

TWR



FUNCTIONS

Discover a bar that delights every sense.



DELIGHT EVERY SENSE

Exuding opulence, comfort and style, TWR is Perth's most spectacular bar.

The exquisite private lounge with outdoor terrace, expertly crafted cocktail menu, and unparalleled service makes TWR the ultimate place for your cocktail party or function. Set within the lavish Crown Towers, make your next event a talking point with our exclusive function packages.

PRIVATE LOUNGE WITH TERRACE

The lavish custom-designed space features elegant lounge seating and private access to an outdoor terrace with magnificent views of the Swan River.

Choose from a curated selection of canapés and bespoke beverage packages, or collaborate with the chef to create a tailor-made menu for your guests.

The lounge includes a dedicated sound system including a 50-inch plasma screen and additional AV facilities.



COLD CANAPÉ

Choose up to 5 different items:

Smoked ocean trout mousse, salmon caviar, chive emulsion

Creamed goat cheese, cranberry gel, toasted fruit bread, walnut **V**

Thai style shredded pork, chilli, coriander, nam jim, crispy ikan bilis

Duck and pickled vegetable rice paper rolls, hoisin sauce

Torched salmon nigiri, den miso mayo

Roasted Angus beef, horseradish cream, balsamic onion relish on sourdough

Chicken parfait, pear gel and mascarpone cheese tartlet

Tuna tartare, white soy, crisp enoki, wasabi emulsion

Poached king prawns, fermented radish, miso crème fraîche, yuzu

Seared scallop, crispy serrano ham, fire roasted capsicum, snipped chives

Butternut pumpkin custard tartlet, black truffle, Meredith feta, candied nuts and lemon oil **V**

Blue swimmer crab tart, celeriac, apple, pressed lemon oil and apricot

V Vegetarian

*Canapé selections to be equivalent to number of guests attending.

HOT CANAPÉ

Choose up to 5 different items:

Crumbed pumpkin ravioli, parmesan cheese, arrabbiata emulsion **V**

Crispy prawn tempura, shichimi yuzu mayo

Handmade chicken shao mai, sweet chilli sauce

Ginger prawn dumpling with a soy and black vinegar dipping sauce

Gourmet ratatouille pie, ranchero sauce

Polenta crusted spinach and ricotta arancini balls, espelette sauce **V**

Mini Wagyu beef slider, melted cheese, sweet pickle, Dijon mustard on a brioche bun

Moroccan spiced lamb merguez pasties, confit garlic labneh

Charred chicken satay, coconut peanut sauce, coriander, chilli

Crispy Korean style chicken lollipops with gochujang

Wood fired mini flat bread, roasted tomato, mushroom, pecorino **V**

Peking duck spring rolls with plum mayonnaise



V Vegetarian

*Canapé selections to be equivalent to number of guests attending.



SUBSTANTIAL SELECTION

Choose up to 2 items only:

Handmade gnocchi, tomato cream sauce, wilted spinach, Parmigiano, basil oil V	14
Grilled Indonesian beef and chicken satay sticks with fragrant coconut peanut sauce	14
Mini Vienna brioche hotdog, tomato chutney, American mustard	15
Wagyu beef pies with a tomato sauce	17
Beef cheek bourguignon, Paris mash, bacon, mushroom, parsley	16.5
Slow cooked chicken breast, compressed potato, thyme jus	14
Pulled pork quesadilla, charred corn and coriander salsa with guacamole and sour cream	15.5
Grilled miso salmon, seasoned sushi rice, shitake	16
Poke bowl - sesame crusted tuna, seasoned long grain rice, pickled vegetables, edamame	15.5
Jalapeño macaroni and cheese bites with bacon aioli	14.5

V Vegetarian

*Substantial canapé selections to be equivalent to number of guests attending.

DESSERT

Watermelon compressed lemon grass, rose water, pistachio

Rhubarb and custard apple tartlet, crème fraîche, burnt meringue

White chocolate cream, candied clementine, praline crunch

Strawberry champagne mini dome

Blood orange and eucalyptus crémeux with chocolate

Apple pie and vanilla choux

Macaron selection

Caramelised pineapple, saffron, coconut custard cream, lime gel

Coffee, banana, salted caramel with Kahlúa cream

Bergamot curd, raspberry marshmallow vanilla shortbread



BEVERAGE PACKAGE

Sparkling

Domaine Chandon NV Sparkling
or La Gioisa Prosecco

White

Singlefile Great Southern Semillon Sauvignon Blanc
or Craggy Range Chardonnay

Red

Amelia Park Cabernet Merlot
or Wirra Wirra Woodhenge Shiraz

Bottled Beers

Heineken
Heineken 3
Little Creatures Pale Ale
Little Creatures Rogers' Amber Ale

Soft Drinks & Juices



PREMIUM BEVERAGE PACKAGE

Champagne

Veuve Clicquot

White

Leeuwin Estate Sauvignon Blanc or Suckfizzle Sauvignon Semillion
Seville Estate Chardonnay

Red

Eddystone Pinot Noir
Leeuwin Estate Art Series Shiraz

Bottled Beers

Heineken
Heineken 3
Little Creatures Pale Ale
Little Creatures Roger's Amber Ale

Soft Drinks & Juice



CONTACT

For more information or to secure this room for your next function, contact reservations: Phone 1800 556 688 or email restaurantgroups@crownperth.com.au

Please be aware that our products either contain or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin, and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.