



CROWNE PLAZA

AN IHG® HOTEL

PERTH

MEET A NEW WAY TO DO MEETINGS.

Our Meetings department will
support you all the way.

We're committed to high levels of cleanliness.



It is all backed by our new IHG Clean Promise.

ihg.com/clean

IHG WAY OF CLEAN

JUST GOT CLEANER



As the world adjusts to new travel norms and expectations, we're enhancing the experience by redefining cleanliness. IHG Way of Clean already includes deep cleaning with hospital-grade disinfectants, and going forward, guests can expect to see evolved procedures in every area of the hotel.

GUEST ROOM

Visible verification of sanitized items (e.g. glassware, remote control), reduction of in-room furnishings/high-touch items, new laundry protocols, use of electrostatic technology

RECEPTION

Reduced contact at check-in, touchless transactions, sanitizer stations, sanitized key-cards, paperless check-out

FOOD & BEVERAGE

New standards and service approach to buffets, banquets, room-service and catering

PUBLIC SPACES & FACILITIES

Additional deep cleaning of high touch surfaces, social distancing, 'last cleaned' charts, best practices for pools, fitness centres and lounges

HOTEL TRAINING



All hotel employees have undergone COVID Safe training to ensure increased vigilance around cleaning, hygiene and safe operational practices.

SOCIAL DISTANCING



We will continue to follow government regulations regarding social distancing (currently 1.5 metres) and all guests are asked to keep their distance when moving around the hotel.

NO CONTACT



We will continue with minimising contact with our hotel team including reduced contact for check-in, check-out, in-room dining and servicing of rooms.

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Working Breakfast.

Hot Buffet Breakfast

Served in Gusti Restaurant

\$30.00 per person

- Scrambled eggs or poached eggs served on English muffin
- Crispy bacon
- Grilled tomatoes
- Sautéed mushrooms
- Chicken and herb sausages
- Hash browns
- Variety of breads and pastries
- Fresh fruit salad with mint
- Individual flavoured fruit yoghurts
- Assortment of juices
- Freshly brewed coffee and fine leaf teas



Table Platters Breakfast

\$23.00 per person

- Smoked salmon, guacamole sourdough, salad
- Croissants with butter and assorted jams
- Assortment of Danish pastries
- Pumpkin, spinach frittata
- Assortment of juices
- Freshly brewed coffee and fine leaf teas



Add-On Hot Meal

\$10.00 per person

- Toasted sourdough with crispy bacon, scrambled egg, roasted tomato and hash brown



Day Delegate Packages.

Full Day Delegate Package

\$59.00 per person (excludes room hire)

Inclusions:

- Arrival tea and coffee with specialty teas and freshly brewed filter coffee
- Morning tea with 2 items from the tea break menu
- Hot table buffet lunch/working lunch/ boxed lunch/plated conference lunch option
- Afternoon tea with 2 items from the tea break menu
- Standard equipment: projection screen, white board and 1 flip chart

Half Day Delegate Package

\$49.00 per person (excludes room hire)

Inclusions:

- Arrival tea and coffee with specialty teas and freshly brewed filter coffee
- Morning tea or afternoon tea with 2 items from the tea break menu
- Hot table buffet lunch/working lunch/ boxed lunch/plated conference lunch option
- Standard equipment: projection screen, white board and 1 flip chart



Tea Break Menu.

\$13.00 per person per break.

Includes freshly brewed coffee and tea.

Please choose 2 items per break

Sweet

- Bircher muesli in glass jars with berries (D, GF)
- Scones with fresh cream and jam (D, E)
- Flavoured yoghurt with fruit compote (D, GF)
- Trio of petit caramel, chocolate and apple muffins (D, E)
- Assorted danishes (D, E)
- Warm banana cake (D, E)
- Fresh fruit salad
- Carrot cake (D, E, N)
- Mini triple berry smoothie cups (D)

Savoury

- Tomato, onion bruschetta with balsamic dressing and fresh basil (GFA, D, V)
- Mini spinach rolls (D, E)
- Mini beef pies (D, E)
- Mini sausage rolls (D, E)
- Assorted gourmet quiches (D, E)
- Savoury muffins (D, E)
- Pumpkin, spinach frittata (D, E)
- Vegetarian pastizzi (D, E)
- Vegetable curry puffs, mint chutney (D, E)
- Vegetable samosa with minty chutney (D, E)



Working Lunch.

\$28.00 PER PERSON

Includes soft drinks and juices
option for day delegate package

Choose the following:

1 salad

1 hot dish

2 sandwiches options

1 dessert

Salads

- Fresh heirloom vegetables with beetroot hummus, dukkah, olive oil (VE, GF)
- Honey roasted carrots with almonds, crumbled goats cheese (D, N, V, GF)
- Grilled Thai beef salad with sweet chilli dressing, peanuts (N, GF)
- Fresh Greek salad with chickpeas, feta and sumac dressing (V, D, GF)
- Grilled chicken satay salad with rice noodles, roasted sesame dressing (N, GF)



Sandwiches

- Smoked salmon with cucumber, guacamole, baby spinach on grain loaf (GFA, D)
- Chicken, almonds, celery with mayo on white loaf (GFA, D)
- Pastrami, mustard mayo, pickles on rye bread
- Ham, cheese, tomato, hummus on wholemeal rolls (GFA, D)
- Tuna, salad, mozzarella, tortilla wraps (D)
- Tomato, cheese, avocado, cucumber, mustard mayo sandwich (V, D, GFA)

Desserts

- Carrot cake with nuts (E, D, N)
- Fresh fruit salad
- Chocolate brownie (N, E, D)
- Petit cheesecake (D,E)



Hot dishes

- Stone baked pizza with capsicum, olives, mushroom, fresh herbs (V)
- Penne with broccoli, roasted capsicum, poached chicken breast, fresh basil and cheese dressing (D, GFA)
- Roast vegetable frittata (V, GF)
- Assorted baked quiches (D,E)
- Mini sausage rolls (D)

Plated Conference Lunch.

\$28.00 per person or included in day delegate package

Choose 3 items to offer to delegates, per day. Pre-order is to be provide at morning tea.

Maximum of 20 guests, served in Gusti Restaurant.

Dessert will be served individually to each delegate, consists of chef's selection of petit fours and cakes.

- **Thai beef salad,**
Grilled beef, rice noodles, crunchy vegetables, peanuts, sweet spicy dressing (N)
- **Vege supreme pizza,**
Kalamata olives, peppers, onion, tomato, zucchini, feta (V, D)
- **Meat lovers pizza,**
Pepperoni, ham, chicken, beef, BBQ sauce (P, D)
- **Crowne beef burger,**
Bacon fried egg, cheddar cheese, beef patty, lettuce, tomato, mayonnaise, BBQ sauce, brioche bun (D)



- **Peri peri chicken burger,**
Chicken breast, guacamole, lettuce, tomato, spicy mayo, brioche bun (D, GFA)
- **Crowne club sandwich,**
Grilled chicken breast, sliced bread, bacon, fried egg, basil mayo, cheese, cos lettuce, tomato, guacamole (D, E, GFA)
- **Handmade ricotta gnocchi,**
Green peas, zucchini, broccoli, chilli, parmesan (V, D)
- **Pulled Pork Bao Bun**
Pulled pork, asian coleslaw vegetables, sweet chilli sauce, BBQ sauce

- **Chicken caesar salad,**
Cos lettuce, candied bacon, parmesan flakes, poached egg, caesar dressing, croutons, anchoives (D, E, S)



- **Grilled tofu steak,**
Soy onion jam, rocket, apple, nut salad (VE, GFA)
- **Quesadilla,**
Red kidney bean relish, refried beans, soft tortilla, tomato salsa, crushed avocado, mixed garden salad (VE)
- **Battered fish and chips,**
Crunchy chips, garden salad, tartare sauce, lemon (S, GFA)



Table Lunch Buffet.

\$40.00 per person or included in day delegate package. Minimum 15 people

All buffet options are inclusive of soft drinks and assorted bread rolls with margarine and butter.

Choose one menu per day from the following options:

One

SALADS

- Herb and lemon chickpeas, roasted cauliflower, Spanish onion salad (V, VE, GF)
- Rustic cut fresh vegetables, Kalamata olives, marinated feta salad (D, GF, V)

MAINS

- Herbed, mustard marinated grilled beef rump steak, thyme jus (GF)
- Honey roasted carrots (V,VE,GF)
- Peri Peri free range chicken breast (GF)
- Herb roasted potatoes (V, VE, GF)

DESSERT

- Baked custard filo tarts (D, E)

Two

SALADS

- Antipasto salad with cured meat (GF)
- Vegetable style Nicoise salad (GF, V, VE)

MAINS

- Crispy skin salmon with olive and herb salsa (GF)
- Penne arrabiata (GFA, V)
- Braised rump steak with in Malsala style sauce (D, GFA)
- Steamed garden vegetables (V, VE, GF)

DESSERT

- Baked custard filo tarts (D, E)

Three

SALADS

- Grilled beef with Thai salad, peanuts (N, GF)
- Asian slaw, pineapple, sriracha mayo (E, GF, V)

MAINS

- Red curry roasted chicken thigh (N, D, GF)
- Vegetable fried rice (GF, V, VE)
- Grilled fish with soy wasabi dressing (GF)

DESSERT

- Petit cakes and pastries (D, E)

Four

SALADS

- Grazing platter - selection of sliced meats, dips of the day, marinated vegetables (GF)
- Royal blue potato, gherkins, Spanish onion, creamy ranch dressing, seeded mustard, herb salad (E, D, V)

MAINS

- Lemon butter roasted barramundi (D, GF)
- Garlic, olive, herb tossed linguine (V)
- Honey roasted pumpkin (V, VE, GF)
- Buttermilk fried crumbed chicken breast (D)

DESSERT

- Mango cheesecake (D, E)

Five

SALADS

- Carrot, pumpkin, dates, raisin with spinach salad (N, V, VE, GF)
- Fattoush salad, olives, chickpeas (GF, V, VE)

MAINS

- Chicken soulaki (D, GF)
- Roasted sweet potato (V, VE, GF)
- Steam broccoli and cauliflower with almond butter (N, V, VE, D, GF)
- Dukkah fish (N, GF)

DESSERT

- French cream cheesecake (D,E)



Boxed Lunch.

Take a break on Langley Park with stunning views of the iconic Swan River, located right on our doorstep and enjoy a range of picnic options while soaking up the Summer sun. Simply enjoy a picnic lunch or take your meeting to the Park for a unique meeting experience.

Alternatively, we can provide flexible catering options for you to organise your boxed lunch to have on the go between meetings or simply take an informal lunch on our Gusti Terrace at your leisure.

\$28.00 per person or included in day delegate package

Includes a choice of one drink (water, soft drink or fruit juice), one whole fruit.

Cushions and rugs can be provided on request for your convenience.

PLEASE CHOOSE ANY 3 FOR YOUR LUNCH PACK

Entrée

- Peri peri chicken breast with Greek salad, Turkish bread and marinated feta
- Charcuterie plate: sopressa mild salami, pastrami, mortadella, garlic ciabatta, dip of the day, kalamata olives and sliced Swiss cheese
- Heirloom tomatoes and basil salad with fresh mozzarella

Main

- Assorted gourmet sandwich - choose one: smoked ham | chicken mayo | smoked salmon | pastrami served with spread, cheddar cheese, pickles, tomato and lettuce
- Caesar salad with your choice of chicken or smoked salmon
- Tuna mayo, smoked salmon and avocado maki roll with soy sauce and pickled ginger (24hr notice)

Dessert

- Fresh fruit salad
- Caramelised lemon tart with raspberry coulis
- Carrot cake

ADD TO YOUR PACK:

- Fruit yoghurt \$2.50
- Tea or coffee \$4.00



Sundowers.

Finish off the day by relaxing under the stars, featuring uninterrupted views of the Swan River and accompanied with 180 degree views of the nearby parklands.

Gusti Terrace

Banquet style: 50 guests

Cocktail style: 60 guests

Our Gusti terrace provides guests with the ultimate experience, featuring a private pop-up bar and direct street access, it's the perfect spot to mingle and share a magical sunset with your colleagues' and friends.

Gusti Terrace is an adjoining space of our Gusti Restaurant separated by custom built bi-fold doors.



Gusti Restaurant

Banquet style: 60 guests

Cocktail style: 70 guests

Be captured by the picturesque setting of Gusti Restaurant highlighting Perth's famous Swan River and perfectly manicured park lands as the spectacular backdrop for you next social event.



For more information regarding available food and beverage packages, please refer to our canapés, set menu and beverage package menu options.

*** Please discuss with your Event Manager the particular requirements of your event so a personalised capacity plan and set-up can be arranged based on current Government guidelines at time of enquiry.*

Canapé Packages.

1 hour package

\$24.00 per person
choose 4 items

2 hour package

\$34.00 per person
choose 6 items

3 hour package

\$44.00 per person
choose 8 items

Cold Canapés

- Tomato, onion bruschetta with balsamic and fresh basil (GFA, D, V)
- Salmon rilette with spiced avocado on sourdough (GFA, D, S)
- Chilli coriander prawns with mint yoghurt (S, D, GF)
- Pumpkin mousse and grilled zucchini (D, V)
- Goat cheese, olive, onion tart (D, V)
- Thai beef salad with sweet, spicy dressing (N)
- Deli sliced meats, crostini, balsamic glaze (S, N, P)



Hot Canapés

- Homemade mushroom arancini with aioli (D, V)
- Potato spinach cake with tamarind sauce (GFA, V)
- Crispy hake fish bites with tartare sauce (S, D)
- Salt and pepper calamari, soy wasabi dressing (S, N)
- Cauliflower bhaji with mango chutney (V)
- Crispy prawn gyoza with wasabi mayo (P, D, S)
- Malay style chicken satay with peanut sambal (P, N)

Dessert Canapés

- Carrot cake slice (N, D)
- Petit mango peach cheesecake (D)
- Chocolate nut brownie (D, N)
- Vanilla slice (D)



Canapés can be served your way, either individually in bamboo boats or on platters.
Minimum of 15 people required. Individual serves, \$6.00 per canape, minimum 15 serves.

Substantial Canapés & Street Bites.

Canapés can be served your way, minimum of 15 items per selection.

Substantial Canapés

\$11.00 per person, per dish

(will serve individual or platter according to guest)

- **Toasted crostini**
Tomato onion salsa, smoked salmon mousse, cured meats with balsamic glaze, micro herbs, spiced avocado (S, N, D, GFA)
- **Yum cha**
Pan seared prawn dumpling, salt and pepper squid, hot garlic crispy chicken, sesame soy, sweet chilli (S, N)
- **Bush tucker**
Mini meat pies, sausage rolls, quiche, flaming chicken wings, BBQ sauce, chipotle mayo (N, D)
- **Bollywood masala**
Tandoori chicken, prawn Amritsari, cauliflower bhaji, raita, mint chutney (S, N, D)



Tacos | \$4.50 per item

- **Crispy fish**, guacamole, salsa, soft tortilla (S, D)
- **Chipotle braised pork**, corn salsa, chipotle mayo, soft tortilla (N, D)
- **Chicken**, salsa, guacamole, herbs, soft tortilla (D)

Mini Quesadilla | \$4.50 per item

- **Braised spiced chicken**, fried beans, cheese, tortilla (D)
- **Mix vegetables**, fried beans, cheese, tortilla (Vegan)



Street Bites

Mini Sliders | \$4.00 per item

- **Cheeseburger**, beef patty, tomato, cheddar, cheese, lettuce, BBQ sauce, brioche roll (E, D)
- **Spiced Bombay potato**, raita, tomato, brioche roll (V, E, D)
- **Crispy chicken**, wasabi mayo, cucumber, lettuce, brioche roll (E, D)
- **Boa Bun**, pulled pork, asian coleslaw, sliced vegetables, sweet chilli, BBQ sauce (D, E)



Substantial canapés and street bites can be added to canapé packages.

Set Menu.

3 course \$60.00 per person | Minimum of 20 people required.

Please choose 2 dishes for each course. Each course will be served alternative drop.

Specialised menu can be arranged for dietary requirements if known 7 days prior to event.

Entrée

- **Spanner crab cakes**
Chilli prawns, watercress salad, tamarind glaze (S, D, chilli)
- **Dill smoked salmon**
Beetroot glaze, rocket, fennel, dill salad, goat cheese, sourdough crisps (S, D, GFA)
- **Beetroot carpaccio**
Candied walnut, citrus salad, micro herbs, feta, balsamic dressing (V, D, GF)



Desserts

- **Traditional fruit pudding**
Creme anglaise, berry salad, dry fruits (D, N)
- **Honey lavender panacotta**
Pistachio toffee, spiced berries salad, meringue drops (GF, D, N)
- **Summer pavlova**
Passionfruit, mixed berries, chocolate flakes, whipped vanilla anglaise (GF, D, E)

Mains

- **Grilled crispy skin salmon**
Pickled cranberry, almond salsa, garlic broccolini, royal blue potatoes, carrot puree (S, D, N)
- **Grilled eye scotch fillet**
Confit kipler potatoes, salsa verde, beans, beetroot jus (D, GF)
- **Caramelised pork belly**
Shichimi seared scallops, rice noodle, sesame dressing, crispy sliced asian vegetables (P, N, S, D)
- **Roast chicken two ways**
Grilled chicken breast, confit maryland, braised shallots, potato gratin, bread sauce, jus (D, GFA)
- **Quesadilla (VE)**
Red kidney bean relish, fried beans, soft tortilla, tomato salsa, crushed avocado, mixed garden salad



Table Buffet.

\$60.00 per person | Minimum of 20 people required.

Salad and Breads

- **Smoked salmon mousse**
Smoked paprika, dill cream, shaved fennel, granny smith apple, rye sourdough crisp (D, GFA)
- **House made hummus**
Chickpea, herbs, heirloom vegetables, pomegranate, sumac dressing, crispy pita (N, GFA)
- **Grazing cold meat**
Sliced bresaola, beef pastrami, golden nugget ham, sopressa salami, dips, olives, assorted rolls (D, GFA)



- **Roasted chat potatoes**
Bacon and chives (GF, D)
- **Fresh garden vegetables**
Tossed in garlic, maple (GF, D)



Desserts

- **Assorted petit fours**
Summer berries pavlova, assortment of cheese cakes, walnut chocolate brownies, carrot cake (GFA, D)



Mains

- **Baked salmon steak**
Pickled cranberries, parsley, almond salsa, lemon béarnaise (GF, D, N)
- **Maple roasted honey pumpkin**
Rocket, feta, toasted almonds, white balsamic dressing (N, D, GFA)
- **Rosemary roast beef**
Creamy pepper and mushroom sauce (D, GF)
- **Crispy pork belly**
Chilli caramel, candied cashew nut, sprout salad (N)

Substantial Platters.

Prices as indicated.

Serves 10 people per platter.

Please let us know of any dietary requirements.

Gourmet Artisan Bread and Dips \$75.00

Garlic and herb ciabatta and sourdough with 2 dips and marinated feta with dukkah, olive oil and aged balsamic (D, GFA)

Japanese Platter \$120.00

Tuna mayo sushi, chives and pawn dumplings, crispy chicken in sweet spicy sauce, soy beef skewers, tempura vegetables, wasabi mayo, soy wasabi dressing (D, S, E)



Taste of Asia Platter \$120.00

Thai fish cakes, Malay chicken satay, pan seared prawn gyoza, potato curry puffs, bbq pork pieces, sweet spicy sauce, siracha aioli (D,S)

Aussie Platter \$120.00

Spinach feta triangles, assorted quiches, sausage rolls, assorted pies, flaming chicken wings glazed with chipotle (BBQ sauce, tomato ketchup) (D,E)

Grazing Platter \$120.00

Beef pastrami, sopressa salami, honey leg ham, smoked salmon, marinated peppers, kalamata olives, cheddar cheese, guacamole dip, crispy croutons (GF, A, D)

Indian Masala Platter \$120.00

Chicken 65, aloo vada, karwari prawns, vegetable bhaji, chilli paneer, mint chutney, cumin raita (D, GFA)

Mezze Platter \$120.00

Tuscan style meatballs, grilled Spanish chorizo, hummus, crispy pita, marinated feta, peri peri chicken pieces, marinated peppers and olives (D, GFA)

Gusti BBQ Skewers Platter (20 pc) \$120.00

Chicken souvlaki, BBQ pork belly and teriyaki beef skewers, sweet potato & crunchy chips, garlic aioli (D,E)



Beverage Packages.

We offer a choice in beverage packages to suit all budgets and tastes.
Alternatively, beverages can be purchased on a consumption basis or available by cash bar.

Gusti Restaurant / Terrace Beverage Options

Premium Package

1 hour package	\$34.00 per person
2 hour package	\$40.00 per person
3 hour package	\$46.00 per person

- Beer* (choose 1)
Corona Extra | 150 Lashes Pale Ale
Heineken | James Squire Cider
- Tap beers*
- Western Australian white
- Western Australian red
- De Luca Prosecco
- Assorted soft drinks and orange juice

*Subject to change

Standard Package

1 hour package	\$26.00 per person
2 hour package	\$34.00 per person
3 hour package	\$40.00 per person

- Tap beers*
- House white
- House red
- House sparkling
- Assorted soft drinks and orange juice

Private Function Room Beverage Options

Premium Package

1 hour package	\$34.00 per person
2 hour package	\$40.00 per person
3 hour package	\$46.00 per person

- Beer* (choose 3)
Corona Extra | 150 Lashes Pale Ale | Heineken |
James Squire Cider
- Western Australian white
- Western Australian red
- De Luca Prosecco
- Assorted soft drinks and orange juice

*Subject to change

Standard Package

1 hour package	\$26.00 per person
2 hour package	\$34.00 per person
3 hour package	\$40.00 per person

- Beer* (choose 2)
Heineken | Hahn Super Dry | Kirin Megumi |
Rogers Ale
- House white
- House red
- House sparkling
- Assorted soft drinks and orange juice

Non-Alcoholic Beverage Package

Hourly package | \$7.00 per person, per hour

Coke | Diet Coke | Sprite | Lift | Orange Juice | Apple Juice | Pineapple Juice

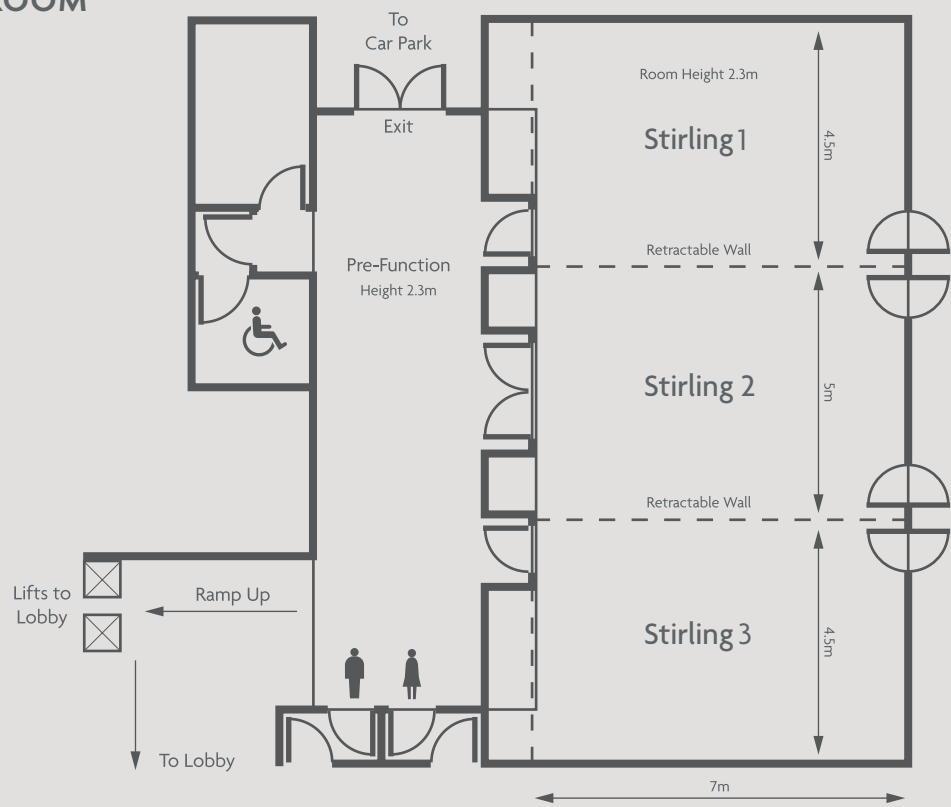
Meeting Room Configuration.

VENUE	THEATRE	CLASS ROOM	OPEN BOARDROOM	U-SHAPE	CABARET	COCKTAIL	BANQUET
STIRLING 1	15	-	12	-	-	-	-
STIRLING 2	15	-	12	-	-	-	-
STIRLING 3	15	-	12	-	-	-	-
STIRLING 1 & 2	40	24	25	22	18	40	30
STIRLING 2 & 3	40	24	25	22	18	40	30
STIRLING 1, 2 & 3	80	36	40	34	42	80	60
TERRACE 1 OR 2	10	-	8	-	-	-	-
GUSTI RESTAURANT	-	-	-	-	-	70	60
THE GUSTI TERRACE	-	-	-	-	-	60	50
SUITE	15	-	14	12	-	20	-

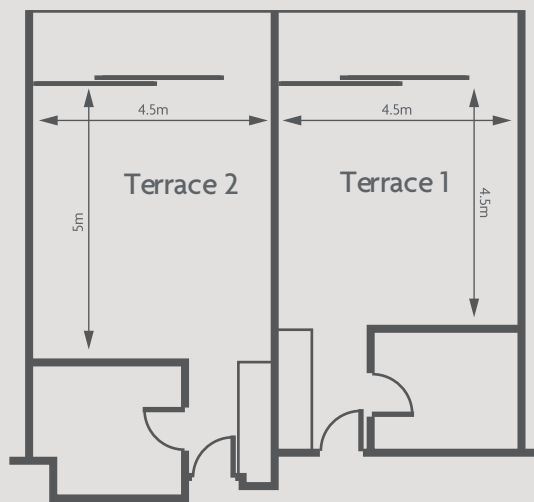
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Floor Plan.

STIRLING ROOM

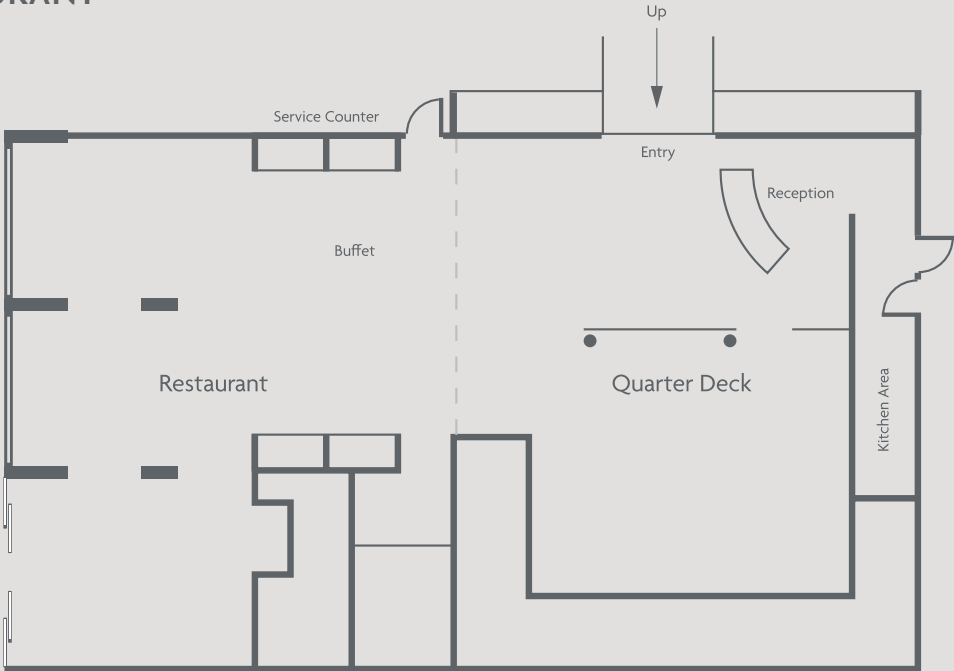


TERRACE ROOM

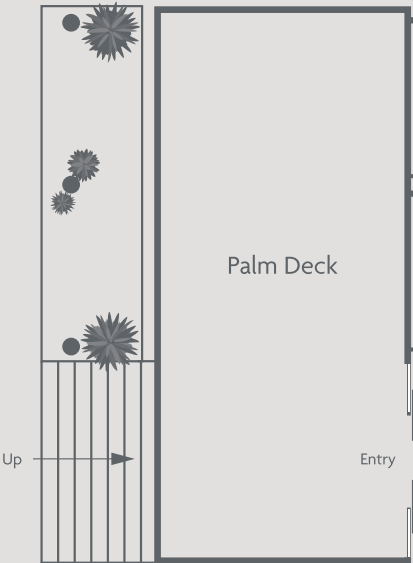


Floor plan.

GUSTI RESTAURANT



GUSTI TERRACE



Audio Visual Equipment.

Prices as indicated (per item, per day).

Provided with our compliments

- 1 Whiteboard
- 1 Flip chart
- 1 Projection screen

Can be hired on request

- | | |
|--------------------------|----------|
| • Data projector | \$150.00 |
| • Laptop speakers | \$50.00 |
| • Additional flip charts | \$20.00 |
| • Conference phone | \$70.00 |
| • Laptop | \$100.00 |
| • Lectern | \$50.00 |
| • Hand held microphone | \$80.00 |
| • Lapel microphone | \$80.00 |

Any additional audio visual requirements can be quoted on request.



Important Information.

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 co-operation 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 - GF

Gluten free available - GFA

Vegetarian - V

Contains seafood - S

Contain nuts - N

Contain peanuts - P

Contains eggs - E

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 or minimum spend. 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 10 days' notice prior to booking, 50% of the deposit may be subject to forfeiture. For all cancellations made within 10 days 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.

Cakeage fee: \$2.50 per person, served with whipped cream and fruit coulis

MUSIC

Music is permitted for exclusive use events only. Please note that noise restrictions come into effect at the following times:

Stirling Rooms | 11:00pm

Gusti Restaurant and Bar | 9:00pm

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.



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