



MEDIA RELEASE

CROWN'S 2013 MELBOURNE FOOD AND WINE FESTIVAL EVENTS

As a Major Partner of the Melbourne Food and Wine Festival, from 1-14 March 2013, Crown will host 8 unique events and many of Crown's world-class restaurants will feature special menus and dishes designed exclusively for the festival.

Melbourne, Australia. Friday 22 February 2013. Crown Melbourne, one of Australia's multi-award winning culinary destinations will bring together some of the world's most exciting chefs for this year's festival.

Crown will also unveil a food emporium of pop-up restaurants and bars along Crown's Riverwalk that will be a three-day outdoor mini food and wine festival over Melbourne's long weekend from Saturday 9 March until Monday 11 March, complete with locally-sourced produce prepared by some of Crown's best known resident chefs. Dishes include The Merrywell's famous burger, named Melbourne's Burger of the Year by the Burger Adventure and a paddock to plate creation by Mr Hive Kitchen & Bar's John Lawson.

"Crown is delighted to be working with the Melbourne Food and Wine Festival in 2013," said Greg Hawkins, Chief Executive Officer of Crown Melbourne. "Crown is home to restaurant concepts from renowned culinary talents and our partnership reflects our commitment to excellence in food and wine experiences."

Crown's dedication to providing diverse, innovative, and world-class dining to Melbourne includes a roster of chefs and restaurants that have established the property as a leading dining destination in Victoria.

KEY HIGHLIGHTS:

Japanese Sake Dinner with Sake Master Toshi Maeda (Tuesday 5 March at 6.30pm, Koko)

Renowned Sake Master, Toshi Maeda will guide guests through an informative sake tasting accompanied by an exclusive 6 course Japanese dinner.

Hokusetsu Sake Dinner with Nobu Matsuhisa (Wednesday 6 March 2013 at 6.30pm, Nobu)

The master chef himself, Nobu Matsuhisa, presents an opulent 8 course omakase menu highlighting his signature modern Japanese cuisine, paired with the unique Hokusetsu sake from the Japanese island of Sado.

The Chef and The Butcher Masterclass (Saturday 9 March 2013 at 12.00pm, Mr Hive Kitchen & Bar)

Executive chef John Lawson will be joined by his butcher, Felice Marandola, for an entertaining Masterclass using local produce, as they prepare the most relaxing of meals for a Saturday lunch including their signature salt-bush lamb. In addition to the lamb, this engaging class will start with crispy little pig and conclude with a mouth-watering apple tarte Tatin.

Afternoon Indulgence at Conservatory (Sunday 10 March 2013 at 3.30pm, Conservatory)

Join Crown's new Executive Pastry Chef, Roberto Molleman as he prepares a decadent afternoon tea, featuring an abundance of his favourite ingredient, chocolate.

Victoria's Finest Wine Dinner (Tuesday 12 March at 6.30pm at Number 8 restaurant & wine bar)

Chef Michael Greenlaw will up the ante to create a 6 course menu worthy of being expertly matched to some of the restaurant's best back vintage wines sourced from Crown's vast cellar.

A Night with Sammy D and G Mac (Wednesday 13 March 2013 at 6.30pm, The Merrywell Upstairs)

Join globe-trotting chefs Sammy D and G Mac upstairs at The Merrywell for a night of innovative share plates focusing on earth-driven produce and old school faves reinvented. Shawn Sherlock, head brewer at Murray's Craft Brewing Co., will also be sharing his award-winning craft beers.

Biodynamic French Wine Dinner (Wednesday 13 March 2013 at 6.30pm, Mr Hive Kitchen & Bar)

Executive chef, John Lawson will team the best local produce with stunning bio-dynamic wine from Philippe Bornard's extensive portfolio of wines from the Jura region of Eastern France.



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Menu Showcase

From 4-8 March 2013, Nobu Matsuhisa, Silks, Crown's signature Chinese restaurant, Koko, Crown's leading traditional Japanese restaurant, Mr Hive Kitchen & Bar's John Lawson, Guillaume Brahim from Bistro Guillaume, The Merrywell's Grant MacPherson and Sam DeMarco and The Atlantic's Donovan Cooke have each created dishes and menus exclusively designed for the Melbourne Food and Wine Festival.

There are 20 showcase menus featured across 7 of Crown's acclaimed restaurants.

An example of one of Silks' showcase menus is a 6 course banquet for \$68.00 per person including Silks' renowned quail "sung choi bao," diced eye fillet with garlic and black pepper sauce. While at Mr Hive Kitchen & Bar, one of the restaurant's showcase menus is a three course dessert degustation for \$45.00 per person including a chilled watermelon soup with elderflower jelly and mint, a buttermilk and rosemary panna cotta with blood orange and to finish, Pastry Chef Dalmaine Blignaut's famous Mrs Hive's chocolate bar served with peanuts and caramel ice cream.

At The Merrywell there's a family friendly three course sharing menu for \$68.00 per person that showcases many of The Merrywell's most ordered items, including mini Wagyu beef burgers, spicy fish tacos, Mac & Cheese bites, Buffalo lollipop chicken wings, Mojito lamb chops and bourbon sugarcane prawns served with citrus couscous. For dessert, it's a showdown between D-Man's wacky cupcake versus G-Mac's Malteser cheesecake lollipop.

Restaurant Express (7 Participating Crown Restaurants, Monday to Friday from 1-14 March)

One of the best ways to participate in this year's Melbourne Food and Wine Festival is to take part in Restaurant Express. At just \$40.00 per person for a two course lunch, a glass of Victorian wine and tea or coffee it offers an exceptional opportunity to dine at many of Crown's participating restaurants at a not-to-be-missed price. Restaurant Express is available from Monday –Friday from 1-14 March. The Atlantic (03 9698 8888), Bistro Guillaume (03 9292 4751), Giuseppe, Arnaldo & Sons (03 9694 7400), Koko (03 9292 6886), Mr Hive Kitchen & Bar (03 9292 8300), Nobu (03 9292 7879) and Silks (03 9292 6888) are all aboard the Restaurant Express.

Additional information is available online at crownmelbourne.com.au.

Please refer to the attached Food and Wine Festival guide for a complete and detailed overview of Crown's offering.

To arrange an interview with international visitors Nobu Matsuhisa (5-8 March) Sam DeMarco (4-16 March) or Grant MacPherson (7-20 March), please contact Tara Bishop on +61 422 003 549.

For further media information including images or to arrange interviews, please contact:

Tara Bishop
Media Relations Manager
Crown Melbourne Limited
T. +61 3 9292 8673
M. +61 422 003 549
E. tarab@crownmelbourne.com.au

Melissa Pinder
Senior Media Relations Co-Ordinator
Crown Melbourne Limited
T. +61 3 9292 8610
M. +61 401 182 281
E. melissap@crownmelbourne.com.au