



WELCOME TO **THE NEW OASIS**

NOVOTEL CAIRNS OASIS RESORT MEETINGS + EVENTS GUIDE



**THE WORLD'S WARMEST WELCOME IS WAITING
FOR YOU AT NOVOTEL CAIRNS OASIS RESORT.**

Cairns is like nothing else you've ever experienced – fringed by reef, enveloped by world heritage rainforest and surrounded by the red-dirt of the Outback.

Thoughtfully designed and equipped, our five revamped internal meeting spaces can cater for up to 200 guests. Our vast resort grounds and lagoon style pool allows for unique outdoor events and team building activities.

Novotel Cairns Oasis Resort is the perfect place to educate, reward, entertain, motivate and rejuvenate any traveller.



Megan Kadic
Director of Sales





**WE'VE TAKEN ALL STEPS TO MAKE YOU SAFE.
BE REASSURED AT NOVOTEL CAIRNS OASIS
RESORT.**

Welcoming, safeguarding, and taking care of others is at the very heart of what we do and who we are. The health, safety and well-being of our staff, guests and community remains our top priority. As we begin to welcome you back, we have elevated our health and safety norms even further, with the newly launched unique cleanliness prevention label: ALLSAFE by Accor Live Limitless. Please see below summary of policies that have been implemented in our hotel. Our COVID Safe Plan can also be shared with you should you require more detail.

- Spacing of 1.5 metres between delegates.
- Maximum capacity of 1 person per 4sqm
- Increased sanitisation
- Removal of buffets, canapé and platter options
- Social distancing markers at reception, restaurants and bar



THERE'S NO PLACE LIKE IT ON EARTH

Cairns is the bustling heart of Tropical North Queensland hop on a boat for the Great Barrier Reef, venture inland in search of lush rainforest or just kick back and embrace the laid-back tropical lifestyle.

- CULTURAL SHOWS AND EXPERIENCES
- GREAT BARRIER REEF DISCOVERY
- DAINTREE RAINFOREST AND WILDLIFE EXPERIENCES
- TASTE OF THE TROPICS FOOD TRAIL
- ADVENTURE EXPERIENCE



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DESTINATION
AND OVERVIEW

2

INBALANCE
SPACES

3

PLAN AND
CONNECT

4

MENU OPTIONS

5

TIME
OUTS

6

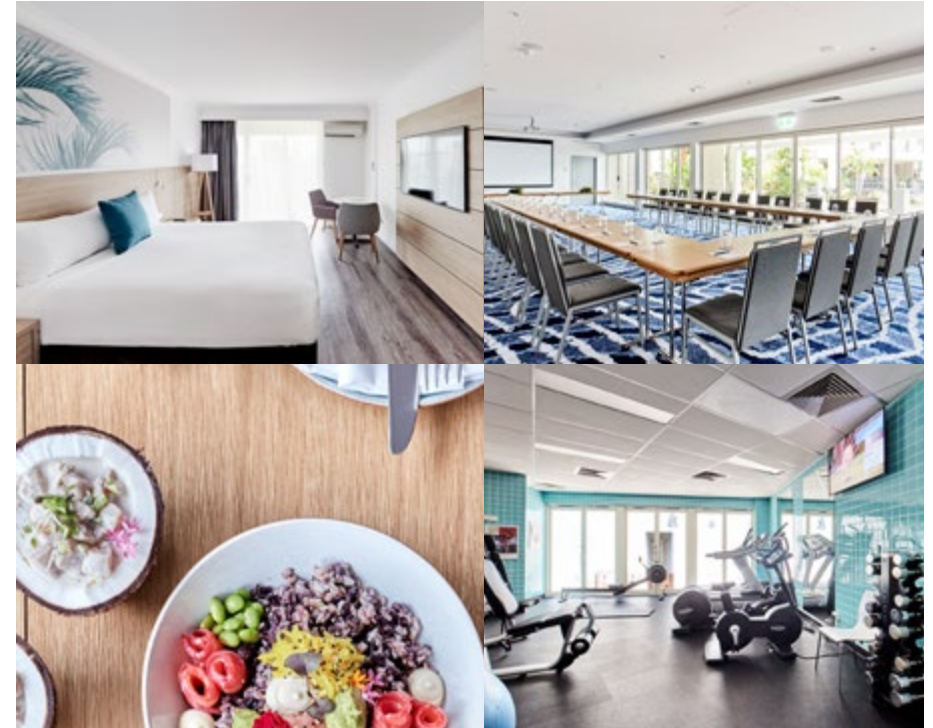
HEALTH AND
WELLBEING

LOCATION

Situated in the heart of Cairns the resort is set on two hectares of beautifully landscaped tropical gardens. It is only a 10 minute drive from the Cairns airport and a short stroll to the city centre.

LOCAL ATTRACTIONS:

- Cairns Aquarium 100m
- Cairns Night Markets 250m
- Cairns Esplanade 250m
- Cairns Lagoon 400m
- Reef Fleet Terminal 850m
- Cairns Convention Centre 1.3km



FACILITIES

The resort is made up of 314 guest rooms across a standard and deluxe category, with all rooms featuring a private balcony overlooking the pool, resort gardens or Macalister range. Guests also have access to the following facilities:

- 24 hour reception
- 24 hour room service and gym access
- 5 modern meeting rooms
- Undercover car parking
- On-site Restaurant & 2 Bars - MOKU Bar & Grill, MOKU Beach Club
- Lagoon Swimming Pool with swim up bar
- Guest Laundry

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HEALTH AND
WELLBEING

MCKENZIE ROOM



VENUES & MEETING SPACE

Featuring five flexible meeting spaces with an abundance of natural light, the resort is ideal for small to medium size conferences with a capacity of up to 200 delegates.

Our vast resort grounds and lagoon style pool allows for unique outdoor events such as a relaxing welcome dinner under a balmy Cairns night and team building activities.

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HEALTH AND
WELLBEING

ROOM NAME	SIZE (SQM)	 U-SHAPE	 CLASSROOM	 CABARET	 THEATRE	 COCKTAIL	 BANQUET
ABERCROMBIE	167	33	83	83	83	83	83
DUNBAR	52	21	26	32	26	26	26
MCKENZIE	128	45	48	64	64	64	64
BARRETT	43	18	18	21	21	21	21
WHITTINGTON	29	12	12	8	14	14	10
MOKU TERRACE	118					59	29
MOKU BAR INDOOR	76					38	
MOKU BAR OUTDOOR	152					76	
MOKU RESTAURANT	290					144	
MOKU BEACH CLUB HUT	165					82	41
ATRIUM	110					55	27

*This capacity chart has been updated to adhere to COVID safe guidelines with 1 person per 2 sqm.



MOKU TERRACE BAR



BARRETT ROOM



ABERCROMBIE ROOM



MOKU BEACH CLUB LAWN



MOKU BEACH CLUB



WHITTINGTON ROOM



DAY DELEGATE PACKAGES

FULL DAY CONFERENCE PACKAGE

\$47 pp

Half Day Conference Package

\$43 pp (omit morning or afternoon tea)

Inclusions:

- Arrival Tea & Coffee
- Snacks replenished throughout the day
- Iced water - replenished at breaks
- Novotel notepads and pens
- Your choice of one sweet or savoury item for morning tea
- Chef's selection of market sandwiches, wraps, house made seasonal salad and fruit salad
- Your choice of one sweet or savory item for afternoon tea

Add On:

- Limitless individual bottled water in room - \$6 pp

FULL DAY CONFERENCE PACKAGE

\$50 pp

Half Day Conference Package

\$46 pp (omit morning or afternoon tea)

Inclusions:

- Arrival Tea & Coffee
- Snacks replenished throughout the day
- Iced water
- Novotel notepads and pens
- Your choice of one sweet or savory item for morning tea
- Lunch from our conference a la carte menu served in MOKU Restaurant
- Your choice of one sweet or savory item for afternoon tea

Add On:

- Limitless individual bottled water in room - \$6 pp



NURTURE YOURSELF

BROWSE OUR RANGE OF
DELICIOUS MENU OPTIONS



BREAKFAST OPTIONS

HOT PLATED OPTIONS - \$31 PP

MINIMUM 10 GUESTS

ALTERNATE DROP - MINIMUM 20 GUESTS

CHOOSE FROM THE FOLLOWING

DISHES:

- Eggs Benedict with ham, spinach, parmesan tomato, hollandaise sauce, toasted sour dough
- Double smoked bacon & cheesy scrambled eggs, baked mushrooms, toasted sour dough
- Herbed scrambled eggs, pork sausage, parmesan tomato, toasted sour dough
- Sautéed field mushroom bruschetta with baby spinach, grilled tomato, fat toast, balsamic glaze
- Canadian pancakes, double smoked bacon, banana, maple syrup, double cream
- Belgian waffles, macerated berries, vanilla yogurt & honey

HOT PLATED OPTIONS ALSO INCLUDE:

- House baked danishes & croissants
- Medley of jams & preserves
- Fruit platter
- Juices
- Freshly brewed tea & coffee

TAKEAWAY BREAKFAST - \$18 PP

- Bacon and Egg Wrap
- Whole Fruit
- Tea & Coffee

COCKTAIL BREAKFAST - \$21 PP

- Mungalli Yoghurt and Granola Bowls
- Mini savoury Croissants
- Breakfast Sliders
- Fruit Salad
- Freshly brewed tea & coffee



MEETING BREAKS

ARRIVAL TEA & COFFEE - \$5 PP

TEA & COFFEE WITH HOUSE COOKIES - \$8 PP

TEA, COFFEE AND BREAK ITEM - \$12.50 PP

TEA, COFFEE SERVED WITH IN BALANCE BREAK ITEM - \$14 PP

SWEET

- Chocolate brownie (V) (G)
- Assorted mini muffin (V)
- Warm banana bread (V)
- House made scone with jam and cream (V)
- Classic jam filled doughnut with cinnamon sugar (V)
- Freshly baked Danish pastries (V)

SAVOURY

- Ham and cheese croissant
- Gourmet sausage roll with tomato chutney
- Spinach and feta pastizzi (V)
- Savoury cheese and corn scones with butter and tomato salsa (V)
- Beef meat pie with tomato sauce
- Vegetable samosa, fruit chutney (V) (D)

IN BALANCE

- Crudités with house made hummus
- Fruit smoothie in a jar
- Seasonal bowl of fresh fruit salad served with Mungalli yogurt and honey
- House smoked mixed nuts



LUNCH OPTIONS

WORKING LUNCH \$25 PP

(ALSO AVAILABLE FOR TAKEAWAY)

- Ham and salad sandwich
- Chicken caesar wrap
- Coleslaw with ranch dressing
- Fresh fruit salad
- Orange juice
- Choice of tea or coffee

PLOUGHMANS LUNCH \$25 PP

- Roast chicken and selected deli meats
- Seasonal quiche
- Breads served with assorted pickles
- Soft drink
- Choice of tea or coffee

SMALL PLATES

\$9 PP

- Tandoori chicken with scented rice & raita
- Cheese burgers with dill pickle, mustard & ketchup
- Smoked pulled pork slider with coleslaw & chipotle aioli
- Panko fried calamari, citrus salad and aioli
- Chicken souvlaki skewers with yogurt sauce and taboule
- Spiced lamb kofta, couscous and hummus
- Beer battered flat head with fat chips and tartar
- Saffron paella, chorizo & chicken
- Vietnamese egg noodle stir- fry
- Vietnamese chicken & vegetable rice paper rolls with peanut sauce
- Tempura pork belly green pawpaw salad, Nuoc jam
- Mango cannoli
- Individual pavlovas with berries & cream

*Minimum order of 10 per item.

CANAPÉS





LIVE COOKING STATIONS

\$20 PP (MIN. 15 GUESTS)

Includes rustic pallet
server & chef

PAELLA STATION

- Chorizo and prawn paella

SATAY HUT

- Beef and chicken satay skewers (2 skewers pp)

HOUSE SMOKED BURGERS

- Choice of two burgers (2 mini burgers pp)

HAWKER STATION

- Pork San Choy Bow or Hokkein Noodle Stir Fry

TACO STATION

- Pulled port and brisket (2 tacos pp)

PLATED OPTIONS

2 COURSE \$50 PP

3 COURSE \$64 PP

ALTERNATE SERVICE - \$6 MINIMUM 20 GUESTS

ENTRÉES

Vietnamese chicken and sweet corn soup with fresh herbs

Roast pumpkin soup, honey with sour cream and chives

Coconut & lemon myrtle prawns, Vietnamese pawpaw salad, Nuoc Cham dressing

Potato gnocchi, sage, green pea puree, cherry tomato, smoky speck and burnt butter

Puff pastry galette of tomatoes, marinated feta, rocket & red onion

Harissa lamb, Moroccan spiced pearl cous cous, minted yogurt

Pickled rockmelon bruschetta, prosciutto, fetta and sourdough

MAINS

Prosciutto wrapped chicken supreme, seasonal vegetable fricassee, white wine cream

Seared Huon salmon, pea puree, truss tomato, Dutch carrots & saffron aioli

Grain fed eye fillet, pressed parmesan dauphinoise, greens, truss tomatoes, Béarnaise sauce

Free range sirloin of beef, parmesan polenta, charred broccolini, salsa verde

Salt crusted lamb rack with sweet potato gratin, balsamic onions & dark chocolate jus

Twice cooked pork belly with puy lentils, burnt pumpkin puree, pickled cauliflower, master-stock jus

Buddha bowl, wild rice, tofu, black beans, avocado, balsamic, tomato salsa, pickled radish, ginger, sesame

DESSERTS

Dark chocolate beetroot brownie, mulled wine reduction, fresh berries, double cream

Kaffir lime brûlée, pineapple & coconut salsa, biscotti

Classic sticky date pudding, vanilla bean ice-cream, butterscotch sauce, brandy snaps

Caramel pecan tart, maple pumpkin puree, double cream

Passionfruit panna cotta with lime & tropical fruit salsa

Tropical eton mess with macerated berries, fresh cream and coulis

Petite cheese plate - duo of Australian cheese, quince paste, lavosh, dried fruit

MARKET BUFFET

\$60 pp

Bread rolls

Your choice of:

3 salads

3 sides

3 hots

Dessert selection

Fruit platter

Tea & coffee

SEAFOOD BUFFET

\$85 pp

Bread rolls

Seafood display with oysters
and prawns with condiments

Your choice of:

3 salads

3 sides

3 hots

Dessert selection

Fruit platter

Tea & coffee

+ Cheese platter \$7 pp

BUFFET OPTIONS

SALADS

- Asian style coleslaw
- Creamy potato salad with bacon
- Watermelon, fetta and roquette
- Tossed garden salad
- Caesar station
- Beetroot, goat cheese with hazelnuts
- Greek salad
- Roast pumpkin & fetta with pepita

SIDES

- Medley of roasted rustic root vegetable
- Steamed panache of garden vegetable
- Buttered beans & broccoli & bacon
- Truffled cauliflower gratin
- Scented basmati rice
- Vegetarian fried rice
- Creamy potato bake
- Roast potato with lemon & garlic
- Vietnamese stir-fried noodle

HOTS

- 5 Spiced sticky pork belly
- Beef pot roast with shiraz jus
- Slow cooked lamb with rosemary, garlic and mint sauce
- Chicken roulade with fresh herbs and bacon
- Spicy jerk chicken
- FNQ market fish with soy, ginger and lime
- Salmon fillets with parsley & caper butter
- Pumpkin and spinach ravioli
- Spicy Napoletana

DESSERT

Pastry chefs selection of:

- Cakes, slices, tarts
- Fresh fruit platter

*An additional \$10pp service fee currently applies.



BBQ BUFFET

BBQ DINNER BUFFET

\$50 PP

- Freshly baked bread rolls and butter

Salads

- Mixed leaves with balsamic and olive oil
- Roasted tableland potatoes and chive mayonnaise, crispy onions
- Asian style “slaw” honey soy dressing

Hot items

- Garlic marinated rib steak
- Char grilled chicken thigh
- Locally made award winning pork and herb sausages
- Steamed vegetables
- Assorted mustards and condiments

Desserts

- Chefs selection of slices and mini pastries
- Seasonal tropical fruit platters
- Freshly brewed coffee & tea

Upgrades

Market Seafood Feast - \$15 pp

- Local Queensland prawns, pacific oysters on ice
- Wedges of lemon and cocktail sauce

Fresh Pavlova - \$5 pp

- Whole Pavlova with seasonal fruit & cream

Cheese plate - \$7 pp

- Locally sourced cheeses served with assorted crackers, quince paste & dried fruits

*An additional \$10pp service fee currently applies.



BEVERAGE PACKAGES

CLASSIC

1 hour \$29 pp
2 hours \$33 pp
3 hours \$36 pp
4 hours \$39 pp

Bancroft Bridge Shiraz

Bancroft Bridge Sauvignon Blanc
or Bancroft Bridge Chardonnay

Bancroft Bridge Brut

James Boags light
XXXX Gold or
Iron Jack Full strength
Juice, soft drink

PREMIUM

1 hour \$37 pp
2 hours \$40 pp
3 hours \$47 pp
4 hours \$51 pp

Mountadam Shiraz or
Mojo Cabernet Sauvignon or
Totara Pinot Noir

Thorn Clarke Riesling or
Printhie Chardonnay or
TaiNui Sauvignon Blanc or

42 Degrees South Brut

James Boags Light, James Boags
Premium, Heineken
XXXX Gold or Hahn Super Dry 3.5

AV EQUIPMENT COST PER DAY

Data Projector & Single Screen	\$250
Data Projector & Dual Screen	\$350
Data Projector Screen only	\$120
LCD Screen	\$120
Inbuilt PA Sound System	\$150
Handheld Microphone	\$100
Lapel Microphone	\$150
Lectern	\$30
Presentation Clicker	\$20
Whiteboard	\$40
Flip Chart	\$40

Additional audio visual equipment and operators can be provided through our partners at Encore Event Technologies

AUDIO VISUAL



A diverse group of people, including men and women of various ages and ethnicities, are seated in a meeting room. They are all smiling and clapping their hands, suggesting a positive and engaging session. The background shows large windows with a view of greenery outside.

MEETING PLANNER

BE REWARDED

GET MORE!



SCAN ME TO JOIN
IT'S FREE!



N

READY TO MEET IN PARADISE

GET IN TOUCH WITH US TODAY

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NOVOTEL CAIRNS

OASIS RESORT

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