

NOVO TEL

PERTH
LANGLEY



www.novotelperthlangley.com.au





Minimum numbers & standard event T+C's apply

PACKAGE OPTIONS

\$99 2-COURSE

\$109 3-COURSE

\$115 BUFFET

INCLUSIONS

- Arrival mocktail (1 per student)
- 5-hour non-alcoholic beverage package
- 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 menus
- Table centrepieces (mirror, vase, fairy lights)
- Your selection of 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 \$490
- Chair covers from \$5.50 per person
- Coloured uplighting from \$100 per light
- Photobooth from \$549 for two hours (additional hours available)

**Spend \$9,000 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

ENTREE - Select 1

(Served cold – suitable to be pre-set if required)

- Burrata Basilico - napolitana sauce, semi dried baby tomato, micro herbs, basil pesto
- Poached King Prawns - burnt sweet corn, avocado, yuzu togarashi mayo, crispy enoki
- Lemon Myrtle Chicken Breast - black bean corn salsa, roast pumpkin puree, vincotto, soft herbs salad
- Harvest Salad - strawberry vinaigrette, pistachios, crumble feta, cucumbers, carrot, radish

DESSERT - Select 1

- New York Baked Cheesecake - dark chocolate sauce, raspberry gel, fairy floss rose, mini macaron
- Dark Chocolate Raspberry Pebble - mixed berry coulis, lemon balm, coconut foam
- Baked Lemon Meringue Tart - lemon mascarpone gel, strawberry, berries coulis, lemon balm, lemon macaroon

MAIN - Select 1

- Braised Beef Cheek - truffle mashed potatoes, crispy kale, baby carrot, broccolini, rosemary jus
- Pan Seared Barramundi - sesame miso sauce, sweet potato gratin, charred bok choy
- Chicken Pumpkin Kale and Mushroom Ballotine - potato puree, wilted kale and spinach, truffle jus
- Baked Spinach and Ricotta Cannelloni - green peas puree, semi dried cherry tomato, crispy sweet potato

UPGRADE OPTIONS:

- *Alternate drop service - \$6 per person, per course*
- *Pre-set share platter per table, \$6 per person - trio of dips and Turkish bread*
- *Cheeseboard per table, \$10 per person - selections of cheeses, pear, chutney, nuts, muscatels, artisan fruit bread, Lavosh.*

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

BUFFET MENU

Assorted freshly baked bread rolls and butter, set per table

COLD DISHES

- Potato salad, spring onion, mayonnaise, mustard, egg, cornichons
- Grilled chicken, cucumber and corn salad, chili lime sauce

HOT DISHES

- Oven baked barramundi, wilted spinach, miso sesame soy sauce
- Garlic herb roasted lamb shoulder, rosemary potato, rosemary jus
- Grilled chicken breast, mashed potatoes, cream mushroom sauce
- Stir fry seasonal vegetables, fried tofu, Japanese sesame soy sauce
- Steamed jasmine rice

DESSERT

- Nutella flourless cake
- Portuguese egg custard tart
- Freshly sliced seasonal fruit platter

UPGRADE OPTIONS:

- *Pre-set share platter per table, \$6 per person - trio of dips and Turkish bread*
- *Additional catering items: \$7pp per added item (Cold/Side/Dessert) - items available on request*
- *Additional catering items: \$9pp per added item (Hot Dishes) - items available on request*

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

**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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