
Meetings & Events

At Novotel Brisbane South Bank



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LOCATION

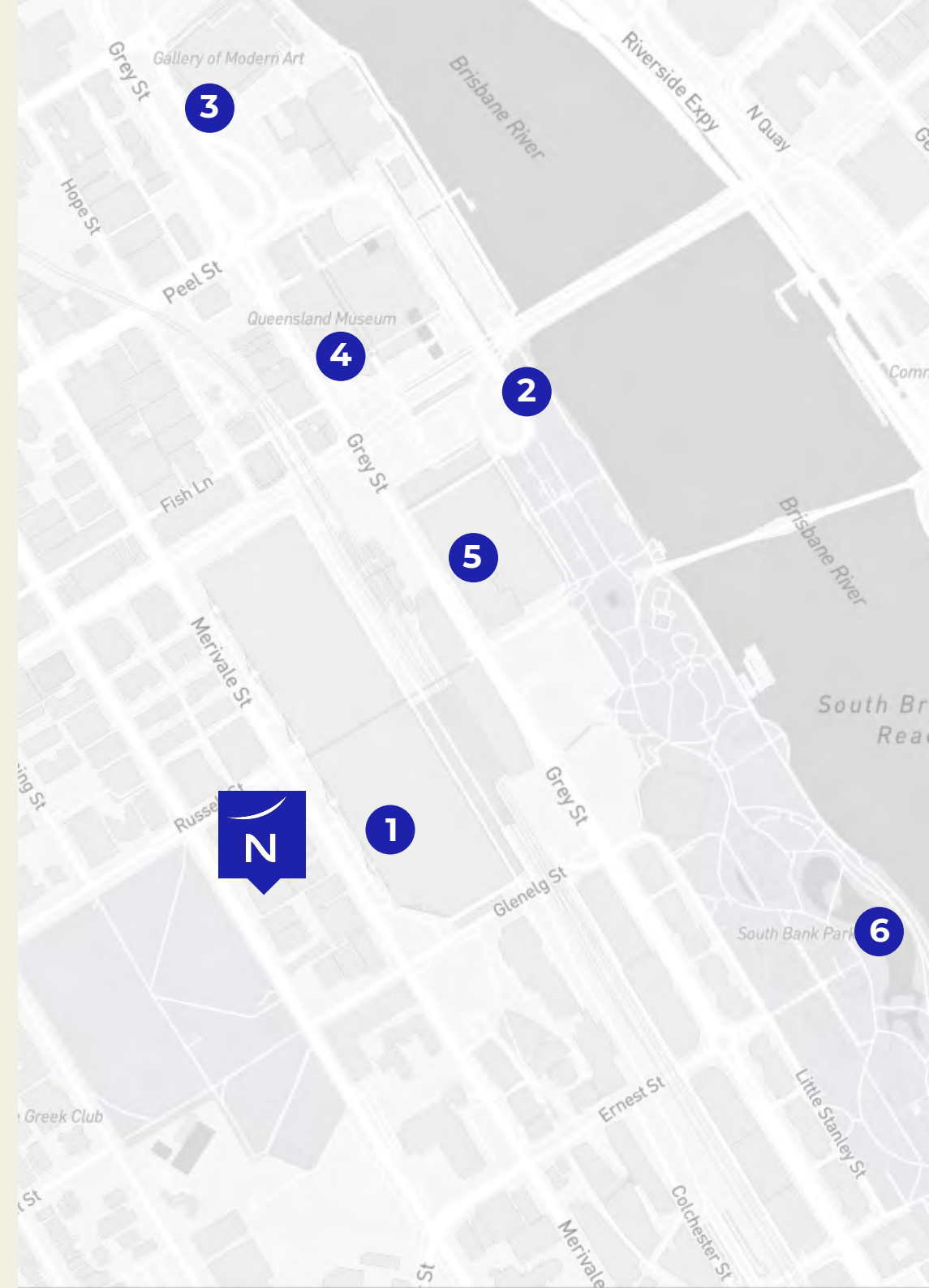
South Bank. At the centre of it all.

Two minutes from BCEC. Minutes from Brisbane's cultural heart. A connected base for meetings, conferences and celebrations, with 238 guest rooms, flexible event spaces and everything delegates need under one roof.

Arrive easily. Stay longer. Leave inspired.

ON FOOT FROM THE DOOR

1. Brisbane Convention & Exhibition Centre	100m
2. South Bank Cultural Forecourt	700m
3. Queensland Art Gallery and GOMA	900m
4. Queensland Museum Kurilpa	700m
5. Queensland Performing Arts Centre	600m
6. Streets Beach	850m



LOYALTY PROGRAM

Your events. Your rewards._



Every group booking of 8+ attendees at Novotel Brisbane South Bank earns Reward and Status Points through ALL - Accor Live Limitless, our loyalty program.

Simply share your ALL Accor member number with your event coordinator when booking — sign-up is free, and there's no separate enrolment needed to start earning.

BENEFITS

1_

Earn fast

1 Reward Point and 1 Status Point for every €2 (approx. equivalent) spent on your event.

2_

Flexible rewards

Redeem points for future events, stays, experiences, concert tickets or charitable donations.

3_

No earning limits

Organise as many events as you like — there's no cap on how many points you can earn.

4_

Points that last

Points never expire — just host one eligible event or stay every 12 months to keep them active.

FOOD & BEVERAGE

Food worth meeting for

Your food will be prepared by the team behind High Road Bar & Grill, our restaurant located on the ground floor.

Menus highlight quality Queensland produce and are thoughtfully designed for every stage of your event, from fresh breaks and satisfying working lunches to generous dinners that bring a sense of occasion.

Good produce. Cooked well. Served with care.

**HIGH
ROAD**
BAR & GRILL



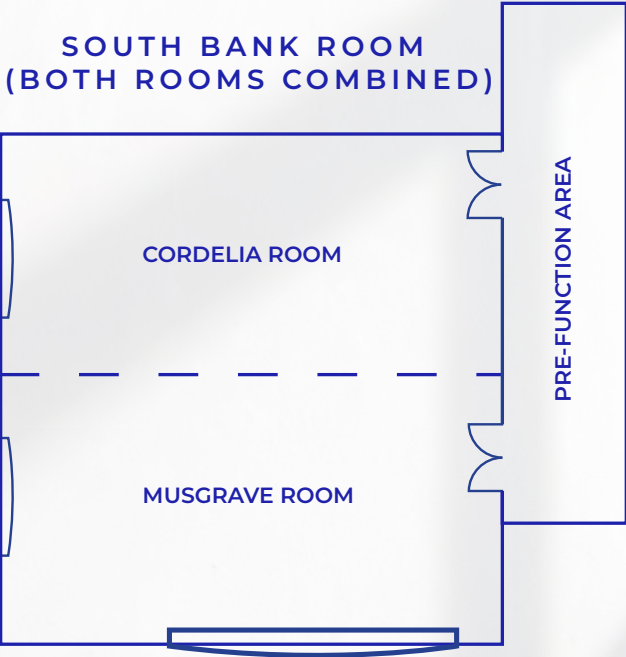
1_

Our
spaces_

Ground Floor_

Spaces that suit your event

Choose Cordelia or Musgrave for a smaller gathering, or combine them as South Bank Room for up to 90 delegates or 100 cocktail guests.



Capacities_

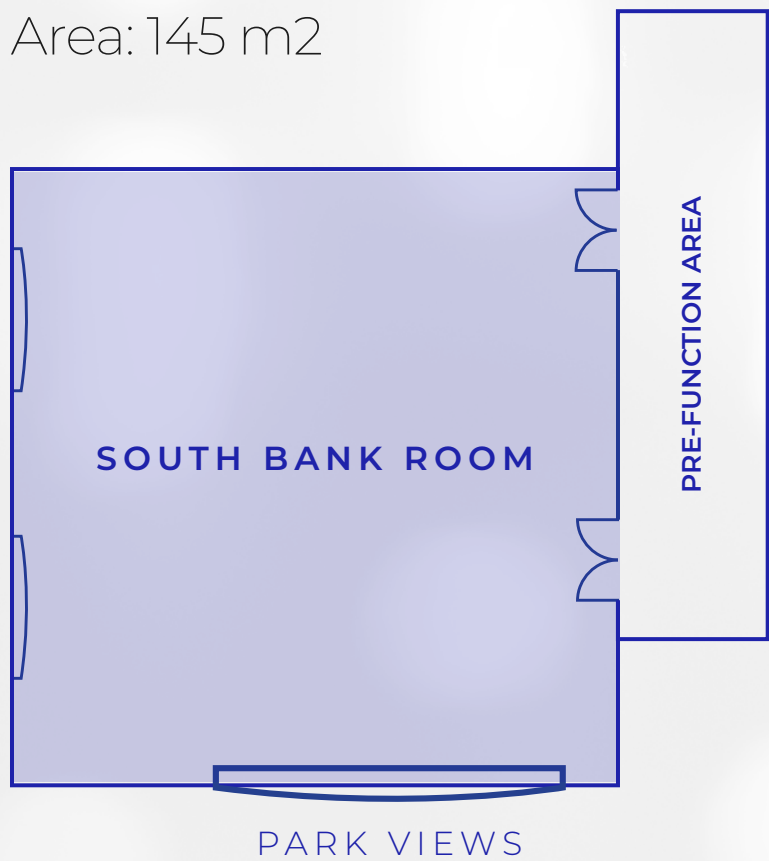
	THEATRE	BOARDROOM	U-SHAPE	CABARET	BANQUET	CLASSROOM	COCKTAIL
SOUTH BANK ROOM	90	22	32	63	72	40	100
CORDELIA ROOM	45	18	20	28	36	20	50
MUSGRAVE ROOM	45	18	20	28	36	20	50
THE BOARDROOM	-	10	-	-	-	-	-

South Bank Room_

OUR LARGEST EVENT SPACE

Suitable for up to 100 guests. Natural light, park views and a pre-function area of its own.

Area: 145 m2



CAPACITIES

90

THEATRE

22

BOARDROOM

32

U-SHAPE

63

CABARET

72

BANQUET

40

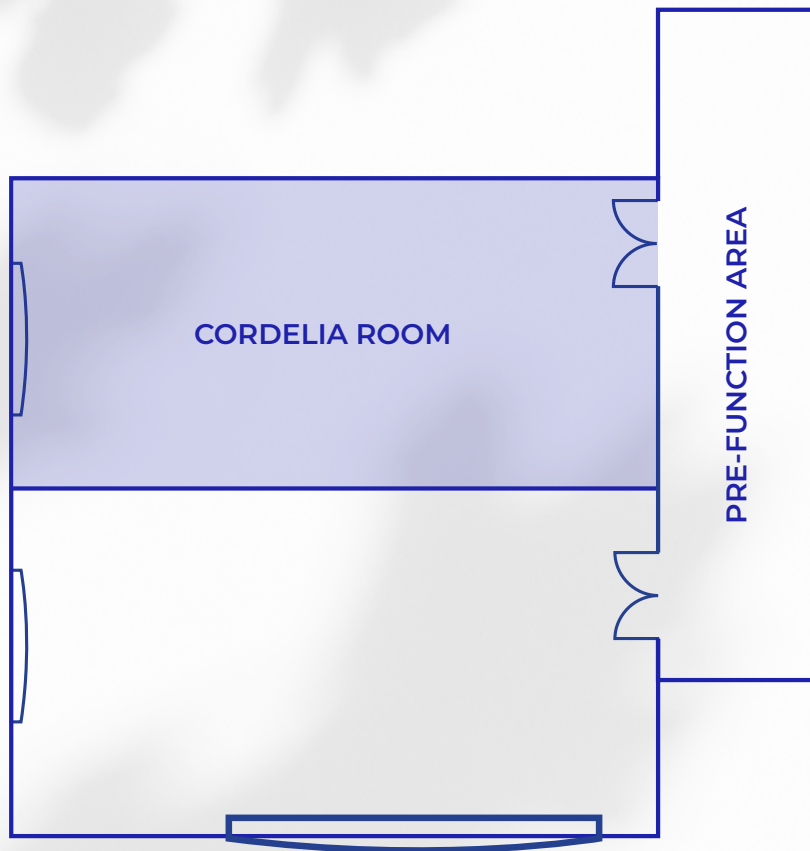
CLASSROOM

100

COCKTAIL

Cordelia Room

The southern half of the floor, suited to theatre-style sessions workshops and launches.



Area: 68 m2

45

THEATRE

18

BOARDROOM

20

U-SHAPE

28

CABARET

36

BANQUET

20

CLASSROOM

50

COCKTAIL

Musgrave Room

Floor-to-ceiling windows onto the park, with plenty of natural light. Takes up to 50 guests and opens onto the pre-function area.

45

THEATRE

18

BOARDROOM

20

U-SHAPE

28

CABARET

36

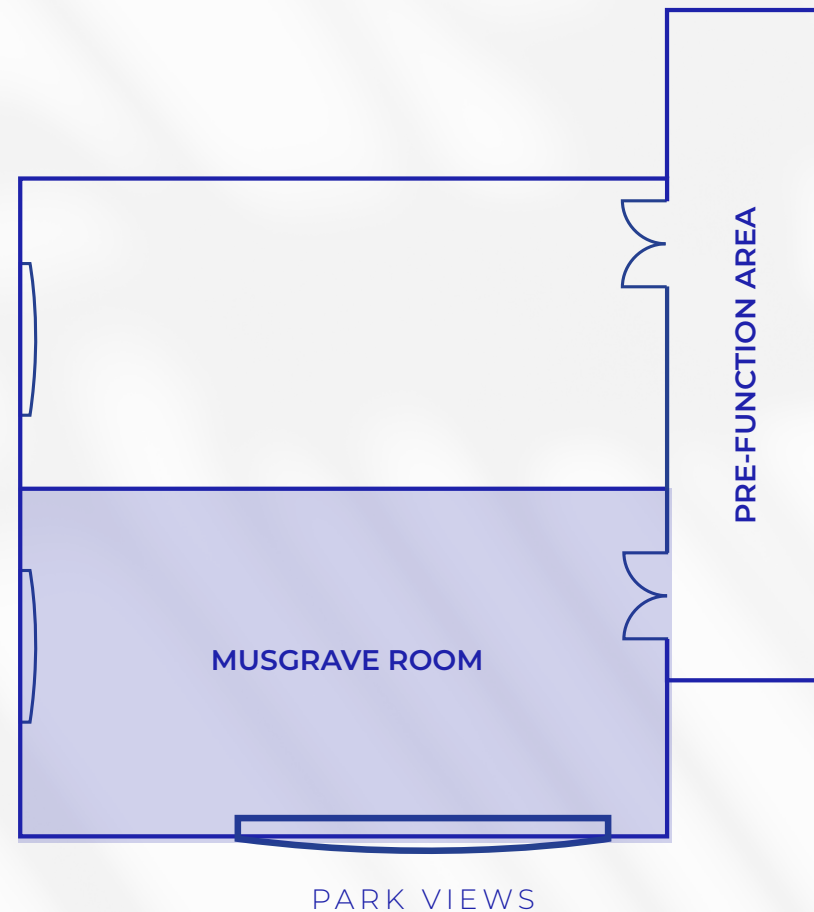
BANQUET

20

CLASSROOM

50

COCKTAIL



Area: 77 m2



A PREMIUM INTIMATE SPACE

The Boardroom_

A separate, boardroom-style room suited to private lunches and executive meetings. A daytime offering.

Up to 08 guests

BOARDROOM-STYLE

DAY PACKAGE INCLUDES

Unlimited barista coffee

Mixed pastry platter & fruit bowl on arrival

Shared morning and afternoon tea, served with seasonal fruit

Two course plated lunch with shared entrées

Touch Screen Smart TV

Random Harvest fudge, notepads & pens



2_

Menu
options_

THE WORKING DAY, WELL CATERED

Day Delegate Package_

ALL PACKAGES INCLUDE

Your dedicated event contact, every step of the way

Projector and screen

Arrival Latitude coffee and Dilmah tea with seasonal fruit

Still & sparkling water, notepads & pens, Random Harvest fudge

Full Day Delegate Package

Morning tea (2 items)

Working lunch

Afternoon tea (2 items)

Half Day Delegate Package

Morning or afternoon tea (2 items)

Working lunch



**DAY DELEGATE PACKAGES**

Personalise Your Event_

Every package covers the essentials.
Add to it where the day calls for more.

OPTIONAL ADD-ONS

Upgrade to plated dining with shared entrée

Meeting & a Meal*
(2-course dinner + 1 beverage)

Refreshment Break
(morning or afternoon tea, tea and coffee)

3 cold canapes - 30min

*Terms & Conditions apply

Breakfast_

An early start, sorted_

Dietary requirements catered with notice

NETWORKING BREAKFAST

Canapé style

Sliced fresh fruit platter

Croissants with jam and butter

Individual yoghurt pots with toasted muesli and fruit purees

Mushroom and gruyere tarts

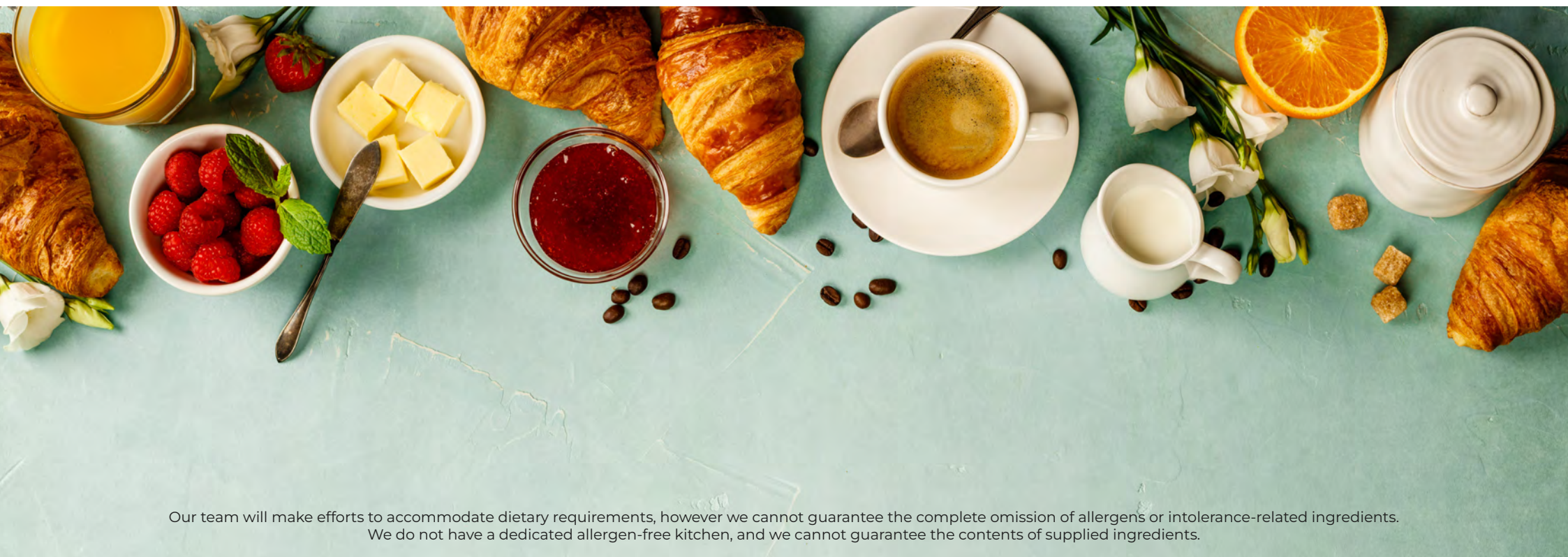
CONTINENTAL BREAKFAST

Buffet spread - Set at the table

Sliced fresh fruits and mixed berries

Sliced meats and cheese, bresaola, leg ham, king island smoked cheddar, Australian brie, tomato chutney

Croissants, assorted miniature muffins, crispy cinnamon toast, milk bun slider rolls, selection of preserves and butter



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.

Breakfast_

Seated breakfast_

Dietary requirements catered with notice

SEATED BREAKFAST

Pre-set items

Sliced fruits and berries

Mixed Danishes and croissants

Chia pots with coconut yoghurt, macadamias and mango puree

SELECT 2 — ALTERNATE DROP

Pulled pork Benedict, English muffin, chipotle hollandaise, free range poached egg

Smoked Salmon on toasted dark rye bread, fennel and caper remoulade, chargrilled Broccoli pesto

Chorizo sausage, English bacon, scrambled eggs, spinach and fetta stuffed mushrooms, toasted sourdough

Vegetarian corn fritters. Avocado, poached eggs, tomato chutney

Belgian chocolate filled waffles, whipped cream, fresh strawberries



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Plated Lunch Upgrade_

Day Delegate Package add-on

ENTREES TO SHARE

Smoked Chicken Salad with prosciutto, red peppers, Persian fetta and green leaves

Byron Bay Burrata, green herb oil, olive tapenade and fried kale

Wagyu Bresaola, shaved pecorino, green leaves and pickled chili salsa

PLATED LUNCH OPTIONS

Choose 2

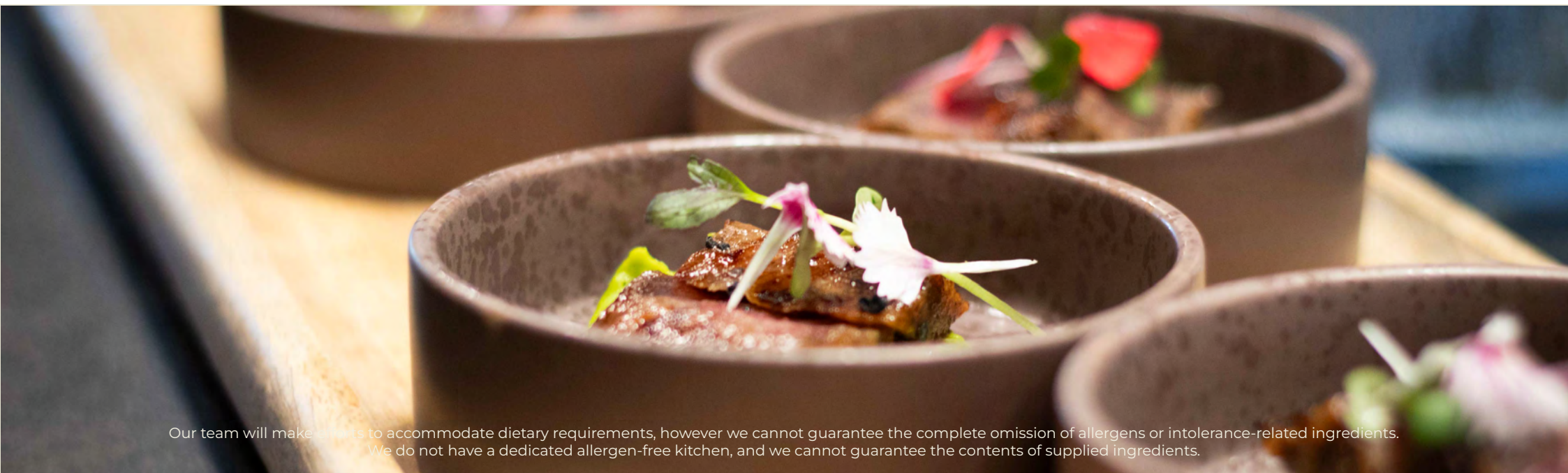
Darling Downs fillet of beef, green peppercorn mustard cream sauce, mushroom croquette and sauteed spinach

Rigatoni Pasta with slow roasted lamb ragout, fire roasted capsicum, Australian olives and fresh rocket

Wild mushroom Risotto with truffled pecorino, toasted hazelnuts and fresh herbs

Charred Kingaroy Pork cutlet, nduja brown butter, spring pea and Parma ham salad

Pan seared Humpty Doo Barramundi, yellow curry sauce, crushed new potatoes, fried curry leaf



Chefs Signature Feasting Menu_

Share style_

19 / 26

Served to the centre of the table

Two course or Three course

ENTREE

Artisan bread basket with cultured butter

Wagyu Bresaola, truffled pecorino, green leaves and pickled chili salsa

Hummus, toasted sunflower seeds, curry leaf, roti paratha

Warm marinated Australian olives with citrus and rosemary

MAINS

Slow Roasted Sovereign Gold lamb shoulder, with fresh mint and Persian feta

Chargrilled Spatchcock chicken, with maple hot sauce and labneh

Rigatoni Pasta with Stracciatella, sugo and fresh basil

SIDES TO SHARE

Crispy crushed new potatoes with confit garlic and thyme

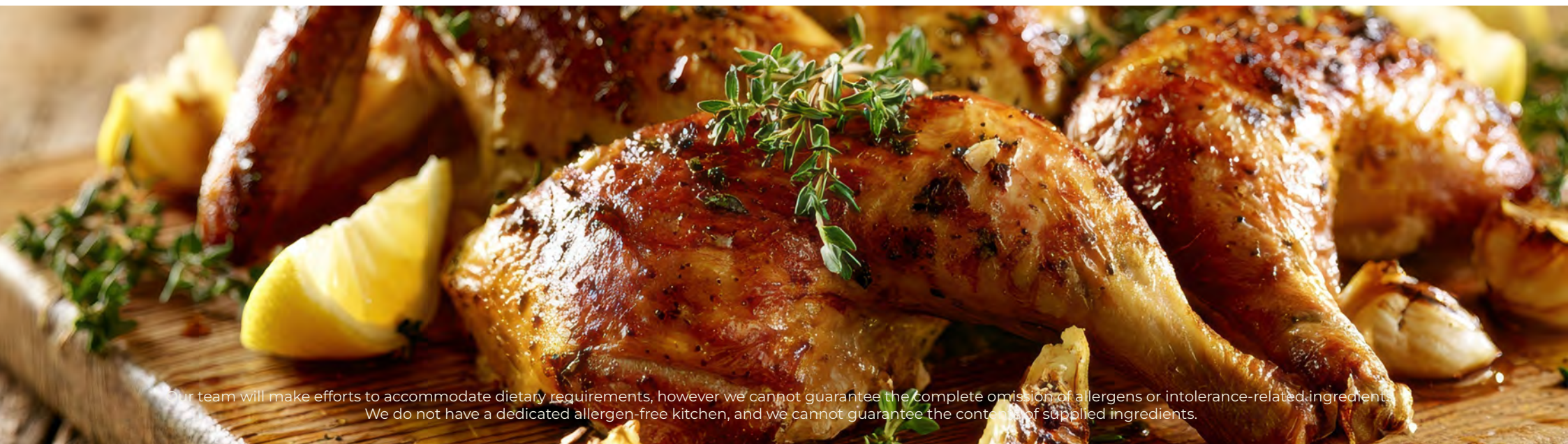
Green leaf salad with green goddess dressing

Heirloom tomato salad, capers, pickled onion and fresh parsley

DESSERT

Single drop

Vanilla bean ice cream with whisky and brown sugar caramel, QLD macadamia brittle



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Plated Dining

20 / 26

Two course or Three course - alternate drop

Served with bread and butter

ENTRÉE

Choose 2

Wagyu Bresaola, shaved pecorino, green leaves and pickled chili salsa

Slow Braised Pork Belly with wombok, mint and fried noodle slaw

Raw tuna sashimi with soy roasted nuts, sesame oil and wakame

House made Lamb Kofta with middle eastern chickpea salad

Smoked Chicken Salad, prosciutto, red peppers, Persian fetta and green leaves

Byron Bay Burrata, green herb oil, olive tapenade and fried kale

Chicken, Leek and Black truffle terrine with pickles and soft herbs

Pan seared Tasmanian salmon with fennel and caper remoulade

MAINS

Choose 2

Herb Roasted Chicken Supreme, rustic potato rosti, spiced sausage and herb salsa

Darling Downs Eye Fillet, green peppercorn mustard cream sauce, mushroom croquette and sauteed spinach

Roasted Barramundi fillet, yellow curry sauce, crushed new potatoes and fried curry leaf

Wild mushroom Risotto with truffled pecorino, toasted hazelnuts and fresh herbs

Rigatoni pasta with slow roasted lamb ragout, fire roasted capsicum, Australian olives and fresh rocket

Charred Kingaroy Pork Cutlet, nduja brown butter, spring pea and prosciutto salad



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Plated Dining_

Desserts_

Two course or Three course - alternate drop

DESSERTS

Choose 2

Pecan Pie, whipped crème fraiche, seasonal berries

Lemon and lime baked Cheesecake, morello cherry compote, white chocolate

Textures of Chocolate, mousse, fudge cake, crispy pearls, ganache and crumble

French Vanilla Bavaois, blueberry compote, macadamia brittle



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MENUS - CANAPÉS

Canapés_

Small bites, big conversations_

22 / 26

1 hour 3 cold + 1 hot

2 hours 4 cold + 2 hot

3 hours 5 cold + 2 hot + 1 fork

COLD

Mini charcoal slider, spanner crab, caper and celery remoulade

Sydney rock oyster, wakame salad, soy sauce

Goats cheese tarts, olive tapenade, red pepper pesto, shiso

Mini Wagyu Bresaola sandwich, truffle sheep's milk pecorino, fresh herb mayo

Smoked Chicken tartlet with walnuts, green apple and fresh herb mayo

Compressed watermelon with vegan fetta, mint and balsamic

Beetroot, fennel and pomegranate cracker, whipped citrus fetta, chiodini mushrooms, fresh parsley

Oliver lane buckwheat cracker, chargrilled broccoli pesto, king island smoked cheddar, pickled baby fig

HOT

Lamb shoulder vol au vent with Persian fetta and fresh mint

Slow braised pork belly with fruit chutney and fried curry leaf

Roasted Chicken and mushroom arancini with salsa verde

Baked potato baskets with warm camembert and dried cranberry

Spinach and fetta tarts with onion marmalade

Shrimp and crab netted rice spring rolls, sweet soy dipping sauce

Mini battered Nori tacos, cos lettuce, crumbed chicken, umami mayo

Spring pea and mint croquettes, green herb mayo

Chicken karaage with tonkatsu sauce

Vegan spring rolls with sweet and sour sauce

Canapés

Fork dishes and dessert

23 / 26

Fork dishes are served warm, in a bowl with a fork
Dessert canapés count toward your selection

FORK DISHES

Lamb ribs with labneh and crushed minted peas

Rigatoni pasta with Wagyu bolognese and truffled pecorino

Field mushroom Risotto with Spinach and roasted nuts

Baked Barramundi in a yellow curry sauce with fragrant rice and curry leaf

Smoked Chicken Panzanella salad, roasted red peppers, sourdough croutons, Persian fetta and green goddess dressing

Roasted carrot, mint, pistachio and kale salad with Honey Mustard dressing

DESSERT CANAPÉS

Mini pannacotta, pineapple and rum compote

Red velvet cake with cream cheese frosting

Assorted macarons

Chocolate and Espresso cake with whipped crème Chantilly

Watermelon and mint salad with pistachios and fresh citrus

White chocolate and raspberry mousse with roasted macadamias





Platters_

24 / 26

Priced per platter

Each serves approximately 10 guests

PLATTERS

Seasonal Fruit

Cured Meat, cornichon, olives & crackers

Trio of Cheese, nuts, relish, crackers & grapes

Cured Meat & Cheese

Wagyu Beef Sliders

Halloumi Sliders

Platters can be added to any canapé or day delegate package, or ordered on their own for arrivals and breaks.

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POURED WITH INTENTION

Beverage Packages_

Charged per person, per duration. Minimum 20 guests.

Standard

2 BEERS · 3 WINES

2 hours

3 hours

4 hours

Superior

UPGRADED SELECTION

2 hours

3 hours

4 hours

Specific beer and wine selections confirmed at contracting. Full wine, beer, spirits & cocktail add-on list and current pricing available on request.



SUSTAINABILITY



Committed to sustainable hospitality_

Certified by Eco Tourism Australia, with practical initiatives across energy, water, waste and sourcing - and a walkable South Bank location, moments from BCEC and Brisbane's cultural precinct, that helps delegates travel light.

ECO TOURISM AUSTRALIA CERTIFIED

CONSERVATION

LOCAL COMMUNITY

CARBON FOOTPRINT

SUSTAINABILITY IN ACTION

Energy Efficiency	Water Conservation	Plastic & Waste	Responsible Sourcing
100% LED / energy-efficient lighting	Water-efficient fixtures & appliances	Single-use plastics eliminated	Free-range eggs, certified coffee
Carbon footprint tracked per room night	Native landscaping, minimal irrigation	Multi-stream recycling & food-waste programs	No threatened fish species; local suppliers

Ready to bring your
next event to life?

Enquire now.

38 Cordelia Street, South Brisbane QLD 4101

ha0x0-sl@accor.com

MEET. EAT. STAY.