



CROWNE PLAZA®

AN IHG® HOTEL

PERTH

**MEET A NEW WAY
TO DO MEETINGS.**

Our Meetings department will
support you all the way.

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Working Breakfast.

Hot Buffet Breakfast

Scrambled eggs or poached eggs served on English muffin

Crispy bacon

Grilled tomatoes

Sautéed mushrooms

Chicken & herb sausages

Hash browns

Variety of breads & pastries

Fresh fruit salad with mint

Individual flavoured fruit yoghurts

Assortment of juices

Freshly brewed coffee & fine leaf teas



Table Platters Breakfast

Smoked salmon, guacamole sourdough, salad

Croissants with butter & assorted jams

Assortment of Danish pastries

Pumpkin, spinach frittata

Assortment of juices

Freshly brewed coffee & fine leaf teas



Add-On Hot Meal

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



Day Delegate Packages.

Full Day Delegate Package

(Excludes room hire) Inclusions:

Arrival tea & coffee with specialty teas & freshly brewed filter coffee

Morning tea with 2 items from the tea break menu

Buffet lunch/working lunch/ boxed lunch/plated conference lunch option

Afternoon tea with 2 items from the tea break menu

Standard equipment: projection screen, whiteboard & 1 flip chart

Half Day Delegate Package

(Excludes room hire) Inclusions:

Arrival tea & coffee with specialty teas & freshly brewed filter coffee

Morning tea or afternoon tea with 2 items from the tea break menu

Buffet lunch/working lunch/ boxed lunch/plated conference lunch option

Standard equipment: projection screen, whiteboard & 1 flip chart



Tea Break Menu.

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 & jam (D, E)
- Flavoured yoghurt with fruit compote (D, GF)
- Trio of petit caramel, chocolate & apple muffins (D, E)
- Assorted danishes (D, E)
- Warm banana cake (D, E)
- Fresh fruit salad
- Assorted Cheese cake with mango coulis (D, E, N)
- Mini triple berry smoothie cups (D)
- Mini croissant (D,E)

Savoury

- Mini spinach & ricotta rolls (D, E)
- Mini beef pies (D, E)
- Mini sausage rolls (D, E)
- Assorted gourmet quiches (D, E)
- Potato curry puff
- Pumpkin & spinach frittata (D, E)
- Vegetarian pastizzi (D, E)
- Vegetable samosa with mint chutney (D, E)
- Pumpkin & feta risotto bites with truffle aioli (D,E)



Working Lunch.

Per-person or included in day delegate package.
Includes soft drinks and juices.

Choose the following:

- 1 salad
- 1 hot dish
- 2 sandwiches options
- 1 dessert

Salads

Creamy penne & sundried tomato salad (V)

Grilled Thai beef salad with sweet chilli dressing, peanuts (N, GF)

Fresh Greek salad with chickpeas & sumac dressing (V, D, GF)

Grilled chicken Buddha Bowl with crispy seasonal vegetables, rice noodles & roasted sesame dressing (GFA)



Hot Dishes

Classic margherita pizza with capsicum, olives, mushroom, zucchini, feta, fresh herbs (V)

Penne Carbonara with poached chicken breast, candied bacon, fresh basil & parmesan (D, GFA)

Roast vegetable frittata (V, GF)

Assorted baked quiches (D,E)



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 (V, VE)

Chocolate brownie (N, E, D)

Mango & peach cheesecake (D,E)



Plated Conference Lunch.

Per person or included in day delegate package

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

Maximum of 20 guests.

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)

Classic Margherita Pizza

Sliced tomato, mozzarella cheese, toned basil, sea salt, 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)

Handmade Ricotta Ravioli

Roasted Vegetables, broccoli ragu, chilli, parmesan (V, D)

Quinoa & Avocado Salad

Seasonal vegetables, hummus, parsley dressing (D, E, S)

Quesadilla

Red kidney bean relish, refried beans, soft tortilla, tomato salsa, crushed avocado, mixed garden salad (VE)

Battered Fish & Chips

Crunchy chips, garden salad, tartare sauce, lemon (S, GFA)



Table Lunch Buffet.

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

Greek salad with seasonal vegetables, olives, feta & Greek dressing (V, VE, GF)
Chicken Caesar salad, cos lettuce, candied bacon, Caesar dressing, poached chicken & herbed croutons (D, GF, V)

MAINS

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

DESSERT

Petit cakes & pastries (D, E)

Two

SALADS

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

MAINS

Grilled fish with olive & herb salsa (GF)
Penne arrabiata (GFA, V)
Braised rump steak in diane sauce (D, GFA)
Steamed garden vegetables (V, VE, GF)

DESSERT

Chocolate Brownie (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 citrus emulsions (GF)

DESSERT

Petit cakes & pastries (D, E)

Four

SALADS

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

MAINS

Lemon butter roasted hake fillet (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 souvlaki (D, GF)
Roasted sweet potato (V, VE, GF)
Steam broccoli & cauliflower with almond butter (N, V, VE, D, GF)
Dukkah fish (N, GF)

DESSERT

French cream cheesecake (D, E)

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 guest

Cocktail style: 70 guests



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.

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

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)



Dessert Canapés

Carrot cake slice (N, D)

Mango peach cheesecake (D)

Chocolate nut brownie (D, N)



Hot Canapés

Porcini & pecorino arancini with aioli (D, V)

Spinach & feta pastizzi with BBQ sauce (D, V)

Goujon 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)

Street Bites.

Mini Sliders

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)



Street bites can be added to canapé packages.



Mini Quesadilla

Braised spiced chicken, fried beans, cheese, tortilla (D)

Mix vegetables, fried beans, cheese, tortilla (V)

Mini Pizza

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

Pepperoni, mozzarella, napolitana sauce (D)

Tacos

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)

Petit Pastas

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.

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, rocket salad, red cabbage puree (S, D, chilli)

Dill Smoked Salmon

Beetroot glaze, rocket, fennel, dill salad, feta cheese, sourdough crisps (S, D, GFA)

Beetroot Carpaccio

Candied walnut, citrus salad, micro herbs, feta, balsamic dressing (V, D, GF)



Desserts

Traditional Fruit Pudding

Crème 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

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)



Table Buffet.

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, poached chicken, olives,
assorted rolls (D, GFA)

Maple Roasted Honey Pumpkin Salad (V, VE)

Roasted Chat potatoes with herbed butter (GF, D)

Saute Vegetables, tossed in garlic, maple (GF, D)



Desserts

Assorted cakes & pastries (D)

Summer berries pavlova, assortment of
cheese cakes, walnut chocolate brownies,
carrot cake (GFA, D)



Mains

Grilled Salmon Steak
Parsley potatoes, mushrooms, kale,
lemon béarnaise (GF, D, N)

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

Rosemary Roast Beef
Creamy mushroom sauce (D, GF)

BBQ Peri Peri Chicken
Chilli caramel, 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

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



Grazing Platter

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

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

Mezze Platter

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

Japanese Platter

Tuna mayo sushi, chives & prawn dumplings, beef skewers, tempura vegetables, chicken katsu, soy wasabi dressing (D, S, E)

Taste of Asia Platter

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

Aussie Platter

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

High Tea Platter

Scones with assorted jams, chocolate dipped profiteroles, berry & mousse tarts, coronation chicken sandwiches in rye bread (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

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

Tap beers*

House white

House red

House sparkling

Assorted soft drinks and orange juice

Private Function Room Beverage Options

Premium Package

Beer* (choose 3)

Corona | 150 Lashes | Heineken | James Squire Cider

Western Australian white

Western Australian red

De Luca Prosecco

Assorted soft drinks and orange juice

*Subject to change

Standard Package

Beer* (choose 2)

Heineken | Hahn Super Dry | Little Creatures Rogers | Birra Moretti

House white

House red

House sparkling

Assorted soft drinks and orange juice

Non-Alcoholic Beverage Package

Pepsi | Pepsi Max | Lemonade | Orange Juice | Apple Juice | Pineapple Juice

*Subject to change

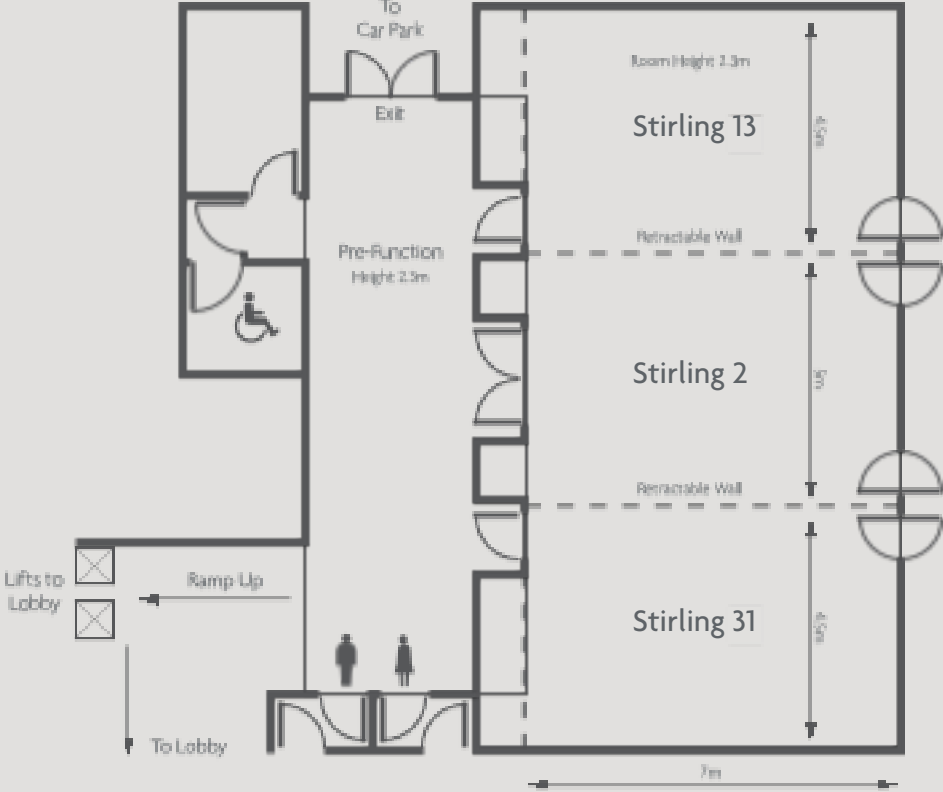
Meeting Room Configurations.

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	-

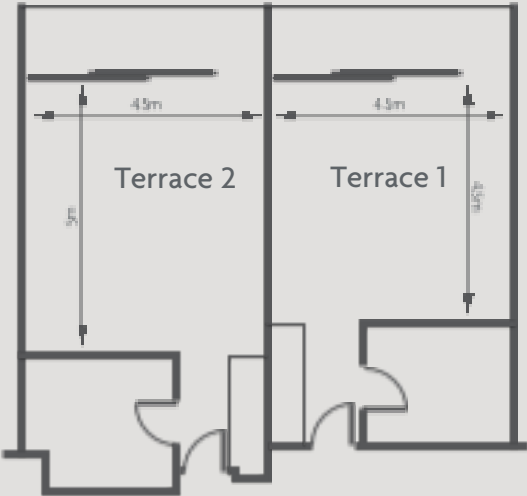
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Floor Plan.

STIRLING ROOM

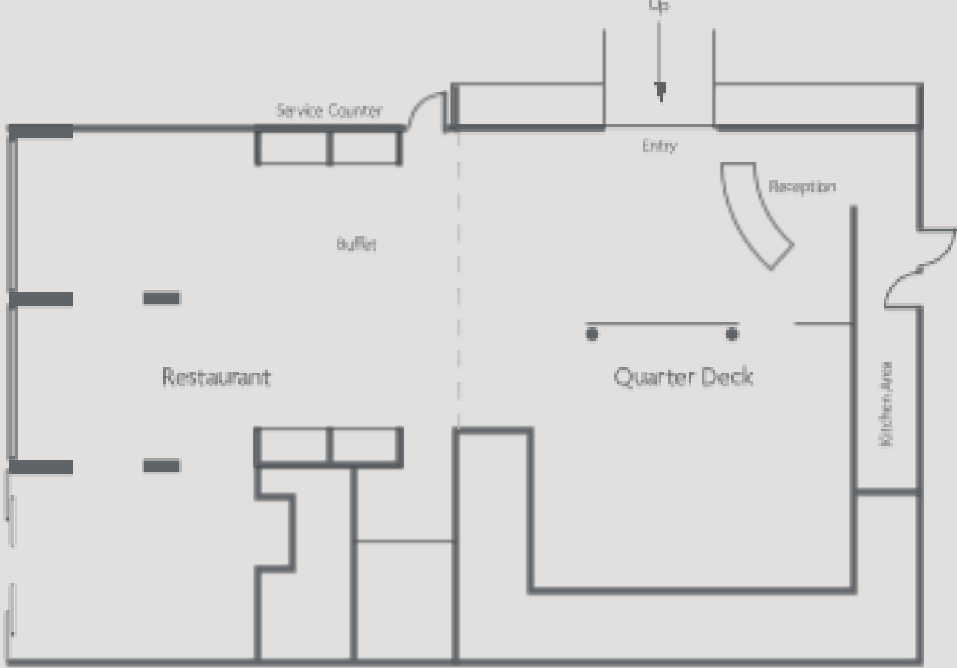


TERRACE ROOM

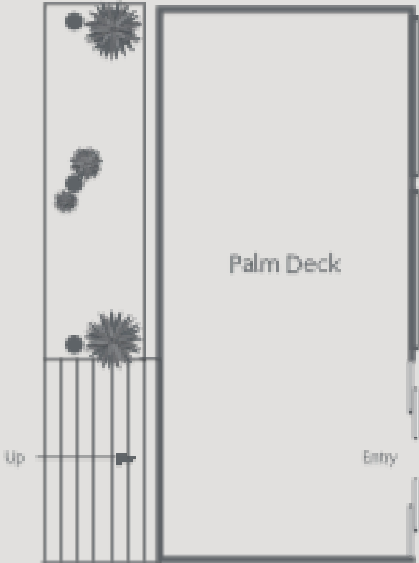


Floor Plan.

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 \$100.00
- Lapel microphone \$100.00
- Portable TV Screen \$150.00
- Portable Speaker & Cord Mic \$120.00
- Video Conferencing Device \$170.00



Any additional audio visual requirements can be quoted on request.

Important Information.

PRICING THEMING

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.

CHANGES

Any changes made within 2 days of the event date may incur a fee per change, any change made day of the event will incur a fee.

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 and weekend pricing applies. Please speak with your event director should your event fall on a public holiday or on a weekend.

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.



CROWNE PLAZA®

AN **IHG®** HOTEL

PERTH

Crowne Plaza Perth

54 Terrace Road, East Perth WA 6004, Australia
meetings-purtr@ihg.com | perth.crowneplaza.com
T +61 8 9270 4200 | F +61 8 9270 1564