

**Crown Hotel**  
**Function**  
**Booklet**



1849  
GRILL

# Function Information

We have two types of function rooms available:

~Sidney Room - (Max 120 guests or Min 40 guests)

*This room is the only room that can be utilised with a set menu choice with a max of 50 seated guests.*

~Terrace Room - (Max 80 guests or Min 40 guests)

~\$250.00 room hire for the first 5 hours, \$100.00 for each additional hour, however it cannot exceed 12.00 am.

A minimum of a \$250 deposit is required to confirm your booking. Please confirm your guest numbers and food selections one week prior to the function as this number will form the basis for the calculation at which time full payment for the food and any extras is finalised. Any function bookings with less than 7 days notice will need to leave a 25% deposit.

Note: All function bookings require a selection from one of the attached menu options.

If you have any further questions or wish to book a function room please contact The Crown on 46552200 or email us at [contact@crownhotelmotel.com.au](mailto:contact@crownhotelmotel.com.au)

We look forward to hearing from you.

# Canape Menu A

Cost: Selection of 5 options is \$26.90 per person or choice of 7  
options is \$33.90  
(Each extra item is \$5.50 pp)

Canape choices available for This Package:

- Garlic prawn skewers
- Prawn Bambino
- Tamarind noodle prawn rolls
- Lemon pepper squid
- Panko prawns
- Sticky chicken wings
- Beef sliders
- Crumbed chicken tenderloins
- Duck and pork spring rolls
- Tandoori skewers
- Arancini tomato (Vegetarian, GF)
- Prawn dumplings
- Cheese and bacon scrolls
- Cigar spring rolls (Vegetarian)
- Spinach & Lentil Triangles (Vegan, Vegetarian)
- Pigs in a blanket

# Canape Menu B

Cost: Selection of 5 options is \$21.90 per person or choice of 7 options is \$25

(Each extra item is \$4.50 pp)

Canape choices available for This Package:

- Vegetable spring rolls (Vegetarian)
- Fried vegetable dim sims
- Thai fish cakes
- Satay chicken skewers (GF)
- Crumbed calamari rings
- Tempura fish cocktails
- Assorted sandwiches
- Party pies
- Arancini minted peas (Vegetarian, GF)
- Spinach and ricotta pastizzi
- Mini pizzas
- Crispy chicken wings
- Chicken dumplings

# Set Menu Options - (Max 50 ppl)

## Pub Styled Menu

Cost: \$28.00 Per Person

The mains will be served alternate (choice of two from below).

**Entrée:** Mixed bread (Herb & Garlic, Garlic, Cheese & Garlic and Cheese, Garlic & Jalapeño)

### **Main Choices:**

~Chicken Schnitzel: Crumbed chicken breast with chips and garden salad, served with gravy.

~Chicken Parmigiana: Crumbed chicken breast topped with a slice of ham, Napoli sauce and tasty cheese, served with chips and garden salad.

~New York Steak (250 grams): Grilled to your satisfaction with chips and garden salad, served with gravy.

~Tempura Fish: Fish fillet coated with a light tempura batter, with chips and garden salad, served with tartare sauce.

~T-Bone Steak (250 grams): Grilled to your satisfaction with chips and garden salad, served with gravy.

# One Course Package

Cost: \$39.00 Per Person

Platter of mixed breads is included in the price.

The mains will be served alternate (choice of two from below).

**Entrée:** Mixed bread

**Main Choices:**

- Rib Eye: Served with mashed potato, seasonal vegetables and red wine gravy.
- Surf & Turf (GF): Sirloin steak topped with tiger prawns, served with mashed potato and seasonal vegetables, topped with béarnaise sauce.
- Pan Fried Chicken Breast (GF): Chicken breast topped with prawns, avocado and sundried tomatoes in a creamy garlic white wine sauce, served with sautéed potatoes and seasonal vegetables.
- Lemon Pepper Barramundi (GF): Served with sautéed potatoes, salad and tartare sauce.
- Penne Mediterranean (Vegetarian): Olives, capsicum and onions in a tomato basil sauce.
- Half a Rack of Pork Ribs: Served with chips and salad.

# Two Course Package

Cost: \$42.00 Per Person

You can choose from either entrée and mains or mains and dessert for this package.

Meals will be served alternate (choice of two).

## **Entrée Choices:**

- Panko Prawns:

Served with tartare sauce.

- Vegetable Spring Rolls:

Served with sweet chilli sauce.

- Sticky Chicken Wings (GF):

Crispy chicken wings glazed in our homemade sweet chilli sauce.

- Trio of Cheese and Mushroom Arancini:

Homemade arancini served with aioli.

## **Main Choices:**

- Surf & Turf (GF):

Sirloin steak served on mashed potato, seasonal vegetables, topped with grilled tiger prawns and béarnaise sauce.

- Pan Fried Chicken Breast (GF):

Chicken breast served with sautéed potatoes and seasonal vegetables and topped with prawns, and a creamy avocado, garlic, and sundried tomato sauce.

- Lemon Pepper Barramundi (GF):

Served with sautéed potatoes, salad and tartare sauce.

- Penne Mediterranean (Vegetarian):

Olives, capsicum and onions in a tomato basil sauce.

- Half a Rack of Pork Ribs:

Served with chips and salad.

## **Dessert Choices:**

- Flourless Chocolate Mud Cake:

Served with raspberry coulis and whipped cream.

- Oreo Cheesecake:

Served with whipped cream.

- Strawberry or Mango Crème Brûlée:

Served with ice cream.

# Three Course Package

Cost: \$47.00 Per Person

Entrée, mains and desserts will be served alternate (choice of two from each category).

## **Entrée Choices:**

- Tempura Prawns:

Served with tartare sauce.

- Vegetable Spring Rolls:

Served with sweet chilli sauce.

- Sticky Chicken Wings (GF):

Crispy chicken wings glazed in our homemade sweet chilli sauce.

- Panko Prawns:

Served with tartare sauce.

## **Main Choices:**

- Surf & Turf (GF):

Sirloin steak served on mashed potato, seasonal vegetables, topped with grilled tiger prawns and béarnaise sauce.

- Pan Fried Chicken Breast (GF):

Chicken breast served with sautéed potatoes and seasonal vegetables and topped with prawns, and a creamy avocado, garlic, and sundried tomato sauce.

- Lemon Pepper Barramundi (GF):

Served with sautéed potatoes, salad and tartare sauce.

- Penne Mediterranean (Vegetarian):

Olives, capsicum and onions in a tomato basil sauce.

- Half a Rack of Pork Ribs:

Served with chips and salad.

## **Dessert Choices:**

- Flourless Chocolate Mud Cake:

Served with raspberry coulis and whipped cream.

- Oreo Cheesecake:

Served with whipped cream.

- Strawberry or Mango Crème Brulee:

Served with ice cream.



# Special Occasions

Cost: \$21.90 Per Person

Cost includes the use of the tea and coffee station provided.

## **Platters provided:**

- Sandwiches:

An assortment of freshly made sandwiches.

- Savoury:

A variety of cocktail party pies and sausage rolls.

- Spring Rolls (Vegetarian):

Served with homemade sweet chilli sauce.

- Chicken Skewers (Tandoori or Satay):

Crispy chicken skewers served with the selected dipping sauce.

- Lemon Pepper Squid

# Conference Menu

Cost: \$14.90 Per Person

The inclusion of the lunch option below costs \$22.90 Per Person.

**- Fruit Platter:**

A variety of fresh seasonal fruits.

**- Morning Tea:**

An assortment of muffins and Danish pastries.

**- Lunch:**

Platter of mixed sandwiches and wraps and cocktail party sausage rolls and pies.

**- Afternoon Tea:**

A variety of scones, quiches and dips.

# Additional Extras

## **~Mixed Platter:**

Cost: \$45.00 Per Platter (Serves approximately five people)

For the mixed platter, you can choose three of the food items below.

From the Choices of:

- Lemon Pepper Squid
- Vegetarian Spring Rolls
- Crumbed Chicken Strips
- Tempura Fish Cocktails
- Tandoori Chicken Skewers

## **~Mixed Pasta Platter:**

Cost: \$45.00 Per Platter (Serves approximately five people)

Platter Contains:

- Spaghetti bolognese
- Penne boscaiola
- Penne chicken pesto

## **~Antipasto Platter:**

Cost: \$65 per platter

Platter Contains:

- Prosciutto
- Ham
- Salami
- Asparagus
- Sundried tomatoes
- Olives
- Capsicum

## **~Fruit Platter:**

Cost: \$55 per platter

Platter includes a variety of seasonal fruits.

# Additional Extras

## **Dip Platter**

Cost: \$35 per platter

Platter Contains:

- Various dips
- Carrot
- Celery
- Cabanossi
- Cheese
- Corn chips

## **~Cheese Platter:**

Cost: \$70 per platter

Platter contains:

A variety of different cheeses, dried fruits, nuts and a variety of crackers.

## **~Danish Platter:**

Cost: \$50 Per Platter

Platter contains:

A mixture of various Danish pastries.

## **~Cakeage:**

Cost: \$1.00 Per Plate

## **~Tea and Coffee:**

Cost: \$3.50 Per Person

## **~Kids Meal:**

Cost: \$15 Per Person

Including a glass of soft drink or juice, and ice cream or milkshake

From the Choice of:

- Cheeseburger
- Chicken Nuggets
- Penne Napoli
- Fish Cocktail