



NOVOTEL

PERTH LANGLEY

h1764-sb2@accor.com

novotelperthlangley.com.au

+61 8 9425 1630

WELCOME TO NOVOTEL PERTH LANGLEY

- 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, suites and apartments
- Exclusive conferences and events floor
- Six function rooms to accommodate up to 600 guests
- Two dining outlets, Sen5es Restaurant & Wine Bar and Fenians Irish Pub, which can also be hired as a 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 Station – 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

ALL MEETING PLANNER

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



ACCOR · LIVE LIMITLESS

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JOIN NOW



SIX CONFERENCE ROOMS

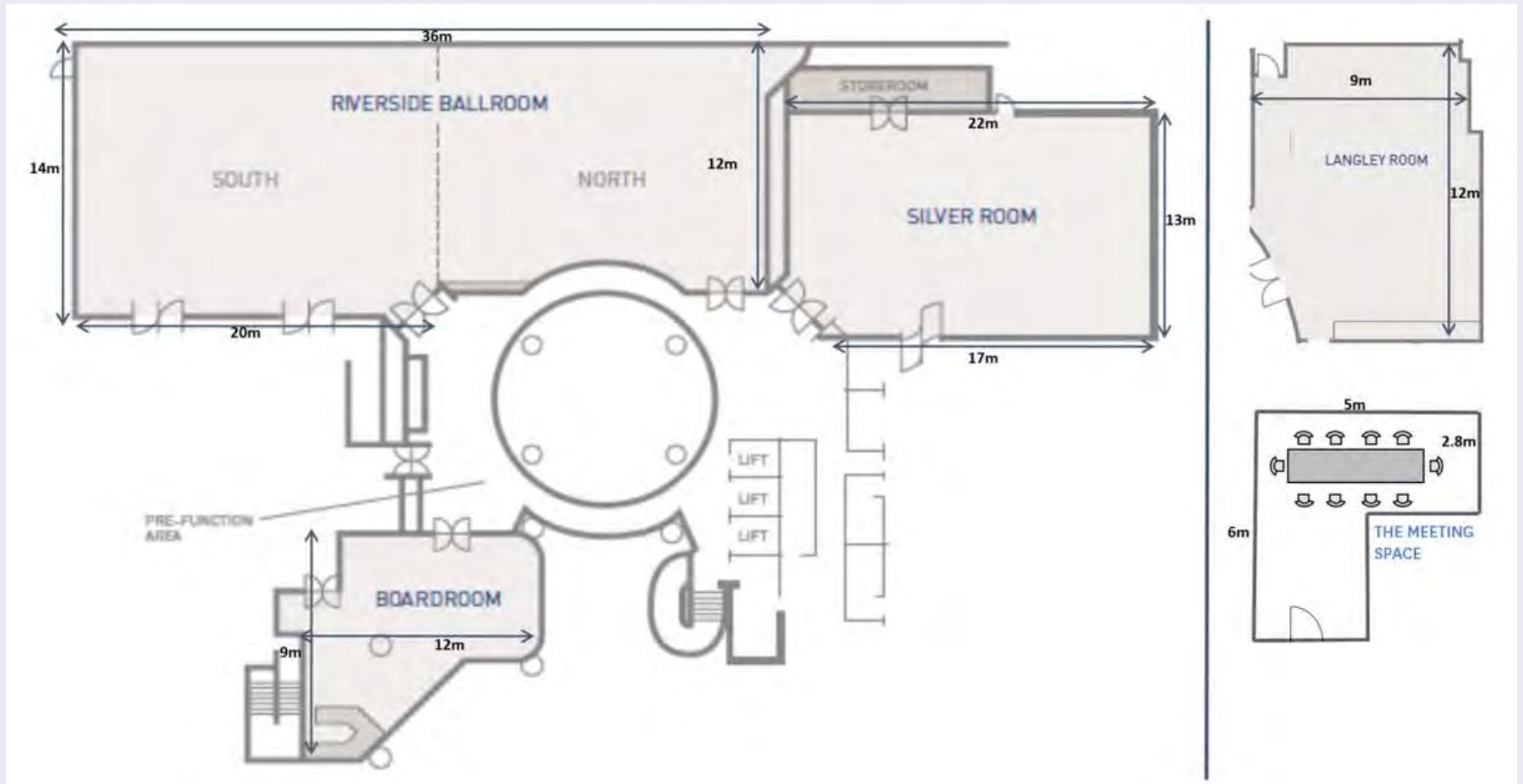
Novotel Perth Langley offers six private event spaces and two restaurants to choose from, with a dedicated conference floor on the mezzanine level of the hotel and the ability to host up to 500 guests seated in the Riverside Ballroom. With many venue rooms featuring natural light, pillarless spaces,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

CONFERENCE 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.



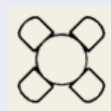
Theatre
500 guests



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



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



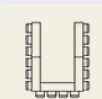
Theatre
300 guests



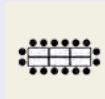
Cabaret
128 guests



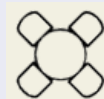
Classroom
150 guests



U-Shape
51 guests



Boardroom
40 guests



Cocktail
300 guests



Banquet with
dance floor
140 guests



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



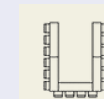
Theatre
180 guests



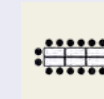
Cabaret
96 guests



Classroom
72 guests



U-Shape
42 guests



Boardroom
30 guests



Cocktail
200 guests



Banquet with
dance floor
90 guests

NOVOTEL PERTH LANGLEY

SILVER ROOM

Height: 4.5 m - Area: 182 sq. m



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



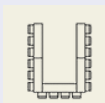
Theatre
180 guests



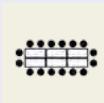
Cabaret
112 guests



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 at rear.
Ideal for smaller workshops, training sessions and as a secretariat space for the main Riverside Ballroom.



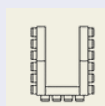
Theatre
50 guests



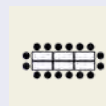
Cabaret
32 guests



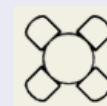
Classroom
30 guests



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.



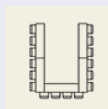
Theatre
60 guests



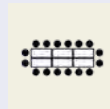
Cabaret
40 guests



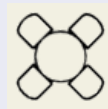
Classroom
30 guests



U-Shape
24 guests



Boardroom
20 guests



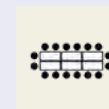
Cocktail
60 guests

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 and conference phone.



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	\$2.7K drinks only	Subject to management approval
Sen5es breakfast room	118	\$5K	Subject to management approval
Sen5es a la carte area without bar	76	\$7K	Subject to management approval
Sen5es a la carte exclusive	76	\$7K	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



DAY DELEGATE PACKAGE

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.

WHAT'S INCLUDED

- Private venue hire, with minimum spend.
- Wi-Fi access code for all attendees.
- Coffee and tea on arrival.
- Morning coffee break with coffee, tea, juice and your selection of one catering item.
- Create-your-own working lunch with a selection of fresh sandwiches, salads, hot bites.
- Afternoon coffee break with coffee, tea, juice and your selection of one catering item.
- One whiteboard and one flipchart.
- One ceiling-mounted data projector and screen.
- Conference stationary per attendee, mints and water.



DAY DELEGATE PACKAGES

FULL-DAY FROM \$70PP

- Arrival tea and coffee
- Morning coffee break
- Working lunch
- Afternoon coffee break

HALF-DAY FROM \$65PP

- Arrival tea and coffee
- Morning coffee break
- Working lunch

UPGRADE OPTIONS

- Hot buffet lunch - \$9.00 per person (minimum 25 guests required)
- Gourmet cookies on arrival - \$3.00 per person
- Additional snack items for coffee break - \$5.00 per person, per item
- Barista Coffee Cart - \$500 hire per day and coffee charged on consumption at \$4.00 per order
- Sundowner - \$25.00 per person for a 30-minute canapés and bronze beverages at the end of your event (minimum 25 guests required)

*Please noted that images and menus are sample only.

All events will be organised by our team.

Get in touch to customise the perfect package that suits the needs of your event.



BREAKFAST MEETINGS

Choose from our healthy choice menus or start the day with Novotel's buffet breakfast offering a deliciously healthy start.

WHAT'S INCLUDED

- Freshly brewed Nespresso coffee
- Selection of Dilmah teas
- Orange juice

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BREAKFAST MEETINGS

BUILD YOUR OWN MENU
\$6 PER ITEM, MINIMUM 4 SELECTIONS

HOT

- Chef's selection of mini muffins
- Breakfast slider: egg, bacon, tomato sauce on a brioche bun
- Mini ham and cheese croissant
- Mini tomato and cheese croissant
- Flourless banana bread
- Quiche Lorraine

COLD

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



BREAKFAST MEETINGS

INDIVIDUAL PLATED BREAKFAST ADDITION
\$25 PER PERSON

Please select ONE of the following to be served to all guests in addition to the above Build-Your-Own Breakfast Menu

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



BREAKFAST MEETINGS

FULL BUFFET BREAKFAST
\$38 PER PERSON - MINIMUM 25 GUESTS

FROM THE BAKERY

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

CONTINENTAL SELECTION

- West Australian yoghurts, natural and fruit flavours
- Sliced tropical fruit platter with local seasonal berries
- 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



COFFEE AND CATERING BREAKS

Create-your-own conference menu from the below options

BEVERAGE SELF-SERVE STATION

Freshly brewed coffee and a selection of Dilmah teas,
set in your conference room for guests to enjoy

ON ARRIVAL SERVICE
\$5 PER PERSON

FOUR HOUR SERVICE
\$11 PER PERSON

EIGHT HOUR SERVICE
\$17 PER PERSON

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COFFEE AND CATERING BREAKS

CATERED BREAKS - MORNING|AFTERNOON
\$12 PER PERSON, PER BREAK

Freshly brewed coffee, selection of Dilmah teas, orange juice, fresh fruit bowl

Your selection of one catering item from the following options.
Upgrade with additional catering items at \$5pp per added item

BAKERY

- Chef's selection of mini muffins
- Mini ham and cheese croissant
- Mini tomato and cheese croissant
- Flourless banana bread

SWEET

- Raspberry and chocolate lamingtons, vanilla cream
- Assorted doughnuts
- Assorted cookies
- Portuguese egg custard tart

HEALTHY

- Seasonal fruit salad, orange vanilla syrup
- House-made Bircher muesli, oats, granola
- Greek yoghurt and granola parfait
- Sliced tropical fruit platter with local seasonal berries

SAVOURY

- Mini beef pie, barbecue sauce
- Quiche Lorraine
- Spinach and ricotta roll
- Vegetarian samosa, mint yoghurt



LUNCH CATERING

Create-your-own conference lunch menu from the below options

WHAT'S INCLUDED

- Freshly brewed coffee
- Selection of Dilmah teas
- Selection of juices and soft drinks
- Seasonal sliced fruit platter

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LUNCH CATERING

WORKING LUNCH MENU
\$35 PER PERSON

Your selection of catering items from the following options.
Upgrade with additional catering items at \$6pp per added item.

SANDWICHES & WRAPS SELECT TWO

- Black forest ham, Swiss cheese, tomato chutney, white bread
- Chicken breast, celery, Japanese mayo, Lauren bread
- Smoked salmon, cream cheese, rocket, caper, multi grain bread
- Roasted beef wrap, tomato, avocado, and cheddar cheese
- Prosciutto, camembert, tomato chutney, French baguette
- Italian antipasto wrap, salami, Brie cheese, basil pesto mayonnaise
- Guacamole wrap, vine ripened tomato, charred corn, mixed garden leaves, tortilla
- Curried egg, chive, white bread
- Caesar wrap, grilled chicken, cos, bacon bit, parmesan, Caesar aioli

SALAD SELECT ONE

- 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
- Thai style Asian slaw salad with carrot, cabbage, bean shoot, cucumber, cherry tomato, red onion, lime and coriander dressing
- Rocket and parmesan salad, lemon olive oil dressing

HOT BITE SELECT ONE

- Angus beef slider, Aioli, dill pickle, melted cheese, brioche bun
- Jack fruit curry arancini, arrabiata sauce
- Three cheese arancini, tomato, basil
- Fried crispy chicken sliders, cucumber pickle, sriracha mayonnaise
- Crispy king prawns, chilli, shallots, sriracha mayonnaise
- BBQ pork buns



LUNCH CATERING

HOT BUFFET LUNCH MENU
\$49PER PERSON - MINIMUM 25 GUESTS

Your selection of catering items from the following options.
Upgrade with additional catering at \$6pp per added cold / side / dessert item
and \$9pp per added hot item

COLD DISHES SELECT TWO

- 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
- Thai style Asian slaw salad with carrot, cabbage, bean shoot, cucumber, cherry tomato, red onion, lime and coriander dressing
- Rocket and parmesan salad, lemon olive oil dressing
- Caesar salad with baby cos, parmesan, egg, croutons, bacon bits

HOT DISHES SELECT TWO

- Butter chicken, coriander, yoghurt
- Pumpkin and ricotta ravioli, black olive, Pomodoro sauce
- Lasagne de verdure – Spinach, ricotta, alfredo
- Slow cooked pork scotch fillet, caramelised apple, spring onion, pan jus
- Slow-cooked beef cheek in red wine sauce
- Crumbed chicken katsu, barbecue sauce
- Dal Tadka - Lentils cooked and tempered with mustard and curry leaves
- Grilled fish, charred corn salsa

SIDE SELECT ONE

- Steamed jasmine rice
- Chef's selected vegetables
- Crispy chips
- Creamy mashed potato
- Garlic stir fried asian vegetables

DESSERT SELECT ONE

- Tiramisu, mascarpone, cacao
 - Carrot cake
 - Chocolate brownie
 - Selection of world cheese with dried fruit and nuts, lavosh
- Served with Fresh Fruit Platter**



CANAPÉ CATERING

HALF-HOUR SERVICE \$18 PER PERSON

Select one cold and
two hot items

ONE-HOUR SERVICE \$29 PER PERSON

Select two cold and
three hot items

TWO-HOUR SERVICE \$44 PER PERSON

Select three cold, four hot
and one dessert items

THREE-HOUR SERVICE \$55 PER PERSON

Select four cold, five hot
and two dessert items

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Get in touch to customise the perfect package that suits the needs of your event.

CANAPÉ CATERING

BUILD-YOUR-OWN MENU
MINIMUM 25 GUESTS

Upgrade with additional canapés at \$6pp per added item

COLD

- Tuna tartare with soy, avocado, wasabi mayo, seaweed crispy
- Pork rillette tartlet, pressed cucumber, pickled red onion
- Smoked salmon mousse, tobiko, chive, blini
- Poached prawns, pickled radish, miso yuzu mayo, cucumber
- Waffle basket tart, prawn, herb salsa, chilli mayonnaise
- Roasted angus beef, horseradish sour cream, balsamic onion relish on sourdough toast
- Butternut pumpkin custard tartlet, black truffle, meredith feta, candied nuts, lemon oil
- Tomato bruschetta sundried tomato, balsamic glaze, parmesan flakes
- Goat curd tatlet, caramelised onion, candied walnut

DESSERT

- Macaron selection
- Chocolate shell with fruit ganache
- Assorted mini cheese cakes
- Baklava with honey syrup
- Chocolate Spanish churros

HOT

- Crispy prawns, sea salt and pepper
- Mini beef pie, BBQ sauce
- Spiced vegetable samosa, ginger tomato dip
- Vegetarian spring roll, sriracha mayonnaise
- Ginger prawn dumpling, soy and black vinegar dipping sauce
- Charred chicken satay, coconut peanut sauce, coriander, crispy shallot
- Spinach and ricotta roll
- Jack fruit curry arancini, Arrabiata sauce
- Mini wagyu beef slider, melted cheese, sweet pickle, Dijon mustard, brioche bun
- Fried crispy chicken sliders, cucumber pickle, sriracha mayonnaise
- Herb crumbed jalapeño cheese bite, smoked paprika Aioli





PLATED MENU

MINIMUM 25 GUESTS

TWO COURSE \$69PP | THREE COURSE \$79PP

WHAT'S INCLUDED

- Alternate drop for the main course
- Assorted bread rolls and butter per table
- Tea and coffee with dessert, on request

UPGRADE OPTIONS

- Alternate drop - \$5 per person, per course
- Cheeseboard to Share - \$10 per person. One platter per table, inclusive of a selection of cheeses, pear, chutney, nuts, muscatels, artisan fruit bread, lavosh.

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PLATED MENU

TWO-COURSE \$69PP

- Entrée and Main
OR
- Main and Dessert

THREE-COURSE \$79PP

- Entrée
- Main
- Dessert

ENTREE - SELECT ONE

- Tuna tataki, wakame salad, fermented daikon, edamame, seaweed crumb, ponzu dressing
- Poached king prawns, Israel pearl cous cous, yuzu togarashi mayo, wasabi cream, crispy enoki
- Duck breast , semi dried tomato, peas, lemon mustard puree, baby oyster mushrooms
- Lemon myrtle chicken breast, charred artichoke, butternut pumpkin puree, pancetta crumb, semi dried tomato
- Honey soy glazed bavette steak, black bean salsa, chimichurri, brussel sprouts

DESSERT - SELECT ONE

- Traditional cheese cake, dark chocolate ganache, raspberry gel
- Vanilla panna cotta, lemon gel, pistachio cream
- Baked lemon meringue tart, red berry fluid gel, compressed citrus, crème fraîche
- Pavlova, tropical fruits, passionfruit gel
- Chocolate fondant, dark chocolate sauce, milk chocolate crumb
- Tropical fruit platter

MAIN - SELECT TWO (Served Alternate Drop)

- Grass fed beef sirloin, Paris mashed potato, confit vine tomato, Portobello, scorched onion, red wine jus
- Braised beef cheek in red wine, creamed potato, roasted root vegetables, semi dried vine tomato, braising juice
- Roasted chicken breast, wild mushroom risotto, king oyster mushroom, light chicken jus
- Grilled chicken breast, truffled polenta, broccolini, slow roasted tomato, green peas, light chicken jus
- Tandoori spiced salmon, roasted chat potatoes, cucumber raita, pickled cauliflower, crispy pappadam
- Barramundi, saffron risotto, field mushrooms, fennel, peas, tomato oil
- Slow-cooked harissa marinated lamb rump, roasted rosemary potato, green peas, vine tomato, mint salsa verde



BUFFET DINNER

MINIMUM 25 GUESTS
\$75 PER PERSON

Your selection of three cold dishes, three hot dishes, two sides, two dessert items

WHAT'S INCLUDED

- Assorted bread rolls and butter per table
- Chef's selected antipasto platter, set on buffet
- Tea and coffee with dessert, on request

UPGRADE OPTIONS

- \$6 per person, per added item (Cold/Side/Dessert Items)
- \$9 per person, per added item (Hot Items)

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BUFFET DINNER

COLD DISHES - SELECT THREE

- 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
- Thai style Asian slaw salad with carrot, cabbage, bean shoot, cucumber, cherry tomato, red onion, lime and coriander dressing
- Rocket and parmesan salad, lemon olive oil dressing
- Baby cos lettuce, shaved parmesan, garlic herb croutons, Caesar dressing
- Fresh mozzarella, vine tomato, aged balsamic, basil
- Smoked Tasmanian salmon, capers, horseradish
- Assorted sushi selection with pickled ginger and wasabi
- Poached prawns, squid, potato, smoked paprika, rocket, citrus dressing

SIDE - SELECT TWO

- Steamed jasmine rice
- Chef's selected steamed vegetables
- Crispy chips
- Creamy mashed potato
- Garlic stir-fried Asian vegetables

HOT DISHES - SELECT THREE

- Butter chicken, coriander, yoghurt
- Slow cooked pork scotch fillet, caramelised apple, spring onion, pan jus
- Slow cooked beef cheek in red wine sauce
- Crumbed chicken katsu, barbecue sauce
- Dal Tadka - Lentils cooked and tempered with mustard and curry leaves
- Grilled salmon, bak choy, teriyaki sauce, togarashi
- Chicken karaage, togarashi, Japanese mayonnaise
- Grilled angus striploin, beef jus
- Harissa-spiced lamb leg with garlic tzatziki
- Grilled barramundi, Scandinavian style
- Pumpkin and ricotta ravioli, black olive, pomodoro sauce

DESSERT - SELECT TWO

- Tiramisu – Mascarpone, cacao
- Portuguese egg custard tart
- Mini cheese cake, mixed berries coulis
- Assorted cookies
- Selection of world cheese with dried fruit and nuts, lavosh
- Seasonal fresh fruit platter



BEVERAGE OPTIONS

Select a beverage service to be included with your dinner or as a post-event Sundowner, the perfect way to end the day

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.

PACKAGES

Selection of Beers, Wines, Non-Alcoholic Beverages, served for a specific service period.

BRONZE | SILVER | GOLD

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BEVERAGE PACKAGES

MINIMUM 20 GUESTS

BRONZE

- House sparkling, white, red wine
- 1 x domestic draught beer
- 1 x bottled light beer
- Assorted soft drinks and juice

1 HOUR	\$25 PP
2 HOUR	\$35 PP
3 HOUR	\$45 PP
4 HOUR	\$55 PP
5 HOUR	\$65 PP

SILVER

- Premium sparkling, white, red wine
- 1 x domestic draught beer
- 1 x bottled cider
- 1 x bottled light beer
- Assorted soft drinks and juice

1 HOUR	\$35 PP
2 HOUR	\$45 PP
3 HOUR	\$55 PP
4 HOUR	\$65 PP
5 HOUR	\$75 PP

GOLD

- Premium sparkling, white, red, rosé wine
- 2 x domestic draught beer
- 1 x bottled cider
- 1 x bottled light beer
- Assorted soft drinks and juice

1 HOUR	\$45 PP
2 HOUR	\$55 PP
3 HOUR	\$65 PP
4 HOUR	\$75 PP
5 HOUR	\$85 PP





NOVOTEL

PERTH LANGLEY

THANK YOU

h1764-sb2@accor.com

novotelperthlangley.com.au

+61 8 9425 1630

221 Adelaide Tce, Perth WA 6000