



NOVOTEL

PERTH LANGLEY

novotelperthlangley.com.au

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 and suites
- Exclusive conference and events floor
- Six function rooms to accommodate up to 600 guests
- Two dining outlets - Sen5es Restaurant & Wine Bar and Fenians Irish Pub, also available to hire as 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 Stop - directly outside the hotel

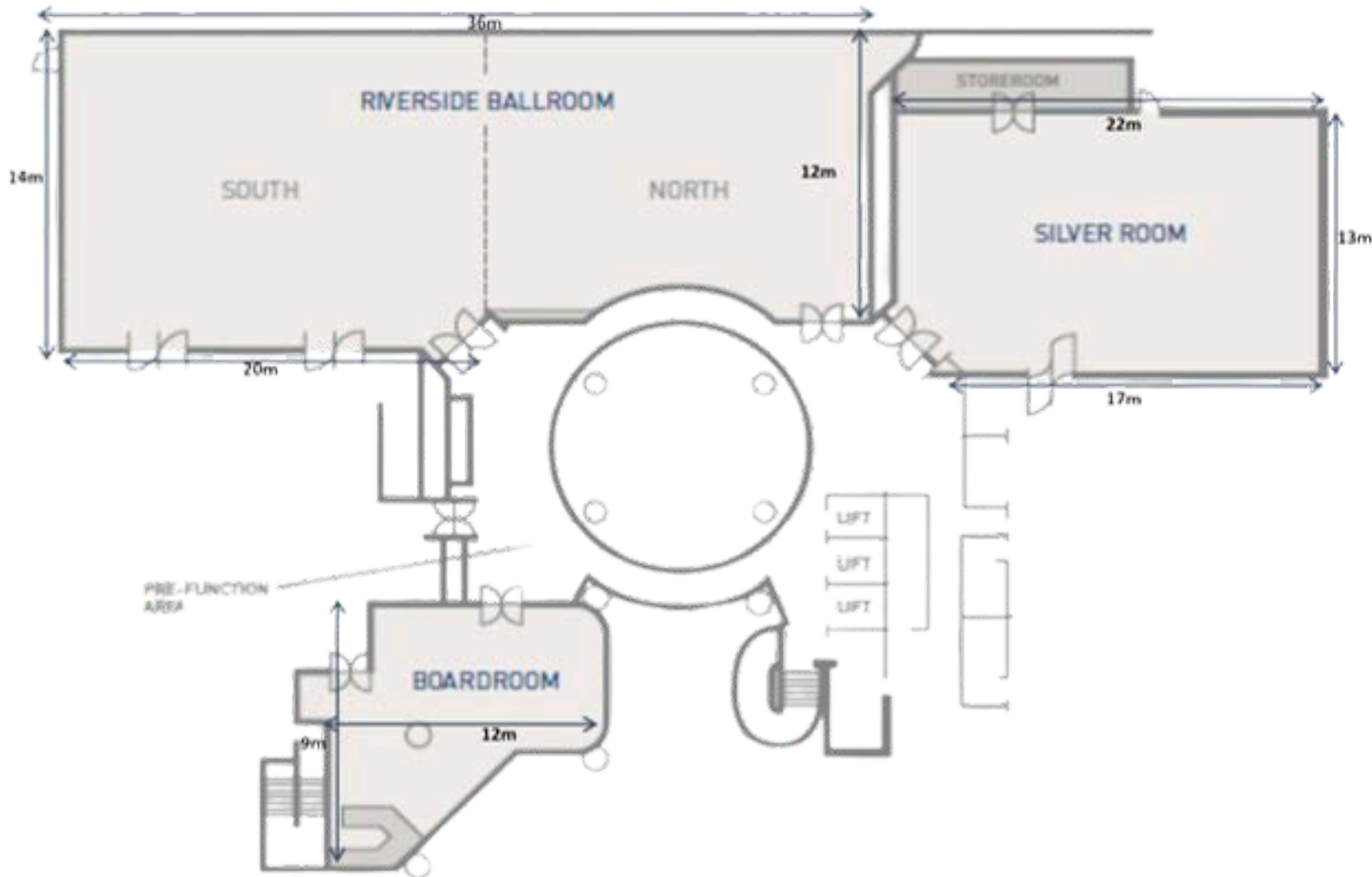
ATTRACTIONS

- 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

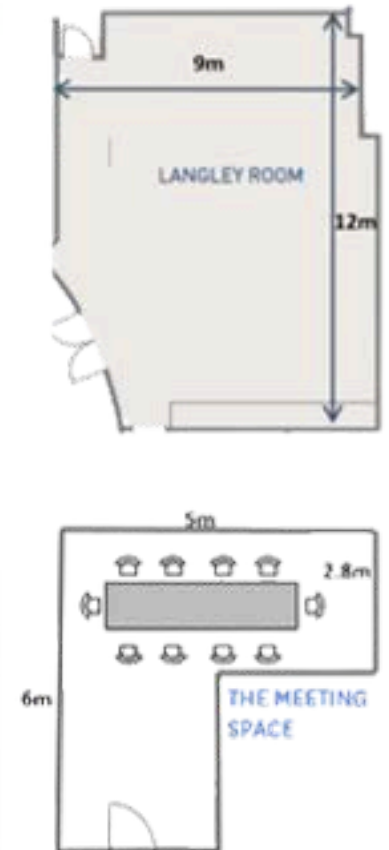
VENUE OVERVIEW

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.

MEZZANINE FLOOR



GROUND FLOOR



VENUE DETAILS

RIVERSIDE BALLROOM



The Ballroom is the hotel's premium event space, with the ability to divide into Ballroom SOUTH + Ballroom NORTH. The entire ballroom is 476sqm, pillarless and features four ceiling mounted projectors and screens.

Room	Height (m)	Area (m2)	Theatre	Cabaret	Classroom	U-Shape	Boardroom	Cocktail	Banquet
Riverside Ballroom	4.5	476	500	264	250	51	40	600	300
Ballroom South	4.5	260	300	128	150	51	40	300	140
Ballroom North	4.5	180	180	96	72	42	30	200	90

VENUE DETAILS

SILVER ROOM



The Silver Room boasts natural daylight, high ceilings and an entirely pillarless room, making it one of the most popular event spaces. A versatile room, with 182sqm, this space is perfect for seminars, conferences and private dinner events.

Room	Height (m)	Area (m2)	Theatre	Cabaret	Classroom	U-Shape	Boardroom	Cocktail	Banquet
Silver Room	4.5	182	180	112	72	42	30	200	120

VENUE DETAILS

BOARDROOM



Featuring natural light and a dedicated catering area at the rear. Ideal for smaller workshops, training sessions and as a secretariat or breakout space for the main Riverside Ballroom.

LANGLEY ROOM



Located on the ground floor with easy access from the hotel lobby. Suited to presentations, board meetings, training sessions and as a breakout area.

MEETING SPACE



A dedicated board room, located on the ground floor of the hotel. Hire of this space includes a wall mounted TV screen with HDMI connection, wall mounted whiteboard and conference phone.

Room	Height (m)	Area (m2)	Theatre	Cabaret	Classroom	U-Shape	Boardroom	Cocktail	Banquet
Boardroom	2.7	95	50	32	30	24	20	60	50
Langley Room	3	96	60	40	30	24	20	60	-
Meeting Space	2.7	24	-	-	-	-	10	-	-

DINING FACILITIES

SEN5ES RESTAURANT AND WINE BAR

Tranquil setting for an a-la-carte dinner menu, casual drink, or private dining experience.



FENIANS IRISH PUB

Relaxing environment to enjoy the sun in the terrace or watch your favourite sports inside on the big screen.



ACCOMMODATION



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

ROOM TYPES

- 137 classic rooms - queen or king bedding
- 72 twin rooms (double-double or queen-double bedding)
- 19 superior king rooms
- 28 suites - available in three room types

FACILITIES

- Onsite secure parking
- Top-floor gymnasium and relaxation area
- Business centre
- Children's play area
- Self-serve laundry
- Laundry and dry-cleaning service
- Complimentary Wi-Fi
- Complimentary access to PressReader

CONFERENCE & EVENT CATERING OPTIONS



Create-your-own event menu from the enclosed options

Can't quite find what you're looking for?

Simply let us know your requirements to receive a bespoke catering menu for your event

DAY DELEGATE PACKAGE

FULL DAY PACKAGE - FROM \$84 PER PERSON

All your meeting essentials bundled into the one price, featuring our new and improved catering menus, private venue hire and all your AV needs covered.

PRIVATE MEETING SPACE INCLUSIONS

- Ceiling-mounted data projector and screen
- One whiteboard and one flipchart
- Wi-Fi access for all attendees
- Water and mints
- Facilitator stationery set

FULL DAY CATERING INCLUSIONS

- Welcome tea and coffee
- Morning coffee break with coffee, tea, orange juice, fresh fruit bowl and your selection from the snack menu
- Chef's daily curated working lunch with a selection of fresh salads, hot bites, sandwiches and beverages
- Afternoon coffee break with coffee, tea, orange juice, fresh fruit bowl and your selection from the snack menu

PACKAGE UPGRADE OPTIONS

- Assorted cookies added to arrival service - \$5 per person
- Additional coffee break catering items - \$7 per person, per item
- Chef's daily hot buffet lunch, served in Sen5es Restaurant - \$10 per person
- Create your own private buffet lunch, served in your meeting room - \$16 per person
- Coloured room up-lighting - from \$95 per light
- Additional audio visual equipment also available

Minimum spend per day and standard event T&Cs apply.

Minimum 20 guests required for Sen5es hot lunch & minimum 25 guests for private lunch buffet.



BREAKFAST MENUS

CONTINENTAL BREAKFAST - \$30 PER PERSON

(Minimum 15 guests)

BEVERAGES:

- Freshly brewed coffee and selection of Dilmah teas – set on a self-serve station
- Orange juice and apple juice – set on each guest table

CONTINENTAL MENU:

- Sliced seasonal fruits
- Granola with coconut yoghurt, maple syrup, berries
- House made bircher muesli
- Selection of freshly baked croissant and Danish pastries, jam and butter
- Selection of Australian cheese and cured meats

PLATED BREAKFAST - \$36 PER PERSON

(Minimum 20 guests)

INCLUSIONS:

- Freshly brewed coffee and a selection of Dilmah teas – set on a self-serve station
- Orange juice and apple juice – set on each guest table
- Sliced seasonal fruits and selection of Danish pastries – set on each guest table

SELECT ONE of the following to be served to each guest:

- Smashed Avo on sourdough, scrambled egg, field mushroom, crumbled feta cheese
- Croissant Benny, cheesy scrambled egg, Virginia ham, wilted spinach, hollandaise
- Vegetarian Brekkie, wilted spinach, mushroom, baked bean, roasted tomatoes, scrambled egg, toasted sourdough, sweet potatoes rosti
- Australian Brekkie - chicken sausage, smoked bacon, scrambled egg, mushrooms, tomato, sourdough
- Mushroom & Sweet Potato Rosti Benny, bacon, homemade caponata, scrambled egg, sriracha hollandaise

UPGRADE the plated meal with the below additions (\$6 per person, per added item)

- Chicken sausages
- Smoked bacon
- Field roast mushrooms

UPGRADE with alternate drop service - \$6 per person

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



BREAKFAST MENUS

FULL BUFFET BREAKFAST - \$40 PER PERSON

(Minimum 30 guests)

BEVERAGES:

- Freshly brewed coffee and selection of Dilmah teas – set on a self-serve station
- Orange juice and apple juice – set on each guest table

CONTINENTAL SELECTION

- Whole seasonal fruits
- Sliced seasonal fruits
- Granola with coconut yoghurt, maple syrup, berries
- Bircher muesli
- Selection of freshly baked croissant and Danish pastries
- Selection of stone baked sliced bread, jam and butter
- Selection of Australian cheese, muscatels, fig, pear and cured meats
- Smoked salmon, dill, pickled shallot

HOT SELECTION

- Chicken thyme chipolata sausage
- Scrambled eggs
- Maple smoked bacon
- Blisters cherry tomato, olive oil
- Roasted herbs mushrooms
- Hash brown
- Baked beans

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

COFFEE + CATERING BREAKS

BEVERAGE STATION - FROM \$5.50 PER PERSON

(ON ARRIVAL SERVICE)

Freshly brewed coffee and selection of Dilmah teas - set on a self-serve station

UPGRADE with orange and apple juice at \$2.50 per person

CATERED COFFEE BREAK - \$13.50 PER PERSON, PER BREAK

(MORNING | AFTERNOON)

Freshly brewed coffee, selection of Dilmah teas, orange juice

Fresh fruit bowl

Your selection of one catering item from the below options

UPGRADE with additional catering items at \$7 per person, per added item

SWEET

- Assorted mini muffins
- Sliced seasonal fruits
- Mini profiteroles
- Madeleine mini
- Assorted mini donut balls
- Assorted cookies
- Coconut baklava

SAVOURY

- Toasted turkey ham and cheese croissant
- Tomato and cheese croissant
- Aloo bonda, spiced potato, mint raita
- Meat pies, BBQ sauce and ketchup
- Sausage rolls, tomato chutney
- Vegetable pakora, lime sweet chili sauce
- Assorted mini quiche (Lorraine, spinach, roasted vegetables)

LUNCH CATERING

Indulge in our Executive Chef's finely curated daily lunch menus, designed to be enjoyed by all.

(The menus change daily, below is a sample for your reference)

WORKING LUNCH MENU - \$42 PER PERSON

(Minimum 10 guests, served in your meeting room)

COLD

- Crumbed chicken baguette, sesame slaw, Japanese sesame sauce
- Rocket, pear and parmesan salad, lemon juice, olive oil dressing
- Garden salad, tomato, carrot, red onion, cucumber, vinaigrette

HOT BITES

- Meat pies, BBQ sauce and ketchup
- Tempura fish cocktail with tartare sauce, chips

DESSERT + BEVERAGES

- Seasonal sliced fresh fruit platter
- Freshly brewed coffee, selection of Dilmah teas, orange juice

HOT BUFFET MENU - \$55 PER PERSON

(Minimum 20 guests, served in Sen5es Restaurant)

COLD

- Crumbed chicken baguette, sesame slaw, Japanese sesame sauce
- Rocket, pear and parmesan salad, lemon juice, olive oil dressing
- Garden salad, tomato, carrot, red onion, cucumber, vinaigrette

HOT SELECTION

- Braised beef cheek red wine jus
- Tempura fish with tartare sauce, chips
- Steamed broccoli, cauliflower, green peas with sesame miso soy
- Mashed potatoes

DESSERT + BEVERAGES

- Seasonal sliced fresh fruit platter
- Hummingbird cake
- Freshly brewed coffee, selection of Dilmah teas, orange juice

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

LUNCH CATERING

PRIVATE BUFFET LUNCH MENU - \$60 PER PERSON

(Minimum 25 guests)

Create your own hot buffet lunch menu, to be served in your meeting room

Served with coffee, tea, orange juice and seasonal sliced fruit platter

UPGRADE with added catering items:

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

COLD DISHES – SELECT 2

- Chicken and kale salad
- Garden salad, tomato, carrot, red onion, cucumber, vinaigrette
- Rocket, pear and parmesan salad, lemon juice, olive oil dressing
- Rice salad with tandoori chicken
- Potato apple salad
- Cucumber tomato salad with Japanese sesame soy dressing
- Grilled chicken, cucumber and corn salad, sweet chili lime sauce
- Fried tofu wombok salad, crispy rice noodles

DESSERT - UPGRADE OPTION

- Carrot cake
- Mini assorted cheesecake
- Hummingbird cake
- Cherry coconut slice
- Portuguese custard tart
- Nutella flourless cake

HOT DISHES – SELECT 2

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

SIDES - SELECT 2

- Stir fry vegetables, fried tofu, Japanese sesame soy sauce
- Steamed jasmine rice
- Basmati saffron rice
- Steamed broccoli, cauliflower, green peas with sesame miso soy
- Roasted rosemary paprika chat potato
- Mashed potatoes
- Maple glazed roasted pumpkin

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

CANAPE CATERING

ONE HOUR SERVICE - \$25 PER PERSON

Your selection of four canapes (cold / hot / dessert) from the following options

TWO HOUR SERVICE - \$41 PER PERSON

Your selection of six canapes (cold / hot / dessert) from the following options

THREE HOUR SERVICE - \$55 PER PERSON

Your selection of eight canapes (cold / hot / dessert) from the following options

Minimum 20 guests required for all canape menus

UPGRADE with additional items at \$7 per person per cold/hot/dessert | \$12 per person per added substantial item

COLD SELECTION

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

DESSERT SELECTION

- Lemon meringue tart
- Mini cheesecake
- Green tea tiramisu cake
- Nutella flourless cake

HOT SELECTION

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

SUBSTANTIAL SELECTION - UPGRADE

- Buttermilk crispy chicken slider, potato bun, coleslaw
- Fish n' chips, tartare sauce, lemon
- Smokey kale and quinoa burger, potato bun, tomato relish
- Mexican three bean quesadilla
- Crispy calamari, aioli, lemon

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



DINNER MENUS

PLATED MENU - 2 COURSE, \$75 PER PERSON

PLATED MENU - 3 COURSE, \$85 PER PERSON

(Minimum 20 guests)

Freshly baked bread rolls and butter - set per table

Alternate drop for main course included

Tea and coffee service with dessert, on request

UPGRADE with alternate drop for entree and/or dessert courses - \$6 per person, per course

UPGRADE with a deluxe cheeseboard served per table - \$10 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
- Poached King Prawns - burnt sweet corn, avocado, yuzu togarashi mayo, crispy enoki
- Porcini Mushroom Prosciutto Salad - semi dried cherry tomato, soft herbs and chili mango sauce
- Lemon Myrtle Chicken Breast - black bean corn salsa, roast pumpkin puree, vincotto, soft herbs salad
- Harvest Salad - strawberry vinaigrette, pistachios, crumble feta, cucumbers, carrot, radish

DESSERT - Select 1

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

MAIN - Select 2 (served alternate drop)

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

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



DINNER MENUS

BUILD YOUR OWN BUFFET MENU - \$90.00 PER PERSON

(Minimum 30 guests)

Freshly baked bread rolls and butter - set per table
Seasonal sliced fresh fruit platter - included with dessert
Tea and coffee service with dessert, on request

UPGRADE with added catering items at \$9 per person per hot dish | \$7 per person per cold/side/dessert

COLD DISHES - Select 3

- Chicken and kale salad
- Garden salad, tomato, carrot, red onion, cucumber, vinaigrette
- Rocket, pear and parmesan salad, lemon juice, olive oil dressing
- Rice salad with tandoori chicken
- Potato apple salad
- Cucumber tomato salad with Japanese sesame soy dressing
- Grilled chicken, cucumber and corn salad, sweet chili lime sauce
- Fried tofu wombok salad, crispy rice noodles

ACCOMPANIMENTS - Select 2

- Stir fry vegetables, fried tofu, Japanese sesame soy sauce
- Steamed jasmine rice
- Basmati saffron rice
- Steamed broccoli, cauliflower, green peas with sesame miso soy
- Roasted rosemary paprika chat potato
- Mashed potatoes
- Maple glazed roasted pumpkin

HOT DISHES - Select 3

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

DESSERTS - Select 2

- Carrot cake
- Mini assorted cheesecake
- Hummingbird cake
- Cherry coconut slice
- Portuguese custard tart
- Nutella flourless cake

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

BEVERAGE PACKAGES

BRONZE BEVERAGES

- 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

1 HOUR - \$30 PER PERSON

2 HOUR - \$40 PER PERSON

3 HOUR - \$50 PER PERSON

4 HOUR - \$60 PER PERSON

5 HOUR - \$70 PER PERSON

SILVER BEVERAGES

- 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

**\$10 PER PERSON UPGRADE
FROM BRONZE**

GOLD BEVERAGES

- 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

**\$20 PER PERSON UPGRADE
FROM BRONZE**

Minimum 20 guests required for all beverage packages

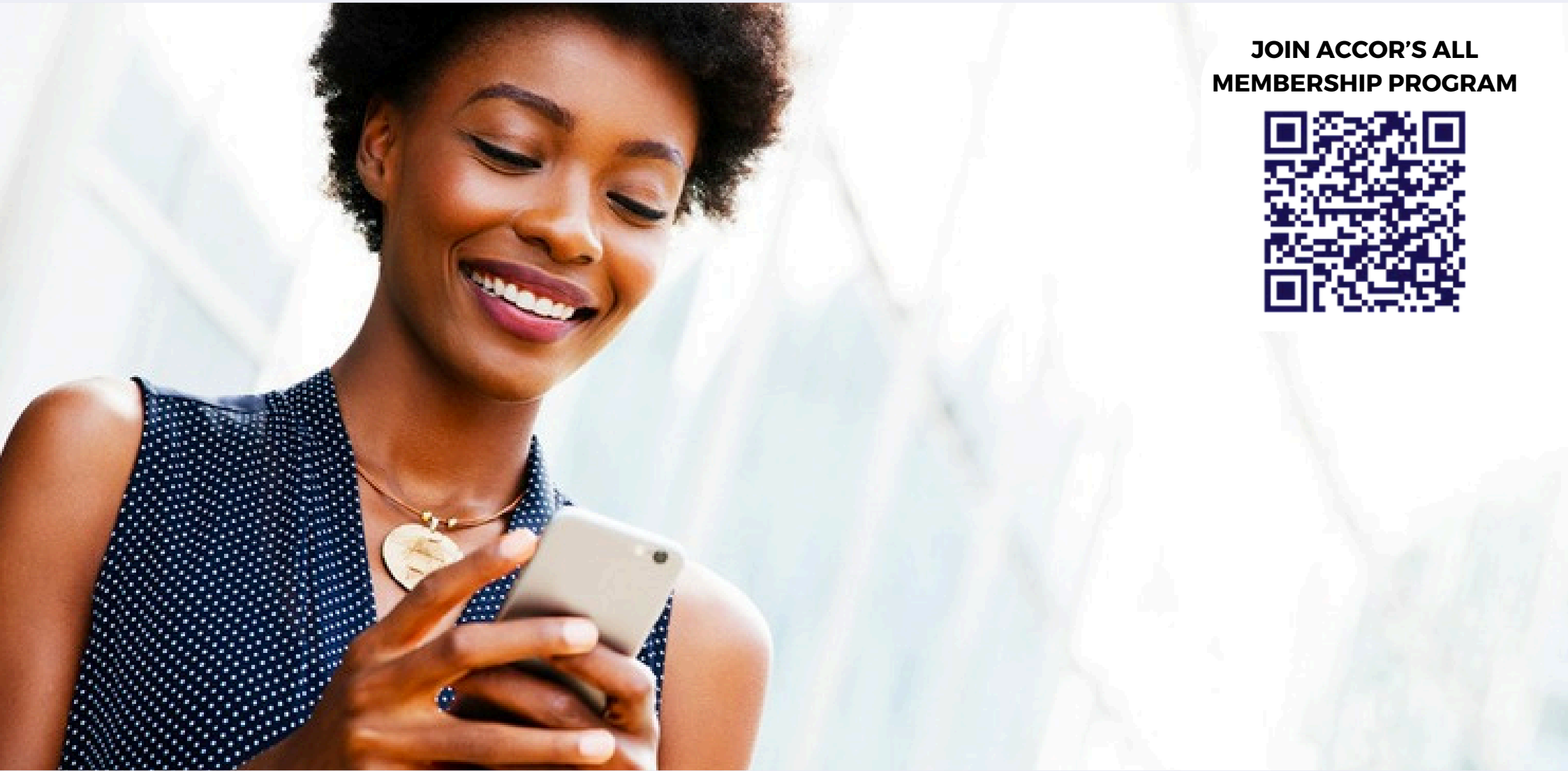
ALTERNATIVE SERVICE - BAR TAB

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. Setup fees apply.

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



GET REWARDED WITH LOYALTY POINTS WHEN YOU ORGANISE YOUR EVENTS WITH US



**JOIN ACCOR'S ALL
MEMBERSHIP PROGRAM**



CONTACT US TODAY

casey.mikus@accor.com

+61 8 9425 1630

221 Adelaide Tce, Perth, WA 6000

novotelperthlangley.com.au

