



NOVOTEL

PERTH LANGLEY

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+61 8 9425 1630

novotelperthlangley.com.au

Congratulations, it's wedding time!

We are here to ensure your wedding will be intimate and memorable. From elegant venues, to tantalising cuisine, a complimentary stay for you and special group rates for your guests, the team at Novotel Perth Langley offer stress-free wedding planning.

With service that is second to none, our team will exhibit their passion for romance to provide you exactly what you desire for your big day.





Our gift to you

These inclusions complete the package for your Big Day

- Complimentary venue hire (with minimum spend)
- Menu tasting for two in Sen5es Restaurant prior to your big day
- A complimentary overnight in our Superior Suite on your wedding night, including buffet breakfast for two in Sen5es Restaurant and a late check out at 12.00pm.
- Pre-dinner sparkling and canapés in the bridal suite
- Guest seating list
- Personalised table menus
- Dance floor
- Stage for bridal table
- White clothed and skirted bridal table
- Cake table
- Gift table
- White linen table cloths and napkins for guest tables
- Lectern and microphone for speeches
- Cake cutting and platter service for each guest table
- Discounted accommodation for wedding guests

Wedding Packages

Fully inclusive packages designed to make the planning of your big day seamless.

If you are after something a little more specific we will work with you to design your ideal package.

CANAPÉS

\$120 per person

TWO-COURSE

\$130 per person

THREE-COURSE

\$140 per person

BUFFET

\$150 per person

INCLUSION

- Arrival Drinks - 30 minutes Service
- 5 Hour Bronze Beverage Package - Table Service
- Tea + Coffee with Dessert
- Create Your Own Dinner Menu From the Enclosed Menus

*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.

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Add a little more

Create an unforgettable day for you and your guests
with our package extras

Arrival Cocktail	From \$15 per person
Arrival Canapes 30mins Service	\$15 per person
Additional Beverage Package Hour	\$10 per person per hour
Upgrade Beverages to Silver Package	\$10 per person
Alternate Serve (plated menus)	\$5 per person per course
Cheese and Charcuterie Grazing Station	\$25 per person

** Children and supplier meals available and quoted on request*

We are here to ensure your special day is all that you imagine.

Let us know if you have any unique additions you would love to see and we will work with you and our industry friends to see your vision come to life.



Three-hour canapés service

Select 4 Cold + 5 Hot + 2 Dessert

COLD

- Tuna tartare with soy, avocado, wasabi mayo, seaweed crispy
- Pork rillette 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 mayo
- 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

HOT

- Crispy prawns, sea salt and pepper
- Mini beef pie, barbecue 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 feta roll
- Jack fruit arancini, Arabiata sauce
- Mini Wagyu beef slider, melted cheese, sweet pickle, Dijon mustard, brioche bun
- Fried crispy chicken sliders, Sriracha mayonnaise, cucumber pickle
- Herb crumbed Jalapeño cheese bite, smoked paprika Aioli

DESSERT

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



Two-course / Three-course

Upgrade to alternate drop at \$5pp per course

ENTREE - Select 1

- 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
- Breast of duck, 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

MAINS - Select 1

- Grass fed beef sirloin, paris mashed potato, confit vine tomato, portobello mushroom, 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, truffle 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, rosemary potato, green peas, vine tomato, mint salsa verde

SOMETHING SWEET - Select 1

- 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
- Seasonal fruit platter



Buffet Dinner Menu

Chef's Antipasto platter included

COLD DISHES- Select 3

- 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
- Poached prawns, squid, potato, smoked paprika, rocket, citrus dressing

HOT DISHES - Select 4

- Butter chicken, coriander, yoghurt
- Slow-cooked pork scotch fillet, caramelised apple, spring onion, 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)
- 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

SIDES- Select 2

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

DESSERTS- Select 2

- 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

Beverages

BRONZE - INCLUDED

- Wines: House Red, White, Sparkling (1 of each)
- 1 x Full-Strength Domestic Beer, 1 x Light Beer
- Assorted Soft Drinks & Juice

SILVER - UPGRADE OPTION

- Wines: Premium Sparkling x 1, White x 2, Red x 2
- 1 x Full-Strength Domestic Beer, 1 x Light Beer
- 1 x Cider
- Assorted Soft Drinks & Juice

GOLD - UPGRADE OPTION

- Wines: Premium Sparkling x 1, White x 2, Red x 2, Rosé x 1
- 2 x Full-Strength Domestic Beer, 1 x Light Beer
- 1 x Cider
- Assorted Soft Drinks & Juice

ARRIVAL COCKTAIL - UPGRADE OPTION

(1 per person)

- Classic Mimosa - \$15 per person
- Aperol Spritz - \$18 per person
- Strawberry & Mint Caprioska - \$20 per person
- Blueberry Mojito - \$20 per person

*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.



Premium Venues

Mezzanine Floor:



**RIVERSIDE
BALLROOM**
120-300 guests

SILVER ROOM
50-120 guests

THE BOARDROOM
20-50 guests

Our industry friends

Decor

Decor Hire Perth
I Love Love Weddings
Brightside Live (Lighting)

Florist

Ivy Bloom Events

Photographer

Peggy Saas
Ring and Veil

Videographer

Birds Eye Productions
Sapphire Film Productions

Entertainment

De Graaf Entertainment
Spoilt Photobooths

Stationary

Paper Fusion Boutique
LaLa Design

Transport

Hughes Chauffeur
Belle Classic Limousines

Planners

White Events
Heart and Soul Perth



PARTNERS
BY
NOVOTEL PERTH
LANGLEY

The Finer Details

A 20% deposit is required at the time of confirmation, along with a signed event contract.

A secondary deposit is due 1 month prior + full payment is due 7 working days prior to the day.

Wedding cancellations notified in writing 12 months prior to the date will be reimbursed the full deposit amount, with no penalty.

Wedding cancellations less than twelve months prior to the date will forfeit the total deposit and further cancellations fees may apply.

All final details including menu selections, beverage arrangements, entertainment, room set ups, must be confirmed no later than 30 days prior to the day.

Guaranteed numbers are required 10 working days before the day and charges will be based on guaranteed numbers or final head count on the evening of the event, whichever is greater.

Clients will be responsible to ensure the orderly behaviour of their guests and the hotel reserves the right to intervene where it sees fit.

Every endeavour is made to maintain prices as printed, but these may be subject to change in accordance with the introduction of statutory charges and government taxes or levies. All quoted prices are inclusive of GST.

Prices will be confirmed in writing along with final function details.

Food and beverage menus are included in this document are a sample only and subject to seasonal offerings.

Clients will assume responsibility for any and all damages caused during the function by any of their guests or any other person attending the function, whether in the rooms reserved or in any part of the Hotel.

Novotel Perth Langley is a fully licensed property and encourages the responsible service of alcohol. We do not allow beverages to be supplied by the function organiser or attending guests, and require that any alcohol consumed is to be accompanied by a substantial meal.

If the account is to be settled by credit card, a 1.4% surcharge will apply.

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Tell us your love story today

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