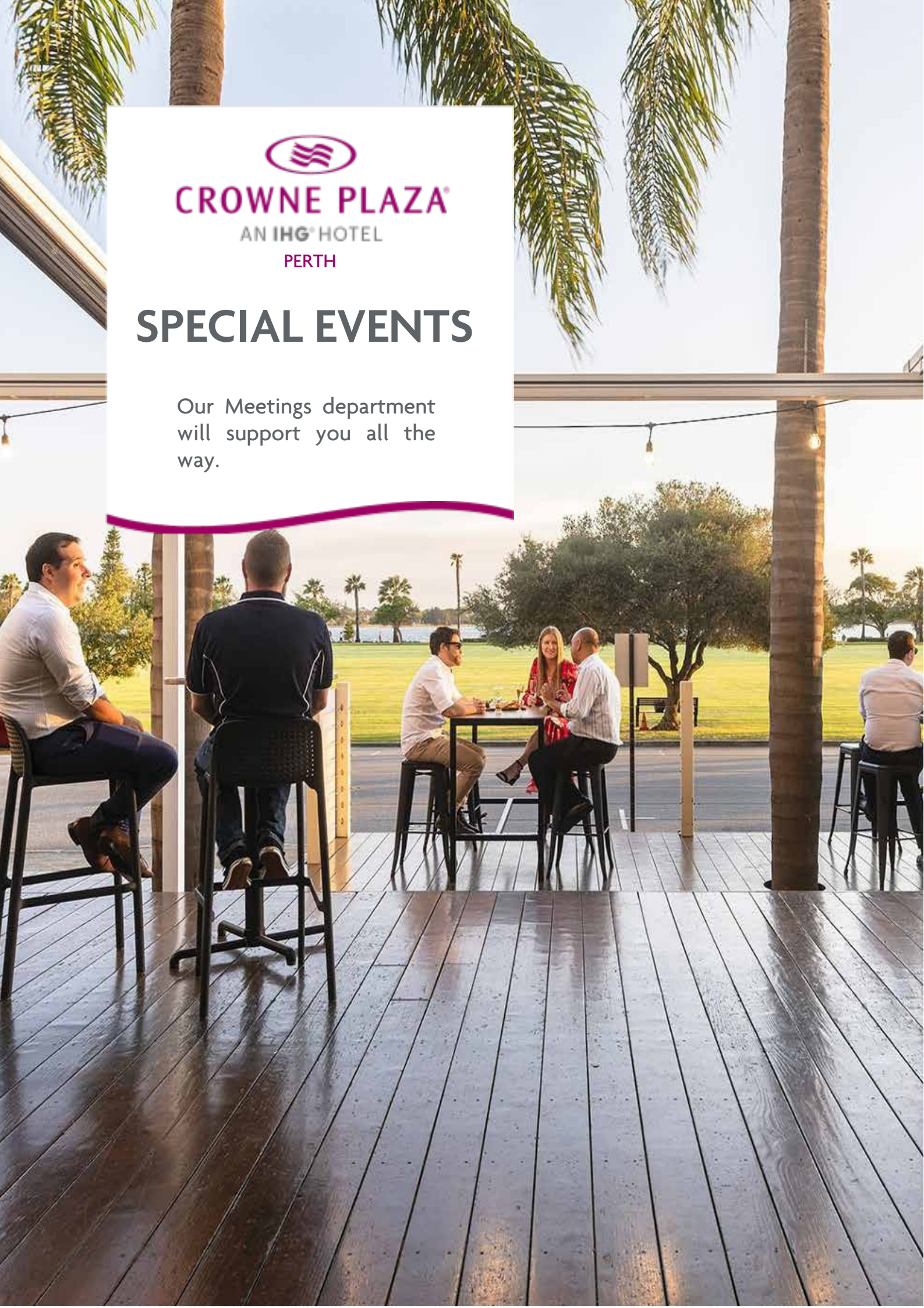




SPECIAL EVENTS

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.

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.

The restaurant can be transformed to suit any style of event; sundowners, cocktail, or banquet. For larger events we are able to offer exclusive use of both the front and rear sections of Gusti Restaurant. Suitable for small to mid-sized events we are able to cater for up to 150 people cocktail style and 100 people banquet style. Set menus and catering options can be tailored to suit your event style and budget.



Gusti Terrace

Gusti Terrace is the perfect space for a unique alfresco dining experience, with the added convenience of an all-weather retractable awning. Host a cocktail function for up to 60 people and let your guests soak up the atmosphere of Perth parklands and views of Swan River. Should you be looking for a formal sit down dining experience, the Gusti Terrace caters for up to 50 people banquet style.

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



Dining Areas.

Stirling Rooms 1, 2 & 3

The Stirling Rooms are located on ground level and offers a private dining experience as it features it's own entrance to the hotel along with it's own pre-function space.

Decorated in classic décor, high ceilings and contemporary lights makes the room's ambiance comfortable and spacious. Close proximity to the hotel lobby, facilities and onsite parking make the Stirling rooms an ideal location for private social events. This function space also has the added benefits of being a pillar less room with recess ceiling lighting and built-in audio visual.



* For exclusive hire of an area, a minimum spend may apply.

** 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.

Specialty Canapé Packages

1 hour package

\$37.00 per person
choose 4 items

2 hour package

\$47.00 per person
choose 6 items

3 hour package

\$57.00 per person
choose 8 items

Cold Canapés

- Pomodoro & red onion bruschetta with aged balsamic, feta & basil-infused olive oil (GFA, D, V)
- Gin & beetroot cured mini salmon blinis, dill cream cheese, salmon caviar (D, S)
- Honey roasted ham rillettes on a brioche bun (D, E)
- Pork & apricot terrine, native berries relish (GF)
- Compressed watermelon & feta with mango coulis (D)
- Seared miso glazed tuna steak with quinoa tabbouleh & citrus emulsion (GFA, S)

Hot Canapés

- Grilled Jamaican fish cake with lemongrass & yuzu dipping sauce (S, D)
- White wine infused pecorino & thyme risotto bites with warm apple compote (S, N)
- Ricotta stuffed crispy cauliflower florets with mild burst tomato dips (P, D, S)

Dessert Canapés

- Raspberry & coffee slice with brandied cherries (N, D, E)
- Variety of cheesecakes with rose petal, poached peach & berry sauces (D)
- Belgian chocolate mousse with semi glazed strawberries (D, E)
- Assorted macarons with passionfruit & mango coulis (D, E)
- Cappuccino cream eclairs (D, E)
- Coffee & caramel panacotta with meringue drops & candied blueberries (D, E)

Add In Beverages

1 hour package

\$63.00 per person
choose 4 items
+ 1 hour beverage
package

2 hour package

\$81.00 per person
choose 6 items
+ 2 hour beverage
package

3 hour package

\$97.00 per person
choose 8 items
+ 3 hour beverage
package

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

Upgrade to a premium beverage package for an additional \$5.00 per person

*subject to change

Canapé Packages

1 hour package

\$27.00 per person
choose 4 items

2 hour package

\$37.00 per person
choose 6 items

3 hour package

\$47.00 per person
choose 8 items

Cold Canapés

- Pomodoro bruschetta with balsamic & fresh basil (GFA, D, V)
- Salmon rilette with spiced avocado on sourdough (GFA, D, S)
- Goat cheese, pumpkin, olive, caramelised onion tart (D, V)
- Thai beef salad with sweet, spicy dressing (N)
- Deli sliced meats, crostini, balsamic glaze (S, N, P)
- Macaroni cheese & sweet corn salad (D, E)

Hot Canapés

- Homemade mushroom arancini with aioli (D, V)
- Spinach & feta pastizzi with BBQ sauce (D, V)
- Grilled hake fish bites with tartare sauce (S, D)
- Salt & pepper calamari, soy wasabi dressing (S, N)
- Vegetable Curry Puff with mango chutney (V)
- Steamed prawn gyoza with soy chilli (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.



Street Bites.

Canapés can be served your way, either individually in bamboo boats or on platters.

Mini Sliders | \$6.00 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)
- Chicken caesar wrap, baby cos, bacon, chicken, cheese, mayo (D, E)

Tacos | \$6.00 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, refried beans, cheese, tortilla (D)
- Mix vegetables, refried beans, cheese, tortilla (Vegan)

Mini Pizzas | \$8.00 per item

- Hawaiian, ham, pineapple, mozzarella & napolitana sauce (D)
- Pepperoni, mozzarella, napolitana sauce (D)

Petit Pastas | \$8.00 per item

- Penne pasta with prawn cutlets, chilli garlic, white wine & sundried tomatoes (D, E, S)
- Beef ravioli, napolitana sauce, shaved parmesan, basil pesto (D, E)



Set Menu

3 Course \$65.00 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)

Mains

- **Pan Seared Salmon**
Pickled cranberry, almond salsa, garlic broccolini, royal blue potatoes, carrot puree (S, D, N)
- **Wagyu Harvey Rump Steak**
Truffle mash potato, dutch carrot, green beans, salsa verde, mushroom jus (D, GF)
- **Olive & Ricotta Cheese Stuffed Chicken Breast**
Confit potatoes, salsa verde, beans, beetroot jus (D, GFA)
- **Quesadilla**
Red kidney bean relish, fried beans, soft tortilla, tomato salsa, crushed avocado, mixed garden salad (VE)

Desserts

- **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)
- **Deconstructed Fruit Trifle**
Vanilla sponge, vanilla mascarpone, raspberries, moscato jelly (D, E, alcohol)



Table Buffet.

\$65.00 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 Meats**

Sliced bresaola, beef pastrami, golden nugget ham, sopressa salami, dips, olives, assorted rolls (D, GFA)

Mains

- **Grilled Salmon Steak**

Pickled cranberries, parsley, almond salsa, lemon béarnaise (GF, D, N)

- **Maple Roasted Honey Pumpkin Salad**

Rocket, feta, toasted almonds, white balsamic dressing (N, D, GFA)

- **Rosemary Roast Beef**

Creamy pepper and mushroom sauce (D, GF)

- **BBQ Peri Peri Chicken**

Chilli caramel, candied cashew nut, sprout salad (N)

- **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 (GFA, D)



Substantial Platters.

Prices as indicated.

Serves 10 people per platter.

Please let us know of any dietary requirements.

Gourmet Bread and Dips \$80.00

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

Japanese Platter \$125.00

Tuna mayo sushi, chives & pork dumplings, crispy chicken in sweet spicy sauce, beef skewers, tempura vegetables, chicken katsu, soy wasabi dressing (D, N)

Taste of Asia Platter \$125.00

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

Grazing Platter \$125.00

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

Aussie Platter \$125.00

Spinach feta triangles, assorted quiches, sausage rolls, assorted pies, salt & pepper calamari, chipotle BBQ sauce, tomato ketchup (D, N)

Indian Masala Platter \$125.00

Chicken 65, aloo curry puffs, karwari prawns, vegetable bhaji, chilli cauliflower, chutney, cumin raita (D, GFA)

Mezze Platter \$125.00

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

High-Tea Platter \$155.00

Scones with assorted jams, chocolate dipped profiteroles, berry and mousse tarts, coronation chicken sandwiches in rye bread, salmon rilletes vol au vent. (D, GFA)

Served with one hot beverage per person (barista coffee, hot chocolate, chai latte or a pot of tea)



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 | 150 Lashes | 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 beer*
- 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 1)

Corona | 150 Lashes | Heineken | James Squire Cider

- Tap beers*
- Western Australian white
- Western Australian red
- Canti 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 beer*
- House white
- House red
- House sparkling
- Assorted soft drinks and orange juice

Non-alcoholic Beverage Options

Hourly package | \$8.00 per hour, per person

Pepsi | Pepsi Max | Lift | Orange Juice | Apple Juice | Pineapple Juice

* Subject to change

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 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 | 10:00pm

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.

General Information.

ONSITE PARKING

Self parking

Monday - Friday

8am - 5pm

\$20.00 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.

\$4.00 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 Claisebrook Train Station
- 30 minute walk from Perth Train Station

TAXIS

Taxis can be arranged by our Concierge 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

For enquiries or bookings:

T: 08 9270 4228 E: meetings-purtr@ihg.com

crownplazaperth.com.au



Booking Form.

YOUR CONTACT DETAILS

Contact Name:

Company:

Address:

Postcode:

Phone Number:

Email:

YOUR EVENT DETAILS

Date of Event:

Start Time:

Finish Time:

Number of Guests:

PREFERRED FUNCTION AREA

(Please circle)

Gusti Restaurant

Gusti Terrace

Stirling Rooms

PREFERRED MENU SELECTION

(Please circle)

Specialty Canapès

Canapès

Set Menu

Table Buffet

BEVERAGE SELECTION (PLEASE CIRCLE)

Cash Bar

Bar Tab with Limit:

BEVERAGE PACKAGES

NON-ALCOHOLIC

1 hour 2 hours 3 hours

STANDARD

1 hour 2 hours 3 hours

PREMIUM

1 hour 2 hours 3 hours

I have read and understood the important information and I accept and agree to all terms and conditions, minimum food and beverage requirements.

Please sign and date:

Deposit Payment Information.

Name: _____

Company: _____

Event Date: _____

PAYMENT VIA CREDIT CARD (OR DIRECT DEPOSIT AS GUARANTEE)

Should you wish to pay your deposit by credit card, please complete the following details and sign.

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, AMEX & MC or 3% MSF for Diners and JCB)

Signature: _____ Date: _____

I hereby authorise Crowne Plaza Perth to debit my credit card for the above amount in relation to the hotel services outlined.

PAYMENT VIA CHEQUE

Made payable to Crowne Plaza Perth

Please return this page with your payment to:

Crowne Plaza Perth

54 Terrace Road

Perth WA 6004

PAYMENT VIA DIRECT DEPOSIT

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

NOTE: A CREDIT CARD MUST ALSO BE SUPPLIED AS GUARANTEE



Crowne Plaza Perth

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meetings-purtr@ihg.com | crowneplazaperth.com.au
T +61 8 9270 4200 | F +61 8 9270 1564