

Crown Events & Conferences

LUNCH 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

Main course price includes one entrée or one dessert, assorted bread rolls, freshly brewed coffee and selection of teas

Alternating service of entrée, main course or dessert | **\$8.00 per person, per course**

Additional entrée or dessert | **\$14.00 per person, per course**



ENTRÉE

Please select one item

Roasted beetroot and endive salad, grilled nashi pear, prosciutto crisp, hazelnut dressing

Cured and smoked Tasmanian salmon, orange flavoured ricotta, shaved beetroot and fennel, rye crisp, baby mint

Blue fin tuna and avocado tartare, yuzu kosho dressing, crisp taco shell

Grilled chicken salad, romaine lettuce, croutons, Caesar dressing, truffled pecorino

Classic tiger prawn and avocado cocktail, spiced cognac dressing, ruby grapefruit

Tunisian prawns, fragrant cous cous salad, preserved lemon harissa dressing

Tasmanian salmon and avocado filled conchigliette pasta, sriracha aioli, lemon cucumber dressing

Pumpkin and spinach risotto, parmesan puff

MAIN COURSE

Please select one item

Pan seared barramundi fillet, caponata and baby spinach salad, shaved fennel, lemon oil \$62.00

Pan seared king salmon, roasted fennel, broccoli and smoked almond quinoa, citrus salsa verde \$62.00

Char Siu chicken Maryland, Asian fried rice, flowering broccolini, coriander salad \$61.00

Pumpkin, spinach and bocconcini filled chicken breast, vegetable and potato cassoulet, tarragon tomato jus \$62.00

12 hour braised lamb scotch fillet, cumin carrot puree, Moroccan vegetable tagine, lemon yoghurt \$65.00

Oven roasted high land pork chop, orzo pasta and parmesan risotto, apple pimento chutney \$62.00

Rosemary marinated Wagyu beef rump, parsnip mash, green beans and chimichurri \$64.00

Grilled Black Angus beef tenderloin, mushroom and spinach risotto, charred corn and Aleppo pepper salsa, roasted green beans \$66.00

**Denotes vegetarian dish*



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DESSERT

Please select one item

Chouquettes, vanilla custard, Kacinkao 85% dark chocolate sauce*

Passionfruit vanilla cheesecake, macadamia sponge, blackcurrant ice cream*

Coconut panna cotta, mango and passionfruit jelly, mango popping pearls*

Warm apple tart tatin, crème anglaise, vanilla ice cream, apple chip*

Milk chocolate mousse, coffee jelly, crème brulee ice cream*

Lemon meringue tart, fresh raspberries, lemon gel*

DESSERT PLATTERS TO THE TABLE

Please select four miniature desserts (dessert platters are served two per table)

\$6.00 Additional per person

(for three course menu)

\$15.00 Additional per person

(for two course lunch entrée and main menu)

Strawberry vanilla cheesecake*

Orange chocolate chouquette*

Mango tart, passionfruit foam*

Waffle basket, salted caramel mousse*

Passionfruit and milk chocolate mousse*

Sicilian pistachio cheese cake*

Lemon meringue tartlet*

Chocolate raspberry tartlet*

Tiramisu praline cup*

VICTORIAN CHEESE PLATTERS*

\$7.00 Additional per person

When selecting a two course main and dessert menu or when selecting a three course menu

\$15.00 Additional per person

When selecting a two course entree and main menu

A selection of boutique cheeses, fruit pâté, dried fruits, freshly baked breads and crackers (cheese platters are served two per table)

SEASONAL SLICED FRESH FRUIT PLATTERS*

\$7.00 Additional per person

When selecting a two course main and dessert menu or when selecting a three course menu

\$15.00 Additional per person

When selecting a two course entree and main menu (fruit platters are served two per table)

**Denotes vegetarian dish*



**CROWN EVENTS
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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.