

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.

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.



Festive Set Menus

\$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.

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.*



NOVOTEL

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

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 vegetables 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

Festive
Menus

