



# Christmas Packages

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With our all-inclusive packages, planning your End of Year Celebration has never been easier with choices of set menu and festive buffet packages

Novotel Perth Langley, 221 Adelaide Terrace, Perth, 6000  
casey.mikus@accor.com | (08) 9425 1630





Two-course  
package  
**\$70**



Three-course  
package  
**\$80**



Festive buffet  
package  
**\$85**



### 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 decorations, bon bons and festive napkins
- White or black table linen
- Discounted accommodation rate for guests
- Accommodation door prize

### UPGRADE OPTIONS

- Arrival cocktail - from \$15 per person
- Arrival canapés - \$15 per person for half-hour service
- Non-alcoholic beverages - from \$10 per person
- Alcoholic beverages - from \$30 per person
- Chair covers - from \$5 per person
- Coloured uplighting - from \$650

Price is per person and includes GST



Two-course package  
Three-course package  
*Create your own menu*  
*(Minimum 15 guests)*



- Assorted bread rolls & butter per table
- Tea & coffee with dessert, on request
- Create your own menu from the below options

### **ENTRÉE - SELECT ONE ITEM** **(SERVED TO ALL GUESTS)**

- 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 mayonniase dressing

### **OPTIONAL UPGRADES**

- Alternate drop (select 2 items) for entrée / dessert: \$5 per person per course
- Cheese board – \$10 per person. One platter per table, inclusive of a selections of cheeses, pear, chutney, nuts, muscatels, artisan fruit bread, lavosh

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

- Traditional turkey, raisin bread stuffing, creamy mash, brussel 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

### **DESSERTS - SELECT ONE ITEM** **(SERVED TO ALL GUESTS)**

- 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 Package**  
*(Minimum 25 guests)*



- Assorted bread rolls & butter per table
- Tea & coffee with dessert, on request
- All of the following items are set on the buffet station

**COLD DISH**

- 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)

**MAIN**

- 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
- Pumpkin ravioli, fresh ricotta, Pomodoro
- 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

# VENUE OPTIONS

## 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

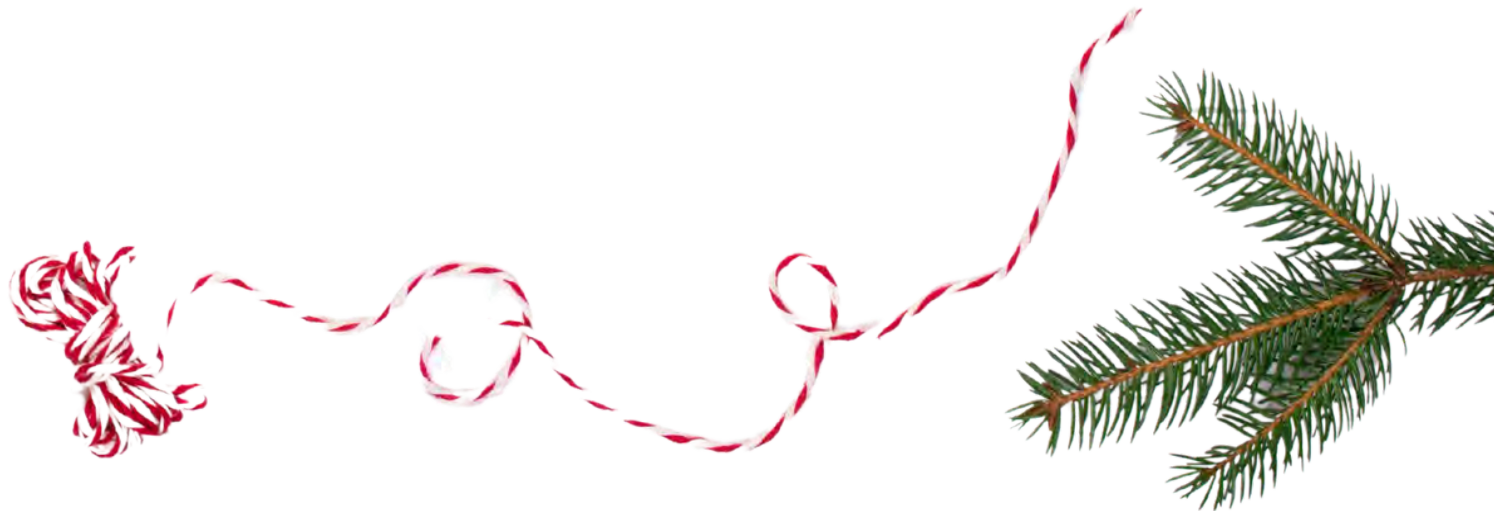
## THE BOARDROOM

- 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





Beverage packages are available.  
Talk to us to find out the best package  
customised for your event!







# Merry Christmas

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Wishing you all the joy, wonder, and magic this holiday season brings.  
Merry Christmas to you and your loved ones!

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