

SYDNEY
MANLY PACIFIC



INBALANCE **MEETINGS**
AT NOVOTEL



DESTINATION AND OVERVIEW

Manly, Sydney NSW

1 DESTINATION
AND OVERVIEW

2 INBALANCE
SPACES

3 PACKAGE
OPTIONS

4 HEALTH AND
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5 PREFERRED
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DESTINATION AND OVERVIEW

DESTINATION MANLY

Manly is located just 18 minutes from Sydney's CBD by fast ferry and offers a spectacular seaside atmosphere. The pristine peninsula is surrounded by the idyllic Pacific Ocean and Sydney Harbour, offering endless opportunities for our guests. Indulge in great cuisine in one of the local Manly restaurants, explore the many picturesque beaches in and around Manly or stay active with your choice of bike riding, paddle boarding, scuba diving or surfing. "7 Miles from Sydney and 1,000 miles from care"

WHAT SETS US APART FROM OTHER DESTINATIONS?

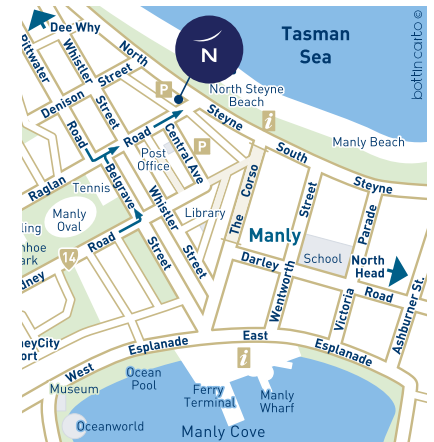
- 1 Overlooking the sands of spectacular Manly Beach, the Novotel Sydney Manly Pacific offers a choice of 213 guest rooms and 9 dynamic function rooms for up to 500 people.
- 2 Inspire your delegates with our beautiful beach views; engage them with tailored team-building activities, wellness programs and more. Refresh with yoga on the beachfront or try our healthy short breaks to kick start your day.
- 3 Flexible conference facilities, creative conference support staff, experienced onsite audio visual specialists, restaurant and bars ensure your event is unique and a great success.

Look to Manly for inspiration... where anything is possible.



NOVOTEL SYDNEY MANLY PACIFIC

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DESTINATION AND OVERVIEW

HOW TO GET HERE

By Air

Sydney Domestic and International airports are located 35kms from Novotel Sydney Manly Pacific. We can arrange transfers or shuttle service as required.

By Road

Located 11kms from Sydney's CBD with access from all major roads.

By Sea

30 minutes from Sydney CBD by ferry or 18 minutes by fast ferry.

Parking

The hotel car park can be accessed via Francis Lane and offers secure underground parking with direct lift access to the hotel, lobby, restaurant and conference rooms. Self-parking and Valet parking is available at the hotel for day delegates and in-house guests, charges apply. All parking is subject to availability. Alternatively, local council car parks offer 1200 undercover parking spaces, most of which offer 2 hour free parking. The closest car park is located on Central Ave, adjacent to the hotel.

VENUE AND MEETING SPACE

Hotel Snapshot

Novotel Sydney Manly Pacific, overlooking spectacular Manly Beach, offers 213 guest rooms, a dedicated event floor with 9 flexible function rooms, 1 restaurant and 2 bars – making us the event destination.

Room Categories

71 standard rooms
60 superior district view rooms
72 superior ocean view rooms
10 two bedroom ocean view suites
3 accessible rooms

Food and Beverage

Zali's Restaurant
Lobby Bar
Daniel San
Beachside Dojo
24 hour in-room dining

Activities

Manly beach
Surfing lessons available
Coastal walks
Yoga
Golf courses and tennis courts nearby
Kayak and bike hire
Beach volleyball courts
Manly Sealife sanctuary

Guest Services

Underground car park
Currency exchange
Laundry and dry cleaning facilities
Concierge and porter service
24 hour reception
Express checkout

Leisure Facilities

Rooftop swimming pool and spa
Gymnasium

Please speak to your Events Executive for further information.

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INBALANCEMEETINGS
AT NOVOTEL

**OUR
INTENT**

A place for people to meet, focus their energy and create moments of impact to achieve great meeting outcomes.

**MISSION
STATEMENT**

For every guest to leave a Novotel feeling calm, grounded, clear-headed and motivated. In our words they are balanced.

INBALANCE
MEETINGS
SIGNATURES



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INBALANCE SPACES

The Pacific Room by Sally Fitzgibbons

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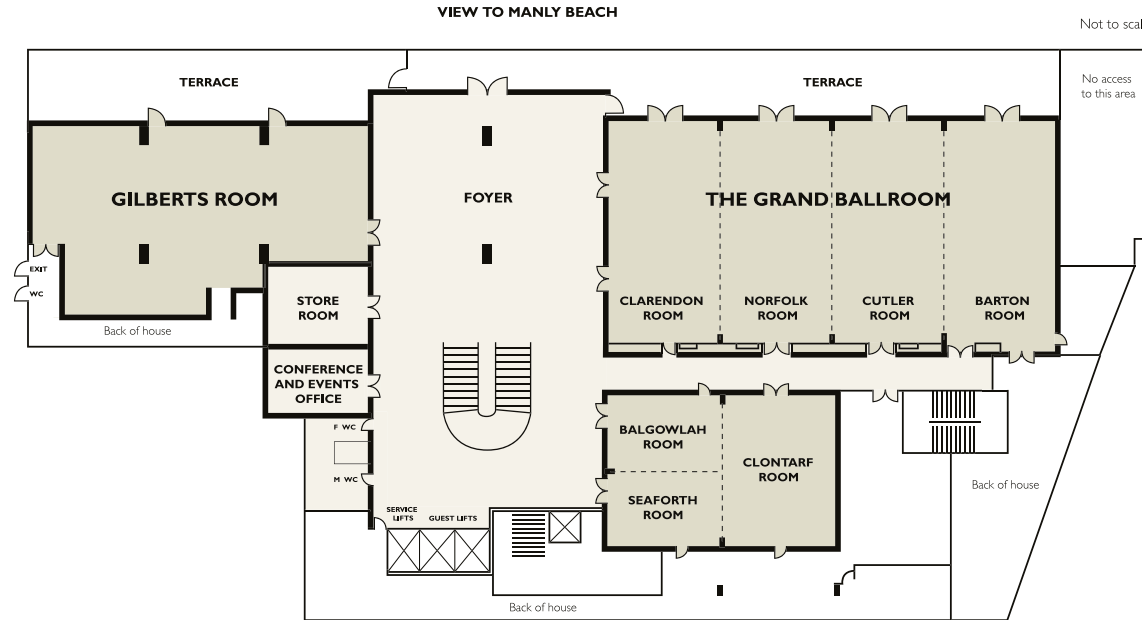
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FLOOR PLANS



With a series of inspiring elements from the pre-function area to the meeting room your guests will have an opportunity to pause and reflect on what creates balance in a fast-paced, demanding world. From this initial arrival experience each guest will feel more inspired to personally engage and contribute to the meeting agenda.



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CAPACITY



CONFERENCE ROOM CAPACITIES

Room Name	Meters	Area(m ²)	U-Shape	Classroom	Cabaret	Theatre	Cocktail	Banquet
Clarendon - 1/4 Grand Ballroom	8 x 16 x 3.4	128	30	42	48	100	100	60
Norfolk - 1/4 Grand Ballroom	8 x 16 x 3.4	128	36	54	48	120	100	60
Cutler - 1/4 Grand Ballroom	8 x 16 x 3.4	128	36	54	48	120	100	60
Barton - 1/4 Grand Ballroom	8 x 16 x 3.4	128	36	54	48	120	100	60
Clarendon / Norfolk - 1/2 Grand Ballroom	16 x 16 x 3.4	256	48	100	120	230	220	140
Clarendon / Norfolk / Cutler - 3/4 Grand Ballroom	24 x 16 x 3.4	384	-	160	168	360	360	240
Grand Ballroom	32 x 16 x 3.4	512	-	220	240	500	500	350
Ballroom Terrace	4.5 x 43 x 4	194	-	-	80	-	200	100
Balgowlah	8 x 5 x 3	40	12	18	16	30	30	20
Seaforth	8 x 5 x 3	40	12	18	16	30	30	20
Clontarf	8 x 10 x 3	80	24	36	32	70	50	40
Balgowlah / Seaforth	8 x 10 x 3	80	27	32	40	80	50	50
Balgowlah / Seaforth / Clontarf (The Meeting Room)	16 x 10 x 3	160	48	72	72	120	100	90
Banquet Foyer	16 x 16 x 3.4	256	-	-	-	-	300	-
Gilberts Room	8 x 16 x 3.4	160	42	81	88	160	220	150
Gilberts Terrace	4.5 x 21.5 x 4	95	-	-	-	-	100	80
The Pacific Room By Sally Fitzgibbons	9.5 x 5 x 2.4	44	18	20	-	30	40	-

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PACKAGE OPTIONS



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DAY CONFERENCE PACKAGES

FULL DAY CONFERENCE PACKAGE

FROM \$82.00 PER PERSON

HALF DAY CONFERENCE PACKAGE

FROM \$77.00 PER PERSON

FOOD OPTIONS

Quick start Breakfast	\$16
Plated Breakfast	\$39
1/2 hr Canapé Package	\$12
1hr Canapé Package	\$27
2hr Canapé Package	\$43
Petite Eats Canapé Items	\$6.50
Cocktail Dinner	\$49
BBQ Buffet	\$66
Carvery Buffet	\$66
Seafood Buffet	\$88
2 Course Lunch / Dinner	\$62
3 Course Lunch / Dinner	\$78



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CONFERENCE DAY PACKAGES

FULL DAY CONFERENCE PACKAGES

FROM \$82.00 PER PERSON

minimum numbers apply

- Continuous tea and Nespresso coffee

BREAK

- Chef's selection of break items including healthy, savoury and sweet (3 items per person)

LUNCH

- Buffet served in Zali's Restaurant OR
- Working lunch buffet (choice per menu)
- Soft drink and mineral water station served with lunch

BREAK

- Chef's selection of break items including healthy, savoury and sweet (3 items per person)
- Healthy choice snacks
- Fresh fruit bowl provided during breaks



Main conference room hire** (from 8.00am to 5.00pm daily, access from 7am)

Included in your Full Day Conference Package:

- Meditation or Yoga stretch USB – to facilitate your own session
- Note pads
- Pens
- Iced water
- Whiteboard
- Flipchart
- Screen

** Minimum numbers apply to waive room hire

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CONFERENCE PACKAGES

HALF DAY CONFERENCE PACKAGES

FROM \$77.00 PER PERSON

minimum numbers apply

- Continuous tea and Nespresso coffee

BREAK

- Chef's selection of break items including healthy, savoury and sweet (3 items per person)

LUNCH

- Buffet served in Zali's Restaurant OR
- Working lunch buffet (choice per menu)
- Soft drink and mineral water station served with lunch



Main conference room hire** (from 8.00am to 1.00pm daily, access from 7am)

Included in your Half Day Conference Package:

- Meditainment or Yoga stretch USB – to facilitate your own session
- Note pads
- Pens
- Iced water
- Whiteboard
- Flipchart
- Screen

** Minimum numbers apply to waive room hire

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BREAKFAST



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BREAKFAST

QUICK START BREAKFAST - \$16.00 PER PERSON

minimum numbers apply

Your selection of 1 item:

- Shaved ham and brie croissant
- Bacon and egg brioche rolls with tomato and onion relish
- Smoked salmon and avocado bagels with fresh tomato and onion salsa
- Scrambled eggs, smoked salmon and jalapeno wrap with tomato relish
- Selection of fresh chilled fruit juices, fresh fruit platters and granola shots
- Nespresso coffee and tea selection

ORGANIC OPTION - ADDITIONAL \$5.00 PER PERSON

Your selection of 1 item:

- Breakfast tart of organic eggs, bacon, tomato and mushrooms
- Cereal tart of yoghurt and fresh fruit

PLATED BREAKFAST - \$39.00 PER PERSON

Set per banquet table:

- Individual organic breakfast trifle with muesli, fresh fruit, honey and yoghurt
- Freshly sliced seasonal fruit platter
- Baker's basket of freshly baked croissants, pastries, muffins and banana bread served with preserves and spreads
- Selection of fresh chilled juices
- Freshly brewed tea and coffee

YOUR SELECTION OF 1 ITEM SERVED TO YOUR TABLE

- Choice of fried, scrambled or poached eggs served with premium bacon rashers, veal chipolata, hash brown potatoes, balsamic roasted mushrooms and parmesan herb roasted roma tomatoes with sourdough toast
- Poached eggs with avocado, smoked salmon and roast tomatoes with sourdough toast
- Gluten free wrap filled with scrambled eggs, smoked salmon and jalapenos served with avocado and chilli tomato jam



FULL BUFFET BREAKFAST - \$42.00 PER PERSON

- Freshly sliced seasonal fruit platter
- Individual organic breakfast trifle with muesli, fresh fruit, honey and yoghurt
- Eggs benedict with smoked salmon
- Eggs benedict with double smoked shaved ham
- Chilli beans with chorizo, capsicum and onion
- Premium eye bacon rashers
- Balsamic roasted mushrooms
- Selection of artesian breads
- Selection of preserves and spreads
- Selection of fresh chilled juices
- Fresh fruit smoothie
- Freshly brewed tea and coffee

ADDITIONAL OPTIONS - \$5.50 PER SELECTION

- Buttermilk pancakes with banana, toffee and vanilla marscarpone
- Platter of smoked salmon with herbed cottage cheese
- Premium chipolata selection with red onion chutney
- Herb crusted lamb cutlets

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LUNCH



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ZALI'S LUNCH

ZALI'S BUFFET LUNCH

Sit down buffet lunch only available in Zali's Restaurant

COLD SELECTION

3 assorted salads of the day

5 assorted cold platters (e.g. antipasto, deli meats, chicken cold cuts, smoked salmon)

HOT SELECTION

Carvery roast, fresh catch of the day, in house made curry or wet dish, rice, pasta, Asian or noodle dish, fresh vegetable selection, potato dish of the day



DESSERT

Freshly sliced seasonal fruit platters

Cheese platters with lavosh, dried fruit and water crackers

SELECTIONS FOR GROUPS OF 20 GUESTS AND UNDER

Pre-selected Zali's Restaurant A la Carte menu OR

Zali's Restaurant Rotational Buffet (subject to availability)

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WELLNESS MENU



SALADS

- Orange and vanilla poached ocean trout salad
- Coconut coriander and quinoa salad
- Raw super food salad (pineapple, blueberries, kale, almonds, turmeric, spinach)
- Szechuan beef and noodle salad

HOT DISHES

- Indian spiced Ora King salmon with spiced green pea purée, grilled watermelon with cucumber and watermelon salad
- Mexican spiced chicken breast salad with roasted sweet potato, toasted corn, guacamole and baby cos leaves
- Mejadra – spiced lentil, rice and eschallots with yoghurt sauce

MAKE YOUR OWN SANDWICHES

- Selection of crusty artisan breads
- Assorted sliced deli meats
- Sliced chicken breast
- Swiss and cheddar cheeses
- Sliced vegetables and leaves
- Relishes, pickles and mustards

DESSERT

- Cacao and avocado mousse pots
- Cheese board
- Fresh fruit box

For events under 20 pax, Chef will tailor the menu at his discretion.

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WORKING LUNCH BUFFETS

SELECTIONS FOR GROUPS OF 20 GUESTS AND UNDER

- Sandwich Platter with 3 seasonal salads, cheese and fruit OR
- Italian Light Lunch Buffet

SELECTIONS FOR GROUPS OF 21 GUESTS AND OVER

Please select 1 buffet per day

SANDWICH BAR

- Gourmet wraps and baguettes
- Gourmet sandwich selection
- Freshly baked artisan breads
- Cold cuts – salamis, bresaola, shaved honey ham and pastrami, cheeses – Swiss, cheddar and Emmenthal, assorted pickles, relishes, dips and mustards, an assortment of freshly prepared vegetables, sprouts and leaves to top your sandwich
- Chef's selection of 3 fresh salads (changes daily)
- Whole seasonal fruits
- Chocolate and vanilla cannoli
- Cheese boards



BBQ BUFFET

- Beef shashlik
- Kangaroo bratwurst
- BBQ tamarind and chipotle squid with pineapple salsa
- Smoky apple dijon marinated chicken cutlets
- BBQ corn with chilli herb butter
- Warm damper cobs
- Mango berry pavlova and seasonal fruit platters
- Chef's selection of 3 fresh salads (changes daily)

LITTLE ITALY

- Potato gnocchi with roast pumpkin, gremolata, spinach, sultanas and pistachios
- Spinach and ricotta tortellini with olives, sundried tomatoes, roast capsicum and pesto tomato sauce
- Linguini with prawns, chilli, garlic and rocket tossed with extra virgin olive oil
- Garlic and parmesan bread
- Chef's selection of 3 fresh salads (changes daily)
- Individual pomegranate panna cotta

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WORKING LUNCH BUFFETS

YUM CHA STATION

- Dumplings
- Spring rolls
- Pork buns,
- Gow gees
- Dim sims
- Sautéed Asian greens,
- Chef's selection of 3 fresh salads (changes daily)
- Condiments – soy, chilli sauce
- Freshly sliced fruits and sweet buns, assorted Chinese and fragrant teas

SUSHI AND SALAD STATION

- Selection of assorted sushi rolls
- California rolls, prawn and salmon nigiris
- Vegetable rice paper rolls
- Salmon, Hiramasa kingfish and yellow fin tuna sashimi
- Crunchy Asian salad, red rice salad with pepper and lemon grass, Asian quinoa slaw, Szechuan beef and noodle salad
- Seasonal fruit platters, raspberry and almond milk mini brulée pots



VEGETARIAN LUNCH

- Green bean chilli and shitake risotto,
- Malaysian vegetable curry
- Pinto bean, quinoa and wild rice tortillas station
- Vegetable skewers
- Steamed jasmine rice
- Chef's selection of 3 vegetarian salads
- Sago and coconut puddings

GOURMET LUNCH PACKS

- Gourmet sandwich or wrap, petite fresh fruit salad, coconut, coriander and quinoa salad, King Island brie with lavosh and muscatels, peach iced tea or mineral water and sweet slice

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ADD ON'S

WELLNESS UPGRADE - \$15.00 PER PERSON

- Chef's selection of healthy break items (3 items per person)
- Seasonal Juice shots and in house made date and walnut slice on arrival
- Short break teambuilding with Manly Beach Health Club
- Healthy choice snacks
- Healthy break items (to replace sweet and savoury)

COFFEE CART - \$400.00 PER DAY

Enjoy a barista coffee cart at your event.
Available during breaks only

END OF DAY DRINKS AND NIBBLES - \$18.00 PER PERSON

Includes 30 minute end of day drinks, pretzels and nuts.



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DINNER



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BUFFET DINNER



BBQ BUFFET - \$66.00 PER PERSON

Minimum 40 guests

COLD SELECTION

- Chef's selection of 5 assorted salads
- Chef's selection of 5 assorted platters

HOT SELECTION

- Char grilled sirloin steaks with onion and beetroot relish
- Whole baked Queensland barramundi with fresh herbs, lemon, white wine
- Smokey BBQ pork ribs with honey bourbon glaze
- Lamb and sundried tomato sausages with onion and bush tomato chutney
- Salt baked potatoes with sour cream, shallots and smokey tomato aioli
- Grilled corn cobs with chilli and almond rub

DESSERT SELECTION

- Assorted cakes and slices
- Petite dessert selection
- Fresh seasonal fruit platter
- Cheese board with aged cheddar and blue cheeses with dried fruit, nuts, lavosh and water crackers
- Fresh fruit salad
- Assorted coulis and compotes

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BUFFET DINNER

CARVERY BUFFET - \$66.00 PER PERSON

Minimum 40 guests

COLD SELECTION

- Chef's selection of 5 assorted salads
- Chef's selection of 5 assorted platters

HOT SELECTION

Your choice of 2 roasts:

- Five spice duck with gai lan, lychee ginger compote and chilli soy jus
 - Crispy skinned roast pork leg with cinnamon apple/onion relish and sweet maple jus
 - Slow roast lamb shoulder with lemon, thyme and garlic with roasted peppers and honey jus
 - Mustard crusted Riverina Beef with wild mushroom ragout and truffled mash
 - Roasted veal loin stuffed with peppers, pesto and spinach served with saffron hollandaise sauce
-
- Blackened salmon fillet with corn and coriander hash and watercress cream
 - Roasted field mushrooms with pesto and parmesan
 - Honey roasted root vegetables
 - Duck fat roasted potatoes with fried eschallots



DESSERT SELECTION

- Assorted cakes and slices
- Petite dessert selection
- Fresh seasonal fruit platter
- Cheese board with aged cheddar and blue cheeses with dried fruit, nuts, lavosh and water crackers
- Fresh fruit salad
- Assorted coulis and compotes

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BUFFET DINNER

SEAFOOD BUFFET - \$88.00 PER PERSON

Minimum 40 guests

COLD SELECTION

- Chef's selection of 5 assorted salads
- Chef's selection of 5 assorted platters
- Fresh king prawns
- Blue swimmer crab
- Balmain bugs
- Pacific oysters

HOT SELECTION

- Slow roasted lamb shoulder with lemon and thyme served with roasted pearl onions and baby carrots
- Barramundi fillet with fennel, lemon and pea risotto, champagne cream and lime/onion marmalade
- Seafood and chorizo paella
- Chilli prawn linguini with garlic, rocket and olive oil
- Steamed seasonal vegetables with sherry butter
- Roasted baby potatoes with onions, garlic and thyme



DESSERT SELECTION

- Assorted cakes and slices
- Petite dessert selection
- Fresh seasonal fruit platter
- Cheese board with aged cheddar, brie and blue cheeses with dried fruit, nuts, lavosh and water crackers

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DINNER SET MENU

SET COURSE

Minimum 40 guests

2 COURSE - \$62.00 PER PERSON

Select 2 entrees and 2 mains OR 2 mains and 2 desserts to be served alternately

3 COURSE - \$78.00 PER PERSON

Select 2 entrees, 2 mains and 2 desserts to be served alternately

1/2 HOUR CANAPES CHEF'S SELECTION 3 ITEMS- \$12.00 PER PERSON

Entree

- Crispy skinned pork belly with apple balsamic puree and seared scallops
- King prawns with salmon gravlax, remoulade and vodka, lime and caviar dressing
- Pesto bug tails with prawn colcannon, crispy pancetta and shellfish ragout
- Duck breast salad with witlof, candied walnuts, goat's cheese and fresh figs (seasonal availability) with balsamic syrup
- Roasted chilli lime quail with bok choy, parsnip crisps and ponzu sauce
- Fennel, goat's cheese and pine nut tart with asparagus spears and sauce soubise (V)
- Roast vegetable ravioli with Champagne cream and baby caper, fennel and cress salad (V)
- Salad of beets, goat's cheese, rocket, radicchio and candied walnuts with an orange and vanilla forum (V)



Main

- Beef fillet with cauliflower purée, roasted forest mushrooms, pommes au gratin and onion-horseradish jam
- Veal loin crusted with lemon and herbs served with prawns and baby leeks, pommes Anna and vodka-saffron hollandaise
- Marinated lamb rump with green bean and prosciutto, babaganoush with smashed turnip and parsnip
- Pork fillet, parsnip and onion with wild mushroom and palm sugar sweetened Thai cream sauce
- Chicken Wellington with kumera mash, asparagus, seeded mustard and sherry cream sauce
- Atlantic salmon fillet with a warm salad of artichokes, asparagus, cherry tomatoes and feta with red pepper rouille
- Provencale vegetable stack with heirloom tomatoes, eschallot confit and yellow pepper rouille (V)
- Potato gnocchi with roast pumpkin, pistachio, sultanas, spinach and gremolata (V)
- Duck crepinette with seared scallops, Thai mint salad and parsnip purée with ginger-soy glaze
- Snapper fillets with pink peppercorn dressing, skordalia and gai larn

Dessert

- Mango brulée with palm sugar praline crumble, biscotti and double cream
- Wild berry and mascarpone tart with passionfruit coulis and pistachio gelati
- Sticky toffee pudding with butterscotch sauce and Chantilly cream
- Chocolate fondant with vanilla bean ice cream, Grand Marnier anglaise and pistachio crumble
- Vanilla panna cotta with wild berry compote and almond tuille
- Cheese selection - aged cheddar, double cream brie and blue cheese with dried fruit, crackers and lavosh

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DINNER TABLE BANQUET

TABLE BANQUET

Minimum 40 guests

\$69.00 PER PERSON

Select 2 entrees, 2 mains, 2 salads and 2 vegetable accompaniments

Entree

- Lobster consommé with prawn dumplings and wild mushrooms
- Grilled Morton Bay bugs with prawn colcannon, dill and salmon caviar Champagne sabayon
- Oysters 2 ways:
 - Natural with red wine, eschallot and mirin vinegar
 - Wakami with wasabi mayo and salmon caviar
- Cajun roast quail with gnocchi and spinach, spiced celeriac puree, crispy vine and smashed pea merge
- Baked scallops with lemon and dill pollen crust and a fennel, watercress and baby caper salad
- Marinated lamb fillet with an olive and bean cassoulet, confit of fennel and peppered baby asparagus
- Crispy pork belly with apple slaw, parsnip mash and balsamic syrup
- Potato gnocchi with roast pumpkin, pistachios, sultanas and wilted spinach with gremolata

Main

- Crispy skinned barramundi fillet with sweet corn, kipfler and Swiss browns with yellow pepper rouille
- Roasted Atlantic salmon fillet with baby artichokes, braised witlof, asparagus tips with fried kipfler chips and lemon sage butter
- Marinated pork loin with wild mushrooms, bok choy and palm sugar sweetened Thai cream
- Slow roasted Milly Hill lamb shoulder with confit tomato, onion ragout and skordalia
- Salt and pepper roast duck with Asian greens, parsnip crisps and hoisin jus
- Prosciutto wrapped beef eye fillet with wild mushroom medley and mustard jus
- Chicken breast wellington with mushroom duxelle, chicken liver pate and kumera mash with saffron hollandaise
- Provencale vegetable stack with stuffed zucchini flowers, spicy tomato and red pepper coulis with fried basil leaves

Vegetable Accompaniments

- Roasted root vegetables with rosemary and garlic
- Steamed Asian greens with oyster sauce
- Steamed green beans with sherry butter and shallots
- Steamed seasonal vegetable mix
- Roasted chat potatoes with fresh herbs and olive oil
- Potatoes roasted in duck fat with thyme garlic and onion
- Creamy mash potato

Salads

- Garden salad with orange vanilla forum
- Greek style salad with fresh basil and pesto vinaigrette
- Caesar salad of baby cos, crispy pancetta, shaved parmesan and creamy dressing
- Baby potatoes with seeded mustard, smokey bacon and shallots
- Baby wild rocket with honey poached pear goat's cheese and pine nuts
- Mixed bean and chorizo salad

Dessert

- Fresh fruit platters
- Petit fours and petit dessert selection

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CANAPÉS

1 HOUR - 3 HOT & 3 COLD ITEMS - \$27.00 PER PERSON

2 HOURS - 4 HOT & 4 COLD ITEMS - \$43.00 PER PERSON

Minimum 40 guests

Cold Canapés

- Mustard marinated beef with olive and sundried tomato tapenade on a thyme crostini
- Citrus kingfish ceviche with avocado, lime, coriander and eschallot
- Tagaroshi spiced fresh king prawn with dill and chilli cream
- Selection of sushi and sashimi with lychee and ginger compote
- Roast capsicum, goats cheese and rocket crostini with balsamic syrup
- Seasonal oysters served with wakami, wasabi dressing and salmon caviar
- Peking duck in Mandarin pancakes with hoisin, green shallots and a spiced plum sauce
- Smoked salmon en croute with baby capers, crème fraiche and salmon caviar
- Crab stuffed cucumber with remoulade and chervil
- Marinated mushroom filled with spinach, water chestnut and cream cheese

Hot Canapés

- Grilled Japanese scallops with ginger, lime and mirin dressing
- Mini tartlet of fennel, goats cheese and pine nut
- Mini beef fillet mignon with gremolata
- Marinated chicken satay skewers with peanut dipping sauce
- Asparagus spears wrapped with prosciutto
- Duck dumplings with wild mushrooms and Asian duck broth
- Porcini mushroom arancini balls with red pepper rouille
- Salt and Szechuan pepper squid served with chilli palm dipping sauce
- Southern fried chicken drumettes with ranch dressing
- Roasted beetroot, feta and rocket mille fuelle
- Marinated octopus, merguez and capsicum skewer



Dessert Canapés

- Assorted dessert pops
- Boutique petites
- Handmade chocolate truffles
- Chocolate and caramel banana hot dogs
- Mochaccino mousse cups
- Mini mango and palm sugar brulee

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CANAPÉS

ADDITION TO YOUR CANAPE PACKAGE - \$6.50 PER SELECTION

Petite Eats Canapés served in individual boxes

- Pulled pork sliders with cinnamon and pear relish
- Crab and avocado mini tacos with remoulade and baby tomato salsa
- Mini Angus beef and stout pot pies with potato mash and smashed peas
- Mini Wagyu beef burgers with Swiss cheese and beetroot relish
- Petri of Szechuan yellow fin tuna sashimi with soy agar, wakami and salmon caviar
- Chicken, chorizo and seafood paella gondola
- Chilli lime tempura flathead with hand cut chips and Creole cocktail sauce
- Salt and pepper chicken with black bean mayo
- Sushi miscellany with sake soy paste
- Petite duck salad with fresh figs, goat's cheese, walnuts and balsamic syrup
- Mini seafood taster
- Coffin Bay oyster, king prawn and smoked salmon with mango mustard dipping sauce
- Vegetable Pad Thai boat with coriander and grilled lime (V)
- Mini vegetable korma pot with pappadum sail (V)
- Smokey chipotle vegetable tortilla basket (V)



LIVE STATIONS

Paella Station - \$15.50 PER PERSON

Chef cooked and served fresh seafood paella in bamboo boats with seared octopus, capsicum and chorizo skewers cooked on our live BBQ.

Oyster and Sashimi Bar - \$15.50 PER PERSON

Selection of 3 varieties of freshly shucked oysters served on ice with our Chef slicing fresh sashimi to order with a variety of condiments, lemon and lime, sauces and dressings.

Cheese Station - \$14.50 PER PERSON

Blackboard listed selection of premium cheeses. Varieties include aged and cloth wrapped cheddars, ash and plain brie's or camemberts, triple creams and blues. Served with muscatels, fresh fruit, nuts, lavosh, crackers and crisp breads.

Sweet Things Station - \$15.50 PER PERSON

A selection of cakes, tarts, slices, petite desserts and puddings served with fresh cream, coulis and compotes.

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COCKTAIL DINNER

COCKTAIL DINNER - \$49.00 PER SELECTION

Minimum 40 guests

Selections of 4 petite eats and 1 dessert canapé
Includes Chef's selection of 3 standard canapés

Petite Eats

- Pulled pork sliders with cinnamon and pear relish
- Crab and avocado mini tacos with remoulade and baby tomato salsa
- Mini Angus beef and stout pot pies with potato mash and smashed peas
- Mini Wagyu beef burgers with Swiss cheese and beetroot relish
- Petri of Szechuan yellow fin tuna sashimi with soy agar, wakami and salmon caviar
- Chicken, chorizo and seafood paella gondola
- Chilli lime tempura flathead with hand cut chips and creole cocktail sauce
- Salt and pepper chicken with black bean mayo
- Sushi miscellany with sake soy paste
- Petite duck salad with fresh figs, goat's cheese, walnuts and balsamic syrup
- Mini seafood taster;
- Coffin bay oyster, king prawn and smoked salmon with mango mustard dipping sauce
- Vegetable Pad Thai boat with coriander and grilled lime (V)
- Mini Vegetable Korma pot with pappadum sail (V)
- Smokey chipotle vegetable tortilla basket (V)



Dessert Canapés

- Assorted dessert pops
- Boutique petites
- Handmade chocolate truffles
- Chocolate and caramel banana hot dogs
- Mochaccino mousse cups
- Mini mango and palm sugar brulée

Cocktail dinner is based on 3 hours of food service.

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BEVERAGE PACKAGES

We are pleased to offer you a choice of beverage packages for your cocktail party or dinner. Alternatively we can provide beverages on consumption or a cash bar depending on your preference. Please note a beverage package cannot be taken without a food order in line with Responsible Service of Alcohol conditions. (Minimum 20 guests)

Soft Drink & Juice Package (non-alcoholic)	per person
1 Hour	\$11.00
2 Hours	\$16.00
3 Hours	\$19.00
4 Hours	\$21.00
5 Hours	\$24.00

Silver Beverage Package	per person
1 Hour	\$26.00
2 Hours	\$30.00
3 Hours	\$36.00
4 Hours	\$41.00
5 Hours	\$46.00



Please select 1 sparkling, 1 white, 1 red and 1 beer from the selection below:

Sparkling

- Chain of Fire Sparkling, South East Australia
- Craigmoor Sparkling, Mudgee NSW

White

- Chain of Fire Semillon Sauvignon Blanc, Western Australia
- Block 50 Pinot Grigio, Central Ranges NSW

Red

- Chain of Fire Shiraz Cabernet, Central Ranges NSW
- Circa 1858 Shiraz, Central Ranges NSW

Beers

- Tooheys New
- Tooheys Extra Dry
- Hahn Premium Light
- XXXX Summer Bright



BEVERAGE PACKAGES



Gold Beverage Package

	per person
• 1 Hour	\$35.00
• 2 Hours	\$40.00
• 3 Hours	\$46.00
• 4 Hours	\$51.00
• 5 Hours	\$57.00



Please select 1 sparkling, 1 white, 1 red and 1 beer from the selection below:

Sparkling

- Taltarni T Series Chardonnay Pinot Noir, South East Australia
- Verve Talihan Blanc de Blanc, France

White

- Pocketwatch Sauvignon Blanc, Western Australia
- Pocketwatch Pinot Gris, Central Ranges NSW
- Fiore Moscato, Mudgee NSW

Red

- Pocketwatch Shiraz, Central Ranges NSW
- Pocketwatch Pinot Noir, Central Ranges NSW

Beers

- James Boag's Premium
- James Boag's Premium Light
- Kirin
- Hahn Super Dry

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BEVERAGE PACKAGES

Platinum Beverage Package

	per person
1 Hour	\$40.00
2 Hours	\$51.00
3 Hours	\$57.00
4 Hours	\$62.00
5 Hours	\$68.00



Please select 1 sparkling, 1 white, 1 red and 2 beers from the selection below:

Sparkling

- Taltarni Vintage Brut, South East Australia
- Aurelia Prestige Cuvee, Pemberton WA
- La Gioiosa Prosecco, DOCG, Veneto Italy

White

- Robert Oatley Signature Sauvignon Blanc, Margaret River WA
- Robert Oatley Signature Chardonnay, Margaret River WA
- Ara Single Estate Pinot Gris, Marlborough NZ
- Santi Pinot Grigio, IGT, Delle Venezie Italy

Red

- Robert Oatley Signature Pinot Noir, Yarra Valley VIC
- Robert Oatley Signature Shiraz, McLaren Vale SA
- Robert Oatley Signature Grenche, McLaren Vale SA
- Shiraz Mourvedre, McLaren Vale SA
- Esquinas Malbec, Mendoza Argentina

Beers

- James Squire Pale Ale
- Heineken
- Kosciusko Pale Ale
- James Squire Orchard Apple

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HEALTH AND WELLBEING

PEAK PERFORMANCE MEETINGS & EVENTS

Novotel InBalance provides the ideal setting for a high performance health and wellbeing conference experience. Clients can choose to incorporate nutritional content, high energy time out activities and team building experiences to forge a greater connection and collaboration between meeting participants.



- Personal training sessions from early morning boot camps to group jogging sessions
- Virtual 30 minute work-out routine from Novotel Wellness Ambassador, Sally Fitzgibbons
- Nutrition workshops with Michele Chevalley-Hedge, Novotel InBalance Meetings nutritionist
- Team building activities through BeChallenged, global experts in building team trust and cohesion

* Additional charges apply

Novotel Wellness Ambassador Sally Fitzgibbons



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ACCOMMODATION

YOUR MEETINGS & EVENTS HOME AWAY FROM HOME

Spacious and light-filled, Novotel Sydney Manly Pacific offers a choice of 213 guest rooms with 4 different room types including:

Standard room featuring a queen size bed or 2 queen beds. Most offer private balconies

Superior district view room featuring a king size bed or 2 queen beds. Most offer private balconies with views of Manly district

Superior ocean view room featuring a king size bed or 2 queen beds, with a private balcony and ocean views

Two bedroom ocean view suites featuring a main bedroom with a king size bed, second bedroom with either a king or 2 king single beds, lounge and dining area, 2 bathrooms and a private balcony with ocean views



ROOM FEATURES

- Wireless internet
- Large dedicated work space
- Most with private balcony
- Views of downtown Manly to the beach and beyond
- Flat screen TV's
- Mini-bar
- Tea and coffee facilities

A haven of personal space, designed for natural living, a comfortable bed, a soft duvet, harmonious colours and the promise of a great night's sleep.

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THE PACIFIC ROOM BY SALLY FITZGIBBONS

BEACHSIDE INSPIRATION

Our newly renovated Pacific Room by Sally Fitzgibbons is the ultimate beachside venue for your next event. A place to inspire your delegates with panoramic beach views and a fresh look created by pro surfer and wellbeing enthusiast Sally Fitzgibbons; we bring the beach to your boardroom.

Ideal for intimate events or meetings, this new room can host up to 18 people seated and can be transformed to suit any style of meeting. A place where delegates and travellers have everything they need for a healthy body and mind.

Paired with our new Wellness menu, delegates have everything they need for a healthy body and mind. These new nutritious meals make it easier for your delegates to stay on track with their health and fitness goals while travelling.



"I have always found the standard corporate boardroom a bit uninspiring. They all tend to have that formal feel with the big desk, row of chairs, screen and limited colour. Novotel Manly Pacific has such an amazing setting and I thought why not bring a bit of the beach feel from across the road right into the board room to make it a relaxed, trendy and inspiring space."

"I am so stoked to add my signature to this room and I really connect with it! The Hamptons beach décor and new healthy food offerings create such a relaxed yet productive space where executives can feel their best when making big decisions."
Sally Fitzgibbons

ROOM FEATURES

The Pacific Room by Sally Fitzgibbon includes:

- LCD Screen with USB compatibilities
- Continuous tea and coffee
- Whiteboard and flip chart
- Kitchenette
- Yoga mats and fit balls (subject to availability)

*Minimum numbers apply. Pacific Room by Sally Fitzgibbons has a minimum room hire fee in conjunction with your Day Delegate Package which is inclusive of all of the above items.

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DINING OPTIONS

ZALI'S RESTAURANT

Dining at Novotel Sydney Manly Pacific is a fine experience. Immerse yourself in the relaxed ambiance of Zali's Restaurant and be tempted by the succulent fresh seafood and enjoy classic Australian and International cuisine. Offering the quintessential seaside dining experience, Zali's creative chef's combine the freshest of Australian produce in an innovative and contemporary menu whilst you enjoy some of the best views in Sydney.



Gourmet buffet breakfast is available daily from 6.30am. Dine indoors and enjoy the views over Manly beach, or take in the fresh morning air in Zali's undercover courtyard. Experience fine wine with Zali's extensive wine list complimenting the sumptuous a la carte menu, served 7 days a week for lunch and dinner.

Zali's restaurant also offers a delicious buffet lunch and dinner, subject to availability. Zali's caters for groups of up to 120 guests with tailored group menu's available.

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LOCAL RESTAURANTS

Daniel San

Daniel San's Japanese street food is fresh, clean, unique, fun – and above all, totally delicious. Better still, everything's served with a spectacular beachside view. Whether you swing by for a snack or linger from day to night here by the ocean, you can gaze while you graze. Some of the tastiest treats come courtesy of Robata Grill, which serves an ever-changing selection of juicy roasting Japanese skewers straight from the hot coals. Naturally there's also a feast of fresh sashimi and sushi, as well as rockin' rolls, succulent steamed buns and desserts that stroke your sweet spot – think white chocolate tofu or yuzu marshmallow bombe. Large or small occasion, big appetite or just the need to nibble – relax and Daniel San will provide.

The Herring Room

'You don't see many restaurants like this anymore' Nicholas Jordan, Broadsheet
Manly's new seafood restaurant, is located just off the beach in a landmark site that locals have long admired. The Herring Room is family owned and run by veterans of the industry. It's set in 1920's inspired space with good old fashioned hospitality. Its bistro styled meals are delivered confidently, inspired by flavours from all around the world. The Herring Room is the sister restaurant to the recently closed and hugely successful, long running Potts Point restaurant The Sardine Room.



Hugos

Right on Manly Wharf, Hugos is one of Sydney's most iconic waterfront restaurants. The modern Italian menu, created by celebrity chef Pete Evans, has a lovely mix of pizza and pasta; however it is the buzzing atmosphere and water views that keeps Sydney's socialites coming back, weekend, after weekend.

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LOCAL RESTAURANTS

The Pantry Manly

Located at the water's edge of world-famous Manly beach, The Pantry Manly is the perfect spot for breakfast, brunch, lunch, or dinner – the ultimate day-to-night dining destination. With a menu focused on fresh, local and seasonal produce, The Pantry Manly offers a taste of modern Australia with a choice of succulent meat dishes, freshly caught seafood and sharing plates complemented by an extensive wine, craft beer and cocktail list. Seating up to 65 guests, The Pantry Manly caters to all guests requirements and sizes, from intimate dinners, to corporate lunches and social celebrations. With their onsite event team they are happy to tailor menus to suit all guest requirements.

Manly Pavilion

Manly Pavilion is positioned in Manly Cove just minutes' walk from the iconic Manly wharf; it was originally built in 1933 by the Port Jackson and Manly Steamship Company as a dressing room for the comfort of bathers. Boasting panoramic harbour views, the stunning heritage listed building is one of Sydney Harbour's truly unique treasures.

The dining room restaurant located on the upper level - The Bistro at Manly Pavilion is now open.. Its large dining terrace is a dramatically open and light space, with sliding doors and neutral colour scheme it dissolves into the surrounding vista and becomes an extension of the harbour beyond.



Garfish

Garfish Manly offers stunning harbour views and provides an alfresco feeling without being too exposed to the elements. With the addition of a wood fired oven, roasting crustacean and seafood in this unique style will subtly enhance the high quality produce with a gentle smoke flavour. Seating 130, the restaurant is open for breakfast, lunch and dinner 7 days. It has a drink or dine license and a relaxed bar area for after work cocktails or pre dinner drinks. A private room dining room is available seating up to 35 people.

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AUDIO VISUAL

AUDIO VISUAL AND INTEGRATED EVENT SERVICES

Staging Connections

Our in-house event staging services provider, Staging Connections, can assist you with all your audio visual, styling and webcasting requirements and upon request can work with you to determine your specific requirements and equipment needs.

Staging Connections has a service offering that combines technical, styling and digital event media. From audio visual, lighting, technical production management and styling, theming, set design, screen content through to live and on-demand webcasting. With a reputation for seamlessly delivering engaging event experiences Staging Connections is your onsite, trusted event partner.



Onsite Manager Contact Details

Event Staging Manager

Novotel Sydney Manly Pacific

Staging Connections Pty Limited

T +61 2 8966 7405 F +61 2 8966 7450

E abarton@stagingconnections.com

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INSPIRATION AT WORK

Technical • Styling • Design

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TEAM BUILDING

Be Inspired with Be Challenged

Interactive team building events that turn individuals into collaborators and more effective team players. At Be Challenged we believe that teamwork, effective communication, planning and leadership are the foundations of an effective team! We aim to design team building activities, suited for any group size, that are tailored to the specific objectives of our clients, and in doing so ensure a positive and rewarding event that will have lasting benefits in the workplace. Whether it's an energiser / ice breaker, half day / full team building activity, a workshop or evening event.

It's all about making it work for you! What do you want your team to be?

- Breaking Down Barriers
- Focused on One Goal
- Purely Have Fun
- Building Relationships and Networking
- Rewarded and Entertained
- Energised Quickly
- Giving Back to the Community
- Taken Out of their Comfort Zone
- More Collaborative
- Better Problem Solvers



Popular Activity Choice

Go Team - Participants: 6 - Unlimited : **Time Frame:** 1 – 3 hrs

Go Team is a state-of-the-art GPS enabled treasure hunt application that turns any area in to an adventure! Installed on iPads, teams move around the property completing bespoke and location based questions, team photo and video contests, team challenges and QR activated tasks to name a few. Enjoyed with the emphasis on either a competitive or collaborative experience, team members will engage with one another and have a lot of fun in the process!

Contact - Jenna Flemming - Sales Executive

T 1300 723 476 M 0400 826 741

E Jenna@bechallenged.com.au W www.bechallenged.com.au

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TEAM BUILDING

Manly Beach Health Club

Manly Beach Health Club is a premium organisation renowned for corporate wellness activities held right on iconic Manly Beach or beachfront. Packages can be tailored to suit your budget and timings, as well as your preferred level of interaction (light-hearted, fun or challenging).

Operation Co-operation

Encourages group interaction while enjoying all that Manly has to offer

- Scavenger Hunt (starts with a treasure map found in the sand)
- Cornhole game (a favourite in USA, light-hearted and social)

Short Break Activities

Perfect icebreaker or to revive staff between seminars. Fun and interactive 15 min sessions in the conference room

- The Nutty Professor
- Left Braniac, Right Braniac
- Twister Sister



Work-it-out Fitness Based Games

The beach location is the hero with these light hearted fitness activities (tailored to any fitness level)

- Beach Games (fun mix of tunnel ball, egg and spoon, sack races, tug of war)
- Boxing or beach inspired Bootcamp (beach flags and battling ropes)

Zen master

A more cruisy pace to help your team un-wind. Suitable for all fitness and energy levels

- Yoga or Pilates (light stretching and poses to unwind and encourage focus)
- Meditation or Stretch away stress (breathing techniques, discussion on stress reduction and guided meditation)

Contact - Dylan

T 02 8966 9257

E dylan@manlybeachhealthclub.com W www.manlybeachhealthclub.com

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