THE CECC MENU

CECC
CABRAVALE
EVENTS &
CONFERENCE
CENTRE

DAY DELEGATE / LIGHT REFRESHMENTS

Minimum 20 guests - Half day or full day

MORNING TEA

Morning Tea Break - Mini Assorted Muffins / Pastries

LIGHT LUNCH

Light Lunch - Assorted Sandwiches / Wraps

Tuna, Lettuce, Mayo

Roast Beef, Coleslaw, Seeded Mustard

Leg ham, Cheese, Tomato

Chicken, Lettuce, Mayo

Curry Eggs, Lettuce, Mayo (v)

Seasonal Fruit Platter

AFTERNOON TEA / FULL DAY

Afternoon Tea Break - Selection of Cake Slices (select 2 items)

Chocolate Cake (v)

Vanilla Slice (v)

Carrot Cake (v)

Apple Crumble (v)

Cheesecake (v)

PACKAGE INCLUSIONS

All day tea and coffee refreshments.

Half-day package excludes afternoon tea.

Please advise all dietary requirements when booking. Confirm dietary suitability with our events team.

DAY DELEGATE / WORKING LUNCH

Minimum 20 guests - Includes morning tea, buffet lunch, fruit, and all day tea and coffee

HOT DISHES / SELECT 2

Grilled Barramundi Fillet (gf), Spanish onion, cherry tomato, garlic & lemon butter sauce

Roast Beef with red wine jus (gf, df)

Portuguese Chicken (gf), char-grilled chicken, tomato, herbs, olives, coconut cream, cheese & curry sauce

Chicken Breast Fillet (gf, df), char-grilled chicken breast, rosemary, thyme, rich mushroom jus

Forest Mushroom Pasta (gf, df, v), penne pasta, assorted mushrooms, cherry tomato, olives, truffle oil

SIDES / SELECT 2

Steamed jasmine rice (gf, df, v)

Steamed seasonal vegetables (gf, df, v)

Hot chips (v)

Roast potato & honey carrot (gf, v)

SALADS / SELECT 2

Garden salad (gf, df, v)

Tomato, Spanish onion, basil, balsamic dressing (gf, df, v)

Chat potatoes, rocket, cherry tomato, capers, olive oil (gf, df, v)

DESSERTS / SELECT 2

Bread & butter pudding (v)

Walnut & apple crumble (v)

Cheesecake (v)

Sago pudding (v)

Pavlova with chocolate flakes & whipped cream (gf, v)

AFTERNOON TEA / FULL DAY

Chocolate cake (v)

Apple crumble cake (v)

Vanilla slice (v)

Lemon cheesecake (v)

Morning tea: mini assorted muffins / pastries. Half-day package excludes afternoon tea. Please advise all dietary requirements when booking. Confirm dietary suitability with our events team.

CANAPÉS

Choose 3, 4, 6 or 8 options - Minimum 30 guests - Substantial canapés available as additions

HOT CANAPÉS

Mini burgundy pie

Mini sausage roll

Mini assorted quiche (v)

Mexican chicken mini drum (gf, df)

Teriyaki chicken skewer (gf, df)

Satay chicken skewer (gf)

Italian meatball with Napoli sauce

Salt & pepper squid (df)

Pork & prawn siu mai (df)

Vegetarian spring roll (df, v)

Mac & cheese ball (v)

SUBSTANTIAL CANAPÉS

Garlic chilli prawn, mango, herbed rice (gf, df)

Pulled beef brisket, beetroot relish, guacamole slider (df)

Mexican pulled pork, black beans, nachos, tomato salsa (gf,df)

Bao bun with sticky smoky pork, spicy kimchi & sriracha sauce (df)

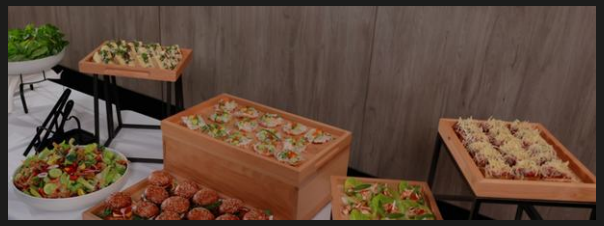
Sticky caramel chicken, pineapple rice & greens (gf, df)

Buffalo chicken, spicy avocado, celery stalk skewer, smoky chilli BBQ sauce (gf, df)

Grilled chicken, cauliflower, spinach, almonds & lemon dressing (gf, df)

Ricotta gnocchi, cherry tomato topped with parmesan & basil (v)

COLD CANAPÉS



Honeydew melon with prosciutto & bocconcini (gf)

Rockmelon bruschetta with cream cheese & smoked salmon

King prawn with cocktail sauce (gf, df)

Shrimps & mango salsa (gf, df)

Avocado cheese tart (v)

Assorted sushi roll (gf, df)

Please advise all dietary requirements when booking. Confirm dietary suitability with our events team.

STANDARD PLATED MENU

Minimum 40 guests - Bread roll and butter - Alternate drop

ENTRÉE

Penne Pasta, poached egg, char-grilled asparagus, parmesan & Napoli sauce (gf,v)

Butterfly Prawns, cherry tomato, garlic lime sauce (gf, df)

Prawn Dumpling, baby spinach, seaweed, sriracha (df)

Salt & Pepper Calamari, baby cos lettuce and lemon wedge(df)

Duck Spring Roll with BBQ duck sauce (df)

DESSERT

Chocolate Passionfruit Tower, mixed berries and whipped cream (v)

Cheesecake, compote of fruits and whipped cream(v)

Apple Walnut Crumble, cream cheese frosting and whipped cream (v)

Green Apple Mousse (v)

MAIN

Tasmanian Salmon Fillet, mashed potato, honey carrot, steamed broccolini, charred lemon, bearnaise sauce (gf)

Steamed Barramundi Fillet, ginger, baby Bok choy, and yuzu sauce (gf, df)

Char-Grilled Chicken Supreme, garlic roast cherry tomato, herbed roast potato, steamed broccolini, tomato & basil sauce (gf, df)

Slow Cooked Pork Shoulder, mashed potato, broccolini, honey-glazed carrot & red wine jus (df)

Roasted (Medium Style) Black Angus Sirloin, herbed chat potatoes, pumpkin purée, steamed broccolini, mushroom red wine jus (df)

Beef Medallions, panko crumbed, roasted beetroot, honey-glazed carrot, parmesan cheese, mushroom & onion gravy

Vegetable Stacks, eggplant, sweet potato, portobello mushroom, red capsicum, enoki, Napoli sauce (gf, df, v)

Please advise all dietary requirements when booking. Confirm dietary suitability with our events team.

PREMIUM PLATED MENU

Minimum 40 guests - Bread roll and butter - Alternate drop

ENTRÉE

Cooked King Prawn, avocado salad, baby cos lettuce, spicy mayonnaise (gf,df)

Char-Grilled Squid, cucumber, cherry tomato, & lemon pepper sauce (gf, df)

Tasmanian Smoked Salmon, cream cheese, baby cos lettuce, caviar, capers & dill dressing

Char-Grilled Duck Breast, salted cherries, baby spinach, rosemary orange sauce (gf, df)

Quinoa Salad, bocconcini, fresh basil, kale, EVOO & balsamic glaze (gf, v)

MAIN

Crispy Skin Barramundi Fillet, herbed rice, steamed broccolini, lemon pepper butter (gf)

Char-Grilled Chicken Supreme, steamed broccolini, mashed potato, thyme & masala sauce(gf)

Rotisserie Style Spatchcock, herbed chat potatoes, salted honeydew, lemon herb sauce(gf,df)

Slow Cooked Pork Belly, honey-glazed carrot, baby Bok choy & black pepper sauce(df)

Traditional Lamb Shank, mashed potato, steamed broccolini, baby carrot, rich red wine jus(gf)

Grain-fed Sirloin 250 g, fried edamame, cherry tomato, mushroom & red wine jus(df)

Cauliflower Supreme, char- grilled cauliflower, olives, Spanish onion, mushrooms, capsicum & mozzarella cheese (gf, v)

DESSERT

Tiramisu Charlotte, hazelnut praline, and coffee syrup

Chocolate Shell, white chocolate custard, bitter chocolate mousse, raspberries, chocolate dust

Chocolate & Passionfruit Bombe, Chocolate mousse on a brownie base with passionfruit cream and jelly

Crème brûlée (gf)

Mango Delight, mango wrapped in a thin crepe with whipped cream, garnished with berries and mango coulis.

Please advise all dietary requirements when booking. Confirm dietary suitability with our events team.

DELUXE BUFFET MENU

Minimum 40 guests - Bread roll and butter

HOT DISHES / SELECT 2

Crispy skin barramundi fillet, herbed rice, steamed broccolini, lemon pepper butter (gf)

Char-grilled chicken cutlets, garlic & mushroom sauce (df)

Roast chicken rotisserie style, olives, mushroom, tomato & parmesan cheese

Char-grilled pork chop, diced apple, seeded mustard sauce (gf,df)

BBQ lamb ribs, rosemary, mint, honey smoky BBQ sauce (gf,df)

Slow-cooked beef, herbs, capers, mustard, tomato, sour cream & red wine jus

Beef medallions, garlic, onion, Dianne sauce

Penne pasta, zucchini, sweet potato, mushroom, napolitana sauce (df, v)

HOT SIDES / SELECT 2

Roasted chat potatoes (gf, df, v)

Honey glazed carrot (gf, v)

Steamed jasmine rice (gf, df, v)

Steamed broccoli garlic butter (gf, v)

Char-grilled corn cob (gf, v)

Stir-fry seasonal vegetables (optional: ginger & oyster sauce) (gf, df, v)

Mashed potato (gf, v)

Crispy batter hot chips (v)

Please advise all dietary requirements when booking. Confirm dietary suitability with our events team.

DELUXE BUFFET / SALADS & DESSERTS

Minimum 40 guests - Complements your hot dish and side selections

SALADS / SELECT 2

Garden salad (gf, df, v)

Asian vermicelli salad, with sweet & spicy vinaigrette (gf, df, v)

Tomato, Spanish onion, fresh basil, balsamic olive oil dressing (gf, df, v)

Coleslaw (gf, v)

Quinoa, kale, cherry tomato, capsicum, lime & sweet chilli dressing (gf, df, v)

Baby spinach, capsicum, Spanish onion, avocado, Italian vinaigrette (gf, df, v)

Chat potatoes, Spanish onion, cherry tomato, capers, rocket lettuce, sour cream & truffle olive oil (gf, v)

DESSERTS / SELECT 2

Warm Apple & Walnut Crumble (v)

Bread & Butter Pudding (v)

Vanilla Slice (v)

Pavlova with choco flakes and whipped cream (gf, v)

Baked Cheesecake (v)

Double Chocolate Mousse (v)

Please advise all dietary requirements when booking. Confirm dietary suitability with our events team.

PREMIUM BUFFET MENU

Minimum 50 guests - Bread roll and butter

HOT DISHES / SELECT 3

Seafood Mornay, King Prawn, Squid Rings, Mussel, Barramundi Fillet, Cherry Tomato with Rich Creamy Cheese Sauce

Tasmanian Salmon Fillet, Cherry Tomato, Thyme, Garlic Butter, Creamy Pepper Corn Sauce

Garlic Prawn Parmi, House Crumbed Chicken Breast Fillet, King Prawn with Tomato & Garlic sauce finish with Mozzarella Cheese

Char-Grilled Chicken Supreme, Spanish Onion, Chilli & Coconut Cream Sauce (gf)

BBQ Pork Short Ribs, Rosemary, Mexican Spicy, Apple Cider, Tomato, Smoky BBQ Sauce(gf,df)

Slow Cooked Pork Belly, honey-glazed carrot, baby Bok choy & black pepper sauce

Lamb Rogan Josh, braised lamb in yogurt-based sauce & Kashmiri curry(gf)

Slow Cooked Beef Brisket, Star Anise, Rosemary, Fennel, Caramelised Onion Glaze (gf,df)

Baked Penne Pasta, with mixed seasonal vegetables & Napoli sauce (v, df)

HOT ROTISSERIE / SELECT 1

Leg of lamb (gf, df)

Leg of pork (gf, df)

Whole chicken (gf, df)

Beef (gf, df)

HOT SIDES / SELECT 2

Baker's style potato (gf, v)

Steamed jasmine rice (gf, df, v)

Steamed broccoli, garlic butter (gf, v)

Stir-fry seasonal vegetables (gf, df, v)

Char-grilled corn cobs (gf,df, v)

Crispy batter hot chips (df,v)

Honey-glazed carrot (gf,df, v)

Please advise all dietary requirements when booking. Confirm dietary suitability with our events team.

PREMIUM BUFFET / SALADS & DESSERTS

Minimum 50 guests - Complements your hot dish, rotisserie and side selections

SALADS / SELECT 2

Garden salad (gf, df, v)

Caesar salad

Asian Vermicelli Salad with sweet & spicy vinaigrette (gf,df, v)

Tomato, Spanish onion, fresh basil, bocconcini, cherry tomato, balsamic olive oil (gf, v)

Baby spinach, capsicum, Spanish onion, avocado, Italian vinaigrette (gf, df, v)

Quinoa, kale, cherry tomato, capsicum, lime & sweet chilli dressing (gf,df, v)

Chat potatoes, Spanish onion, avocado, cherry tomato, capers, rocket lettuce, sour cream & truffle olive oil (gf, v)

DESSERTS / SELECT 2

Baked Cheesecake

Crème brûlée (gf)

Red Velvet

Mango Sago Pudding (v)

Pavlova with choco flakes & whipped cream (gf, v)

Please advise all dietary requirements when booking. Confirm dietary suitability with our events team.

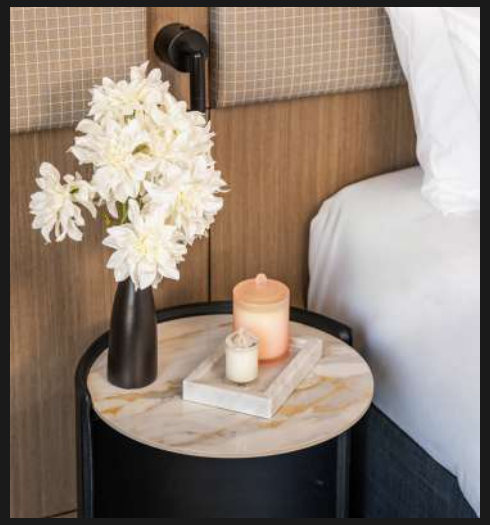
EXPLORE OUR PREMIUM ACCOMMODATION

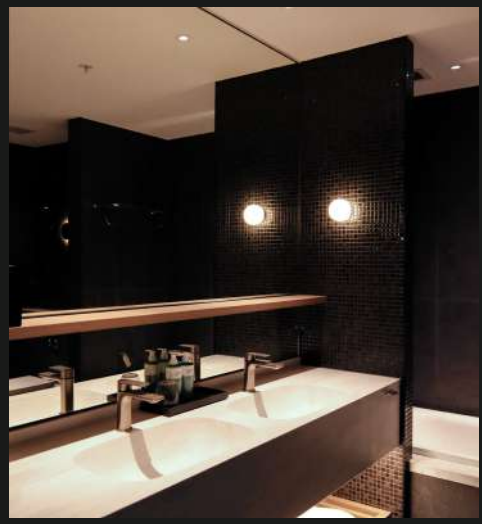
Nestled in the vibrant heart of Western Sydney, between the bustling cultural hubs of Cabramatta and Canley Vale, Novotel Sydney Cabramatta offers an unparalleled stay for local businesses, interstate, intrastate, and international travellers.

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



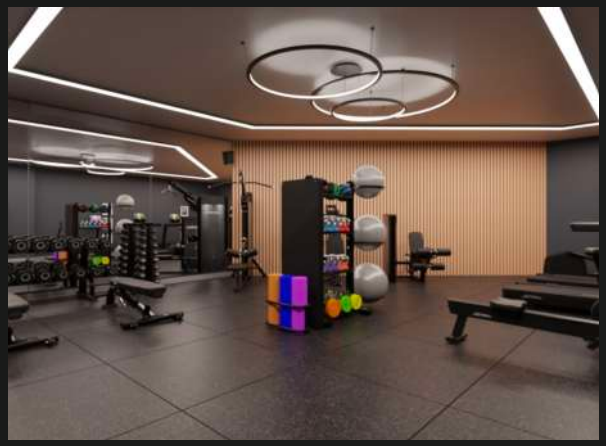


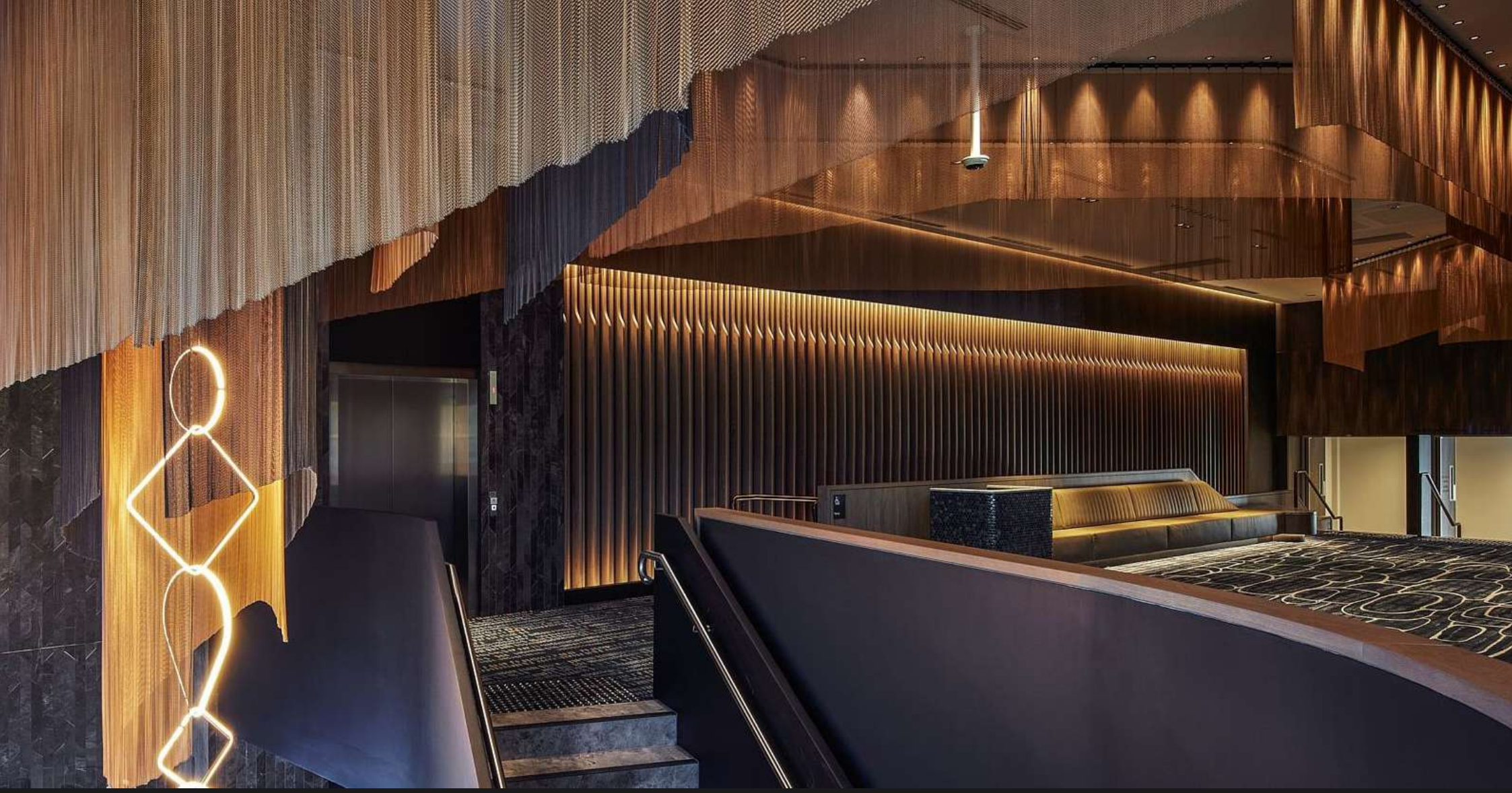
ENJOY OUR HOTEL AMENITIES

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.





CECC
CABRAVALE
EVENTS &
CONFERENCE
CENTRE

CABRAVALE
CLUB RESORT