

NOVOTEL

PERTH LANGLEY



Congratulations, it's wedding time!

We are here to ensure your wedding will be intimate and memorable. From elegant venues, to tantalising cuisine, a complimentary stay for you and special group rates for your guests, the team at Novotel Perth Langley offer stress-free wedding planning.

With service that is second to none, our team will exhibit their passion for romance to provide you exactly what you desire for your big day.





Our gifts to you

These inclusions complete the package for your Big Day

- Complimentary venue hire (with minimum spend)
- Menu tasting for two in Sen5es Restaurant prior to your big day
- A complimentary overnight stay in our Superior Suite on your wedding night, including buffet breakfast for two in Sen5es Restaurant and a late check out at 12.00pm.
- Pre-dinner sparkling and canapés in the bridal suite for bridal party
- Guest seating list, displayed at the entrance
- Personalised table menus
- Dance floor
- Stage for bridal table
- White clothed and skirted bridal table
- Cake table and Gift table, set with white linen
- White linen table cloths and napkins for guest tables
- Lectern and microphone for speeches
- Cake cutting and platter service for each guest table
- Discounted accommodation for wedding guests

Wedding Packages

All inclusive packages designed to make the planning of your day seamless.

If you are after something a little more specific we will work with you to design your ideal package.

CANAPÉS \$140 per person	TWO-COURSE \$150 per person
THREE-COURSE \$160 per person	BUFFET \$170 per person

INCLUSIONS

- Create Your Own Dinner Menu From the Enclosed Menus
- Arrival Drinks - 30 minutes Service
- 5 Hour Bronze Beverage Package - Table Service
- Tea + Coffee with Dessert

*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.





Add a little more

Create an unforgettable day for you and your guests
with our package extras

Arrival Cocktail	From \$18 per person
Arrival Canapes 30mins Service	\$18 per person
Additional Beverage Package Hour	\$10 per person per hour
Upgrade Beverages to Silver Package	\$10 per person
Alternate Serve (plated menus)	\$6 per person per course

** Children and supplier meals available and quoted on request*

We are here to ensure your special day is all that you imagine.

Let us know if you have any unique additions you would love to see and we will work with you and our industry friends to see your vision come to life.



Three-hour canapés service

Your Selection of 7 canapés (cold / hot / dessert) + 1 substantial item

Additional canapés can be added at \$7 per person, per added item (cold/hot/dessert) and \$12 per person per added substantial item

COLD SELECTION

- Beetroot and whipped goats curd on beetroot tulip (N, V)
- Assorted sushi, wasabi, pickled ginger and soy sauce (G, D, N, V)
- Brie and beetroot relish crostini with lemon balm (N, V)
- Medium rare beef steak on toast, horseradish mayo, parmesan flakes (N)
- Pickled watermelon skewer with feta and chili caramel sauce (G, N, V)
- Prawn and avocado on skewer, yuzu mayo, pickled cucumber (G, D, N)

HOT SELECTION

- Japanese karaage prawn, chili lime aioli (D, N)
- Panko coated barramundi, tartare sauce (N)
- Chicken quinoa bites, garlic aioli (G, N)
- Wild mushroom, taleggio risotto croquette (G, N, V)
- Spanish wagyu beef sausage roll, tomato relish (N)
- Cheese arancini, truffle mayo (G, N, V)
- Corn fritters, avocado and tomato salsa (G, D, N, V, VG)
- Spiced lamb skewer, tzatziki (D, N)

DESSERT SELECTION

- Lemon meringue tart (N, V)
- Mini cheesecake (G, V)
- Green tea tiramisu cake (V)
- Nutella flourless cake (G, V)

SUBSTANTIAL SELECTION

- Buttermilk crispy chicken slider, potato bun, coleslaw (D, N)
- Fish n' chips, tartare sauce, lemon (N)
- Smokey kale and quinoa burger, potato bun, tomato relish (D, N, V)
- Mexican three bean quesadilla (G, N, V)
- Crispy Calamari, aioli, lemon (N)

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

G = no added Gluten | E = made without Egg | D = made without Dairy | N = made without Nuts | V = Vegetarian | VG = Vegan



Two-course | Three-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

(Served cold – suitable to be pre-set if required)

- Burrata Basilico - napolitana sauce, semi dried baby tomato, micro herbs, basil pesto (G, N, E, V)
- Poached King Prawns - burnt sweet corn, avocado, yuzu togarashi mayo, crispy enoki (G, D, N, E)
- Porcini Mushroom Prosciutto Salad - semi dried cherry tomato, soft herbs and chili mango sauce (G, D, N, E)
- Lemon Myrtle Chicken Breast - black bean corn salsa, roast pumpkin puree, vincotto, soft herbs salad (G, D, N, E)
- Harvest Salad - Strawberry vinaigrette, pistachios, crumble feta, cucumbers, carrot, radish (G, E, V)

MAIN - Select 1

- Shiraz Braised Beef Cheek - truffle mashed potatoes, crispy kale, baby carrot, broccolini, red wine jus (G, D, N, E)
- Slow Roast Pork Belly - sweet potato puree, braised cabbage, apple jus, semi dried cherry tomato (G, D, N, E)
- Baked Cheese Truffle Potato Gnocchi - broccoli, butter bean, vegan cheese, nap sauce (G, D, N, VG, E)
- Pan Seared Barramundi - sesame miso sauce, sweet potato gratin, charred bok choy (G, N, E)
- Chicken Pumpkin Kale and Mushroom Ballotine - potato puree, wilted kale and spinach, truffle jus (G, N, E)
- Baked Spinach and Ricotta Cannelloni - green peas puree, semi dried cherry tomato, crispy sweet potato and kale (V, N)

DESSERT - Select 1

- New York Baked Cheesecake - Dark chocolate sauce, raspberry gel, fairy floss rose, mini macaron (N, V)
- Dark Chocolate Raspberry Pebble - mixed berry coulis, lemon balm, coconut foam (G, N, E, VG)
- Baked Lemon Meringue Tart - lemon mascarpone gel, strawberry, berries coulis, lemon balm, lemon macaroon (N, V)

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Buffet Dinner Menu

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

Seasonal sliced fresh fruit platter - served with dessert

Upgrade with added catering items at

\$9 per person per hot dish | \$7 per person per cold dish, side or dessert

COLD DISHES - Select 3

- Chicken and kale salad (G, D, N, E)
- Garden Salad, Tomato, Carrot, Red Onion, Cucumber, Vinaigrette (VG, N, G)
- Rocket, pear and Parmesan Salad, Lemon Juice, Olive Oil Dressing (V, G, E)
- Rice salad with tandoori chicken (G, E)
- Potato apple salad (G, D, N, E, V, VG)
- Cucumber tomato salad with Japanese sesame soy dressing (G, D, N, VG, V)
- Grilled chicken, cucumber and corn salad, sweet chili lime sauce (N, G, D, E)
- Fried tofu wombok salad, crispy rice noodles (G, D, N, VG, V)

HOT DISHES - Select 3

- Oven baked barramundi, wilted spinach, miso sesame soy sauce (G, D, N, E)
- Braised beef cheek red wine jus (G, D, N, E)
- Butter chicken (G, D, E)
- Steamed fish, tomato, capsicum in kaffir lime coconut sauce
- Grilled chicken breast, spinach, white wine cream mushroom sauce (G, N, E)
- Adobo pork belly and potato (G, D, N)
- Vegetarian lasagna (V, N)
- Garlic herb roasted lamb shoulder, rosemary potato, red wine jus (G, D, N, E)
- Vegetable Curry (G, D, N, E, V, VG)

SIDES - Select 2

- Stir fry vegetables, fried tofu, Japanese sesame soy sauce (G, D, N, E, VG)
- Steamed jasmine rice (G, D, N, E, VG)
- Steamed broccoli, cauliflower, green peas with sesame miso soy (G, D, N, E, VG)
- Roasted rosemary paprika chat potato (G, D, N, E, VG)
- Mashed potatoes (G, D, N, E, VG)
- Maple glazed roasted pumpkin (VG, N, G, D, E)

DESSERTS - Select 2

- Carrot cake (G, D, V)
- Mini assorted cheesecake (G, V)
- Hummingbird cake (G, D, E, V, VG)
- Cherry coconut slice (G, D, N, E, V, VG)
- Portuguese custard tart (N, V)
- Nutella flourless cake (G, V)

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Beverages

BRONZE - INCLUDED

- SPARKLING - McPherson Alexandra Brut
- WHITE WINE - Chain of Fire Semillon Sauvignon Blanc
- RED WINE - Chain of Fire Shiraz Cabernet
- BEER - Swan Draught + Hahn Super Dry 3.5%
- OTHER - Assorted Soft Drinks, Orange Juice + Apple Juice

SILVER - UPGRADE OPTION

- SPARKLING - Villa Fresco Prosecco
- WHITE WINE - Icarus Chardonnay + Sparrow & Barrow Sauvignon Blanc
- RED WINE - Icarus Cabernet Merlot
- BEER | CIDER - Swan Draught + Hahn Super Dry 3.5% + James Squire Cider
- OTHER - Assorted Soft Drinks, Orange Juice + Apple Juice

GOLD - UPGRADE OPTION

- SPARKLING - Vedova Prosecco
- WHITE WINE - Robert Oatley Sauvignon Blanc + Villa Fresco Pinot Grigio
- RED WINE - Robert Oatley Cabernet Sauvignon
- ROSÉ - Wavelength
- BEER | CIDER - Swan Draught + Hahn Super Dry 3.5% + James Squire Cider
- OTHER - Assorted Soft Drinks, Orange Juice + Apple Juice

ARRIVAL COCKTAIL - UPGRADE OPTION

(1 per person)

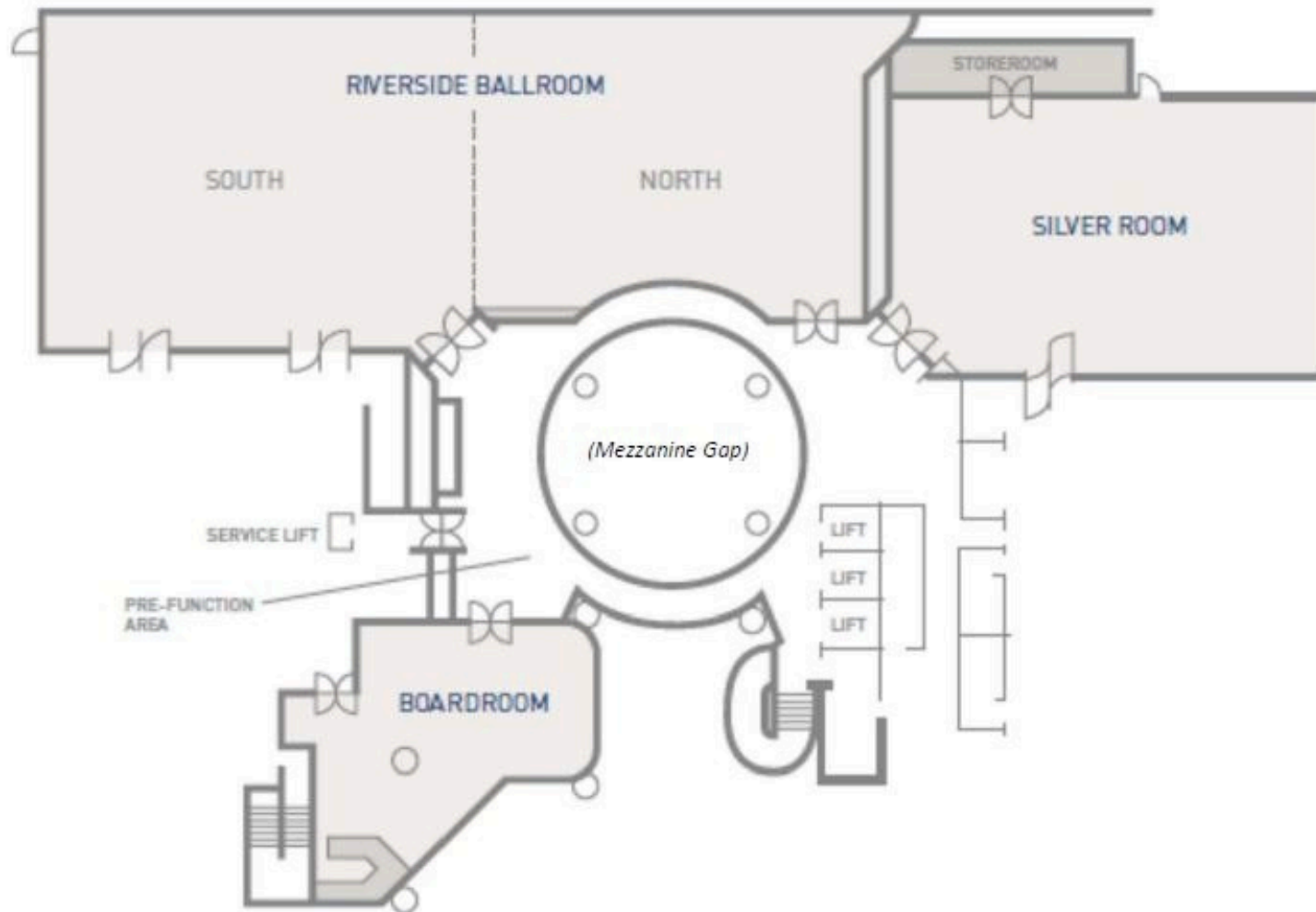
- Classic Mimosa - \$18 per person
- Aperol Spritz - \$18 per person
- Classic Mojito - \$20 per person
- Rosemary Daiquiri - \$22 per person

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Premium Venues

Mezzanine Floor:



RIVERSIDE BALLROOM
120-300 guests

SILVER ROOM
50-120 guests

THE BOARDROOM
20-50 guests

Our industry friends

Decor

Decor Hire Perth
I Love Love Weddings
Brightside Live (Lighting)

Florist

Ivy Bloom Events

Photographer

Peggy Saas
Ring and Veil

Videographer

Birds Eye Productions
Sapphire Film Productions

Entertainment

De Graaf Entertainment
Spoilt Photobooths

Stationary

Paper Fusion Boutique
LaLa Design

Transport

Hughes Chauffeur
Belle Classic Limousines

Planners

White Events
Heart and Soul Perth



Accommodation

Discounted room rates will be available for your guests

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.

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



The Finer Details

A 20% deposit is required at the time of confirmation, along with a signed event contract.

A secondary deposit is due 1 month prior + full payment is due 7 working days prior to the day.

Wedding cancellations notified in writing 12 months prior to the date will be reimbursed the full deposit amount, with no penalty.

Wedding cancellations less than twelve months prior to the date will forfeit the total deposit and further cancellations fees may apply.

All final details including menu selections, beverage arrangements, entertainment, room set ups, must be confirmed no later than 30 days prior to the day.

Guaranteed numbers are required 10 working days before the day and charges will be based on guaranteed numbers or final head count on the evening of the event, whichever is greater.

Clients will be responsible to ensure the orderly behaviour of their guests and the hotel reserves the right to intervene where it sees fit.

Every endeavour is made to maintain prices as printed, but these may be subject to change in accordance with the introduction of statutory charges and government taxes or levies. All quoted prices are inclusive of GST.

Prices will be confirmed in writing along with final function details.

Food and beverage menus are included in this document are a sample only and subject to seasonal offerings.

Clients will assume responsibility for any and all damages caused during the function by any of their guests or any other person attending the function, whether in the rooms reserved or in any part of the Hotel.

Novotel Perth Langley is a fully licensed property and encourages the responsible service of alcohol. We do not allow beverages to be supplied by the function organiser or attending guests, and require that any alcohol consumed is to be accompanied by a substantial meal.

If the account is to be settled by credit card, a 1.4% surcharge will apply.

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PERTH LANGLEY

CONTACT US TODAY

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