



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

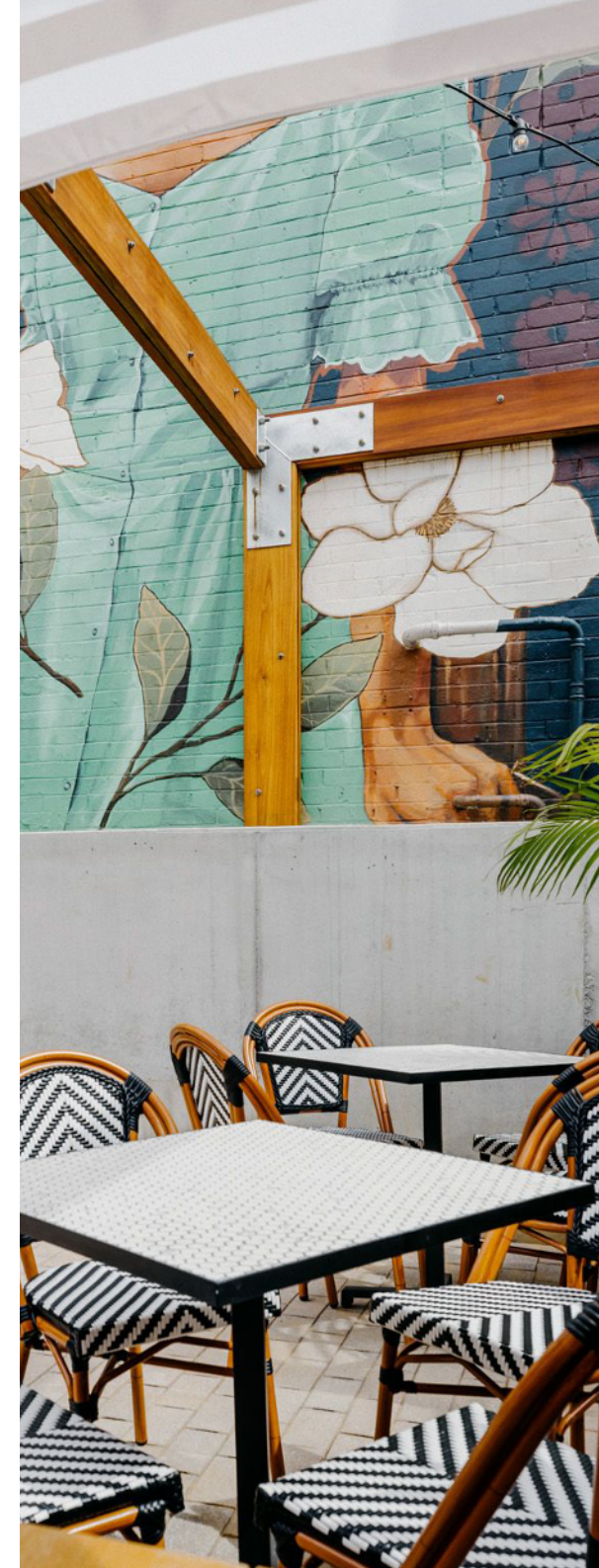
Capacity: 120

CROWN DINING ROOM

Capacity: 50

SPORTS BAR

Capacity: 120



Platters 25 pieces

ANTIPASTO BOARD \$130

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

PIZZA PLATTER \$130

Margherita, meat lovers, garlic bread, chips (VO)

CHEESEBURGER SLIDERS \$130

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 \$110

Peanut sauce, crushed peanuts, coriander, lime (LDO, LG)

MIDDLE EASTERN LAMB KOFTAS \$110

Tzatziki, parsley, lemon (LG)

CHARGRILLED VEGETABLE SKEWERS \$100

Cherry tomato, mushroom, capsicum, eggplant, zucchini, balsamic glaze (LD, LG, V, VGO)

ARANCINI \$100

Mushroom, porcini, aioli (V)

SALT & PEPPER SQUID \$120

Sichuan seasoning, citrus mayonnaise, lemon, (LDO, LG)

DUCK SPRING ROLLS \$120

Hoisin, cucumber, spring onion (LD)

MAC & CHEESE CROQUETTES \$110

Chipotle, Chives

SANDWICH PLATTERS

ROAST BEEF SANDWICH \$110

Lettuce, tomato, caramelised onions, aioli (LDO)

POACHED CHICKEN SANDWICH \$110

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 CHEESECAKES WITH BERRY COMPOTE \$110 (V)



Canapes

CANAPÉ PACKAGES

4 OPTIONS \$24PP | 6 OPTIONS \$33PP | 8 OPTIONS \$44PP

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

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

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

SALMON BLINI, smoked salmon, blini, whipped creamcheese & dill

KILPATRICK OYSTERS, crispy bacon, special sauce & lemon

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

KARAAGE CHICKEN, chipotle mayo, fermented chilli (LD)

BRISKET TACOS, brisket taco with slaw & BBQ

TUNA TARTARE TART, tuna taratre, avocado mousse

CORN FRITTER, lemon yoghurt, chives

SUBSTANTIAL CANAPÉS

\$10 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 \$58 | 3 COURSE \$69

CHOICE OF 2 DISHES, SERVED ALTERNATE DROP

ENTREE

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CRUMBED LAMB LASAGNA(3)

Napoli sauce, parmesan cheese, fresh herbs.

CRISP PORK BELLY BITES

Miso BBQ, drunken radish, garlic pringles

SALT & PINK PEPPERCORN SQUID

Citrus mayonnaise, lemon

VEGAN VEG RAGU ARANCINI (3)

Vegan ragu arancini

DESSERTS

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VEGAN MUDCAKE

Vegan butterscotch sauce, vegan gelato

DARK CHOCOLATE FONDANT

Sea salt, raspberry sorbet (V)

CREME BRULEE

Cream, egg yolk, salt, sugar, vanilla essence & strawberry (LG)

MAINS

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250G RUMP

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

GNOCCHI AI QUATTRO FORMAGGI

Brie, Grana Padano, Pecorino Romano, Gorgonzola, Porcini

Mushroom, parmesan crisp

GRILLED BARRAMUNDI

Parsnip puree, citrus fennel salad, grilled asparagus, sweet potato chilli crisp

VEGAN EGGPLANT PARMIGIANA

Crumbed Eggplant, Napoli, Basil, Vegan Cheese, Slaw, Chips, Vegan Aioli

CONFIT CHICKEN

Soft polenta tossed with roasted veg, veal jus, steamed broccolini, chicken skin crisp.

CAKEAGE FEE

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Cut & serve your cake individually to guests \$3pp

Beverages

PACKAGES

DURATION	STANDARD	PREMIUM
2 Hours	46PP	57PP
3 Hours	59PP	70PP
4 Hours	72PP	84PP

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
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

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

Selection of soft drinks and juice

PREMIUM

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco
Pebble Point Chardonnay
Hearts Will Play Rose
Bertaine et Fils Rose
South Rock Shiraz
Bertaine et Fils Rose
Henry & Hunter Shiraz Cabernet

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 50
guests.
\$28 per person

House Spirits:
Smirnoff vodka, Gordons dry gin,
Jim Beam bourbon, Jose Cuervo
Tequila, Johnny Walker red label
scotch, Bundaberg rum, Bati
white rum.

THE CROWN HOTEL



contact

P: (07) 3051 7604

E: info@crownhotelbrisbane.com.au
446 Lutwyche Rd Lutwyche QLD 4030