



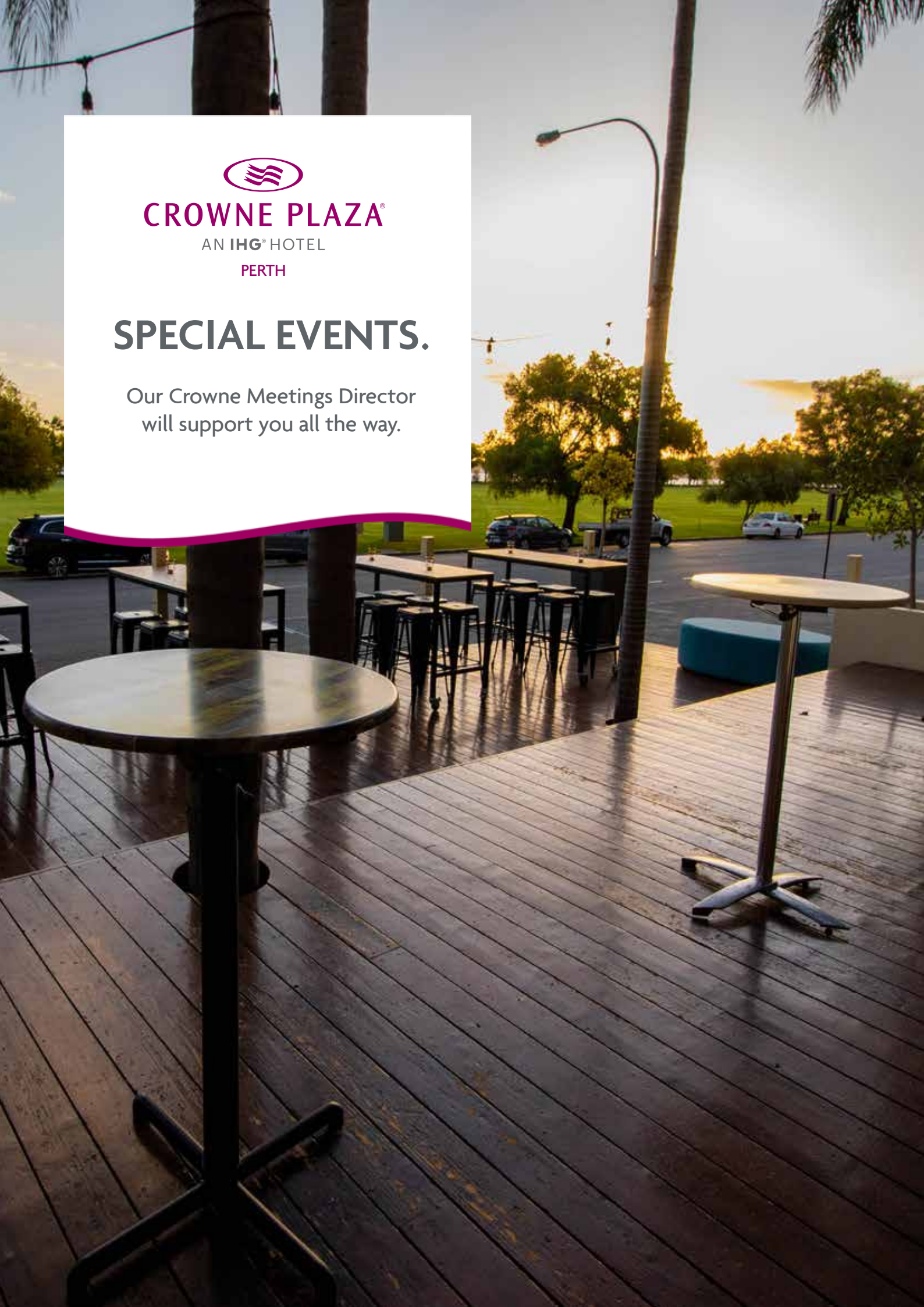
**CROWNE PLAZA®**

AN **IHG®** HOTEL

**PERTH**

## **SPECIAL EVENTS.**

Our Crowne Meetings Director  
will support you all the way.



**Crowne® Plaza Perth is a refreshingly personal upscale hotel superbly located in the central city's lower east side of Perth on the Swan River and Langley Park. With a choice of meeting rooms including indoor and outdoor options, informal areas for refreshment breaks, and the best accommodation for business travellers, our hotel is the ideal venue to host successful business meetings in Perth.**

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# Function 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 that offers plenty of natural light with parkland and river views.

Intimate gatherings, large functions and milestone celebrations are all welcome.



The restaurant can be transformed to suit any occasion – birthday, anniversary dinner, wedding, corporate or social club lunches. Set menus and catering can be tailored to suit your event style and budget.

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 guests banquet style. The built-in buffet facilities separate the front and rear sections of Gusti Restaurant.

## Gusti Terrace

Gusti Terrace is the perfect spot for a unique alfresco dining experience. Dine under the canopy of the palms whilst soaking up the breath taking views of the Swan River and Langley Park.

The Gusti Terrace is a popular location for cocktail parties, afternoon sundowners, weddings or corporate events. Enjoy the stunning views and share a magical sunset with your family and friends.



# Set Menu.

2 course

\$55.00 per person

3 course

\$65.00 per person

Each course will be served alternatively.  
Please select two dishes for each course.

## Entrée

- **House made salmon rillettes (S)**  
Grilled Turkish, spiced avocado, rocket, tomato salad
- **Thai style duck confit salad (N)**  
Crispy wonton skins, Asian slaw, sweet spicy dressing, candied peanuts
- **Heirloom tomato medley salad (V, D)**  
Milk mozzarella, basil, garlic ciabatta, white balsamic dressing
- **Grazing platter (P, D, S)**  
Sopresso salami, smoked salmon, beef pastrami, kalamata olives, garlic sourdough, dip of the day
- **Lemon and chives crab cake (S, N)**  
Radish, rocket, roasted peppers, roasted sesame dressing and fresh coriander



## Mains

- **Grilled beef City Black sirloin (D)**  
Potato dauphinoise, heirloom carrot, carrot puree, red wine jus, garden herbs
- **Crispy skin salmon (S)**  
Cumin crushed potatoes, raisin apple slaw, green beans, lemon coconut emulsion
- **Crispy gnocchi (V)**  
Pumpkin puree, broccolini, cherry tomatoes, olives, crumbled feta, parmesan flakes, chilli
- **Amelia Park lamb cutlets (GF)**  
Warm salad of chat potatoes, broad beans, green asparagus, red wine jus
- **Humpty Doo barramundi (GF)**  
Parsley royal blue whipped potatoes, stringless beans with salsa verde



## Desserts

- **Caramelised lemon tart (D, E, N)**  
Raspberry coulis, praline, fruit of the forest sorbet
- **Whipped mango mousse (D, N)**  
Mango coulis, pistachio praline, strawberries
- **Saffron poached pear (GF)**  
Apple sorbet and praline
- **Rhubarb and apple tart (D, E)**  
Creme anglaise with vanilla gelato





# Buffet.

## Gusti Buffet

\$55.00 per person

(Minimum of 10 people required)

### Salads and Breads

- Assorted rolls and loafs with condiments and relishes (D, GF available)
- Mixed garden vegetable and mesclun salad (GF)
- Heirloom carrots, beetroot, zucchini, red radish with beetroot feta hummus (D, N, GF)
- Choice of soup: honey roasted pumpkin or chicken sweet corn (GF available)



### Main

- Crispy skin salmon with pickled vegetables and béarnaise sauce (GF, D)
- Grilled beef steak with creamy mushroom jus (GF, D)
- Potato gnocchi with pumpkin, crumbled feta, broccoli, spinach cream sauce (D, V)
- Kerala style pepper chicken with coconut (D, GF)
- Assorted steamed vegetables with almond herb butter (D, GF)
- Rosemary salted chat potatoes (GF, D)
- Steamed aromatic rice (D, GF)



### Desserts

- Assorted petit desserts - profiteroles, vanilla slice, chocolate brownie (D, N)
- Carrot cake (D, N)
- Tiramisu (D, N)
- Mango peach cheese cake (D, N)
- Assorted fruit platter (GF)



### Add ons

- Traditional Trifle  
Raspberry jelly, vanilla custard, sponge fingers, poached fruits (D)  
Suitable for 10 - 15 people  
\$35.00
- Assorted macaroons  
\$2.00 per piece



# Buffet.

## Barbeque Buffet

\$70.00 per person

(Minimum of 20 people required)

Inclusive of your own chef to cook the barbeque on Gusti Terrace.

## Salads and Breads

- Grilled seafood salad with sprouts (S, D)
- Royal blue potato salad with seeded mustard, ranch dressing, gherkins, fresh herbs (D)
- Bread basket with dip of the day, condiments
- Heirloom vegetables with beetroot hummus (V)



## Desserts

- Fruit Trifle (D, E, GF available)  
Raspberry jelly, vanilla custard, sponge fingers, poached fruits
- Assortment of mini cakes (D, E) (GF available)
- Fresh fruit salad skewers (GF)



## Mains

- Harissa prawns skewers (GF, S)
- Haloumi grilled vegetables skewers (V, D, GF)
- Rosemary beef barbeque sausages with mushroom gravy (GF available)
- Pork bratwurst sausages with caramelised onion (GF)
- Souvlaki marinated lamb cutlets (GF)
- Tandoori chicken pieces with minted yoghurt with capsicum and tomato medley (GF, D)



# Canapé Selection.

## 1 hour package

\$24.00 per person  
choose 4 items

## 2 hour package

\$34.00 per person  
choose 6 items

## 3 hour package

\$44.00 per person  
choose 8 items

### Cold Canapés

- Tomato, onion bruschetta with balsamic and fresh basil (GF available, D, V)
- Salmon rilette with spiced avocado on sourdough (GF available, D, S)
- Chilli coriander prawns with mint yoghurt (S, D, GF)
- Dukkah rubbed lamb on crispy pita with hummus (N, D)
- Pumpkin mousse and grilled zucchini (D, V)
- Goat cheese, olive, onion tart (D, V)
- Thai beef salad with sweet, spicy dressing (N)
- Beetroot hummus, grilled vegetables, feta, flat bread (D)
- Thai style egg frittata with plum sauce (D, N)
- Deli sliced meats crostini with balsamic glaze (S, N, P)



### Hot Canapés

- Homemade mushroom arancini with aioli (D, V)
- Potato spinach cake with tamarind sauce (GF available, V)
- Slow cooked pork pies (P)
- Crispy hake fish bites with tartare sauce (S, D)
- Salt and pepper calamari with soy wasabi dressing (S, N)

- Cauliflower bhaji with mango chutney (V)
- Crispy prawn gyoza with wasabi mayo (P, D, S)
- Crispy tempura vegetables with sesame dressing (D)
- Spiced chicken drummets with peri peri mayo (GF available)
- Malay style chicken satay with peanut sambal (P, N)
- Grilled lamb merguez sausage (GF)



### Substantial Canapés

\$10.00 PER PERSON  
PER DISH

- Battered fish and chips with tartare sauce and lemon (S)
- Homemade chicken curry with steamed basmati rice and papadum
- Prawn and chicken mie goreng with Asian vegetables, noodle and tofu
- Cheese burger slider with gherkins, cheddar, beef patty, beetroot relish, mayo on sesame bun
- Grilled beef tossed with glass noodles and Asian sprout salad and sweet spicy dressing

### Dessert Canapés

- Petit mango peach cheesecake (D)
- Carrot cake slice (N, D)
- Chocolate nut brownie (D, N)
- Vanilla slice (D)
- Chocolate profiteroles with pastry cream (D)
- Individual fruit mousse tarts (D)



# Shared Plates.

## Gourmet Bruschetta

\$15.00 6 pieces

Thinly sliced toasted ciabatta with fresh tomatoes, red onion, basil, aged balsamic finished with crumbled marinated feta



## Bao Bao

\$15.00 5 pieces

Steamed bao with cucumber and chilli salad, fresh herbs and hoisin sauce

Choice of: slow cooked caramelised pork belly or crispy chicken pieces

## Beef Sliders

\$18.00 5 pieces

Mini warm brioche buns with tender beef patty, melted cheese, lettuce, tomato and relish.



## Bombay Sliders

\$15.00 5 pieces

Mini warm brioche buns, spiced potatoes with mustard, avocado, melted cheddar, tomatoes, lettuce and mint chutney (V, D, N)



## Gusti Platter

\$35.00

Grilled chicken satay, housemade bruschetta, salmon rilette, mushroom medley of arancini, salt and pepper calamari, chef's selection of sliced cold meats

## Cheese Platter

\$24.00 2-3 people

Creamy brie, edam, blue vein, aged cheddar, dried fruits, quince paste and crackers

## To Share

\$12.00 each 2-3 people

Crunchy chips with truffle oil and parmesan flakes

Seasoned potato wedges with sour cream and sweet chilli

House made arancini with tomato chutney

BBQ chicken skewers with mango chilli jam



# Pizza Menu.

\$16.00 FOR SMALL 9"  
\$20.00 FOR LARGE 12"

All pizzas are made with stone-baked bases, tomato pizza sauce and melted mozzarella cheese.

## Meatlovers

Sliced pepperoni, ham, beef, bacon, chipolata sausage finished with BBQ sauce.

## Pork Satay and Chilli

Slow cooked pork pieces, with creamy satay sauce and freshly cut chilli.

## Margarita

Freshly sliced tomato with basil leaves.

## Zucchini, Onion and Feta

Grilled zucchini, sautéed onion with crumbled feta.

## Chicken with Caramelised Onion

Tender chicken pieces, caramelised onions and chilli flakes.

## Pepperoni Supreme

Sliced pepperoni, mushroom, roasted peppers, spanish onion, olives, herbs.

## Hawaiian

Ham and pineapple.





# Substantial Platters.

Prices as indicated

Serves 10 people per platter

## Gourmet Bread and Dips

\$60.00

Garlic and herb ciabatta and sourdough batard with 2 dips and marinated feta with dukkah olive oil and aged balsamic

## Japanese Platter

\$110.00

Assortment of sushi platter - chicken teriyaki, smoked salmon, tuna mayo, crab stick, vegetarian rolls

## Oriental Platter

\$110.00

Crispy prawn gyoza, salt and pepper calamari, tempura prawn, hakka vegetable spring roll, vegetable dumpling, chicken satay with sesame soy dressing, sweet chilli sauce

## Charcuterie Platter

\$100.00

Cured pastrami, mortadella, salami, smoked ham, roast beef, garlic sourdough, marinated feta, dips, olive oil, marinated vegetables

## Aussie Platter

\$110.00

Assortment of gourmet quiche, sausage rolls, pies, chicken garlic balls, tomato chutney, beetroot relish

## Bollywood Platter

\$110.00

Free range chicken tandoori skewers, hakka vegetable samosa, cauliflower onion bhaji, aloo tiki, coriander tiger prawns, Greek yoghurt, mango chutney



# 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.

## Standard Package

1 HOUR PACKAGE	\$26.00 PER PERSON
2 HOUR PACKAGE	\$34.00 PER PERSON
3 HOUR PACKAGE	\$40.00 PER PERSON

- **Beer**  
Pure Blonde | Carlton Dry
- House sparkling
- House white
- House red
- Assorted soft drinks and orange juice

## Premium Package

1 HOUR PACKAGE	\$34.00 PER PERSON
2 HOUR PACKAGE	\$40.00 PER PERSON
3 HOUR PACKAGE	\$46.00 PER PERSON

- **Beer**  
Corona | 150 Lashes Pale Ale | Stella Artois
- Western Australian white
- Western Australian red
- Canti Prosecco
- Assorted soft drinks and orange juice





# Be Rewarded.

## IHG Business Rewards

With IHG Business Rewards, earn rewards for yourself both when you book meetings, events and rooms for others, and when you stay with us yourself. When you join this program, you'll be rewarded for eligible spend at participating hotels.

To join or earn points for IHG Business Rewards, please speak with our Crowne Meetings Director today.



# Important Information.

## Event Terms and Conditions

### PRICING

All prices are correct at the time/date of publication, however Gusti Restaurant 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 / Coeliac (GF options available)

Vegetarian - V

Contains seafood - S

Contain nuts - N

Contain peanuts - P

### 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. Final numbers and payments must be received within 10 days prior to any event.

### CANCELLATION

Cancellation made up to 4 weeks prior to booking will have the deposit reimbursed, less any costs incurred. For cancellations made within 1 to 3 weeks notice, we will retain 50% of the paid deposit. Cancellations made within 7 days or less notice we will retain 100% of the deposit.

### THEMING

Theming is allowed in the venue however balloons must be weighted to the ground, table or vases. 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.

### 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.

### 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 guest must agree to act in an orderly manner and abide by all hotel/venue policies and regulation. 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. 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.

### EVENT SERVICE SURCHARGE

Public holiday pricing applies. Please speak with your event director should you event fall on a public holiday. All prices are correct at the time/date of publication, however Gusti Restaurant reserves the right to change prices and content without notice due to market conditions. All food and beverage consumed in meetings rooms, restaurants, bars, public and function areas must be provided by the hotel unless prior consent has been granted.



# Booking Form.

## Contact Details

Contact name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

Postcode: \_\_\_\_\_

Phone number: \_\_\_\_\_

Email: \_\_\_\_\_

## Event Details

Date of event: \_\_\_\_\_

Start time: \_\_\_\_\_

Finish time: \_\_\_\_\_

Occasion: \_\_\_\_\_

Number of guests: \_\_\_\_\_

**PREFERRED FUNCTION AREA (please circle)**  
Gusti Restaurant  
Gusti Terrace  
Stirling Rooms

**PREFERRED MENU SELECTION (please circle)**  
Set Menu 1  
Set Menu 2  
Buffet  
Canapés  
Shared plates  
Substantial platters  
Pizza

**BEVERAGE SELECTION (please circle)**  
Cash Bar  
Bar Tab  
Standard Beverage Package  
1 hour                      2 hours                      3hours  
Premium Beverage Package  
1 hour                      2hours                      3hours

**CAKE (please circle)**  
Bring you own cake  
Purchasing Cake from Gusti  
None

I have read and understood the important information and I accept and agree to all terms and conditions.  
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 & MC or 3% MSF for AMEX, Diner 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**



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AN **IHG®** HOTEL

PERTH

**Crowne Plaza Perth**

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