NO VO TEL MELBOURNE AIRPORT

Office Catering Packages



Elevate Your Event with Novotel Melbourne Airport

Whether it's a boardroom lunch or a corporate conference, Novotel Melbourne Airport provides bespoke catering solutions that leave a lasting impression.

- Delectable catering options
- Stylish presentation
- Professional service
- Flexible packages

Let us handle the catering, while you focus on your event!

(03) 4247 2100 | hb327-sm@accor.com

Request a Quote or Place an Order



Breakfast

*Minimum 8 persons

Danish Delight Set

\$14 per person

Assorted Danish pastries Seasonal mini fresh fruit box Fresh orange juice, still and sparkling water

Deli Delight Set \$17 per person Ham, tomato, & cheese mini croissants

Seasonal mini fresh fruit box Fresh orange juice, still and sparkling water

Single-Serve Breakfast Items Available

Fruit salad cup \$4.5 Bircher muesli \$5 Chia seed pudding \$5 Mixed berry yoghurt \$5



Morning & Afternoon Tea *Minimum 8 persons

Baker's Basket Set

\$15 per person

Assorted mini muffins and Danish pastries Seasonal mini fresh fruit box Fresh orange juice, still and sparkling water

Gourmet Gathering Set

\$19 per person

Assorted gourmet finger sandwiches Assorted mini cakes Seasonal mini fresh fruit box Fresh orange juice, still and sparkling water

Single-Serve Sweet Treats Available

Brownie \$3 Muffin \$3.5 Chocolate chip cookie \$3.5 Banana bread \$4.5 Scone \$5 Danish pastry \$6.5



Lunch

*Minimum 8 persons

Elegant Bites Set

\$18 per person

Assorted gourmet finger sandwiches Seasonal mini fresh fruit box Fresh orange juice, still and sparkling water

Delectable Mix Set

\$22 per person

Selection of mini rolls, mini croissants, wraps, and Danish pastries Assorted mini cakes Seasonal mini fresh fruit box Fresh orange juice, still and sparkling water



Salads

Asian Slaw Salad \$50 (serves 5) | \$100 (serves 10)

Shredded cabbage, carrots, capsicum, mixed Asian herbs with coriander ginger dressing Vegan · Gluten-Free · Dairy-Free

Classic Caesar Salad \$55 (serves 5) | \$110 (serves 10)

Crisp cos lettuce, bacon, crunchy croutons, shaved Parmesan, and classic Caesar dressing

Garden Salad \$40 (serves 5) | \$80 (serves 10)

Mesclun lettuce, cucumber, cherry tomatoes, red onion, and carrots, served with balsamic vinaigrette *Vegan · Gluten-Free · Dairy-Free*

Quinoa and Kale Salad \$50 (serves 5) | \$100 (serves 10)

Quinoa, tomatoes, kale, capsicum, and red onion, tossed in a zesty sumac and lemon dressing *Vegan* · *Gluten-Free* · *Dairy-Free*

Glass Noodle Salad \$50 (serves 5) | \$100 (serves 10)

Asian glass noodles with coriander, capsicum, cucumber, tomatoes, and red onion in a coriander-lime dressing *Vegan · Gluten-Free · Dairy-Free*



Grazing Boxes

Dried Fruit and Cheese Box \$290

A curated selection of Victorian cheeses paired with dried fruits and artisan condiments.

Classic Deli Meats Box \$290

A variety of premium cured meats served with complementary condiments.

Charcuterie Box \$340

An indulgent mix of cured meats and cheeses, complete with condiments.

Dessert Grazing Box \$300

A sweet selection of brownies, assorted mini muffins, and mini cake bites.

Brunch Grazing Box \$300

Mini Danish pastries, croissants, banana bread, assorted fresh berries, jam, and butter.

Seasonal Fruit Box \$40 | \$80

A vibrant mix of seasonal fruits and fresh berries. *Vegan · Gluten-Free · Dairy-Free*

