

Crown Events & Conferences

ASIAN DINNER

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities. Our menus are curated by Award-winning Executive Chef, Kelly Jackson and his team. Kelly's multicultural and modern approach, using predominantly locally sourced ingredients, gives our menus a quality rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Our Asian dinner menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests.

Whether you are planning an intimate gathering or large celebration, Crown Events & Conferences offer everything you need to make your special event a spectacular one.



Minimum 30 guests required

Alternating service of entrée, main course or dessert
\$10.00 per person

Four course menu
\$95.00 per person

All Asian banquet are served with red cut chili, soya sauce, vinegar and peanut only. Homemade XO sauce and cookie in additional cost of \$3.00 per person

APPETISER - FIRST COURSE

Please select two items

Fried stuffed crab claws

Deep fried chicken mince, taro with bean curd sheet served with spring onion ginger soy glaze

Chilled Black Fungus with Sesame Sauce*

Smoked duck breast with spicy sesame dressing and pickled carrot and cucumber

Salt and pepper toss king prawns

Cantonese Jellyfish salad, coriander vinegar dressing

Asian sesame tuna with ginger salads, vinegar reduction dressing

Crispy potato prawn with sweet and sour plum sauce

SOUP - SECOND COURSE

Please select one item

Sweet corn and crab meat soup with egg white

Bamboo shoot, mushroom, sea cucumber and crab meat soup

Braised crab meat with sweet corn soup

Seafood, mushroom and bean curd soup

*Westlake "egg drop, shitake mushroom beef soup

**Denotes vegetarian dish*



CROWN EVENTS
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MELBOURNE

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LOBSTER COURSE

\$25.00 per person

Lobster with noodles and baby bok choy served with choice of the following sauce:

- Ginger and Spring onion
- XO sauce
- Singapore chili Sauce
- Szechuan bean sauce
- Kung pao Sauce

MAIN - THIRD COURSE

Please select one item

All Mains served with assorted seafood fried rice or yang chow fried rice

- Pan seared beef medallion, Szechuan Black bean, seasoned Asian vegetable
- Steamed hapuka fillet, shredded pork and mushroom on coriander flavoured soy sauce and baby bok choy
- Marinated "Szechuan" corn fed chicken breast, Asian vegetable, Kong bao Sauce, leek, red chilli and cashew nut
- Herbal braised soy duck leg, enoki mushroom, mandarin sauce, broccoli, baby corn and wood ear fungus
- "Xinjiang" styled Mt Leura lamb rack, cumin crumb with spice, asparagus, baby carrot, smoke eggplant puree
- NZ Southern monk fish, sweet and sour chilli sauce, kalia, capsicum and pepitas seed
- Hakka soya braised pork belly, Chinese mushroom, bok choy and bean curd.
- Char siu marinated Chicken roulade, chive pancake, Chinese broccoli

DESSERT - FOURTH COURSE

Please select from either sharing dessert platter, trio dessert platter or plated individual dessert

DESSERT PLATTER (SHARING)

- Mango passionfruit mousse, vanilla sable, Green tea tartlet, red been jelly
- Blood orange & coconut pudding
- Chinese egg tart

TRIO DESSERT PLATTER

Choice Of Three:

- Mango pudding*
- Green tea ice cream*
- Coconut panna cotta with red bean*
- Almond jelly with logan & goji berry*

INDIVIDUAL PLATED DESSERT

- Mango puree with sago and vanilla ice cream*

*Denotes vegetarian dish



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ASIAN ENHANCEMENTS



ADDITIONAL APPETISERS

\$15.50 per person

Szechuan marinated slice abalone, black fungus and leek, served warm (plated one piece per person)

\$38.00 per person

Black lip abalone slice, with mushroom and vegetables (plated, one piece per person)

UPGRADED SOUP

\$10.00 per person

Eight treasure soup, bamboo pit, mushroom, black fungus, chicken, crab meat, dried scallop, sea cucumber, prawns

UPGRADED MAIN COURSE

\$15.00 Per Person

Oven baked tooth fish, teriyaki glaze, crispy shimeji mushroom and Asian greens

SIDE DISHES

Barbecue combination platter, roasted pork, soya chicken and char siu \$8.00

Buddha's delight, bamboo shoot, bean curd stick, Chinese mushroom, day lily buds, fungus, ginkgo, lotus seed, carrot, wombok, snow peas \$7.00

Lotus leaf rice, with mushroom, dried scallops and Chinese sausage \$8.00

Braised sea cucumber, with wombok \$25.00

Salt and pepper quail (half quail per person) \$7.00

Fruit platter* \$8.00

*Denotes vegetarian dish



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Menus and prices are valid until 30 June 2020. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however requests for meals which are low gluten can be accommodated.