



CROWNE PLAZA®

AN IHG® HOTEL

PERTH

2023

END OF YEAR
CELEBRATIONS

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Feast with family, friends or even work mates at Crowne Plaza Perth this year with our festive dining options to suit any event and budget. Be it a casual event with canapes, seated 3-course meal or a festive buffet with all the trimmings, we've got you!

With roast turkey, mustard and herb Harvey angus beef rump steak, cranberry glazed salmon, and traditional Christmas pudding to finish off. These are just some of the delicious options you can expect to see at your end of year function.

There's also an add on drinks package to turn your feast into a party!



END OF YEAR DETAILS & PROMOTIONS

Lunch / dinner or even a sundowner
1st November to 22 December 2023

Complimentary bottle of premium sparkling for every \$1,000 spent, maximum of up to 3 bottles per group

Booker gets rewarded 3x IHG Business Reward points for every dollar spent. Additional 1,000 points for party of 7 persons and above

All diners stand a chance to take part in our lucky draw for 1x night in Crowne Plaza Perth's King Suite with breakfast for 2 adults*

*T&C Apply



Living room of Crowne Plaza Perth's King Suite

FESTIVE 3-COURSE SET MENU

\$75.00 per person

Select from:

Entrees

Baked Turkey & Cheese Croquettes
Gourmet Salad, Shaved Parmesan, Berry
Relish (D)

Exmouth Prawn Cocktail
Crispy Baby Cos Lettuce,
Cocktail Sauce, Herb Salsa (D, E, S)

BBQ Pork Belly & Quinoa Salad
Crispy Summer Sliced Vegetables,
Cranberry, Avocado, Citrus
Dressing (GF, D)

Cauliflower Florets
Chili Berry Jam & Herb Salad (V, VE)

Mains

Cranberry Glazed Pan-Seared Salmon
Truffle Mash Potatoes, Provençal Ratatouille,
Quinoa, Tabouli, Yorkshire Pudding,
Citrus Emulsion (D, GF, S)

Exmouth Prawn Linguini
Prawn Cutlets, Smoked Chorizo, Garlic, Chilis,
Onions, Tomatoes, Rocket, Parmesan, White
Truffle Oil
(D, S, VA)

Mustard & Herbed 300g Harvey Wagyu Rump
Steak
Truffle Mashed Potatoes, Char
Broccoli, Dutch Carrot, Pumpkin
Puree, Yorkshire Pudding, Peppercorn Jus (GF)

Cranberry & Ricotta Cheese Chicken Roulade
Parsley Potatoes, Dutch Carrots,
Char Broccolini, Yorkshire Pudding, Thyme Jus
(D, GF)

Tofu Steak
Spicy Caramelized Onion Relish,
Sautéed Vegetables (GF, V, VE)

Dessert

Christmas Pudding
Butterscotch, Vanilla Ice Cream, Chocolate
Flakes (D, E)

Poached Pear Creme Brule
Vanilla Ice Cream, Chocolate Flakes, Berry
Compote (D, E, N)

Boozy Berry Pavlova
Native Berry Compote, Chocolate Flakes
(D, E, N, A)

Hummingbird Cake
Berry Coulis, Chocolate Flakes (V, VE)

FESTIVE CANAPE PACKAGE

2 hours 6 items | \$60.00 per person | 12 persons minimum

Select from:

BBQ Pork Belly Bites

Twice Cooked Pork Belly & Native Berries (GF)

Marinated Chicken Souvlaki

Sliced Summer Vegetables, Dill Tzatziki (D, GF)

Pumpkin Feta Cheese Arancini

Sliced Summer Vegetables, Garlic Aioli (D, V, VEA)

Gin & Beetroot, Salmon & Avocado Tower

Dill Caviar Sauce (D, GF, S, A)

Festive Stuffed Chicken Roulade

Salmon Caviar Sauce (D, GF, S)

Baked Turkey & Cheese Scrolls

Gourmet Salad, Shaved Parmesan, Berry Relish (D)

Tofu Steak Bites

Spicy Caramelized Onion Relish (GF, V, VE)

Fruit Mince Pie

Cream Anglaise, Berry Coulis (D, E)

Assortment of Cakes

Mango Cheesecake, Brownies, White Chocolate, Raspberry Cake,

Chocolate Sauce (D, E)

Humming Bird Cake (V, VE)

Artisan Cheese Platter

Creamy Parsley Brie, Aged Cheddar Cheese, Dried Fruits, Crackers (D, GFA)



EOY TABLE BUFFET LUNCH

\$70.00 per person | 10 persons minimum



Entrees

BBQ Pork Belly & Berry Tabouli Salad (GF)

Twice Cooked Pork Belly,
Crispy Sliced Vegetables, Native
Berry, Citrus Dressing (GF)

Gusti Shared Board (GFA, D)
Salt & Pepper Calamari, Mac &
Cheese Croquettes, Chorizo, Antipasto
Vegetables, Salami, Tomato &
Onion Bruschetta, Garlic Bread,
Olives, Dips

Mains

Cajun Spiced Roast Turkey Breast
Cranberry Relish, Yorkshire Pudding
(GF, D)

Mustard & Herb Harvey Angus Beef
Rump Steak
Yorkshire Pudding, Red Wine Jus (GF, D)

Cranberry Glazed Pan-seared Salmon
Parsley Emulsion, Yorkshire Pudding
(GF, D, S)

Sautéed Festive Vegetables
Herbed Butter (GF, V, VEA)

Rosemary Chat Potatoes
Almond Butter (GF, V, VE, N)

Tofu Steak
Spicy Caramelized Onion Relish, Sautéed
Vegetables (GF, V, VE)

Dessert

Christmas Pudding
Cream Anglaise, Berry Coulis (D, E)

Assortment of Cakes
Mango Cheesecake, Brownies, White
Chocolate & Raspberry Cake, Chocolate
Sauce (D, E)

Humming Bird Cake (V, VE)

Artisan Cheese Platter
Creamy Parsley Brie, Aged Cheddar
Cheese, Dried Fruits, Crackers (GFA, D)





DRINKS PACKAGE

Turn your feast into a PARTY with our premium or standard drinks package which includes wine, beer and cocktails

Standard Package

2 hour package \$34.00

3 hour package: \$40.00

Tap beers*, house wine & sparkling, assorted soft drinks & orange juice

Premium Package

2 hour package \$40.00

3 hour package: \$46.00

1x Beer option of your group's choice from Corona Extra, 150

Lashes Pale Ale, Heineken or James Squire Cider,

Tap beers*, Western Australian wines, De Luca Prosecco, cocktails, assorted soft drinks and orange juice

*subject to change

Enjoy & drink responsibly

DIETARY REQUIREMENTS

GF - Gluten-Free

GFA - Gluten-Free Option Available

V - Vegetarian

VE - Vegan

VEA - Vegan Option Available

A - Contains Alcohol

D - Contains Dairy

E - Contains Eggs

N - Contains Nuts

S - Contains Seafood



TERMS & 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.

FINAL GUEST NUMBERS

Confirmation of guest numbers are required 7 business days prior to the event. Billing will be determined on the final numbers supplied seven (7) business days prior.

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 7 business days prior to any event.

SPECIAL DIETARY REQUIREMENTS

Gluten free - GF

Gluten free available - GFA

Vegetarian - V

Vegan - VE

Vegan Option Available - VEA

Contains Alcohol - A

Contains Dairy - D

Contains Eggs - E

Contain Nuts - N

Contains Seafood - S

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.

TERMS & CONDITIONS

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 / DJ

Music/DJ 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

IHG BUSINESS REWARDS

IHG Business Rewards Members earn points for celebrating.

Earn points when you make bookings on behalf of others, for business or for pleasure, (accommodations, meetings, or events) at 6,000+ participating IHG® Hotels & Resorts worldwide. There is also frequent promotions that can help you earn rewards faster.

For every \$1USD spent you will earn 3 points.
If you are a member please inform our team whilst making your booking.
If you are not a member yet, membership is free. We would be delighted to sign you up.

WHAT CAN 10K POINTS GET YOU?

You can redeem the points you have earned for a wide range of items, from free nights stays at any of our 6000+ destinations world wide*



A free nights stay at selected IHG Properties including Holiday Inn Express Bangkok



2000 QANTAS/
Velocity points



Once in a lifetime experiences and so much more, homewares, jewelry, electronics, gift cards, entertainment & special experiences. .



GENERAL INFORMATION

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 Elizabeth Quay Train Station
- 30 minute walk from Perth Train Station
- 5 minute walk to closest bus stop

TAXIS

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

LOCATION

54 Terrace Road, East Perth, 6004





MEETINGS & EVENTS PROMOTIONS

Have an event planned for 2024?

Book early and save with Crowne Plaza Perth's Early Bird Discounts.

Save 5% when you book an event 3 months in advance.
Save 10% when you book multiple events in advance.
Plus event organisers receive an additional 1000 IHG Business Rewards points!

Know someone else with an event planned for 2024?

Refer a friend and get \$50 - \$250 rewards for every successful referral.

\$50 reward for every referral with spends between \$1000 & \$2000

\$100 reward for every referral with spends between \$2001 & \$5000

\$250 reward for every referral with spends \$5001 and above