

MORE THAN MEETINGS AND EVENTS

BRISBANE SOUTH BANK

NOVOTEL



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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.

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BRISBANE SOUTH BANK

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ALL Accor Meetings & Events_

Join the ALL Accor loyalty Limitless program and earn points every time you organise an event. Book work spaces wherever you need, whenever you want. 2,000 AccorHotels across the world, from luxury to budget-friendly.

Benefits_

- 1_** Earn rewards fast by receiving 1 Reward Point and 1 Status Point for every €2 spent.
- 2_** Use your points your way by redeeming them for stays, events, experiences, or donations.
- 3_** There are no earning limits, so you can earn points on as many events as you organise.
- 4_** Your points will last as long as you host one eligible event or stay each year.



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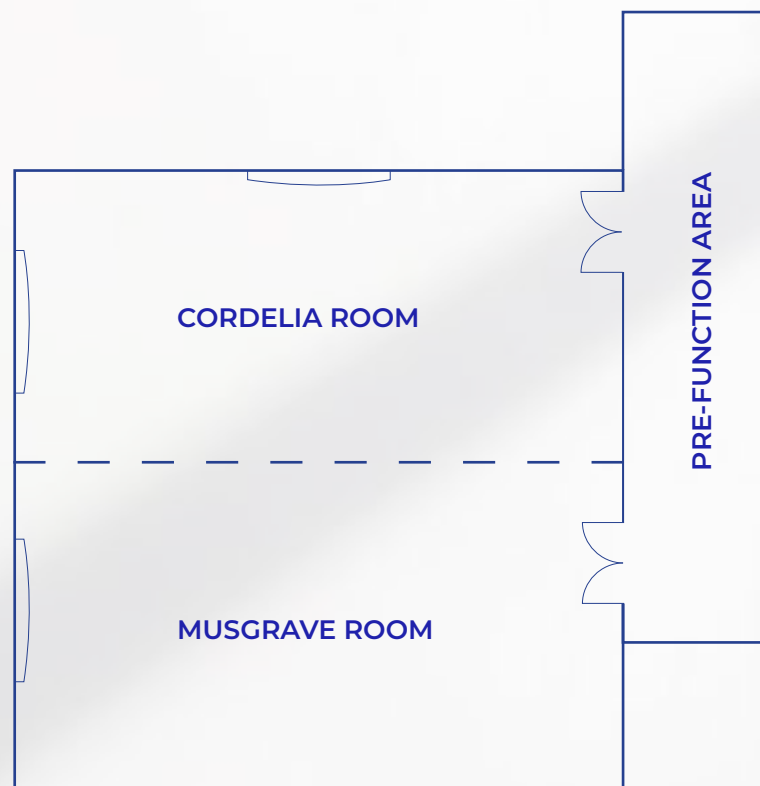
2__ Our Meeting & Event Spaces



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	22 guests	32 guests	63 guests	72 guests	40 guests	100 guests
Cordelia Room_	45 guests	18 guests	20 guests	28 guests	36 guests	20 guests	50 guests
Musgrave Room_	45 guests	18 guests	20 guests	28 guests	36 guests	20 guests	50 guests



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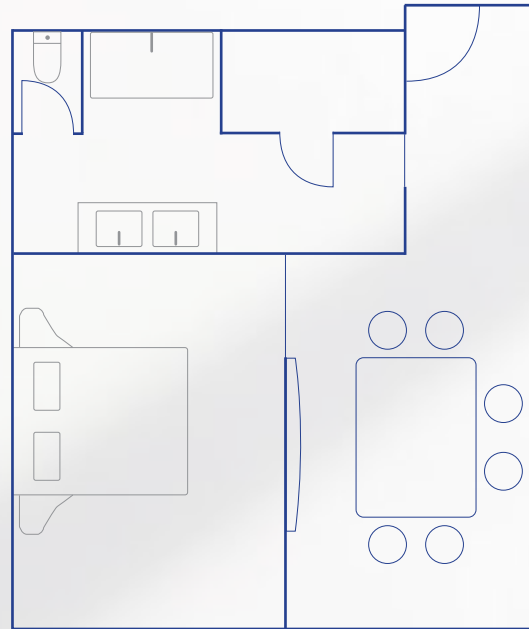
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9th Floor_

Executive Boardroom_

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



Floorplan for illustrate purposes only - not to scale

Capacities_



BOARDROOM

6 guests



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N

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
- Elixir coffee and a selection of Dilmah teas
- Selection of chilled fruit juices

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
- Elixir 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

Add On_Meeting & Meal

additional from base package_

Designed with convenience in mind, add on our two-course set dinner menu with beverage to your day delegate package. It's the perfect way to finish a productive day.

*Please see page 17 for more details.

Continuous_

- Elixir coffee and selection of Dilmah teas

Morning break_

- Client's selection of two savoury or sweet items
- Elixir coffee and a selection of Dilmah teas

Lunch_

- Working lunch served in Spice Central Kitchen and Bar restaurant
- OR
- 2 Course Plated Lunch
 - 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 two savoury or sweet items
- Elixir coffee and a selection of Dilmah teas

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

**Events confirmed and organised within seven days of arrival or with less



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Individual Catering Options_



Continuous tea and coffee_

- Elixir coffee and selection of Dilmah teas

Arrival tea and coffee_

- Elixir coffee and selection of Dilmah teas

Morning break_

- Client's selection of 2 savoury or sweet items
- Elixir coffee and a selection of Dilmah teas

Afternoon break_

- Client's selection of 2 savoury or sweet items
- Elixir coffee and a selection of Dilmah teas

Working style lunch_

- Working lunch served in Spice Central Kitchen and Bar restaurant
- Chef's selection of three (3) assorted sandwiches/wraps and two (2) gourmet salads
- Elixir coffee and of Dilmah teas

2-course plated lunch_

- Selection of entrée and main OR main and dessert (Served alternatively)
- 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.

Lunch buffet_

- Selection of two (2) gourmet salads, one (1) main dish, two (2) side dishes and two (2) desserts



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Day Delegate Menu_



Morning and afternoon tea break_

Please select two options for morning tea and two options for afternoon tea:

Sweet items

- Mini donuts
- Assorted sorbets (vg/df/gf)
- Rocky road slice
- Assorted macarons
- Warm banana bread (gf)
- Assorted protein balls (vg/gf/df)
- Scones, mascarpone and strawberry jam
- Assorted fruit salad, berries and fresh mint

Savoury items

- Assorted vegetarian empanada, aioli and sweet chilli
- Tomato and parmesan bruschetta (df/nf)
- 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)
- Baked fritters (v)
- Mini pies



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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

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_



Lunch buffet options_

additional 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 dishes

- Beef goulash
- 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 from base package_

Please select entrées and main OR main and dessert:

Entrées (served alternately)

Please select two entrées:

- Warm house bread, organic chickpea hummus, EVOO and tzatziki (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)
- Mushroom arancini, truffle aioli, parmesan and pepper coulis

Mains (served alternately)

Please select two mains:

- 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, roasted potatoes, 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

Desserts (served alternately)

Please select desserts entrées:

- Vanilla panna cotta, berry coulis, and fresh berries
- 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/hf)
- 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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Meeting & Meal_



Add On_Meeting & Meal

additional from base package__

Designed with convenience in mind, add on our two-course set dinner menu with beverage to your day delegate package. It's the perfect way to finish a productive day.

Shared Entrées

- Warm house bread and assorted dips

Mains (served alternately)

Please select two mains:

- Grilled Atlantic Salmon with sesame crust, sour quinoa & pesto (DF/GF)
- Sous vide chicken breast, mashed potato, red wine jus & vegetables (GF/NF)
- Pumpkin & sage ravioli with truffle sauce & caramelised walnuts (VG)
- Rump steak, potato fondant, red wine jus & confit cherry tomato (GF/NF)

Beverage

Your choice of one (1) beverage, including:

- House Wine
- House Beer
- Soft Drinks
- Juice
- Dilmah Tea
- Elixir Coffee

Booking Conditions

- Available exclusively for groups with a confirmed event booking, as a dinner option either the night prior or on the day of the event.
- Suitable for groups above 10 guests
- This package is offered as an add-on, separate to the minimum spend requirement

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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

- Vegetable spring rolls (v)
- 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
- Lamb rump, garlic mash, greens and chermoula

Standard Selection

Savoury items

- 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 items

- 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_



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 sliders_
- 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
- Mushroom arancini, truffle aioli, parmesan and pepper coulis
- Classic prawn cocktail, iceberg, asparagus, cherry tomatoes

Mains_

- 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/hf)
- 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)
- Fresh fruit tart, Crème Pâtissière



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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
- Chicken cacciatore
- Thai red chicken curry
- Beef & potato massaman curry
- Char siu pork, snow peas, capsicum & asian greens
- Teriyaki lamb
- Roasted beef, mushroom gravy
- Classic 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
- Falafel & 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_

1 hour_
2 hours_
3 hours_
4 hours_

Selection of 2 beers and 3 wines:

Selection_

- Hahn Super Dry 3.5
- Kirin Ichiban
- James Boags Premium Light
- Até Sparkling Wine
- Até Sauvignon Blanc
- Até Rosé
- Até Pinot Grigio
- Até Cabernet Sauvignon
- Até Shiraz

Superior Package_

1 hour_
2 hours_
3 hours_
4 hours_

Selection of 3 beers and 4 wines:

Selection_

- Kirin Ichiban
- Hahn Super Dry 3.5
- James Boags Premium
- James Boags Premium Light
- Rockbare Click 99 Sparkling
- Totara Sauvignon
- Fat Bastard Chardonnay
- Mountadam 550 Shiraz
- Até Rosé
- Fat Bastard Pinot Noir

Premium Package_

1 hour_
2 hours_
3 hours_
4 hours_

Selection of 3 beers and 4 wines:

Selection_

- Brisbane Brewing Lager
- Kirin Ichiban
- James Boags Premium Light
- Little Creatures Pale Ale
- Corona Extra
- White Rabbit Dark Ale
- Little Creatures Pale Ale
- Pipsqueak Apple Cider
- Brisbane Brewing Clarence Ginger Beer
- MV Clover Hill Sparkling
- Giant Steps Chardonnay
- Two Hands 'Gnarly Dudes' Shiraz
- Giant Steps Pinot Noir
- Two Hands Sexy Beast Cabernet Sauvignon
- Tiefenbrunner 'Merus' Pinot Grigio DOC
- Shaw + Smith Sauvignon Blanc
- AIX Dry Rosé

Non-Alcoholic Package_

1 hour_
2 hours_
3 hours_
4 hours_

Selection of any of below:

Selection_

- Orange, Apple and Pineapple Juice
- Sprite
- Coke
- Coke Zero
- Lift
- Ginger Ale
- Tonic
- Elixir Coffee
- Dilmah Tea



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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 your 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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