

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

LARGE PARTY RESERVATION GUIDELINES

FACT SHEET

MENU SELECTION

- Parties of 12 or more guests are considered large parties and must order from pre-selected Family Style Menus (3 different price ranges are available) and have a selected Family Style Menu option in place 48 hours prior to the reservation date. Menus are subject to change.
- Wine and Cocktail menus to be selected from the wine list and hand-crafted cocktail list of Crown & Anchor and submitted to Dining Reservations at least 48 hours prior to the reservation date.

BOOKING AND CANCELLATION

- For large parties of 12 guests or more, reservations should be placed either at 6:00 pm to 6:30 pm or 8:00pm and later.
- Final guest counts are to be confirmed 48 hours prior to the reservation date.
- 48-hour cancellation notice must be given to avoid the \$50 per person late cancellation fee
- Hotel owns the right to cancel the event if it is not in line with its ethics code, safety guidelines and operational policies.
- Any personal decor must be confirmed with the Restaurant Manager prior to the reservation date.

PAYMENTS AND FEES

- \$5 cake service fee per guest will apply to the final bill if guests bring their own cake.
- 17% service charge will apply to the final bill.
- All Large Party Reservations must be confirmed with a Credit Card via Secure Pay 72 hours prior to the reservation date, without SecurePay confirmation the reservation will not be considered as confirmed.
- All menus, rates and prices are subject to change.

TABLE ARRANGEMENT AND CAPACITY

- Crown & Anchor Dining Room Maximum Capacity is as described below:
 - 1 Long table - accommodates 18 guests on the Patio.
 - 1 Long table - accommodates 12 guests inside of the Restaurant.
 - Patio capacity - parties larger than 18 will be accommodated at multiple tables that will be set close to each other.
 - Indoor capacity - parties larger than 12 will be accommodated at multiple tables that will be set close to each other.



CROWN & ANCHOR

Menu Option One - \$60

STARTERS

SERVED FAMILY STYLE

Market Salad

Slow Roasted Cherry Tomatoes, Shaved Shallots,
Mixed Greens, Croutons, Citrus Dressing

Crispy Buttermilk Cauliflower (V)

BBQ Sauce, Sesame Mayo

ENTRÉES

Beer Battered Fish & Chips

Atlantic Cod, Mushy Peas, Tartar Sauce,
French Fries, Malt Vinegar

~ OR ~

Butter Chicken Masala (N)

Rice, Papadum, Naan, Orange Peel Chutney, Raita

~ OR ~

Mushroom Risotto (GF) (V)

Roasted Mushrooms, Oregano, Aged Parmesan,
Watercress

DESSERT

TO SHARE FAMILY STYLE

Pastry Chef Selection of Sweets

(V) Vegetarian (N) Contains Nuts (GF) Gluten Free

If you have any intolerances or specific diet, please ask your
waiter for guidance. Consumption of raw or under-cooked meats
can present a potential health risk.

17% gratuities will be added to the menu price listed.



CROWN & ANCHOR

Menu Option Two - \$72

STARTERS

Grilled Haloumi (V) (GF)

Spiced Tomato & Peppers, Grilled Zucchini,
Pine Nuts, Herb Dressing

~ OR ~

Carrot & Ginger Soup (VG)

Thyme Croutons, Roasted Pumpkin Seeds,
Coconut Yoghurt

~ OR ~

Beetroot Salad (V) (N)

Roasted Beetroot, Quinoa, Spinach, Cucumber, Tomato,
Crispy Goats Cheese, Garlic Dressing, Balsamic Glaze

ENTRÉES

Pan Seared Atlantic Salmon (GF)

Grilled Asparagus, Cauliflower Purée, Fondant Potatoes,
Citrus Velouté Sauce

~ OR ~

Italian Sausage & Broccolini Orecchiette

Hot Italian Sausage, Broccolini, Red Peppers,
Garlic Cream, Parmesan, Chili Oil

~ OR ~

Mushroom Risotto (GF) (V)

Roasted Mushrooms, Oregano,
Aged Parmesan, Watercress

DESSERT

Cheesecake

Berry Compote

~ OR ~

Strawberry Pistachio Tart

Strawberry Sauce, Pistachio Namelaka, Almond Financier

(V) Vegetarian (N) Contains Nuts (GF) Gluten Free

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CROWN & ANCHOR

Menu Option Three - \$92

SERVED FAMILY STYLE

STARTERS

KFC - Korean Fried Chicken

Gochujang, Citrus Mayo, Sesame Seeds, Diakon

Caesar Salad (V)

Romaine, Garlic Croutons, Shaved Parmesan,
Caesar Dressing (*no anchovies*)

Crispy Calamari

Lemon Aioli, Tzatziki

Crispy Buttermilk Cauliflower (V)

BBQ Sauce, Sesame Mayo

ENTRÉES

Chargrilled Sirloin Steak

Pan Seared Atlantic Salmon (GF)

Seafood Linguine

Prawns, Mussels, Calamari, Baby Spinach,
Parsley, Chili, Tomato Sauce

Mushroom Risotto (GF) (V)

Roasted Mushrooms, Oregano,
Aged Parmesan, Watercress

SERVED WITH SIDES & SAUCES:

French Fries / Grilled Asparagus
Roasted Bell Peppers & Onions

Rosemary Lemon Butter Sauce
Peppercorn Sauce / Chimichurri

DESSERT

Pastry Chef Selection of Sweets

(V) Vegetarian (GF) Gluten Free

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