

THE
CROWN
HOTEL

Events



Function Spaces

BISTRO BAR

Capacity: 30-40

COURTYARD

Capacity: 40-50

THE PAVILION + BALCONY

Capacity: 50-80

THE PAVILION + BALCONY + COURTYARD

Capacity: 90-130

BEER GARDEN

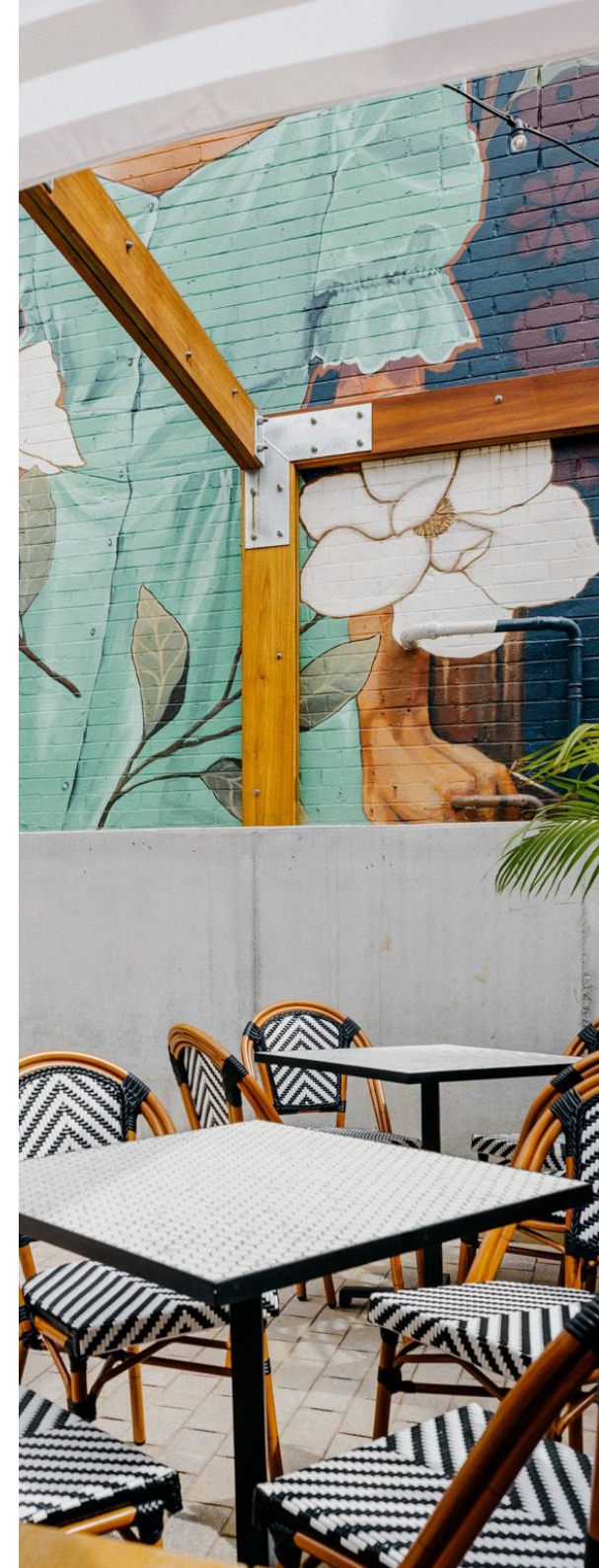
Capacity: 120

CROWN DINING ROOM

Capacity: 50

SPORTS BAR

Capacity: 120



Platters

ANTIPASTO PLATTER \$90

Prosciutto, smoked ham, salami, Australian cheese, fruit, crackers, toasted sourdough, dips

SEAFOOD PLATTER \$150

Fresh local prawns, oysters, salt & pepper calamari, battered fish bites, half shell scallops, potato cakes, sauces

AUSSIE PLATTER \$90

Sausage rolls, mini pies, quiche, BBQ duck shanks, spring rolls, crumbed meatballs, selection of sauces

YUM CHA PLATTER \$90

Dim sims, spring rolls, pork wontons, chicken karaage, prawn crackers, selection of sauces

VEGETARIAN PLATTER \$80

Quiche, spring rolls, crumbed camembert, fried arancini, halloumi, garlic bread, selection of sauces

PIZZA PLATTER \$90

Margherita, meat lovers, garlic bread, chips, sauces



Canapés

CANAPÉ PACKAGES

4 OPTIONS \$18PP | 6 OPTIONS \$26PP | 8 OPTIONS \$32PP

Cheddar cheese and onion arancini, aioli

Mushroom & porcini arancini, aioli

Local prawn cocktail in lettuce cup, smoked paprika mayonnaise

Pumpkin & goats cheese tart, toasted pumpkin seeds

Half shell scallop, garlic butter, salsa verde

Oyster, spiked bloody mary, celery

Oyster natural, lemon, red wine & cracked pepper

Sticky pork belly, lettuce cup, roasted peanut

Prawn twister, wasabi mayonnaise

Duck spring roll, hoisin, cucumber

Cheeseburger spring roll, burger sauce

Popcorn chicken, hot sauce, blue cheese mayo

Truffle mac & cheese croquette, aioli

SUBSTANTIAL CANAPÉS

\$7 PER PIECE

Mini beef burger, cheese, pickles, burger sauce

Mini mushroom burger, tomato relish, onion ring

Xxxx battered fish, salt & vinegar chips, tartare

Mini rare roast beef pizza, caramelised onion

Chicken skewers, toasted pita, tahini

Pork and fennel sausage roll, HP mayonnaise



Set Menu

2 COURSE \$55 | 3 COURSE \$65

ENTREE

SALT & PINK PEPPERCORN SQUID (GF)(DF)

Citrus mayonnaise

FRIED HALLOUMI (GF)(VEG)

Strawberry, balsamic, cracked pepper

BEEF TARTARE (GF)(DF)

Salt & vinegar chips, burnt shallot, pickles

SMALL GRAZING PLATTER

Cured meats, Cheese, house dips & sourdough

MUSHROOM ARANCINI (VG)

Truffle aioli, toasted seeds



MAINS

CONFIT DUCK LEG (GF)

Celeriac, green lentils, kipfler chips, duck sauce

250 GM RUMP (DF)

Thousand guineas 150 day grain fed, roasted potato, broccolini, jus

QUEENSLANDER CATCH OF DAY (GF)

Mussel cream, broad beans, dill oil

ROASTED PORK BELLY (GF, DF)

Boston beans, roasted onion, salt & vinegar crackling

RICOTTA GNOCCHI (VEG, GF)

Roasted mushroom, pickled cauliflower, truffle, pecorino

TASMANIAN SALMON (GF)

Fennel, caramelized shallot, green beans, saffron cream

DESSERTS

WHIPPED BAKED CHEESECAKE

Strawberry, salted short bread

VANILLA BEAN CRÈME BRÛLÉE

Grand marnier berries, raspberry sorbet

CHOCOLATE BROWNIE

Hokey pokey gelato, fresh berries, honey comb crunch, espresso caramel

Beverages

PACKAGES

DURATION	STANDARD	PREMIUM
2 Hours	39PP	49PP
3 Hours	49PP	59PP
4 Hours	59PP	69PP

Beverage packages available for groups of 20 or more.

Please note that the selection of tap beers may vary in each function space.

BAR TAB ON CONSUMPTION

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

STANDARD

Edge of the World Sparkling
Edge of the World Sauvignon Blanc
Chain of Fire Pinot Grigio, Mudgee
Morgans By Reserve Chardonnay
Edge of the World Rosé
Edge of the World Cabernet Shiraz
Coldstream Hills Pinot Noir

XXXX Gold

Heineken

James Squire 150 Lashes Pale Ale

James Squire Orchard Apple Cider

Selection of soft drinks and juice

PREMIUM

Edge of the World Sparkling
Domain Chandon
821 South Sauvignon Blanc
Chain of Fire Pinot Grigio
Oakridge Over the Shoulder
Chardonnay
St Hubert's The Stag Rosé
T 'Gallant Pinot Noir
Beach Hut Cabernet Merlot
Altecana Tempranillo
Wandering Duck Shiraz

All local and imported stubbies
All available tap beer

Selection of soft drinks and juice

contact

(07) 3051 7604

446 Lutwyche Rd,
Lutwyche QLD 4030

info.crownhotel@ausvenueco.com.au

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