

# CELEBRATIONS

TWR

DISCOVER A BAR THAT DELIGHTS EVERY SENSE



The image shows a modern, sophisticated interior space, likely a bar or lounge. In the foreground, two large, oval-shaped wicker hanging chairs are suspended by chains. Each chair contains a cushion with a different pattern: one with a pink floral design and the other with a detailed bird illustration. The chairs are positioned over a light-colored, polished floor. In the background, there is a bar area with a dark wooden cabinet featuring glass doors and shelves displaying various bottles. A small table with four high-backed chairs, upholstered in a zebra print fabric, is situated near the bar. A modern chandelier with several spherical glass shades hangs from the ceiling. The walls are covered in vertical wooden slats, and a large, dark-framed cabinet with white panels is visible on the right side of the image.

# 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.



# PLATTERS

## Australian Cheese Selection **V | 191**

Selection of Four Gourmet Cheeses, Figs, Celery, Muscatels, Assorted Crackers

## Gourmet Charcuterie **157**

Serrano Ham, Milano Salami, Capocollo, Artichoke, Marinated Olives, Courgette, Cornichons, Micro Peppers

## Sushi Platter **120**

Salmon Nigiri, Teriyaki Chicken Sushi Roll, Mixed Vegetarian Sushi Rolls with Pickled Ginger, Wasabi

## Tropical Fruit **V | 150**

Fresh Fruit Platter with Local Seasonal Berries

V Vegetarian | Each platter serves 10.

While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.







# COLD CANAPÉ

Six Items | 58 per person

Ten Items | 75 per person

Twelve Items | 88 per person

Smoked Salmon Profiterole, Caviar,  
Crème Fraîche, Wasabi Pea Purée

Gorgonzola, Mascarpone, Pistachio,  
Strawberry, Kalamata Olive Shortbread

BBQ Pulled Pork, Charred Corn,  
Sour Cream, Espelette, Coriander

Duck & Pickled Vegetable Rice Paper  
Rolls, Hoisin Sauce

Teriyaki Chicken Sushi Rolls, Soy Sauce  
Mayonnaise, Pickled Ginger

Veal Fillet, Tuna Anchovy Emulsion, Dried  
Tomato, Celery Leaf, Country Bread

Tandoori Chicken, Mint Yoghurt,  
Mini Flat Bread, Sultana Chutney

Miso Glazed Salmon, Wasabi Emulsion,  
Yuzu Pearl

Peri Peri King Prawn Tartlet, Sautéed  
Green Pea, Squid Ink Aioli

Milk Poached Scallop, Bacon Jam,  
Bergamot, Chives

Roasted Pumpkin Eclair, Truffle,  
Granola, Pepitas

Blue Swimmer Crab Tart, Celeriac, Apple,  
Pressed Lemon Oil, Apricot

V

V

V Vegetarian | Canapé selections to be equivalent to number of guests attending.

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# HOT CANAPÉ

Breaded Deep Fried Scallops,  
Tartare Sauce

Vietnamese Duck Spring Rolls,  
Lime Sweet Chilli

Masala Spiced Potato & Cheese      V  
Curry Puff, Lemon Yoghurt

Vegetable Gyoza, Truffle Yuzu Ponzu      V

Beef Wellington, Citrus Pumpkin Purée

Wild Black Rice Arancini, Eggplant,      V  
Goat Cheese, Arrabbiata Aioli

Mini Wagyu Beef Slider, Melted Cheese,  
Sweet Pickle, Dijon Mustard, Brioche Bun

Cumberland Pork Pastie, Tomato  
Chilli Sauce

Charred Chicken Satay, Coconut  
Peanut Sauce, Coriander

Chilli Con Carne Pastizzi,  
Herbed Tomato Chutney

Tempura Prawns, Shichimi Mayo

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# DESSERT

Rhubarb & Custard Apple Tartlet,  
Crème Fraîche, Burnt Meringue

Açaí Blueberry, Macadamia Sponge,  
Banana Yogurt

Salted Caramel Mousse, Sudachi, Lemon

Smoked Dark Chocolate, Candied  
Clementine, Praline Crunch

Milk Chocolate, White Rum,  
Bergamot, Basil

Macaron Selection

Apple Pie & Vanilla Choux

Coconut Lime Whipped Ganache,  
Blackcurrant Jelly

Griotte Cherry, Dark Chocolate Ganache,  
Cherry Brandy Cream

Vanilla Shortbread, Strawberry, Cream,  
Blood Peach







# SUBSTANTIAL SELECTION

17 per piece

## Choose up to 2 items only

Calabrese Sausage Rigatoni  
Fresh Parmesan, San Marzano  
Tomato, Peas

Smoked Chicken, Mexican Rice,  
Black Beans, Corn, Coriander,  
Sour Cream, Chipotle

Mini Vienna Brioche Hot Dog,  
Tomato Chutney, American Mustard

Lamb Rogan Josh, Almond, Sultana,  
Turmeric Pilau Rice

Pulled Beef Brisket Fajita,  
Charred Corn, Piquillo Pepper Salsa,  
Lime, Coriander

Salmon, Miso, Sushi Rice, Soy Butter,  
Jalapeño Salsa

Pork Belly, Coriander, Chilli, Mint,  
Flat Noodles, Vietnamese Dressing

Halloumi Cheese, Spiced Root V  
Vegetables, Saffron Cous Cous,  
Green Olive, Ras El Hanout

V Vegetarian | Substantial selections to be equivalent to number of guests attending.

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# CLASSIC BEVERAGE PACKAGE

Two Hours | 70 per person

Three Hours | 85 per person

Four Hours | 100 per person

## Sparkling

Domaine Chandon NV Sparkling  
or  
La Gioiosa Prosecco

## White

Singlefile Great Southern Semillon  
Sauvignon Blanc  
or  
Xanadu Vinework Chardonnay

## Red

Leeuwin Estate 'Art Series' Shiraz  
or  
Amelia Park Cabernet Merlot

## Bottled Beers

Heineken

Heineken 0

Little Creatures Pale Ale

Great Northern Super Crisp

Hahn Premium Light

## Soft Drinks & Juices

Beverage packages are required for groups of 50 and over.  
\$10 per person for an additional wine option within each wine category.



# PREMIUM BEVERAGE PACKAGE

Two Hours | 155 per person

Three Hours | 165 per person

Four Hours | 175 per person

## Champagne

NV Veuve Clicquot Yellow Label  
or  
NV Laurent-Perrier Demi-Sec

## White

Pascal Jolivet Sancerre Sauvignon  
or  
Domaine Faiveley Mercurey Clos Rochette  
Chardonnay

## Rosé

Mirabeau 'La Comtesse' Rosé

## Red

Domaine Jean-Louis Chave Cotes-du-Rhone  
Mon Coeur Grenache Blendor  
or  
Chateau Lanessan Cabernet Sauvignon

## Bottled Beers

Heineken

Heineken 0

Rodenbach Classic Red Ale

Peroni Nastro Azzurro

## Soft Drinks & Juice

Beverage packages are required for groups of 50 and over. \$20 per person for two champagne selections. \$10 per person for an additional wine option within each wine category.





For more information or to secure this room for your next function, contact reservations:  
Phone 1800 556 688 or email [restaurantgroupspert@crownsresorts.com.au](mailto:restaurantgroupspert@crownsresorts.com.au)



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