

Crown

Hotel

Function

Booklet

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 50 guest seated.
- **Terrace Room** (Max 80 guests or Min 40 guests)
- \$250.00 room hire for the first 5 hours \$100.00 for any additional hours, cannot exceed 12.00am.

\$250 is required to confirm your booking. Confirmed numbers are required one week prior to your function and this number will be the basis for the calculation at which time full payment for the food and any extras is required. Any enquires for function less than 7 days notice, we required 25% deposit.

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

If you require any further information or wish to book a room please contact The Crown on 46552200 or contact@crownhotelmotel.com.au

Look forward to hearing from you.

Canape Menu A

Cost: choice of 5 \$24.90 Per Person or choice of 7 \$31.90 per person
(Each Extra Item \$4.50pp)

Canape choices Available for This Package:

- Garlic prawn skewers
- Chilli squid
- Panko prawns
- Sticky chicken wings
- Beef sliders
- Crumbed chicken tenderloin
- Duck and pork spring roll
- Tandoori skewers
- Arancini tomato (vegetarian, gf)
- Prawn dumplings
- Cheese and bacon scrolls
- Cigar spring roll (vegetarian)

Canape Menu B

Cost: choice of 5 \$19.90 per person or choice of 7 \$23 per person
(Each Extra Item \$4.50pp)

Canape choices Available for This Package:

- Vegetable spring rolls (vegetarian)
- Satay chicken skewers (gf)
- Crumbed calamari ring
- Fried chicken dim sum
- Tempura fish cocktail
- Assorted sandwiches
- Party pies
- Arancini minted peas (vegetarian, gf)
- Pastizzi ricotta
- Mini pizzas
- Crispy chicken wings
- Chicken dumpling

Set Menu Options (Max 50ppl)

Pub Styled Menu

Cost: \$25.00 Per Person

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

Entrée:

- Mixed bread

Main Choices:

- Chicken Schnitzel

Crumbed chicken breast with chips and a 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 a garden salad.

- New York Steak (250grams)

Grilled to your satisfaction with chips and a garden salad, served with gravy.

- Tempura Fish

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

- T-Bone Steak (250grams)

Grilled to your satisfaction with chips and a garden salad, served with gravy.

One Course Package

Cost: \$32.00 Per Person

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

Main Choices:

- Rib Eye
Served with mashed potato, green beans and red wine jus.
- Surf & Turf (GF)
Sirloin steak topped with tiger prawns, served with mashed potato and 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 and salad.
- 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: \$37.00 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 homemade sweet chilli sauce.
- Sticky Chicken Wings (GF)
Crispy chicken wings glazed with homemade sweet chilli sauce.
- Trio of Cheese and Mushroom Arancini
Served with aioli sauce.

Main Choices:

- Surf & Turf (GF)
Sirloin steak topped with tiger prawns, served with mashed potato and 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 and salad.
- 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 Crème Brulee
Served with ice cream.

Three Course Package

Cost: \$40.00 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 homemade sweet chilli sauce.
- Sticky Chicken Wings (GF)
Crispy chicken wings glazed with homemade sweet chilli sauce.
- Panko Prawns
Served with tartare sauce.

Main Choices:

- Surf & Turf (GF)
Sirloin steak topped with tiger prawns, served with mashed potato and 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 and salad.
- 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 Crème Brulee
Served with ice cream.

Additional Extras

Mixed Platter

Cost: \$40.00 Per Platter (serves approximately five people)

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

From the Choices of:

- Chilli Squid
- Vegetarian Spring Rolls
- Crumbed Chicken Strips
- Tempura Fish
- Tandoori Chicken Skewers

Mixed Pasta Platter

Cost: \$35.00 Per Platter (Serves approximately five people)

Platter Contains:

- Fettuccini Bolognese
- Penne Boscaiola
- Penne Chicken Pesto

Antipasto/Meat Platter

Cost: \$60 per platter

Platter Contains:

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

Fruit Platter

Cost: \$50 per platter

Dip Platter

Cost: \$35 per platter

Platter Contains

- Various dips
- Carrots
- Celery
- Cabanossi
- Cheese

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 Sauce