



# FUNCTIONS AT THE CROWN HOTEL





# Welcome to the Crown Hotel

Located just north of Brisbane in the vibrant Lutwyche area, The Crown Hotel is your perfect venue for any occasion. Whether you're planning a corporate event, a birthday celebration, or an anniversary, we offer a variety of newly-renovated function spaces designed to meet your needs. Our range of packages, platter options, and exceptional event services ensure that every detail of your gathering is taken care of. With friendly staff, modern facilities, and a welcoming atmosphere, we make your event as seamless as it is memorable.

Let The Crown Hotel be the backdrop to your next special occasion. No matter the size or style, we've got you covered.



A top-down view of a dining table set with a variety of dishes. In the upper left, there's a bowl of salad with croutons and a glass of white wine. Next to it is a plate of bread and a small bowl of dipping sauce. The center features a large bowl of green salad and a plate of bread. To the right, there's a plate of fried items, possibly fish or chicken, with a glass of beer and a plate of french fries. The lower left shows a bowl of Caesar salad and a plate of pasta. The lower center has a plate of seafood, possibly scallops, and a glass of beer. The lower right features a plate of meat and vegetables, including asparagus, and a glass of beer. The table is set with silverware and white linens. The background shows a green textured chair and a blurred green plant.

At The Crown Hotel, we believe every event should be unforgettable. Whether it's a relaxed dinner, a lively cocktail party, or a sophisticated corporate function, our diverse function spaces offer the perfect setting. We provide everything you need to create lasting memories, from great food and drinks to exceptional service.

Our team is dedicated to ensuring your event runs smoothly, with a variety of packages to fit your vision. Whether you're hosting a small gathering or a larger celebration, The Crown Hotel is here to make it extraordinary.

Start planning your event with us today – where every detail matters, and every moment is special.

# COURTYARD

Our Courtyard is a relaxed indoor space, perfect for both intimate sit-down meals and larger cocktail events. With its versatile design, it's an ideal setting for gatherings of all sizes, offering a comfortable and welcoming atmosphere for any occasion.



# SPORTS BAR

For a fun and energetic atmosphere, our Sports Bar is the place to be. This private space features its own bar, in-room television, and microphone, making it perfect for casual events or viewing parties. It's ideal for groups who want a relaxed, yet lively vibe.



# BEER GARDEN

Enjoy the outdoors in our semi-private Beer Garden. Located on our terrace, this space offers festoon lighting and is perfect for cocktail parties or casual get-togethers. It's the only dog-friendly area at The Crown Hotel, making it the perfect place for those who want to bring their furry friends along (subject to weather conditions).



# PAVILION & BALCONY

Our Pavilion & Balcony space is bright, airy, and perfect for any event. Located indoors but has a stunning view of the outdoor area. Whether you're hosting casual after-work drinks or a more formal cocktail party, the Pavilion offers a unique setting with natural light and views of the Beer Garden. The spacious layout and inviting ambiance make it a versatile venue for memorable gatherings.

# DINING ROOM

The Dining Room is ideal for a wide range of events, from corporate meetings to birthday parties or high teas. Equipped with excellent audio-visual facilities, this room offers everything you need for a smooth and successful event, with a professional and modern atmosphere.





# BISTRO BAR

The Bistro Bar is a semi-private space located within our Bistro, right next to the bar for easy service. Perfect for smaller groups, it's a great spot for those who want to be in the centre of the action while still enjoying a bit of privacy.

# PLATTERS | 25 pieces

## **MIXED ARANCINI PLATTER | \$135**

An assortment of golden, crispy arancini paired with a flavourful dipping sauce

## **PIZZA PLATTER | \$60**

Chef's Selection of assorted pizzas

## **PRAWN ROLL PLATTER (25 PIECES) | \$125**

Spicy & tangy prawn rolls, house made salt & vinegar chips (A)

## **KIDS PLATTER | \$80**

Chicken nuggets, fish fingers, calamari, sausage rolls, chips with tomato & BBQ sauces

## **SALT & PEPPER CALAMARI PLATTER | \$90**

Lightly fried calamari, served with chips & classic tartare sauce (I)

## **SANDWICH PLATTER | \$85**

A selection of freshly made sandwiches, garnished with parsley & edible flowers

## **FRIED CHICKEN PLATTER | \$100**

Golden fried chicken pieces, served with creamy mayo

## **HOT MIXED PLATTER | \$145**

Lamb koftas, chicken satay skewers, beef meatballs, served with assortment of sauces

## **CROQUETTES PLATTER | \$90**

A selection of assorted croquettes, served with a variety of dipping sauces

## **ANTIPASTO PLATTER | \$125**

A generous selection of salami, ham, chorizo, smoked cheddar, roasted pepper, mixed olives, fetta, pickled onions, and warm turkish bread

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



# VEGETARIAN PLATTERS

## VEGETARIAN PLATTER | \$115

Croquettes, arancini and spinach and ricotta rolls, served with assortment of sauces

## VEGETABLE DUMPLINGS PLATTER | \$100

Steamed vegetable dumplings, served with dipping sauce

## SPRING ROLLS PLATTER | \$115

Vegetable spring rolls, served with soy sauce, sweet chilli sauce

## GLUTEN FRIENDLY PLATTER | \$120

Pumpkin arancini, savoury leek & mushroom pies, gluten-free pizza

## VEGETARIAN SLIDERS | \$190

Veg sliders, house made sweet potato pattys, milk bun, tomato relish, spinach

# DESSERT PLATTERS

## BROWNIE PLATTER | \$160

Rich, warm chocolate brownie drizzled with decadent chocolate fudge sauce

## APPLE BITES PLATTER (60 PIECES) | \$100

hot apple pie bites, tossed in cinnamon sugar & topped with salted caramel sauce



# CANAPES

4 OPTIONS \$28PP | 6 OPTIONS \$38PP | 8 OPTIONS \$46PP

**Sweet Potato Empanada**, vegan sweet potato empanada served with tomato relish

**Prawn Twister**, prawn twister served with sweet chilli & fresh herbs

**Cheese Burger Spring Roll**, burger sauce & pickles

**Cauliflower & Taleggio croquettes**, grated parmesan cheese

**Dessert Cheesecake**, strawberry compote

**Roast Beef**, toasted baguette with horseradish cream, basil

**Brisket Boa**, chipotle mayo slaw, crushed peanuts

**Prawn Cups**, cucumber, prawn lettuce cups

**Crispy Pork Belly Bites**, served on a bed of house made apple slaw

**Cinnamon Churros**, cinnamon & sugar coated churros

# SUBSTANTIAL CANAPES

\$10 PER PIECE

**Prawn Slider Substantial**, spicy prawn slider, milk bun, rocket, salt & vinegar crisp

**Brisket Melt Substantial**, sourdough, American cheese, brisket, birria sauce

**Chicken Quesadilla**, served with fries

**Caesar Salad Wrap**, served with garlic croutons

**Stuffed Bell Pepper**, served with sweet potato chips

**Vanilla Panna Cotta**, served with mixed berry compote & mango sorbet



# SEATED MENU

## ENTREE

### DUCK CROQUETTES

Confit Duck, manchego, Parmesan, Fresh herbs

### CRISP PORK BELLY BITES

Apple Slaw, Apple sauce, drunken radish, garlic pringles

### BRUSCHETTA (1)

Tomato, red onion, basil, garlic, Sautee spinach, red chilli, balsamic dressing, pickled veg, toasted sourdough

### SALT & PINK PEPPERCORN SQUID

Green chilli relish, fried ink

## MAINS

### PAN ROASTED SNAPPER

Coconut dal makani, roast vine tomatoes, broken burrata, fried curry leaves, curry oil

### 250G RUMP

Creamy mash potato, Vegies, Red wine jus

### POMEGRANATE HOT HONEY DUCK LEG

Braised baby lentils, beech mushrooms, shiso leaf

## DESSERTS

### HOT APPLE CRUMBLE

fresh strawberries, Vanilla bean ice cream

### STICKY DATE & FIG PUDDING

Butterscotch, vanilla bean gelato

### VEGAN MUD CAKE

Vegan butterscotch sauce, vegan gelato

## CAKEAGE FEE

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

2 COURSE \$61 | 3 COURSE \$73  
CHOICE OF 2 DISHES, SERVED ALTERNATE DROP



# BEVERAGE PACKAGES

## *Standard*

2HRS \$46PP | 3HRS \$59PP | 4HRS \$72PP

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*

2HRS \$57PP | 3HRS \$70PP | 4HRS \$84PP

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  
Henry & Hunter Shiraz Cabernet

All local and imported stubbies  
All available tap beer

Selection of soft drinks and juice



*Beverage packages available for groups of 20 or more. Please note that the selection of tap beers may vary in each function space.*

# Beverage Add Ons

## 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.

## SPIRITS UPGRADE

House spirits available to add to all beverage packages, minimum of 50 guests. \$28 per person





# Contact

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