

CELEBRATE YOUR WAY

END OF YEAR CELEBRATION 2019





Book Early and Be Rewarded.

Simply book your end of year celebration at Gusti Restaurant & Bar by 30th September 2019 to receive a **complimentary* gift from us!**

Choose two Christmas baubles to add to your event complimentary*

Dining Areas.

Gusti Restaurant

Gusti Restaurant & Bar is an all day dining restaurant located at the front of Crowne Plaza Perth. Gusti provides the perfect setting for a corporate or social event decorated in a breezy contemporary style, unique atmosphere with polished timber flooring and large bi-fold doors offering plenty of natural light with parkland and river views.

Intimate gatherings, large functions and milestone celebrations are all welcome.

The restaurant can be transformed to suit any occasion – birthday, anniversary dinner, wedding, corporate or social club lunches. Set menus and catering can be tailored to suit your event style and budget.

For larger events we are able to offer exclusive use of both the front and rear sections of Gusti Restaurant. Suitable for small to midsized events we are able to cater for up to 150 people cocktail style and 100 guests banquet style. The built-in buffet facilities seperate the front and rear sections of Gusti Restaurant.





Gusti Terrace

Gusti Terrace is a great spot for a unique alfresco dining experience. Dine under the canopy of the palms with a breath-taking views of the Swan River and Langley Park.

The Gusti Terrace is also a popular location for cocktail parties, afternoon sundowners, weddings or corporate events. Enjoy the stunning views and share a magical sunset with your family and friends.





Buffet.

\$60.00 PER PERSON
BUFFET (minimum 15 guests)
SHARED TABLE BUFFET (up to 15 guests)

Salad and Breads

Assorted Charcuterie Platter:

Honey leg ham, turkey ham, beef pastrami, salmon rillettes, smoked chorizo marinated feta (GF, N, D).

Assortment of sliced gourmet bread, duo of dips, dukkah, olive oil and vinegars (GF available, N, D).

Mixed garden vegetables and mesclun salad (GF).

Mains

- Oven roasted beef sirloin, wholegrain mustard, red wine jus (GF, D)
- Grilled crispy skin salmon, olive herb salsa, snow pea tendril (GF, N)
- Slow braised pork belly, miso cider emulsion (D, N)
- Potato gnocchi with pumpkin, crumbled feta, broccoli, spinach cream sauce (D)
- Assorted steamed vegetables with fresh herbs (GF, D)
- Rosemary baked chat potatoes, garlic butter (GF, D, N)

Desserts

- Traditional Christmas pudding with crème anglaise (D, E, N)
- Fresh fruit salad (GF)
- Assorted petit fours, cakes and pastries (D, N, E)



Set Menu.

\$60.00 PER PERSON

(alternate drop or pre-order for mains)

Shared Entree Platter

Assorted Charcuterie Platter:

Honey leg ham, turkey ham, beef pastrami, salmon rillettes, smoked chorizo marinated feta (GF, N, D).

Assortment of sliced gourmet bread, duo of dips, dukkah, olive oil and vinegars (GF available, N, D).

Mains

Grilled beef eye fillet, gremolata, mustard spice mix, potato gratin (D, GF)

OR

Crispy skin salmon, mint and pea puree, celeriac remoulade, snow pea tendrils, pumpkin parisienne (GF, D)

Vegetarian Option (on request only)

Spinach and ricotta cannelloni, paprika crushed tomato sauce, herb oil, parmesan flakes (D).

Shared Dessert Platter

Traditional Christmas pudding with crème anglaise, petit fours, cakes and pastries

(D, E, N, GF available on request).







Shared Platters.

Prices as indicated Serves 10 people per platter

Please let us know of any dietary requirement requests

Gourmet Breads and Dips \$60

Garlic and herb ciabatta and sourdough batard with 2 dips and marinated feta with dukkah olive oil and aged balsamic

Japanese Platter \$110

Tuna mayo sushi, chives and pork dumplings, crispy chicken in sweet spicy sauce, miso beef skewers, tempura vegetables, wasabi mayo, soy wasabi dressing

Taste of Asia Platter \$110

Thai fish cakes, Malay chicken satay, pan seared prawn gyoza, potato curry puffs, mini bbq pork buns, sweet spicy sauce, siracha aioli

Grazing Platter \$100

Beef pastrami, sopressa salami, honey leg ham, smoked salmon, marniated peppers, Kalamata olives, cheddar cheese, guacamole dip, crispy croutons

Aussie Platter \$110

Spinach feta pastizzi, assorted quiche, sausage rolls, assorted pies, flaming chicken wings, chipotle BBQ sauce, tomato ketchup

Indian Masala Platter \$110

Chicken 65, aloo vada, karwari prawns, vegetable bhajji, chilli paneer, mint chutney, cumin raita

Mezze Platter \$110

Tuscan style meatballs, grilled Spanish chorizo, hummus, crispy pita, marinated feta, peri peri chicken, marinated peppers and olives

High-Tea Platter \$150 (Minimum 10 pax)

Sultana scones, chocloate dipped profiteroles, berry and mousse tarts, coronation chicken sandwiches in rye bread, salmon rillettes vol au vent, served with one hot beverage per person (barista coffee, hot cholocate, chai latte or a pot of tea).



Beverage Package.

Standard Package

1 hour package \$26.00 per person2 hour package \$34.00 per person3 hour package \$40.00 per person

- Bottled beer Corona | Pure Blonde
- Tap beer
- House white
- House red
- House sparkling
- Assorted soft drinks and orange juice

Premium Package

1 hour package\$34.00 per person2 hour package\$40.00 per person3 hour package\$46.00 per person

- Bottled Beer
 Asahi Super Dry | Little Creatures Pale Ale | Bulmers Apple Cider
- Tap beer
- Western Australian white
- Western Australian red
- Canti Prosecco
- Assorted soft drinks and orange juice

Non-Alcoholic Packages

\$10.00 per person for unlimited soft drinks and juices

2 HOURS LIMIT

- -Coke
- -Diet Coke
- -Coke Zero
- -Sprite
- -Orange, Apple and Pineapple Juice









Terms and Conditions.

PRICING

All prices are correct at the time/date of publication, however Gusti Restaurant and Bar reserves the right to change the prices and content without notice. All food and beverage must be consumed in the venue and must be purchased from Gusti Restaurant and Bar.

RESPONSIBLE SERVICE OF ALCOHOL

Gusti Restaurant and Bar is committed to patron care and adheres to the strict Liquor Act of responsible service of alcohol and current licensing laws. The act states that "all licensees, nominees and staff of licensed premises have a responsibility to ensure that the liquor is sold and supplied to patrons in a responsible manner." It is also an offence to supply liquor, allow liquor to be sold to or consumed by a person who is under age of 18 years, or who is unduly intoxicated. We thank you for your cooperation throughout your event.

SPECIAL DIETARY REQUIREMENTS

Our team of qualified chefs take extreme care in preparation of menu items, however some food products may contain allergens that individual guests may react to. Please advise of any dietary requirements upon booking and must finalise seven (7) days prior to the event.

Contains Dairy - D Gluten Free / Coeliac (GF options available) Vegetarian - V Contains seafood - S Contain nuts - N Contain peanuts - P

CONFIRMATION AND PAYMENTS

Bookings are confirmed upon receipt of a signed booking form and paid 50% deposit of the entire catering and or beverage charge. Final numbers and payments must be received within 10 days prior to any event.

CANCELLATION

Cancellations made with at least 4 weeks' notice prior to booking, will have the deposit reimbursed; less any costs incurred. For any cancellations with less than 4 weeks, but more than 7 days' notice prior to booking, 50% of the deposit may be subject to forfeiture. For all cancellations made within 7days of booking, 100% of the deposit may be subject to forfeiture.

FINAL GUEST NUMBERS

Confirmation of guest numbers are required 10 days prior to the event. Billing will be determined on the final numbers supplied ten (10) days prior.

THEMING

Theming is allowed in the venue however balloons must be weighted to an approved object. No tape or blu tack are to be placed on any painted walls. No confetti or scatters. All decorations must be removed from the venue at the conclusion of the event. Gusti Restaurant will not store any items overnight and does not take responsibility for any damages or loss of items.

EVENT HOST

It is the responsibility of the client to advise of only one on-site event host who will be responsible for liaising with a Gusti Restaurant and Bar representative throughout the duration of the event. This on-site event host must be authorised signatory for the account.

PATRON CONDUCT

For the duration of the event you and your guests must agree to act in an orderly manner and abide by all hotel/ venue policies and regulations. In the event of any damages caused by you or your guests to the premises or our property during the event you will be held financially responsible. Any behaviour from guests that is deemed inappropriate will not be tolerated and may result in the expulsion of any guests without financial liability. Gusti Restaurant and Bar will not accept any responsibilities for damage to or loss of items, before, during or after an event.

CAKES

Cakes are permitted to be brought into the venue without charge. An Indemnity Form must be completed and signed prior to the function date. Gusti Restaurant and Bar does not store cakes overnights and must be taken at the conclusion of the event.

EVENT SERVICE SURCHARGE

Public holiday pricing applies. Please speak with your event director should your event fall on a public holiday. All prices are correct at the time/date of publication, however Gusti Restaurant and Bar reserves the right to change prices and content without notice due to market conditions. All food and beverage consumed in meeting rooms, restaurants, bars, public and function areas must be provided by the hotel unless prior consent has been granted.

General Information.

PARKING

ONSITE PARKING

Onsite parking is available on request. Monday - Friday 8am - 5pm \$15.00 per car per bay, subject to availability.

STREET PARKING

On street parking is available, metered hourly by the City of Perth from the hours of 8:00 until 18:00. \$5.00 per hour up to 3 hours only.

CAR PARKS NEARBY

- Fortescue Centre Carpark (Secure Parking: 23 Plain St, Perth WA 6004)
- CPP Plain Street Carpark (2A Plain St, Perth WA 6004)
- CPP Queens Gardens (42-62 Nelson Cres, Perth WA 6004)

PUBLIC TRANSPORT

- 20 minute walk from Esplanade Train Station
- 30 minute walk from Perth Train Station

TAXIS

Taxis can be arranged by our Conceirge staff, please ask a member of staff and they will be happy to assist you at any time.



Gusti Restaurant and Bar 54 Terrace Road, Perth, WA 6004

BOOKINGS OR INFORMATION T: 08 9270 4233 E: meetings-purtr@ihg.com crowneplazaperth.com.au



Booking Form.

YOUR EVENT DETAILS YOUR CONTACT DETAILS Date of Event: Contact Name: Company: Start Time: Finish Time: Address: Number of Guests: Postcode: PREFERRED FUNCTION AREA (please circle) Gusti Restaurant Phone Number: Gusti Terrace Stirling Rooms Email: PREFERED MENU SELECTION (please circle) Set Menu Buffet **Shared Plates** Book Early and be BEVERAGE SELECTION (PLEASE CIRCLE) Rewarded. Cash Bar Please select two complimentary* gifts Bar Tab Limit: from us! Double IHG® Business Reward points STANDARD BEVERAGE PACKAGE Purchase a 3 hour beverage package and receive the 4th hour complimentary 1 hour 2 hours 3 hours Signature cocktail carafe Jack Frostie on arrival

I have read and understood the important information and I accept and agree to all terms and conditions. Please sign and date:

PREMIUM BEVERAGE PACKAGE

1 hour 2 hours 3 hours

Door prize hotel voucher:

Signature dessert platter

1 x night stay inclusive of breakfast for 2 people

___ chocolate dipped profiteroles with pastry cream

Only valid if booked on the early bird special.

Deposit Payment Information.

| Name: | |
|---|--|
| Company: | |
| Event Date: | |
| PAYMENT VIA CREDIT CARD (OR DIRECT D Should you wish to pay your deposit by cre sign. | DEPOSIT AS GUARANTEE) edit card, please complete the following details and |
| Credit Card Type (please circle): Visa | / American Express / Mastercard / Diners / Other |
| Credit Card Number (last 4 digitals only) | Expiry: |
| Cardholder Name: | |
| Amount (deposit + 1.5% MSF VISA & MC or | 3% MSF for AMEX, Diner and JCB) |
| Signature: | Date: |
| I hereby authorise Crowne Plaza Perth to d the hotel services outlined. | ebit my credit card for the above amount in relation to |
| PAYMENT VIA CHEQUE Made payable to Crowne Plaza Perth Please return this page with your payment of Crowne Plaza Perth 54 Terrace Road | to: |

PAYMENT VIA DIRECT DEPOSIT

Perth WA 6004

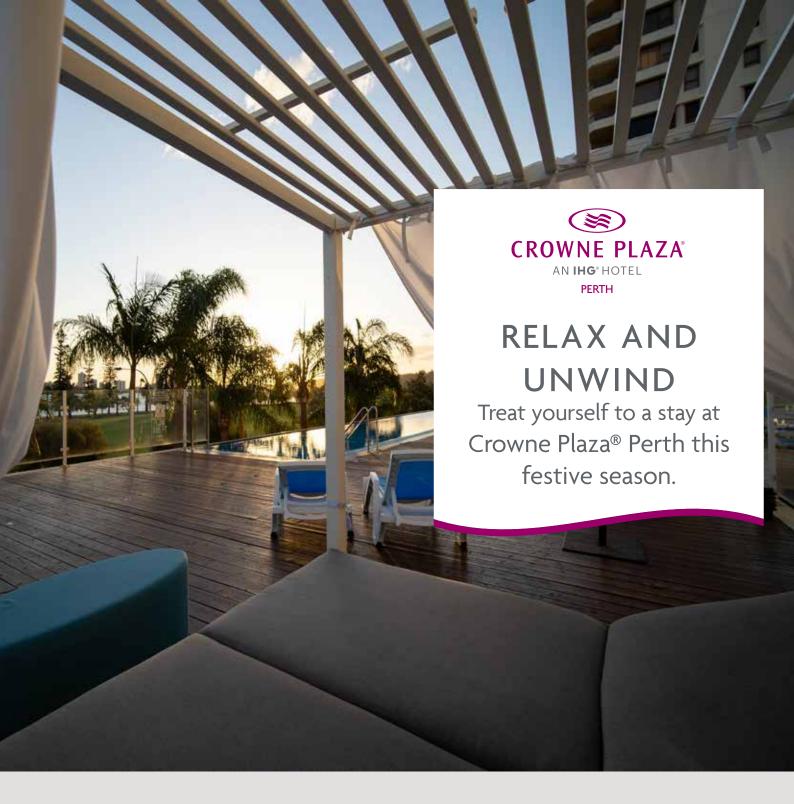
Should you wish to pay your deposit directly into our bank account, please send an email to: cpp.accounts@ihg.com (please also indicate your company name and the date of your event on this email).

Trading Name: Crowne Plaza Perth

Account Name: I-Power Management Pte Ltd t/a Crowne Plaza Perth

Bank Name: Westpac Banking Corporation

BSB Number: 036 022 Account Number: 408 538



\$139 STANDARD ROOM

\$159 RIVER VIEW ROOM What better way of finishing your festive celebration than a comfy stay at Crowne Plaza Perth.

And, why not add breakfast the next morning for additional \$40 per night for two adults.

Book with us and become an IHG® Rewards Club member. Contact cpp.reservations@ihg.com or 08 9270 4244

Conditions apply. Offer is exclusive for guests with End of Year Celebration booking and available until 30 December 2019 (inclusive).