

NO
VO
TEL

END OF
YEAR
FESTIVITIES

It's time
to celebrate_

Festive celebrations start here

Food_

Festive favourites

Roll up your sleeves and tuck into our traditional holiday menus. Expect all your festive favourites and no left overs in sight.

Venues_

Lively occasions

Ready to party? Our event spaces are! Celebrate in style in our versatile event spaces, perfect for any end-of-year gathering.

Overnight stays_

Make a night of it

Don't worry about taxis. Get cosy in one of our comfy rooms and wake up fresh. Make the most of the whole hotel, including free Wi-Fi and stunning leisure facilities.



Our hotel is Novotel Canberra: the perfect spot to start exploring Canberra. From shopping till you drop at the Canberra Centre, to the seasonal celebrations in the City



Bring on
the festivities
at Novotel Canberra

Contents

- 04_ Festive venues
- 05_ Elegant canapes
- 06_ Chefs carvery buffet
- 07_ First Edition set dining
- 08_ Toast worthy beverage packages
- 09_ First Edition end of year buffet
- 10_ Jolly night stays





Festive Venues

**A get together like
no other**

FIRST EDITION CANBERRA

Our elevated restaurant on level 1, First Edition Canberra offers panoramic views of the city, creating a stunning backdrop for your end-of-year celebrations. Reserve a section or book the entire restaurant exclusively to celebrate.

SEVEN DEDICATED EVENT VENUES

Purpose-built for flexibility, our meeting rooms are perfect for all events, accommodating up to 200 guests. With multistage lighting capability, inbuilt projectors, and a screens, these rooms offer endless possibilities to customise your event, ensuring a unique and private celebration tailored to your needs.

PRIVATE DINING ROOM

Located within First Edition Canberra, this intimate space is bathed in natural light and features its own private balcony. Ideal for smaller gatherings, our private dining room combines exclusivity with the restaurant's refined atmosphere, for memorable year-end celebrations.





Elegant canapes

- 4 pieces **\$26** per person
- 6 pieces **\$39** per person
- 8 pieces **\$52** per person
- +1 piece **\$6** per person

Minimum - 20 guests

COLD SELECTION

- South Coast oysters; natural or French vinaigrette
- Salmon potato rosti with caviar and dill
- Haloumi, buffalo cheese with cherry tomato and fresh basil
- First Edition signature individual antipasto

HOT SELECTION

- Fetta and pumpkin flower
- Black truffle aricini ball
- Mini quiches – mushroom, chicken, beef
- Housemade mini sausage rolls; beef, spinach & ricotta

Dessert canapes available on request

GRAZING PLATERS

PREMIUM AUSTRALIAN CHEESE - \$105

Selection of 3 premium Australian cheeses, grapes, quince paste, lavosh and crackers.

TILBA DAIRY FARM TASTING BOARD - \$155

Selection of 3 Tilba Dairy Farm specialty cheeses, crackers, lavosh, fresh grapes

CANBERRA TABLELANDS BOARD - \$105

A medley of charcuterie meats; anis plano, prosciutto and hot pamplona, paired with antipasto, Fedra olives & lavosh

HARVEST BOARD - \$100

Grilled seasonal vegetables, spiced hummus, Fedra olives, dukka, lavosh, Three Mills toasted sourdough, oil & balsamic

Minimum numbers apply. Sample menu, dietary alternatives available on request. Items may vary based on produce availability.

Chef's carvery buffet

3-Course menu **\$70** per person

2-Course menu **\$60** per person

Package includes house table decorations plus tea and coffee station

STARTER

First Edition grazing station

SIDES

Pumpkin & fetta cous cous salad

Radicchio salad with white wine
caramelised dressing

Medley roasted vegetables

Baked dinner rolls

CHEFS CARVING STATION

Glazed Christmas ham

Roast lamb shoulder

Selection of condiments: Shiraz
jus, gravy, mint jelly, wholegrain
mustard, apple and cranberry sauce

DESSERT SELECTION

Chocolate raspberry log

Mini traditional Christmas pudding
served with brandy custard

Fresh seasonal fruit platter

Minimum numbers apply. Sample menu, dietary alternatives available on request. Items may vary based on produce availability.



First Edition set menu

3-Course menu **\$75** per person

2-Course menu **\$65** per person

Alternate drop **\$5** per person

Package includes house table decorations plus tea and coffee station

ENTRÉE

Freshly shucked South Coast oysters with French vinaigrette (3pcs)

Traditional prawn cocktail (4pcs)

Black truffle suppli served with black garlic sauce

DESSERT

Triple chocolate mousse tart

Pavlova served with a berry compote

Traditional Christmas pudding with brandy custard

MAIN

Pork cotoletta served with celeriac puree and heirloom tomatoes and an orange brandy sauce

South Coast snapper with charcoal broccolini and cauliflower puree

Lachlan Valley (NSW) sousvide lamb rump served with pan fried asparagus and classic lamb jus

Minimum numbers apply. Sample menu, dietary alternatives available on request. Items may vary based on produce availability.



Toast worthy beverage packages

HOUSE PACKAGE

2 Hour - \$39pp

3 Hour - \$46pp

- _ Bancroft Semillon Sauvignon Blanc
- _ Bancroft Cabernet Merlot
- _ Bancroft Bridge Brut NV
- _ Selection of heavy and light beers
- _ Selection of juices and soft drinks
- _ Red Bull energy drink
- _ Sparkling water
- _ Mineral water
- _ Tea & coffee station

LOCAL PACKAGE

2 Hour - \$45pp

3 Hour - \$55pp

- _ Lerida Estate Pinot Grigio
- _ Nick O'Leary Rose
- _ Lerida Estate Pinot Noir
- _ Nick O'Leary Shiraz
- _ Capital Brewing Coast Ale
- _ Bentspoke Crankshaft
- _ Selection of juices and soft drinks
- _ Red Bull energy drink
- _ Sparkling water
- _ Mineral water
- _ Tea & coffee station

DRY PACKAGE

1 Hour - \$18pp

2 Hour - \$22pp

- _ Selection of juices and soft drinks
- _ Red Bull energy drink
- _ Sparkling water
- _ Mineral water
- _ Tea & coffee station

Minimum numbers apply. Cash bar and bar tabs available (minimum spend applies) Responsible service of alcohol applies to all events



First Edition end of year buffet

2-Course lunch buffet **\$55** per person

Plus complimentary drink on arrival

Celebrate EOY in style at First Edition Canberra with our buffet lunch. Start with a complimentary house drink on arrival, and be treated to a mouth-watering menu with all the trimmings while relaxing in our stylish restaurant.

BOOK ONLINE

www.firsteditioncanberra.com.au/whats-on

AVAILABLE 12.30PM TO 3PM

THURSDAY 5th December

THURSDAY 12th December

CHEFS CARVING STATION

Glazed Christmas ham

Roast lamb shoulder

SELECTION OF CONDIMENTS: Shiraz jus, gravy, mint jelly, wholegrain mustard, apple and cranberry sauce

SIDES & SALADS

Pumpkin & fetta cous cous salad

Radicchio salad with white wine caramelised dressing

Medley roasted vegetables

Baked dinner bread rolls

DESSERT SELECTION

Mini traditional Christmas pudding served with brandy custard

Fresh seasonal fruit platter



T&Cs: firsteditioncanberra.com.au





SPECIAL ACCOMMODATION RATES

END OF YEAR FUNCTIONS

ENJOY 15% OFF

NEW YEARS EVE - 31ST DECEMBER

ROOMS FROM \$178

Jolly night stays

Party nights_

Check in and check out our spacious, light filled rooms. All our hotel facilities will be available to you, ensuring your holiday time is as wonderful as possible.

Join ALL, Accor's lifestyle loyalty programme to unlock exclusive benefits and earn points on your stay. [Join Today!](#)



Contact us for more information on our festive events and offers.

Director of Commercial - Justin Henry

T. +61 2 6245 5103 - E. justin.henry@accor.com

Conference & Events Sales Executive - Surena Dhaka

T. +61 2 6245 5019 - E. surena.surena@accor.com

www.novotelcanberra.com.au

65 Northbourne Avenue Canberra, ACT 2600 AUSTRALIA



MEETING PLANNER