



WINTER WARMER - DELEGATE PACKAGE

FROM \$84 PER PERSON

Host your next conference in the winter months to experience our premium all-inclusive Winter Warmer Day Delegate Package

PACKAGE INCLUSIONS

- Private function room, based on daily minimum spend
- Ceiling-mounted data projector-screen, one whiteboard and one flipchart
- Wi-Fi access for all attendees
- Facilitator stationery kit
- Water and mints per table
- Full day catering inclusions with arrival tea and coffee, catered morning and afternoon coffee breaks, and Chef's daily curated working lunch menu served in the room

Catering upgrades also available!

WINTER WARMER COMPLIMENTARY INCLUSIONS

- Start the day with a warming cup of hot chocolate & marshmallows, added to your beverage station for guest arrival
- End the day with a delicious mulled wine, available to be enjoyed by all attendees in Sen5es Wine Bar or Fenians Irish Pub

REWARD YOUR LOYALTY

- By joining the free ALL Accor loyalty program, you will also receive Reward Points for this event booking

Minimum 20 guests required. Private meeting space inclusion is based on a daily minimum spend. Standard event T&Cs apply. Valid for new bookings to be held in months of June-August 2026. Images are a sample only.



VENUE OPTIONS



RIVERSIDE BALLROOM

- Hotel's premium event space
- Pillarless room, 476sqm
- 4.5m ceiling height
- Ability to divide into Ballroom SOUTH + Ballroom NORTH



SILVER ROOM

- Features generous amount of natural light
- Pillarless room, 182sqm
- 4.5m ceiling height



THE BOARDROOM

- Features natural light
- Dedicated catering area at rear of room
- Located directly opposite the main Ballroom



THE LANGLEY ROOM

- Easy access direct from the hotel lobby
- Ground floor location
- Self-contained bathroom facilities

MEETING ROOM CAPACITIES

Room	Height (m)	Area (m2)	Theatre	Cabaret	Classroom	U-Shape	Boardroom	Cocktail	Banquet
Riverside Ballroom	4.5	476	500	264	250	51	40	600	300
Ballroom South	4.5	260	300	128	150	51	40	300	140
Ballroom North	4.5	180	180	96	72	42	30	200	90
Silver Room	4.5	182	180	112	72	42	30	200	120
Boardroom	2.7	95	50	32	30	24	20	60	50
Langley Room	3	96	60	40	30	24	20	60	-



MORNING | AFTERNOON COFFEE BREAKS

Your selection of one catering item from our snack menu below
Served with coffee, tea, orange juice, and a fresh fruit bowl per break

Additional items can be added at \$7 per person, per added item

SAVOURY

- Toasted turkey ham and cheese croissant (N)
- Tomato and cheese croissant (V, N)
- Aloo bonda, spiced potato, mint raita (N, VG)
- Meat pies, BBQ sauce and ketchup (N)
- Sausage rolls, tomato chutney (N)
- Vegetable pakora, lime sweet chili sauce (N, D, VG)
- Assorted mini quiche (Lorraine, spinach, roasted vegetables) (N)

SWEET

- Assorted mini muffins (V)
- Sliced seasonal fruits (G, D, N, VG, E)
- Mini profiteroles (V)
- Madeleine mini (V)
- Assorted mini donut balls (V)
- Assorted cookies (G, V)
- Coconut baklava (D, N, E, VG)

Can't quite find what you're looking for? Please ask one of our conference team for additional and/or bespoke catering options!

G = no added Gluten | E = made without Egg | D = made without Dairy | N = made without Nuts | V = Vegetarian | VG = Vegan

**Please note that images and menus are sample only and subject to seasonal change.*



LUNCH MENUS

Enjoy our Executive Chef's finely curated daily lunch menu.
Served with coffee, tea & fruit juices.

(The menus change daily, below is a sample for your reference)

WORKING LUNCH, served in your meeting room:

COLD

- Crumbed chicken baguette, sesame slaw, Japanese sesame sauce (D, N)
- Rocket, pear and parmesan salad, lemon juice, olive oil dressing (V, G, E)
- Garden salad, tomato, carrot, red onion, cucumber, vinaigrette (VG, N, G)

HOT BITES

- Meat pies, BBQ sauce and ketchup (N)
- Tempura fish cocktail with tartare sauce, chips (N)

DESSERT + BEVERAGES

- Seasonal sliced fresh fruit platter (VG, G, N)
- Freshly brewed coffee, selection of Dilmah teas, orange juice

HOT BUFFET LUNCH, served in Sen5es Restaurant:

(UPGRADE OPTION - \$10.00 PER PERSON, MINIMUM 20 GUESTS)

COLD

- Crumbed chicken baguette, sesame slaw, Japanese sesame sauce (D, N)
- Rocket, pear and parmesan salad, lemon juice, olive oil dressing (V, G, E)
- Garden salad, tomato, carrot, red onion, cucumber, vinaigrette (VG, N, G)

HOT SELECTION

- Braised Beef cheek red wine jus (G, D, N, E)
- Tempura fish with tartare sauce, chips (N)
- Steamed broccoli, cauliflower, green peas with sesame miso soy (G, D, N, E, VG)
- Mashed potatoes (G, D, N, E, VG)

DESSERT + BEVERAGES

- Seasonal sliced fresh fruit platter (VG, G, N)
- Hummingbird cake (DG, D, E, VG)
- Freshly brewed coffee, selection of Dilmah teas, orange juice

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PRIVATE BUFFET LUNCH - \$16PP UPGRADE

Create your own hot buffet lunch menu, to be served in your meeting room
(Minimum 25 guests required)

Served with coffee, tea, orange juice and seasonal sliced fruit platter
*UPGRADE with added catering items at \$9 per person per hot dish,
\$7 per person per cold dish, side or dessert*

COLD DISHES – SELECT 2

- Chicken and kale salad (G, D, N, E)
- Garden Salad, Tomato, Carrot, Red Onion, Cucumber, Vinaigrette (VG, N, G)
- Rocket, pear and Parmesan Salad, Lemon Juice, Olive Oil Dressing (V, G, E)
- Rice salad with tandoori chicken (G, E)
- Potato apple salad (G, D, N, E, V, VG)
- Cucumber tomato salad with Japanese sesame soy dressing (G, D, N, VG, V)
- Grilled chicken, cucumber and corn salad, sweet chili lime sauce (N, G, D, E)
- Fried tofu wombok salad, crispy rice noodles (G, D, N, VG, V)

DESSERT - UPGRADE OPTION

- Carrot cake (G, D, V)
- Mini assorted cheesecake (G, V)
- Hummingbird cake (G, D, E, V, VG)
- Cherry coconut slice (G, D, N, E, V, VG)
- Portuguese custard tart (N, V)
- Nutella flourless cake (G, V)

HOT DISHES – SELECT 2

- Oven baked barramundi, wilted spinach, miso sesame soy sauce (G, D, N, E)
- Braised beef cheek red wine jus (G, D, N, E)
- Butter chicken (G, D, E)
- Steamed fish, tomato, capsicum in kaffir lime coconut sauce
- Grilled chicken breast, spinach, white wine cream mushroom sauce (G, N, E)
- Adobo pork belly and potato (G, D, N)
- Vegetarian lasagna (V, N)
- Garlic Herb Roasted lamb shoulder, rosemary potato, red wine jus (G, D, N, E)
- Vegetable curry (V, VG, G, D, N, E)

SIDES - SELECT 2

- Stir fry vegetables, fried tofu, Japanese sesame soy sauce (G, D, N, E, V, VG)
- Steamed Jasmine rice (G, D, N, E, V, VG)
- Basmati saffron rice (G, D, N, E, V, VG)
- Steamed broccoli, cauliflower, green peas with sesame miso soy (G, D, N, E, V, VG)
- Roasted rosemary paprika chat potato (G, D, N, E, VG, V)
- Mashed potatoes (G, D, N, E, V, VG)
- Maple glazed roasted pumpkin (VG, V, N, G, D, E)

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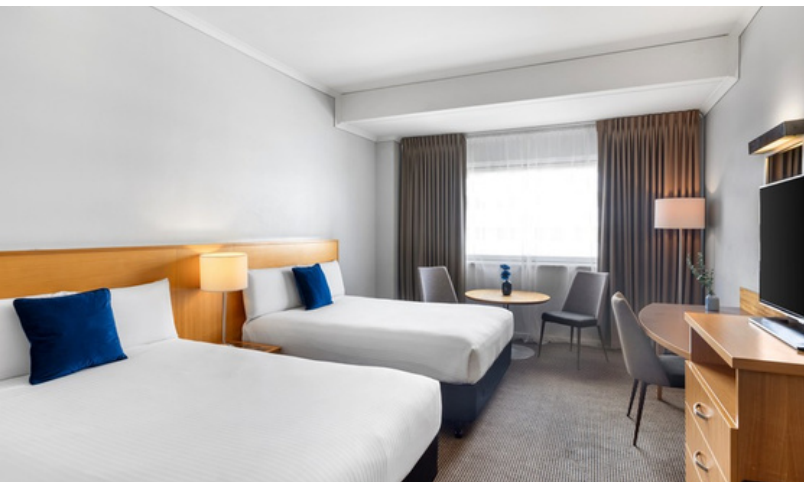
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ACCOMMODATION

Discounted room rates available for your guests

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



HOTEL FACILITIES

- Sen5es Restaurant & Wine Bar
- Fenians Irish Pub
- 24 hour room service
- Daily buffet breakfast
- Onsite secure parking
- Top-floor gymnasium & relaxation area
- Business centre
- Children's play area
- Self-serve laundry
- Laundry and dry-cleaning service
- Complimentary Wi-Fi & access to PressReader

ROOM TYPES

- 137 Classic rooms - available in queen & king
- 72 Classic twin rooms
- 19 Superior king rooms
- 28 Suites, available in three room types



**GET REWARDED WITH LOYALTY POINTS
WHEN YOU ORGANISE YOUR EVENTS WITH US**



**JOIN ACCOR'S ALL
MEMBERSHIP PROGRAM**



CONTACT US TODAY

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