

Crown Events & Conferences

SHARING TO THE TABLE

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.



SHARING TO THE TABLE - \$106.00 per person

Please select one entrée to be individually served or select one of the sharing platters to the table

ENTREE

Please select one item

Sesame crusted salmon tataki, spring onion, creamy lemon dressing, crisp shallots and micro coriander

Malaysian BBQ chicken, crisp vegetable salad, coconut, lime and peanut sambal yoghurt

Slow cooked lamb loin, caramelised onion and eggplant crisp, beans, zucchini, smoked feta

Hot smoked king salmon, celeriac apple and horseradish remoulade, spinach pakora, watercress leaves

Cured and lightly smoked Hiramasa kingfish, snow pea and edamame salad, Yarra Valley caviar, yuzu dressing

Roasted rare beef carpaccio, artichoke, sun blushed tomatoes, truffled pecorino cheese, wild rocket

Tiger prawn and calamari risotto, zucchini, preserved lemon, baby coriander

Eggplant and spinach ravioli, pesto cream, semi-dried cherry tomatoes, micro basil*

Grilled tiger prawn and kale salad, cucumber mango salsa, crisp Asian spices

OR

SHARING PLATTERS TO THE TABLE

Please select one platter

Antipasto

Cured, tartare and smoked salmon, crisp lavoche bread

Prawn and avocado cocktail

MAIN COURSES

Please select two items

All main courses are served with one large garden salad, chardonnay vinaigrette

Slow braised shoulder of lamb, rosemary jus

Whole roasted sirloin, chimichurri

12 hour slow cooked beef cheek, osso bucco sauce

Chermoula baked whole chicken

Crisp pork belly, hoisin sauce

Pan seared barramundi, fennel and orange salad

Slow cooked salmon fillet, salsa verde, lemon oil

Grilled chicken Maryland, Aleppo pepper charred corn salsa

Sticky Korean beef short rib on the bone

Steamed market white fish fillets, soya glaze, Asian herbs

VEGETABLES

Please select one item

Wok fried oyster sauce, glazed green vegetables

Grilled broccolini, lemon butter*

Slow roasted baby carrots*

Cauliflower gratin*

Grilled portobello mushrooms*

Green beans, bacon and onion

Grilled zucchini and eggplant*

Ratatouille*

**Denotes vegetarian dish*



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POTATO / RICE / NOODLES

Please select one item from the below:

- Pilaf rice*
- Wok fried egg noodles*
- Vegetable fried rice*
- Mushroom, spinach and parmesan risotto*
- Roasted sweet potato, balsamic reduction*
- Warm potato salad with bacon
- Steamed kipfler potato, minted butter*
- Herb mash potato*

DESSERT

Please select four dessert items from the below list to create your dessert platter:

- Opera slice*
- Hazelnut praline choux*
- Tiramisu chocolate cup*
- Strawberry cheesecake*
- Raspberry mousse, vanilla biscuit*
- Waffle basket, salted caramel mousse*
- Pistachio cheesecake*
- Mandarin cremeux, sable breton*
- Passionfruit and milk chocolate mousse*
- Lemon meringue tartlet*

ENHANCEMENTS

To enhance your menu further, you can add:

- One main course option | \$12.00 per person
- One vegetable option | \$6.00 per person
- One potato/rice/noodle option | \$6.00 per person
- Cheese platters | \$10.00 per person
- Chocolate truffles | \$3.50 per person



*Denotes vegetarian dish



CROWN EVENTS
& CONFERENCES

MELBOURNE

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.