

FUNCTION PACKAGES

CROWN INN
EST. 1855
OLD REYNELLA



WELCOME

The Crown Inn offers versatile and stylish function spaces, perfect for any event. Whether you're planning a corporate meeting, a birthday celebration, an engagement party, or a special gathering, our dedicated spaces cater to groups of all sizes.

We strive to keep things convenient—there's no room hire fee unless the space is reserved during a particularly busy time and fewer guests are expected. Please note, all facilities, including the bar and restrooms, are shared with the main bistro.

With modern facilities, customizable catering options, and a friendly team to assist with planning, your event will be seamless and memorable. From intimate settings to larger gatherings, The Crown Inn's function spaces are designed to suit your unique needs, ensuring a relaxed and enjoyable experience.

Let us help make your next event extraordinary at The Crown Inn!

MAKE A BOOKING

info@crowninnhotel.com.au
(08) 8381 1319

BISTRO

Looking for a versatile spaceto host your next event?

Our function area offers a flexible setup that can accommodate a variety of occasions. For more intimate gatherings, the room can be separated by bi-fold doors to create a semi-private space for up to 50 people. Additionally, the adjacent outdoor area can be included to enhance your event experience.

SEATING	COCKTAIL
100	150

*Min. spend may apply







PLATTER MENU

EACH PLATTER IS SUITABLE FOR 10 PEOPLE

HOT PLATTERS

Party pies & Sausage rolls **$100**
Wedges w/ sweet chilli & sour cream **$50**
Spring rolls & dim sims **$80**
Mini quiche variety **$120**
Arancini variety (VO, GFO) **$80**
Chicken skewers **$120**
Chicken Wings (GFO) **$50**
(choice of buffalo or BBQ)

SLIDERS PLATTER $120

Fried chicken x 8 e.a.
Pulled pork x 8 e.a.
Beef x 8 e.a.

GRAZING PLATTER $150

Assorted dips
Breads
Olives
Cheddar
Grissini
Cured meats (salami, prosciutto, pastrami)
Marinated roasted vegetables

COB LOAF $75

Spinach & cheese
Cheese & bacon
Four cheese

ASSORTED SANDWICHES & WRAPS $90

VEGAN PLATTER $150

Popcorn cauliflower
Vegan arancini
Breads
Assorted dips
Chips
Olives
Falafels

CHEESE PLATTER $120

Hard & soft cheese
Lavosh
Fresh fruit

DESSERT PLATER $130

Brownies
Churros
Cheesecake
Fresh fruit
Cakes

PLEASE CONTACT US IF YOU WOULD LIKE TO DISCUSS ALTERNATE CATERING OPTIONS

DEPOSITS

- Tentative bookings can be held for 7 days; at this point, a deposit and signed contract is required to secure your booking.

CANCELLATIONS

- Cancellations made within 30 days of the event will result in the forfeiture of your deposit.
- Cancellations made within 14 days of the event will be subject to the full agreed minimum spend.

CATERING

- Menu and beverage selections must be confirmed at least 14 days prior to your event.
- Final guest numbers and any dietary requirements are required no later than 7 days before the event date.
- Please note that outside food and beverages are not permitted, with the exception of celebratory cakes. A cakeage fee may apply.

BEVERAGE REGULATIONS

- Beverages will be served in accordance with Liquor Licencing Laws.
- Legally approved identification must always be carried and produced on request while in the venue - 'no proof - no service'.
- A maximum of two drinks will be served to a single guest at one time. Responsible Service of Alcohol will always be adhered to.

PRICING

- All prices listed are subject to change without notice. Quotes are valid for 14 days from the date issued. Once the contract is signed, the quoted pricing will be honoured.
- To secure your event, a deposit of 25% of the minimum spend is required. The remaining balance must be paid in full at least 3 days prior to your event.
- Any additional charges incurred on the day must be settled at the conclusion of the function.
- Please note personal cheques are not accepted.

SECURITY

- Security is not included as part of your function booking. However, the hotel can arrange security on your behalf at a cost of $55 per hour, with a minimum of 3 hours.
- Events with more than 50 guests are required to have one security guard per 50 attendees.
- All 18th and 21st birthday functions must have at least one security guard present, along with parental supervision at all times.

MINORS

- In compliance with Liquor Licensing Laws, all patrons under the age of 18 must vacate the premises by 10 PM.
- Underage guests must be accompanied by a parent or legal guardian at all times while on the premises.
- Please be aware that if a minor is found consuming alcohol during the event, the function will be immediately cancelled with no refund issued.

DECORATIONS

- Customers may bring in decorations at a pre-arranged time, coordinated with management in advance.
- Setup and pack-down times are subject to availability and can be discussed with the function coordinator.
- Decorations must not be screwed, nailed, or attached to any walls or surfaces unless prior approval is granted by the hotel.
- All items must be collected within 24 hours after the event concludes.
- The use of naked flames, confetti, or scatter decorations is strictly prohibited. A cleaning fee will apply if these items are used.

LIABILITY

- The customer is responsible for any damage, theft or injury sustained at the venue.
- The venue does not accept responsibility for any goods, gifts or personal belongings brought in by any guests.
- Management reserves the right to remove any person(s) believed to be intoxicated, unruly or who may pose a danger to themselves or others.
- If at any time guests are in breach of the law/ licence/terms and conditions, the event may be closed without notice or explanation.
- Management reserves the right to withhold deposits in the event any venue terms and conditions are breached.