# MEETINGS AT NOVOTEL Designed for Quality Time

Perth Murray Street

N

# Meetings by Novotel Signatures\_

# **3**\_\_\_\_ Menu Options

Nurture yourself

# Our Spaces

Pre-Function and Meeting Room

ALL Meeting

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2\_\_\_\_ Plan and Connect

Tools for collaboration

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Breathe deep and unwind Destination & Overview

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# Destination and Overview



Centrally situated in Perth on one of the city's most iconic streets, Novotel Perth Murray Street is purpose-built for world-class events. In a nod to Western Australia's spectacular miles of coastline, turquoise waters and pristine white sands, our function rooms are named after the state's dazzling beaches. The hotel is ideal for large conferences, complemented by 431 stylish guestrooms and suites.

We truly cater to your needs. Whether it is a small meeting or a largescale event, our experienced team can tailor a proposal to accommodate your event. On the day of your event your Novotel Ambassador ensures a hassle-free experience from start to finish

A perfect location in the Perth CBD. Novotel is just 1.5km from the Perth Convention Centre and just over 20 minutes drive from Perth Airport. The hotel is easily accessible by rail, coach, ferry or car.

3 \_\_\_\_ Dedicated Conference Floor. Enjoy your own private floor with a full capacity of up to 200 guests.

Technology is key. Take advantage of seamless and intuitive AV including electronic Samsung Digital Flipcharts for an enhanced meeting presentation experience.

Wellness and sustainability. Each conference room comes with an environmentally friendly Meeting Toolbox. Healthy menu options and an abundance of natural light provide a welcome mental boost. Meeting rooms at Novotel are 100% single-use plastic free.



# NOVOTEL PERTH MURRAY STREET

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# Our Intent\_

A place for people to meet, focus their energy and create moments of impact to achieve great meeting outcomes.

# Mission Statement\_

For every guest to leave a Novotel feeling calm, grounded, clear-headed and motivated. In our words they are balanced.

Time

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# Our Spaces





# Dedicated Conference Floor\_

## Pre-Function Area\_

Oozing with style with glamorous gold accents and a fully functional bar.

#### At a glance:

- Max capacity 100 people cocktail | 70 sqm
- Open area with fully functional bar

### Scarborough\_

Clever state-of-the-art AV is available when you need it - hidden when you don't.

#### At a glance:

- Max capacity 200 people | 192 sqm
- Natural light
- Pillar-free
- 3 x north, south and east facing drop down screens
- All day Nespresso and tea facilities in your room

## Cottesloe - North and South\_

A flexible space with intuitive design.

Available as one room, or two.

#### At a glance:

- Max capacity of 50 people in a variety of set-ups | 58 sqm
- Natural light
- Pillar-free
- 75 inches Smart TV
- · All day Nespresso and tea facilities in your room



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## Trigg\_

Small meetings with big impact. This vibrant space is sure to inspire.

#### At a glance:

- Max capacity of 30 people | 33.5sqm
- Natural light
- Pillar-free
- 75 inches Smart TV
- $\cdot\,$  Ready to go video conferencing capabilities
- $\cdot\,$  All day Nespresso and tea facilities in your room

# The Boardroom\_

Contemporary with luxe features, our permanent executive boardroom is ready when you are.

#### At a glance:

- 17 people Max capacity | 45sqm
- Natural light
- Luxurious ergonomic leather chairs
- · 12 seater leather table
- Built-in 75 inch Smart TV
- · Ready to go video conferencing capabilities
- $\cdot\;$  All day Nespresso and tea facilities in your room

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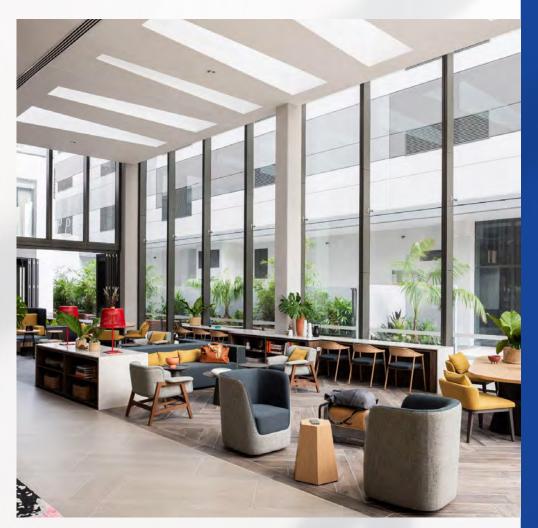
# Ground Floor\_

## Third Space Lounge Bar and Terrace\_

A plush and vibrant space with floor-to-ceiling windows opening onto an alfresco terrace.

#### At a glance:

- Max capacity 90 pax | sqm 78
- Alfresco terrace catering for 80 pax 107 sqm
- Natural light
- Ambient evening lighting
- Extensive non-alcoholic offering



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### Miss Mi Restaurant\_

Semi private dining with South East Asian flair. Join Miss Mi on a journey to the faraway East.

#### At a glance:

- Max capacity of 150 person with existing table setup | 238 sqm
- Two Semi Private Dining areas for 32-34 guests
- Natural light
- Miss Mi curated banquet menus designed for private events
- Option to have your lunch served share-style in Miss Mi (capacity restrictions apply)

### Murray Suite\_

Located on level 15 of the hotel, this open-air terrace is ideal for hosting cocktail events or mood-boosting outdoor activities.

#### At a glance:

- A spacious suite connecting with a large 75sqm alfresco terrace
- · Spectacular south and west-facing city views
- Suitable for cocktail sundowners and breakout activities for up to 60 guests



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# Conference Room Capacities\_

Room Name	Size (M²)	Length x Width	Celing Height	Theatre	Cabaret	U Shape	Boadroom	Classroom	Banquet	Cocktail	Natural Light
Pre-Function Area and Bar	70	11.6 x 6	2.68m	-	-	-	-	-	-	-	Ν
Cottesloe North	32	7.3 x 4.5	2.68m	18	18	12	12	12	24	30	Y
Cottesloe South	26	6.1 x 4.37	2.68m	20	18	12	12	12	24	30	Y
Cottlesloe 1 and 2	58	13.4 x 4.3	2.68m	40	24	12	24	27	32	50	Y
Trigg	34	7.6 x 4.5	2.68m	20	18	12	12	10	24	30	Y
Scarborough Room	192	21.7 x 8.8	2.68m	200	105	50	50	74	120	200	Y
The Boardroom	55	9.8 x 5.6	2.68m	-	-	-	17	-	-	-	Y
Lounge Bar	110	7.4 x 14.8	5.866m	-	-	-	-	-	-	50	Y
Lounge Bar Courtyard	82	14.7 x 5.6	-	-	-	-	-	-	-	40	Y
Miss Mi Full Restaurant	238	-	2.805m	-	-	-	-	-	150	-	Y
Miss Mi Semi Private Upper Deck Left	46	-	2.818m	-	-	-	-	-	36	40	Y
Miss Mi Semi Private Upper Deck Right	43	-	2.818m	-	-	-	-	-	32	40	Y
Murray Suite	60	8 x 6	-	-	-	-	-	-	-	45	Y

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# 2\_ Plan and Connect





# Plan and Connect\_

At Novotel we understand that technology is always evolving. All meeting rooms at the hotel offer the latest in audiovisual technology to ensure your event is seamless and efficient. Your Novotel Ambassador is always on hand to help to support you on the day of your event.

• Samsung 55 inch digital flipcharts with Clickshare capability to make a paperless eco friendly conference

- Scarborough Room features high resolution ceiling mounted 2155mm(h) x 3450mm(w) projector screens with direct HDBase Input, HDMI and DVI-D and 360 degree projection
- $\cdot$  All new audio systems guarantee for sound that is crystal clear
- High-speed internet of 1000mbps to keep everyone connected

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# \_\_ Menu Options



# Nurture Yourself\_

Nurtured bodies are happier and more productive. To help delegates perform at their best, menus at Novotel Perth Murray Street created by our Executive Chef utilise fresh, in-season produce from around Western Australia and highlight clean, whole food ingredients. Minimal sugar supports concentration and sustains productivity, while healthy fats support brain function.

Permanent break inside your meeting room. Tea and coffee making facilities, snacks with a healthy twist and fresh juices and fruits.

2\_\_\_\_\_ Buffet and set menu options for lunch and dinner. Menus take on a exotic South East Asian twist with influences from the hotel's Miss Mi restaurant.

**3**\_\_\_\_\_ Aperitif time - a moment to connect with colleagues. Re energise after a day of creative thinking. Choose from cocktail packages or our signature non alcoholic selection.



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# Packages\_

# Full Day Delegate Package\_

#### \$89 per person

- Main conference room usage for full day
- $\cdot$  Novotel Ambassador to assist you with your event
- $\cdot\;$  Nespresso coffee and selection of gourmet teas
- Morning and Afternoon Tea Break selections with sweet, savoury and healthy options
- Working Lunch
- Selection of soft drinks and juices served with lunch
- Complimentary Digital Samsung flipchart for your meeting
- Complimentary Smart TV or One (1) LCD projector and screen
- Sustainable Meeting Toolbox with basic meeting essentials sticky notes, pens, notepads
- High Quality complimentary Wi-Fi
- HDMI, USB , jack plug, universal charges, multi-electrical plug (provided if required)

# Half Day Delegate Package\_

#### \$79 per person

- Main conference room usage for half day
- Morning or Afternoon Tea Break with sweet, savoury and healthy options
- Working Lunch
- $\cdot\,$  Selection of soft drinks and juices served with lunch
- All of the above AV inclusions

## Breakfast\_

**Quickstart Breakfast** \$35 per person (minimum 20 people)

Plated breakfast \$40 per person (minimum 30 people)

Full buffet breakfast \$45 per person (minimum 30 people)

\*Minimum spend required based on number of pax or room hire only, whichever that is greater . All prices include GST.

#### Important information regarding food allergens.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements for your event, including the preparation of select dishes without the addition of certain allergens on request. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. You are responsible for ensuring all event attendees who indicate dietary requirements (including allergens and intolerances) are clearly informed of this.

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# Day Delegate Package Sample Menu\_



## Day Delegate Package\_ AM Break

#### Please select two (2)

- · Apple turnovers cinnamon cream, vanilla dust
- Banana and pandan muffin with lemon gel
- BBQ pork buns with chili sauce
- Seasonal fresh fruits
- Mango coconut bread
- Curry puff with green sauce
- Ham and cheese croissants
- Chia coconut pudding
- $\cdot \,$  Steamed vegetable dumplings dipping sauce

All breaks served with self-service Nespresso coffee, selections of gourmet tea. \$8 add on to upgrade to cold pressed juice and freshly made barista coffee.

## PM Break

#### Please select two (2)

- Porcini, parmesan, thyme tartlets
- Custard tartlets
- Freshly baked cookies
- · Seasonal fruit platter and berries
- Seasonal baby vegetables with coconut sambal
   Spiced carrot cake with walnut cream
- Mini spinach puffs with tomato relish
- · Mini madeleines with fruit compote

# Working Lunch\_

#### Please select two (2) sandwiches and two (2) salads

## Sandwiches\_

- Caramelised seasonal vegetables with soy ginger dressing and lemon mayo on flatbread
- Chilli chicken with pickled cabbage and chilli jam on milk bun.
- Spiced roast beef with green papaya salad and Sriracha dressing on soft roll
- Maple pumpkin, rocket and feta on ciabatta
- · Roast eggplant, mushroom, miso and spinach on rye bread
- Lemon chicken, avocado and spanish onion on sourdough
- Lamb rendang with mint slaw on milk bun
- · Salmon, tomato, Thai basil, salsa on lupin toast

## Salads\_

- $\cdot$  Vermicelli with poached chicken, asian slaw, sesame dressing
- Wild Rice with edamame, cucumber, tofu, pickled ginger, soy and rice
- Pickled Vegetable with kimchi and mayo
- Roast cauliflower with shallots, turmeric, nuts, curry, mayo cucumber, mint, sour cream
- $\cdot\;$  Rocket, avocado, Spanish onion, tomato, green mayo
- Roast maple pumpkin, rocket, dukkha

Served with baked treats and seasonal fruit platter for dessert plus Nespresso coffee, gourmet tea selection, soft drinks and juices. Destination & Overview

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# Plated Lunch or Dinner Sample Menu\_



# Two (2) Course\$65 per personThree (3) Course\$75 per person

- · Individually plated meals are delivered to each guest.
- Freshly baked bread will be served upon arrival and shared side salads with mains
- $\cdot\,$  Dessert served with Nespresso coffee and gourmet tea selection

#### Optional:

- \$10 per person for alternate drop entrée, main and dessert
- $\cdot$  \$15 per person to add shared cheese platter and petit fours

## Entrée

- Beef tataki with pickled daikon, marinated crispy taro, truffle mayo
- Pacific salmon with apple ash, salmon roe, salted cucumber, lotus chips, green mayo
- $\cdot\;$  Exmouth prawn Vietnamese roll, seafood laksa, crispy leeks
- Oyster and shiitake mushroom and tofu spring rolls, macadamia curry
- Pork belly with papaya, tahini, chilli caramel, nuts
- Crispy skin salmon with warm chickpeas, cucumber salsa, saffron smoked chilli butter

#### Main

- Barramundi with saffron rice, crayfish laksa, fennel, cherry tomato salsa
- Wagyu beef braised short ribs, smoked glutinous rice cake, bok choy, spiced beef jus, crispy shallots
- Braised lamb shank rendang, chickpea ragout, wilted Asian greens, crispy sweet potato
- Free range chicken curry. saffron potato, Asian herb salad, crispy vermicelli
- Jalapenos stuffed with glutinous rice, sesame and coconut cream, tofu, crispy okra
- · King salmon, wild rice, sweet and sour cabbage, spicy sauce

## Dessert

- Chilli lime cheesecake, mango salsa, caramelised sago
- Tamarind and date pudding. sticky palm sauce, pineapple salsa
- Peanut and chocolate tart, lemongrass mascarpone, berry compote
- Mango mousse, nut brittle, ginger cream, caramelised coconut
- Lemongrass ginger and lime sorbet, nut brittle, peanut crisp

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# Buffet Lunch or Dinner Sample Menu\_



#### \$75 per person

#### Salads

#### Select three (3)

- Kachumber salad, onion, cucumber, tomato
- · Chickpea, crispy okra, pomegranate
- Cumin roasted cauliflower, garlic and yoghurt dressing
- Indian potato salad, kasundi, mustard
- Chopped chicken salad, mandarins, cashew nuts
- Japanese potato salad, carrots, cucumber
- Glass noodle salad, bean shoots, shrimps, soy-sesame dressing
- Thai beef salad, green papaya, chilli, fish sauce
- Lettuce leaves, cucumber, tomatoes, ranch, balsamic vinaigrette
- Smoked salmon, spinach cucumber, dill vinaigrette
- Roast beetroot, pecan nuts, cumin dressing, feta
- Three bean salad, prosciutto, quail eggs, walnuts

# Hot dishes

#### Select two (2)

- Butter chicken with raita
- Beef stroganoff with black fungus
- $\cdot\,$  Baked salmon steaks with green and coriander gremolata
- $\cdot\;$  Barramundi with tom yum sauce
- Stir fried noodles with XO sauce
- Sweet and sour pork with caramelised pineapple
- Lamb korma with minted yogurt
- Kung Pao chicken with picked cucumber
- Beef rendang with fried chilli
- Dahl, mustard seeds, curry leaves
- Chicken satay, roasted peanuts
- Thai red fish curry, bean sprouts, micro greens
- Tofu with minced soy been
- Tandoori drum sticks with minted yogurt

## Sides

- Steamed Jasmine rice
- Stir-fried Asian green vegetables
- Roast baby potatoes with garlic butter

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# Buffet Lunch or Dinner Sample Menu\_

#### Dessert

#### Select four (4)

- $\cdot\,$  Assorted profiteroles with custard and chocolate toppings
- Pineapple and rhubarb crumble with finger lime custard
- Mini pavlova with orange berry salsa
- Pandan panna cotta with berry cream
- Mini citrus tart
- · Mini chocolate fondant with chilli cream
- White chocolate and raspberry cake
- Tamarind and date pudding
- Boysenberry cheesecake
- Fresh fruit platter
- $\cdot\,$  Australian cheese platter with dried fruit and nuts

All dessert served with fruit coulis, vanilla cream and condiments.

## Roast Meat

#### \$10 per person add on, select one (1)

- $\cdot\,$  Roast lamb with mint chutney salted cucumber
- Roast beef with palm sugar glaze and Asian greens Roast pork shoulder with caramel soy
- $\cdot\,$  Roast chicken with kaffir lime and soy ginger sauce
- Roast pork char sue sauce
- Roast Black Angus beef with red wine jus



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# Canapés Sample Menu\_



## Packages

Choice of 4 x Canapés over 1 hour Choice of 6 x Canapés over 2 hours Choice of 8 x Canapés over 3 hours \$25 per person\$38 per person\$50 per person

#### Hot Canapés

- Vegetable samosa, grated cottage cheese, tamarind sauce
- Chilli chicken with sticky citrus sauce
- Butter chicken pie
- Crab cake with chilli jam
- $\cdot\;$  Pork skewers with char siu sauce
- Duck spring roll with plum sauce
- Fried basa fillet with pickled mayo
- Chicken satay, spicy peanut sauce, red chilli
- Punjabi samosa with raita
- Lamb and mint sausage rolls with chutney
- $\cdot$  Sticky rice sesame balls with red pepper mayo
- Crispy prawn wontons
- Prawn gyoza with soy sesame
- Mini pork dumplings with back vinegar dipping sauce
- Bao buns with pulled lamb

#### Cold Canapés

- Cured salmon with avocado and cucumber dipping sauce
- Crabmeat roll, cream cheese, finger lime
- $\cdot\,$  Assorted rice paper rolls with dipping sauce
- $\cdot\,$  Tomato and olive tapenade tartlet with feta
- Mini prawn cocktail with Asian slaw
- Roast beef with beetroot chutney
- $\cdot\,$  Blue swimmer crabmeat on crispy wonton

#### Dessert Canapés \$5 per canapé, per person

• Selection of petit fours and tartlets

## Substantial Canapés

- \$18 per canapé, per person
- $\cdot\,$  Wagyu beef sliders, onion jam, pickles, cheese with chips
- Fish and chips, pickled sauce, fresh lemon
- Fried rice with crispy chicken and soy
- Egg noodles, baby corn and snow peas with crispy shallots
   chicken or beef stir-fry

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# Breakfast Sample Menus\_



## Quickstart Breakfast

#### \$35 per person (minimum 20 people)

- Nespresso coffee, selection of gourmet teas
- Choose two (2) of the following juices
   orange / cloudy apple / grapefruit / cranberry
- · Chef's selection of Danish pastries, croissants and muffins
- · Assortment of cereals
- Plain Greek yoghurt, fruit yoghurt
- $\cdot\;$  Bircher muesli with fresh berries
- $\cdot$  Cold cut assortment and artesian cheese selection
- Seasonal fresh fruit platter

### Plated Breakfast \$40 per person (minimum 30 people)

# • Served with Nespresso coffee, selection of gourmet teas, Chef's

- Served with Nespresso coffee, selection of gourmet teas, Chef selection of Danish pastries, croissants, muffins and seasonal fresh fruit platter
- Choose two (2) of the following juices
   orange / cloudy apple / grapefruit / cranberry

#### Please select one (1) from the following:

- Asian style scrambled eggs, bacon, roasted tomato, wok-fried mushrooms with fermented black beans and garlic
- Chive scrambled eggs, breakfast sausages, potato wafer, baked beans, portobello
- Caramelised banana breakfast crepe, puffed quinoa muesli, fresh berries, and spiced maple
- Poached eggs, soy roasted ham, coriander butter sauce, potato with miso, baby tomato
- Smoked salmon, poached eggs, avocado, green hollandaise, vine ripened tomato chilli potato cake

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# Breakfast Sample Menus\_



# Full Buffet Breakfast

#### \$45 per person (minimum 30 people)

- Nespresso coffee, selection of gourmet teas
- Choose two (2) of the following juices
   orange / cloudy apple / grapefruit / cranberry
- Chef's selection of Danish pastries, croissants and muffins
- Assortment of cereals
- Plain Greek yoghurt, fruit yoghurt
- Bircher muesli with fresh berries
- $\cdot\,$  Cold cut assortment and artisan cheese selection
- Seasonal fresh fruit platter

#### Choose seven (7) of the following:

- Asian style scrambled eggs
- $\cdot$  Beef sausages with fermented bean curd
- $\cdot\,$  Wok-fried mushrooms with fermented black beans and garlic
- Kung pao white beans with fresh tomato sauce
- Potato and green onion cakes
- Crispy bacon with palm syrup
- Thai red curry beef fritters
- Stir-fried egg noodles with seasonal vegetables
- Roti canai with chickpeas malaysian style
- Baked beans with chinese sausage
- $\cdot$  Seasonal greens with fermented black bean sauce
- $\cdot$  Dumpling of the day
- Pandan pancakes with cinnamon syrup



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# Beverage Packages

## Standard Package

Includes three (3) wines, three (3) beers/cider plus soft drinks

- 2 hours \$37 per person
- 3 hours \$42 per person
- 4 hours \$47 per person
- 5 hours \$52 per person

#### Wines

#### • De Bortoli Legacy Brut NV

- De Bortoli Legacy Sauvignon Blanc
- De Bortoli Legacy Cabernet Merlot

#### **Beer and Cider**

- Hahn Super Dry Light
- Little Creatures Pale Ale
- Pipsqueak Apple Cider

## Deluxe Package

Includes five (5) wines, three (3) beers/cider plus soft drinks

2 hours\$59 per person3 hours\$64 per person4 hours\$69 per person5 hours\$74 per person

#### Wines

- Dal Zotto
- Catalina Sounds Sound of White Sauvignon Blanc
- Credaro Kinship Chardonnay
- Ferngrove Black Label Cabernet Merlot
- Ferngrove Black Label Shiraz

#### Beer and Cider

- Hahn Super Dry Light
- Little Creatures Pale Ale
- Pipsqueak Apple Cider



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# Beverage Packages

## Premium Package

Includes five (5) wines, three (3) beers/cider plus soft drinks

- 2 hours \$65 per person
- 3 hours \$70 per person
- 4 hours \$75 per person
- 5 hours \$80 per person

#### Wines

- Veuve Ambal Grand Cuvee Cremant De Bourgogne Brut NV, Sparkling
- Dog Point Chardonnay
- Ferngrove White Label Rose
- Ferngrove Black Label Shiraz
- Ferngrove Orchid Majestic Cabernet Sauvignon

#### Beer and Cider

- Hahn Super Dry Light
- Little Creatures Pale Ale
- Pipsqueak Apple Cider



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# 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 NOW

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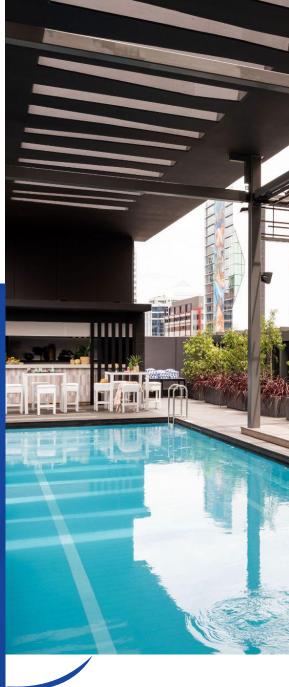
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Meeting Planner\_

With ALL Meeting Planner, earn points for every meeting and event you book, then redeem them as you wish, for work or for pleasure.





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# Onsite Activities

- Exclusive to Novotel, your meeting guests get access to the Calm 'Mindfulness at Work' audio series to reduce stress, improve relationships, and boost productivity.
- World class recreation facilities including heated outdoor pool, sauna and steam room and 24 hour gym
- Games including foosball table, Table Tennis Table, Giant Jenga and Giant Connect Four
- Cocktail making classes with Novotel's
   mixologist
- Meditation exercises via Novotel's Calm app partnership
- Icebreakers including Two Truths, One Lie and Deserted Island

# Offsite Activities

- Comedy Lounge
   120m walk from the hotel
- Flight Club Electronic Darts 120m walk from the hotel
- Perth walking tours
  10 minute walk from hotel
- Segway Tours
   10 minute drive/19 minute walk from hotel
- Wine blending at Sandalford Winery 30-35 minute drive from hotel

Additional charges apply – please speak to our experienced team for more details.

Novotel provides the ideal setting for a high performance health and wellbeing conference experience. Clients can choose to incorporate time out activities and team building experiences to forge a greater connection and collaboration between meeting participants either on site at the hotel or around Perth.



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