



MELBOURNE  
ST KILDA



Welcome to Novotel Melbourne St Kilda, where organising your function has never been easier. We offer extensive and versatile conference facilities in a picturesque, seaside location. No event is too challenging and we are please to provide you with the services and resources detailed in this kit to ensure your function is a memorable one.

Our Meeting, Conference and Special Event Kit includes the following:

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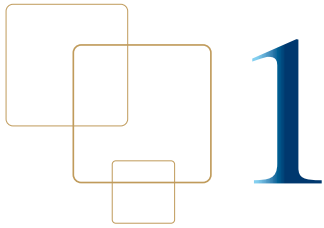
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# VENUE AND MEETING ROOMS



## LOCATION AND FACILITIES

### 211 ACCOMMODATION ROOMS, 12 CONFERENCE ROOMS

Located in the picturesque, seaside suburb of St Kilda, Novotel Melbourne St Kilda is Melbourne's premier beachside hotel and one of the city's most unique conference venues.

Situated only 6km from the city centre and 28km from the airport, experience all that the hotel and its unique surroundings have to offer from the property's prime position on the Esplanade.

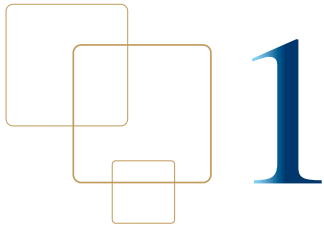
Take in breathtaking views of Port Phillip Bay from one of 211 stylish and well appointed guest rooms or make use of the hotel's heated swimming pool, and fitness centre. With on-site parking available as well as terrace dining in Grill 3182, the diversity of Novotel Melbourne St Kilda and its beach-side location will ensure a most memorable event.

### Features

- 12 dedicated conference rooms
- Capacity for up to 300 delegates
- Conference areas with bay views and terrace access
- Pillarless function rooms
- Individual room temperature and lighting controls
- Dedicated pre-function area for ballroom
- 3 function rooms with complimentary breakout rooms
- Security card access
- On-site Audio Visual and Technical support
- Car access to Ballroom and Hampton Room
- Secretariat support
- Broadband facilities
- On-site car and coach parking
- Creative and versatile menus tailored to suit all occasions
- Personal event co-ordinator from enquiry to completion



# VENUE AND MEETING ROOMS



## FLOOR PLANS - FIRST FLOOR

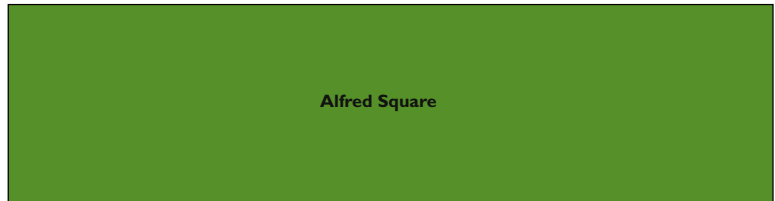




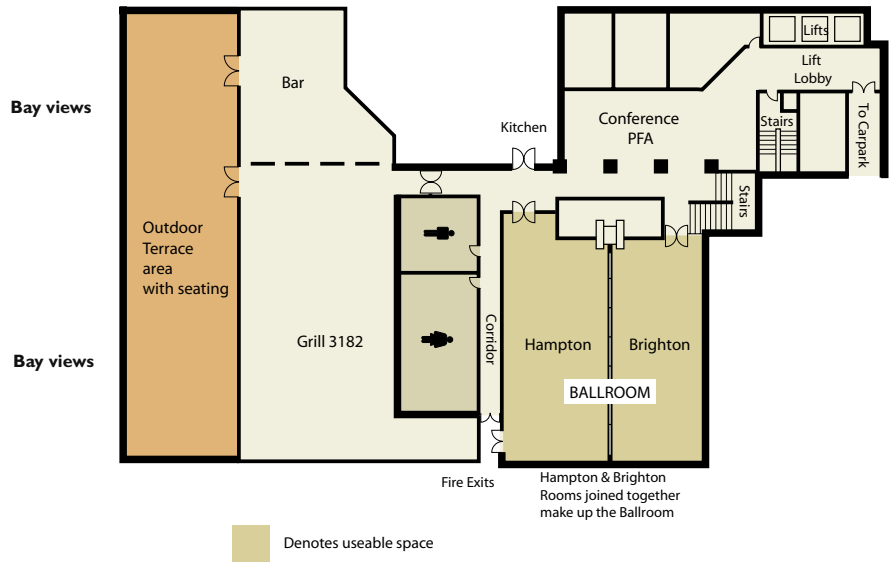
# VENUE AND MEETING ROOMS

## 1

### FLOOR PLANS - GROUND FLOOR

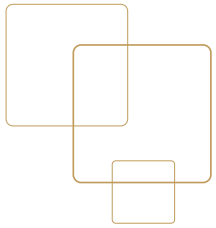


Ground Floor Floorplan





# VENUE AND MEETING ROOMS



## 1

### CONFERENCE ROOM CAPACITY

Room Name	Square m	Height	Length	Width	Theatre	Classroom	Cabaret	Board-room*	U Shape	Cocktail	Banquet	Banquet with dance floor	Terrace Access	Bay Views
Ballroom	280	3.3m	20m	14m	300	150	160	-	-	350	220	160	No	No
Brighton	140	3.3m	20m	7m	150	75	64	-	48	150	90	60	No	No
Hampton	140	3.3m	20m	7m	150	75	64	-	48	150	90	60	No	No
Pre Function Area	50	2.5m	10m	5m	-	-	-	-	-	-	-	-	No	No
Alfred Square	54	2.3m	9m	6m	50	30	25	22	20	60	50	-	No	Yes
Williamstown	42	2.3m	6m	7m	40	18	20	18	16	40	40	-	No	No
Port Melbourne	20	2.3m	5.5m	3.3m	15	-	8	10	-	-	-	-	No	Yes
Middle Park	33	2.3m	6m	6m	35	16	20	18	16	14	30	-	No	No
South Yarra	15	2.3m	5.5m	3.3m	-	-	-	-	-	-	-	-	Yes	Yes
Albert Park	33	2.3m	5.5m	6m	25	12	12	14	12	30	20	-	Yes	Yes
Prahran	10	2.3m	6m	3.3m	-	-	-	-	-	-	-	-	No	No
St Kilda	28	2.3m	5.5m	5m	25	12	12	14	12	20	20	-	Yes	Yes
Elwood	28	2.3m	5.5m	5m	25	12	12	14	12	20	20	-	Yes	Yes
Boardroom	27	2.3m	6m	4.5m	-	-	-	9	-	-	-	-	No	No
Malvern	20	2.3m	6m	3.3m	15	-	8	10	-	-	-	-	No	No
Elsterwick	20	2.3m	6m	3.3m	15	-	8	10	-	-	-	-	No	No
Grill 3182	240	3.3m	-	-	-	-	-	-	-	200	130	-	Yes	Yes
Private Dining	60	3.3m	10m	6m	-	-	-	-	-	80	50	-	Yes	Yes

\*Open Boardroom table set up - take two off capacities





# CONFERENCE PACKAGES



## CONFERENCE DAY PACKAGE

(Minimum numbers apply)

**Packages from \$75.00 per person**

### Room Hire

- Plenary conference room hire from 0800 – 1700hrs
- Room set up options - Cabaret/Classroom/U-Shape/Boardroom/Theatre style
- Notepads and pens
- Lolly and healthy assortment station
- Water dressed with sliced seasonal fruit served in jugs

### Catering

- On arrival – Espresso coffee and a selection of herbal teas
- Morning tea – Selection of sumptuous sweet or savoury items as well as a refreshing beverage
- Lunch – Hot Buffet Lunch served in Grill 3182 or Working Lunch served in plenary room
- Afternoon tea - Selection of sumptuous sweet or savoury items as well as a refreshing home made made ice tea

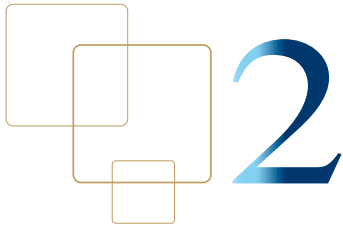
### Audio Visual

#### Level 1 Rooms include:

- 1x 6 ft motorised screen
- 1x whiteboard
- 1x flipchart with paper and markers
- High speed broadband and wireless internet connection (from \$27.50 daily)



# CONFERENCE PACKAGES



## CONFERENCE DAY PACKAGE (CONTINUED)

(Minimum numbers apply)

### Audio Visual

#### **Ballroom, Hampton Room and Brighton Room include:**

- Presentation stage
- Lectern and microphone
- Internal PA system
- 2x data projectors
- 2x 9ft motorised screens
- 1x whiteboard
- 1x flipchart with paper and markers
- High speed broadband and wireless internet connection (from \$27.50 daily)

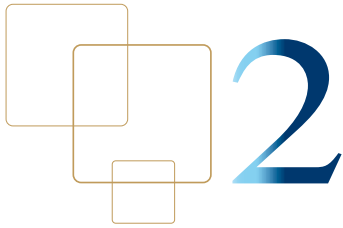
### Additional Inclusions

- Facilitators box
- Direct paging system to catering attendants
- Individual temperature and lighting controls in all rooms
- Secretariat service

Please note additional Audio Visual equipment can be arranged to suit your requirements.



# CONFERENCE PACKAGES



## CONFERENCE DAY PACKAGE LUNCH SELECTIONS

### BUFFET LUNCH

**Included with Conference Day Package or \$38.00 per person**

Buffet Lunch served in Grill 3182

#### **Cold Selection**

- Antipasto or meat platter of the day
- Assortment of bread
- Chef's selection of gourmet salads and dressings
- Condiments

#### **Hot Selection**

- Hot meat dish
- Fish of the day
- Vegetarian pasta dish
- Panache of seasonal vegetables
- Potato of the day
- Rice of the day

#### **Sweet Selection**

- Selection of assorted cakes or desserts
- Seasonal sliced fruit platter
- Brie, blue and cheddar cheese plate

#### **Beverages**

- Freshly brewed tea and coffee
- Fresh juices and soft drinks



# CONFERENCE PACKAGES



## CONFERENCE DAY PACKAGE WORKING LUNCH

### WORKING LUNCH

#### **Included with Conference Day Package or \$38.00 per person**

Please choose two sandwich and salad items and one hot item from the following list.

#### **Sandwich Options**

Please choose two of the following items:

- Honey cured ham baguettes with sliced Swiss cheese, lettuce and cream cheese spread
- Smoked salmon bagels with honey-dill mustard dressing, red onions and lettuce
- Chicken wrap filled with Tandoori flavored chicken, tabouli, lettuce and raita
- Turkish bread filled with tuna, roasted capsicum, pesto, cucumbers, tomatoes and lettuce
- Roasted beef with pickled gherkins, mustard mayonnaise on a olive sour dough batard
- Crispy baguette with char grilled vegetables, lettuce and tomato tapenade (V)
- Turkish bread with hard boiled eggs, grilled pumpkin and vintage cheddar cheese (V)
- Herb focaccia with feta cheese, tomato cucumber, cream cheese spread and lettuce (V)

#### **Salad Options**

Please choose two of the following items:

- Classic Greek style salad with kalamata olives, cucumber, tomato, capsicum and feta cheese
- Thai chicken larb salad with lemongrass, chili and coriander dressing
- Savoy cabbage salad with granny smith apples, green beans, cherry tomatoes and yoghurt with olive oil dressing
- Caesar salad with smoked chicken breast, crispy bacon, boiled eggs, croutons and chive
- Fattoush salad with crisp sour dough bread, tomatoes and flat leaf parsley
- Tossed tomato salad with red onion, cucumber, basil and a lemon, olive oil dressing

(G) Gluten free, (V) Vegetarian



## 2

### CONFERENCE DAY PACKAGE LUNCH SELECTIONS

#### WORKING LUNCH - CONTINUED

##### Hot Items

Please choose one of the following items:

- Butter chicken with home made yoghurt dip and naan bread
- Malay beef curry with coconut and steamed basmati rice
- Crumbed fish fillet with potato wedges, lemon and tartar sauce
- Spicy chili con carne served with avocado, sour cream and soft tortillas
- Singapore noodles with Asian vegetables (V)
- Vegetarian chickpea curry with steamed basmati rice (V, G)
- Grilled Hoki fish fillet with crushed potatoes, capers, lemon zest and cherry tomatoes

##### Your selections above will be served with:

- Seasonal sliced fruit platter
- Selection of assorted cakes and desserts
- Freshly brewed tea and coffee
- Fresh juice and soft drinks

(G) Gluten free, (V) Vegetarian



# CATERING MENUS AND SPECIAL EVENTS



## BREAKFAST SELECTIONS

### Continental Breakfast

**\$20.00 per person**

- Assortment of cereal and Bircher muesli
- Fresh baked muffins, Danish pastries and croissants
- Selection of spreads and preserves
- Seasonal sliced fruit platter
- Berry yoghurt with organic muesli
- Cinnamon pears
- Freshly brewed tea and coffee
- Fresh fruit juice

### Busy Breakfast

**\$20.00 per person**

- Fresh baked muffins, Danish pastries and croissants
- Selection of spreads and preserves
- Toasted egg and bacon rolls
- Seasonal sliced fruit platter
- Freshly brewed tea and coffee
- Fresh fruit juice

### Plated Breakfast

**\$20.00 per person**

Selection of one of the following:

- Char grilled field mushrooms and roasted baby tomatoes on thick cut sour dough toast
- Eggs Benedict, English muffin, champagne ham, poached eggs, sauce hollandaise
- Scrambled eggs, toasted Turkish bread and smoky bacon
- Fried eggs, bacon, chipolata sausage, grilled tomato, hash brown and sour dough toast
- Freshly brewed tea and coffee
- Fresh fruit juice

A combination of the above breakfasts is available. Please speak to your Event Planner for further details.



# CATERING MENUS AND SPECIAL EVENTS

## 3

### COCKTAIL PARTIES

<b>6 pieces per person</b>	<b>\$22.50 per person</b>
<b>8 pieces per person</b>	<b>\$26.50 per person</b>
<b>10 pieces per person</b>	<b>\$30.00 per person</b>
<b>Additional selections</b>	<b>\$3.00 / *\$3.20 each</b>

#### Hot Canapés

- Porcini mushroom cappuccino with white truffle oil and thyme (V,G)
- Assorted pan fried and steamed Chinese dumplings served with soy-mirin sauce
- Chicken satay skewers served with a spicy peanut sauce
- Assorted gourmet pies served with home made tomato chutney
- Crispy Arancini balls with a sour cream pesto dip (V)
- Homemade Bermuda fish cakes with refreshing fruit and cilantro salsa
- Mini beef burgers with onion jam\*
- Scallop and prawn saltimbocca\* (G)
- Duck confit with Persian feta on brioche\*
- Sticky pork croquettes with preserved lemon and garlic aioli\*
- Crispy Peking duck spring rolls with sweet chili dipping sauce\*
- Home made lamb and tamarind mini pizzas with feta cheese and roasted pumpkin\*

(G) Gluten free, (V) Vegetarian



# CATERING MENUS AND SPECIAL EVENTS

## 3

### COCKTAIL PARTIES (CONTINUED)

#### Cold Canapés

- Vietnamese rice paper rolls with nam prik sauce (G)
- Chicken, apricot and pistachio roulade, served on crispy brioche with microcress
- Calabrese style bruschetta with ripe tomatoes, soft mozzarella and home made pesto, served on crispy sour dough bread (V)
- Freshly shucked Tasmanian oysters served with Thai basil dressing (G)
- Home made feta and thyme scones filled with smoked salmon and cream cheese
- Selection of sushi with wasabi and pickled ginger\* (G)
- Salmon confit with refreshing orange blossom and apple sauce topped with green tomato relish\* (G)
- Tamarind beef salad with caramelized peanuts and fresh cilantro\*
- Grilled baby pear served with red onion jam, crisp brioche toast and micro cress\*(V)
- Smoked heirloom tomato consommé with micro basil and diced tomatoes\*(V,G)
- Sumac and garlic marinated grilled calamari with refreshing Asian influenced salad\*

#### Substantial Canapés

**\$8.50 per canapé**

- Butter chicken with homemade yoghurt dip and naan bread
- Malay beef curry with coconut and steamed basmati rice
- Crumbed fish filet with potato wedges, lemon and tartar sauce
- Spicy chili con carne served with avocado, sour cream and soft tortilla (G)
- Singapore noodles with Asian vegetables (V)
- Vegetarian chickpea curry with steamed basmati rice (V,G)

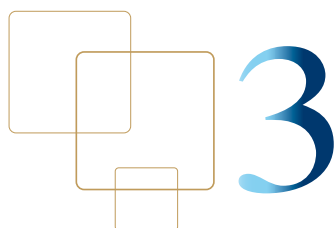
(G) Gluten free, (V) Vegetarian

*We are happy to cater for any dietary requirements that your guests may have. Please speak to your Event Planner who will provide you with suitable options.*

*Should numbers fall below 20, canapés will be Chef's selection.*



# CATERING MENUS AND SPECIAL EVENTS



## PLATED LUNCH AND DINNER SELECTIONS

Two course alternating menu **\$54.50 per person**

Three course alternating menu **\$64.50 per person**

(Price excludes beverages)

**Please choose two options from Entrée, Main and Dessert**

### Entrée

- Taste of Victoria- a selection of Victoria's finest seasonal produce, presented in the style of tapas
- Agnolotti filled with wild mushrooms and ricotta cheese, served on braised lentils with white wine cream sauce, fresh herbs and a parmesan wafer, drizzled with truffle oil (V)
- BBQ duck breast with a ginger, bean shoot and cashew nut salad served with chili caramel and fresh cilantro (G)
- Cured pepper crusted ocean trout with char grilled lime and crispy capsicum salad (G)
- Braised pork belly with black vinegar dressing and Asian style cuttlefish salad
- Pressed terrine of chicken, ham, pistachio and dried apricots, served with a sweet and sour capsicum salad
- Victorian ash goats cheese with roasted baby pear, onion jam, crisp brioche and micro cress

### Main

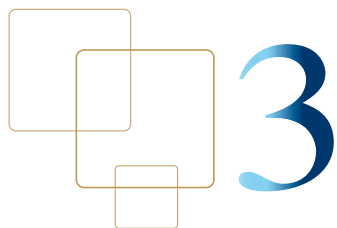
- Twice cooked Gippsland lamb served with chunky potatoes, fried capers, cherry tomatoes and citrus gremolata
- Ginger braised oyster blade with Asian greens and steamed rice noodles (G)
- Char grilled Moroccan style chicken breast served on cous-cous with a vegetable stew, and honey cinnamon jus
- Pan fried Tasmanian salmon fillet served with mashed peas and oven roasted cherry tomatoes and sparkling cream sauce (G)
- Char grilled eye of Black Angus rump, with café de Paris butter, braised cabbage with pancetta and oven roasted chat potatoes (G)
- Braised & char grilled high country pork belly with morcilla sausage, served on grilled polenta with sundried tomatoes, oven roasted fennel and caramelized walnuts
- Grilled kingfish fillet served on crushed potatoes with capers and preserved lemons, green asparagus and vine ripen tomatoes (G)
- Home made vegetable strudel, served on assorted mushrooms and spinach salad, with red capsicum and Yellingbo olive oil

(G) Gluten free, (V) Vegetarian

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## CATERING MENUS AND SPECIAL EVENTS



### PLATED LUNCH AND DINNER SELECTIONS (CONTINUED)

#### Dessert

Selection of miniature desserts: let our Kitchen team tempt you with our delicious and seasonal range of miniature desserts

Yoghurt panna cotta with berry compote served with a chocolate filled cream cheese dumpling, rolled in cinnamon sugar

Sticky date pudding with butterscotch sauce and Victorian cream

Apple and rhubarb cobbler with vanilla ice cream and raspberry coulis

Chocolate gateaux with Muscat poached pear

Silken cream cheese cake, served with pandan jelly and iced compote (G)

Warm cassava cake with kalamansit sorbet and mint jelly (G)

Served with sourdough bread rolls, freshly brewed tea and coffee and panaforte to finish

(G) Gluten free

We are happy to cater for any dietary requirements that your guests may have. Please speak to your Event Planner who will provide you with suitable options.



# CATERING MENUS AND SPECIAL EVENTS

## 3

### BUFFET DINNER SELECTIONS

Buffet Menu

**\$65.00 per person**

(Price excludes beverages)

#### Buffet Spread

- Selection of crudités (V,G)
- Home made dips with spiced pickles and Turkish bread (V)
- Crusty house baked bread rolls
- Antipasto platter (V,G)
- Selection of seasonal salads, dressings and condiments
- Smoked salmon with wasabi dip (G)
- Sumac and garlic grilled calamari (G)

#### Main

- Chef's soup of the day (G)
- Grilled sirloin beef
- Grilled fish fillet
- Wok fried chicken with cashew nuts and noodles
- Home made gourmet sausages with sautéed onions (G)
- Ricotta gnocchi with roasted tomato and capsicum passata, shaved parmesan and basil oil (V)
- Assorted seasonal vegetables (V,G)
- Roast potatoes with fresh garden herbs (V,G)
- Steamed rice (V,G)

#### Dessert

- Seasonal fresh fruit salad (G)
- Home made apple strudel with roasted walnuts, sour cream and vanilla sauce
- Pavlova with fresh fruits (G)
- Assortment of cakes and desserts

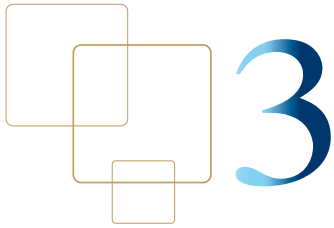
(G) Gluten free, (V) Vegetarian

*Buffet menus are based on a minimum of 30 guests. If numbers fall below 30, Chef will tailor a menu to suit your requirements.*

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# CATERING MENUS AND SPECIAL EVENTS



## BUFFET DINNER SELECTIONS (CONTINUED)

### Buffet upgrade options

**\$3.00 per person**

- Tasmanian freshly shucked Oysters served with Thai basil dressing (G)
- Grilled prawns with mango and red onion salad (G)
- Tamarind beef salad with Vietnamese mint and coriander
- Selection of sushi and rice paper rolls

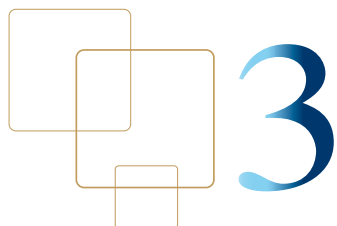
**\$5.00 per person**

- Butter chicken with basmati rice and naan bread
- Malay beef curry with basmati rice and naan bread
- Grilled lamb noisette (G)
- Asian style marinated pork ribs (G)
- Corn fed roast chicken (G)
- Wagyu sirloin steak with herb butter (G)
- Veal saltimbocca (G)
- Selection of Victorian cheeses with dried fruits, crackers and lavosh bread

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# CATERING MENUS AND SPECIAL EVENTS



## BBQ BUFFET SELECTIONS

### Buffet Menu

**\$58.00 per person**

(Price excludes beverages)

### Buffet Spread

- Home made dips with spiced pickles and Turkish bread (V)
- Crusty house baked bread rolls
- Antipasto platter (V,G)
- Selection of seasonal salads, dressings and condiments
- Sliced Roma tomatoes with bocconcini and fresh basil (V,G)
- Sumac and garlic grilled calamari (G)

### Main

- Grilled marinated sirloin steaks (G)
- Grilled citrus flavored Atlantic Salmon fillet (G)
- Oven roasted vegetables with chat potatoes and fried Tofu (V,G)
- Home made gourmet sausages with sautéed onions (G)
- Grilled chicken drumsticks (G)
- Char grilled corn on the cob (V,G)
- Baked potatoes with sour cream and herbs (V,G)
- Roasted sweet potato (V,G)
- Green beans with chunky tomatoes and red onions (V,G)

### Desserts

- Seasonal fresh fruit salad (G)
- Chocolate trifle
- Pavlova with fresh fruits (G)
- Assortment of cakes and desserts
- Vanilla Panna cotta with berry compote
- Freshly brewed tea, coffee and Panaforte

(G) Gluten free, (V) Vegetarian

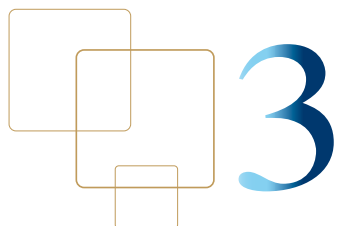
*Buffet menus are based on a minimum of 30 guests. If numbers fall below 30,*

*Chef will tailor a menu to suit you.*

**Meeting @  
NOVOTEL**



# CATERING MENUS AND SPECIAL EVENTS



## BBQ BUFFET SELECTIONS (CONTINUED)

### Buffet Upgrade Options

**\$3.00 per person**

- Tasmanian freshly shucked Oysters served with Thai basil dressing (G)
- Grilled prawns with roasted okra and tomatoes (G)
- Asian style marinated pork ribs (G)
- Teriyaki prawn skewers

**\$5.00 per person**

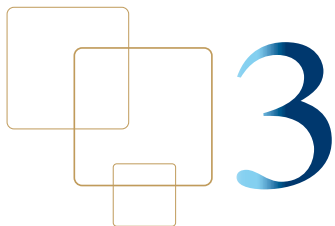
- Grilled scotch filet steak (G)
- Grilled lamb noisette (G)
- Wagyu sirloin steak with herb butter (G)
- Veal saltim bocca (G)
- Selection of Victorian cheeses with dried fruits, crackers and lavosh bread

(G) Gluten free, (V) Vegetarian

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# CATERING MENUS AND SPECIAL EVENTS



## 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.

### Standard Package

- De Bortoli NV Brut (NSW)
- De Bortoli Semillon Sauvignon Blanc (VIC)
- De Bortoli Shiraz Cabernet (NSW)
- Boags Draught
- Boags Light
- Fruit juice and soft drinks

One hour	\$19.00 per person
Two hours	\$25.00 per person
Three hours	\$30.00 per person
Four hours	\$35.00 per person
Five hour	\$42.00 per person

### Superior Package

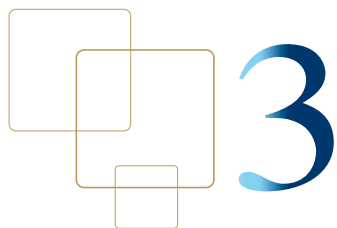
- Trilogy Pinot Noir Chardonnay Cuvee Brut (SA)
- Scotchman Hill Marlborough Sauvignon Blanc (VIC)
- Scotchman Hill Cabernet Shiraz (VIC)
- Boags Premium
- Boags Light
- Fruit juice and soft drinks

One hour	\$24.00 per person
Two hours	\$30.00 per person
Three hours	\$38.00 per person
Four hours	\$42.00 per person
Five hours	\$46.00 per person

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# CATERING MENUS AND SPECIAL EVENTS



## BEVERAGE PACKAGES (CONTINUED)

### Deluxe Beverage Package

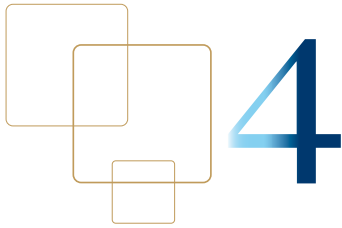
Salinger Brut (VIC)  
McWilliams Handwood Estate Chardonnay  
Blue Pyreness Merlot (VIC)  
Brancott Montana Sauvignon Blanc  
Heineken  
Boags Light  
Fruit juice and soft drinks

One hour	\$29.00 per person
Two hours	\$34.00 per person
Three hours	\$40.00 per person
Four hours	\$46.00 per person
Five hours	\$50.00 per person

### The Soft Drink Package

Pepsi  
Pepsi Max  
Lemonade  
Lemon Squash  
Soda Water  
Ginger Ale  
Orange juice

One hour	\$9.00 per person
Two hours	\$11.00 per person
Three hours	\$15.00 per person
Four hours	\$17.00 per person
Five hours	\$19.00 per person



### AUDIO VISUAL, TECHNICAL AND CREATIVE SERVICES

#### **Audio Visual and Technical Services**

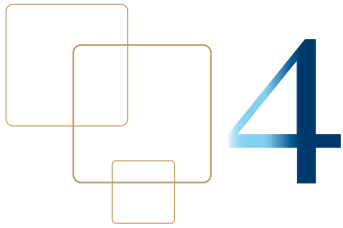
Our in-house Audio Visual and Technical Services team will be delighted to assist with your audio visual and technical requirements.

#### **Creative Services**

Event styling is the art of creating a look and feel for your event, making it unique and memorable.

Allow our creative team to organise set design and dressing, table settings and napery, chair covers and entertainment design options for your event.

To further discuss how we can assist with and enhance your technical and creative requirements, please contact the Conference and Catering Department.



### BROADBAND INTERNET ACCESS

#### Conference Rooms

Cable broadband and wireless internet is available in all conference rooms and public areas from \$27.50 per day

#### Accommodation Rooms

Cable broadband internet is available in all 211 accommodation rooms. Costs are \$0.50c per minute capped at \$27.50 per 24 hours. (Maximum download limits apply)NMSTK

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### ACCOMMODATION

#### Conference Accommodation Packages

Novotel Melbourne St Kilda offers 211 stylish and well appointed guest rooms with breathtaking views overlooking Port Phillip Bay. Modern, natural and light-filled, each room is designed to ensure your stay at the Novotel is both peaceful and productive. Featuring large work desks, LCD TVs, individually controlled air conditioning, mini-bar, tea and coffee-making facilities, iron and ironing board, in room safe, in-house movies and cable broadband internet access, every modern convenience is on hand for your wellbeing. Novotel Melbourne St Kilda provides on-site parking, whilst a tram stop at the front door ensures easy and convenient access to Melbourne's CBD only 6km away.

All rates are subject to availability and prices are available upon request.

The suburb of St Kilda is brimming with culture and excitement, perfect for your delegates to experience. A large selection of leisure and team building activities are located close to the hotel including golf, tennis, lawn bowls, roller-blading, kite-surfing and sailing as well as an abundance of cafes, galleries and shopping options. Novotel Melbourne St Kilda and its surrounds will no doubt create a memorable atmosphere for your next event.





## 4

### TEAM BUILDING ACTIVITIES

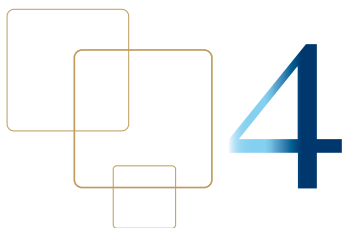
#### Be Challenged

Novotel Melbourne St Kilda highly recommends Be Challenged to assist you in your next Team Building activity.

Their team building programs are tailored to each client to provide experiential learning that promotes teamwork, communication and leadership. The programs are professionally organised and delivered to guarantee professional development that will have lasting benefits in the workplace.

Please visit [www.bechallenged.com.au](http://www.bechallenged.com.au) or call 1300 723 476 for further information.





### CONTACT DETAILS

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