

**NOVOTEL**

PERTH LANGLEY

**Festive**  **Functions**

With our all-inclusive packages, planning your  
End of Year Celebration has never been easier!

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# PACKAGE OPTIONS

2 COURSE

\$75



3 COURSE

\$85



BUFFET

\$90



## PACKAGE INCLUSIONS

- Two-course / Three-course / Buffet menu
- Alternate drop for main course (plated menus)
- Private venue hire (with minimum spend)
- Christmas tree, festive table centrepieces, bon bons and festive napkins
- White or black table linen
- Lectern-microphone for speeches
- Dance floor
- Discounted accommodation rate for guests
- Accommodation voucher as a door prize

## UPGRADE OPTIONS

- Arrival canapés - from \$18 per person
- Alternate drop service - \$6 per person per course
- Non-alcoholic beverages - from \$10 per person
- Alcoholic beverages - from \$30 per person
- Chair covers - from \$5.50 per person
- Coloured uplighting - from \$795
- Data projector and screen - \$225
- Photobooth - from \$495 for two hours

*Price is per person and includes GST*







**2 COURSE MENU  
OR  
3 COURSE MENU**

*(Minimum 15 guests)*

- Assorted bread rolls & butter
- Tea & coffee with dessert
- Create your own menu from the below options

**ENTRÉE - SELECT ONE ITEM**

- Slow cooked chicken breast, capsicum puree, beetroot, brussels sprouts, grilled onion, avocado
- Salad of king prawns, cocktail sauce, lemon, iceberg lettuce, avocado, charred ciabatta
- Duck breast, fennel, orange, baby beetroot, crispy shallot
- Smoked salmon, golden beetroot, horseradish crème fraiche, baby capers, sliced brioche
- Rocket waldorf salad, roasted pumpkin, beetroot, walnut, fried feta pearls, light mustard mayonnaise dressing

**OPTIONAL UPGRADES**

- Alternate drop (select 2 items) for entrée / dessert: \$6 per person per course
- Cheese board – \$10 per person. One platter per table, consisting of a selection of cheeses, pear, chutney, nuts, muscatels, artisan fruit bread, lavosh.

**MAIN - SELECT TWO ITEMS  
(SERVED ALTERNATE DROP)**

- Traditional turkey, raisin bread stuffing, creamy mash, brussels sprouts, pumpkin, cranberry sauce
- Slow roasted harissa lamb rump, truffled mash potato, green peas, vine tomato, rosemary jus
- Black Angus beef striploin, rushed royal blues, charred pearl onion, heirloom carrots, red wine jus
- Crispy skinned barramundi, grilled Kipfler potato, sautéed baby bok choy, lemon cream sauce, caper berries
- Grilled Tasmanian salmon, smoked paprika risotto, buttered chard, lobster bisque

**DESSERT - SELECT ONE ITEM**

- Traditional tiramisu, mascarpone, cacao cream
- Chocolate fondant, dark chocolate sauce, milk chocolate crumb
- Christmas pudding, glazed cherry, pistachio curd
- Vanilla pavlova, tropical fruits, passionfruit gel, dehydrated mango
- Red wine poached pear, cinnamon caramel sauce, coconut vanilla cream





## FESTIVE BUFFET MENU

*(Minimum 25 guests)*

- Assorted bread rolls & butter
- Tea & coffee with dessert
- All of the listed items are included in your buffet service

### STARTERS

- Antipasto with shaved Parma ham, grilled chorizo, salami, grilled vegetables
- Italian potato salad with red onion, pancetta, wholegrain mustard
- Pearl couscous salad, mint, dried cranberry
- Rocket Waldorf salad, roasted pumpkin, beetroot, walnut, crumbled feta pearls, light mustard mayonnaise dressing
- Star anise spiced roasted pumpkin soup, roasted pepitas, coconut cream

### OPTIONAL UPGRADES

- Seafood display station for buffet menu - \$20 per person (Exmouth prawns, smoked salmon, Fremantle octopus)

### MAINS & ACCOMPANIMENTS

- Garlic herb roasted lamb leg, rosemary potato, chimichurri
- Honey & marmalade glazed ham, burnt orange
- Roast turkey, sage & onion stuffing, asparagus, pan juices
- Grilled barramundi fillet, buttered baby spinach, roasted red pepper, coconut cream
- Trofie pasta, wild mushroom, roasted cherry tomato, spinach, parmesan cream sauce
- Roasted root vegetables, garlic, herb
- Sautéed carrot, broccoli, cauliflower, toasted almond
- Herb roasted pumpkin
- Accompaniments - red wine jus & gravy sauce, horseradish, mustard, chutneys

### DESSERTS

- Christmas pudding
- Fresh seasonal sliced fruit platter
- Selection of world cheese with dried fruit & nuts, lavosh
- Red wine poached pear, cinnamon caramel sauce, coconut vanilla cream



# BEVERAGE SERVICE

## BEVERAGE PACKAGE - BRONZE | SILVER | GOLD

Selection of beers, wines, non-alcoholic beverages, served for a specific service period.  
*Minimum 20 guests.*

### BRONZE

- SPARKLING - Folklore Sparkling Brut
- WHITE WINE - Three Vineyards Sauvignon Blanc
- RED WINE - Chain of Fire Shiraz Cabernet
- BEER - Heineken + Stone & Wood 3.5%
- OTHER - Assorted Soft Drinks, Orange + Apple Juice

<b>1 HOUR</b>	<b>\$30 PP</b>
<b>2 HOUR</b>	<b>\$40 PP</b>
<b>3 HOUR</b>	<b>\$50 PP</b>
<b>4 HOUR</b>	<b>\$60 PP</b>

### SILVER

- SPARKLING - Chain of Fire Brut Cuvee
- WHITE WINE - Chain of Fire Sauvignon Blanc Semillon + Icarus Chardonnay
- RED WINE - Icarus Shiraz + McPherson La Vue Pinot Noir
- BEER | CIDER - Heineken, 5 Seeds Cider, Stone & Wood 3.5%
- OTHER - Assorted Soft Drinks, Orange + Apple Juice

<b>1 HOUR</b>	<b>\$40 PP</b>
<b>2 HOUR</b>	<b>\$50 PP</b>
<b>3 HOUR</b>	<b>\$60 PP</b>
<b>4 HOUR</b>	<b>\$70 PP</b>

### GOLD

- SPARKLING - Villa Fresco Prosecco
- WHITE WINE - Wavelength SBS + Folklore Chardonnay
- RED WINE - Wise Sea Cabernet Merlot + Old Bean Truck Cabernet Sauvignon
- ROSÉ - Wavelength
- BEER | CIDER - Corona, Heineken, 5 Seeds Cider, Stone & Wood 3.5%
- OTHER - Assorted Soft Drinks, Orange + Apple Juice

<b>1 HOUR</b>	<b>\$50 PP</b>
<b>2 HOUR</b>	<b>\$60 PP</b>
<b>3 HOUR</b>	<b>\$70 PP</b>
<b>4 HOUR</b>	<b>\$80 PP</b>

### NON-ALCOHOLIC

- Assorted Soft Drinks
- Orange Juice + Apple Juice

<b>1 HOUR</b>	<b>\$10 PP</b>
<b>2 HOUR</b>	<b>\$15 PP</b>
<b>3 HOUR</b>	<b>\$20 PP</b>
<b>4 HOUR</b>	<b>\$25 PP</b>

### MOBILE BAR

If you prefer event guests to purchase their own beverages, a private mobile bar can be established in your function room, with your choice of beverages. *Bar setup fee will apply.*





# VENUE OPTIONS

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## RIVERSIDE BALLROOM

- Hotel's premium event space
- Pillarless room, 476 sqm
- 4.5m ceiling height
- 4 ceiling-mounted projectors and screens
- 300 guests for plated menu with dance floor
- 230 guests for buffet menu with dance floor

## SILVER ROOM

- Features natural light
- Pillarless room, 182 sqm
- 4.5m ceiling height
- Ceiling-mounted projectors and screen
- 120 guests for plated menu with dance floor
- 90 guests for buffet menu with dance floor

## THE BOARDROOM

- Features natural light
- Suitable for more intimate dining events, 95 sqm
- Ceiling-mounted projector and screen
- 50 guests for plated menu with dance floor
- 40 guests for buffet menu with dance floor

Get rewarded when organise your events with us.  
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MEETING PLANNER  
MAKE EVERY EVENT  
**rewarding**

**JOIN NOW**



**CONTACT US TODAY!**

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