

# TWR



## FUNCTIONS

Discover a bar that delights every sense.

A modern lounge interior featuring a hanging wicker chair, a bar with zebra-print stools, and a shelving unit.

# DELIGHT EVERY SENSE

Exuding opulence, comfort and style, TWR is Perth's most spectacular bar.

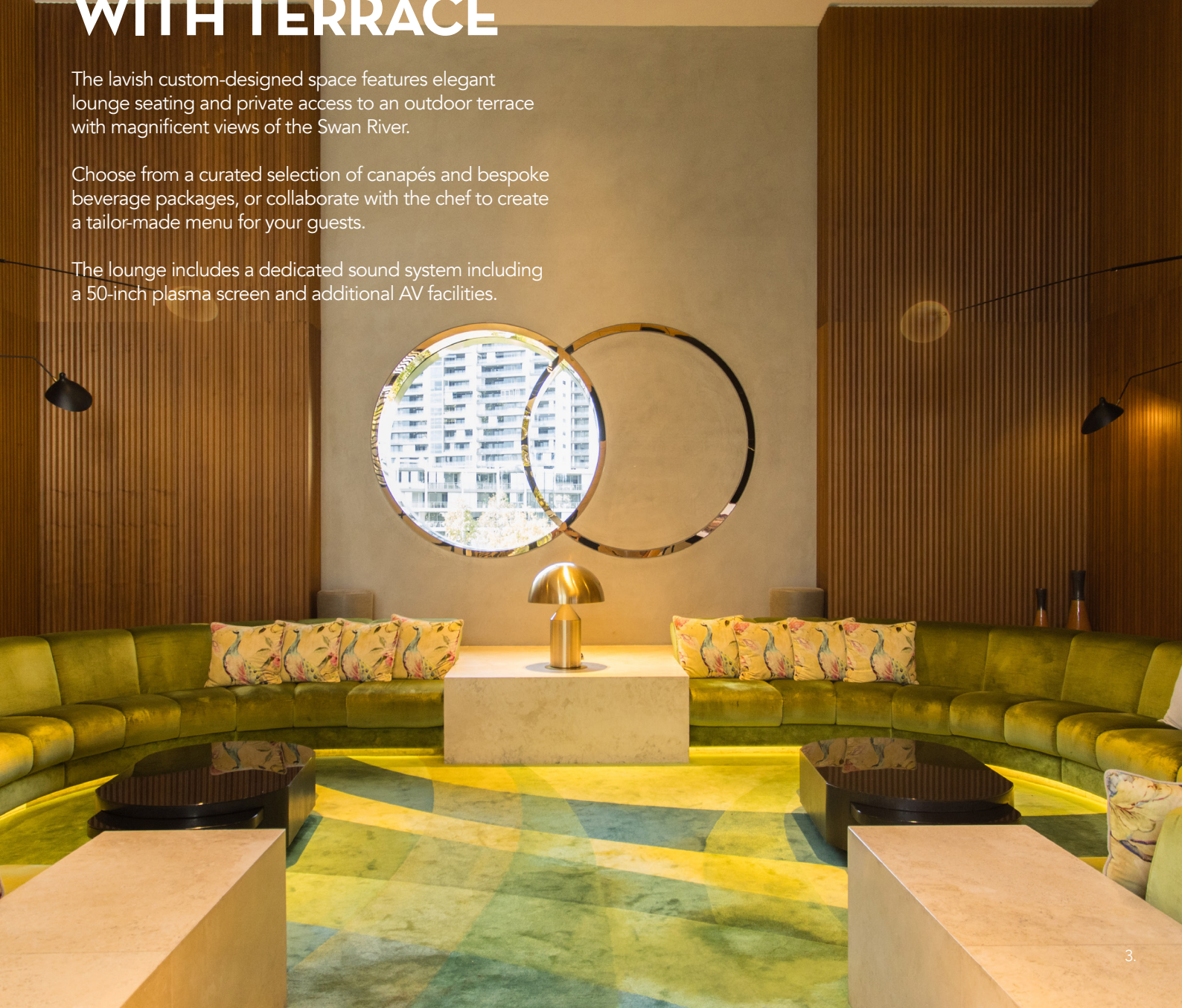
The exquisite private lounge with outdoor terrace, expertly crafted cocktail menu, and unparalleled service makes TWR the ultimate place for your cocktail party or function. Set within the lavish Crown Towers, make your next event a talking point with our exclusive function packages.

# PRIVATE LOUNGE WITH TERRACE

The lavish custom-designed space features elegant lounge seating and private access to an outdoor terrace with magnificent views of the Swan River.

Choose from a curated selection of canapés and bespoke beverage packages, or collaborate with the chef to create a tailor-made menu for your guests.

The lounge includes a dedicated sound system including a 50-inch plasma screen and additional AV facilities.



# MORNING TEA MENU

Available until 12pm

**Coffee Break One** 27 per person

Assortment of Cookies (Four Pieces) **V**

Mini Continental Danish Pastries **V**

Sliced Tropical Fruit Platter with  
Local Seasonal Berries **V**

**Coffee Break Two** 32 per person

Assortment of Cookies (Four Pieces) **V**

Mini Continental Danish Pastries **V**

Finger Sandwich with Pastrami, English  
Mustard, Red Onion, Tomato

Sliced Tropical Fruit Platter with  
Local Seasonal Berries **V**

# PLATTERS

**Australian Cheese Selection** **V** 182

Selection of Four Gourmet Cheeses,  
Iranian Figs, Celery, Muscatels,  
Assorted Crackers

**Gourmet Charcuterie** 149

Chorizo, Wagyu Bresaola, Parma Ham,  
Olives, Semi Dried Tomatoes, Artichokes

**Sushi Platter** 114

Salmon Nigiri, Teriyaki Chicken  
Sushi Roll, Mixed Vegetarian Sushi Rolls  
with Pickled Ginger, Wasabi

**Tropical Fruit** **V** 125

Fresh Fruit Platter with  
Local Seasonal Berries

**V** Vegetarian

\*Break selections to be equivalent to number of guests attending.

**V** Vegetarian

\*Each platter serves 10.

# COLD CANAPÉ

Choose up to 5 different items:

Smoked ocean trout mousse, salmon caviar, chive emulsion

Creamed goat cheese, cranberry gel, toasted fruit bread, walnut **V**

Thai style shredded pork, chilli, coriander, nam jim, crispy ikan bilis

Duck and pickled vegetable rice paper rolls, hoisin sauce

Torched tuna nigiri, teriyaki mayo, shichimi

Roasted Angus beef, smoked egg yolk emulsion, truffle, capers, Parmigiano Reggiano

Chicken parfait, pear gel and mascarpone cheese tartlet

Miso glazed salmon, wasabi emulsion, yuzu pearl

Peri Peri king prawn tartlet, sautéed green pea, squid ink aioli

Milk poached scallop, bacon jam, bergamot, snipped chives

Butternut pumpkin custard tartlet, black truffle, Meredith feta, candied nuts and lemon oil **V**

Blue swimmer crab tart, celeriac, apple, pressed lemon oil and apricot

**V** Vegetarian

\*Canapé selections to be equivalent to number of guests attending.

# HOT CANAPÉ

Choose up to 5 different items:

Fried artichoke ricotta mezzelune, pesto, pecorino **V**

Prawn and pork spring rolls, Vietnamese nuoc cham

Handmade chicken siu mai, sweet chilli sauce

Vegetable gyoza, truffle yuzu ponzu **V**

Gourmet ratatouille pie, ranchero emulsion **V**

Polenta crusted spinach and ricotta arancini balls, espelette **V**

Mini Wagyu beef slider, melted cheese, sweet pickle,  
Dijon mustard on a brioche bun

Moroccan spiced lamb merguez pasties, confit garlic labneh

Charred chicken satay, coconut peanut sauce, coriander, chilli

Chilli con carne pastizzi, herbed tomato chutney

Crispy prawn tempura, shichimi mayo

Mexican chicken empanada, spicy dipping sauce



**V** Vegetarian

\*Canapé selections to be equivalent to number of guests attending.



## SUBSTANTIAL SELECTION

Choose up to 2 items only:

Handmade gnocchi, tomato cream sauce, wilted spinach, Parmigiano, basil oil <b>V</b>	14.5
Grilled Indonesian beef and chicken satay sticks with fragrant coconut peanut sauce	14.5
Slow cooked chicken breast, compressed potato, thyme jus	14.5
Smoked mushroom and Jindi brie croustade, ketchup <b>V</b>	16
Mini Vienna brioche hotdog, tomato chutney, American mustard	15.5
Beef cheek bourguignon, Paris mash, bacon, mushroom, parsley	17.5
Chicken fajita, charred corn, piquillo pepper salsa, lime, coriander	16.5
Poached salmon, steamed rice, massaman curry sauce, fried red onions	17
Jalapeño macaroni and cheese bites with bacon aioli	15
Insalata di mare - Israeli couscous, squid, prawn, octopus and mussels marinated in summer herbs, lemon and olive oil	16.5

**V** Vegetarian

\*Substantial canapé selections to be equivalent to number of guests attending.

## DESSERT

Rhubarb and custard apple tartlet, crème fraîche, burnt meringue

Finger lime curd, milk chocolate praline, blackberry marshmallow

Gianduja chocolate, mint cream, raspberry gel

White chocolate cream, candied clementine, praline crunch

Strawberry champagne mini dome

Macaron selection

Apple pie and vanilla choux

Caramelised pineapple, saffron, coconut custard cream, lime gel

Griotte cherry with dark chocolate ganache, cherry brandy cream

Blueberry with wild honey crèmeux, lavender jelly, almond shortbread





## BEVERAGES

Two Hours | \$70 per person

Three Hours | \$80 per person

Four Hours | \$90 per person

# CLASSIC BEVERAGE PACKAGE

## Sparkling

Domaine Chandon NV Sparkling  
or La Gioiosa Prosecco

## White

Singlefile Great Southern Semillon Sauvignon Blanc  
or Xanadu Vinework Chardonnay

## Red

Leeuwin Estate Art Series Shiraz  
or Amelia Park Cabernet Merlot

## Bottled Beers

Heineken  
Heineken 0  
Little Creatures Pale Ale  
Little Creatures Rogers' Amber Ale  
Hahn Premium Light

## 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.

## BEVERAGES

Two Hours | \$57.5 per person

Three Hours | \$67.5 per person

# HIGH TEA BEVERAGE PACKAGE

## Sparkling

NV T'Gallant Pink Moscato  
or NV La Gioiosa Prosecco

## White

Henschke Innes Vineyard Pinot Gris  
or Xanadu Vinework Chardonnay

## Red

Plantagent Three Lions Pinot Noir  
or Mirabeau 'La Comtesse' Rosé

## Bottled Beers

James Squire Orchard Crush Apple  
Somersby Pear  
Heineken 0

## Soft Drinks & Juices

The High Tea Beverage package is available 10am to 6pm.  
Beverage packages are required for groups of 50 and over.  
\$10 per person for an additional wine option within each wine category.

## BEVERAGES

Two Hours | \$155 per person

Three Hours | \$165 per person

Four Hours | \$175 per person

# PREMIUM BEVERAGE PACKAGE

## 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

Mirabeau 'La Comtesse' Rosé

## Red

Domaine Jean-Louis Chave Cotes-du-Rhone Mon Coeur Grenache Blend  
or Chateau Lanessan Cabernet Sauvignon

## Bottled Beers

Heineken  
Heineken 0  
Rodenbach Classic Red Ale  
Peroni Nastro Azzurro

## 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.



# CONTACT

For more information or to secure this room for your next function, contact reservations:  
Phone 1800 556 688 or email [restaurantgroupspert@crownsresorts.com.au](mailto:restaurantgroupspert@crownsresorts.com.au)

Please note that credit card payments incur a service fee of 1.15%.  
A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Please be aware that our products either contain or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin, and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.