





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.

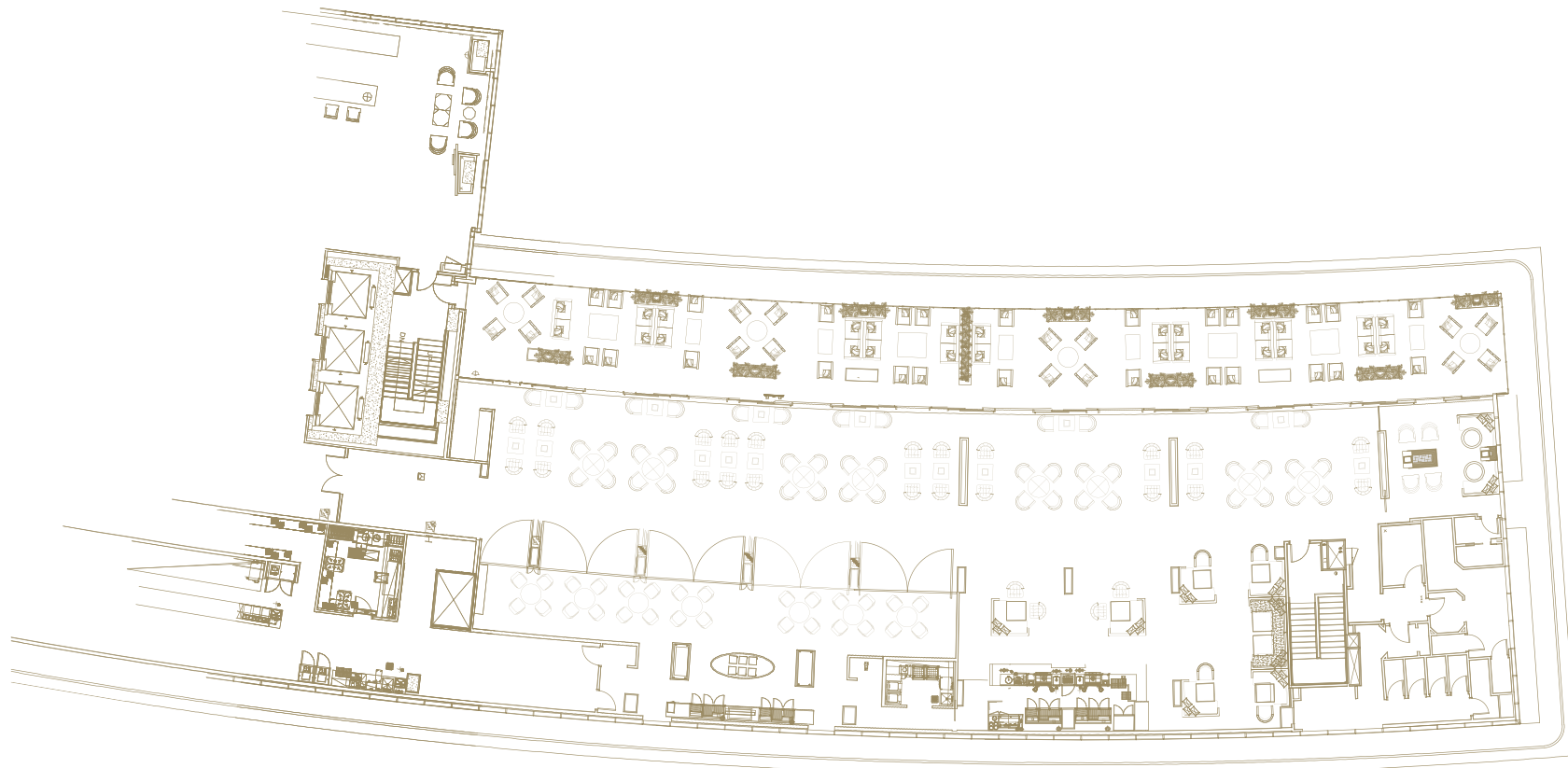
Crystal Club offers:

- 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

Set / served to the middle of the table

- 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



*Image for illustration purposes only



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

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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

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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 ocean trout, 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

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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

- Deconstructed vanilla cheese cake served with whipped jasmine cream, shortbread and exotic fruit sorbet
- 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

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BEVERAGE PACKAGES

PACKAGE 1

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

Soft drink also included

PACKAGE 2

Sparkling

Chandon NV

White Wine

Leeuwin Estate Sauvignon Blanc

Leeuwin Estate Art Series Riesling

Red Wine

Howard Park Pinot Noir

Amelia Park ‘Trellis’ Cabernet Merlot

Beer

Assorted beers

Soft drink also included

PACKAGE 3

Champagne

Moët & Chandon

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	\$75	\$85	\$95	\$105
Package 2	\$85	\$95	\$105	\$115
Package 3	\$120	\$130	\$140	\$150

BEVERAGE ON CONSUMPTION

SPARKLING

Il Fiore Prosecco
Veneto, Italy

Chandon NV
Yarra Valley, Victoria

CHAMPAGNE

Moët Chandon Imperial Brut NV
Épernay, France

Veuve Clicquot Yellow Label
Reims, France

Billecart Salmon Demi-Sec
Champagne, France

Veuve Clicquot Ponsardin Rosé
Reims, France

Louis Roederer Collection 242
Champagne, France

Bollinger, Special Cuvée Champagne
Champagne, France

Ruinart Blanc De Blanc, NV
Champagne, France

Dom Perignon
Champagne, France

Louis Roederer Cristal
Champagne, France

BOTTLE

\$60

\$65

BOTTLE

\$150

\$180

\$180

\$190

\$195

\$250

\$290

\$520

\$720

WHITE WINE

Snake + Herring 'Sabotage', Riesling
Great Southern, Western Australia

Leeuwin Estate Art Series, Sauvignon Blanc
Margaret River, Western Australia

Cullen Mangan, Semillon Sauvignon Blanc
Margaret River, Western Australia

Cape Mentelle Chardonnay
Margaret River, Western Australia

Josmeyer Le Fromenteau, Pinot Gris
Alsace, France

Cloudy Bay Te Koko Sauvignon Blanc
Marlborough, New Zealand

Leeuwin Estate Art Series, Chardonnay
Margaret River, Western Australia

Pierro, Chardonnay
Margaret River, Western Australia

BOTTLE

\$60

\$70

\$80

\$90

\$95

\$120

\$220

\$240

ROSÉ

Triennes Provence Rosé
Côtes de Provence, France

RED

Mud House, Pinot Noir
Central Otago, New Zealand

Plantagenet 'Aquitaine', Cabernet Sauvignon
Margaret River, Western Australia

Jim Barry Single Vineyard, Shiraz
Margaret River, Western Australia

Henschke Henry's Seven, Shiraz Grenache & Mataro
Barossa Valley, South Australia

Leeuwin Estate Art Series, Cabernet Sauvignon
Margaret River, Western Australia

Penfolds Bin 389, Cabernet Shiraz
Barossa Valley, South Australia

Ata Rangi Pinot Noir
Martinborough, New Zealand

Penfold RWT Bin 798 Shiraz
Barossa Valley, South Australia

BOTTLE

\$60

BOTTLE

\$55

\$75

\$80

\$80

\$160

\$175

\$180

\$385

SPIRITS

VODKA

(30ML SERVE)

Ketel One \$14

Ciroc \$14.50

Belvedere \$15

Grey Goose \$16

GIN

Bombay Sapphire \$14

Tanqueray \$14

Hippocampus \$15

Hendricks \$16

Tanqueray No. Ten \$16

RUM

Malibu \$14

Sailor Jerry \$14

Bacardi Carta Blanca \$14

Kraken Black Spiced \$14

Diplomatico Exclusiva \$15

Ron Zacapa XO \$26

Havana Club Máximo \$320

WHISKEY

Johnnie Walker Red Label	\$12
Chivas Regal 12 Yr.	\$14
Johnnie Walker Black Label	\$14
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
Johnnie Walker Blue Label	\$40
Macallan 25 Yr.	\$290

BOURBON

Jack Daniels	\$14
Maker's Mark	\$14
Canadian Club 12 Yr.	\$15
Woodford Reserve Rye Whisky	\$16

IRISH WHISKEY

Bushmills Irish Whisky	\$12
Jamesons Irish Whisky	\$14

TEQUILA

Patron Silver	\$16
Don Julio 1942	\$30
Patron Platinum	\$58

COGNAC

St Agnes VS	\$14
Hennessy VSOP	\$17
Remy Martin V.S.O.P	\$17
Hennessy XO	\$32
Louis XIII	\$320

LIQUEURS AND APERITIFS

Aperol	\$11
Campari	\$11
Tia Maria	\$14
Pimms No.1	\$12
Baileys Irish Cream	\$14
Chambord	\$12
Cointreau	\$14
Disaronno	\$11
Frangelico	\$14
Galliano Vanilla	\$12
Galliano Sambuca	\$12
Southern Comfort	\$14

TAP BEER

(390ML SERVE)

Stone and Wood	\$15
James Squire 150 Lashes Pale Ale	\$15
Peroni Nastro Azzurro	\$15

BOTTLED BEER & CIDER

(330ML SERVE)

Little Creatures Rogers Amber Ale	\$10
Corona	\$13
James Squire Orchard Crush Apple Cider	\$12
Matso's Ginger Beer	\$12
Kirin Beer Itchiban	\$13

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

TEA SELECTION

English breakfast, Earl Grey, Ceylon

SELECTION OF HERBAL INFUSIONS

Peppermint, Pure Green, Jasmine Green, Chamomile



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