

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

Pistachio crusted soft goats curd, black olive shortbread, caramelised figs and micro celery **V**

Pork rilette tartlet, pressed cucumber and pickled red onion **DF**

Prawn and pickled vegetable rice paper rolls with peanut dipping sauce **DF**

Torched salmon nigiri, den miso mayo

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

Duck confit, pickled shallot, Morello cherry on charcoal bread **DF**

Seaweed crusted tuna, sriracha mayonnaise, yuzu, crispy lotus root

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

Chicken and foie gras terrine, wild mushrooms, quince and cabbage cress **DF**

Scallop ceviche with soy, avocado, coriander and finger lime

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 | **DF** Dairy Free

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

HOT CANAPÉ

Choose up to 5 different items:

- Truffled cauliflower and feta tartlet, Manchego, thyme **V**
- Crispy prawns, sea salt and pepper **DF**
- Steamed pork and prawn dumpling, tobanjang
- Ginger prawn dumpling with a soy and black vinegar dipping sauce **DF**
- Sweet corn and gruyere croquette with chipotle mayonnaise **V**
- Mini beef wellington, barbecue sauce
- Caramelised pumpkin, zucchini and eggplant pastizzi, ketchup **V**
- Polenta crusted spinach and ricotta arancini balls, espelette emulsion **V**
- Mini Wagyu beef slider, melted cheese, sweet pickle, Dijon mustard on a brioche bun
- Charred chicken satay, coconut peanut sauce, coriander, chilli
- Crispy Korean style chicken lollipops with gochujang **DF**
- Wood fired mini flat bread, roasted tomato, mushroom, parmesan **V**
- Peking duck spring rolls with plum mayonnaise **DF**

V Vegetarian | **DF** Dairy Free

*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	13.5
Grilled Indonesian beef and chicken satay sticks with fragrant coconut peanut sauce DF	13.5
Crispy king prawns, chilli, shallots with Sriracha mayonnaise	14.5
Wagyu beef pies with a tomato sauce	16.5
Short rib rendang, coconut rice, lemongrass, green chilli oil	16
Grilled chicken breast, truffled polenta with a light chicken jus	13.5
Pulled pork quesadilla, charred corn and coriander salsa with guacamole and sour cream	15
Ras el hanout lamb, quinoa and broken wheat tabouleh, cherry tomato with Meredith feta	15.5
Poke bowl: sesame crusted tuna, seasoned long grain rice, pickled vegetables, edamame	15
Jalapeño macaroni and cheese bites with bacon aioli	14

V Vegetarian | **DF** Dairy Free

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

DESSERT

Chocolate shell with fruit ganache

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

Passionfruit curd, honey buttermilk cream, raspberry gel

Coffee, banana, salted caramel with Kahlúa cream

Milk chocolate, white rum, bergamot, basil



BEVERAGE PACKAGE

Sparkling

Domaine Chandon NV Sparkling

White

Singlefile Great Southern Semillon Sauvignon Blanc

Red

Amelia Park Cabernet Merlot

Bottled Beers

Heineken

Heineken 3

Little Creatures Pale Ale

Little Creatures Roger's Amber Ale

Soft Drinks & Juices



PREMIUM BEVERAGE PACKAGE

Champagne

Veuve Clicquot

White

Driftwood Artifacts Chardonnay

Singlefile Great Southern Semillon Sauvignon Blanc

Red

Penfold's Max Cabernet Sauvignon

Wirra Wirra Woodhenge Shiraz

Bottled Beers

Heineken

Heineken 3

Little Creatures Pale Ale

Little Creatures Roger's Amber Ale

Spirits

Ketel One Vodka

Tanqueray Gin

Gentleman Jacks

George Dickel No. 12

Johnnie Walker Black Label

Pampero Rum

El Jimador Reposado Tequila

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