



Crystal Swan
Functions Brochure Master



Welcome Aboard the Crystal Swan
Providing exclusive Luxury on the Swan River

Thank you for choosing to celebrate your special occasion with us on the Crystal Swan.

The Crystal Swan is an award-winning function venue, providing an adaptable and stylish space for small intimate celebrations and large-scale functions of up to 200 people. Our iconic venue can be transformed into any manner of style to suit any special event, be it a corporate dinner, birthday celebration, elegant cocktail reception, or dinner and dancing – all showcasing the panoramic views of Perth's spectacular skyline as a backdrop.

The venue features a fully enclosed, superb interior temperature-controlled environment, with external deck access. Our galley is completely self-sufficient, allowing for us to cater from a range of menu selections, as well as any tailor-made solutions to suit client's tastes, event style, themes, and budget.

As one of Perth's best and only cruising venues, we pride ourselves on a consistent quality of staff, service and food. Our team will work closely with you to bring your ideas to reality, and tailor both food and drink requirements to your needs.

We look forward to making your cruising experience with us an event to remember.

Event Quotation

Celebration on the Swan



Please note that our 3-hour cruise has a complimentary 30-minute allocation for both boarding and disembarking, rounding the event time to 4-hours total. An extra hour can be added to your cruise time for an additional fee.

Phone Connection

Drinks

Minimum Number of Guests

DJ

Standard Cleaning Fee

Complimentary (Bluetooth or AUX Connection)

Cash/EFTPOS Bar / Master Tab / Package

50

On Application / Self Supplied

Packages

Each of our carefully curated packages are inclusive of a 3-hour River Cruise and food component.

Menu Choices

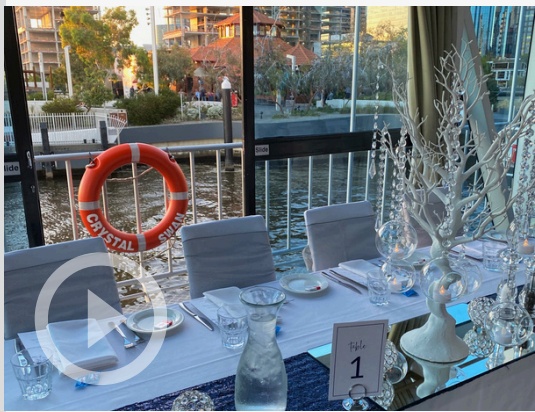
Classic Finger Food

Premium Finger Food

Buffet Menu

Plated Menu

Standard Drinks Package



Beverage Packages

Inclusive Drinks for your Cruise

Please note BYO is not permitted on-board.



Crystal Swan offers three options for drinks

Standard Bar Operation

Your guests are welcome to an open bar and may pay as they go. Please note, Crystal Swan has tried to go cashless where possible and as such we do not always carry cash on-board. Both bars are equipped with electronic payment methods.

Master Tab

You may wish to put on a tab for your guests, which can cover whatever you wish. We take a prepayment for the original tab, if it is not all spent on the night, we will organise a refund of the balance. You are welcome to top it up on-board during your event.

Drinks Package

Crystal Swan offers a Standard or Premium Drinks Package.



Standard Drinks Package

Single Fin Summer Ale
Hello Sunshine Cider
Corona
Somersby Apple Cider
Guinness
Houghton Sparkling Cuvee
Houghton Sauvignon Blanc
Houghton Shiraz
Zilzie Prosecco
Assorted juices
Soft drink selection
Still and sparkling water

Premium Drinks Package

Single Fin Summer Ale
Hello Sunshine Cider
Corona
Somersby Apple Cider
Guinness
Peroni Leggera
Peroni Nastro Azzurro
Matso's Ginger Beer
Little Creatures Pale Ale
Wills Domain NV Sparkling Rose
Plantagenet Wines Blanc de blanc
Wills Domain Semillon Sauvignon Blanc
Wills Domain Rose
Wills Domain Cabernet Sauvignon
Yelland & Papps Shiraz
Assorted juices
Soft drink selection
Still and sparkling water

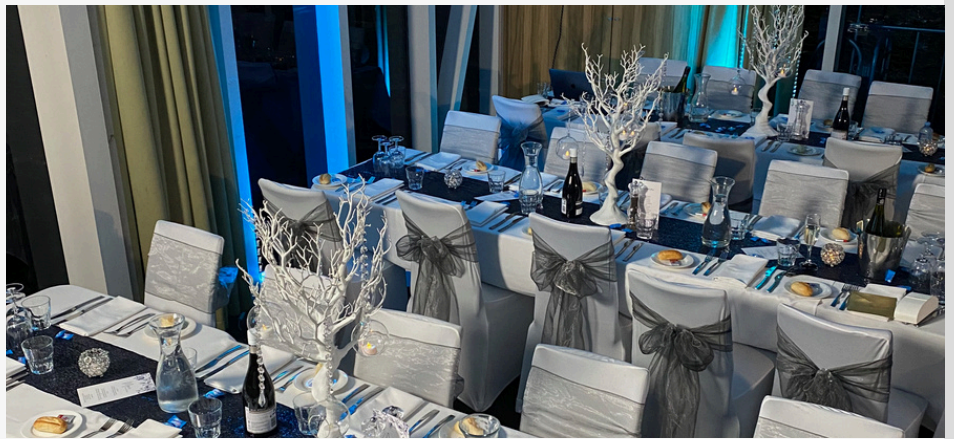
Theming Partners

Preferred Suppliers



The venue is your space to transform however you wish, be it the timeless elegance of a formal reception or the red carpet of a Bond styled Casino Night, the only limits are your imagination!

Venue theming is equally important as food and drink, as such, our incredible theming partners are well equipped to assist you in turning the Crystal Swan into your dream event space:



Event Style (Decoration)

- Rob (08 9446 8475)
- www.eventstyle.net.au

Phenomenon Event Services (Themed Decor)

- www.phenonenon.com.au

JNONIS Entertainment (DJ, Live Music, & MC)

- Jonathan (0414 246 630)
- jnonis.entertainment@gmail.com
- <https://www.instagram.com/jnonis.entertainment/>

Hot Flush Casino

- www.hotflushcasino.com.au
- michelle@hotflushcasino.com.au

Cocktail Menus

Elegance in Simplicity



Classic Finger Food Menu

Please Select Eight (8) Items

Includes Chef's Selection of Petit Fours for Dessert

Cold Canapes

Rare Beef Fillet Steak, Mushroom, Brioche Toast, Horseradish Cream (GFO)
Golden Potato Rosti, Beetroot Hummus, Seared Halloumi (V / GF)
Grilled Courgette, Whipped Goat's Chèvre, Pineapple & Jalapeno Salsa (V)
Miniature Chicken Caesar Salads, Crisp Pancetta, Edible Parmesan Cones
Yaki Onigiri - Grilled Sushi with Sweet Potato & Avocado (VGN / GF)

Hot Canapes

Caramelised Tempura Szechuan Pepper Prawns
Sesame & Lemongrass Prawn Toast (GFO)
Thai Snapper & Ocean Trout Fish Skewers, Palm Sugared Chilli Sauce (GF / DF)
Truffled Forrest Mushroom Arancini, Molten Mozzarella Centre (V / GFO)
Malaysian Coconut Chicken Skewers, Peanut Lime Satay Dip (GF / DF / N)
Chicken, Haloumi and Chorizo Skewers with Garlic Aioli (GF)
Confit Duck in Handmade Pancakes, Hosin & Cucumber (DF)
Pork and Porcini Sausage Roll with Truffle Tamarind Dip

Optional Grazing Platters / Tables

Mixed Selection of Each Variety - Minimum Order 50 Guests

Antipasto

Grilled Ciabatta, Smoked Chorizo, Marinated Olives & Charred Peppers
Spanish Potato Tortilla & Hummus, Shaved Smoked Leg Ham
Candied Spiced Nuts & Cheddar Cheese (GFO / N)

Charcuterie

Selection of Locally Cured Artisan Sliced Meats, House Made Patè, Olives, Cornichons
Pickled Vegetables & Fresh Bread (GFO)

French Cheeses

Variety of Quality French Cheese with Handmade Lavosh & Chutney, Dried Fruits & Spiced Nuts

(V) - Vegetarian

(GFO) - Gluten Free Option

(VGN) - Vegan

(GF) - Gluten Free

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(N) - Contains Nuts

Cocktail Menus

Elegance in Simplicity



Classic Finger Food Menu

Please Select Eight (8) Items

Includes Chef's Selection of Petit Fours for Dessert

Cold Canapes

Rare Beef Fillet Steak, Mushroom, Brioche Toast, Horseradish Cream (GFO)

Golden Potato Rosti, Beetroot Hummus, Seared Haloumi (V / GF)

Grilled Courgette, Whipped Goat's Chèvre, Pineapple & Jalapeno Salsa (V)

Miniature Chicken Caesar Salads, Crisp Pancetta, Edible Parmesan Cones

Yaki Onigiri - Grilled Sushi with Sweet Potato & Avocado (VGN / GF)

Hot Canapes

Caramelised Tempura Szechuan Pepper Prawns

Sesame & Lemongrass Prawn Toast (GFO)

Thai Snapper & Ocean Trout Fish Skewers, Palm Sugared Chilli Sauce (GF / DF)

Truffled Forrest Mushroom Arancini, Molten Mozzarella Centre (V / GFO)

Malaysian Coconut Chicken Skewers, Peanut Lime Satay Dip (GF / DF / N)

Chicken, Haloumi and Chorizo Skewers with Garlic Aioli (GF)

Confit Duck in Handmade Pancakes, Hosin & Cucumber (DF)

Pork and Porcini Sausage Roll with Truffle Tamarind Dip

Selection of Petit Four Desserts Included



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Cocktail Menus

Elegance in Simplicity



Premium Finger Food Menu

Please Select Ten (10) Items

Cold Canapes

Salmon Tartare, Squid Ink Tapioca Crisp, Tobiko Caviar (GF / DF)
Seared Scallop Taco, Parsnip Cream, Sherry Glaze
Kingfish Carpaccio, Spicy Thai Salad, Wonton Crisps
Grilled Olive Ciabatta, Beetroot Hummus, Seared Haloumi (VGN)
Grilled Courgette, Whipped Goat's Chèvre, Pineapple & Jalapeno Salsa (V)
Miniature Chicken Caesar Salads, Crisp Pancetta, Edible Parmesan Cones
Rare Beef Fillet Steak, Mushroom, Brioche Toast, Horseradish Cream (GFO)

Hot Canapes

Caramelised Tempura Szechuan Pepper Prawns
Sesame & Lemongrass Prawn Toast (GFO)
Moroccan Spiced Quinoa & Sweet Potato Sliders with Sweet Eggplant Relish (VGN / GFO)
Parmesan Polenta Chips with Saffron Rouille and Charred Peppers (V / GF)
Truffled Forrest Mushroom Arancini, Molten Mozzarella (V / GFO)
Savoury Profiteroles, Molten Heidi Gruyere & Caramelised Onion (V)
Malaysian Coconut Chicken Skewers, Peanut Lime Satay Dip (GF / DF / N)
Chicken, Haloumi and Chorizo Skweres with Garlic Aioli (GF)
Confit Duck in Handmade Pancakes, Hosin & Cucumber (DF)
Pork and Porcini Sausage Roll with Truffle Tamarind Dip
WA Harvey Beef Burgers, Handmade Brioche, Tabasco Aioli, Cheese & Pickle (GFO)
Saltbush Marinated Beef Fillet Yakitori, Bush Tomato Chutney (GF / DF)

Sweet Canapes

Perfection of Key Lime Pie
Banoffee Pie with Chocolate Crispy Pearls
Chocolate Fudge Brownie, Dark Chocolate Mousse
Coconut & Vanilla Rice Verrine, Tropical Fruit Salsa, Passionfruit Foam (GF)
Miniature Donut, Espresso & White Chocolate Mousse
Caramelised Profiteroles with Pistachio Cream Centre
Pecan Caramel Tart, Molasses & Cherry

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Buffet Menus

Indulgent Servings



Classic Buffet Menu

Buffet Spread Includes Two (2) Main Dishes with Paired Sides & Salads, Served with French Butter, Bread and Chef's Selection of Petit Fours for Dessert

Main Dishes

Please Select Two (2) Hot Dishes

Lemon Thyme Roasted Chicken Breast - *Creamy Mushroom Sauce*
w/ Parmesan & Penne Pasta Bake, Roasted Pumpkin & Herbs

Korean BBQ Chicken Breast - *Sweet Honey & Spicy Goujuchang Glaze*
w/ crispy Kimchee Roasted Potatoes & Bok Choy

Moroccan Style Lamb Tagine - *Slow cooked with Tomato, Aromatic Spices, Apricots & Orange*
w/ Pearl Cous-Cous, Saffron, Olives & Roasted Capsicum

Thai Massaman Curry - *Slow Cooked Beef, Aromatic Coconut Sauce, Peanuts & Potato*
w/ Steamed Jasmine Rice & Bok Choy (GF /N)

Salads

Please Select Two (2) Salads

Caesar Salad, Soft Boiled Egg, Crispy Bacon, Croutons, Parmesan & Cos, Anchovy Oil

Panzanella Salad with Tomato, Mozzarella & Olives (V)

Traditional Garden Salad with Feta & Olives (V / GF)

Gado - Gado Vegetable Salad with Peanut Satay (GF / N)

Dessert

Chef's Selection of Petit Fours

Selection of Complementary Tea and Coffee Available

Seafood Buffet Upgrade

Selection of Freshly Shucked Oysters, Tiger Prawns, Smoked Salmon, Pickled Fremantle Octopus & Local Market Fish Sashimi with Fresh Citrus, Aoili & Hot Sauces

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Buffet Menus

Indulgent Servings



Gourmet Buffet Menu

Buffet Spread Includes Two (2) Main Dishes with Paired Sides & Salads, Served with French Butter, Bread and Chef's Selection of Petit Fours for Dessert

Main Dishes

Please Select Two (2) Hot Dishes

Crispy Skinned Salmon Fillet
w/ Malaysian Style Curry Laksa Sauce & Aromatic Pilaf Rice (GF / DF)

Harvey Beef Roasted Sirloin Cooked Medium Rare - *Carved to Order, Served with Red Wine Jus*
w/ Roasted New Potatoes & Steamed Green Beans (GF)

Slow Braised Lamb Shoulder Ragu
w/ Orecchiette Pasta, Olives, Fresh Basil & Parmesan

Roasted Loin of Pork - *Carved to Order & Served with Mustard Gravy*
w/ Apple & Herb Stuffing, Honey Roasted Root Vegetables

Salads

Please Select Two (2) Salads

Green Tea Soba Noodle Salad, Grilled Asparagus, Pickled Cucumber (V / DF)

Green Papaya & Thai Herb Salad, Peanuts, Noch Cham (DF / V)

Niçoise Salad with Green Beans, Soft Egg, Potato & Capers (V / DF / GF)

Sumac Sweet Potato, Charred Corn, Chipotle Salsa, Avocado, Lime Yogurt (V / GF)

Dessert

Chef's Selection of Petit Fours

Selection of Complementary Tea and Coffee Available

Seafood Buffet Upgrade

Selection of Freshly Shucked Oysters, Tiger Prawns, Smoked Salmon, Pickled Fremantle Octopus & Local Market Fish Sashimi with Fresh Citrus, Aioli & Hot Sauces

(V) - Vegetarian

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Plated Menus

Decadent Formal Settings



2-Course Set Menu

A Beautiful 2-Course Meal with French Butter, Bread and Chef's Selection of Petit Fours for Dessert. Please select either an Entree and Main, or Main and Dessert to serve to your guests.

Entree

Select One (1) Option

Roasted Duck Breast
w/ Persian Feta, Roasted Beetroot, Swiss Chard and Dukkah (GF / N)

Poached Shark Bay Prawns
w/ Handmade Gnocchi, Candied Fennel Citrus & Native Seablite

South West Asparagus
w/ Goat's Curd, Tahini Yogurt, Black Sesame Tuille (V)

Mains

Served Alternate Drop

Select Two (2) Options

WA Fillet of Barramundi
w/ Brown Butter Roasted Cauliflower, Carrot & Curry Leaf Sauce

Shiraz Braised Wagyu Beef Cheek
w/ Paris Mash, Caramelised Shallot, Mustard Seed Jus

Sous Vide Chicken Breast
w/ Celeriac Velvet, Pedro Ximenes Poached Prunes & Pistachio (N)

Medium Roasted Lamb Rump
w/ Parmesan Potato Dratin, Onion Soubise & Broccolini

Dessert

Chef's Selection of Petit Fours

Selection of Complementary Tea and Coffee Available

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(GFO) - Gluten Free Option

(VGN) - Vegan

(GF) - Gluten Free

(DF) - Dairy Free

(N) - Contains Nuts

Plated Menus

Decadent Formal Settings



3-Course Set Menu

A Beautiful 3-Course Meal with French Butter & Bread.

Entree

Select One (1) Option

Roasted Duck Breast

w/ Persian Feta, Roasted Beetroot, Swiss Chard and Dukkah (GF / N)

Poached Shark Bay Prawns

w/ Handmade Gnocchi, Candied Fennel Citrus & Native Seablite

South West Asparagus

w/ Goat's Curd, Tahini Yogurt, Black Sesame Tuille (V)

Mains

Served Alternate Drop

Select Two (2) Options

WA Fillet of Barramundi

w/ Brown Butter Roasted Cauliflower, Carrot & Curry Leaf Sauce

Shiraz Braised Wagyu Beef Cheek

w/ Paris Mash, Caramelised Shallot, Mustard Seed Jus

Sous Vide Chicken Breast

w/ Celeriac Velvet, Pedro Ximenes Poached Prunes & Pistachio (N)

Medium Roasted Lamb Rump

w/ Parmesan Potato Dratin, Onion Soubise & Broccolini

Dessert

Select One (1) Option

Aerated Mint Chocolate

Raspberry Cloud, Salted Chocolate Soil, Raspberry Sorbet

Pina Colada Gelée

Strawberry Crisps, Coconut Sorbet, Coconut Snow

Baked Banana Tart

Chocolate and Peanut Brittle Sorbet, Raspberry Vinaigrette

Dome of Strawberry Mousse

Crisp White Chocolate, Strawberry Centre, Hazelnut Dacquoise

Cheese

Individual Selection of Decadent Cheeses, House Made Lavosh, Seasonal Chutney, Fresh Grapes

Selection of Complementary Tea and Coffee Available

(V) - Vegetarian

(GFO) - Gluten Free Option

(VGN) - Vegan

(GF) - Gluten Free

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Frequently Asked Questions



How long is the cruise?

Our standard cruising time on the river is 3-hours. However, extra cruise time can be accommodated per additional hour.

Where does the vessel cruise to?

The vessel departs from Barrack Square Jetty, travelling West under the Narrows Bridge past the Old Swan Brewery and into Matilda Bay.

The journey takes you past the University of Western Australia and the Royal Perth Yacht Club as we head towards the Raffles Hotel near Canning Bridge.

Skipper will steer you down the river before it is time to turn back towards Perth and its gorgeous skyline, with Kings Park and the river foreshore in view.

Can we anchor down?

Absolutely. The vessel can stay anchored for part of your event. Matilda Bay is the most popular location for this, as it allows for panoramic views of the bay and cityscapes.

How stable is the boat?

The Crystal Swan has three hulls, which balance perfectly the weight and size of the vessel, making it superbly smooth when cruising.

As with all vessels on the water, the boat does rock slightly, depending on the traffic, and especially when tethered to the jetty.

Is seasickness an issue?

If you have guests who are prone to motion or seasickness, we recommend they bring something to help ease the journey. Everyone is different, but for the most part, we rarely experience seasickness on board.

Where do our guests board/disembark?

The Crystal Swan departs and returns to Barrack Square, Jetty 5.

Is there parking nearby?

We recommend parking at the Perth City Council car park near Adelaide Terrace. This car park is open 24-hours a day, seven days a week and is a short 5-minute walk to the jetty.

Who will help organise our event?

We have an experienced events coordinator who will assist you in the lead up to your event and discuss the finer requirements you may have in regard to decoration, timing, menu choice and costings.

Who will be on-board for the event?

An approved manager will be on-board at all times to ensure what we promised is delivered to a high standard.

Our friendly staff will also be on duty, as well as our chefs and of course, our skipper.

Do you cater for special diets?

Yes we can. Please inform us as soon as you are able so our chefs can order and prepare for the special dietary requirements of your guests.

Frequently Asked Questions



What do you mean by 'Cash Bar'?

The term 'Cash Bar' refers to an open style bar arrangement, to which your guests can pay as they go. Crystal Swan has two cashless payment methods at each bar.

Is there a special charge for children/suppliers?

Children from 4 to 12 years of age will be charged at child rate.

Children aged 13 to 17 will be charged the same rate as adults, minus the cost of any alcoholic component - i.e. beverage package.

Professional suppliers (DJs, live musicians or photographers) will enjoy the same menu as your guests at discounted cost.

Can I bring my own entertainment?

You are welcome to use our in-house speakers, which utilise a phone cable connection.

Alternately you may wish to organise a DJ or live band. We are happy to assist in organising a time for them to come down to check our system before your event.

We also have a few recommendations for DJs if you would like us to send some information through.

Do you have decorators?

Styling for your event is a very personal thing. It can be as simple or elaborate as you desire. Our events coordinator can provide a list of our preferred suppliers if you would like a starting hand.

What is your maximum capacity?

The vessel comfortably accommodates 100 guests on the top deck for a formal meal and 70 on the lower deck. The total capacity is 200 for a cocktail style event, which can be spread across both decks.

What if someone needs to get off early?

If one of your guests is feeling unwell or there is a matter of urgency to return to the jetty, please let one of our staff know and skipper will return to land, allowing your guest to disembark safely.

Are there any decorations not permitted?

For the safety and security of our guests we ask that you please do not fix decorations to safety items or place anything blocking the way of exits or stairs.

Glitter and confetti is not permitted on board at all.

Please ensure that any table centrepieces are stable at the base, and any live candles must be enclosed. We prefer the use of led candles.

If you are unsure about anything, please ask our events coordinator or venue manager.

Can I change the menu?

There is some degree of flexibility with our menus, so long as we are given appropriate notice and approval from chef. Final details are locked in a week before the event.

Frequently Asked Questions



Do you have wheelchair access?

Unfortunately not. The Crystal Swan is not wheelchair friendly, although we have had events in the past where wheelchair bound guests have been able to board. Please note that we do not unfortunately have disabled toilets on-board.

This is down to the discretion of the guest concerned. Please consult with our events coordinator for more.

What time should I put on my invites?

We offer a complimentary 30-minute boarding time and suggest that your guests arrive just prior to this. Skipper may agree to depart after this time, but please note that there will be no extension of the cruising time.

What if it rains / is stormy?

The vessel is fully enclosed, so rain or bad weather is not an issue. The wind could pose a problem however, given the cubic design of the boat. Marine Safety places a restriction on the vessel departing the jetty if the winds are 30 knots or stronger.

In saying that, your event can still go ahead and will continue on the jetty, or until it is safe for us to cruise.

Unfortunately this can happen and is therefore included in the terms and conditions, which we send to you prior to booking.

Ultimately the decision rests with the Master of the Vessel.



WE LOOK
FORWARD TO
CELEBRATING
WITH YOU!

Crystal Swan Cruises

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www.crystalswan.com.au

