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.

Drink packages available on request.

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

Buffet Menu

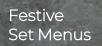
\$110* per person 20th Nov – 22nd Dec 2025

A festive array of dishes that will elevate your celebrations. Includes glass of prosecco & festive 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. Menus are samples and may change subject to availability.



\$70*pp 2-course menu \$85*pp 3-course menu 20th Nov – 22nd Dec 2025

Choice of 2 or 3 courses Includes glass of prosecco and festive decorations for your table.

Minimum 20 guests.

Miss Mi Asian Banquet

\$59*pp 2-course menu \$89*pp 4-course menu 12pm – 3pm | Tues - Sat 20th Nov – 22nd Dec 2025

Choice of 2 or 4 courses. Includes festive decorations and bonbons.

Minimum 20 guests on Tue, Wed, Sat. No minimum on Thu-Fri.

PERTH MURRAY STREET

Buffet Menu

Glass of prosecco on arrival

Cold Buffet

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

Antipasto - smoked ham, salami, prosciutto with condiments and pickles Cos salad with croutons, parmesan and dressing on the side Greek salad with feta cheese, garden vegetables, vinaigrette Chana chaat – Indian chickpea salad, chat masala, lemon Potato salad – mustard mayonnaise dressing, smoked ham

Hot Buffet

Smoked ham carved to order with apple gravy Oven-roasted turkey with mushroom stuffing Beef bourguignon – French-style beef braised in red wine Baked barramundi with Asian vegetables and soy dressing Mixed vegetables with butter and herbs Roast root vegetables with truffle oil Fried rice with seasonal vegetables

Festive Menus

Desserts Mince pies Tiramisu with coffee gel Chocolate brownie with vanilla sauce Custard tart with orange jam Cinnamon panna cotta and pistachio Fruit platter

Festive Set Menus

2-course: Select 1 ENTRÉE + 1 MAIN, or 1 MAIN + 1 DESSERT 3-course: Select 1 ENTRÉE, 1 MAIN, 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 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 and potato galette, asparagus, baby carrot, spiced pumpkin cream Lamb rump, potato rosti, mint jus All mains served on table with dinner rolls, roasted vegeta bles and salad

Desserts

Tropical fruit pavlova, seasonal fruit coulis Pecan and caramel tart, vanilla ice cream, toffee sauce Warm apple pie, brandy sauce, vanilla icing Berry trifle, shortbread, strawberry ice cream