

NOVOTEL

PERTH MURRAY STREET

Celebrate the Festive Season

Impress your guests with a Christmas function at Perth's newest Novotel.

Extend the fun with great value group accommodation rates available.

Drink packages available on request.

To book, email
gabriela.confortini@accor.com
or call 08 6371 6313



Buffet Menu

\$110* per person
20th Nov – 22nd Dec 2024

A festive array of dishes that will elevate your celebrations. Including glass of prosecco & festival decorations for your table.

Minimum 50 guests.

Terms and conditions

**Full pre-payment required at time of booking. Cannot be combined with other offers/discounts. Cancellations within 72 hours of the booking time or no shows will be charged the full amount. Menu can change subject to availability.*



Festive Set Menus

\$70*pp 2-course menu
\$85*pp 3-course menu
20th Nov – 22nd Dec 2024

Choice of 2 or 3-courses including glass of prosecco & festival decorations for your table.

Minimum 20 guests.



Miss Mi Asian Banquet

From \$89*pp
12pm – 3pm | Tues - Sat
20th Nov – 22nd Dec 2024

4 courses. Including Christmas decorations and Bonbons.

Minimum 20 guests.



NOVOTEU

PERTH MURRAY STREET

Buffet Menu

Glass of prosecco on arrival

Cold Buffet

Mixed dinner rolls with flavoured butter and oils
Chilled prawns – cocktail sauce, lemon, horseradish
Western Australian Oysters
Asian style – Thai style mussels

Antipasto- smoked ham, salami, prosciutto with condiments and pickles
Mix Cos Leaves – Croutons, parmesan and dressing on the side
Greek salad – feta cheese, garden vegetable, vinaigrette
Chana chaat – Indian chickpeas salad, chat masala, lemon
Potato salad – mustard mayo, smoked ham

Hot Buffet

Smoked ham carved to order with apple gravy
Oven roasted turkey with mushroom stuffing
Beef bourguignon – French style red wine beef
Baked barramundi – Asian veg mix soy dressing
Sea salted mixed vegetable – butter, herbs
Roast root vegetable with truffle oil
Fried rice with seasonal vegetable
Cinnamon panna cotta and pistachio

Desserts

Minced pies
Tiramisu with coffee gel
Chocolate brownie with vanilla sauce
Custard tart with orange jam
Fruit platter

Festive Set Menus

2-course: choose 1 entrée and main or 1 main and 1 dessert
3-course: choose 1 entrée, 1 main and 1 dessert

Glass of prosecco on arrival
Canapés on arrival

Entrées

Pan seared duck breast, juniper berries, and orange glaze
Seared scallops, pumpkin puree, crispy bacon, lemon, balsamic dressing
Salmon, lemon gel, fennel and grapefruit salad
Baby spring vegetables, rocket walnut crumble & aged balsamic emulsion V
Prawn cocktail, truffle yolk, herb crostini
Saffron risotto, walnut feta crumbs, roasted heirloom tomatoes

Mains

Pork belly, pumpkin and potato gratin, roasted fig
Grilled salmon, potato gratin, asparagus, beurre blanc
Christmas ham, spiced pineapple chutney, parsnip purée
Spinach Potato galette, asparagus, baby carrot, spiced pumpkin cream
Lamb rump, potato rostie, mint jus
All mains served on table with roast vegetables and seasonal salad

Desserts

Tropical fruit Pavlova, seasonal fruit coulis GF, V
Pecan and Carmel tart, vanilla ice cream and toffy sauce.
Warm apple pie, brandy sauce, vanilla icing
Berry trifle, short bread, strawberry ice cream. Christmas buffet
Above selection served with dinner rolls, salad and roast vegetables

Festive
Menus