

TWO-COURSE PACKAGE - \$69PP THREE-COURSE PACKAGE - \$79PP FESTIVE BUFFET PACKAGE - \$88PP

IT'S TIME TO BE MERRY

With our all-inclusive packages, planning your 2023 end of year celebration has never been easier



PACKAGE INCLUSIONS

Two-course / Three-course / Buffet menu
Alternate drop for main course
Private venue hire with minimum spend
Christmas tree and table decorations
White or black table linen
Bon bons and festive napkins
Discounted accommodation rate for guests
Accommodation door prize

UPGRADE OPTIONS

- Arrival canapés \$15pp for a half-hour service
- Soft drinks package \$15pp for a fourhour service
- Classic alcoholic beverage package -\$45pp for a four-hour service
- Alternate drop for plated menu \$5pp per course
- Seafood display station for buffet menu
 \$20pp (Exmouth prawns, smoked salmon, Fremantle octopus)



GET IN TOUCH

EMAIL h1764-sb2@accor.com

PHONE (08) 9425 1630

www.novotelperthlangley.com.au



TWO-COURSE | THREE-COURSE CREATE YOUR OWN MENU MINIMUM 15 GUESTS

ENTRÉE - SELECT ONE ITEM (SERVED TO ALL GUESTS)

- Slow-cooked chicken breast, capsicum puree, beetroot, brussels sprouts, grilled onion and avocado
- Salad of king prawns, cocktail sauce, lemon, iceberg lettuce, avocado and charred ciabatta
- Duck breast, fennel, orange, baby beetroot and crispy shallot
- Smoked salmon, golden beetroot, horseradish crème fraiche, baby capers and sliced brioche



MAIN - SELECT TWO ITEMS (SERVED ALTERNATE DROP)

- Traditional turkey, raisin bread stuffing, creamy mash, Brussels sprouts, pumpkin and cranberry sauce
- Slow-roasted harissa lamb rump, truffled mash potato, green peas, vine tomato and rosemary jus
- Black Angus beef striploin, rushed royal blues, charred pearl onion, heirloom carrots and red wine jus
- Humpty Doo barramundi, curried chickpea, charred corn and avocado and broccolini
- Tasmanian salmon, roasted rosemary chat potatoes, blue cheese cream, pickled cauliflower and crispy papadam

DESSERTS - SELECT ONE ITEM (SERVED TO ALL GUESTS)

- Traditional Tiramisu, mascarpone and cacao cream
- Chocolate fondant, dark chocolate sauce and milk chocolate crumb
- Christmas pudding, glazed cherry and pistachio curd
- Vanilla pavlova, tropical fruits, passionfruit gel and dehydrated mango

Tea & Coffee available with dessert



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FESTIVE BUFFET MENU MINIMUM 25 GUESTS

COLD DISHES

- Antipasto with shaved Parma ham, grilled chorizo, salami and grilled vegetables
- Italian potato salad with red onion pancetta and wholegrain mustard
- Rocket and Parmesan salad, pear and olive lemon dressing
- Pearl couscous salad, mint and dried cranberry



HOT DISHES

- Roasted lamb rump, oregano, gremolata and artichoke
- Honey and Marmalade-glazed ham and burnt orange
- Roasted turkey, sage and onion stuffing, asparagus and gravy sauce
- Grilled barramundi, Asian greens and black pepper sauce
- Pumpkin ravioli, fresh ricotta and Pomodoro sauce
- Roasted potatoes, rosemary and garlic
- Sautéed baby carrot and broccoli, cauliflower, extra virgin olive oil and toasted almond
- Yorkshire pudding
- Accompaniments red wine jus and gravy sauce, horseradish, mustard, chutneys

DESSERTS SERVED WITH TEA & COFFEE

- Christmas pudding
- Traditional Tiramisu
- Fresh seasonal sliced fruit platter
- Selection of world cheese with dried fruit, nuts and lavosh



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