

**NO
VO
TEL**

PERTH
LANGLEY

SOCIAL PACKAGES





PACKAGE OPTIONS

\$90 CANAPÉ

\$110 2-COURSE

\$125 BUFFET

\$120 3-COURSE

INCLUSIONS

- 4-hour bronze beverage package
- 2-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 cocktail from \$15 per person
- Arrival canapé from \$15 per person for half-hour service
- Additional beverage service \$10 per person per hour
- Silver beverage package \$10 per person
- Lolly buffet station \$5 per person
- Alternate serve for plated menu \$5 per person per course

**Spend \$12,000 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 projectors 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

BEVERAGE PACKAGES

BRONZE PACKAGE

4-hour service included in all Social Packages

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

- Sparkling - Bancroft Sparkling Brut
- White - Chain of Fire Semillon Sauvignon Blanc
- Red - Chain of Fire Shiraz Cabernet
- Beer - Swan Draught and James Boags Premium Light
- Other - Assorted soft drinks and orange 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 - Bay of Stones Sparkling Brut
- White - Bay of Stones Sauvignon Blanc and Icarus Chardonnay
- Red - Bay of Stones Shiraz and Icarus Cabernet Sauvignon
- Beer | Cider - Swan Draught, 5 Seeds Cider, James Boags Premium Light
- Other - Assorted soft drinks and orange 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 – Ara Resolute Organic Sauvignon Blanc and Paul Nelson Riesling
- Red – D'Arenberg Lovegrass Shiraz and Four Sisters Cabernet Sauvignon
- Rosé – Sittella Rosé
- Beer | Cider – Swan Draught, James Squire 150 Lashes Pale Ale, 5 Seeds Cider, James Boags Premium Light
- Other - Assorted soft drinks and orange juice



CANAPÉ MENU

2-hour service

Please select 3 Cold + 4 Hot + 1 Dessert items

Additional canapé can be added at \$6 per person, per added item

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

COLD SELECTION

- 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 mayo
- 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 tartlet, caramelised onion, candied walnut

DESSERT SELECTION

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

HOT SELECTION

- Crispy prawns, sea salt and pepper
- Mini beef pie, barbecue sauce
- Spiced vegetable samosa, ginger tomato dip
- Vegetarian spring roll, sriracha mayo
- 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 mayo
- Herb crumbed jalapeno cheese bite, smoked paprika aioli

*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.

PLATED MENU - 2 | 3 COURSE

Freshly-baked bread rolls and butter - set per guest table
Alternate drop available at \$5 per person, per course

ENTREE - Select 1

- Tuna tataki, wakame salad, fermented daikon, edamame, seaweed crumb, ponzu dressing
- Poached king prawns, Israel pearl cous cous, yuzu togarashi mayonnaise, 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 1

- 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

Tea & coffee is included with dessert and will be served on request

MAIN - Select 1

- 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, croutons, semi dried vine tomato, braising jus
- Roast 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

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BUILD YOUR OWN BUFFET MENU

Upgrade with added catering items at
\$9 per person per hot dish | \$6 per person per cold dish, side or dessert

STARTER (included)

- Freshly Baked Bread Rolls & Butter, per table
- Chef Selected Antipasto Platter, on buffet

COLD DISHES - Select 3

- 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 ginger & wasabi
- Poached prawns, squid, potato, smoked paprika, rocket, citrus dressing

ACCOMPANIMENTS - Select 2

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

HOT DISHES - Select 3

- 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)
- Chicken Karaage, togarashi, Japanese mayo
- Grilled angus striploin, beef jus
- Harissa-spiced lamb leg with garlic tzatziki
- Grilled barramundi, Scandinavian style
- Pumpkin and ricotta ravioli, black olive, pomodoro sauce

DESSERTS - Select 2

- Tiramisu , mascarpone, cacao
- Chocolate brownie
- Mini cheese cake, mixed berries coulis
- Assorted cookies
- Selection of world cheese with dried fruit and nuts, lavosh
- Seasonal fresh fruit platter

Tea & coffee is included with dessert and will be served on request

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**GET REWARDED WHEN YOU ORGANISE YOUR
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CONTACT US TODAY

h1764-sb2@accor.com

+61 8 9425 1630

novotelperthlangley.com.au

221 Adelaide Tce, Perth

