



THE CECC MENU



HOT CANAPÉ



- Mini burgundy pie
- Mini sausage roll
- Mini quiche lorraine
- Crispy fried flatbread
- Mini pizza supreme
- Mexican chicken drumstick
- Vegetarian spring roll
- Teriyaki chicken skewer
- Salt & pepper calamari
- Pork & prawn dumpling
- Vegetarian samosa
- Mini jacket potato

COLD CANAPÉ



- Assorted finger sandwiches & wraps
Choice of 3 the following:
 - Leg ham, cheese, tomato
 - Chicken, lettuce, mayo
 - Pull pork, coleslaw, seeded mustard
 - Curry eggs, lettuce, mayo
 - Cooked prawn, lettuce, mayo
 - Mixed tomato with melted camembert & basil
- Celery, lemon, & parsley spoon salad
- Sweet corn fritters with avocado salsa
- Cucumber rounds
- Goats cheese, beetroot & walnut tartlet
- Honeydew melon with prosciutto & bocconcini
- Rockmelon bruschetta with cream cheese & smoked salmon
- Shrimp with cocktail sauce
- Watermelon & goat cheese
- Shrimp & mango salsa
- Cucumber rolls with avocado

SUBSTANTIAL CANAPÉ



- Sticky caramel chicken, pineapple rice & greens
- Ricotta gnocchi, cherry tomato topped with Parmesan & basil
- Bao bun with sticky smokey pork, spicy kimchi & sriracha sauce
- Pulled beef brisket, beetroot relish, guacamole slider
- Buffalo chicken, spicy avocado, celery stalk skewer, smoky chilli bbq sauce
- Grilled chicken, cauliflower, spinach, almonds & lemon dressing
- Mexican pulled pork, black beans, nachos, tomato salsa
- Garlic chilli prawn, mango, buttered herbed rice

DESSERT CANAPÉ



- Chocolate & mint brownie bites
- Mini caramel & custard pot
- Mini sweet pie
- Mini passionfruit cheesecake
- Mini chocolate mud cake with peanut butter
- Rhubarb & berry pavlova bites
- Vanilla petit four bites
- Fresh fruit & lemon custard tartlet

Breakfast includes full room setup & food service.
Room Hire is extra. 15% surcharge on Sundays and Public Holidays.

Plated Menu

ENTRÉE



- Penne pasta, char grilled asparagus, shaved Parmesan, Napoli sauce
- Salt & pepper calamari, baby cos lettuce, alfalfa & lemon
- Duck spring roll, mesclun lettuce, bbq duck sauce
- Butterfly prawn, kale, cherry tomato, garlic lime sauce
- Prawn dumpling, baby spinach, seaweed, caviar & sriracha

MAIN



- Char-grilled chicken supreme, garlic roast cherry tomato, fondant potato, steamed broccolini, tomato & basil sauce
- Char-grilled pork neck, caramelised apple, sautéed green beans, seeded mustard sauce
- Vegetables stack, eggplant, sweet potato, portobello mushroom, red capsicum, enokitake, napoli sauce
- Salmon fillet, mashed potato, honey carrot, steamed asparagus, charred lemon & bearnaise sauce
- Roasted medium sirloin steak, herbed chats potato, pumpkin purée, steamed broccolini, mushroom red wine jus
- Roasted pork short ribs, rosemary, salt baked cherry tomato, mashed potato, smokey bbq sauce
- Steamed Australian barramundi fillet, ginger, balsamic onion
- Panko crumbed beef medallions, mashed potato, coconut honey carrot, Parmesan cheese, mushroom & onion gravy

DESSERT



- Chocolate passionfruit tower, mixed berries, whipped cream
- Dark & white chocolate Charlotte, chocolate chips, whipped cream
- Baked berry cheese cake, mixed berries & whipped cream
- Cream caramel, strawberry & whipped cream
- Apple walnut crumble, cream cheese frosting & whipped cream

*Option for alternate serve available

Premium Plated Menu

ENTRÉE



- Smoked salmon, cream cheese, baby cos lettuce, bread sticks, capers & dill dressing
- Char-grilled duck breast, salted cherries, baby spinach, rosemary orange sauce
- Char-grilled scallop, caviar, rocket salad, lemon & extra virgin olive oil
- Cooked king prawn, avocado salad, baby cos lettuce & Tabasco mayo
- Cherry tomato, bocconcini, fresh basil, kale, quinoa, olive oil & balsamic glaze

MAIN



- Australian barramundi fillet, herbed rice, steamed broccolini, charred lemon, lemon pepper butter
- Char-grilled pork loin chop, honey glaze carrot, steamed asparagus & creamy mustard sauce
- Cauliflower supreme, char-grilled cauliflower, bacon, olives, Spanish onion, mushroom, capsicum & mozzarella cheese
- Rack of lamb, mashed potato, charred cauliflower, roasted capsicum & honey mint glaze
- Rotisserie roast spatchcock, herbed chats potato, salted honeydew & lemon herb pan sauce
- Rotisserie roast medium rib eye fillet, fried edamame, cherry tomato & rich mushroom & red wine jus
- Char-grilled chicken supreme, apricot nectar, steamed broccolini, mashed potato, thyme & masala sauce
- Traditional lamb shank, mashed potato, steamed broccolini, baby carrot & rich red wine jus

DESSERT



- Tiramisu Charlotte, hazelnut praline, coffee syrup
- Chocolate shell, white chocolate custard, bitter chocolate mousse, raspberries, chocolate dust
- Chocolate & passionfruit lover, passionfruit cream, passionfruit jelly, chocolate mousse on a brownie base, served in a chocolate cup
- Crème brûlée, mixed berries
- Mango delight, fresh mango topped with fluffy whipped cream, then wrapped with a thin crepe, mix berries, mango coulis

*Option for alternate serve available

Deluxe Buffet Menu

HOT DISHES CHOICE OF 3

- Char-grilled chicken cutlet, garlic & mushroom sauce
- Tender beef, herbs, capers, mustard, tomato, sour cream & red wine jus
- Char-grilled pork chop, diced apple, seeded mustard sauce
- Grilled Australian barramundi fillet, cherry tomato & garlic lemon butter
- Rotisserie roast chicken, olives, mushroom, tomato & Parmesan cheese
- BBQ lamb ribs, rosemary, mint, honey smokey bbq sauce
- Penne pasta, eggplant, sweet potato, mushroom & Neapolitana sauce
- Beef medallions, garlic, onion, Worcestershire sauce & creamy red wine jus
- Roasted chat potato
- Honey glazed carrot
- Steamed jasmine rice
- Steamed broccolini garlic butter
- Char-grilled corn cob
- Stir-fry seasonal vegetables with ginger & oyster sauce
- Mashed potato
- Crispy batter hot chips

SALADS CHOICE OF 3

- Garden salad
- Tomato, Spanish onion, fresh basil, balsamic olive oil dressing
- Coleslaw
- Kale, cherry tomato, quinoa, capsicum, lime & sweet chilli dressing
- Baby spinach, capsicum, spanish onion, avocado, Italian vinaigrette
- Spanish onion, cherry tomato, capers, chats potato, rocket lettuce, sour cream & truffle olive oil

DESSERTS CHOICE OF 2

- Warm apple & walnuts crumble
- Bread & butter pudding
- Black Forest gateau
- Vanilla slice
- Pavlova with fresh fruit & whipped cream
- Caramel baked cheesecake



Includes full room set & food service. Room hire not included.
15% Surcharge on Sundays and Public holiday

Premium Buffet Menu

HOT DISHES CHOICE OF 3

- Char-grilled chicken - apricot, Spanish onion, chilli & coconut cream sauce
- BBQ pork short ribs - rosemary, Mexican spicy, apple cider, tomato, smokey bbq sauce
- Salmon fillet - cherry tomato, thyme, garlic butter, creamy peppercorn sauce
- Pork belly - char-grilled green apple, rosemary, Asian spice & black pepper sauce
- Slow cooked beef brisket - star anise, rosemary, fennel, caramelised onion glaze
- Seafood mornay - king prawn, squid, mussel, barramundi fillet, cherry tomato, rich creamy cheese sauce
- Lamb shank - carrot, tomato, rosemary, mint, garlic red wine jus
- Chicken with garlic prawn parmi - Panko crumbed chicken breast fillet, tomato & garlic king prawn, mozzarella cheese

HOT SIDES CHOICE OF 3

- Boulangere potato
- Steamed jasmine rice
- Steamed broccoli garlic butter
- Stir-fry seasonal vegetables with ginger & oyster sauce
- Char-grilled corn cob
- Duck egg & bacon fried rice
- Crispy batter hot chips
- Honey glazed carrot

HOT ROTISSERIE CHOICE OF 1

- Leg of lamb
- Leg of pork
- Whole chicken
- Tendered beef

SALADS CHOICE OF 3

- Garden salad
- Caesar salad
- Tomato, Spanish onion, fresh basil, bocconcini, balsamic olive oil
- Baby spinach, capsicum, Spanish onion, avocado, Italian vinaigrette
- Kale, cherry tomato, quinoa, capsicum, lime & sweet chilli dressing
- Spanish onion, cherry tomato, capers, chat potato, rocket lettuce, sour cream & truffle olive oil

DESSERTS CHOICE OF 2

- Black Forest gâteau
- Pavlova with fresh fruit & whipped cream
- Tiramisu
- Baked berry cheesecake
- Triple chocolate mousse cake
- Cream brûlée

Includes full room set & food service. Room hire not is included.
15% Surcharge on Sundays and Public holiday



EXPLORE OUR PREMIUM ACCOMMODATION



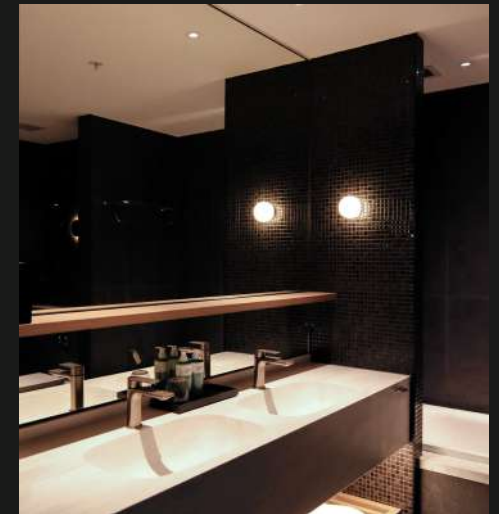
Nestled in the vibrant heart of Western Sydney, between the bustling cultural hubs of Cabramatta and Canley Vale, Novotel Sydney Cabramatta offers an unparalleled stay for local businesses, interstate, intrastate, and international travellers.

Just as our functions packages are tailored to bring your special event to life, we offer hotel packages to suit every occasion. Our bespoke offerings range from seamless corporate stays to thoughtfully curated packages designed for families to connect and create lasting memories. Unwind at our resort-style pool, energise in the gym, and savour signature dining experiences - all in one place.



HOTEL ROOMS	BEDDING CONFIGURATION	QTY
Superior King	1 King Bed	38
Deluxe Twin/King	1 King Bed or 2 Single Beds	29
Deluxe Twin	2 Queen Beds	51
Executive Suites	1 King Bed	13
Presidential Suite	1 King Bed	2
Superior Accessible King	1 King Bed	7

OUR HOTEL ROOM



ENJOY OUR HOTEL AMENITIES

Fully equipped gymnasium,
state-of-the-art cardio machines,
weights, treadmills and strength
training equipment.

Resort style Solaire Pool & Lounge.

Chef curated in-room dining menu,
featuring a wide selection of local
and international favourites.





