



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 top left, there's a bowl of soup with green herbs. Next to it is a plate of bread. In the top center, a plate of fried items with a small bowl of sauce. To the right, a glass of beer and a plate of fries. In the middle, a large bowl of salad with green vegetables. Below that, a plate of pasta with a white sauce. In the bottom left, another bowl of pasta with a white sauce. In the bottom center, a plate of seafood with a white sauce. In the bottom right, a plate of meat with green vegetables and a small bowl of sauce. The table is set with silverware and glasses. The background shows a green textured chair.

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 | 24 pieces

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

ANTIPASTO PLATTER | \$125

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

MIXED ARANCINI PLATTER | \$135

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

CHEESEBURGER SLIDERS | \$130

Beef Patty, cheese, pickles, burger sauce

SOUTHERN FRIED CHICKEN SLIDERS | \$140

Crispy Fried Chicken, slaw, chipotle mayo

PIZZA PLATTER | \$60

Chef's Selection of assorted pizzas (VO)

PRAWN ROLL PLATTER (24 PIECES) | \$125

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

SALT & PEPPER CALAMARI PLATTER | \$90

Lightly fried calamari, served with chips & classic tartare sauce ⓘ (LG, LD)

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 (LGO)

CROQUETTES PLATTER | \$90

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

GLUTEN FRIENDLY PLATTER | \$120

Pumpkin arancini, savoury leek & mushroom pies, gluten-free pizza (V, LG)

SANDWICH PLATTER | \$85

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

KIDS PLATTER | \$80

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

SAUCES

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 (VGO)

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

Have us 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

XXXX Ginger beer

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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