

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.

Menu Option One - \$62



CROWN & ANCHOR

STARTERS

SERVED FAMILY STYLE

Caesar Salad (V)

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

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 ~

Summer Asparagus Risotto (GF) (V)

Asparagus, Peas, Tuckers Farm Goats Cheese,
Lemon, Basil, Parsley, Chives, Herb Oil

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 - \$74

STARTERS

Hummus, Falafel & Cucumber Salad (V)

Hummus, Babaganoush, Tomato, Cucumber, Arugula,
Tahini Yoghurt Dressing, Pita Bread

~ OR ~

Creamy Corn Soup (VG)

Corn Fritters, Basil Oil, Microgreens

~ OR ~

Beetroot Salad (V)(N)

Cooked Beets, Shaved Raw Beets, Pine Nuts,
Spinach, Goat's Cheese

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 ~

Summer Asparagus Risotto (GF) (V)

Asparagus, Peas, Tuckers Farm Goats Cheese,
Lemon, Basil, Parsley, Chives, Herb Oil

DESSERT

Cheesecake

Berry Compote

~ OR ~

Apple Crumble (GF) (V)

Spiced Apples, Brown Sugar Oat Crumble,
Vanilla Ice Cream

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

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Menu Option Three - \$94

SERVED FAMILY STYLE

STARTERS

Hummus, Falafel & Cucumber Salad (V)

Hummus, Babaganoush, Tomato, Cucumber, Arugula,
Tahini Yoghurt Dressing, Pita Bread

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

Summer Asparagus Risotto (GF) (V)

Asparagus, Peas, Tuckers Farm Goats Cheese,
Lemon, Basil, Parsley, Chives, Herb Oil

SERVED WITH SIDES & SAUCES:

French Fries / Grilled Broccoli
Roasted Seasonal Vegetables

Rosemary Lemon Butter Sauce
Peppercorn Sauce / Chimichurri

DESSERT

Pastry Chef Selection of Sweets

(V) Vegetarian (GF) Gluten Free

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