

NOVOTEL

PERTH LANGLEY

Festive Functions

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

casey.mikus@accor.com

08 9425 1630

221 Adelaide Tce, Perth

www.novotelperthlangley.com.au



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 \$95 per light
- Data projector and screen - \$225
- Photobooth - from \$549 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, 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

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

1 HOUR	\$30 PP
2 HOUR	\$40 PP
3 HOUR	\$50 PP
4 HOUR	\$60 PP

SILVER

- SPARKLING - Chain of Fire Brut Cuvee
- WHITE WINE - Chain of Fire SBS + 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

1 HOUR	\$40 PP
2 HOUR	\$50 PP
3 HOUR	\$60 PP
4 HOUR	\$70 PP

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

1 HOUR	\$50 PP
2 HOUR	\$60 PP
3 HOUR	\$70 PP
4 HOUR	\$80 PP

NON-ALCOHOLIC

- Assorted Soft Drinks
- Orange Juice + Apple Juice

1 HOUR	\$10 PP
2 HOUR	\$15 PP
3 HOUR	\$20 PP
4 HOUR	\$25 PP

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

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 organising your events with us. Join for free now!



MEETING PLANNER

MAKE EVERY MEETING **rewarding**



Points & Perks.

Earn 1 Status & 1 Rewards point for every 2 Euros spent.



Pay your way.

Use your Reward points to pay for up to 15% of your bill.



More power to you.

Transfer your Reward points to other members of ALL.



Your points. Your call.

Redeem them for hotel stays, shopping online and more.



JOIN NOW

CONTACT US TODAY!

casey.mikus@accor.com

+61 8 9425 1630

www.novotelperthlangley.com.au

