sourdough
- Spice Central big breakfast with scrambled eggs, grilled bacon, chipolata sausages, roasted tomatoes, sauteed home style potatoes, herbed zucchini, house made baked beans



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Conference Packages_



Full day delegate package_

Half day delegate package_

Our conference packages include the below - based on a minimum spend:

- Note pads, pens, iced water
- Data projector and screen
- Wi-Fi for all delegates

Continuous_

- Nespresso coffee and selection of Dilmah teas

Morning break_

- Client's selection of 2 savoury or sweet items
- Nespresso coffee and a selection of Dilmah tea

Lunch_

- Working lunch served in Spice Central Kitchen and Bar restaurant
- OR
- 2 Course Plated Lunch (+\$10 per person)
Plated lunch with entrée and main or main and dessert alternate service in Spice Central Kitchen and Bar restaurant*

Afternoon break_

- Client's selection of 2 savoury or sweet items
- Nespresso coffee and a selection of Dilmah tea

*Plated lunch must have a minimum of 60 minute break time.

**Events confirmed and organised within seven days of arrival or with less than 10 delegates will be Chef's Selection.



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Day Delegate Menu__



Morning and afternoon tea break Options__

- Mango and coconut slice
- Assorted sorbets (vg/df/gf)
- Rocky road slice
- Assorted macarons
- Warm banana bread (gf)
- Assorted protein balls (vg/gf/df)
- Scones, mascarpone and fig relish
- Home made bircher muesli, oats, berries and coconut yoghurt (vg/df)
- Assorted fruit salad, berries and fresh mint
- Assorted vegetarian empanada, aioli and sweet chili
- Tomato and parmesan bruschetta (df/hf)
- Mini ratatouille tartlet
- Spanish tortilla
- Assorted mini quiche (nf)
- Smoked salmon and cream cheese crostini
- Morning slider with bacon and egg
- Mini ham and cheese croissant sandwich (nf)
- Mini savoury muffin and tomato relish (gf)

Our team will make efforts to accommodate dietary requirements, however we cannot guarantee the complete omission of allergens or intolerance-related ingredients. We do not have a dedicated allergen-free kitchen, and we cannot guarantee the contents of supplied ingredients.



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Lunch__



Working style lunch__

Please select two options of salads and three options of sandwich and wraps:

Gourmet salads

- Pasta, pesto salad, sundried tomato, olives and pine nuts
- Roasted beetroot, spanish onion, blue cheese and balsamic dressing
- Pumpkin and couscous salad with parsley, mint and roasted zucchini
- Tomato mozzarella salad, rocket leaves, balsamic
- Singapore noodle salad, Asian vegetables, soy and sesame oil
- Mediterranean grain salad, freekeh, puy lentil, barley, nuts and lemon dressing
- Roasted root vegetable salad with pesto dressing
- Peruvian quinoa and bean salad with cumin vinaigrette

Sandwich and wraps

- Tomato, bocconi panini, pesto and mesclun (v)
- Falafel, hummus, pickled vegetables and spinach wrap (v)
- Roasted vegetable sandwich, pesto and cos lettuce (v)
- Crumbed fish baguette, tzatziki, capers and lettuce
- Smoked salmon, cream cheese, iceberg lettuce and cucumber wrap
- Roasted beef, gherkin and mustard sandwich
- Ham, mustard, gherkin and cheddar on rye sourdough
- Pesto and chicken sandwich on ciabatta
- Moroccan spiced chicken sandwich, baharat aioli, spinach on Turkish bread
- Beef pastrami panini, spinach, tomato and seeded mustard
- Mild salami, pickled cucumber, tomato and caramelised onion wrap
- Smoked turkey and avocado wrap

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Lunch



Lunch buffet options

additional \$3 from base package

Please select two options of gourmet salads, one main dish, two side dishes and two desserts

Gourmet salads

- Harissa pumpkin salad, mesclun, onion and maple vinaigrette
- Traditional coleslaw, carrot, cabbage, onion and mayonnaise
- Caprese salad, tomato, fresh mozzarella, rocket leaves and balsamic
- Mexican bean and quinoa salad, coriander leaves and cumin vinaigrette
- Moroccan couscous salad, roasted vegetable and baharat dressing
- Thai noodle salad, pomelo, raw papaya and sweet soy
- Pasta pesto salad, sundried tomato, olives and parmesan

Main dish

- Beef teriyaki
- Lamb rogan Josh
- Butter chicken
- Grilled barramundi, spinach and acqua pazza sauce
- Stir-fry beef, hoisin sauce
- Indonesian chicken satay
- Beef stroganoff

Side dishes

- Vegetable korma
- Fettucine alfredo
- Spaghetti milanese, broccoli and capsicum
- Stir-fry hokkien noodle
- Phad thai noodle, tofu, sweet soy and crushed peanuts
- Jasmine rice
- Saffron and coriander pilaf

Desserts

- Pavlova station – whipped cream, coulis and berry compote
- Seasonal fresh fruit salad
- Tiramisu
- Apple crumble
- Crème caramel
- Dark chocolate and berry mousse
- Panna cotta
- Cheese cake
- Rice kheer, fig and cinnamon
- Carrot cake (vg)
- Orange and almond cake (gf)

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Plated Lunch__



Plated lunch options__

additional \$10 from base package__

Please select entrée and main OR main and dessert:

Entrée (served alternately)

- Warm pita bread, organic chickpea hummus, EVOO and tzatziki (v)
- Grilled halloumi, mediterranean cous cous and yoghurt (v)
- Roasted root vegetable salad, guacamole, mesclun leaves, crumbled feta
- Pan seared scallop, butternut puree, speck, sundried tomato and pine nuts (gf)
- Freemantle octopus, paprika rubbed, cauliflower puree, corn salsa (gf)
- Charcuterie board, olives, pickled wild mushroom crackers

Main (served alternately)

- Tasmanian salmon, garlic mash, wilted greens and tomato salsa
- Grilled barramundi, thyme kipfler potatoes, beans and lemon cream sauce
- Pumpkin and pine nut risotto, crispy sage, mascarpone and parmesan
- Sicilian caponata cannelloni, pesto and parmesan
- Grilled chicken and pesto spaghetti, sundried tomato, basil and pecorino
- Black angus rump steak, potato pont neuf, blistered tomato and red wine jus
- Sous vide lamb rump, creamy herb polenta, charred endive and chimichurri
- Grilled chicken breast, roasted potato, steamed greens and mushroom jus

Dessert (served alternately)

- Salted caramel panna cotta and almond biscotti
- Dark chocolate and pecan nut mousse, dehydrated orange (gf)
- Warm apple crumble, vanilla custard
- Chocolate and blueberry tart, fresh berries and caramelised almond
- Classic crème caramel, crispy orange (gf/nf)
- Pavlova served with passionfruit cream and fresh berries (gf)
- Fresh fruit salad and caramelised nuts (gf/df/v/vg)
- Trio of sorbet with ginger crumble (gf/df/v/vg)



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Canapés



1 Hour Package
Selection of 1 hot fork dish
and 3 standard selection

2 Hours Package
Selection of 2 hot fork dishes
and 4 standard selection

3 Hours Package
Selection of 3 hot fork dishes
and 5 standard selection

Hot Fork Dishes

- Ratatouille tartlet (vg)
- Mini falafel, hummus, and pickled vegetables
- Grilled tofu, cucumber, mixed herbs and vermicelli noodle
- Mini slider, angus patty, cheese and aioli
- Prawn slider, paprika aioli and lettuce
- Snapper, mediterranean cous cous and salsa verde
- Tandoori chicken tartlet, coriander and mint yoghurt
- Chorizo involtini, spinach and ricotta
- Mini beef wellington
- Lamb rump, garlic mash, greens and chermoula

Standard Selection

- Kingfish tartare, compressed watermelon coriander and pickled cucumber
- Salami crostini, tomato relish and toasted baguette
- Mini caprese, heirloom cherry tomato, bocconcini, basil and balsamic
- Bruschetta with grana padano and prosciutto di parma
- Prawn and avocado rice paper roll and sweet chili sauce
- Baked ocean trout, dill tarts, capers and chives

Sweet Standard Selection

- Mini profiteroles
- White chocolate and raspberry tart
- Mini fruit tart and crème patissiere
- Mini cheesecake
- Lamington
- Chocolate and berry mousse
- Crème brulee
- Mini eclairs



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Pizza Boards and Platters_



All platters are based on 10 guests per platter

Pizza Boards_

- Wild mushroom, pecorino and truffle oil
- Grilled vegetables, spanish onion, bocconcini and pesto
- Margarita, rocket, shaved parmesan and balsamic glaze
- Baby spinach, 18 months aged serrano ham and olives
- BBQ chicken, pickled onions and paprika aioli
- Cajun prawn and assorted seafood, cherry tomato and avocado

Platters options_

- Assorted breads, truffle butter EVOO and balsamic
- Seasonal fruit platter
- Cured meat platter, cornichon, olives and crackers
- Trio of cheese platter, assorted nuts, relish, crackers and grapes
- Wagyu beef slider
- Halloumi sliders
- Prawn sliders



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Plated Dinner Menus__



2 Course alternate serve__

Select two per course

3 course alternate serve__

Select two per course

Entrées__

- Caprese salad, Italian mozzarella, tomato, basil and balsamic
- Duck terrine, fig and pear relish, capers and toasted baguette
- Hand crafted buratta, arugula, taggiasche olive, basil and balsamic
- Kingfish ceviche, coconut, avocado and cucumber
- Pan seared scallop, butternut puree, speck, tomato and pine nut salsa
- Mooloolaba prawns, creamy polenta and chorizo
- Braised beef cheek, celeriac puree and onion relish
- Char siu pork belly, charred corn and braised pok choy
- Charcuterie platter, olives, cornichon, tomato relish and crackers

Main courses__

- Black angus eye fillet, rosemary potato, confit tomato and coffee jus
- Sous vide lamb rump, creamy herb polenta, charred endive and chimichurri
- Grilled chicken breast, "potato pave", steamed greens and red wine jus
- Confit duck leg, braised red cabbage, baby carrots and plum sauce
- Asparagus, pea and mint risotto served with parmesan and mascarpone (v)
- Wild mushroom spaghetti and artichoke (v)
- Tasmanian salmon, garlic mash, asparagus spears and tomato salsa
- Pan seared barramundi, "pomme anna", wilted greens and lemon beurre blanc

Desserts__

- Salted caramel panna cotta and almond biscotti
- Dark chocolate and pecan nut mousse and dehydrated orange (gf)
- Warm apple crumble and vanilla custard
- Chocolate and blueberry tart, fresh berries and caramelised almond
- Classic crème caramel and crispy orange (gf/nf)
- Pavlova, passionfruit cream and fresh berries (gf)
- Fresh fruit salad and caramelised nuts (gf/df/v/vg)
- Trio of sorbet with ginger crumble (gf/df/v/vg)



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Festive and Social event__



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Antipasto on arrival

- Bread rolls, butter, EVOO and balsamico
- Mezze platter, tzatziki, hummus, pita, babaghanoush, olives and feta

Gourmet salads - Please select 3

- Classic Greek salad
- Caesar salad, cos, bacon, anchovies and garlic crouton
- Harissa pumpkin salad, mesclun, onion maple vinaigrette
- Gado gado salad and peanut sauce
- Fattoush salad, sumac dressing and crispy pita chips
- Duck terrine, capers and berries
- Traditional coleslaw, carrot, cabbage, onion and mayonnaise
- Caprese salad, tomato, fresh mozzarella, rocket leaves and balsamic
- Mexican bean and quinoa salad, coriander leaves and cumin vinaigrette
- Moroccan couscous salad, roasted vegetable and baharat dressing
- Roasted root vegetable salad, blue cheese, EVOO and balsamic
- Thai noodle salad, pomelo, raw papaya and sweet soy
- Pasta pesto salad, sundried tomato, olives and parmesan
- Nicoise salad, beans, potato, olives, eggs and tuna

Add on_ Seafood_

- Moreton Bay bugs
- Poached prawns
- Oysters
- Queensland blue swimmer crab
- Shallot vinegar, lemon wedges and marie rose dressing

Main dishes - Please select 2

- Beef bourguignon
- Chichen cacciatore
- Thai red chicken curry
- Beef & potato massaman curry
- Char siu pork, snow peas, capsicum & asian greens
- Teriyaki lamb
- Roasted beef, mushroom gravy
- Classis butter chicken
- Lamb rogan josh
- South Indian fish curry, coconut milk & curry leaves
- Grilled fish, spinach & lemon butter sauce
- Stir fried greens, tofu & Thai sauce
- Vegetable korma
- Falafal & roasted vegetable tagine

Add on_ Carvery_

- Beef Striploin – Béarnaise
- Roasted Chicken – Mushroom Sauce
- Lamb Shoulder – Chimichurri
- Roasted Duck – Plum Sauce
- Turkey Breast – Cranberry Sauce

Festive and Social event__



Side dishes - Please select 3

- Herb roasted potatoes, blistered tomato and chives
- Lemony steamed vegetable, EVOO, and whipped feta
- Roasted root vegetables
- Stir-fry Asian greens
- Ratatouille
- Creamy polenta, parmesan and herbs
- Steamed jasmine rice
- Saffron and coriander pilaf
- Penne passata, parmesan, basil and parsley
- Stir-fried hokkien noodle
- Phad thai noodle, tofu, sweet soy and crushed peanuts
- Garlic and coriander naan
- Warm Moroccan couscous
- Lebanese mujadara
- Arabic style harissa vegetables

Desserts - Please select 2

- Pavlova station – whipped cream, coulis and berry compote
- Seasonal fresh fruit salad
- Tiramisu
- Apple crumble
- Gianduja chocolate cake
- Orange and almond cake (gf)
- Black forest cake
- Humming bird cake
- Royale chocolate mud cake
- Mini boutique lamingtons
- Dark chocolate brownie
- Hazelnut and chocolate mousse cake
- Carrot cake (vg)
- New York baked cheese cake
- Rice kheer and fig
- Dark chocolate and macadamia mousse
- Berry panna cotta

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Beverage packages__



Standard Package__

Selection of 2 beers and 3 wines:

Selection__

- Hahn Super Dry 3.5
- Tooheys Extra Dry
- XXXX SUMMERS Bottle
- Até Sparkling Wine
- Até Sauvignon Blanc
- Até Chardonnay
- Até Rosé
- Até Pinot Grigio
- Até Cabernet Sauvignon
- Até Shiraz

Superior Package__

Selection of 3 beers and 4 wines:

Selection__

- Kirin Ichiban
- Hahn Superdry 3.5
- Tooheys Extra Dry
- XXXX SUMMERS Bottle
- Redbank 'Emily' Brut Cuvee
- Totara Sauvignon Blanc
- Yalumba 'Y Series' Chardonnay
- Mountadam 550 Shiraz
- Rymill 'The Yearling' Cabernet Sauvignon (Vegan)
- Alta Pinot Noir

Premium Package__

Selection of 3 beers and 4 wines:

Selection__

- James Boag Premium
- Kirin Ichiban
- James Boag Light
- Little Creatures Pale Ale
- Louis Bouillot 'Grand Reserve' Brut
- Vasse Felix 'Filius' Chardonnay
- Two Hands 'Gnarly Dudes' Shiraz
- Tarrawarra Pinot Noir
- Yalumba 'The Cigar' Cabernet Sauvignon
- Tiefenbrunner 'Merus' Pinot Grigio DOC
- Shaw + Smith Sauvignon Blanc
- AIX Dry Rosé



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What we do__

We are committed to the future and embraced sustainable practices and eco-friendly solutions throughout our hotel in Brisbane.

From banning single-use plastics in all our amenities to controlling food wastage, we work to provide a responsible hospitality experience.

Promoting and encouraging responsible practices from our guests as well, we collaborate with local producers to provide and celebrate fresh and regional products.

What you can do__

As part of our initiatives, we encourage you to calculate the carbon footprint of your experience using [NET ZERO CARBON CALCULATOR](#) and invest in carbon projects to balance your emissions.

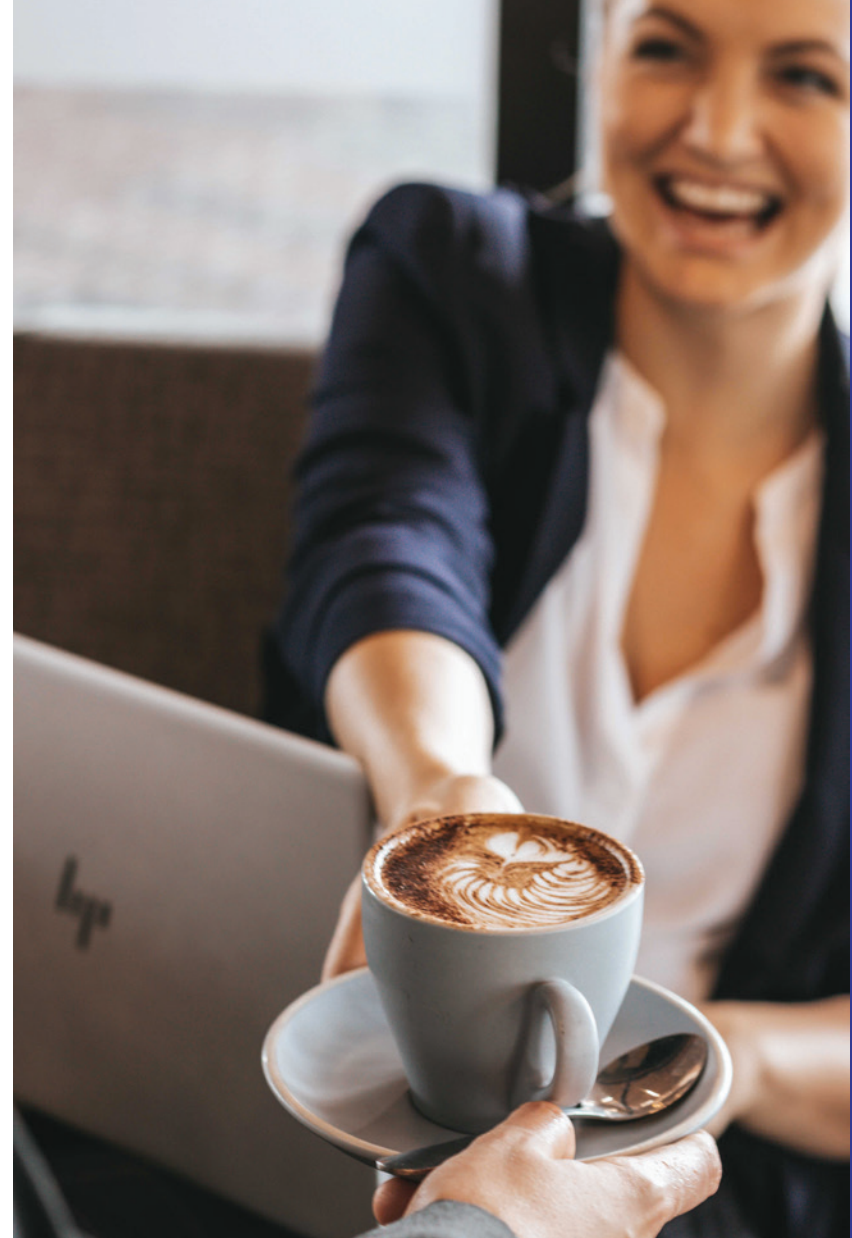
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