



Weddings
THE *celebration* OF LOVE


NOVOTEL
HOTELS & RESORTS
PERTH LANGLEY



Perfect Start

Your day – a day of seamless precision and timeless memories from beginning to end. Your journey – starts at the Novotel Perth Langley.

Your wedding day should be unforgettable – timeless, personal and evoking a sense of exclusivity and style. The team at the Novotel Perth Langley will ensure every aspect of your wedding reception is exactly as you imagine it.

We are unparalleled in service. The team is a group of passionate romantics dedicated to making your day seamless. From the beginning to the end of the journey, we will be your aids in creating the magic, no detail overlooked, delivering satisfaction as a matter of course.

From assisting in organising photographers, wedding cakes, entertainment, flowers, to ensuring that every detail of your reception is planned and organised from start to finish, we ensure that even the finest details are exactly as they should be.

Let us make it a perfect beginning. Start your married life together in one of our suites, with our compliments.



From the moment you arrive to the time you check out, you can be assured of the finest quality service and facilities. Comprising of 253 rooms, Novotel Perth Langley provides accommodation to meet your guests requirements, including Standard Rooms, One Bedroom Apartments, Jacuzzi and Deluxe Suites, both offering sweeping views of the Swan River. Enquire with your wedding coordinator about the special rates on offer for your guests.



Inclusions

**The following inclusions are complimentary
to make a total package for your day**

✦ Our gift to you!

A special gift box for the bride and groom upon confirming your booking

✦ Membership to accor's exclusive advantage plus program

✦ Menu tasting for two in Sen5es restaurant

✦ Personalised menu's for each table

✦ Guests seating list

✦ Complimentary room hire (based on minimum capacities)

✦ Dance floor

✦ Stage pieces for bridal table

✦ White clothed and skirted bridal table, cake table and gift table

✦ Round tables for 8 – 10 guests

✦ White table cloths and decorative folded napkins

✦ Lectern and microphone for speeches

✦ Complimentary deluxe suite on your wedding night plus breakfast
and late check out

✦ Pre-dinner champagne and canapés in the bridal suite for bridal party

✦ Complimentary parking for bride and groom's parents

✦ Overnight accommodation for the bride and groom's parents when
having a reception in January, February, June or July or on Sundays
(excluding long weekends)

✦ Cake cutting and served on platters to the middle of table



Wedding Packages

Sparkle Cocktail Package

*Selection of 12 canapés \$120 per person
food and beverage inclusive*

Selection of four hot and four cold canapés – served for 2 hours

Selection of two substantial canapés – served for 1 hour

Selection of two dessert canapés – served for 1 hour

Create your own menu by selecting from our wedding menu

Six hour bronze beverage package including pre dinner drinks

Freshly brewed coffee, tea and chocolate mints

Pearl Package

*Three course set dinner menu \$125 per person
food and beverage inclusive*

Chef's selection of hot canapés served with pre dinner drinks

Three course set dinner menu

Create your own menu by selecting from our wedding menu

Six hour bronze beverage package including pre dinner drinks

Freshly brewed coffee, tea and chocolate mints

Diamond Package

*Three course alternate dinner menu \$135 per person
food and beverage inclusive*

Chef's selection of hot canapés served with pre dinner drinks

Three course alternate dinner menu

Create your own menu by selecting from our wedding menu

Six hour bronze beverage package including pre dinner drinks

Freshly brewed coffee, tea and chocolate mints



Wedding Packages

Platinum Package

*Chefs signature menu \$150 per person
food and beverage inclusive*

PRE-SET

On the centre of each table

Olives, chilli eggplant, sundried tomatoes, giardiniera, funghi, carciofini, sott'olio, fetta cheese, garlic bread, cressini sticks, basket of bread rolls

~&~

Antipasto vario (served individually)

Rock melon, prosciutto, coppa, salami, mortadella, leg ham, jarsberg cheese, marinated baby octopus, roma tomato and bocconcini

FIRST COURSE

Fillet of barramundi pumpkin and mascarpone risotto, tomato confit

~OR~

Fritto misto: crumbed prawns, fish goujons, squid rings crumbed scallops with tartare sauce and lemon wedges

~OR~

Prawn cocktail

SECOND COURSE (served with Parmesan)

Choice of pasta: spinach & potato gnocchi or orecchiette or spinach and ricotta tortellini

choice of sauce: wild mushroom ragout or tomato basil sauce or creamy pesto

THIRD COURSE

Choice of granny smith apple sorbet or blood orange sorbet

MAIN COURSE (Served Alternately)

Breast of chicken red wine jus, sage crushed potatoes steamed broccolini and glazed carrots

Fillet mignon mushroom sauce, sage crushed potatoes steamed broccolini and glazed carrots

DESSERT COURSE

Rich chocolate tart, baileys mousse and vanilla ice cream

Freshly brewed coffee, tea and chocolate mints

Six hour bronze beverage package including pre dinner drinks, coffee, tea, mints

Buffet Wedding

Extravagance Package

*Buffet dinner menu \$155 per person
food and beverage inclusive*

Individual Starter (Pre-Set)

Prawn and melon salad with seafood cocktail sauce

Carvery

Slow roasted leg of lamb with mint sauce and gravy

Roast breast of turkey served with port wine and cranberry compote

Hot

Fillet of snapper, with capers and parsley

Tandoori chicken with makhani sauce

Beef sirloin with peppercorn sauce

Roasted pork scotch fillet with caramelized apple and calvados

Spinach and ricotta ravioli with tomato and basil sauce

Herb roasted potatoes

Maple glazed pumpkin and sweet potato

Selection of garden fresh vegetables

Cold

King prawns and oysters natural with lemon wedges and seafood sauce

Smoked atlantic salmon

Mussels with tomato salsa

Seafood salad

Selection of Italian coppa, salami, proscuitto, virginian ham and mortadella

Assortment of carciofi, funghi, sott'olio chilli melanzane, giardiniera, kalamata olives

Salads and Breads

Chef's selection of garden fresh salads in season with appropriate dressings and condiments

Oven fresh rolls and ciabatta

Desserts

Selection of cakes and French pastries

Cheeseboard and crackers

Fresh fruit platter

Six hour bronze beverage package including pre dinner drinks, coffee, tea, mints



Dinner Menu

Soups

Potato and pea soup with ham hock

Butternut pumpkin soup with crème fraiche and chives

Cream of cauliflower and cumin with toasted almonds

Roast tomato, pepper coulis and basil

Truffle scented mushroom and thyme soup

Cold Entrée

Seafood tasting plate of king prawns, crab and dill frittata, smoked salmon and slow roasted tomato with caramelized balsamic

Smoked duck breast, pickled beet and cherry puree

Vine ripened tomato and mozzarella salad drizzled with aged balsamic and basil pesto

Peking duck roll with cucumber, snow peas, eshallots, and hoisin

Hot Entrée

Potato gnocchi on gourmet tomato compote, wilted spinach and shaved parmegiano

Saffron and king prawn risotto with rocket pesto and micro herbs

Pan seared scallop and pork belly with crisp pancetta and parsnip puree



Dinner Menu

Main Course

Seafood

Pan fried ocean trout, citrus potato mash, green beans and sauce vierge
Grilled broome barramundi , seasonal leaves, dill steamed sebage potato, salmon roe
Parmesan and herb crusted gold band snapper, caponata, red pepper aioli

Poultry

Confit chicken maryland chicken with provencale vegetables , crisp leek, tomato coulis
Braised duck leg, and duck spring roll, sweet potato mash, steamed greens orange sauce
Rosemary marinated chicken supreme, forest mushroom sauce,
grilled polenta and roasted tomatoes

Beef

Char grilled beef tenderloin with grilled eggplant mash, bacon and mushroom fricassee
and seeded mustard jus
Grilled sirloin steak, truffle scented mushroom risotto, sautéed snow peas and rosemary jus

Lamb

Oven roasted lamb rump with mushroom and speck risotto, crisp tortilla and jus
Red wine braised lamb shoulder, fontina potato gratin , roasted vegetables and garlic jus

Vegetarian

Soft polenta cake with char grilled vegetables, goat cheese crumble, paprika oil
Spinach ricotta tortellini, basil cream and micro herbs

Dessert

Chocolate tart with gold nuggets rich chocolate ice cream
Crème brulee with raspberry sorbet and macaron
Yoghurt panna cotta with roast almond biscotti and berry coulis
Lemon and orange tart with passion fruit sorbet
Warm apple & strawberry almond crumble with vanilla ice cream
Dark chocolate pave & strawberry compote
Cheese plate with quince paste and crackers
Seasonal fresh fruit plate with yogurt sorbet



Canapé Menu

Cold Items

Tandoori chicken slaw tartlet

Prawns, mango chutney and crushed pappadum

Cold roll of peking duck with scallion and hoisin sauce

Seared scallops grapefruit salsa

Smoked duck & mandarin crostinis

Smoked salmon tartare with crème fraiche

Selection of seafood sushi

Mozzarella bocconcini & tomato bruschetta (v)

Avocado, cilantro and tomato tartlets (v)

Turkish fig dressed with cream cheese and toasted sesame (v)

Pistachio crusted goats cheese truffles (GF) (v)

(v) = vegetarian

(GF) = gluten free



Canapé Menu

Hot Items

Spicy lamb & mint Samosa

Chicken tikka skewers, beetroot raita (GF)

Mustard glazed pork sausages, honey sauce

Smoked chicken & mango quesadillas

Pork spare ribs glazed in chipotle bbq sauce

Panko crumbed squid rings lime aioli

Mini lamb koftas with coriander and mint sauce

Thai fishcakes with sweet chilli sauce

Mini fish & chips, tartare sauce

Wild tiger prawn spring rolls with ginger mayonnaise

Paella fritters with chorizo, smoked paprika mayonnaise

Wild mushrooms & chive quiches (v)

Falafel with lime and cucumber yoghurt (v)

Roasted pumpkin and blue cheese arancini (v)

Vegetables spring rolls, sweet chilli sauce (v)

Samosas, coriander chutney (v)

Potato, chive and cheese croquettes with tomato and jalapeño salsa (v)

(v) = vegetarian

(GF) = gluten free



Dessert Selection

Mini chocolate-mint tarts

Mini tiramisu

Lemon meringue Tarts

White and dark chocolate coated strawberries

Mini chocolate brownie

(v) = vegetarian

(GF) = gluten free



Beverages

Included in all Food and Beverage packages

Pre Dinner Drinks on Arrival

(Included in 6 hour package)

Fruit of the season bellini cocktails
Orange juice, softdrinks,
Australian draught full and mid strength beers
Bottles of white and red table wine

Continuous Beverage Service during Dinner

(Inclusive for a 6 hour period)

Bronze Beverage Package

Wine - Sparkling

Bancroft Sparkling Brut (NSW)

Wine - White - select one

Bancroft Semillon Sauvignon Blanc (NSW)

Bancroft Chardonnay (NSW)

Wine - Red – select one

Bancroft Shiraz Cabernet (NSW)

Bancroft Cabernet Merlot (NSW)

Beer on Tap – select two

James Boag Premium Light (bottled)

Hahn Super Dry 3.5 Mid-Strength (bottled)

Hahn Super Dry (draught)

Swan Draught (draught)

soft drink, orange juice, sparkling mineral water

Beverages

Silver Beverage Package

Wine - Sparkling – select one

- Vivo Chardonnay Pinot Noir (NSW)
- Emeri Pink Moscato (NSW)
- Bancroft Sparkling Brut (NSW)

Wine - White - select two

- De Bortoli Vivo Chardonnay (NSW)
- De Bortoli Vivo Sauvignon Blanc (NSW)
- De Bortoli Vivo Moscato (NSW)
- Bancroft Pinot Grigio (NSW)
- 3 Tales Sauvignon Blanc (NZ)
- Bancroft Semillon Sauvignon Blanc (NSW)
- Bancroft Chardonnay (NSW)

Wine - Red – select two

- De Bortoli Vivo Shiraz (NSW)
- De Bortoli Vivo Merlot (NSW)
- Glaetzer Wallace Shiraz Grenache (SA)
- Plantagenet Hazard Hill Shiraz (WA)
- Cool Woods Cabernet Sauvignon (SA)
- Bancroft Shiraz Cabernet (NSW)
- Bancroft Cabernet Merlot (NSW)

Beer – select two

- James Boag Premium Light (bottled)
- Hahn Super Dry 3.5 Mid-Strength (bottled)
- Hahn Super Dry (draught)
- Swan Draught (draught)
- Tooheys Extra Dry (draught)
- James Squire Orchard Crush Cider (draught)

soft drink, orange juice, sparkling mineral water

Beverages

Gold Beverage Package

Wine- Sparkling - select two

- Lois Blanc de Blanc (SA)
- Vivo Chardonnay Pinot Noir (NSW)
- Emeri Pink Moscato (NSW)
- Bancroft Sparkling Brut (NSW)

Wine - White - select two

- Robert Oatley Signature-Series Chardonnay (WA)
- Robert Oatley Signature-Series Sauvignon Blanc (WA)
- Willow Bridge Semillon Sauvignon Blanc (WA)
- Copia Chardonnay (WA)
- Copia Sauvignon Blanc Semillon (WA)
- De Bortoli Vivo Chardonnay (NSW)
- De Bortoli Vivo Sauvignon Blanc (NSW)
- De Bortoli Vivo Moscato (NSW)
- Bancroft Pinot Grigio (NSW)
- 3 Tales Sauvignon Blanc (NZ)



Beverages

Gold Beverage Package

Wine – Red – select two

Robert Oatley Signature-Series Pinot Noir (WA)
Four in Hand Shiraz (SA)
Vasse Felix Cabernet Merlot (WA)
De Bortoli Vivo Cabernet Sauvignon (NSW)
De Bortoli Vivo Shiraz (NSW)
De Bortoli Vivo Merlot (NSW)
Glaetzer Wallace Shiraz Grenache (SA)
Plantagenet Hazard Hill Shiraz (WA)
Cool Woods Cabernet Sauvignon (SA)

Beer – select two

James Boag Premium Light (bottled)
Hahn Super Dry 3.5 Mid-Strength (bottled)
Hahn Super Dry (draught)
Swan Draught (draught)
Tooheys Extra Dry (draught)
James Squire Orchard Crush Cider (draught)
James Squire 150-Lashes Pale Ale (draught)
Little Creatures Pale Ale (draught)
Little Creatures Rogers (draught)

soft drink, orange juice, sparkling mineral water



Additional Options

Main course silver served to the table	\$5
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Set dinner choice menu, per person per course (maximum 2 choices per course)	\$8
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30 minutes canapés on arrival 2 hot & 2 cold canapés on arrival, 4 pieces per person	\$6
30 minutes canapés on arrival 3 hot & 3 cold canapés on arrival, 6 pieces per person	\$9
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Platter of fresh fruit slices	\$5
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Cheese board with crackers	\$8
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Cheese board with fresh fruit slices	\$9
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Upgrade your beverages to the silver package	\$10
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-OR-	
Gold package	\$20
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Port & liquors from	\$8
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Supplier meals are charged half the package price	
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All prices are per person

Additional Information

Children meals charged at \$40 per child

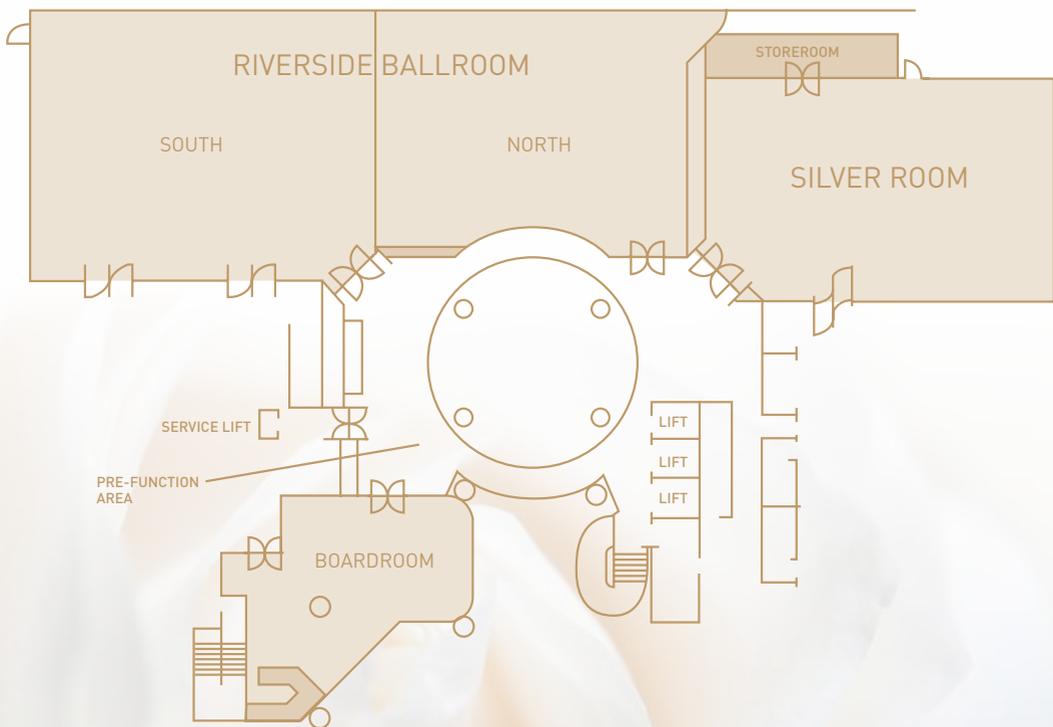
Children (13 – 17 years) on full menu are charged half the package price (non-alcoholic)

Your Venue

Riverside Ballroom 150-300 guests

Silver Room 70-120 guests

Boardroom 25-50 guests



General Information

A deposit is required at the time of confirming all functions.

The deposit is to be 20% of event based on initial meeting

Full payment is due 3 working days prior to the Wedding Day

Function cancellations notified in writing twelve months prior to the date will be reimbursed the full deposit

Functions cancelled less than twelve months prior to the date will forfeit the total deposit

All final details, menus, beverage arrangements, entertainment, room set ups, starting and finishing times must be confirmed 30 days prior to the function

Guaranteed numbers are required 3 working days prior to the function and charges will be based on guaranteed numbers or final head count, 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

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 1.5% surcharge will apply

**We look forward to working with you towards
the success of your wedding and will be pleased
to answer any questions you may have.**



Wedding Checklists

On Announcement of Engagement and setting date

- ✦ Contact Minister, Priest, Rabbi, Registrar or Marriage Celebrant and discuss preferred date and style of service
- ✦ Discuss the format and budget of your wedding reception
- ✦ Draft a guest list
- ✦ Call Novotel Perth Langley and book your reception venue and accommodation
- ✦ Choose your bridesmaids & best man, groomsmen and ushers
- ✦ Decide where to spend your honeymoon and make bookings well in advance for overseas travels check passports visas and inoculations
- ✦ Book hire cars
- ✦ Book photographer and videographer
- ✦ Book music entertainment
- ✦ Decide on style of wedding dress, bridesmaids dresses and grooms attire and start looking
- ✦ Decide on the option of hire, buy and/or dressmaker

3-6 Months Prior

- ✦ Choose Wedding rings
- ✦ Choose a cake decorator, style and type of cake
- ✦ Discuss floral arrangements for your reception and church, bouquet for bride and bridesmaids, button hole for groomsmen
- ✦ Decide on shoes and any other accessories
- ✦ Organise stationery requirements; invitations, place cards, cake bags etc
- ✦ Choose your master of ceremonies
- ✦ Confirm ceremony details, hymns, singers and music
- ✦ Meet with wedding planner and start organising your reception

2 Months prior

- ✦ Finalise guest list and write invitations and envelopes
- ✦ Purchase gifts for bridesmaids, best man and groomsmen
- ✦ Reconfirm honeymoon arrangements; passports, visas, travel insurance
- ✦ Collect and engrave wedding rings
- ✦ Choose music for reception, cutting of the cake and bridal waltz
- ✦ Confirm menus and timings with reception venue

6 Weeks Prior

- ✦ Mail Invitations
- ✦ Discuss hair style with your hairdresser and try the style, then make an appointment for your wedding day
- ✦ Check your fiancé has himself, his groomsmen and ushers organised for the wedding
- ✦ Final fitting for bridal party
- ✦ Book accommodation for guests

2-3 Weeks Prior

- ✦ Confirm all acceptance and inabilities as they arrive
- ✦ Confirm all transport arrangements
- ✦ Reconfirm all details for the wedding and reception

1 Week Prior

- ✦ Arrange rehearsal of ceremony with all attendants of the wedding party
- ✦ Collect all wedding attire
- ✦ Confirm cake delivery arrangements
- ✦ Meeting with Novotel Perth Langley to confirm final numbers, payment and arrangements for the reception
- ✦ Complete a guest list, arrange place cards and table seating and give to Novotel Perth Langley
- ✦ Final Check on photographer, video and music entertainment