



# NOVOTEL

PERTH LANGLEY

[novotelperthlangley.com.au](http://novotelperthlangley.com.au)

# WELCOME TO NOVOTEL PERTH LANGLEY

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- Novotel Perth Langley is located in the centre of Perth
- Overlooking Langley Park and the Swan River
- Close to Elizabeth Quay, Optus Stadium, HBF Stadium, RAC Arena, WACA Oval
- Walking distance to Perth's iconic attractions, shopping and local restaurants and bars

- 4.5-star accommodation with 256 spacious rooms and suites
- Exclusive conference and events floor
- Six function rooms to accommodate up to 600 guests
- Two dining outlets - Sen5es Restaurant & Wine Bar and Fenians Irish Pub, also available to hire as private or semi-private venues



## ESSENTIALS

- Perth Airport - 16 km - 20 min drive
- Royal Perth Hospital - 0.8 km - 4 min drive
- Pharmacy - 0.8 km - 7 min walk
- Train Station - 2.5 km - 6 min drive
- Bus Stop - directly outside of the hotel

## ATTRACTIONS

- Langley Park - on the doorstep of the hotel
- The Bell Tower - 1.4 km - 15 min walk
- Hay Street Mall - 2 km - 15 min walk
- The Art Gallery WA - 2.3 km - 5 min drive
- Kings Park - 3.4 km - 10 min drive
- Optus Stadium - 4.2 km - 6 min drive
- RAC Arena - 2.3 km - 6 min drive





# SIX CONFERENCE ROOMS

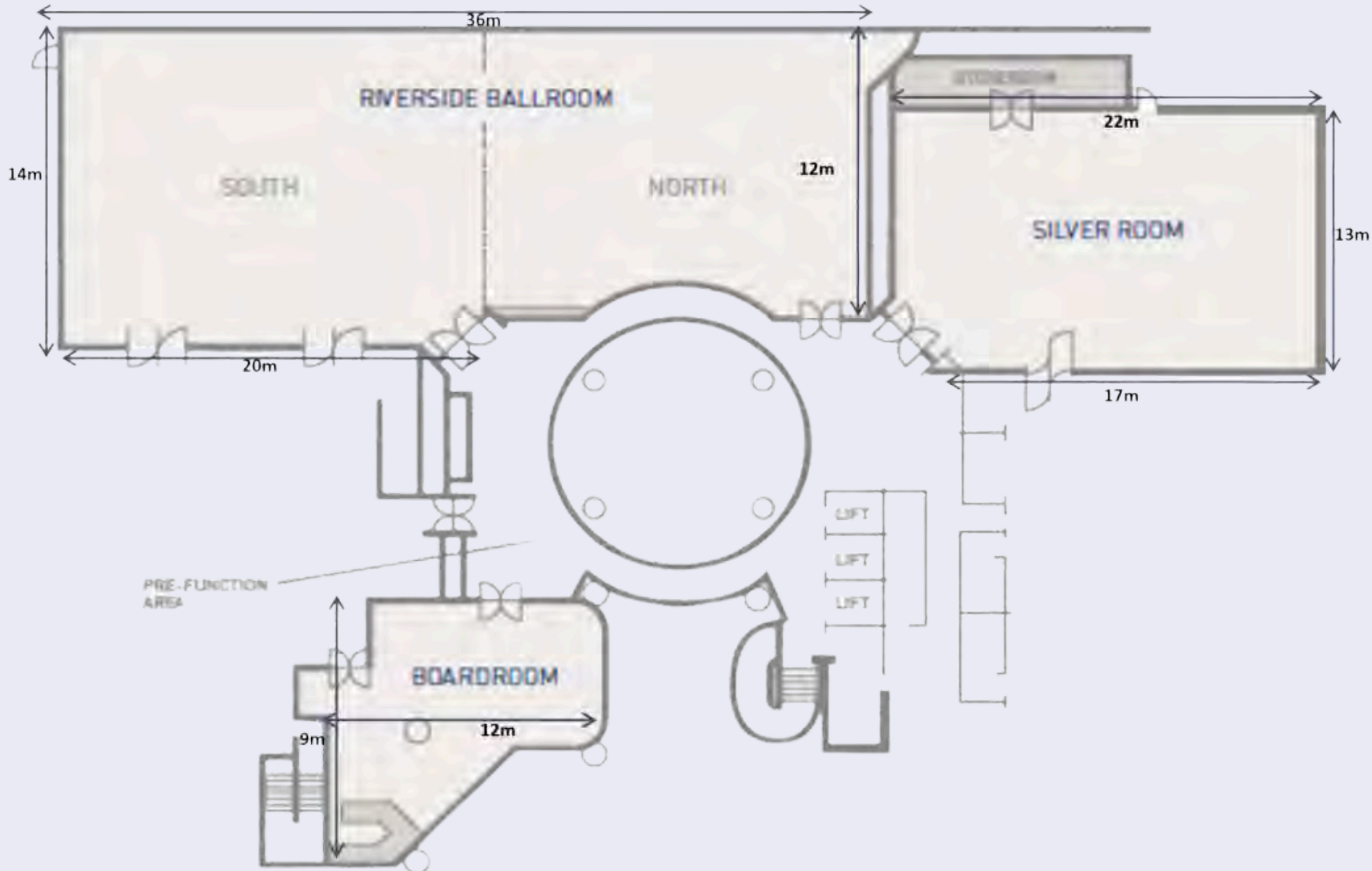
Novotel Perth Langley offers six private event spaces and two restaurants to choose from, with a dedicated conference floor on the mezzanine level of the hotel and the ability to host up to 500 guests seated in the Riverside Ballroom.

With many venue rooms featuring natural light, pillarless spaces, high ceilings and built-in AV, our attentive and experienced team of professionals will work with you to select the perfect venue for your event and ensure optimal meeting success.

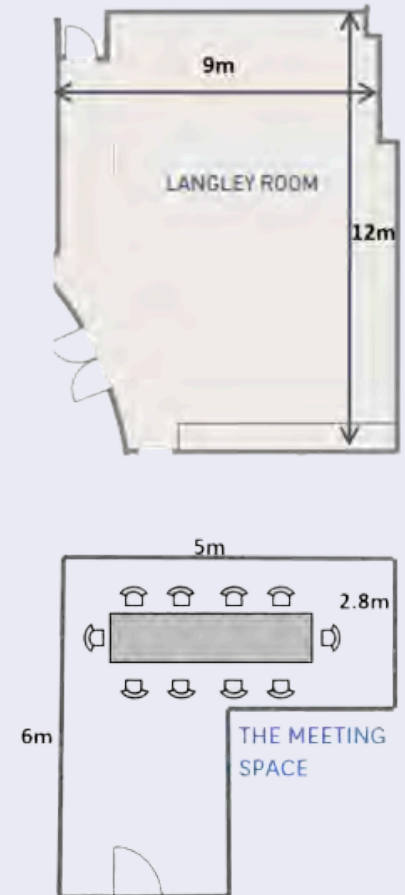
# NOVOTEL PERTH LANGLEY

## VENUE OVERVIEW

### MEZZANINE FLOOR



### GROUND FLOOR





# NOVOTEL PERTH LANGLEY

## RIVERSIDE BALLROOM

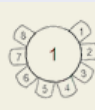
Height: 4.5 m - Area: 476 sq.m



Hotel's premium event space, with the ability to divide into North and South. Entire ballroom is pillarless and features four ceiling mounted projectors and screens.



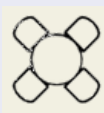
Theatre  
500 guests



Cabaret  
264 guests



Classroom  
250 guests



Cocktail  
600 guests



Banquet with  
dance floor  
300 guests

# NOVOTEL PERTH LANGLEY

## BALLROOM SOUTH

Height: 4.5 m - Area: 260 sq.m



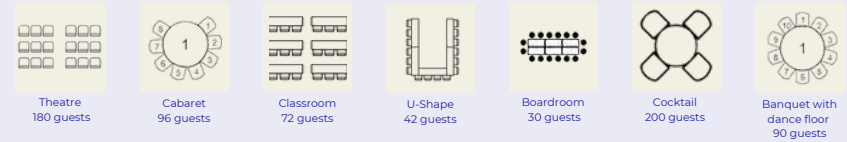
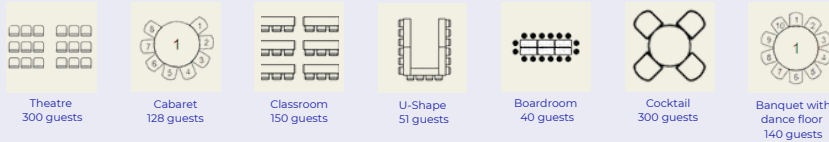
## BALLROOM NORTH

Height: 4.5 m - Area: 180 sq.m



The hotel's second largest event space. Ideal for plenary sessions, large seminars and awards evenings.

The second half of the pillarless Riverside Ballroom. Suits smaller conferences, trade displays and breakout activities.





# NOVOTEL PERTH LANGLEY

## SILVER ROOM

Height: 4.5 m - Area: 182 sq.m



The Silver Room boasts natural daylight, high ceilings and an entirely pillarless room, making it one of the most popular event spaces. Perfect for seminars, conferences and private dinner events.



Theatre  
180 guests



Cabaret  
112 guests



Classroom  
72 guests



U-Shape  
42 guests



Boardroom  
30 guests



Cocktail  
200 guests



Banquet with  
dance floor  
120 guests

# NOVOTEL PERTH LANGLEY

## THE BOARDROOM

Height: 2.7 m - Area: 95 sq.m



Featuring natural light and a dedicated catering area to the rear of the room.  
Ideal for smaller workshops, training sessions and as a secretariat space for the main Riverside Ballroom.



Theatre  
50 guests



Cabaret  
32 guests



Classroom  
30 guests



U-Shape  
24 guests



Boardroom  
20 guests



Cocktail  
60 guests



Banquet with  
dance floor  
50 guests



# NOVOTEL PERTH LANGLEY

## LANGLEY ROOM

Height: 2.7 m - Area: 95 sq.m



Located on the ground floor with easy access from hotel lobby. Suited to presentations, board meetings and as a breakout area.

## MEETING SPACE

Height: 2.7 m - Area: 24 sq.m



A dedicated board room, located on the ground floor. Hire of this space includes a wall mounted TV screen with HDMI connection, a wall mounted whiteboard and conference phone.



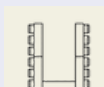
Theatre  
60 guests



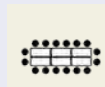
Cabaret  
40 guests



Classroom  
30 guests



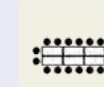
U-Shape  
24 guests



Boardroom  
20 guests



Cocktail  
60 guests



Boardroom  
10 guests

# NOVOTEL PERTH LANGLEY

## SEN5ES RESTAURANT AND WINE BAR



Section	Capacity	Minimum spend Sunday - Thursday	Minimum spend Friday – Saturday
Exclusive use of bar	60	\$2K drinks only	Subject to management approval
Sen5es South (buffet room)	120	\$3K	Subject to management approval
Sen5es a la carte area without bar	76	\$7K	Subject to management approval
Sen5es a la carte exclusive	76	\$9K	Subject to management approval



# NOVOTEL PERTH LANGLEY

## FENIANS IRISH PUB



Section	Capacity	Minimum spend Sunday - Thursday	Minimum spend Friday – Saturday
Exclusive use of bar	248	\$15K	Subject to management approval
Terrace Existing seating	54	\$7.5K	Subject to management approval
Terrace Cocktail set up	90	\$7.5K	Subject to management approval
Booth Area seating	38	\$7.5K	Subject to management approval
Booth Area Cocktail	50	\$7.5K	Subject to management approval

# NOVOTEL PERTH LANGLEY

## ACCOMMODATION



*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.*

### ROOM TYPES

- 137 Standard rooms - queen or king bedding
- 33 Twin rooms (double + double bedding)
- 39 Twin (queen + double bedding)
- 19 Superior King rooms
- 28 Suites - available in three room types

### FACILITIES

- 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
- Complimentary access to PressReader





# CONFERENCE & EVENT CATERING OPTIONS

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Create-your-own conference menu from the enclosed options

Can't quite find what you're looking for? Simply let us know your requirements to receive a bespoke catering menu for your event

# DAY DELEGATE PACKAGE

## FULL DAY PACKAGE - FROM \$79 PER PERSON

All your meeting essentials bundled into the one price, featuring our new and improved catering menus with greater flexibility, private venue hire and all your AV needs covered.

### PRIVATE MEETING SPACE INCLUSIONS

- Ceiling-mounted data projector and screen
- One whiteboard and one flipchart
- Wi-Fi access for all attendees
- Notepads, pens, water and mints

### FULL DAY CATERING INCLUSIONS

- Welcome tea and coffee
- Morning coffee break with coffee, tea, orange juice, fresh fruit bowl and your selection from the snack menu
- Customised working lunch with a selection of fresh sandwiches, salads, hot bite
- Afternoon coffee break with coffee, tea, orange juice, fresh fruit bowl and your selection from the snack menu

### PACKAGE UPGRADE OPTIONS

- Assorted cookies added to arrival service - \$3 per person
- Additional coffee break catering items - \$6 per person, per item
- Chef's daily hot buffet lunch, served in Sen5es Restaurant - \$10 per person
- Create your own private buffet lunch, served in your meeting room - \$15 per person
- Coloured room up-lighting - from \$795
- Additional audio visual equipment also available

*Minimum spend per day and standard event T&Cs apply.  
Minimum 25 guests required for hot buffet lunch menus.*





# BREAKFAST MENUS

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## BUILD YOUR OWN BREAKFAST - \$28 PER PERSON

Freshly brewed coffee and selection of Dilmah teas - set on a self-serve station

Orange juice and apple juice - set on each guest table

Your selection of four catering items from the following options

*UPGRADE with additional catering items at \$6 per person, per added item*

### HOT

- Breakfast slider: egg, bacon, tomato sauce on a brioche bun
- Mini ham and cheese croissant
- Mini tomato and cheese croissant
- Quiche Lorraine
- Ham, cheese, tomato & spinach puff scrolls

### COLD

- Seasonal fruit salad, orange vanilla syrup
- House made bircher muesli, oats, granola
- Greek yoghurt, granola parfait
- Sliced fresh fruit platter, local seasonal berries
- Goat curd tartlet, beetroot, walnut

### SWEET

- Chocolate brownie
- Carrot cake
- Portuguese custard tarts
- Assorted mini muffins
- Chef selection of lamingtons

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## PLATED HOT BREAKFAST - \$30 PER PERSON

Freshly brewed coffee and selection of Dilmah teas - set on a self-serve station

Orange juice and apple juice - set on each guest table

Your selection of one breakfast item from the below, served to all guests

*UPGRADE with pre-set catering items from the Build-Your Own Breakfast Menu at \$6 per person per added item*

- Eggs benedict with English muffin, black forest leg ham, poached egg, hollandaise sauce, semi dried cherry tomatoes
- Scrambled egg, toasted sourdough, bacon rashers, sautéed thyme mushroom, grilled roma tomato
- Scrambled egg, smoked salmon, hollandaise, multigrain bread, charred asparagus
- Smashed avocado, poached egg, bacon rashers, ricotta cheese, tomato, toasted sourdough
- Buttermilk pancakes, strawberries, mixed berries compote, maple syrup, chantilly cream

*\*Please note that images and menus are sample only and subject to seasonal change.*



# BREAKFAST MENUS

## FULL BUFFET BREAKFAST - \$40 PER PERSON

*(Minimum 25 guests)*

Freshly brewed coffee and selection of Dilmah teas - set on a self-serve station  
Orange juice and apple juice - set on each guest table  
The below catering items are all included, set on a buffet station

### FROM THE BAKERY

- Mini croissants and petite muffins
- Assorted stone baked sliced bread
- Mini brioche rolls and continental danish pastries
- Assorted jams, honey, marmalade

### CONTINENTAL SELECTION

- West Australian yoghurts - natural and fruit flavours
- Sliced fresh fruit platter
- Smoked salmon, dill and lemon cream, pickled shallot
- Bircher muesli, granny smith apple, local honey
- Black forest ham, italian salami, sliced emmental cheese, semi dried tomatoes

### FROM THE PAN

- Scrambled eggs with ricotta, feta, parsley
- Herbed chicken sausages
- Baked beans
- Crispy bacon rashers
- Hash browns
- Sautéed mushrooms, thyme, garlic
- Slow roasted roma tomatoes

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# COFFEE + CATERING BREAKS

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## BEVERAGE STATION - FROM \$5 PER PERSON

(ON ARRIVAL SERVICE)

Freshly brewed coffee and selection of Dilmah teas - set on a self-serve station

*UPGRADE with orange and apple juice at \$2 per person*

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## CATERED COFFEE BREAK - \$12 PER PERSON, PER BREAK

(MORNING | AFTERNOON)

Freshly brewed coffee, selection of Dilmah teas, orange juice

Fresh fruit bowl

Your selection of one catering item from the below options

*UPGRADE with additional catering items at \$6 per person, per added item*

### SWEET

- Chef's selection of mini muffins
- Raspberry and chocolate lamingtons, vanilla cream
- Assorted doughnuts
- Assorted cookies
- Portuguese egg custard tart
- Carrot cake
- Chocolate brownie
- Seasonal fruit salad, orange vanilla syrup
- House made bircher muesli, oats, granola
- Greek yoghurt and granola parfait
- Sliced fruit platter with local seasonal berries

### SAVOURY

- Mini ham and cheese croissant
- Mini tomato and cheese croissant
- Mini beef pie, barbecue sauce
- Quiche lorraine
- Spinach and ricotta roll
- Vegetarian samosa, mint yoghurt
- Ham, cheese, tomato and spinach puff scrolls

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# LUNCH CATERING

## WORKING LUNCH MENU - \$38 PER PERSON

Freshly brewed coffee, selection of Dilmah teas, orange juice

Seasonal sliced fresh fruit platter

*UPGRADE with additional catering items at \$7 per person, per added item*

### SALAD – SELECT 1

- Potato salad, spring onion, mayonnaise, mustard, egg, cornichons
- Garden salad, 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, baby cos, parmesan, egg, croutons, bacon bits
- Antipasti, sun-dried tomato, marinated kalamata olives, marinated courgettes, pickled vegetables

### HOT BITE - SELECT 1

- Angus beef slider, aioli, dill pickle, melted cheese, brioche bun
- Three cheese arancini, tomato, basil
- Fried crispy chicken sliders, cucumber pickle, sriracha mayo
- Crispy king prawns, chilli, shallots, sriracha mayonnaise
- BBQ pork bun
- Fish and chips
- Buffalo chicken skewers, blue cheese dip

### SANDWICHES & WRAPS – SELECT 2

- Black forest ham, swiss cheese, tomato chutney, white bread
- Chicken breast, celery, japanese mayo, laugen bread
- Roasted beef wrap, tomato, avocado, and cheddar cheese
- Prosciutto, camembert, tomato chutney, French baguette
- Tandoori cauliflower wrap, vine ripened tomato, charred corn, mixed garden leaves, tortilla
- Cucumber sandwich, pickled cucumber, sundried tomato relish, rocket leaves
- Caesar wrap, grilled chicken, cos, bacon bit, parmesan, caesar aioli
- Buffalo chicken baguette, spinach, mayonnaise

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# LUNCH CATERING

## HOT BUFFET LUNCH MENU - \$55 PER PERSON

(Minimum 25 guests)

Freshly brewed coffee, selection of Dilmah teas, orange juice

Seasonal sliced fresh fruit platter

*UPGRADE with additional catering items at \$9 per person per hot dish | \$7 per person per cold/side/dessert*

### COLD DISHES – SELECT 2

- Bocconcini, tomato salad, basil pesto, balsamic glaze
- Potato salad, spring onion, mayonnaise, mustard, egg, cornichons
- Garden salad, tomato, carrot, red onion, cucumber, vinaigrette
- Caesar salad, baby cos, parmesan, egg, croutons, bacon bits
- Rocket waldorf salad, mayonnaise, roasted walnut, apple
- Antipasti, sun dried tomato, marinated kalamata olives, marinated courgettes, pickled vegetables
- Roasted vegetable salad, spinach, shaved pear, mustard vinaigrette
- Rocket and parmesan salad, lemon juice, olive oil dressing

### DESSERT - SELECT 1

- Tiramisu – mascarpone, cacao
- Chocolate brownie
- Selection of world cheese, dried fruit, nuts, lavosh
- Mini lamingtons
- Portuguese custard tart

### HOT DISHES – SELECT 2

- Tuscan chicken, sundried tomato, roasted pimento sauce
- Trofie pasta, wild mushroom, roasted baby tomato, spinach, parmesan cream sauce
- Butter chicken, coriander, yoghurt
- Roasted lamb leg roast, caramelised shallot jus
- Crumbed chicken katsu, curry sauce
- Grilled barramundi fillet, wilted bok choy, lemon cream sauce
- Grilled chicken breast, mushroom cream sauce
- Ratatouille - stewed summer vegetables in garlic tomato sauce
- Penne arrabbiata, spinach, shaved parmesan

### SIDES - SELECT 2

- Baked baby potato, rosemary
- Steamed jasmine rice
- Steamed vegetables - broccoli, cauliflower, carrot
- Dal tadka (lentils cooked and tempered spices, herbs)
- Creamy mashed potato
- Garlic stir fried asian vegetables
- Herb roasted pumpkin
- Baked sweet potato, charred spanish onion
- Broccoli au gratin, creamy bechamel, parmesan

*\*Please note that images and menus are sample only and subject to seasonal change.*



# CANAPE CATERING

## ONE HOUR SERVICE - \$32 PER PERSON

Your selection of two cold + three hot from the following options

## TWO HOUR SERVICE - \$45 PER PERSON

Your selection of three cold + four hot + one substantial + one dessert from the following options

## THREE HOUR SERVICE - \$55 PER PERSON

Your selection of three cold + four hot + two substantial + two dessert from the following options

*UPGRADE with additional items at \$7 per person per cold/hot/dessert | \$8 per person per added substantial item*

### COLD SELECTION

- Poached prawns, pickled radish, miso yuzu mayo, cucumber
- Bloody mary prawns
- Butternut pumpkin custard tartlet, black truffle, meredith feta, candied nuts, lemon oil
- Tomato bruschetta sundried tomato, balsamic glaze, parmesan flakes
- Goat curd tartlet, caramelised onion, candied walnut
- Prosciutto wrapped melon, cherry tomato, rosemary
- Bocconcini, tomato, basil, balsamic glaze

### DESSERT SELECTION

- Chocolate ganache tart, berries
- Assorted mini cheesecakes
- Mini lamingtons
- Apple blueberry tart
- Fruit pavlova, vanilla cream, fresh fruits

### HOT SELECTION

- Fish tacos, avocado corn salsa, pickled onion
- Buffalo chicken skewers, blue cheese dip
- Crispy prawns, mango salsa
- Mini beef pie, bbq sauce
- Spinach and ricotta rolls
- Tandoori chicken, mint raita
- Vegetarian spring roll, sweet chilli sauce
- Jackfruit curry arancini, arrabbiata sauce

### SUBSTANTIAL SELECTION

- Mini Wagyu beef slider, melted cheese, sweet pickle, dijon mustard, brioche bun
- Fried crispy chicken sliders, cucumber pickle, sriracha mayo
- Fish and chips
- Stuffed mushroom, goat cheese, onion relish, spinach, parmesan

*Minimum 20 guests required for all canape menus*

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# DINNER MENUS

## PLATED MENU - 2 COURSE, \$70 PER PERSON

## PLATED MENU - 3 COURSE, \$80 PER PERSON

Freshly baked bread rolls and butter - set per table

Alternate drop for main course included

Tea and coffee service with dessert, on request

*UPGRADE with alternate drop for entree and/or dessert courses - \$6 per person, per course*

*UPGRADE with a deluxe cheeseboard served per table - \$10 per person*

### ENTREE - Select 1

- Poached king prawns, israel pearl cous cous, yuzu togarashi mayo, wasabi cream, crispy enoki
- Maple glazed duck breast, semi dried tomato, roasted beetroot puree, sweet peas, lemon mustard sauce
- Lemon myrtle chicken breast, charred artichoke, butternut pumpkin puree, pancetta crumb, semi dried tomato
- Honey soy glazed bavette steak, black bean salsa, roast pumpkin puree, chimichurri, brussel sprout
- Burrata basilico, napolitano sauce, baby tomato, rocket, basil pesto

### DESSERT - Select 1

- Apple and rhubarb crumble, vanilla cream fresh, honey cinnamon glaze
- Pavlova, fresh fruits, passionfruit gel
- Traditional cheesecake, dark chocolate ganache, raspberry gel
- Baked lemon meringue tart, red berry fluid gel, compressed citrus, crème fraiche
- Chocolate fondant, dark chocolate sauce, milk chocolate crumb

### MAIN - Select 2 (served alternate drop)

- Pan seared chicken breast, truffled polenta, broccolini, slow roasted tomato, light chicken jus
- Crispy skinned barramundi, roasted kipfler potato, honey glazed asian vegetables, soy ponzu sauce
- Grilled salmon, paprika risotto, buttered baby chard, creamy prawn bisque
- Braised beef cheek in red wine, creamed potato, roasted root vegetables, semi dried vine tomato, braising juice
- Flame grilled beef striploin, mashed potato, buttered green beans, shallot port wine jus
- Potato gratin, baked oyster mushroom, pumpkin puree, caramelised shallots, seasonal vegetables, harissa jus
- Grilled lamb rack, potato gratin, seasonal vegetables, harissa jus

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# DINNER MENUS

## **BUILD YOUR OWN BUFFET MENU - \$80.00 PER PERSON**

*(Minimum 25 guests)*

Freshly baked bread rolls and butter - set per table

Tea and coffee service with dessert, on request

*UPGRADE with added catering items at \$9 per person per hot dish | \$7 per person per cold/side/dessert*

### **STARTER (included)**

- Chef selected antipasto platter, set on buffet

### **COLD DISHES - Select 3**

- Rocket waldorf salad, mayonnaise, apples, roasted walnuts
- Roasted vegetable salad, spinach, shaved pear, mustard vinaigrette
- Bocconcini, cherry tomato, rocket, basil pesto salad
- Potato salad, spring onion, mayonnaise, mustard, egg, cornichons
- Garden salad, tomato, carrot, red onion, cucumber, vinaigrette
- Ras el hanout marinated cauliflower, pine nut, cherry vine tomato, spinach, red onion, cucumber, pomegranate vinaigrette

### **DESSERTS - Select 2**

- Tiramisu – mascarpone, cacao
- Portuguese egg custard tart
- Mini cheesecake, mixed berries coulis
- Seasonal fresh fruit platter
- Fruit pavlova, vanilla cream, fresh fruits

### **HOT DISHES - Select 3**

- Butter chicken, creamy tomato sauce, coriander, yoghurt
- Palak paneer, cottage cheese, spinach, cream
- Grilled chicken breast, mix mushroom cream sauce
- Crumbed chicken katsu, curry sauce
- Dal tadka (lentils cooked and tempered spices, herbs)
- Roasted angus striploin, beef jus
- Harissa-spiced roasted lamb leg, rosemary jus
- Grilled barramundi, wilted spinach, lemon cream sauce
- Penne arrabbiata, spinach, shaved parmesan

### **ACCOMPANIMENTS - Select 2**

- Steamed jasmine rice
- Chef's selected steamed vegetables
- Creamy mashed potato
- Oven baked baby potato, parsley, thyme, garlic
- Herb roasted pumpkin, sweet potato, charred spanish onion
- Broccoli au gratin, creamy bechamel, parmesan

*\*Please note that images and menus are sample only and subject to seasonal change.*





# BEVERAGE PACKAGES

## BRONZE BEVERAGES

- 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 Juice + Apple Juice

**1 HOUR - \$30 PER PERSON**  
**2 HOUR - \$40 PER PERSON**  
**3 HOUR - \$50 PER PERSON**  
**4 HOUR - \$60 PER PERSON**  
**5 HOUR - \$70 PER PERSON**

## SILVER BEVERAGES

- SPARKLING - Chain of Fire Brut Cuvee
- WHITE WINE - Chain of Fire Sauvignon Blanc Semillon + 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 Juice + Apple Juice

**\$10 PER PERSON UPGRADE  
FROM BRONZE**

## GOLD BEVERAGES

- SPARKLING - Villa Fresco Prosecco
- WHITE WINE - Wavelength SBS + Folklore Chardonnay
- RED WINE - Wise Sea Urchin 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 Juice + Apple Juice

**\$20 PER PERSON UPGRADE  
FROM BRONZE**

*Minimum 20 guests required for all beverage packages*

### ALTERNATIVE SERVICE - BAR TAB

A bar tab can be established for your event with a pre-determined limit, with your choice of beverages to be served to your guests.

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# ALL MEETING PLANNER

Organising events here at Novotel Perth Langley and be rewarded with Accor reward points


## 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 ALL MEETING  
PLANNER PROGRAM**







**NO  
VO  
TEL**

**PERTH  
LANGLEY**

## **CONTACT US**

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