

Day Delegate Package Three

LUNCH SELECTION

Crown Events & Conferences is the perfect choice for your next event. Our extensive and versatile events facilities cater for everything from large scale product launches and exhibitions, to gala dinners and intimate cocktail functions.

This package includes venue hire for the main session, mints and water, lectern and microphone, and flip chart or white-board. The package also includes the below menu, designed by our team of world-class chefs.

Our half day delegate package includes morning tea or afternoon tea and lunch consisting of chef selection wrap and charcuterie platter, plus a choice of cold savoury item, individual serve salad, two hot items, one enhancement, two sweet items, sliced fruits, soft drinks, tea and coffee.

Our full day delegate package consists of three catering breaks: morning tea, lunch consisting of chef selection wrap and charcuterie platter, plus a choice of cold savoury item, individual serve salad, two hot items, one enhancement, two sweet items, sliced fruits, soft drinks, tea and coffee and afternoon tea.

Half day - \$104.00 | Full Day \$112.00

MORNING TEA

Please refer to break selection

LUNCH

Made fresh daily:

Wrap Selection

Charcuterie Platter

Seasonal sliced fruit

CHOOSE FROM:

One cold savoury item

One individual salad

Two hot items

Two sweet items

One enhancement

Includes a variety of soft drinks, tea and coffee

COLD SAVOURY ITEM

Salmon poke bowl

Assorted sushi rolls

Vegetable rice paper rolls*

Teriyaki chicken poke bowl

Hummus and crudites*

Slow roasted beef, horseradish and beetroot

Gravalax, celeriac apple remoulade

Goat cheese, vegetable and nut bites*

Baked vegetable and parmesan fritatta*

Grilled vegetable anti pasto*

AFTERNOON TEA

Please refer to break selection



*Denotes vegetarian dish



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SALAD

- Kipfler potato salad, minted peas, egg, grain mustard*
- Mediterranean lamb cous cous, harissa lemon dressing
- Boconccini and tomato salad, pesto, toasted pine nuts*
- Hearts of Romaine lettuce, sourdough croutons, Ceasar dressing
- Southwest cobb salad, smoked chicken, beans, chipotle dressing
- Beetroot and orange salad, goat cheese, walnut dressing*
- Greek salad, Persian feta, kalamata olives, cucumber, cherry tomatoes*
- Edamame, freekeh and kale salad, roasted pumpkin, miso dressing*
- Asian vegetable glass noodle salad, sesame coriander dressing*
- Vietnamese chicken salad, fragrant herbs, sweet and sour dressing

HOT ITEMS

- Gnocchi meat ball pomodoro
- Goat cheese and spinach ravioli, porcini mushroom sauce*
- Beef chilli and rice
- Vegetable fried rice*
- Chicken biryani
- Lamb hot pot
- Wok fried noodles with vegetables*
- Orecchiette pasta carbonara
- Baked salmon, quinoa tabbouleh, lemon oil
- Thai green vegetable curry, jasmine rice*
- Beef and green pepper brochettes, black bean sauce
- Vegetable quiche*
- Wok fried Asian green vegetables, hoisin sauce*

*Denotes vegetarian dish



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SWEET ITEMS

- Espresso tartlet*
- Assortment of eclairs*
- Salted milk chocolate mousse, apple pie jelly*
- Assorted shortbread choux buns*
- Chocolate and macadamia fudge brownie*
- Lemon and lime tartlet, passionfruit foam*
- Baked New York cheesecake*
- Yoghurt vanilla panna cotta, strawberry sauce*
- Flourless orange almond cake*
- Coconut sago mango pudding*
- Raspberry chocolate tartlet*
- Carrot walnut cake, cream cheese frosting*

ENHANCEMENTS

- Soup of the day
- Mini burgers
- Mini hot dogs
- Mexican chicken burritos
- Asian dumplings and spring rolls
- Korean style chicken wings
- Charcuterie platters
- Cheese platters*
- Ice cream cart*



*Denotes vegetarian dish



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BREAK SELECTION

Served with freshly brewed coffee and selection of teas.
Please select any one item from the items below for each break:



BAKERY

Assortment of mini muffins*
Assorted Danish pastries*
Warm apple turnovers*
Superfood slice*
American donuts*
Butter croissant, pain au chocolat, almond croissant*
Banana bread, maple walnut crust*

SAVOURY

Ham and gruyere cheese croissants
Chicken and avocado multi grain roll, feta cheese
Individual berry yoghurt with toasted crumble*
Beef and onion pies
Steamed chicken char sui buns
Egg and bacon bites
Shepherds pie
Sausage rolls
Mushroom, spinach and burrata pastry strudel*
Chicken and vegetable pie
Butter chicken samosas
Fruit salad cups*
Spinach and feta muffins*

SWEET

Traditional and fruit scones served
with jam and vanilla cream*
Blueberry friand*
Red velvet cup cakes*
Hazelnut praline choux*
Lemon poppy seed cake*
Chocolate caramel slice*
Assorted lamington roulade*

SMOOTHIE BAR

To replace any morning or afternoon
tea item with our smoothie bar - \$3 per person

To add on to your morning tea or
afternoon tea item our smoothie bar - \$8 per person

**Denotes vegetarian dish*



**CROWN EVENTS
& CONFERENCES**

MELBOURNE

Menus and prices 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.