

**NO
VO
TEL**

PERTH
LANGLEY

SOCIAL PACKAGES



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PACKAGE OPTIONS

\$115 CANAPÉ

\$125 2-COURSE

\$135 3-COURSE

\$140 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 menu
- 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 \$95 per light
- Photobooth from \$549 for two hours (additional hours available)

**Spend \$15,000 or more to receive a
5-hour DJ set!**

Minimum numbers & standard event T+C's apply

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

Please select 3 Cold + 4 Hot + 2 Substantial + 2 Dessert items from the below options

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

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

PLATED MENU - 2 | 3 COURSE

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

Alternate drop available at \$6 per person, per course

Deluxe Cheeseboard (1 per table) available at \$10.00 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 & rhubarb crumble, vanilla cream fresh, honey cinnamon glaze
- Traditional cheesecake, dark chocolate ganache, raspberry gel
- Baked lemon meringue tart, red berry fluid gel, compressed citrus, crème fraîche
- Pavlova, fresh fruits, passionfruit gel
- Chocolate fondant, dark chocolate sauce, milk chocolate crumb

MAIN - Select 1

- 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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BUILD YOUR OWN BUFFET MENU

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

*Upgrade with added catering items at
\$9 per person per hot dish | \$7 per person per cold dish, side or 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 & 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

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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 - 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

SILVER PACKAGE

Upgrade from 4-hour Bronze to Silver for an additional \$10 per person

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

- 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

GOLD PACKAGE

Upgrade from 4-hour Bronze to Gold for an additional \$20 per person

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

- 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

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ACCOMMODATION

Discounted room rates available for your event guests

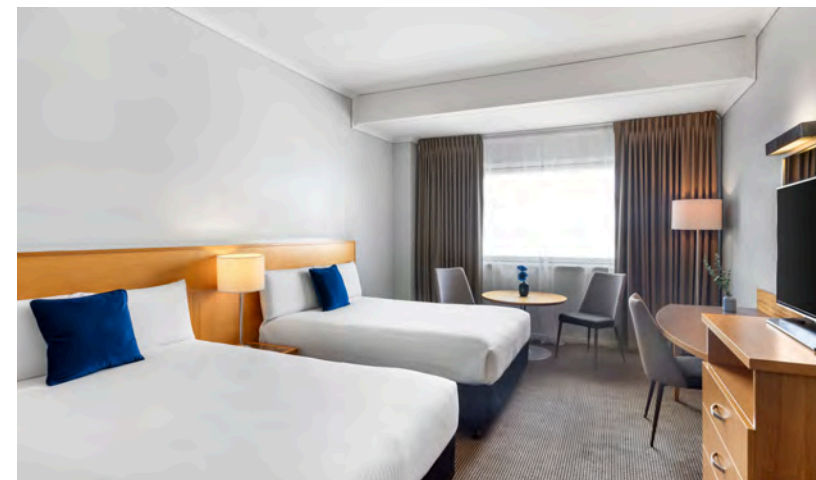
Experience 4.5-star centrally located accommodation at Novotel Perth Langley with 256 beautifully appointed guests rooms, apartments and suites featuring the Swan River and city views.

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 Standard rooms - available in queen & king
- 72 Twin rooms
- 19 Superior king rooms
- 28 Suites, available in three room types



**GET REWARDED WHEN YOU
ORGANISE YOUR EVENTS WITH US**

**JOIN ALL MEETING
PLANNER PROGRAM**



CONTACT US TODAY

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