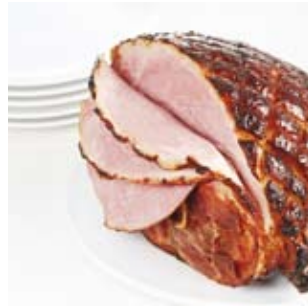
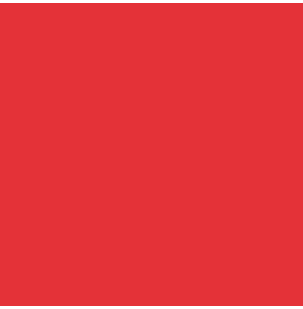




Crown Catering

a cut above



Menus and Party Hire

Telephone 1300 66 44 67

Website www.crowncatering.com.au

Menus & Party Hire



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FREE BUBBLY!

BONUS OFFER: Combine catering, hire and/or beverage packages and receive 12 bottles of bubbly valued at \$300 absolutely FREE! Call now as this offer is limited.

PLUS you will receive*:

- *Free desserts*
- *Free vegetable lasagne*
- *Free crockery and cutlery upgrades*
- *Free tea and coffee packages*
- *Fast no obligation quotes*
- *FREE No obligation site inspections and measure ups*



*The most affordable and best value catering and party hire packages in Sydney - **Guaranteed!***



*“Absolutely FANTASTIC!
I am so happy we booked
with you. The food was so
well taken care of and the
bar staff coped so well with
the amount of people! Was
so impressed it was stress
free all night (for me
anyway!)”*

Jessica O.S.
15th November 2008

You too can have an “absolutely FANTASTIC” event.

Call us on 1300 66 44 67 NOW for a fast quote.

* Please see individual packages for details about free offers. Please call and we will send you a no obligation quote to outline how much money you can save.

BASIC SPIT ROAST

Budget Menu



4

*"You get the finest tasting, most mouth watering spit roast you've ever tasted in your lifeGuaranteed ...or it's free."
If your have lots of hungry people to feed, and you want to fill them up for next to nothing, this is the menu for you. Guaranteed to satisfy even the hungriest people out there.*

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Served piping hot with our very own home-style gravy.

Charcoal Chicken

Succulent pieces of mouth watering charcoal chicken. These chickens are slow roasted rotisserie style.

Served with four salads:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Creamy Pasta Salad**- A delicious and popular combination of creamy pasta with capsicum, shallots and basil.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.

Freshly Baked Bread Rolls

Condiments

Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$14.90 per person (Includes GST)
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.
Offer applies when each package is valued at over \$650



COMBINATION SPIT ROAST

Budget Menu



5

FREE Deserts, FREE Lasagne, FREE Dinnerware Pack!!!

This menu represents amazing value. Time and time again customers come back for this package. If you have lots of hungry people to feed, want a little variety, don't want to lift a finger, and you want to fill them up for next to nothing, this is the menu for you.

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Served piping hot with our very own home-style gravy.

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy.

Charcoal Chicken

Succulent pieces of mouth watering charcoal chicken. These chickens are slow roasted rotisserie style.

Served with four salads:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Creamy Pasta Salad** - A delicious and popular combination of creamy pasta with capsicum, shallots and basil.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.

Freshly Baked Bread Rolls

Steaming Hot Jacket Potatoes - With lashings of sour cream

Condiments

Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$17.90 per person Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- Dessert valued at \$4.50pp
- Vegetable lasagne valued at \$30.00
- Plastic dinnerware pack valued at \$1.50pp

Desserts

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Pavlova**- Traditional Aussie favourite. Fresh fruit toppings and cream.

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Offer applies when each package is valued at over \$650



SPECIAL PARTY BUFFET

Deluxe Menu



6

Free upgrade to melamine plates, free dessert, free stainless cutlery, free lasagne and a free tea and coffee package!!!

The Special Party Buffet offers tremendous variety.

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Accompanied by our very own home-style gravy and caramelised onions. Carved off the bone and served by your chef from a spit or on the buffet (spit and/or chef optional).

Chicken

Mouthwatering, slow roasted chicken drumsticks and tasty teriyaki wings. A guaranteed crowd pleaser.

And your choice of:

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy or

Roast Legs of Lamb

Lamb is marinated with mint and rosemary.

Served with 5 gourmet salads hand made using premium ingredients:

- ◆ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.
- ◆ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed feta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ◆ **Gourmet Seafood Salad** - Seafood extender served in a tangy mayonnaise with shallots, celery and capsicum.
- ◆ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled feta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Steaming Hot Jacket Potatoes with lashings of sour cream.

Freshly Baked Bread Rolls & piping hot corn on the cob (winter months only)

Condiments - Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$22.90 per person Includes GST

Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- ☑ Free dessert valued at \$4.50pp
- ☑ Vegetable lasagne valued at \$30.00
- ☑ Free melamine plates and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 per guest
- ☑ Free tea and coffee package including foam cups valued at \$1.00 per guest (urns are available for hire)

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Offer applies when each package is valued at over \$650



GREAT DINNER PARTY

Deluxe Menu



7

*The best of the best. Amazing variety with generous portions of delicious food.
Talk to us about having the meat cooked onsite for the ultimate dining experience.*

Finger Food

Choose two gourmet and two standard items from our finger food menus. For example:

- ◆ Salt & pepper squid
- ◆ Savoury handmade Vol-au-Vents
- ◆ Spinach & cheese triangles
- ◆ Flan tartlets with ham & cheese or zucchini

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Accompanied by our very own home-style gravy and caramelised onions. Carved off the bone and served by your chef from a spit or on the buffet (spit and/or chef optional).

Chicken

Mouthwatering, slow roasted chicken drumsticks and tasty teriyaki wings. A guaranteed crowd pleaser.

And your choice of:

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy or

Roast Legs of Lamb

Lamb is marinated with mint and rosemary

Served with 5 gourmet salads hand made using premium ingredients:

- ◆ Potato, Egg and Bacon Salad
- ◆ Greek Salad
- ◆ Seafood Salad
- ◆ Garden Salad
- ◆ Mediterranean Pasta Salad

Steaming Hot Jacket Potatoes with lashings of sour cream. Freshly Baked Bread Rolls
Piping hot corn on the cob (winter months only)

Condiments - Includes butter portions, gravy, salad dressings, salt and pepper.

Desserts

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Pavlova**- Traditional Aussie favourite. Fresh fruit toppings and cream.

Tea and Coffee - Tea, percolated coffee, urn, china cups and saucers, milk, sugar and stirrers.

Price: \$28.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- Bridal Table Service - Includes table service for the bridal table for bridal packages with waitstaff.
- Free china plates and bowls with stainless cutlery. Includes serviettes and all washing up. Valued at \$2.90 pp. guest. (Includes washing up)
- Free vegetable lasagne

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Offer applies when each package is valued at over \$650



THE GREAT AUSSIE BBQ

Budget Menu



8

*This BBQ package is designed to make feeding large numbers of people affordable.
We can deliver and cook your BBQ anytime and anywhere.*

Satay Chicken Kebabs

Lean, tasty and handmade.

Thin Sausages

Tasty butcher style beef sausages.

Veggie Patties

Sliced onions

Served with:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Creamy Pasta Salad** - A delicious and popular combination of creamy pasta with capsicum, shallots and basil.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.

Freshly Baked Bread Rolls

Free dinnerware pack

Disposable plates, napkins, knives and forks.

Condiments

Includes salt and pepper, mustard and sauces.

Price: \$15.90 per person - Includes GST.
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- Free plastic dinnerware pack (Valued at \$1.50 per guest)

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Offer applies when each package is valued at over \$650



THE DELUXE AUSSIE BBQ

Deluxe Menu



9

Free desserts, free upgrade to melamine plates, free stainless cutlery.

This is one of our most popular menus. Includes scotch fillet steaks, lean chicken kebabs, sausages, five 'top of the range' gourmet salads. Crown Catering can deliver and cook your BBQ anywhere and at any time to suit your function

Scotch Fillet Steak

Generous portions of grain-fed scotch fillet, aged and barbequed to perfection.

Satay Chicken Kebabs

Lean, tasty and hand made.

Thin Sausages

Tasty butcher style beef sausages.

Veggie Patties

Sliced Onions

Served with 5 gourmet salads hand made using premium ingredients:

- ◆ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.
- ◆ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed feta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ◆ **Gourmet Seafood Salad** - Seafood extender served in a tangy mayonnaise with shallots, celery and capsicum.
- ◆ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled feta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Freshly Baked Bread Rolls, **Condiments** - Includes salt and pepper, mustard and sauces.

Price: \$19.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Book now and receive FREE with this catering package:

- ☑ Free dessert valued at \$4.50pp
- ☑ Free melamine plate and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 pp
- ☑ Disposable bowls included for desserts

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.
Offer applies when each package is valued at over \$650



SEAFOOD BBQ

Deluxe Menu



10

Free desserts, free upgrade to melamine plates, free stainless cutlery.

Delicious BBQ seafood menu. Seafood skewers and barramundi fillets barbequed to perfection served with all five 'top of the range' gourmet salads. We can cook this amazing food in front of your guests.

Seafood Skewers

Each handmade skewer (approximately 125 grams) comprises 2 large king prawns, 2 pieces of fresh snapper fillet, calamari, capsicum and Spanish onions. These seafood skewers are a real treat.

Seasoned Barramundi Fillets

Barbequed barramundi fillets (300 grams) seasoned with garlic, butter and lemon wedges.

Scotch Fillet Steak

Generous portions of grain-fed scotch fillet, aged and barbequed to perfection.

Veggie Patties

Sliced Onions

Served with 5 gourmet salads hand made using premium ingredients:

- ◆ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home-style grain seeded mustard mayonnaise dressing.
- ◆ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed fetta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ◆ **Gourmet Seafood Salad** - Seafood extender served in a tangy mayonnaise with shallots, celery and capsicum.
- ◆ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled fetta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Freshly Baked Bread Rolls, Condiments: Includes salt and pepper, mustard and sauces.

Price: \$29.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- Free dessert valued at \$4.50pp
- Free melamine plate and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 pp

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Offer applies when each package is valued at over \$650



SUMMER BUFFET

Deluxe Menu



11

*Delight your guests with a wonderful array of delicious seafood fresh from the markets...
all without lifting a finger! Special occasion menus guaranteed to impress.*

Free desserts, free upgrade to melamine plates, free stainless cutlery.

Fresh Premium Oysters

We guarantee these oysters are shucked just before coming out to your function. We choose the freshest produce available at the markets on the day.

King Prawns - We only buy the best quality available on the day of your function.

Smoked Salmon

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

Cold Sliced Meats - Salami and roast beef.

Succulent Roast Chicken Platters - Served chilled.

Served with 5 gourmet salads hand made using premium ingredients:

- ♦ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.
- ♦ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed feta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ♦ **Gourmet Seafood Salad** - Seafood extender served in a tangy mayonnaise with shallots, celery and capsicum.
- ♦ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ♦ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled feta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Freshly Baked Bread Rolls

Condiments- Fresh lemon wedges, seafood, dressings, butter portions, salt and pepper.

Price: \$29.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- Free dessert valued at \$4.50pp
- Free melamine plate and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 pp

Desserts:

- ♦ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ♦ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ♦ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Offer applies when each package is valued at over \$650



SURF AND TURF

Deluxe Menu



12

Please both seafood and meat lovers with this premium menu. Cold platters of fresh king prawns, oysters and roast chicken served with scotch fillet steaks straight from the hot plate.

Free desserts, free upgrade to melamine plates, free stainless cutlery.

Scotch Fillet Steak

Generous portions of grain-fed scotch fillet, aged and barbequed to perfection.

Fresh Premium Oysters

We guarantee these oysters are shucked just before coming out to your function. We choose the freshest produce available at the markets on the day.

King Prawns

We only buy the best quality available on the day of your function.

Succulent Roast Chicken Platters - Served chilled.

Served with 5 gourmet salads hand made using premium ingredients:

- ◆ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.
- ◆ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed feta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ◆ **Gourmet Seafood Salad** - Seafood extender served in a tangy mayonnaise with shallots, celery and capsicum.
- ◆ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ◆ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled feta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Freshly Baked Bread Rolls

Condiments: Fresh lemon wedges, seafood, tomato and BBQ sauce, dressings, butter, salt and pepper.

Price: \$34.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Book now and receive FREE with this catering package:

- Free dessert valued at \$4.50pp
- Free melamine plate and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 pp

Desserts:

- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping.
- ◆ **Black Forest Cake** - Layers of chocolate cake, cream and cherry filling topped with flaked chocolate – yum!
- ◆ **Pavlova** - Traditional Aussie favourite. Fresh fruit toppings and cream.

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Offer applies when each package is valued at over \$650



FINGER FOOD AND COCKTAIL PARTIES



If you are looking for delicious finger food to be served at your cocktail party or as appetisers, then you have come to the right place. We cater for full and short cocktail parties and over the years have developed a range of options that will suit your needs and budget. We offer quality handmade finger food that is guaranteed to please hungry and quality conscious guests.

If you are looking for great value, then select one of our packages and save up to 48%!
Alternatively you can mix and match your selection and design your own cocktail menu. You can also choose appetisers to enhance your main menu selection.

A full description of finger food available is found overleaf however if you require a particular item that is not listed, please ask our friendly customer service team.

For your convenience we also provide affordable beverage packages that can include alcohol, soft drinks, juices, glasses, a bar with linen and bar staff.

Cocktail Party Options

Full Cocktail Party	Short Cocktail Party
12 finger food selections Minimum 15 portions per guest	8 finger food selections 8-10 portions per guest
1) Value Package \$11.90pp (save 48%) Choose 12 standard items 2) Chef's selection \$16.90pp (save 41%) 12 highly recommended crowd pleasers. 6 gourmet and 6 standard items. 3) Variety Package \$17.90pp (save 38%) Choose 6 gourmet and 6 standard items 4) Deluxe Package \$24.90pp (save 22%) Choose 9 gourmet and 3 standard items 5) Mix and Match Choose any combination to suit your function.	1) Value Package \$8.90pp (save 41%) Choose 8 standard items. 2) Variety Package \$12.90pp (save 33%) Choose 4 gourmet and 4 standard items. 3) Deluxe Package \$16.90pp (save 20%) Choose 6 gourmet and 2 standard items 4) Mix and Match Choose any combination to suit your function.



Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

**12 bottles of "The Vines" bubbly
FREE!**

Our gift to you valued at \$300.

Call now as this offer is limited.

Offer applies when each package is valued at over \$650



FULL COCKTAIL PARTY



14

Choose 12 items

Minimum 15 portions per guest

One of the important benefits of a cocktail party is that you are able to entertain large numbers of people without needing seating. This style of function also encourages your guests to mingle. Our full cocktail party menus are designed to provide a full dinner or lunch for your guests.

Options

1) Value Package

Choose 12 standard finger food items.

Price: \$11.90 per person - Includes GST. Save 48% by choosing this package.

2) Chef's selection

These popular items have been carefully chosen by our professional chef to give you a crowd pleasing array of finger food for your function.

Price: \$16.90 per person - Includes GST. Save 41% by choosing this package.

Chef's gourmet selection	Chef's standard selection
<ul style="list-style-type: none">▪ Salt and pepper squid▪ Satay chicken cocktail skewers▪ Gourmet chipolatas with zesty tomato relish▪ Savoury handmade Vol-au-Vents▪ Hot skewered garlic king prawns▪ Chocolate profiteroles (a nice finish to the function)	<ul style="list-style-type: none">▪ Flan tartlets with ham and cheese or zucchini▪ Mini lamb and rosemary pies▪ Spinach & cheese triangles▪ Cocktail samosas▪ Chicken drumettes▪ Prawn toast

3) Variety Package

Choose 6 gourmet and 6 standard finger food items.

Price: \$17.90 per person - Includes GST. Save 38% by choosing this package.

4) Deluxe Package

Perfect for corporate functions, weddings and formal occasions.

Choose 9 gourmet and 3 standard finger food items

Price: \$24.90 per person - Includes GST. Save 22% by choosing this package.

5) Mix and Match

Choose any combination to suit your function. Individually priced at \$1.90 per serve for standard items and \$2.90 for gourmet.

All finger food served with sauces, condiments and serviettes.

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

There is a minimum \$500 spend for cocktail parties.

Service Options

Our staff prepare and serve your finger food selection allowing you the freedom to enjoy your special occasion with the knowledge that your guests are well looked after.

Chefs are available for \$35 per hour and wait staff for \$30.00 per hour. The number required is dependant upon guest numbers and the level of service required.

SHORT COCKTAIL PARTY



15

Choose 8 items

8-10 portions per guest

These menu options are often chosen for engagement parties, social business functions or presentations. These packages are ideal for functions where you need to provide cocktail food over drinks, not a full meal. We find that most typically this style of function would be held over two to three hours.

1) Value Package

Choose 8 standard finger food items.

Price: \$8.90 per person - Includes GST. Save 41% by choosing this package.

2) Variety Package

Choose 4 gourmet and 4 standard portions of finger food.

Price: \$12.90 per person - Includes GST. Save 33% by choosing this package.

3) Deluxe Package

Perfect for corporate functions and formal occasions.

Choose 6 gourmet and 2 standard finger food items

Price: \$16.90 per person - Includes GST. Save 20% by choosing this package.

4) Mix and Match

Choose any combination to suit your function. Individually priced at \$1.90 per serve for standard items and \$2.90 for gourmet.

All finger food served with sauces, condiments and serviettes.

Children aged 5 to 10 half price. Under 5 yrs \$1.00.

There is a minimum \$500 spend for cocktail parties.

Service Options

Our staff prepare and serve your finger food selection allowing you the freedom to enjoy your special occasion with the knowledge that your guests are well looked after.

Chefs are available for \$35 per hour and wait staff for \$30.00 per hour. The number required is dependant upon guest numbers and the level of service required.

STANDARD FINGER FOOD SELECTION

\$1.90 each for mix & match



16

Sesame Prawn Toast

Flavour explosion combining King prawn with toasted sesame seeds on crispy toast.

Quiche combo

A variety of delicious cocktail sized quiche. Fillings: Quiche Lorraine, mushroom and tomato, spinach and cheese. These quiches are handmade with light pastry and are perfect for any occasion.

Mini lamb and rosemary pies

The lamb and rosemary is a perfect blend to entice the taste buds. The handmade pie crust melts in your mouth. The tastiest party pies in Sydney!

Thai fish cakes

Popular fish cakes with coriander pieces, spring onion and chilli. Served with a sweet chilli dipping sauce.

Spinach & cheese triangles

Spinach with a fetta and parmesan cheese mix encased in a crisp filo pastry.

Mini supreme pizza

Red and green capsicum, diced ham and cheese on a tomato base.

Cocktail samosas

Crispy pastry triangle filled with Asian greens and turmeric. Mild flavour.

Petite pepper beef pies

This beef party pie has just the right hint of pepper. The handmade pie crust melts in your mouth without taking anything away from the tantalising filling.

Chicken Nuggets

Crispy chicken breast nuggets crumbed in light seasoning. Perfect for the little ones.

Flan tartlets with ham and cheese or zucchini

These savoury flan tartlets are made without pastry. You can choose either ham and cheese or zucchini.

Cocktail sausage or vegetable rolls

Made with the perfect pastry, these bite size delicacies are filled with beef. We also offer a vegetable filling perfect for vegetarians.

Tasty meat balls

100% Australian beef. Served with tomato and barbeque sauce. Also available in chicken.

Vegetable mini spring rolls

A delicious combination of Asian greens including Chinese cabbage and carrot. Served with a sweet chilli dipping sauce.

Crumbed chicken drumettes

Large sized crumbed chicken drumettes. Perfect for children.

GOURMET FINGER FOOD SELECTION

\$2.90 each for mix and match



17

Hot skewered garlic king prawns

Six hot skewered King prawns in a garlic and parsley infused butter.

Chilled Pacific oysters with lemon

Fresh from the markets. 1 per person.

Satay chicken cocktail skewers

Skewered chicken thigh marinated in a mild satay. Contains nuts.

Honey & Soy chicken cocktail skewers

Skewered chicken thigh marinated in honey and soy.

Gourmet chipolatas with zesty tomato relish

Handmade chipolatas cooked to perfection and served with a chunky tomato and capsicum relish. Large portion.

Marinated Hand Made Beef skewers – Lemon and pepper

Juicy grain fed cubed rump marinated in lemon and pepper. Large serve (150g).

Savoury Vol-au-Vents

Light handmade puff pastry cases with four different flavoured fillings. These delicious beef, seafood mornay, vegetable and spinach filled vol-au-vents are perfect for appetisers and cocktail parties.

Sweet chilli prawn skewers

Six hot skewered king prawns marinated in a sweet chilli sauce.

Salt & pepper squid

Scored squid pieces lightly crumbed in a crispy salt & pepper batter.

Grilled chorizo pieces

Tasty slices of spicy chorizo sausage made with pork, paprika, onion and garlic. Watch them disappear!

Turkey and cranberry bite pastry turnovers

A combination of puff pastry turnover filled with a creamy mousse, which has been blended with turkey pieces, mustard, onions, basil and oregano and cranberry sauce.

Savoury Profiteroles

Available in salmon mornay, ham and cheese and curry chicken.

Platters of king prawns with tails on

Fresh from the markets. Served with lemon and seafood sauce. 1 per person.

Cheese platter (\$3.50 pp) Note: There is a surcharge for this selection.

A selection of the finest cheeses including King Island Roaring Fortys Blue, triple brie, washed rind camembert and vintage cheddar. Accompanied by almonds, walnuts, dried apricots, lavosh crispbreads, seasoned water crackers and savoury biscuits.

Sweet options:

Chocolate profiteroles

Delicious choux pastry coated in chocolate and filled with chocolate custard. Watch them disappear!

Individual serve pavlova with fresh fruit

Mini pavlovas topped with fresh cream and seasonal fruit.

COMBINATION CHRISTMAS BUFFET

Budget Menu



18

Free Desserts, Free lasagne, Free dinnerware pack !!!!

This menu represents amazing value. Time and time again customers come back for this package. If you have lots of hungry people to feed, want a little variety, don't want to lift a finger, and you want to fill them up for next to nothing, this is the menu for you.

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Served piping hot with our very own home-style gravy.

Charcoal Chicken

Succulent pieces of mouth watering charcoal chicken. These chickens are slow roasted rotisserie style.

Served with four salads:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Creamy Pasta Salad** - A delicious and popular combination of creamy pasta with capsicum, shallots and basil.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.

Steaming Hot Jacket Potatoes - With lashings of sour cream.

Freshly Baked Bread Rolls

Condiments- Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$18.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Book now and receive FREE with this catering package:

- Free dessert valued at \$4.50pp
- Vegetable lasagne valued at \$30.00
- Free plastic dinnerware pack valued at \$1.50pp

Desserts:

- ◆ **Mince Pies** - Individual Fruit Mince Pies with custard.
- ◆ **Pavlova** - Traditional Aussie favourite. Individual pavlovas with fresh fruit toppings and cream.
- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Offer applies when each package is valued at over \$650



SPECIAL CHRISTMAS PARTY BUFFET

Deluxe Menu



19

*Free upgrade to melamine plates, free dessert,
free stainless cutlery, free lasagne and a free tea and coffee package!!!*

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Accompanied by our very own home-style gravy and caramelised onions. Carved off the bone and served by your chef from a spit or on the buffet (spit and/or chef optional).

Chicken

Mouthwatering, slow roasted chicken drumsticks and tasty teriyaki wings. A guaranteed crowd pleaser.

And your choice of:

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy or

Roast Legs of Lamb

Lamb is marinated with mint and rosemary

Served with 5 gourmet salads hand made using premium ingredients:

- ♦ **Gourmet Potato, Egg and Bacon Salad** - A real favourite combining potato, boiled eggs, parmesan cheese, shallots, diced Spanish onion with home style grain seeded mustard mayonnaise dressing.
- ♦ **Gourmet Greek Salad** - Cherry tomato, red and green capsicum, cubed fetta cheese, kalamata olives, cucumber, celery, sliced Spanish onion and cos lettuce with a delicious Greek dressing.
- ♦ **Gourmet Seafood Salad** - Seafood extender served in a tangy mayonnaise with shallots, celery & capsicum.
- ♦ **Gourmet Garden Salad** - Our premium Garden Salad is made with assorted mixed leaves, julienne red capsicum and carrot, sliced cucumber and Spanish onion.
- ♦ **Gourmet Mediterranean Pasta Salad** - Penne pasta, black olives, sundried tomatoes, crumbled fetta, red and green capsicum, diced Spanish onions and oregano with a garlic dressing. Popular with vegetarians!

Steaming Hot Jacket Potatoes with lashings of sour cream. Freshly Baked Bread Rolls

Condiments: Includes butter portions, gravy, salad dressings, salt and pepper.

Price: \$23.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

Book now and receive FREE with this catering package:

- ☑ Free dessert valued at \$4.50pp
- ☑ Vegetable lasagne valued at \$30.00
- ☑ Free melamine plates and stainless cutlery upgrade. Includes all washing up, valued at \$2.00 per guest
- ☑ Free tea and coffee package including foam cups valued at \$1.00 per guest (urns are available for hire)

Desserts:

- ♦ **Mince Pies** - Individual Fruit Mince Pies with custard.
- ♦ **Pavlova** - Traditional Aussie favourite. Individual pavlovas with fresh fruit toppings and cream.
- ♦ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Offer applies when each package is valued at over \$650



THE GREAT CHRISTMAS BUFFET

Deluxe Menu



20

*The best of the best. Tremendous variety with generous portions of delicious food.
Talk to us about having the meat cooked onsite for the ultimate dining experience.*

Finger Food

Choose two gourmet and two standard items from our finger food menus. For example:

- ◆ Salt & pepper prawns
- ◆ Savoury handmade Vol-au-Vents
- ◆ Spinach & cheese triangles
- ◆ Flan tartlets with ham & cheese or zucchini

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Accompanied by our very own home-style gravy and caramelised onions. Carved off the bone and served by your chef from a spit or on the buffet (spit and/or chef optional).

Chicken

Mouthwatering, slow roasted chicken drumsticks and tasty teriyaki wings. A guaranteed crowd pleaser.

And your choice of:

Roast Pork – with crackling!

Chef's favourite. Served with apple sauce and/or delicious gravy or

Roast Legs of Lamb

Lamb is marinated with mint and rosemary

Served with 5 gourmet salads hand made using premium ingredients:

- ◆ Potato, Egg and Bacon Salad
- ◆ Greek Salad
- ◆ Seafood Salad
- ◆ Garden Salad
- ◆ Mediterranean Pasta Salad

Freshly Baked Bread Rolls

Steaming hot jacket potatoes with lashings of sour cream.

Condiments - Includes butter portions, sauces, gravy, salad dressings, salt and pepper.

Desserts

- ◆ **Mince Pies** - Individual Fruit Mince Pies with custard.
- ◆ **Pavlova** - Traditional Aussie favourite. Individual pavlovas with fresh fruit toppings and cream.
- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping

Tea and Coffee

Tea, percolated coffee, urn, china cups and saucers, milk, sugar and stirrers.

Price: \$29.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00.

Book now and receive FREE with this catering package:

- Free china plates and bowls with stainless cutlery. Includes serviettes and all washing up. Valued at \$2.90 pp. guest. (Includes washing up)
- Free vegetable lasagne

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Offer applies when each package is valued at over \$650



SMALL GROUP PACKAGE

Deluxe Menu



21

Combine this package with any party hire and/or beverage package and receive:

Designed for groups of up to 30 people

Delivered steaming hot and carved ready to serve, anytime, day or night. All serving utensils and dinnerware supplied. Generous portions and freshly prepared. Delivered anywhere in Sydney.

Roast Package

Choose two roast meats that will be carved ready for you to serve:

- ◆ Roast beef
- ◆ Charcoal chicken
- ◆ Lamb leg roast (lean)
- ◆ Pork leg roast

Choose three gourmet salads from the selection:

- ◆ Gourmet Greek Salad
- ◆ Gourmet Seafood Salad
- ◆ Gourmet Potato, Egg and Bacon Salad
- ◆ Gourmet Garden Salad
- ◆ Gourmet Mediterranean Pasta Salad

Served with:

- ◆ Vegetable lasagne (12 portions)
- ◆ 30 Hot jacket potatoes with sour cream
- ◆ 40 Fresh bread rolls with butter portions
- ◆ Chocolate mud cake and strawberry cheesecake (30 portions)
- ◆ Disposable plates, bowls, knives, forks, spoons and napkins
- ◆ Gravy, salt, pepper and salad dressings
- ◆ All serving utensils including bowls, tongs, breadbasket, spoons
- ◆ Chef's hat for a bit of fun

Quality of roasts and salads guaranteed.

\$490.00 without dessert (including delivery and GST)

\$540.00 with dessert (including delivery and GST)

BBQ Package

Choose two BBQ items to be delivered cooked and ready for you to serve:

- ◆ Gourmet butcher style beef sausages
- ◆ Chicken kebabs (satay & plain)
- ◆ Fresh beef burgers

Choose three gourmet salads from the selection:

- ◆ Gourmet Greek Salad
- ◆ Gourmet Seafood Salad
- ◆ Gourmet Potato, Egg and Bacon Salad
- ◆ Gourmet Garden Salad
- ◆ Gourmet Mediterranean Pasta Salad

Served with:

- ◆ Vegetable lasagne (12 portions)
- ◆ 30 Hot jacket potatoes with sour cream
- ◆ 40 Fresh bread rolls with butter portions
- ◆ Chocolate mud cake and strawberry cheesecake (30 portions)
- ◆ Disposable plates, bowls, knives, forks, spoons and napkins
- ◆ Gravy, salt, pepper and salad dressings
- ◆ All serving utensils including bowls, tongs, breadbasket, spoons
- ◆ Chef's hat for a bit of fun

Quality of meat and salads guaranteed.

\$490.00 without dessert (including delivery and GST)

\$540.00 with dessert (including delivery and GST)

POPULAR UPGRADE OPTIONS



22

Fresh Seafood

Garlic Prawns Skewers - \$3.95 per skewer

Tiger prawns cooked in delicious garlic butter. 5 king prawns per skewer.

Fresh king prawns - \$4.90 pp (4 per guest)

This is a great addition to your buffet. We also supply lemon wedges and seafood sauce.

Freshly shucked oysters with lemon wedges - \$4.90 pp (2 per guest)

Starters

Finger Food

Select from our gourmet and standard finger food menus Available in combination with spit roast menus.

Cheese and fruit platter - \$5.25 pp

Select range of King Island and other quality cheeses with crackers

Party starter platters - \$1.90 per guest

Cabanossi, diced tasty cheese, savoury biscuits, dips and corn chips

Mains

Additional roast meat - \$2.50 per guest

Oven baked honey glazed ham, roast beef or lamb

Char-grilled vegetable skewers - \$3.00pp (BBQ menus)

Vegetarian lasagne - \$30.00

12 portions of a ratatouille encased in pastry sheets and a rich béchamel sauce.

Beef lasagne - \$30.00

12 portions

Hot vegetable option \$1.00 per guest

Beans, baby carrots or corn cobs

Dessert

Assorted cake desserts - \$4.50 pp

Boston mud cake, lemon cheese cake, individual pavlovas, black forest cake

Cheese and fruit platter - \$5.25 pp

Fresh fruit salad \$2.90 per guest

Dinnerware upgrades

China plate, stainless knife and fork - \$2.90 pp (includes washing up)

Melamine plate, stainless knife and fork - \$2.00 pp (includes washing up)

Disposable plastic dinnerware pack - \$1.50 (Including dessert bowls, cutlery and serviettes)

Tea and coffee package \$1.00 per guest

Includes tea, coffee, foam cups, stirrers, milk and sugar

STAFF AND SERVICE OPTIONS



1. Fully trained chefs and wait staff.
2. Positive, fun and enthusiastic people that love working in this service industry.
3. All serving equipment included with chef price.
4. Very flexible in regards to your particular needs. Simple buffet service to full on wedding and corporate service
5. No risk to client –insured by Crown Catering

Option 1 - Full Buffet Service

Depending on the number of guests and type of function, we will cook, carve, present the buffet, serve your guests, clear tables, clean up and put everything away. Meats can be pre-cooked in our kitchen which reduces the time a chef is required. Our chefs will bring the roast meats out in special hot boxes.

The level of service depends on the number of staff hired and the length of time on site. Generally speaking we recommend one chef for up to 50 guests and one waitperson for each additional 50 guests.

Chef - \$35.00 per hour

(3 hours on site, ½ hour travelling time each way)

Waitperson - \$30.00 per hour

(3 hours on site, ½ hour traveling time each way)

Barperson with Responsible Service of Alcohol certificate - \$35.00 per hour

(3 hours on site, ½ hour traveling time each way)

Option 2 - Full Buffet Service with Meat Cooked on site (recommended)

There is nothing quite like having your meat slowly roasting in the background as you celebrate. Our rotisserie spits create a fantastic atmosphere. Depending on the number of guests and type of function we will cook, carve, present the buffet, serve your guests, clear tables, clean up and put everything away.

The level of service depends on the number of staff hired and the length of time on site. Generally speaking we recommend one chef up to 50 guests and waitperson for each additional 50 guests.

Chef - \$35.00 per hour

(4 hours on site, ½ hour traveling time each way)

Waitperson - \$30.00 per hour

(3 hours on site, ½ hour traveling time each way)

Barperson with Responsible Service of Alcohol certificate - \$35.00 per hour

(3 hours on site, ½ hour traveling time each way)

Option 3 - Hot Delivery

All meats cooked and delivered prior to your designated serving time. Delicious meats, ready for you to carve and serve will be delivered piping hot along with gravy in our special hot boxes. You provide the serving utensils such as bowls, bread baskets and servers. We deliver to all areas.

Hot delivery - \$50.00 including GST. Surcharges apply for remote locations. Speak to our customer service team.

Option 4 – Hire a Spit and Do It Yourself

There is nothing quite like having your meat slowly roasting in the background as you celebrate. Our rotisserie spit creates a fantastic atmosphere. Our spits do not create any mess for you to clean up and are easy to handle. Choose your preferred menu, hire a spit and we will show you how it is done.

Party and Entertainment Ideas

Crown Catering offers you an extensive range of inflatables and packages to meet all your party and entertainment needs.

Our most popular entertainment ideas:

- Jumping Castle
- Human Foosball
- Sumo Suits
- Mechanical Bull
- Horizontal Bungee
- Obstacle Course
- Velcro Wall – Human fly



BEVERAGE PACKAGES



25

Designed for groups of over 30 people

Soft Drink and Juice Package

Package includes:

- ◆ Coke, Diet Coke, Lemonade and Fanta
- ◆ Orange juice and apple juice
- ◆ Bottled water
- ◆ Ice, tubs and glassware (includes washing up)
- ◆ All leftovers yours to keep

\$4.90 pp (approximately 750ml of soft drink/juice and 375mls of water per person)

Standard Wine and Beer Package with Cheese Platter

Package includes:

- ◆ Hahn Premium Light, Tooheys Extra Dry and Victoria Bitter in chilled bottles
- ◆ White - Goodwyn Semillon Sauvignon, The Vines Chardonnay Semillon
- ◆ Red - The Vines Shiraz Cabernet Merlot
- ◆ Soft drink and juice package including bottled water
- ◆ Cheese plate
- ◆ Bar staff
- ◆ Beer, wine and soft drink glasses, ice and tubs (includes cleaning of glassware)
- ◆ Bar with white linen
- ◆ All leftover wine, beer and soft drinks are yours to keep

\$19.90pp Allowing for 2 - 3 alcoholic drinks per person

Premium Wine, Bubbly and Beer Package with Cheese Platter

Package includes:

- ◆ Wines from Pepperton Estate:
- ◆ Sparkling - Brut Cuvee
- ◆ White - Sauvignon Blanc, Chardonnay
- ◆ Red - Cabernet Merlot, Shiraz
- ◆ Premium Beer: Crown Larger, Boags Light, Heineken, Tooheys Extra Dry
- ◆ Soft drink and juice package including bottled water
- ◆ Cheese plate
- ◆ Bar staff
- ◆ Beer, wine, champagne and soft drink glasses, ice and tubs (includes cleaning of glassware)
- ◆ Bar with white linen
- ◆ All leftover wine, beer and soft drinks are yours to keep

\$24.90pp Allowing for 2 - 3 alcoholic drinks per person

Optional Extras

Additional alcoholic drinks - add \$5.50 per person.

Sparkling wine, The Vines NV Brut Cuvee, with champagne glasses add \$4.50 for 1 glass per person

Bonus offer

Combine packages and receive a \$300 case of bubbly!

Combine any catering, hire and/ or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Call now as this offer is limited.

Offer applies when each package is valued at over \$650



Whatever your function, large or small, inside or outdoors, we will help you create a successful and unforgettable event. Crown Party Hire supplies a huge range of quality party hire equipment at competitive prices.

Smart, freestanding and affordable marquees

All of our marquees are freestanding and look smart.

- No pegs or ropes for guests to trip over
- No pegs in your lawn
- Make the most of your space
- No broken pipes
- Permitted in public parks
- Offer excellent weather protection



Combine packages and receive a \$300 case of bubbly!

For a limited time, combine any catering, hire and/or beverage package and receive:

12 bottles of "The Vines" bubbly

FREE!

Our gift to you valued at \$300.

Offer applies when each package is valued at over \$650.



**Great Value
Guaranteed!**

Hurry, as this offer is strictly limited.

Call us on 1300 66 44 67 and we will put together a great value package to meet your needs.