

## CRYSTAL CLUB

Situated on the 15th floor of Crown Towers Perth with views as far as the eye can see, Crystal Club is an impeccably appointed event space that will surely leave a lasting impression.

Designed by Blainey North, the lounge features custom designed furniture, intricately carved marble and timber, mirrors and refractive lighting inspired by the transformative Bismuth Crystal. Specially commissioned sculptures and works of art feature throughout the lounge and private reception area to create a heightened sense of luxury.

The spacious design includes business facilities, a cocktail bar, buffet dining area and an open terrace with unimpeded views of the Swan River and Perth city skyline. Crystal Club is perfect for those looking for the utmost in personalised service and exclusivity.

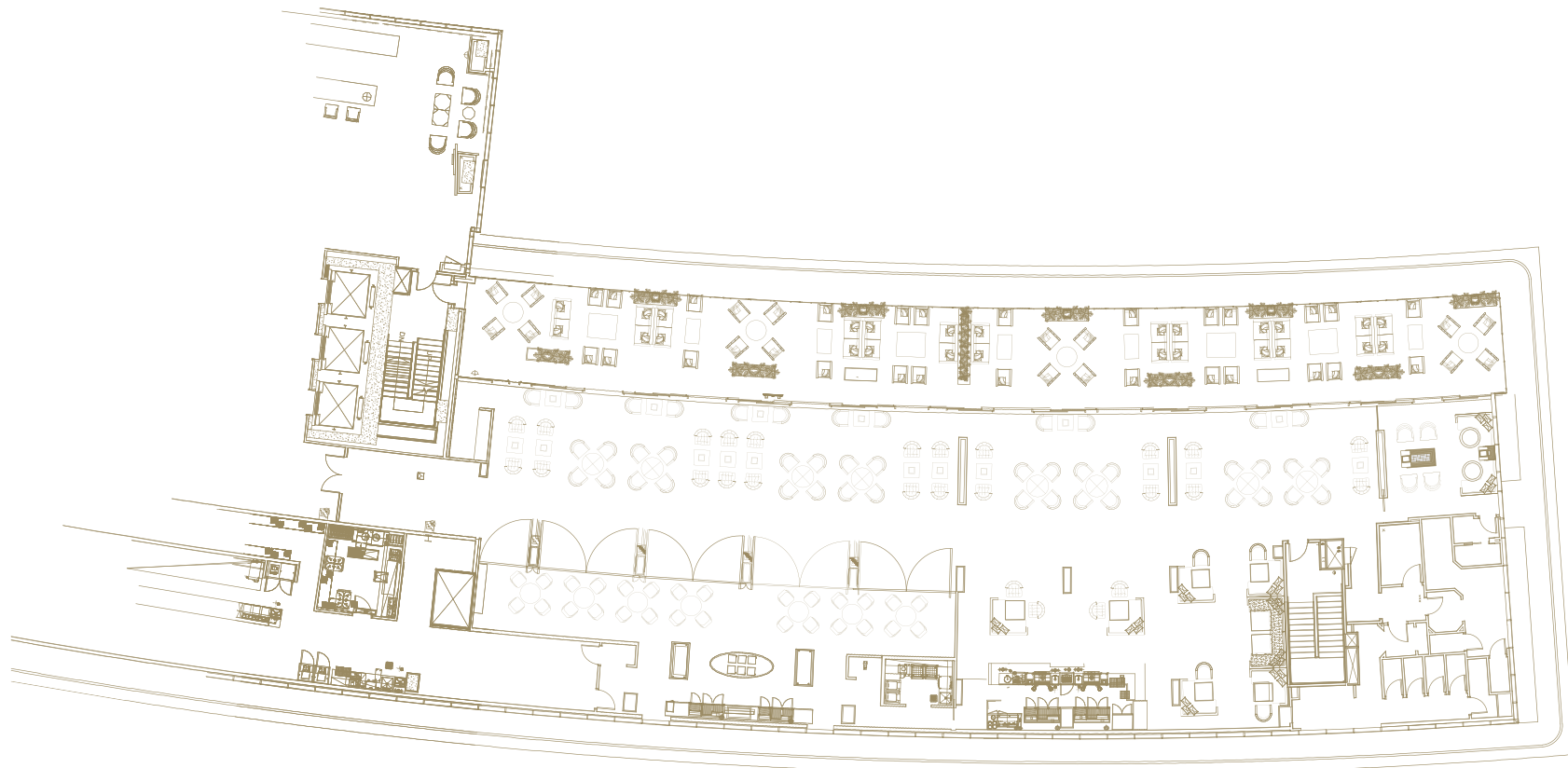
Crystal Club offers:

- Spacious design with various entertaining areas
- Fully equipped kitchen and cocktail bar
- Heated outdoor terrace with panoramic views of Perth city and the stunning Swan River
- Separate private reception area

## CRYSTAL CLUB CAPACITY

Room Type*	Cocktail	Seated
Crystal Club (exclusive hire)	100 - 250	n/a
Private Dining Room	12 - 35	12
Partial Zone Hire	50 - 130	n/a

\*Strict terms and conditions apply





## PRIVATE DINING ROOM

Our Private Dining Room can cater to up to 12 guests for a seated event, or 35 guests for a cocktail gathering. With unparalleled views of the city and elegant menu options, this is the perfect location for an intimate event.

## BREAKFAST

Sit Down Plated Breakfast | \$55pp

### Choice of 1 item per guest

- Free range egg omelette with avocado and cherry tomato vines
- Two eggs 'your way' with roasted potato, smoked bacon, chipolata sausage, confit tomato and grilled mushroom on sour dough bread
- Eggs benedict served with ham or smoked salmon, wilted spinach and creamy hollandaise sauce
- French toast served with Vermont maple syrup, vanilla cream, fruits of the forest compote
- Buttermilk pancakes served with Vermont maple syrup, vanilla cream, fruits of the forest compote
- Mushroom & spinach bruschetta with grilled sourdough, poached egg, basil pesto, sautéed mushroom, spinach, Greek feta, balsamic reduction

### Options - Set / Served to the middle of the table

Continental Breakfast items \$5.00 per item per person

- Assorted Danishes
- Assorted muffins
- Mini croissants
- Seasonal fresh fruit platter

### Beverage Selection

- Variety juice (included)
- Fresh squeezed juice - \$6.00
- A selection of barista coffee and tea options - \$5.50
- Mimosa - \$17.00



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## MORNING TEA

\$35pp

### Option 1

- Japanese egg sandwiches
- Ham and cheese croissants
- Assortment of cookies
- Sliced seasonal fresh fruit with local berries

### Option 2

- Mini gourmet quiches
- Mini beef wellington with tomato chutney
- Assortment of cookies
- Sliced seasonal fresh fruit with local berries

## AFTERNOON TEA

\$45pp

### Option 1

#### Savouries

- Smoked ocean trout, cream cheese sandwiches
- Grilled Turkish bread
- Olive ciabatta bread
- A selection of dips

#### Pastries and Cakes

- Chef 's selection Afternoon Tea stand

#### Scones

- Sultana scones with whipped vanilla cream and strawberry preserve



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## AFTERNOON TEA

\$45pp

### **Option 2**

#### **Savouries**

- Guacamole spinach and capsicum wrap
- Herb focaccia bread
- Olive ciabatta bread
- A selection of dips

#### **Pastries and Cakes**

- Chef 's selection Afternoon Tea stand

#### **Scones**

- Sultana scones with whipped vanilla cream and strawberry preserve

#### **Beverage Selection**

- A selection of barista coffee and tea options - \$5.50
- Chandon - \$14 per glass or \$65 per bottle



## SEMINAR MENUS

Full Day Package - \$120pp

(includes morning tea, lunch and afternoon tea)

Half Day Package - \$85pp

(includes morning or afternoon tea and lunch)

All packages include barista coffee, a selection of tea and soft drink, small notepads, pens and mints.



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## SEMINAR MENU OPTION 1

### **Morning Tea**

- Japanese egg sandwiches
- Ham and cheese croissants
- Assortment of cookies
- Sliced seasonal fresh fruit with local berries

### **Working Lunch**

- Spinach salad, dried miso, fried leek, crispy tofu with truffle yuzu dressing
- Smoked salmon, cream cheese in tortilla wraps
- Blue swimmer crab, avocado sandwich on tomato bread
- Grilled chicken and bush tomato chutney and rocket on Turkish bread
- Charcuterie platter (jamon Serrano, smoked ham, Hungarian salami)
- Australian cheese platter, fruit bread, glazed fruits, apples, celery and muscatels
- Seasonal fresh fruit platter

### **Afternoon Tea**

- Chef 's selection Afternoon Tea stand
- Selection of cookies

## SEMINAR MENU OPTION 2

### Morning Tea

- Mini gourmet quiches
- Mini beef wellington with tomato chutney
- Assortment of cookies
- Sliced seasonal fresh fruit with local berries

### Working Lunch

- Marinated octopus salad, fennel, radicchio with yuzu miso dressing
- Guacamole, spinach and capsicum wraps
- Prawn and avocado sandwich on country bread
- Sliced prosciutto, sliced figs, and mozzarella cheese on panini
- Charcuterie platter(jamon serrano, sopressa)
- Australian cheese platter; crispy fruit bread, quince paste, apples, celery, muscatels
- Seasonal fresh fruit platter

### Afternoon Tea

- Chef 's selection Afternoon Tea stand
- Selection of cookies



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## SEMINAR MENU OPTION 3

### **Morning Tea**

- Prawn and avocado sandwich
- Spinach and ricotta pastizzi
- Assortment of cookies
- Sliced seasonal fresh fruit with local berries

### **Working Lunch**

- Niçoise salad with tuna and basil vinaigrette
- Chicken Caesar in tortilla wraps
- Smoked salmon with avocado, cucumber sandwich on malt bread
- Philly cheese steak sandwich on ciabatta bread
- Charcuterie platter (truffle salami, jamon serrano, smoked ham)
- Australian cheese platter, crispy fruit bread, quince paste, apples, celery, muscatels
- Seasonal fresh fruit platter

### **Afternoon Tea**

- Chef 's selection Afternoon Tea stand
- Selection of cookies

## SIGNATURE MENU

Start from set menu \$120/person (three courses)

### Options

Choice of dish - \$14pp per course

Alternate drop - \$10pp per course

### Entree

- Roasted duck breast with beetroot purée, burnt grapefruits, scorched shallots, orange sauce
- Sesame crusted tuna tataki, mango salsa, crispy lotus root, pickled ginger jelly, ponzu sauce
- Cured and smoked salmon, fennel salad, apple gel, pickled cucumber, horseradish mousse

### Main course

- Grilled barramundi, creamy mash potato, broad beans, caper berries, crispy mushroom, beurre blanc sauce
- Sous vide beef tenderloin, gratin dauphinois, charred brussel sprouts, pea purée, morel mushroom sauce
- Roasted rack of lamb, fondant potato, aubergine caviar, grilled asparagus, baby carrot, mint jus

### Dessert

- Baked vanilla cheesecake, exotic fruit, spiced mango gel, raspberry sorbet, white chocolate shard
- Baked lemon tart, red berry fluid gel, compressed citrus, meringue, crème fraîche
- Chocolate fondant, hazelnut praline ice cream, dulce de leche, aerated chocolate



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## DEGUSTATION MENU

Start from set menu \$210 pp (5 courses)

### Options

Choice of dish - \$14pp per course

Alternate drop - \$10pp per course

### Course 1

- Roasted duck breast with beetroot purée, burnt grapefruits, scorched shallots, orange sauce
- Sesame crusted tuna tataki, mango salsa, crispy lotus root, pickled ginger jelly, ponzu sauce

### Course 2

- Blue swimmer crab bisque sous vide cooked crab meat, basil oil
- Asparagus soup with croutons and parmesan foam

### Course 3

- Pan seared gnocchi with Persian fetta, sautéed spinach, rocket and crème fraîche veloute
- Pan seared scallop with avocado purée, pickled radish and apple chutney, caviar and crisp pancetta

### Course 4

- Roasted rack of lamb, fondant potato, aubergine caviar, grilled asparagus, baby carrot, mint jus
- Sous vide beef tenderloin, gratin dauphinois, charred brussel sprouts, pea purée, morel mushroom sauce

### Course 5

- Baked lemon tart, red berry fluid gel, compressed citrus, meringue, crème fraîche
- Chocolate fondant, hazelnut praline ice cream, dulce de leche, aerated chocolate

## FOR THE TABLE

### **Grazing Platter - \$35pp**

A selection of farmhouse cheeses,  
cold cuts and fresh fruit

### **Cheese Platter - \$20pp**

A variety of cheeses, grissini and crackers

### **Charcuterie Platter - \$20pp**

A selection of cold cuts, grissini and crackers



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## CANAPE MENU

### **Cold Canapés - \$10 per piece per person**

- Assorted sushi, pickled ginger, wasabi and soy sauce
- Truffle honey-roasted fig and goats cheese crostini with crispy pancetta
- Spanner crab and sun dried tomato mousse mini blinis
- Savoury tart, jamon serrano, mascarpone and black olive dust
- Seared scallops, apple salsa, pancetta crumb and celeriac purée
- Vietnamese rice paper roll with prawn & hoisin sauce
- Grilled prawns, pineapple & cucumber salsa, finger lime, green chili sauce
- Sesame and soy marinated beef mini tacos with sriracha mayonnaise

### **Hot Canapés - \$10 per piece per person**

- Korean style sweet and spicy fried chicken
- Gruyere cheese and corn croquettes with honey mustard sauce
- Prawn and pork spring roll, sweet chilli sauce
- Crispy mushroom mac & cheese with truffle aioli
- Homemade Pork & Prawn Siu Mai with chili oil
- Mini beef wellington with tomato chutney
- Assorted mini quiches
- Crispy prawn tempura with jalapeno mayonnaise

### **Substantial canapés - \$15 per piece per person**

- Slow cooked wagyu brisket sliders, onion jam, smoked chipotle mayo
- Beer battered Fish Goujons with crunchy thick-cut potato chips, tartare sauce, lemon wedges
- Creamy spinach and ricotta ravioli, sundried tomatoes, shaved parmesan
- Grilled lamb cutlets, truffle mashed potatoes, mint jus
- Indian butter chicken with basmati rice

### **Dessert Canapes - \$10 per piece per person**

- Apple pie and vanilla choux
- Strawberry champagne mini dome
- Bergamot curd, raspberry marshmallow vanilla shortbread
- White chocolate cream, candied clementine, praline crunch



## BEVERAGE PACKAGES

### PACKAGE 1

House selection of Sparkling, White and Red Wine,  
Assorted Beer

Soft drink also included

### PACKAGE 2

#### **Sparkling**

NV Cloudy Bay 'Pelorus' Brut

#### **White Wine**

Leeuwin Estate Sauvignon Blanc

Leeuwin Estate Art Series Riesling

#### **Red Wine**

Silkwood Estate 'The Walcott' Pinot Noir

Xanadu 'Vinework' Cabernet Sauvignon

#### **Beer**

Assorted beers

Soft drink also included

### PACKAGE 3

#### **Champagne**

Veuve Clicquot Yellow Label

#### **White Wine**

Cape Mentelle Chardonnay

Shaw & Smith Sauvignon Blanc

#### **Red Wine**

Henschke Henry's Seven, Shiraz Grenache & Viognier

Plantagenet 'Aquitaine' Cabernet Sauvignon

#### **Beer**

Assorted beers

Soft drink also included

	2HR	3HR	4HR	5HR
Package 1	\$85	\$95	\$105	\$115
Package 2	\$105	\$120	\$135	\$150
Package 3	\$160	\$180	\$200	\$220

## BEVERAGE ON CONSUMPTION

### SPARKLING

NV La Gioiosa Prosecco Superiore DOCG

*Veneto, Italy*

NV Cloudy Bay 'Pelorus' Brut

*Marlborough, New Zealand*

### CHAMPAGNE

Billecart-Salmon Brut Réserve NV

*Champagne, France*

Billecart-Salmon Demi-Sec NV

*Champagne, France*

Bollinger, Special Cuvée Champagne

*Champagne, France*

Krug Grande Cuvée NV

*Champagne, France*

Dom Pérignon

*Épernay, France*

Louis Roederer Collection 243

*Champagne, France*

Dom Pérignon Rosé

*Épernay, France*

Louis Roederer 'Cristal'

*Reims, France*

Ruinart Blanc de Blancs NV

*Reims, France*

Veuve Clicquot Rosé NV

*Reims, France*

Veuve Clicquot 'Yellow Label' NV

*Reims, France*

### BOTTLE

\$75

\$95

### BOTTLE

\$245

\$245

\$265

\$780

\$720

\$235

\$1675

\$1280

\$345

\$255

\$225

### WHITE WINE

Grosset 'Polish Hill' Riesling

*Clare Valley, SA*

Leeuwin Estate 'Art Series' Riesling

*Margaret River, Western Australia*

Babich 'Black Label' Sauvignon Blanc

*Marlborough, New Zealand*

Cloudy Bay 'Te Koko' Sauvignon Blanc

*Marlborough, New Zealand*

Leeuwin Estate 'Art Series' Sauvignon Blanc

*Margaret River, Western Australia*

Pierro 'LTC' Semillon Sauvignon Blanc

*Margaret River, Western Australia*

Cullen 'Mangan' Semillon Sauvignon Blanc

*Margaret River, Western Australia*

Josmeyer 'Le Fromenteau' Pinot Gris

*Alsace, France*

Bouchard Chassagne-Montrachet 'Morgeot' 1er Cru

*Burgundy, France*

Cape Mentelle Chardonnay

*Margaret River, Western Australia*

Petaluma Piccadilly Valley Chardonnay

*Adelaide Hills, South Australia*

Xanadu Circa 77 Chardonnay

*Margaret River, Western Australia*

Leeuwin Estate 'Art Series' Chardonnay

*Margaret River, Western Australia*

Mount Mary Vineyards Chardonnay

*Yarra Valley, Victoria*

Pierro Chardonnay

*Margaret River, Western Australia*

### BOTTLE

\$160

\$85

\$65

\$140

\$85

\$95

\$80

\$115

\$565

\$125

\$115

\$75

\$330

\$260

\$240

## ROSÉ

Domaine du Gros 'Nore Bandol' <i>Provence, France</i>	\$140
Triennes Provence <i>Côtes de Provence, France</i>	\$80

## RED

Ata Rangi Pinot Noir <i>Martinborough, New Zealand</i>	\$230
Giant Steps 'Yarra Valley' Pinot Noir <i>Yarra Valley, Victoria</i>	\$90
Silkwood Estate 'The Walcott' Pinot Noir <i>Pemberton, Western Australia</i>	\$75
Jean Marc Bouley Volnay 1er Cru 'Carelles' Pinot Noir <i>Burgundy Franc</i>	\$385
Amelia Park 'Trellis' Cabernet Merlot <i>Margaret River, Western Australia</i>	\$70
Leeuwin Estate 'Art Series' Cabernet Sauvignon <i>Margaret River, Western Australia</i>	\$175
Xanadu 'Vinework' Cabernet Sauvignon <i>Margaret River, Western Australia</i>	\$85
Penfolds 'Bin 389' Cabernet/Shiraz <i>Barossa Valley, South Australia</i>	\$205
Henschke 'Henry's Seven' Shiraz/Grenache/Mataro <i>Barossa Valley, South Australia</i>	\$105
Alkoomi Grazing Collection Shiraz <i>Frankland River, Western Australia</i>	\$70
Jim Barry 'Single Vineyard' Shiraz <i>Clare Valley, South Australia</i>	\$95
Domaine Rene Rostaing 'Ampodium' Shiraz <i>Cote Rotie, France</i>	\$360
Penfolds Bin 28 Shiraz <i>Barossa Valley, South Australia</i>	\$115
Penfolds RWT <i>Barossa Valley, South Australia</i>	\$420

## BOTTLE

## BOTTLE

## SPIRITS

### VODKA

(30ML SERVE)

Ketel One	\$15
Ciroc	\$16
Belvedere	\$16
Grey Goose	\$17

### GIN

Gordon's Pink	\$15
Roku	\$15
Bombay Sapphire	\$16
Hendricks	\$16
Tanqueray	\$16
Tanqueray No. Ten	\$17

### RUM

Bacardi Carta Blanca	\$15
Bundaberg	\$15
Diplomatico Exclusiva	\$15
Kraken Black Spiced	\$15
Malibu	\$15
Sailor Jerry	\$15
Ron Zacapa XO	\$38
Havana Club Máximo	\$320

## WHISKEY

Johnnie Walker Black Label	\$15
Chivas Regal 12 Yr.	\$16
Chivas Regal 18 Yr.	\$18
Talisker 10 Yr.	\$18
Glenmorangie Nectar D'or	\$19
Glenfiddich 15 Yr.	\$21
Hibiki Harmony	\$22
Lagavulin 16 Yr.	\$22
Macallan 12 Yr. Fine Oak	\$25
Macallan 12 Yr. Sherry Oak	\$28
Johnnie Walker Blue Label	\$48
Macallan 25 Yr. Fine Oak	\$290

## BOURBON

Bulleit	\$15
Maker's Mark	\$15
Jack Daniel's	\$16
Wild Turkey	\$16
Woodford Reserve	\$16
Gentleman Jack	\$17
Michter's Sour Mash	\$18
Blanton's Private Reserve Single Barrel	\$27

## IRISH WHISKEY

Jamesons Irish Whisky	\$15
Roe & Co	\$15

## TEQUILA

Don Julio Blanco	\$15
El Jimador Reposado	\$15
Patron Silver	\$16
Don Julio Añejo	\$18
Cafe Patron XO	\$22
Don Julio 1942 Añejo	\$42
Clase Azul Reposado	\$56
Patron Platinum	\$58

## COGNAC

St. Agnes V.S. Brandy	\$15
Hennessy VSOP	\$17
Rémy Martin VSOP	\$17
Calvados	\$21
Hennessy XO	\$32
Louis XIII	\$320

## TAP BEER

Stone and Wood Pacific Ale 4.4%	\$15
James Squire 150 Lashes Pale Ale 4.2%	\$15
Peroni Nastro Azzurro 5.1%	\$16

## BOTTLED BEER & CIDER

(330ML SERVE)

James Squire Orchard Crush Apple Cider 4.8%	\$12
Matso's Ginger Beer 3.5%	\$12
Crown Lager 4.9%	\$13
Kirin Beer Itchiban 5%	\$13

## POST MIX SOFT DRINKS

Coke, Diet Coke, Coke No Sugar, Sprite, Lift, Ginger Ale,  
Tonic Water, Soda Water,  
Lemon, Lime & Bitters

## COFFEE SELECTION

Latte, Cappuccino, Flat White, Mocha, Hot Chocolate,  
Chai Latte, Long Black, Espresso, Macchiato,  
Iced Coffee, Iced Chocolate, Matcha Latte

## TWG PREMIUM TEA SELECTIONS

English breakfast, Earl Grey, Ceylon Peppermint, Pure Green,  
Jasmine Green, Chamomile



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