CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

LARGE PARTY RESERVATION GUIDELINES

FACT SHEET

MENU SELECTION

- Parties of 10 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 10 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 10 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 10 will be accommodated at multiple tables that will be set close to each other.

CROWN & ANCHOR

Menu Option One - $62

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 ~

Ricotta & Pesto Rigatoni *(V)*
Ricotta, Sun-dried Tomatoes, Zucchini, Pesto alla Genovese, Pine Nuts, 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 - $76

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 ~

Marinated Rotisserie Half Chicken
Garlic Mash Potato, Sauteed Kale, Mojo Rojo Sauce, Micro Greens, Herb Oil

~ OR ~

Ricotta & Pesto Rigatoni *(V)*
Ricotta, Sun-dried Tomatoes, Zucchini, Pesto alla Genovese, Pine Nuts, 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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CROWN & ANCHOR

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)*

Marinated Rotisserie Half Chicken
Garlic Mash Potato, Sauteed Kale, Mojo Rojo Sauce,
Micro Greens, Herb Oil

Ricotta & Pesto Rigatoni *(V)*
Ricotta, Sun-dried Tomatoes, Zucchini,
Pesto alla Genovese, Pine Nuts, Herb Oil

SERVED WITH SIDES & SAUCES:
Mashed Potato / 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.