

NOVOTEL

PERTH MURRAY STREET

Celebrate the Festive Season

Impress your guests with tailored Christmas function packages at Perth's newest Novotel between 20th November to 22 December 2026. Choose from private festive dinners to alfresco cocktail events.

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

\$121* per person

A festive array of dishes that will elevate your celebrations. Includes glass of prosecco & festive decorations.

Minimum 50 guests.



Festive Set Menus

\$77*pp 2-course menu
\$94*pp 3-course menu

Choice of 2 or 3 courses
Includes glass of prosecco,
canapés on arrival &
festive decorations.

Minimum 20 guests.



Miss Mi Asian Banquet

\$65*pp 2-course menu
\$98*pp 4-course menu
12pm – 3pm | Tues - Sat

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

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



Miss Mi Alfresco Sundowners

\$54* per person
1.5 hour drinks and
canapés package
3.30pm-5pm | Daily

Bottomless drinks & bites
against a tranquil
backdrop of tropical
greenery & pond.

Minimum 4 guests,
maximum 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.*



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PERTH MURRAY STREET

Buffet Menu

Glass of prosecco on arrival

Cold Buffet

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

Antipasto, smoked ham, salami, prosciutto with condiments & pickles
Cos salad with croutons, parmesan & dressing on the side
Greek salad with feta cheese, garden vegetables, vinaigrette
Chana chaat, Indian chickpea salad, chaat 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 & soy dressing
Mixed vegetables with butter & 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 & pistachio
Fruit platter

Festive Set Menus

Glass of prosecco and canapés on arrival

2-course: Select 1 ENTRÉE + 1 MAIN, or 1 MAIN + 1 DESSERT

3-course: Select 1 ENTRÉE, 1 MAIN, 1 DESSERT

Entrées

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

Mains

Pork belly, pumpkin & potato gratin, roast 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 rosti, mint jus
All mains served on table with dinner rolls, roasted vegetables & salad

Desserts

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

Festive Menus

