

TWR



FUNCTIONS

Discover a bar that delights every sense.



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.



COLD CANAPÉ

Choose up to 5 different items:

Ocean trout, herbed scone, chive crème fraîche and salmon caviar

Pistachio crusted soft goats curd, black olive shortbread, caramelised figs and micro celery **V**

Pork rilette tartlet, pressed cucumber and pickled red onion

Prawn and pickled vegetable rice paper rolls with peanut dipping sauce

Kashmiri butter chicken, charred mini naan bread, kachumber salad with a spiced mango gel

Soy glazed duck nigiri, ginger and scallions

Roasted Angus beef, horseradish cream, balsamic onion relish on sourdough

Duck confit, pickled shallot, Morello cherry on charcoal bread

Yellowfin tuna, aji amarillo, jalapeño, chive, shallot and seaweed

Poached West Australian prawns, laab style with green papaya and peanuts

Chicken and foie gras terrine, wild mushrooms, quince and cabbage cress

Scallop ceviche with soy, avocado, coriander and finger lime

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

HOT CANAPÉ

Choose up to 5 different items:

Caramelised pumpkin, zucchini and eggplant pastizzi with ketchup **V**

Crispy prawns, sea salt and pepper

Barbecue pork steam buns with hot chilli sauce

Caramelised red onion and potato tartlet **V**

Ginger prawn dumpling with a soy and black vinegar dipping sauce

Sweet corn and gruyere croquette with chipotle mayonnaise **V**

Mini beef Wellington with roasted shallot jus

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

Prawn and pork firecracker with a Sriracha lime mayonnaise

Crispy Korean style chicken lollipops with gochujang

Artichoke and pancetta tarte flambée with parmesan

Peking duck spring rolls with plum mayonnaise



SUBSTANTIAL SELECTIONS

Choose up to 2 different items:

Mediterranean style handmade gnocchi, pomodoro with wilted spinach and basil oil V	10.5
Grilled Indonesian beef and chicken satay sticks with fragrant coconut peanut sauce	10.5
Crispy king prawns, chilli, shallots with Sriracha mayonnaise	11.5
Wagyu beef pies with a tomato sauce	13
Daube of braised beef cheek, truffle mash with a roasted shallot jus	13
Grilled chicken breast, truffled polenta with a light chicken jus	10.5
Grilled West Australian prawns, chorizo and broad bean paella with an espelette pepper emulsion	12.5
Harissa and cumin marinated lamb shoulder on roasted onion bread	12.5
Pulled pork quesadilla, charred corn and coriander salsa with guacamole and sour cream	12
Ras el hanout lamb, quinoa and broken wheat tabouleh, cherry tomato with Meredith feta	12.5
Pan seared scallops, roasted pumpkin, burnt cauliflower puree, finger lime and apple	11.5
Hot smoked salmon, kipfler potato, asparagus and horseradish	12.5
Jalapeño macaroni and cheese bites with bacon aioli	11

DESSERT

Chocolate shell with fruit ganache

Lemongrass compressed mango tartlets

Mojito lime mousse with mint rum gelée

Strawberry champagne mini dome

Blood orange and eucalyptus crèmeux with chocolate

Apple pie and vanilla choux

Macaron selection

Yoghurt mousse, lychee and boysenberry

Pineapple brown rum compote with coconut mousse

Black cherry in vodka and vanilla mousse



BEVERAGE PACKAGE

Sparkling

Domaine Chandon NV Sparkling

White

Juniper 'Aquitaine' Semillon Sauvignon Blanc

Red

Amelia Park Cabernet Merlot

Bottled Beers

Heineken

Heineken 3

Little Creatures Pale Ale

Little Creatures Roger's Amber Ale

Soft Drinks & Juice



PREMIUM BEVERAGE PACKAGE

Champagne

Veuve Clicquot

White

McHenry Hohnen Chardonnay

Juniper Estate 'Aquitaine' Semillon Sauvignon Blanc

Red

Penfold's Max Cabernet Sauvignon

Wirra Wirra Woodhenge Shiraz

Bottled Beers

Heineken

Heineken 3

Little Creatures Pale Ale

Little Creatures Roger's Amber Ale

Spirits

Ketel One Vodka

Tanqueray Gin

Gentleman Jacks

George Dickel No. 12

Johnnie Walker Black Label

Pampero Rum

El Jimador Reposado Tequila

Soft Drinks & Juice



CONTACT

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

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