

**NO
VO
TEL**

PERTH
LANGLEY

SOCIAL PACKAGES



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PACKAGE OPTIONS

\$120 CANAPÉ

\$130 2-COURSE

\$140 3-COURSE

\$145 BUFFET

INCLUSIONS

- 4-hour bronze beverage package
- 3-hour canapé / 2-course plated / 3-course plated / buffet menu
- Private venue hire (with minimum spend)
- Dance floor
- Stage, lectern and microphone
- Personalised seating chart and table menus
- Table centrepiece (mirror, vase, fairy lights)
- White or black table linen
- Accommodation door prize or overnight stay for event organiser
- Discounted accommodation offer for guests

UPGRADES

- Arrival canapés from \$18 per person for half-hour service
- Alternate serve for plated menu \$6 per person per course
- Additional beverage service \$10 per person per hour
- Chair covers from \$5.50 per person
- Coloured uplighting from \$100 per light
- Photobooth from \$599 for two hours (additional hours available)

Spend \$17,000 or more to receive a complimentary 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

THE BOARDROOM

- Features natural light
- Suitable for more intimate dining events, 95sqm
- Ceiling-mounted projector and screen
- 50 guests for plated menu with dance floor
- 40 guests for buffet menu with dance floor



CANAPÉ MENU

3-hour service included

Your Selection of 7 canapés (cold / hot / dessert) + 1 substantial item from the below

Additional canapés can be added at \$7 per person, per added item (cold/hot/dessert) and \$12 per person per added substantial item

COLD SELECTION

- Beetroot and whipped goats curd on beetroot tulip (N, V)
- Assorted sushi, wasabi, pickled ginger and soy sauce (G, D, N, V)
- Brie and beetroot relish crostini with lemon balm (N, V)
- Medium rare beef steak on toast, horseradish mayo, parmesan flakes (N)
- Pickled watermelon skewer with feta and chili caramel sauce (G, N, V)
- Prawn and avocado on skewer, yuzu mayo, pickled cucumber (G, D, N)

DESSERT SELECTION

- Lemon meringue tart (N, V)
- Mini cheesecake (G, V)
- Green tea tiramisu cake (V)
- Nutella flourless cake (G, V)

HOT SELECTION

- Japanese karaage prawn, chili lime aioli (D, N)
- Panko coated barramundi, tartare sauce (N)
- Chicken quinoa bites, garlic aioli (G, N)
- Wild mushroom, taleggio risotto croquette (G, N, V)
- Spanish wagyu beef sausage roll, tomato relish (N)
- Cheese arancini, truffle mayo (G, N, V)
- Corn fritters, avocado and tomato salsa (G, D, N, V, VG)
- Spiced lamb skewer, tzatziki (D, N)

SUBSTANTIAL SELECTION

- Buttermilk crispy chicken slider, potato bun, coleslaw (D, N)
- Fish n' chips, tartare sauce, lemon (N)
- Smokey kale and quinoa burger, potato bun, tomato relish (D, N, V)
- Mexican three bean quesadilla (G, N, V)
- Crispy Calamari, aioli, lemon (N)

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.*

PLATED MENU - 2 | 3 COURSE

Freshly-baked bread rolls and butter - set per guest table
Tea & coffee service with dessert

*Alternate drop available at \$6 per person, per course
Deluxe Cheeseboard (1 per table) available at \$10.00 per person*

ENTREE - Select 1

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

- Burrata Basilico - napolitana sauce, semi dried baby tomato, micro herbs, basil pesto (G, N, E, V)
- Poached King Prawns - burnt sweet corn, avocado, yuzu togarashi mayo, crispy enoki (G, D, N, E)
- Porcini Mushroom Prosciutto Salad - semi dried cherry tomato, soft herbs and chili mango sauce (G, D, N, E)
- Lemon Myrtle Chicken Breast - black bean corn salsa, roast pumpkin puree, vincotto, soft herbs salad (G, D, N, E)
- Harvest Salad - Strawberry vinaigrette, pistachios, crumble feta, cucumbers, carrot, radish (G, E, V)

DESSERT - Select 1

- New York Baked Cheesecake - Dark chocolate sauce, raspberry gel, fairy floss rose, mini macaron (N, V)
- Dark Chocolate Raspberry Pebble - mixed berry coulis, lemon balm, coconut foam (G, N, E, VG)
- Baked Lemon Meringue Tart - lemon mascarpone gel, strawberry, berries coulis, lemon balm, lemon macaron (N, V)

MAIN - Select 1

- Shiraz Braised Beef Cheek - truffle mashed potatoes, crispy kale, baby carrot, broccolini, red wine jus (G, D, N, E)
- Slow Roast Pork Belly - sweet potato puree, braised cabbage, apple jus, semi dried cherry tomato (G, D, N, E)
- Baked Cheese Truffle Potato Gnocchi - broccoli, butter bean, vegan cheese, nap sauce (G, D, N, VG, E)
- Pan Seared Barramundi - sesame miso sauce, sweet potato gratin, charred bok choy (G, N, E)
- Chicken Pumpkin Kale and Mushroom Ballotine - potato puree, wilted kale and spinach, truffle jus (G, N, E)
- Baked Spinach and Ricotta Cannelloni - green peas puree, semi dried cherry tomato, crispy sweet potato and kale (V, N)

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BUILD YOUR OWN BUFFET MENU

Freshly-baked bread rolls and butter - set per guest table

Seasonal sliced fresh fruit platter - served with dessert

Tea & coffee service with dessert

Upgrade with added catering items at

\$9 per person per hot dish | \$7 per person per cold dish, side or dessert

COLD DISHES - Select 3

- 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)

DESSERTS - Select 2

- 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 3

- 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 (G, D, N, E, V, VG)

SIDES - Select 2

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

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BEVERAGE PACKAGES

BRONZE PACKAGE

4-hour service included in all Social Packages

Additional hours can be added at \$10 per person per hour

- SPARKLING – Sen5es Sparkling Pinot Noir Chardonnay (WA)
- WHITE WINE – Sen5es Semillon Sauvignon Blanc (WA)
- RED WINE - Sen5es Cabernet Merlot (WA)
- BEER (bottled) – Swan Draught + Hahn Super Dry 3.5%
- OTHER - Assorted Soft Drinks, Orange Juice + Apple Juice

SILVER PACKAGE

Upgrade from 4-hour Bronze to Silver for an additional \$15 per person

Additional hours can be added at \$10 per person per hour

- SPARKLING – Oxford Landing Cuvee (SA)
- WHITE WINE – Oxford Landing Sauvignon Blanc (SA) + Oxford Landing Pinot Grigio (SA)
- RED WINE – Oxford Landing Cabernet Shiraz (SA)
- BEER | CIDER (bottled) – Swan Draught + Hahn Super Dry 3.5% + James Squire Orchard Crush Cider
- OTHER - Assorted Soft Drinks, Orange Juice + Apple Juice

GOLD PACKAGE

Upgrade from 4-hour Bronze to Gold for an additional \$30 per person

Additional hours can be added at \$10 per person per hour

- SPARKLING – Jans Premium Cuvee (TAS)
- WHITE WINE – HaHa Sauvignon Blanc (NZ) + Smith & Hooper Pinot Grigio (SA)
- RED WINE – Vasse Felix Classic Dry Red (WA)
- ROSÉ - Vasse Felix Classic Rosé (WA)
- BEER | CIDER (bottled) – Swan Draught + Heineken + Hahn Super Dry 3.5% + James Squire Orchard Crush Cider
- OTHER - Assorted Soft Drinks, Orange Juice + Apple Juice

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ACCOMMODATION

Discounted room rates available for your event guests

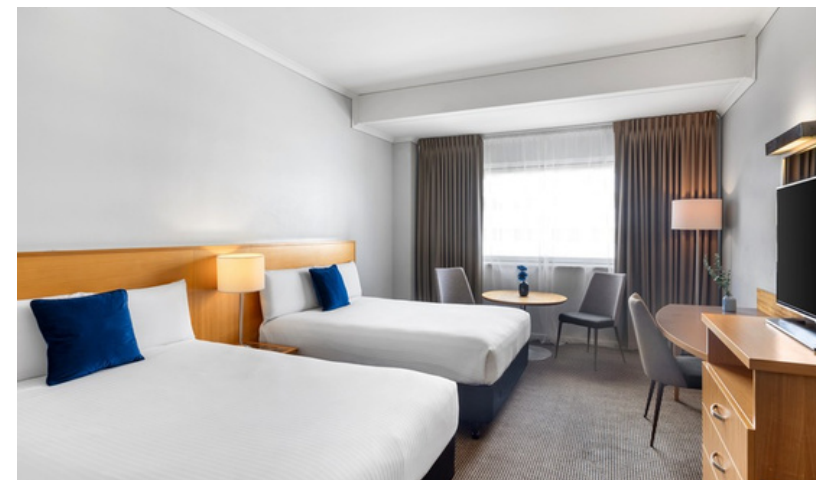
Experience 4.5-star centrally located accommodation at Novotel Perth Langley with 256 beautifully appointed guests rooms and suites featuring the Swan River and city views.

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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