

CELEBRATIONS



TWR

DISCOVER A BAR THAT DELIGHTS EVERY SENSE

PLATTERS

Seafood Platter 210

Australian Oysters, Halved Shell Shark Bay Scallop, King Prawn Tempura, Fried Calamari, Mignonette Sauce, Tartare Sauce, Romesco

Australian Cheese Selection V | 195

Selection of Four Gourmet Cheese, Figs, Muscatels, WA Honeycomb, Assorted Crackers

Gourmet Charcuterie 195

Serrano Ham, Salami Sopressa, Capocollo, Artichoke, Marinated Olives, Cornichons, Micro Peppers

Sushi Platter 195

Salmon Nigiri, Teriyaki Chicken Sushi Rolls, California Sushi Rolls, Mixed Vegetarian Sushi Rolls with Pickled Ginger, Wasabi (A)

Seafood Origin Source - Australia (A) Imported (I) Mixed (M) | V Vegetarian | Each platter serves 10.

While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.





COLD CANAPÉ

Six Items | 75 per person

Ten Items | 95 per person

Twelve Items | 110 per person

WA Dellendale Brie, Caramelised Onion, Fig, Toasted Country Bread (V)

Miso Glazed Salmon, Wasabi Emulsion, Yuzu Pearl (A)

Seared Scallop, Compressed Cucumber, Bush Tomato Gel (I)

Peking Duck Pancake, Cucumber, Sesame, Hoisin

Shark Bay Prawn Fennel Tart, Lemon Myrtle Aioli, Pemberton Finger Lime (A)

Chicken Rillette, Piccalilli, Red Cabbage Puree, Brioche

Gorgonzola, Mascarpone, Pistachio, Strawberry, Kalamata Olive Shortbread (V)

HOT CANAPÉ

Vietnamese Duck Spring Rolls, Lime & Sweet Chili

Black Rice Arancini, Eggplant, Pecorino & Confit Garlic Mayonnaise (V)

Wagyu Beef Slider, Melted Cheese, House-Pickled Cucumber, Dijon Mustard, Brioche Bun

Mexican Chicken Empanada, Mango Chilli Sauce, Salsa

Wild Mushroom Tartlet, Swiss Brown Pate, Truffle (V)

Vegetable Gyoza, Truffle Yuzu Ponzu (V)

Tempura Prawns, Shichimi Mayonnaise (I)

DESSERT

Salted Caramel Mousse, Sudachi, Lemon

Smoked Dark Chocolate, Candied Clementine, Praline Crunch

Macaron Selection

Apple Pie & Vanilla Choux

Coconut Lime Whipped Ganache, Blackcurrant Jelly

Griotte Cherry, Dark Chocolate Ganache, Cherry Brandy Cream

Seafood Origin Source - Australia (A) Imported (I) Mixed (M) | V Vegetarian
Canapé selections to be equivalent to number of guests attending.

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SUBSTANTIAL SELECTION

19 per piece

Choose up to 2 items only

Calabrese Sausage Rigatoni, Fresh
Parmesan, San Marzano Tomato, Peas

Lamb Rogan Josh, Almond, Sultana,
Cumin Pilau Rice

Smoked Chicken, Mexican Rice, Black Bean,
Corn, Coriander, Sour Cream, Chipotle

Four-Cheese Baked Cauliflowers, Thyme
& Pistachio Crumb, Truffle Crostini (V)

Shark Bay Prawn, Puffed Tofu, Rice
Noodle, Tamarind Sauce, Roasted Peanuts,
Coriander (A)

Seafood Origin Source - Australia (A) Imported (I) Mixed (M) | V Vegetarian
Canapé selections to be equivalent to number of guests attending.

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CLASSIC BEVERAGE PACKAGE

Two Hours | 75 per person

Three Hours | 100 per person

Four Hours | 125 per person

Sparkling

Domaine Chandon NV Sparkling
or
La Gioiosa Prosecco

White

Singlefile Great Southern Semillon
Sauvignon Blanc
or
Credaro Five Tales Chardonnay

Red

Jim Barry Single Vineyard Shiraz
or
Castelli Silver Series Cab Merlot

Bottled Beers

Heineken 5.0%

Heineken 0 0.0%

Little Creatures Pale Ale 5.2%

Great Northern Super Crisp Lager 3.5%

Hahn Premium Light 2.5%

Soft Drinks & Juices

Beverage packages are required for groups of 50 and over.
\$10 per person for an additional wine option within each wine category.



PREMIUM BEVERAGE PACKAGE

Two Hours | 95 per person

Three Hours | 135 per person

Four Hours | 165 per person

Champagne

Piper Heidsieck Cuvee Brut NV

White

Stella Bella Suckfizzle
Sauvignon Blanc Semillon
or
Petaluma Yellow Label Chardonnay

Rosé

Rameau d'Or Petit Amour

Red

Domaine Jean-Louis Chave Cotes-du-Rhone
Mon Coeur Grenache Blend
or
Vasse Felix Cabernet Sauvignon

Bottled Beers

Heineken 5.0%

Heineken 0 0.0%

Little Creatures Pale Ale 5.2%

Guinness Extra Stout Can 4.2%

Peroni Nastro Azzurro 3.5%

Soft Drinks & Juice

Beverage packages are required for groups of 50 and over. \$20 per person for two champagne selections. \$10 per person for an additional wine option within each wine category.



DELUXE BEVERAGE PACKAGE

Two Hours | 175 per person

Three Hours | 210 per person

Four Hours | 245 per person

Champagne

NV Veuve Clicquot Yellow Label
or
NV Laurent-Perrier Demi-Sec

White

Pascal Jolivet Sancerre Sauvignon
or
Domaine Faiveley Mercurey Clos
Rochette Chardonnay

Rosé

Whispering Angel

Red

Amelia Park 'Reserve' Shiraz
or
Château Lanessan Cabernet Sauvignon

Bottled Beers

Heineken 5.0%

Heineken 0 0.0%

Little Creatures Pale Ale 5.2%

Guinness Extra Stout Can 4.2%

Peroni Nastro Azzurro 3.5%

Soft Drinks & Juice

Beverage packages are required for groups of 50 and over. \$20 per person for two champagne selections. \$10 per person for an additional wine option within each wine category.



For more information or to secure this room for your next function, contact reservations:
Phone 1800 556 688 or email restaurantgroupspert@crowresorts.com.au

