THE CROWN HOTEL

Events

Function Spaces

COURTYARD
Capacity: 40-50

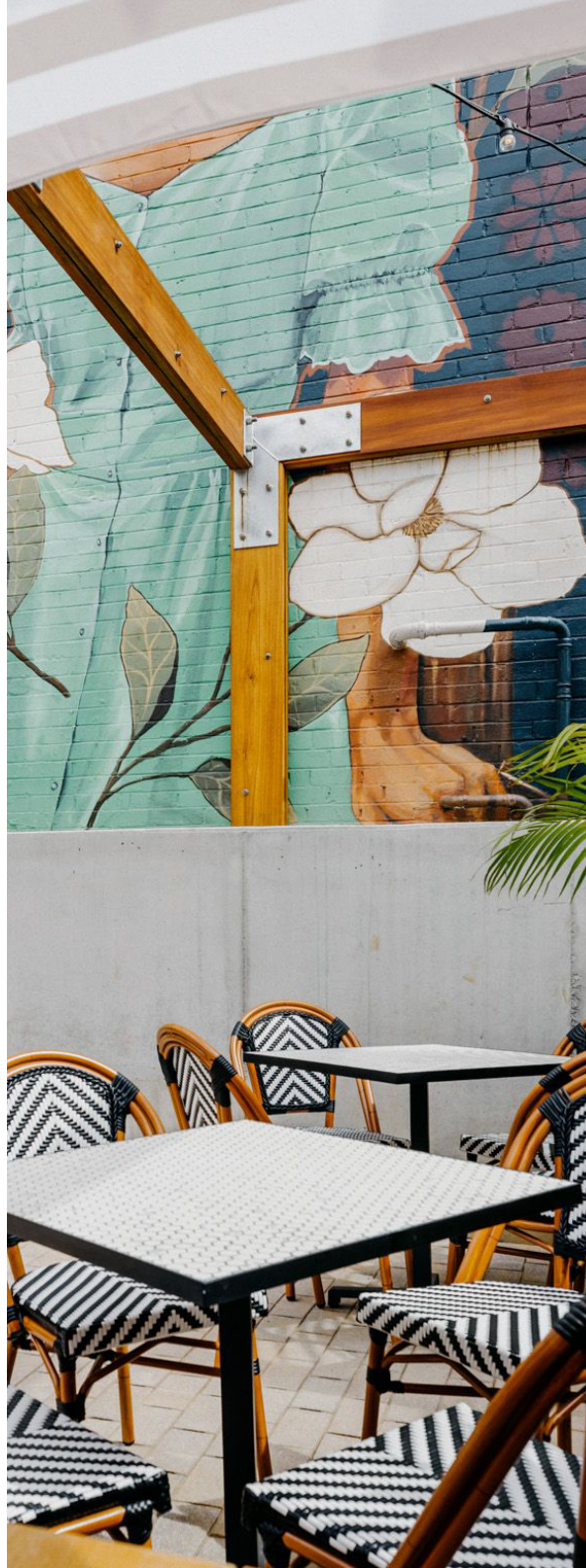
THE PAVILION + BALCONY
Capacity: 50-80

THE PAVILION + BALCONY + COURTYARD
Capacity: 90-130

BEER GARDEN
Capacity: 120

CROWN DINING ROOM
Capacity: 50

SPORTS BAR
Capacity: 120



Platters 25 pieces

ANTIPASTO BOARD $125
Prosciutto, smoked ham, salami, Australian cheese, fruit, crackers, toasted sourdough, dips (LGO)

PIZZA PLATTER $110
Margherita, meat lovers, garlic bread, chips (VO)

CHEESEBURGER SLIDERS $100
Beef patty, cheese, pickles, burger sauce

SOUTHERN FRIED CHICKEN SLIDERS $140
Slaw, chipotle mayo

HALLOUMI SLIDERS $145
Caramelised onion, tomato relish, rocket (V)

SATAY CHICKEN SKEWERS $105
Peanut sauce, crushed peanuts, coriander, lime (LDO, LG)

MIDDLE EASTERN LAMB KOFTAS $105
Tzatziki, parsley, lemon (LG)

CHARGRILLED VEGETABLE SKEWERS $90
Cherry tomato, mushroom, capsicum, eggplant, zucchini, balsamic glaze (LD, LG, V, VGO)

ARANCINI $90
Mushroom, porcini, aioli (V)

SALT & PEPPER SQUID $105
Sichuan seasoning, citrus mayonnaise, lemon, (LDO, LG)

DUCK SPRING ROLLS $105
Hoisin, cucumber, spring onion (LD)

SANDWICH PLATTERS

ROAST BEEF SANDWICH $100
Lettuce, tomato, caramelised onions, aioli (LDO)

POACHED CHICKEN SANDWICH $90
Lettuce, tomato, red onion, herb mayo (LDO)

VEGETARIAN SANDWICH $90
Lettuce, tomato, red onion, cucumber (LDO, V)

HAM & SALAD WRAP $110
Lettuce, tomato, red onion, mayo (LDO)

VEGETARIAN WRAP $100
Lettuce, tomato, red onion, cucumber (LDO, V)

MIXED SANDWICH PLATTER $110
Mixed sandwiches of your choice

DESSERT PLATTERS

CHOCOLATE CHIP BROWNIE $100 (V)

MINI LEMON MERINGUE PIE $100 (V)

Canapes

CANAPÉ PACKAGES

4 OPTIONS $24PP | 6 OPTIONS $34PP | 8 OPTIONS $44PP

PUMPKIN ARANCINI, aioli, pecorino, toasted seeds (V)

MUSHROOM & PORCINI ARANCINI, arrabbiata, pecorino, basil crisp (V)

PUMPKIN & GOATS CHEESE TARTLET, toasted seeds (V)

HALF SHELL SCALLOPS, garlic butter, salsa verde (LG, LDO)

MINI BEEF WELLINGTON, red wine jus

STICKY PORK BELLY BITES, miso BBQ, garlic pringles (LD, LG)

KARAAGE CHICKEN, chipotle mayo, fermented chilli (LD)

MOROCCAN FRIED CAULIFLOWER, yoghurt tahini, chickpea granola, spring onion (V, VGO)

KILPATRICK OYSTERS, crisp bacon, Worcestershire, lemon

BRUSCHETTA, crisp bread, tomato, onion, basil, balsamic glaze (VG)

SUBSTANTIAL CANAPÉS

$9 PER PIECE

CHEESEBURGER SLIDER, beef patty, cheese, pickles, burger sauce, chips

MUSHROOM SLIDER, field mushroom, caramelised onion relish, truffle oil, onion ring, chips (V)

PRAWN ROLL, spiced mayonnaise, lime salt, dill, mini baguette

PORK & FENNEL SAUSAGE ROLL, HP mayonnaise

BEER BATTERED FISH, salt & vinegar potato crisps, tartare, lemon

Set Menu

2 COURSE $65 | 3 COURSE $75

CHOICE OF 2 DISHES, SERVED ALTERNATE DROP

ENTREE

SALT & PEPPER SQUID
Sichuan seasoning, citrus mayonnaise, fresh lemon (LD, LG)

CORN-FED CHICKEN & LEEK CROQUETTES
Tarragon ranch

KARAAGE CHICKEN
Fermented chilli, seaweed salad, Kewpie (LD)

TOASTED PISTACHIO HUMMUS
Chickpea granola, potato cracker (LD, LG, V)

MAINS

250G RUMP
Crisp smashed potato, broccolini, red wine jus (LD, LG)

FRESH CASARECCE PASTA
Broccoli, green peas, Grana Padano, ricotta, pumpkin oil (LDO, V)

PORK COTOLETTA
Herb crumbed loin cutlet, braised fennel & savoy cabbage, vine ripened tomato, brandy burnt butter

PAN ROASTED BARRAMUNDI
Confit potato, sugar snaps, black mussels, nduja broth, salt bush (LD, LG)

DESSERTS

STICKY DATE PUDDING
Butterscotch, vanilla bean ice cream (V)

BELGIAN WHITE CHOCOLATE MOUSSE
Macerated strawberry salad, Cointreau, mint (LG, V)

CHOCOLATE BROWNIE
Vanilla bean ice cream, berries (VG, LD)

Beverages

PACKAGES

DURATION	STANDARD	PREMIUM
2 Hours	42PP	52PP
3 Hours	54PP	64PP
4 Hours	66PP	76PP

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

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Ca'di Alte Pinot Grigio
Scotchmans Hill Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Wickham's Road Pinot Noir

XXXX Gold
Byron Bay Lager
Stone & Wood
James Squire Orchard Apple Cider

Selection of soft drinks and juice

PREMIUM

Hare & Tortoise Prosecco
Chandon Brut
Spy Valley Sauvignon Blanc
The Pass Pinot Gris
Penfolds Max's Chardonnay
Bertaine et Fils Rose
Apostrophe SGM
Marquis De Tezona Tempranillo
Pirathon Blue Shiraz

All local and imported stubbies
All available tap beer

Selection of soft drinks and juice

SPIRIT UPGRADE

House spirits available to add to all beverage packages, minimum of 40 guests.
$25 per person

Alternatively, your guest can cash purchase house spirits for $5 each on all packages.
Including:
Smirnoff vodka, Gordons dry gin, Jim Beam bourbon, Jose Cuervo Tequila, Johnny Walker red label scotch, Bundaberg rum, Bati white rum.

contact

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