

NO VO TEL

SCHOOL BALL PACKAGES

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 \$795
- Photobooth from \$495 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

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

GET REWARDED WHEN YOU ORGANISE
YOUR EVENTS WITH US

LET'S MAKE IT
REWARDING

JOIN ALL MEETING
PLANNER PROGRAM



MEETING PLANNER

CONTACT US TODAY

casey.mikus@accor.com

+61 8 9425 1630

221 Adelaide Tce, Perth, WA 6000

novotelperthlangley.com.au

