



A venue unlike anywhere else...

Your wedding is the most important day of your life and it should be celebrated the way you've always dreamed. Novotel Forest Resort Creswick invites you to exchange vows in a spectacular environment and celebrate with family and friends in the newest, most exclusive venue in Provincial Victoria.

Nestled in the heart of Victoria's beautiful Spa Country between the communities of Daylesford and Ballarat, the Resort is surrounded by 150 acres of stunning natural beauty, comprised of rolling hills, a championship golf course and the Creswick State Forest.

The Novotel Forest Resort Creswick features:

- 144 luxuriously appointed hotel rooms with spa baths, balconies, LCD TVs and suites with fire places, double person spa baths and elegant lounge rooms
- Seven function rooms for 40 to 400 guests and unlimited indoor and outdoor options for ceremonies and receptions
- Our signature restaurant Harvest 383 and Springs Bar & Terrace
- Boutique Day Spa, heated swimming pool, spa and gymnasium
- Tony Cashmore designed 18 hole, par 72 championship golf course

Complimentary Inclusions

Our wedding packages include the following complimentary items:

- One night's deluxe accommodation in a Fairway Suite for the Bride & Groom with a bottle of sparkling wine and chocolates on arrival, followed by a delicious breakfast either in your room or in Harvest 383 Restaurant and a 4pm check out
- Reception room hire for six (6) hours (reception to conclude by midnight)
- Use of the grounds and our facilities for your photographs
- Trial dinner for the Bride & Groom (for plated service functions)
- Dance floor, microphone and lectern
- Gift, DJ and cake tables, covered and skirted
- Directed lighting for lectern and cake table
- Personalised table menus
- White linen table cloths and napkins
- Meals for children under the age of five



Ceremonies

The Resort offers unlimited indoor and outdoor options for ceremonies, such as secluded forest settings, terrace overlooking the golf course, marquees and intimate indoor spaces. We always open to suggestions, so please let us know if you have an idea!

Ceremonies held at Novotel Forest Resort Creswick attract a charge of \$330.00. White folding chairs are supplied at a cost of \$4 each. Ceremonies conducted outdoors will require a function room held as a wet weather back up at no additional cost.

A clothed and skirted signage table and two chairs are complimentary for ceremonies as well as use of the grounds and facilities for your photographs.

Reception

The hotel features seven function rooms of various sizes to accommodate intimate groups of 40 or less to dinners for up to 400 guests. Our function rooms are located across four levels of the hotel which allows us to create an intimate feel for smaller weddings or an exclusive ambience for larger functions.

Prior to the reception, the bridal party will enjoy pre-dinner drinks and canapés in a private room.

A dance floor, microphone and lectern with directed lighting, a clothed and skirted gift, DJ and cake table as well as personalised table menus and white linen table cloths and napkins are complimentary.

A minimum of 80 confirmed guests are required to secure the Grand Ballroom, however there is no minimum guest requirement for all other function rooms.

Weddings held at Novotel Forest Resort Creswick on New Years Eve require a minimum \$15,000 spend and weddings held on a Sunday, the day before a public holiday or over a public holiday long weekend will incur a 10% surcharge on the package price.

Weddings held at Novotel Forest Resort Creswick on a Friday attract a 15% discount on food and beverage packages only.

Please note that by law, entertainers (DJ, band, etc.) are required to be provided with meals after four hours. A two course meal with soft drinks can be provided for \$25 per person.

Cocktail Canapé Package

- \$52.00 per person ~ 4 Hours (Includes 3 cold and 2 hot items plus 2 hot boxes)
- \$65.00 per person ~ 5 hours (Includes 4 cold and 6 hot items plus 3 hot boxes)

Cold Canapés

Seafood

- Freshly shucked oyster with tequila and lime sorbet
- Chilled tiger prawns with avocado and tomato salsa
- Cold smoked salmon on blinis pancake, crème fraiche and chives
- Hot smoked ocean trout, eggplant and chilli relish on betel leaves

Meat

- Thai beef salad, pomegranate and chilli dressing
- Pepper crusted venison Tetaki, braised shitake mushrooms, a citrus soy dressing
- Seared lamb, roasted Mediterranean vegetables and mint yoghurt tart
- Beef tartar on sour dough crisp and truffle oil mayonnaise

Poultry and Game

- Duck liver parfait and Semillon jelly on toasted rye
- Chicken and vegetable roulade, sundried tomato pesto
- Smoked turkey breast with cranberry relish in a tartlet shell
- Shredded chicken salad with mango and mint on a Chinese soup spoon

Vegetarian

- Chilled gazpacho with basil and cucumber
- Profiteroles with semidried tomatoes and Neufchatel
- Cherry tomato and bocconcini skewers, basil and balsamic syrup

Hot Canapés

Seafood

- Salmon gravlax on warm potato hash, sour cream on salmon caviar
- Thai style red curry fish cakes, sweet and sour dipping sauce
- Tempura prawns, warm mirin and soy dipping sauce

Meat

- Pan fried chorizo sausage with caramelised apple
- Chermoula crusted lamb skewer with mint and harissa yoghurt
- Peperoni mini pizza with mozzarella
- Peppered beef and cabernet pie
- Housemade beef empanadas

Poultry and Game

- Flamed chicken sate and fiery peanut sauce
- Warm duck rillettes tart with cherry compote
- Chicken and leek tart with petit herb salad
- Prosciutto wrapped chicken tenderloins with black olive tapenade

Vegetarian

- Cauliflower and truffle oil soup
- Potato and carrot samosa with cucumber raita
- Caramelised onion and goat cheese tart
- Mushroom and fetta arancini



Hot Boxes

- Lamb kofta with minted yoghurt
- Stir fried hokkien noodles with vegetables and tofu
- Wild mushroom risotto, parmesan and truffle oil
- Fried chicken wings tossed in our housemade buffalo sauce
- Mini cheese burger with pickles and tomato relish
- Crumbed fish fillets, fries and tartar sauce
- Assorted fried and steamed dim sum basket
- Roasted eggplant and fetta pizzetta
- Turkish pide

Dessert Canapés

- Lemon curd tart with clotted cream
- Chocolate and raspberry mousse
- Mini pavlova with strawberries and passionfruit
- Crème brûlée in a Chinese soup spoon
- Fromage fraise and berry compote
- Hot chocolate pudding with chocolate fudge sauce



Standard Seated Package ~ \$75.00 per person

Please select three canapé choices and two dishes per course for an alternate serve

Canapés

- Caramelised onion and goat cheese tart
- Tandoori chicken skewer with cucumber raita
- Peking duck spring roll with sweet plum sauce
- Seared lamb, roasted Mediterranean vegetables and mint yoghurt tart
- Prosciutto wrapped chicken tenderloins with black olive tapenade
- Prosciutto and Thyme
- Cauliflower and truffle oil soup

Entrées

- Tiger prawn salad, tomato and avocado tian with a light mustard dressing
- Australian Buffalo mozzarella, organic tomatoes, pesto and extra virgin olive oil
- Creamed Pumpkin soup with buttered croutons
- Warm chicken and leek tart, champagne and Thyme sabayon
- Crisp baby cos lettuce, caramelised bacon rashers and butter brioche crouton's with our house Caesar dressing
- Smoked Tasmanian salmon, potato and mustard seed salad, petit herbs and lemon olive oil

Mains

- Grilled beef fillet, roast garlic mash and mushroom ragout
- Harissa rubbed chicken breast, chickpea fricasse with smoked bell pepper and a light roasted cumin sauce
- Pan fried barramundi fillet, preserved lemon gremolata, saffron mash and sauce vierge
- Prosciutto wrapped Western Victorian lamb rump, smoked eggplant mousse and black olive jus
- Pumpkin and pistachio risotto, English spinach and parmesan cheese
- Baked turkey medallions, mushroom Risotto, crisp pancetta and cranberry jus

Dessert

- Baked Pavlova, Chantilly cream and whole berry compote
- Caramelised lemon curd tart, pure cream and raspberry consume
- Dark Chocolate mousse with sour cherries and Yarra Valley clotted cream
- Individual seasonal fruit plates with honey and lavender yoghurt
- Strawberry and almond shortcake with basil cream



Premium Seated Package ~ 3 Courses \$80.00 per person

Please select three canapé choices and two dishes per course for an alternate serve

Canapés

- Thai style red curry fish cakes, sweet and sour dipping sauce
- Lamb kofta with minted yoghurt
- Chicken and vegetable roulade, sundried tomato pesto
- Chicken and leek tart with petit herb salad
- Thai beef salad, pomegranate and chilli dressing
- Caramelised onion and goat cheese tart
- Cold smoked salmon on blinis pancake, crème fraiche and chives
- Profiteroles with semidried tomatoes and Neufchatel
- Flamed chicken sate and fiery peanut sauce

Entrées

- Creamed cauliflower puree, truffle oil and parmesan straw
- Oven dried tomato and *Holy Goat* fetta tart, candied onions and aged balsamic
- Ocean trout ballantine, herb crust, king island crème fraiche preserved lemon and olive oil dressing
- *Tuki Springs* smoked lamb sausages, Israeli cous cous, slow cooked eggplant relish with tomatoes and cilantro
- Potato gnocchi tossed with pancetta, fresh peas, sweet corn and nut brown butter
- Warm chicken and leek tart, champagne and Thyme sabayon

Mains

- Grilled beef fillet, roast garlic mash and mushroom ragout
- Baked beefsteak tomato, basil risotto and saffron sauce
- Free Range Chicken breast wrapped with Istra Pancetta, goat cheese and preserved lemon stuffing, green beans and red wine vinaigrette
- Seared Tasmanian Salmon, warm green bean and asparagus salad, *Kyneton Olive* tapenade and mustard dressing
- Seared veal loin, braised root vegetable and crushed broad bean cassoulet
- Orange glazed duck breast, fondant potatoes, wilted spinach and liquorice glaze

Dessert

- Dark Chocolate mousse with sour cherries and Yarra Valley clotted cream
- Caramelised lemon curd tart, pure cream and raspberry consume
- Vanilla cream cheese cake, strawberry salsa and honey biscuit
- Strawberry and almond shortcake with basil cream
- A selection of the best local cheeses with crisp breads, fresh and dried fruits with quince paste



Deluxe Seated Package ~ \$85.00 per person

Please select three canapé choices and two dishes per course for an alternate serve

Canapés

- Duck liver parfait and Semillon jelly on toasted rye
- Hot smoked ocean trout, eggplant and chilli relish on betel leaves
- Chilled gazpacho with basil and cucumber
- Pepper crusted venison Tetaki, braised shitake mushrooms, a citrus soy dressing
- Salmon gravlax on warm potato hash, sour cream on salmon caviar
- Warm duck rillettes tart with cherry compote
- Mushroom and fetta arancini
- Tempura prawns, warm mirin and soy dipping sauce
- Sashimi cut tuna, avocado, pickled ginger and light soy glaze

Entrées

- A salad of organic baby vegetables, extra virgin Kyneton Olive oil and black olive petals
- Ocean trout ballantine, herb crust, king island crème fraîche preserved lemon and olive oil dressing
- Asian duck broth with shitake and prawn dumplings
- Sautéed King prawns with drunken tofu and laksa broth
- Cumin dusted quail breast with confit leg, gorgonzola and polenta bake, game jus and micro greens
- Beef Carpaccio, rocket and parmesan salad, white truffle mayonnaise
- Tuna Tetaki, celeriac rémoulade and ponzu sauces

Mains

- Western Plains Pork belly braised in Chinese master stock, gingered snow peas and coconut rice
- Duck leg confit, braised red cabbage, and German bread dumpling with a light game jus
- Borlotti beans and oyster mushrooms wrapped in Swiss chard, garlic and mushroom broth
- Beef fillet wrapped with *Istra* Prosciutto, olive and potato galette, merlot and veal reduction
- Pan fried corn fed chicken breast, sautéed gnocchi with kassler and peas, clear chicken broth
- Roasted blue eye cod fillet, potato and chive galette, sautéed greens and tomato and apple relish

Dessert

- Belgium Chocolate mousse, morrello cherry and brandy compote
- Vanilla and honey cheesecake, strawberry salsa and strawberry sauce
- Steamed chocolate and pistachio pudding, with Vanilla Bean ice cream
- Baked Pavlova, Chantilly cream and whole berry compote
- A selection of the best local cheeses with crisp breads, fresh and dried fruits with quince paste
- Orange and cardamom Bavarian cream, vanilla tuille and Grand Marnier sauce



Buffet Package ~ \$70.00 per person

Canapés Please select two canapé choices

- Prosciutto and thyme
- Cold smoked salmon on blinis pancake, crème fraiche and chives
- Warm pork belly confit, caramelised apple and mint
- Caramelised onion and goat cheese tart
- Tandoori chicken skewer with cucumber raita

Buffet The following items will be available

- Warm farm house breads
- Watercress and apple salad with raspberry vinaigrette
- Fresh garden salad of mixed lettuce leaves, tomatoes, cucumber, Spring onions tossed in French vinaigrette
- Salad Nicoise, green beans, tuna, Spanish onions and organic eggs
- Mediterranean peppers with lemon and thyme
- Cucumber and cumin salad with minted yoghurt
- Sweet potatoes with raisins and orange maple dressing
- Lamb tagine, braised parsnip and fennel in a saffron broth
- Chicken chasseur, button mushrooms and tarragon sauce
- Baked vegetable lasagne
- Steamed garden vegetables tossed in herb butter
- Moroccan cous cous with mint and coriander
- Roasted chat potatoes

Carvery Please select one carvery item

- Roasted beef with onion gravy and Yorkshire pudding
- Thyme and garlic rubbed turkey breast, walnut and apple stuffing
- Whole Roast chicken with bread stuffing
- Traditional roasted pork loin, crackling and caramelised apples
- Salt crust veal with roasted root vegetables and cabernet sauce
- Baked Atlantic salmon, stuffed with spinach tarragon

A selection of the finest pastries and desserts

- Chocolate mousse with clotted cream
- Pavlova with fresh fruits and cream
- Seasonal fruit platter
- A display of local cheeses



Optional Extras

Sides – available for \$1.50 per person per side

- Steamed seasonal vegetables tossed with herb butter
- Creamy mashed potato with truffle oil
- Green leaf salad with lemon pepper vinaigrette
- Roasted new potatoes with parsley, sea salt and olive oil
- Green beans with crisp pancetta

Platters

- A selection of the best local meats, marinated vegetables, house made dips and crusty bread (assorted sizes available, from \$50)
- A selection of the best local cheeses with crisp breads, fresh and dried fruits with quince paste (assorted sizes available, from \$50)

Wedding Cake

Your wedding cake can be served with coffee or served in bags provided by you. If you would like to have your cake served as dessert, our chef can serve with cream and berries. This does not alter the price of your chosen menu package.

Children's Meals

Children under the age of 5 are provided with complimentary meals and children under the age of 12 are entitled to order from the children's menu at \$25 per head. Menu available upon request.

Complimentary tea, coffee and petit fours included with all reception packages



Standard Beverage Package

- Bancroft Bridge NV Brut
- Bancroft Bridge Chardonnay or Riesling or Semillon Chardonnay
- Bancroft Bridge Shiraz Cabernet or Cabernet Merlot
- Boags Draught
- Hahn Premium Light
- Orange juice
- Mineral Water
- Soft drinks

Four Hours \$40.00 pp

Five Hours \$45.00 pp

Premium Beverage Package

- NV Tyrrell's Premium Sparkling Brut
- Mitchelton Imprint Chardonnay or Mitchelton Semillon Sauvignon Blanc
- Mitchelton Imprint Shiraz
- James Squire
- Hahn Premium Light
- Orange juice
- Mineral water
- Soft drinks

Four Hours \$45.00 pp

Five Hours \$52.00 pp

Deluxe Beverage Package

- Taltarni T Series Sparkling Brut
- Blue Pyrenees Sauvignon Blanc
- Blue Pyrenees Shiraz
- Beck's
- Hahn Premium Light
- Orange Juice
- Mineral Water
- Soft drinks

Four Hours \$58.00 pp

Five Hours \$65.00 pp



Responsible service of alcohol serving recommendations

When planning a cocktail function it is important to consider the responsible service of alcohol to your guests. The following recommendations are provided as a guide to the number of canapés which should be provided if alcohol is served at your event.

- One hour including alcoholic beverages 4-6 items per person
- Two hours including alcoholic beverages 6-8 items per person
- Three hours including alcoholic beverages 8-10 items per person
- Four hours including alcoholic beverages 10 (+) items per person

Audio Visual Equipment

The Novotel Forest Resort has a dedicated in-house audio visual company, Audio Visual Dynamics (AVD). Should you wish to discuss your audio visual requirements in detail or arrange equipment further to what is included in the Wedding Package, please contact AVD directly on (03) 5345 9609.

Accommodation

The Bride and Groom receive complimentary one night's deluxe accommodation in a Fairway Suite with bottle of sparkling wine and chocolates on arrival, followed by a delicious breakfast and 4pm check out.

To make your wedding a memorable weekend away with all your closest family and friends, we are pleased to offer special accommodation rates for your guests. All they have to do is call the hotel reception and advise they are guests of your wedding to receive the following rates (inclusive of buffet breakfast for 2):

- Standard/Superior King Rooms @ \$200 per night
- Executive King Rooms @ \$250 per night
- 1 Bedroom Superior Suite @ \$250 per night
- 2 Bedroom Superior Suite @ \$350 per night
- Fairway Suite @ \$300 per night



Weddings in all four seasons

As a true four seasons resort, we offer our wedding services throughout the year and encourage you to consider something unique to the traditional summer soir e. Why not choose an autumn or winter celebration with a fireside ceremony? Arrive by horse and carriage or limousine, enter into our grand foyer and be married in a warm and cosy environment surrounded by your closest family and friends.

- Weddings held during Low Season* will receive a 10% discount on the package price.

High Season: September to April **Low Season:** May to August

Additional Services

Novotel Forest Resort Creswick can provide the additional items for your wedding day:

- White chair covers including sash (colour of your choice) \$5.50 per chair
- Two seater golf carts for use during photographs in the Hotel grounds \$20.00 each
- Round glass fish bowl vase (for centerpieces and decoration) \$5 per vase
- 6m red carpet for ceremonies \$100.00

Confirmation

To confirm your booking, a deposit of 25% of the estimated function cost is required along with a signed copy of our Terms & Conditions. A second instalment of 25% of the estimated cost is due six months prior to the function and final payment is required two weeks prior to the event.