

NO VO TEL

PERTH
LANGLEY



novotelperthlangley.com.au





Minimum numbers & standard event T+C's apply

PACKAGE OPTIONS

\$95 2-COURSE

\$105 3-COURSE

\$110 BUFFET

INCLUSIONS

- Arrival mocktail (1 per person)
- 5-hour soft drinks and fruit juice service
- 2-course | 3-course | buffet dinner
- Private venue hire (with minimum spend)
- Dance floor
- Lectern and microphone, set on stage
- Personalised seating chart and table menu
- Table centrepiece (mirror, vase, fairy lights)
- White or black table linen
- Security
- \$5 per person teacher discount
- Tea and coffee service for teachers

UPGRADES

- Arrival canapés from \$18 per person for half-hour service
- Alternate serve for plated menu \$6 per person, per course
- Data projector and screen \$450
- Chair covers from \$5.50 per person
- Coloured uplighting from \$95 per light
- Photobooth from \$549 for two hours (additional hours available)

**Spend \$8,000 or more to receive a
5-hour DJ set!**



VENUE OPTIONS

RIVERSIDE BALLROOM

- Hotel's premium event space
- Pillarless room, 476sqm
- 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, 182sqm
- 4.5m ceiling height
- Ceiling-mounted projector and screen
- 120 guests for plated menu with dance floor
- 90 guests for buffet menu with dance floor

PLATED MENU - 2 | 3 COURSE

Assorted freshly baked bread rolls and butter, set per table

Alternate drop available at \$6 per person, per course

Add a pre-set platter per table from \$10 per person

ENTREE - Select 1

- Bocconcini, medley tomato, fresh basil, rocket, balsamic reduction
- Poached king prawns, israel pearl cous cous, yuzu togarashi mayo, wasabi cream, crispy enoki
- Lemon myrtle chicken breast, charred artichoke, carrot puree, pancetta crumb, semi dried tomato
- Honey soy glazed bavette steak, black bean salsa, chimichurri, brussel sprout

MAIN - Select 1

- Roasted chicken breast, wild mushroom risotto, glazed leek, light chicken jus
- Grilled striploin steak, mashed potato, buttered vegetables rosemary jus
- Slow cooked harissa marinated lamb rump, fondant potato, green peas, vine tomato, mint salsa verde
- Pan seared barramundi, mushroom risotto, lemon butter, parmesan shavings

**Vegetarian items available on request*

DESSERT - Select 1

- Traditional cheesecake, dark chocolate ganache, raspberry gel
- Pavlova, fresh fruits, passionfruit gel
- Tiramisu - mascarpone, cacao

**Please note that menus are a sample only and subject to seasonal change. Custom items are available on request.*

BUILD YOUR OWN BUFFET MENU

Assorted freshly baked bread rolls and butter, set per table

*Upgrade with added catering items at
\$9 per person per hot dish | \$7 per person per cold dish, side or dessert*

STARTER PLATTER - Set per table

- Trio of dips & Turkish bread

COLD DISHES - Select 2

- 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
- Rocket and parmesan salad, lemon olive oil dressing
- Caesar salad with baby cos, parmesan, egg, croutons, bacon bits

ACCOMPANIMENTS - Select 2

- Steamed jasmine rice
- Chef's selected steamed vegetables
- Creamy mashed potato
- Oven backed baby potato, parsley, thyme, garlic
- Herb roasted pumpkin
- Broccoli au gratin, cream béchamel, parmesan

HOT DISHES - Select 3

- Butter chicken, coriander, yoghurt
- Lasagne de verdure – spinach, ricotta, alfredo
- Harissa-spiced roasted lamb leg, rosemary jus
- Crumbed chicken katsu, curry sauce
- Dal tadka (lentils cooked and tempered with mustard and curry leaves)
- Grilled fish, charred corn salsa

DESSERTS - Select 2

- Tiramisu – mascarpone, cacao
- Mini cheesecake
- Seasonal sliced fresh fruit platter
- Portuguese egg custard tart

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GET REWARDED WHEN YOU ORGANISE
YOUR EVENTS WITH US

LET'S MAKE IT
REWARDING

JOIN ALL MEETING
PLANNER PROGRAM



MEETING PLANNER

CONTACT US TODAY

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