



# NOVOTEL

PERTH LANGLEY

[novotelperthlangley.com.au](http://novotelperthlangley.com.au)

# WELCOME TO NOVOTEL PERTH LANGLEY

- Novotel Perth Langley is located in the centre of Perth
- Overlooking Langley Park and the Swan River
- Close to Elizabeth Quay, Optus Stadium, HBF Stadium, RAC Arena, WACA Oval
- Walking distance to Perth's iconic attractions, shopping and local restaurants and bars
- 4.5-star accommodation with 256 spacious rooms, suites and apartments
- Exclusive conferences and events floor
- Six function rooms to accommodate up to 600 guests
- Two dining outlets, Sen5es Restaurant & Wine Bar and Fenians Irish Pub, which can also be hired as a private or semi-private venues



## ESSENTIALS

- Perth Airport - 16 km - 20 min drive
- Royal Perth Hospital - 0.8 km - 4 min drive
- Pharmacy – 0.8 km - 7 min walk
- Train Station – 2.5 km - 6 min drive
- Bus Station – outside of the hotel

## ATTRACTIONS

- Langley Park - on the doorstep of the hotel
- The Bell Tower - 1.4 km - 15 min walk
- Hay Street Mall - 2 km - 15 min walk
- The Art Gallery WA - 2.3 km - 5 min drive
- Kings Park - 3.4 km - 10 min drive
- Optus Stadium - 4.2 km - 6 min drive
- RAC Arena - 2.3 km - 6 min drive



# ALL MEETING PLANNER

Organising events here at Novotel Perth Langley and be rewarded with Accor points

## MEETING PLANNER MAKE EVERY MEETING **rewarding**



### Points & Perks.

Earn 1 Status & 1 Rewards point for every 2 Euros spent.



### Pay your way.

Use your Reward points to pay for up to 15% of your bill.



### More power to you.

Transfer your Reward points to other members of ALL.



### Your points. Your call.

Redeem them for hotel stays, shopping online and more.

ACCOR · LIVE LIMITLESS

**JOIN NOW**

**JOIN NOW**



## SIX CONFERENCE ROOMS

Novotel Perth Langley offers six private event spaces and two restaurants to choose from, with a dedicated conference floor on the mezzanine level of the hotel and the ability to host up to 500 guests seated in the Riverside Ballroom. With many venue rooms featuring natural light, pillarless spaces, high ceilings and built-in-AV, our attentive and experienced team of professionals will work with you to select the perfect venue for your event and ensure optimal meeting success.

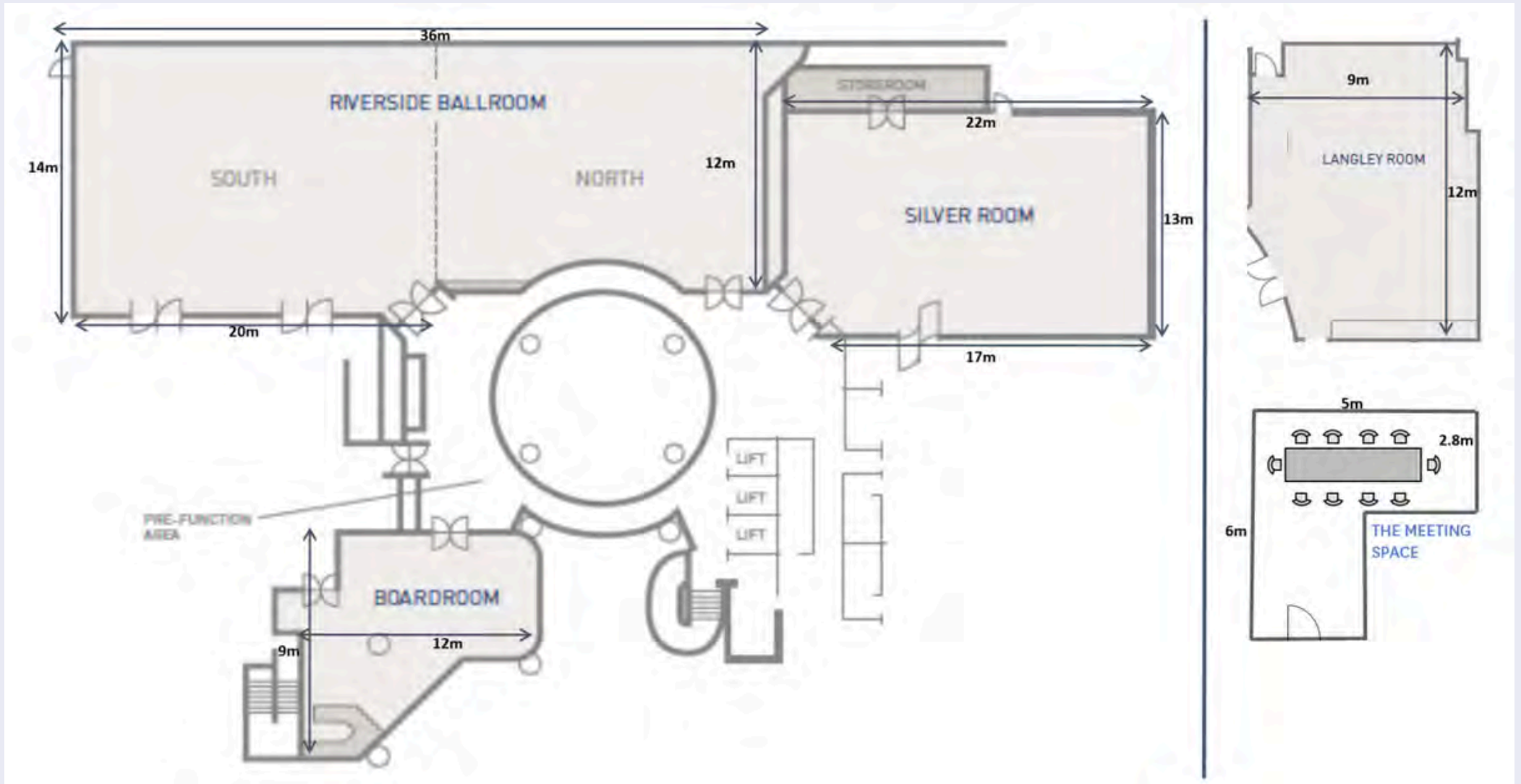


# NOVOTEL PERTH LANGLEY

## CONFERENCE OVERVIEW

### MEZZANINE FLOOR

### GROUND FLOOR



# NOVOTEL PERTH LANGLEY

## RIVERSIDE BALLROOM

Height: 4.5 m - Area: 476 sq. m



Hotel's premium event space, with the ability to divide into North and South. Entire ballroom is pillarless and features four ceiling mounted projectors and screens.



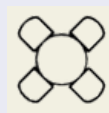
Theatre  
500 guests



Cabaret  
264 guests



Classroom  
250 guests



Cocktail  
600 guests



Banquet with  
dance floor  
300 guests



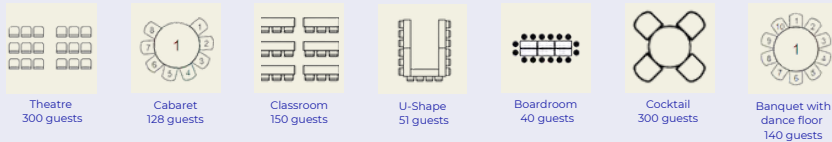
# NOVOTEL PERTH LANGLEY

## BALLROOM SOUTH

Height: 4.5 m - Area: 260 sq. m



The hotel's second largest event space. Ideal for plenary sessions, large seminars and awards evenings.

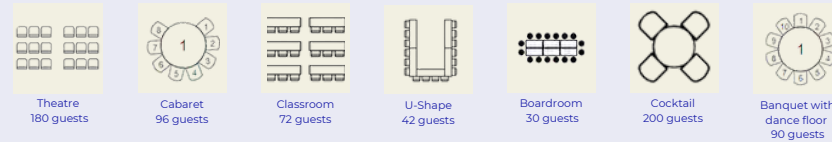


## BALLROOM NORTH

Height: 4.5 m - Area: 180 sq. m



The second half of the pillarless Riverside Ballroom. Suits smaller conferences, trade displays and breakout activities.



# NOVOTEL PERTH LANGLEY

## SILVER ROOM

Height: 4.5 m - Area: 182 sq. m



The Silver Room boasts natural day light, high ceilings and an entirely pillarless room, making it one of the most popular event spaces. Perfect for seminars, conferences and private dinner events.



Theatre  
180 guests



Cabaret  
112 guests



Classroom  
72 guests



U-Shape  
42 guests



Boardroom  
30 guests



Cocktail  
200 guests



Banquet with  
dance floor  
120 guests



# NOVOTEL PERTH LANGLEY

## THE BOARDROOM

Height: 2.7 m - Area: 95 sq. m



Featuring natural light and a dedicated catering area at rear.

Ideal for smaller workshops, training sessions and as a secretariat space for the main Riverside Ballroom.



Theatre  
50 guests



Cabaret  
32 guests



Classroom  
30 guests



U-Shape  
24 guests



Boardroom  
20 guests



Cocktail  
60 guests



Banquet with  
dance floor  
50 guests

# NOVOTEL PERTH LANGLEY

## LANGLEY ROOM

Height: 2.7 m - Area: 95 sq. m



Located on the ground floor with easy access from hotel lobby. Suited to presentations, board meetings and as a breakout area.

## MEETING SPACE

Height: 2.7 m - Area: 24 sq. m



A dedicated board room, located on the ground floor. Hire of this space includes a wall mounted TV screen with HDMI connection and conference phone.



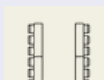
Theatre  
60 guests



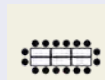
Cabaret  
40 guests



Classroom  
30 guests



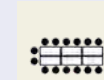
U-Shape  
24 guests



Boardroom  
20 guests



Cocktail  
60 guests



Boardroom  
10 guests



# NOVOTEL PERTH LANGLEY

## SEN5ES RESTAURANT AND WINE BAR



Section	Capacity	Minimum spend Sunday - Thursday	Minimum spend Friday – Saturday
Exclusive use of bar	60	\$2.7K drinks only	Subject to management approval
Sen5es breakfast room	118	\$5K	Subject to management approval
Sen5es a la carte area without bar	76	\$7K	Subject to management approval
Sen5es a la carte exclusive	76	\$7K	Subject to management approval

# NOVOTEL PERTH LANGLEY

## FENIANS IRISH PUB



Section	Capacity	Minimum spend Sunday - Thursday	Minimum spend Friday – Saturday
Exclusive use of bar	248	\$15K	Subject to management approval
Terrace Existing seating	54	\$7.5K	Subject to management approval
Terrace Cocktail set up	90	\$7.5K	Subject to management approval
Booth Area seating	38	\$7.5K	Subject to management approval
Booth Area Cocktail	50	\$7.5K	Subject to management approval



# NOVOTEL PERTH LANGLEY

## ACCOMMODATION



*Experience 4.5-star centrally located accommodation at Novotel Perth Langley with 256 beautifully appointed guests rooms, apartments and suites featuring the Swan River and city views.*

### ROOM TYPES

- 137 Standard rooms - queen or king bedding
- 33 Twin rooms (double + double bedding)
- 39 Twin (queen + double bedding)
- 19 Superior King rooms
- 12 One Bedroom Apartments
- 16 Suites

### FACILITIES

- Onsite secure parking
- Top-floor gymnasium
- Novotel x Calm Sky Deck
- Business centre
- Children's play area
- Self-serve laundry
- Laundry and dry-cleaning service
- Complimentary Wi-Fi
- Complimentary access to PressReader
- Complimentary access to Novotel x Calm app



## DAY DELEGATE PACKAGE

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All your meeting essentials bundled into the one price, featuring our new and improved catering menus with greater flexibility, private venue hire and all your AV needs covered.

### WHAT'S INCLUDED

- Private venue hire, with minimum spend.
- Wi-Fi access code for all attendees.
- Coffee and tea on arrival.
- Morning coffee break with coffee, tea, juice and your selection of one catering item.
- Create-your-own working lunch with a selection of fresh sandwiches, salads, hot bites.
- Afternoon coffee break with coffee, tea, juice and your selection of one catering item.
- One whiteboard and one flipchart.
- One ceiling-mounted data projector and screen.
- Conference stationary per attendee, mints and water.



# DAY DELEGATE PACKAGES

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## FULL-DAY FROM \$79PP

- Arrival tea and coffee
- Morning coffee break
- Working lunch
- Afternoon coffee break

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## HALF-DAY FROM \$70PP

- Arrival tea and coffee
- Morning coffee break
- Working lunch

## UPGRADE OPTIONS

- Hot buffet lunch - \$10.00 per person (minimum 25 guests required)
- Gourmet cookies on arrival - \$3.00 per person
- Additional snack items for coffee break - \$5.00 per person, per item
- Barista Coffee Cart - \$550.00 hire per day and coffee charged on consumption at \$5.00 per order
- Sundowner - \$25.00 per person for a 30-minute Chef's canapés and house beverages at the end of your event (minimum 25 guests)

\*Please noted that images and menus are sample only.

All events will be organised by our team.

Get in touch to customise the perfect package that suits the needs of your event.



## BREAKFAST MEETINGS

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Choose from our healthy choice menus or start the day with Novotel's buffet breakfast offering a deliciously healthy start.

### WHAT'S INCLUDED

- Freshly brewed Nespresso coffee
- Selection of Dilmah teas
- Orange juice

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# BREAKFAST MEETINGS

BUILD YOUR OWN MENU  
\$6 PER ITEM, MINIMUM 4 SELECTIONS

## HOT

- Chef's selection of mini muffins
- Breakfast slider: egg, bacon, tomato sauce on a brioche bun
- Mini ham and cheese croissant
- Mini tomato and cheese croissant
- Flourless banana bread
- Quiche Lorraine

## COLD

- Seasonal fruit salad, orange vanilla syrup
- House-made Bircher muesli, oats, granola
- Greek yoghurt and granola parfait
- Sliced tropical fruit platter with local seasonal berries
- Goat curd tartlet, beetroot, walnut



# BREAKFAST MEETINGS

INDIVIDUAL PLATED BREAKFAST ADDITION  
\$25 PER PERSON

Please select ONE of the following to be served to all guests in addition to the above Build-Your-Own Breakfast Menu

- Eggs benedict with English muffin black forest leg ham, poached egg, hollandaise sauce and semi dried cherry tomatoes
- Scrambled egg, toasted sourdough, bacon rashers, sautéed thyme mushroom and grilled roma tomato
- Scrambled egg, smoked salmon, hollandaise, multigrain bread and charred asparagus
- Smashed avocado, poached egg, bacon rashers, ricotta cheese, tomato and toasted sourdough
- Buttermilk pancakes, strawberries, mixed berries compote, maple syrup and Chantilly cream





# BREAKFAST MEETINGS

FULL BUFFET BREAKFAST  
\$38 PER PERSON - MINIMUM 25 GUESTS

## FROM THE BAKERY

- Mini croissants and seasonal petite muffins
- Assorted stone baked sliced bread
- Mini brioche rolls and continental Danish pastries
- Assorted jams, honey and marmalade

## CONTINENTAL SELECTION

- West Australian yoghurts, natural and fruit flavours
- Sliced tropical fruit platter with local seasonal berries
- Smoked salmon, dill and lemon cream, pickled shallot
- Bircher muesli, granny smith apple, local honey
- Black Forest ham, Italian salami, sliced Emmental cheese, semi dried tomatoes

## FROM THE PAN

- Scrambled eggs with ricotta, feta, parsley
- Herbed chicken sausages
- Baked beans
- Crispy bacon rashers
- Hash browns
- Sautéed mushrooms, thyme, garlic
- Slow-roasted Roma tomatoes



# COFFEE AND CATERING BREAKS

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Create-your-own conference menu from the below options

## BEVERAGE SELF-SERVE STATION

Freshly brewed coffee and a selection of Dilmah teas,  
set in your conference room for guests to enjoy

**ON ARRIVAL SERVICE**  
**\$5 PER PERSON**

**FOUR HOUR SERVICE**  
**\$11 PER PERSON**

**EIGHT HOUR SERVICE**  
**\$17 PER PERSON**

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# COFFEE AND CATERING BREAKS

CATERED BREAKS - MORNING|AFTERNOON  
\$12 PER PERSON, PER BREAK

Freshly brewed coffee, selection of Dilmah teas, orange juice, fresh fruit bowl  
Your selection of one catering item from the following options.

Upgrade with additional catering items at \$5pp per added item

## BAKERY

- Chef's selection of mini muffins
- Mini ham and cheese croissant
- Mini tomato and cheese croissant
- Flourless banana bread

## HEALTHY

- Seasonal fruit salad, orange vanilla syrup
- House-made Bircher muesli, oats, granola
- Greek yoghurt and granola parfait
- Sliced tropical fruit platter with local seasonal berries

## SWEET

- Raspberry and chocolate lamingtons, vanilla cream
- Assorted doughnuts
- Assorted cookies
- Portuguese egg custard tart

## SAVOURY

- Mini beef pie, barbecue sauce
- Quiche Lorraine
- Spinach and ricotta roll
- Vegetarian samosa, mint yoghurt



## LUNCH CATERING

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Create-your-own conference lunch menu from the below options

### WHAT'S INCLUDED

- Freshly brewed coffee
- Selection of Dilmah teas
- Selection of juices and soft drinks
- Seasonal sliced fruit platter

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# LUNCH CATERING

WORKING LUNCH MENU  
\$35 PER PERSON

Your selection of catering items from the following options.  
Upgrade with additional catering items at \$6pp per added item.

## SANDWICHES & WRAPS SELECT TWO

- Black forest ham, Swiss cheese, tomato chutney, white bread
- Chicken breast, celery, Japanese mayo, Lauren bread
- Smoked salmon, cream cheese, rocket, caper, multi grain bread
- Roasted beef wrap, tomato, avocado, and cheddar cheese
- Prosciutto, camembert, tomato chutney, French baguette
- Italian antipasto wrap, salami, Brie cheese, basil pesto mayonnaise
- Guacamole wrap, vine ripened tomato, charred corn, mixed garden leaves, tortilla
- Curried egg, chive, white bread
- Caesar wrap, grilled chicken, cos, bacon bit, parmesan, Caesar aioli

## SALAD SELECT ONE

- Potato salad with spring onion, mayonnaise, mustard, egg, cornichons
- Garden salad with tomato, carrot, red onion, cucumber, vinaigrette
- Ras El Hanout marinated cauliflower, pine nut, cherry vine tomato, spinach, red onion, cucumber, pomegranate vinaigrette
- Thai style Asian slaw salad with carrot, cabbage, bean shoot, cucumber, cherry tomato, red onion, lime and coriander dressing
- Rocket and parmesan salad, lemon olive oil dressing

## HOT BITE SELECT ONE

- Angus beef slider, Aioli, dill pickle, melted cheese, brioche bun
- Jack fruit curry arancini, arrabiata sauce
- Three cheese arancini, tomato, basil
- Fried crispy chicken sliders, cucumber pickle, sriracha mayonnaise
- Crispy king prawns, chilli, shallots, sriracha mayonnaise
- BBQ pork buns



# LUNCH CATERING

**HOT BUFFET LUNCH MENU**  
**\$49PER PERSON - MINIMUM 25 GUESTS**

Your selection of catering items from the following options.  
Upgrade with additional catering at \$6pp per added cold / side / dessert item  
and \$9pp per added hot item

## COLD DISHES SELECT TWO

- Potato salad with spring onion, mayonnaise, mustard, egg, cornichons
- Garden salad with tomato, carrot, red onion, cucumber, vinaigrette
- Ras El Hanout marinated cauliflower, pine nut, cherry vine tomato, spinach, red onion, cucumber, pomegranate vinaigrette
- Thai style Asian slaw salad with carrot, cabbage, bean shoot, cucumber, cherry tomato, red onion, lime and coriander dressing
- Rocket and parmesan salad, lemon olive oil dressing
- Caesar salad with baby cos, parmesan, egg, croutons, bacon bits

## HOT DISHES SELECT TWO

- Butter chicken, coriander, yoghurt
- Pumpkin and ricotta ravioli, black olive, Pomodoro sauce
- Lasagne de verdure – Spinach, ricotta, alfredo
- Slow cooked pork scotch fillet, caramelised apple, spring onion, pan jus
- Slow-cooked beef cheek in red wine sauce
- Crumbed chicken katsu, barbecue sauce
- Dal Tadka - Lentils cooked and tempered with mustard and curry leaves
- Grilled fish, charred corn salsa

## SIDE SELECT ONE

- Steamed jasmine rice
- Chef's selected vegetables
- Crispy chips
- Creamy mashed potato
- Garlic stir fried asian vegetables

## DESSERT SELECT ONE

- Tiramisu, mascarpone, cacao
  - Carrot cake
  - Chocolate brownie
  - Selection of world cheese with dried fruit and nuts, lavosh
- Served with Fresh Fruit Platter





## CANAPÉ CATERING

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### HALF-HOUR SERVICE \$18 PER PERSON

Select one cold and  
two hot items

### ONE-HOUR SERVICE \$29 PER PERSON

Select two cold and  
three hot items

### TWO-HOUR SERVICE \$44 PER PERSON

Select three cold, four hot  
and one dessert items

### THREE-HOUR SERVICE \$55 PER PERSON

Select four cold, five hot  
and two dessert items

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# CANAPÉ CATERING

BUILD-YOUR-OWN MENU  
MINIMUM 25 GUESTS

Upgrade with additional canapés at \$6pp per added item

## COLD

- Tuna tartare with soy, avocado, wasabi mayo, seaweed crispy
- Pork rilette tartlet, pressed cucumber, pickled red onion
- Smoked salmon mousse, tobiko, chive, blini
- Poached prawns, pickled radish, miso yuzu mayo, cucumber
- Waffle basket tart, prawn, herb salsa, chilli mayonnaise
- Roasted angus beef, horseradish sour cream, balsamic onion relish on sourdough toast
- Butternut pumpkin custard tartlet, black truffle, meredith feta, candied nuts, lemon oil
- Tomato bruschetta sundried tomato, balsamic glaze, parmesan flakes
- Goat curd tartlet, caramelised onion, candied walnut

## DESSERT

- Macaron selection
- Chocolate shell with fruit ganache
- Assorted mini cheese cakes
- Baklava with honey syrup
- Chocolate Spanish churros

## HOT

- Crispy prawns, sea salt and pepper
- Mini beef pie, BBQ sauce
- Spiced vegetable samosa, ginger tomato dip
- Vegetarian spring roll, sriracha mayonnaise
- Ginger prawn dumpling, soy and black vinegar dipping sauce
- Charred chicken satay, coconut peanut sauce, coriander, crispy shallot
- Spinach and ricotta roll
- Jack fruit curry arancini, Arrabiata sauce
- Mini wagyu beef slider, melted cheese, sweet pickle, Dijon mustard, brioche bun
- Fried crispy chicken sliders, cucumber pickle, sriracha mayonnaise
- Herb crumbed jalapeño cheese bite, smoked paprika Aioli







# PLATED MENU

MINIMUM 25 GUESTS

TWO COURSE \$69PP | THREE COURSE \$79PP

## WHAT'S INCLUDED

- Alternate drop for the main course
- Assorted bread rolls and butter per table
- Tea and coffee with dessert, on request

## UPGRADE OPTIONS

- Alternate drop - \$5 per person, per course
- Cheeseboard to Share - \$10 per person. One platter per table, inclusive of a selection of cheeses, pear, chutney, nuts, muscatels, artisan fruit bread, lavosh.

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Get in touch to customise the perfect package that suits the needs of your event.



# PLATED MENU

## TWO-COURSE \$69PP

- Entrée and Main  
OR
- Main and Dessert

## THREE-COURSE \$79PP

- Entrée
- Main
- Dessert

### ENTREE - SELECT ONE

- Tuna tataki, wakame salad, fermented daikon, edamame, seaweed crumb, ponzu dressing
- Poached king prawns, Israel pearl cous cous, yuzu togarashi mayo, wasabi cream, crispy enoki
- Duck breast , semi dried tomato, peas, lemon mustard puree, baby oyster mushrooms
- Lemon myrtle chicken breast, charred artichoke, butternut pumpkin puree, pancetta crumb, semi dried tomato
- Honey soy glazed bavette steak, black bean salsa, chimichurri, brussel sprouts

### DESSERT - SELECT ONE

- Traditional cheese cake, dark chocolate ganache, raspberry gel
- Vanilla panna cotta, lemon gel, pistachio cream
- Baked lemon meringue tart, red berry fluid gel, compressed citrus, crème fraîche
- Pavlova, tropical fruits, passionfruit gel
- Chocolate fondant, dark chocolate sauce, milk chocolate crumb
- Tropical fruit platter

### MAIN - SELECT TWO

#### (Served Alternate Drop)

- Grass fed beef sirloin, Paris mashed potato, confit vine tomato, Portobello, scorched onion, red wine jus
- Braised beef cheek in red wine, creamed potato, roasted root vegetables, semi dried vine tomato, braising juice
- Roasted chicken breast, wild mushroom risotto, king oyster mushroom, light chicken jus
- Grilled chicken breast, truffled polenta, broccolini, slow roasted tomato, green peas, light chicken jus
- Tandoori spiced salmon, roasted chat potatoes, cucumber raita, pickled cauliflower, crispy pappadam
- Barramundi, saffron risotto, field mushrooms, fennel, peas, tomato oil
- Slow-cooked harissa marinated lamb rump, roasted rosemary potato, green peas, vine tomato, mint salsa verde







# BUFFET DINNER

MINIMUM 25 GUESTS  
\$75 PER PERSON

Your selection of three cold dishes, three hot dishes, two sides, two dessert items

## WHAT'S INCLUDED

- Assorted bread rolls and butter per table
- Chef's selected antipasto platter, set on buffet
- Tea and coffee with dessert, on request

## UPGRADE OPTIONS

- \$6 per person, per added item (Cold/Side/Dessert Items)
- \$9 per person, per added item (Hot Items)

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# BUFFET DINNER

## COLD DISHES - SELECT THREE

- Potato salad with spring onion, mayonnaise, mustard, egg, cornichons
- Garden salad with tomato, carrot, red onion, cucumber, vinaigrette
- Ras el Hanout marinated cauliflower, pine nut, cherry vine tomato, spinach, red onion, cucumber, pomegranate vinaigrette
- Thai style Asian slaw salad with carrot, cabbage, bean shoot, cucumber, cherry tomato, red onion, lime and coriander dressing
- Rocket and parmesan salad, lemon olive oil dressing
- Baby cos lettuce, shaved parmesan, garlic herb croutons, Caesar dressing
- Fresh mozzarella, vine tomato, aged balsamic, basil
- Smoked Tasmanian salmon, capers, horseradish
- Assorted sushi selection with pickled ginger and wasabi
- Poached prawns, squid, potato, smoked paprika, rocket, citrus dressing

## SIDE - SELECT TWO

- Steamed jasmine rice
- Chef's selected steamed vegetables
- Crispy chips
- Creamy mashed potato
- Garlic stir-fried Asian vegetables

## HOT DISHES - SELECT THREE

- Butter chicken, coriander, yoghurt
- Slow cooked pork scotch fillet, caramelised apple, spring onion, pan jus
- Slow cooked beef cheek in red wine sauce
- Crumbed chicken katsu, barbecue sauce
- Dal Tadka - Lentils cooked and tempered with mustard and curry leaves
- Grilled salmon, bak choy, teriyaki sauce, togarashi
- Chicken karaage, togarashi, Japanese mayonnaise
- Grilled angus striploin, beef jus
- Harissa-spiced lamb leg with garlic tzatziki
- Grilled barramundi, Scandinavian style
- Pumpkin and ricotta ravioli, black olive, pomodoro sauce

## DESSERT - SELECT TWO

- Tiramisu – Mascarpone, cacao
- Portuguese egg custard tart
- Mini cheese cake, mixed berries coulis
- Assorted cookies
- Selection of world cheese with dried fruit and nuts, lavosh
- Seasonal fresh fruit platter





## BEVERAGE OPTIONS

Select a beverage service to be included with your dinner or as a post-event Sundowner, the perfect way to end the day

### BAR TAB

A bar tab can be established for your event with a pre-determined limit, with your choice of beverages to be served to your guests.

### PACKAGES

Selection of Beers, Wines, Non-Alcoholic Beverages, served for a specific service period.

**BRONZE | SILVER | GOLD**

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# BEVERAGE PACKAGES

MINIMUM 20 GUESTS

## BRONZE

- House sparkling, white, red wine
- 1 x domestic beer
- 1 x light beer
- Assorted soft drinks and juice

1 HOUR	\$28 PP
2 HOUR	\$38 PP
3 HOUR	\$48 PP
4 HOUR	\$58 PP
5 HOUR	\$68 PP

## SILVER

- Premium sparkling, white, red wine
- 1 x domestic beer
- 1 x cider
- 1 x light beer
- Assorted soft drinks and juice

1 HOUR	\$38 PP
2 HOUR	\$48 PP
3 HOUR	\$58 PP
4 HOUR	\$68 PP
5 HOUR	\$78 PP

## GOLD

- Premium sparkling, white, red, rosé wine
- 2 x domestic beer
- 1 x cider
- 1 x light beer
- Assorted soft drinks and juice

1 HOUR	\$48 PP
2 HOUR	\$58 PP
3 HOUR	\$68 PP
4 HOUR	\$78 PP
5 HOUR	\$88 PP







# NOVOTEL

## PERTH LANGLEY

THANK YOU

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[novotelperthlangley.com.au](http://novotelperthlangley.com.au)

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