

CELEBRATIONS



TWR

DISCOVER A BAR THAT DELIGHTS EVERY SENSE

PLATTERS

Australian Cheese Selection **V | 191**

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

Gourmet Charcuterie **157**

Serrano Ham, Milano Salami, Capocollo, Artichoke, Marinated Olives, Courgette, Cornichons, Micro Peppers

Sushi Platter **120**

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

Tropical Fruit **V | 150**

Fresh Fruit Platter with
Local Seasonal Berries

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 | 58 per person

Ten Items | 75 per person

Twelve Items | 88 per person

Smoked Salmon Profiterole, Caviar,
Crème Fraîche, Wasabi Pea Purée (A)

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

BBQ Pulled Pork, Charred Corn,
Sour Cream, Espelette, Coriander

Duck & Pickled Vegetable Rice Paper
Rolls, Hoisin Sauce

Teriyaki Chicken Sushi Rolls, Soy Sauce
Mayonnaise, Pickled Ginger

Veal Fillet, Tuna Anchovy Emulsion, Dried
Tomato, Celery Leaf, Country Bread

Tandoori Chicken, Mint Yoghurt,
Mini Flat Bread, Sultana Chutney

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

Peri Peri King Prawn Tartlet, Sautéed
Green Pea, Squid Ink Aioli (I)

Milk Poached Scallop, Bacon Jam,
Bergamot, Chives (I)

Roasted Pumpkin Eclair, Truffle,
Granola, Pepitas (V)

Blue Swimmer Crab Tart, Celeriac, Apple,
Pressed Lemon Oil, Apricot (M)

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

HOT CANAPÉ

Breaded Deep Fried Scallops,
Tartare Sauce (I)

Vietnamese Duck Spring Rolls,
Lime Sweet Chilli

Masala Spiced Potato & Cheese
Curry Puff, Lemon Yoghurt (V)

Vegetable Gyoza, Truffle Yuzu Ponzu (V)

Beef Wellington, Citrus Pumpkin Purée

Wild Black Rice Arancini, Eggplant,
Goat Cheese, Arrabbiata Aioli (V)

Mini Wagyu Beef Slider, Melted Cheese,
Sweet Pickle, Dijon Mustard, Brioche Bun

Cumberland Pork Pastie, Tomato
Chilli Sauce

Charred Chicken Satay, Coconut
Peanut Sauce, Coriander

Chilli Con Carne Pastizzi,
Herbed Tomato Chutney

Tempura Prawns, Shichimi Mayonnaise (I)

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DESSERT

Rhubarb & Custard Apple Tartlet,
Crème Fraîche, Burnt Meringue

Açaí Blueberry, Macadamia Sponge,
Banana Yogurt

Salted Caramel Mousse, Sudachi, Lemon

Smoked Dark Chocolate, Candied
Clementine, Praline Crunch

Milk Chocolate, White Rum,
Bergamot, Basil

Macaron Selection

Apple Pie & Vanilla Choux

Coconut Lime Whipped Ganache,
Blackcurrant Jelly

Griotte Cherry, Dark Chocolate Ganache,
Cherry Brandy Cream

Vanilla Shortbread, Strawberry, Cream,
Blood Peach

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SUBSTANTIAL SELECTION

17 per piece

Choose up to 2 items only

Calabrese Sausage Rigatoni
Fresh Parmesan, San Marzano
Tomato, Peas

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

Mini Vienna Brioche Hot Dog,
Tomato Chutney, American Mustard

Lamb Rogan Josh, Almond, Sultana,
Turmeric Pilau Rice

Pulled Beef Brisket Fajita,
Charred Corn, Piquillo Pepper Salsa,
Lime, Coriander

Salmon, Miso, Sushi Rice, Soy Butter,
Jalapeño Salsa (A)

Pork Belly, Coriander, Chilli, Mint,
Flat Noodles, Vietnamese Dressing

Halloumi Cheese, Spiced Root
Vegetables, Saffron Cous Cous,
Green Olive, Ras El Hanout (V)

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CLASSIC BEVERAGE PACKAGE

Two Hours | 70 per person

Three Hours | 85 per person

Four Hours | 100 per person

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

Great Northern Super Crisp

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.



PREMIUM BEVERAGE PACKAGE

Two Hours | 155 per person

Three Hours | 165 per person

Four Hours | 175 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

Mirabeau 'La Comtesse' Rosé

Red

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

Bottled Beers

Heineken

Heineken 0

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.



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



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