CRYSTAL
CLUB

CRYSTAL CLUB

Situated on the 15th floor of Crown Towers Perth, views as far as the eye can see, Crystal Club is an impeccably appointed event space that will surely leave a lasting impression.

Designed by Blainey North, the lounge features custom designed furniture, intricately carved marble and timber, mirrors and refractive lighting inspired by the transformative Bismuth Crystal. Specially commissioned sculptures and works of art feature throughout the lounge and private reception area to create a heightened sense of luxury.

The spacious design includes business facilities, a cocktail bar, buffet dining area and an open terrace, unimpeded views of the Swan River and Perth city skyline. Crystal Club is perfect for those looking for the utmost in personalised service and exclusivity.

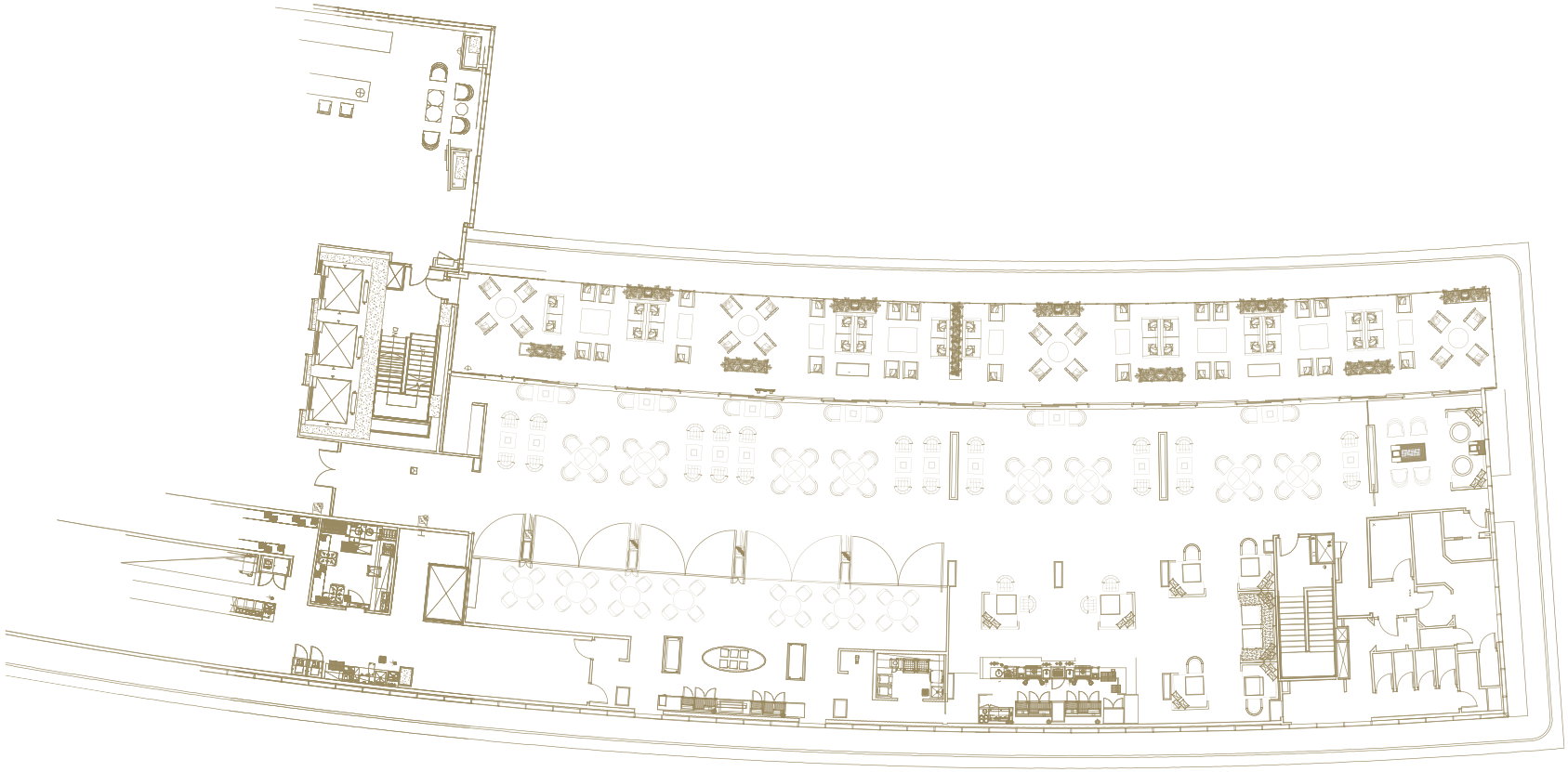
Crystal Club offers:

- Spacious design, various entertaining areas
- Fully equipped kitchen and cocktail bar
- Heated outdoor terrace, panoramic views of Perth city and the stunning Swan River
- Separate private reception area

CRYSTAL CLUB CAPACITY

Room Type*	Cocktail	Seated
Crystal Club (exclusive hire)	100 - 250	n/a
Private Dining Room	12 - 35	12
Partial Zone Hire	50 - 130	n/a

*Strict terms and conditions apply



PRIVATE DINING ROOM

Our Private Dining Room can cater to up to 12 guests for a seated event, or 35 guests for a cocktail gathering., unparalleled views of the city and elegant menu options, this is the perfect location for an intimate event.

BREAKFAST

Sit Down Plated Breakfast | 55pp

Choice of 1 item per guest

- Free range egg omelette, ham, tomato, spinach, mushroom, cheese, onion
- Two eggs'your way', roasted potato, smoked bacon, chipolata sausage, confit tomato & grilled mushroom on sourdough
- Eggs benedict served, ham or smoked salmon, wilted spinach, creamy hollandaise sauce (I)
- French toast served, maple syrup, vanilla cream, fruits of the forest compote
- Buttermilk pancakes served, maple syrup, vanilla cream, fruits of the forest compote
- Mushroom & spinach bruschetta, grilled sourdough, poached egg, basil pesto, sautéed mushroom, spinach, Greek feta, balsamic reduction

Options - Set / Served to the middle of the table

Continental Breakfast items 5 per item per person

- Assorted Danishes
- Assorted muffins
- Mini croissants
- Seasonal fresh fruit platter

Beverage Selection

- Variety juice (included)
- Fresh squeezed juice - 6
- A selection of barista coffee & tea options - 5.5
- Mimosa - 17

Seafood Origin Source - **(A)** Australia **(I)** Imported **(M)** Mixed

*Image for illustration purposes only

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MORNING TEA

40pp

Option 1

- Japanese egg sandwiches
- Ham & cheese croissants
- Assortment of cookies
- Sliced seasonal fresh fruit, local berries

Option 2

- Mini gourmet quiches
- Mini beef wellington, tomato chutney
- Assortment of cookies
- Sliced seasonal fresh fruit, local berries

Seafood Origin Source - **(A)** Australia **(I)** Imported **(M)** Mixed

AFTERNOON TEA

45pp

Option 1

Savouries

- Smoked salmon, cream cheese sandwiches (**I**)
- Grilled Turkish bread
- Olive ciabatta bread
- A selection of dips

Pastries & Cakes

- Chef's selection Afternoon Tea stand

Scones

- Sultana scones, whipped vanilla cream & strawberry preserve

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AFTERNOON TEA

45pp

Option 2

Savouries

- Chicken & almond ribbon sandwiches
- Herb focaccia bread
- Olive ciabatta bread
- A selection of dips

Pastries & Cakes

- Chef's selection Afternoon Tea stand

Scones

- Sultana scones, whipped vanilla cream & strawberry preserve

Beverage Selection

- A selection of barista coffee & tea options - from 6.5
- NV La Gioiosa Prosecco Superiore DOCG - 16 per glass or 75 per bottle

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SEMINAR MENUS

Full Day Package - 140pp

(includes morning tea, lunch & afternoon tea)

Half Day Package - 100pp

(includes morning or afternoon tea & lunch)

All packages include barista coffee, a selection of tea & soft drink, small notepads, pens & mints.

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SEMINAR MENU OPTION 1

Morning Tea

- Japanese egg sandwiches
- Ham & cheese croissants
- Assortment of cookies
- Sliced seasonal fresh fruit, local berries

Working Lunch

- Spinach salad, dried miso, fried leek, crispy tofu, truffle yuzu dressing
- Smoked salmon, cream cheese in tortilla wraps **(I)**
- Blue swimmer crab, avocado sandwich on tomato bread **(A)**
- Grilled chicken & bush tomato chutney & rocket on Turkish bread
- Charcuterie platter (jamon serrano, smoked ham, Hungarian salami)
- Australian cheese platter, fruit bread, glazed fruits, apples, celery & muscatels
- Seasonal fresh fruit platter

Afternoon Tea

- Chef's selection Afternoon Tea stand
- Selection of cookies

Seafood Origin Source - **(A)** Australia **(I)** Imported **(M)** Mixed

SEMINAR MENU OPTION 2

Morning Tea

- Mini gourmet quiches
- Mini beef wellington, tomato chutney
- Assortment of cookies
- Sliced seasonal fresh fruit, local berries

Working Lunch

- Marinated octopus salad, fennel, radicchio, yuzu miso dressing **(A)**
- Guacamole, spinach & capsicum wraps
- Prawn & avocado sandwich on country bread **(I)**
- Sliced prosciutto, sliced figs, mozzarella cheese on panini
- Charcuterie platter (jamon serrano, sopressa)
- Australian cheese platter, crispy fruit bread, quince paste, apples, celery, muscatels
- Seasonal fresh fruit platter

Afternoon Tea

- Chef's selection Afternoon Tea stand
- Selection of cookies

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SEMINAR MENU OPTION 3

Morning Tea

- Chicken & almond ribbon sandwiches
- Spinach & ricotta pastizzi
- Assortment of cookies
- Sliced seasonal fresh fruit, local berries

Working Lunch

- Niçoise salad, tuna & basil vinaigrette **(I)**
- Chicken caesar in tortilla wraps **(I)**
- Smoked salmon, avocado, cucumber sandwich on malt bread **(I)**
- Philly cheese steak sandwich on ciabatta bread
- Charcuterie platter (truffle salami, jamon serrano, smoked ham)
- Australian cheese platter, crispy fruit bread, quince paste, apples, celery, muscatels
- Seasonal fresh fruit platter

Afternoon Tea

- Chef's selection Afternoon Tea stand
- Selection of cookies

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SIGNATURE MENU

Start from set menu 140pp (three courses)

Options

Choice of dish - 30pp per course per choice

Alternate drop - 18pp per course

Entree

- Roasted duck breast, beetroot purée, burnt grapefruits, scorched shallots, orange sauce
- Pan-roasted potato gnocchi, persian feta, sautéed spinach, sun dried tomato & crème fraîche velouté
- Cured & smoked salmon,fennel salad, apple gel, pickled cucumber, horseradish mousse **(A)**

Main course

- Pan seared Glacier 51 toothfish, potato fondant, cauliflower velouté, confit cherry tomatoes, braised fennel, charred broccolini, saffron sabayon **(A)**
- Grilled beef fillet mignon, pommes mousseline, glazed carrot & asparagus, sautéed shimeji mushrooms, corn purée, red wine jus
- Roasted rack of lamb, potato gratin, aubergine caviar, grilled courgette, caramelised Brussels sprouts, mint jus

Dessert

- Deconstructed vanilla cheese cake served, whipped jasmine cream, shortbread & exotic fruit sorbet
- Baked lemon tart, red berry fluid gel, compressed citrus, meringue, crème fraîche
- Chocolate fondant, hazelnut praline ice cream, dulce de leche, aerated chocolate

** Main Course Upgrade option available +30pp - Wagyu striploin 9+*

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DEGUSTATION MENU

Start from set menu 240pp (5 courses)

Options

Choice of dish - 30pp per course per choice

Alternate drop - 18pp per course

Course 1

- Roasted duck breast, beetroot purée, burnt grapefruits, scorched shallots, orange sauce
- Cured & smoked salmon, fennel salad, apple gel, pickled cucumber, horseradish mousse **(A)**

Course 2

- Blue swimmer crab bisque, sous vide cooked crab meat, basil oil **(M)**
- Asparagus soup, croutons & parmesan foam

Course 3

- Pan-roasted potato gnocchi, persian feta, sautéed spinach, sun dried tomato & crème fraîche velouté
- Pan seared scallop, avocado purée, pickled radish & apple chutney, caviar & crisp pancetta **(I)**

Course 4

- Roasted rack of lamb, potato gratin, aubergine caviar, grilled courgette, caramelised Brussels sprouts, mint jus
- Grilled beef fillet mignon, pommes mousseline, glazed carrot & asparagus, sautéed shimeji mushrooms, corn purée, red wine jus

Course 5

- Baked lemon tart, red berry fluid gel, compressed citrus, meringue, crème fraîche
- Chocolate fondant, hazelnut praline ice cream, dulce de leche, aerated chocolate

** Course 4 Upgrade option available +30pp - Wagyu striploin 9+*

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FOR THE TABLE

Grazing Platter - 40pp

A selection of farmhouse cheeses,
cold cuts & fresh fruit

Cheese Platter - 25pp

A variety of cheeses, grissini & crackers

Charcuterie Platter - 25pp

A selection of cold cuts, grissini & crackers

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CANAPE MENU

Cold Canapés - 12 per piece per person

- Assorted sushi, pickled ginger, wasabi & soy sauce (**M**)
- Honey-infused fig & goat's cheese crostini, crispy pancetta
- Smoked salmon mousse, caper, dill, sesame waffle basket (**I**)
- Savoury tart, jamon serrano, mascarpone & black olive dust
- Seared scallops, apple salsa, crispy shallot & cauliflower purée (**I**)
- Vietnamese rice paper roll, prawn & hoisin sauce (**I**)
- Grilled prawns, pineapple & cucumber salsa, finger lime, green chili sauce (**I**)
- Sesame & soy marinated beef mini tacos, sriracha mayonnaise

Hot Canapés - 12 per piece per person

- Korean style sweet & spicy fried chicken
- Gruyere cheese & corn croquettes, honey mustard sauce
- Prawn & pork spring roll, sweet chilli sauce (**I**)
- Crispy salt & pepper squid, truffle aioli (**I**)
- Spicy Moroccan merguez, mini lamb bite, tzatziki
- Mini beef wellington, tomato chutney
- Assorted mini quiches
- Crispy prawn tempura, jalapeno mayonnaise (**I**)

Substantial canapés - 18 per piece per person

- Slow cooked wagyu brisket sliders, onion jam, smoked chipotle mayo
- Beer battered fish goujons, crunchy thick-cut potato chips, tartare sauce, lemon wedges (**I**)
- Pan-seared gnocchi, creamy gorgonzola sauce, bacon & roasted walnut
- Grilled lamb cutlets, truffle mashed potatoes, mint jus
- Indian butter chicken, basmati rice
- Homemade pork & prawn Shao Mai, chilli oil (**I**)

Dessert Canapes - 12 per piece per person

- Coconut lime whipped ganache, blackcurrant jelly
- Açai blueberry, macadamia sponge, banana yogurt
- Apple pie & vanilla choux
- Rhubarb custard apple tartlet, crème fraîche, burnt meringue

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BEVERAGE PACKAGES

PACKAGE 1

House selection of Sparkling, White & Red Wine,

Assorted Beer

Soft drink also included

PACKAGE 2

Sparkling

NV Cloudy Bay 'Pelorus' Brut

White Wine

Leeuwin Estate Sauvignon Blanc

Leeuwin Estate Art Series Riesling

Red Wine

Silkwood Estate 'The Walcott' Pinot Noir

Amelia Park 'Trellis' Cabernet Merlot

Beer

Assorted beers

Soft drink also included

PACKAGE 3

Champagne

Veuve Clicquot Yellow Label

White Wine

Cape Mentelle Chardonnay

Shaw & Smith Sauvignon Blanc

Red Wine

Henschke Henry's Seven, Shiraz Grenache & Viognier

Xanadu 'Vinework' Cabernet Sauvignon

Beer

Assorted beers

Soft drink also included

	2HR	3HR	4HR	5HR
Package 1	105	115	125	135
Package 2	125	140	155	170
Package 3	180	200	220	240

BEVERAGE ON CONSUMPTION

SPARKLING

	BOTTLE
NV La Gioiosa Prosecco Superiore DOCG *Veneto, Italy*	75
NV Cloudy Bay 'Pelorus' Brut *Marlborough, New Zealand*	115

CHAMPAGNE

	BOTTLE
Billecart-Salmon Brut Réserve NV *Champagne, France*	245
Billecart Salmon Demi-Sec NV *Champagne, France*	275
Bollinger, Special Cuvée Champagne *Champagne, France*	295
Krug Grande Cuvee NV *Champagne, France*	780
Dom Pérignon *Épernay, France*	720
Louis Roederer Collection 243 *Champagne, France*	235
Dom Pérignon Rosé *Épernay, France*	1675
Louis Roederer 'Cristal' *Reims, France*	1280
Ruinart Blanc De Blancs, NV *Reims, France*	345
Veuve Clicquot Rosé NV *Reims, France*	305
Veuve Clicquot 'Yellow Label' NV *Reims, France*	265

WHITE WINE

	BOTTLE
Grosset 'Polish Hill' Riesling *Clare Valley, South Australia*	185
Leeuwin Estate 'Art Series' Riesling *Margaret River, Western Australia*	75
Babich 'Black Label' Sauvignon Blanc *Marlborough, New Zealand*	65
Cloudy Bay 'Te Koko' Sauvignon Blanc *Marlborough, New Zealand*	175
Leeuwin Estate 'Art Series' Sauvignon Blanc *Margaret River, Western Australia*	85
Pierro 'LTC' Semillon Sauvignon Blanc *Margaret River, Western Australia*	115
Cullen 'Mangan' Semillon Sauvignon Blanc *Margaret River, Western Australia*	80
Josmeyer 'Le Fromenteau' Pinot Gris *Alsace, France*	125
Bouchard Chassagne-Montrachet 'Morgeot' 1er Cru *Burgundy, France*	565
Cape Mentelle Chardonnay *Margaret River, Western Australia*	130
Petaluma Piccadilly Valley Chardonnay *Adelaide Hills, South Australia*	125
Xanadu Circa 77 Chardonnay *Margaret River, Western Australia*	75
Leeuwin Estate 'Art Series' Chardonnay *Margaret River, Western Australia*	330
Mount Mary Vineyards Chardonnay *Yarra Valley, Victoria*	260
Pierro Chardonnay *Margaret River, Western Australia*	240

ROSÉ

	BOTTLE
Domaine du Gros 'Nore Bandol' *Provence, France*	140
Triennes Provence *Côtes de Provence, France*	80

RED

	BOTTLE
Ata Rangi Pinot Noir *Martinborough, New Zealand*	230
Giant Steps 'Yarra Valley' Pinot Noir *Yarra Valley, Victoria*	105
Silkwood Estate 'The Walcott' Pinot Noir *Pemberton, Western Australia*	75
Jean Marc Bouley Volnay 1er Cru 'Carelles' Pinot Noir *Burgundy, France*	385
Amelia Park 'Trellis' Cabernet Merlot *Margaret River, Western Australia*	70
Leeuwin Estate 'Art Series' Cabernet Sauvignon *Margaret River, Western Australia*	205
Xanadu 'Vinework' Cabernet Sauvignon *Margaret River, Western Australia*	85
Penfolds 'Bin 389' Cabernet/Shiraz *Barossa Valley, South Australia*	240
Henschke 'Henry's Seven' Shiraz/Grenache/Mataro *Barossa Valley, South Australia*	105
Alkoomi Grazing Collection Shiraz *Frankland River, Western Australia*	70
Jim Barry 'Single Vineyard' Shiraz *Clare Valley, South Australia*	95
Domaine Rene Rostaing 'Ampodium' Shiraz *Cote Rotie, France*	360
Penfolds Bin 28 Shiraz *Barossa Valley, South Australia*	125
Penfolds RWT *Barossa Valley, South Australia*	420
Penfolds Bin 407 Cabernet Sauvignon *Barossa Valley, South Australia*	*325*

SPIRITS

VODKA

	(30ML SERVE)
Ketel One	15
Ciroc	16
Belvedere	16
Grey Goose	17

GIN

Gordon's Pink	15
Roku	15
Bombay Sapphire	16
Hendricks	16
Tanqueray	16
Tanqueray No. Ten	17

RUM

Bacardi Carta Blanca	15
Bundaberg	15
Diplomatico Exclusiva	15
Kraken Black Spiced	15
Malibu	15
Sailor Jerry	15
Ron Zacapa XO	38

WHISKEY

Johnnie Walker Black Label	15
Chivas Regal 12 Yr.	16
Chivas Regal 18 Yr.	18
Talisker 10 Yr.	18
Glenmorangie Nectar D'or	19
Glenfiddich 15 Yr.	21
Hibiki Harmony	22
Lagavulin 16 Yr.	22
Macallan 12 Yr. Sherry Oak	28
Johnnie Walker Blue Label	48
Macallan 25 Yr. Fine Oak	290

BOURBON

Bulleit	15
Maker's Mark	15
Jack Daniel's	16
Wild Turkey	16
Woodford Reserve	16
Gentleman Jack	17
Michter's Sour Mash	18
Blanton's Private Reserve Single Barrel	27

IRISH WHISKEY

Jamesons Irish Whisky	15
Roe & Co	16

TEQUILA

Don Julio Blanco	15
El Jimador Blanco	15
Patron Silver	16
Don Julio Añejo	18
Cafe Patron XO	22
Don Julio 1942 Anejo	42
Patron Platinum	58

COGNAC

St. Agnes V.S. Brandy	15
Hennessy VSOP	17
Rémy Martin VSOP	17
Calvados	21
Hennessy XO	32
Louis XIII	320

TAP BEER (390ML SERVE)

Stone & Wood Pacific Ale 4.4%	15
James Squire 150 Lashes Pale Ale 4.2%	15
Asahi 5.0%	16

BOTTLED BEER & CIDER (330ML SERVE)

James Squire Orchard Crush Apple Cider 4.8%	12
Matso's Ginger Beer 3.5%	12
Crown Lager 4.9%	13
Peroni Nastro Azzurro 3.5%	12

POST MIX SOFT DRINKS From 6

COFFEE SELECTION From 6.5

Latte, Cappuccino, Flat White, Mocha, Hot Chocolate,

Chai Latte, Long Black, Espresso, Macchiato,

Iced Coffee, Iced Chocolate, Matcha Latte

TWG PREMIUM TEA SELECTIONS From 6

English Breakfast, Earl Grey, Ceylon Peppermint, Pure Green,
Jasmine Green, Chamomile

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