

Crown Events & Conferences

COCKTAIL MENU

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.



Minimum 30 guests required

30 minutes | \$24.50 per person

Please select four items
Four pieces per person

One hour | \$34.50 per person

Please select six items
Six pieces per person

Two hours | \$47.50 per person

Please select five canape items pass around 1 hour service.

Choose two substantial for 1 hour service and one dessert canape for half an hour service

Three hours | \$64.00 per person

Please select seven canape items pass around 1.5 hour service.

Choose two substantial items for 1 hour service and one dessert canape for half an hour service

Four hours | \$76.00 per person

Please select eight canape items pass around 2 hour service.

Choose three substantial items for 1 hour service and two dessert canapes for one hour service

30 minutes Chef's choice | \$13.00 per person

Two pieces per person

30 minutes Chef's choice | \$23.50 per person

Two hot and two cold items
Four pieces per person

COLD SELECTIONS

Serrano ham and melon, candied walnut

Vietnamese rice paper rolls with smoked chicken, Vietnamese dipping sauce

Smoked salmon and cauliflower cream tartlet, keta caviar and chives

Goat's cheese and caramelised onions, parmesan biscuit*

Assorted California rolls

Marinated fried tofu with sesame, wasabi hoisin dressing*

Spiced beef tartare, truffle aioli

Yellowtail tuna, jalapeno

Barbecue Chinese style duck pancake with plum sauce

Eggplant caviar and slow roasted cherry tomato tart*

Crispy taco, miso dressed tuna tartare, coriander salad

Salmon tartare, green tea blini, lemon crème fraiche, black sesame

*Denotes vegetarian dish



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WARM SELECTIONS

Jalapeno cream cheese poppers, dipping sauce*

Chicken and prawn dumplings

Pumpkin falafel, cumin lemon hommus*

Vegetable spring rolls, sweet chili dipping sauce*

Pizza Margherita*

Beef empanadas, herb yoghurt

Mac and cheese bite, barbecue sauce*

Mushroom and parmesan arancini*

Manchego cheese croquette*

Baked pastry seafood shell, lemon tarragon aioli

Mini wagyu beef burgers

Chicken and mushroom pastry en croute

Panko crusted prawns, chilli lime aioli

Grilled lamb koftas, tzatziki dipping sauce

Steamed duck buns with coriander and lime

DESSERT SECTIONS

Shortbread choux buns*

Selection of mini tartlets*

Assorted macarons*

Assorted lamington roulades*

Assorted pralines*

Mini canele bordelais*

Chocolate bijoux*

Fruit jellies*

SUBSTANTIAL SELECTION

Additional \$8.00 per person per selection if not included in package

Vietnamese chicken salad, roasted peanuts

Beef massaman curry, jasmine rice

BBQ pork and vegetable fried rice, crisp shallots and chili

Salt and pepper calamari, lemon aioli

Baby shell pasta, beef ragout, Reggiano parmesan and basil

Beer battered fish and chips, caper remoulade

Char Siu chicken bao bun, pickled vegetables, cucumber relish

Shepherd's pie

Prawn and avocado cocktail

Tataki salmon, sticky rice, edamame, Sriracha mayonnaise, tempura crisps

Prawn saffron and pea risotto, micro coriander

Panko crusted salmon, crushed peas, spiced tartare

Sticky lamb ribs, coleslaw

New York style toasted ruben beef sandwich

**Denotes vegetarian dish*



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COCKTAIL STATIONS

Minimum 30 guests required

Stations must accompany a minimum TWO hour canapé menu. Food stations are served for a maximum two hours.



SEAFOOD | \$26.50 per person

Choose 2 items

Australian oysters served with shallot vinaigrette and salsa verde

Tiger prawns on ice with cocktail sauce and lemon

Green lip mussels on ice

Salmon sushi and sashimi, pickled ginger, soy and wasabi

Selection of salmon, tuna and kingfish sashimi, pickled ginger, wasabi, soy and wakeme salad

SUSHI AND SASHIMI | \$28.50 per person

Selection of salmon and yellowfin tuna sashimi, California rolls, pickled ginger, wasabi, soy and wakame salad prepared live by our Chef

ANTIPASTO TABLE | \$18.00 per person

1 hour duration

100 to 500 guests will be served on table

Under 100 guests will be served on platters

Antipasto platter featuring cured meats, artisan cheeses, marinated and pickled vegetables, fresh fruits, nuts, rustic breads and crackers.

CHINA TOWN | \$21.50 per person

A selection of dim sum and siu mai

Fried seafood noodles

Served with chilli, soy and prawn crackers

CARVING | \$23.50 per person

Choose 1 item

Crispy pork belly

Roast striploin of beef

Served with a selection of breads and condiments

MEXICAN | \$18.00 per person

Spiced chicken burrito, guacamole, sour cream, tomato salsa

MIDDLE EASTERN | \$21.00 per person

Lamb kofta, falafels, middle eastern breads and dips, tabouleh and fattoush salad

VICTORIAN CHEESE* | \$17.50 per person

Selection of boutique local cheese, muscatel grapes, quince paste, baked fruit loaf, crackers*

CHOCOLATE FOUNTAIN* | \$15.00 per person

Choose from our selection of dark, milk or white Belgian couverture, served with vanilla profiteroles, strawberries, macarons and marshmallows*

WARM CHOCOLATE FONDANT* | \$15.00 per person

Warm chocolate fondant station, with creme brulee ice cream and chef selection sauces*

CANAPE DESSERT BUFFET | \$21.50 per person

Choose 5 items

Assorted mini cheesecake*

Vanilla chouquettes*

Green tea and yuzu cake*

Sicilian pistachio cheesecake*

Pear and chocolate cake*

Carrot cake with cream cheese icing*

Assorted mini almond financiers*

Tiramisu praline cup*

Pistachio raspberry tartlet*

Mango tart passionfruit foam*

*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.