

Crown Events & Conferences

DINNER 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 and one dessert, assorted bread rolls, freshly brewed coffee, selection of teas and chocolates.

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



ENTRÉE

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

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

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

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

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

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

MAIN COURSE

Oven roasted free range chicken breast, parmesan gnocchi, baby spinach, porcini cream, salsa verde \$91.50

Honey roasted free range chicken breast, celeriac puree, bok choy, pickled red cabbage, caramelised fig sauce \$93.50

Slow cooked bone in pork loin, roasted vegetable mash, broccoli, apple and ginger jam \$93.50

Pan seared milk fed veal cutlet, parmesan potato gratin, roasted pumpkin, caramelised sprouts, crushed green peppercorn sauce \$98.00

Petuna ocean trout with nikiri soy, mango wasabi salsa, crispy rice, enoki mushrooms and kale \$95.50

Pan-fried king fish fillet with sweet and sour chilli sauce, kailan, black sesame rice \$98.00

Herb crusted lamb loin, carrot caraway puree, confit grilled shallots, crisp potato, redcurrant jus \$99.50

Pan seared barramundi fillet, bok choy, egg noodles, Asian salad, lime coconut sauce \$94.50

12 Hour braised Riverine beef cheek, parsnip mash, confit carrot, baby king brown mushrooms, rosemary infused jus \$96.00

Grilled Riverine beef tenderloin, silky celeriac puree, short rib pithivier, slow baked carrot, broccoli, cabernet sauvignon sauce \$99.00

Slow roasted Riverine whole beef tenderloin, pumpkin puree, confit potato, charred broccoli, pinot reduction \$102.00

*Denotes vegetarian dish



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DESSERT

Chocolate cherry slice, whipped cream, griottines
liquor coulis*

Eton mess, vanilla meringue, strawberries, black currant
curd, strawberry sorbet*

Soft centred salted caramel mousse, hazelnut dacquoise,
candied pineapple dices*

Pear mille feuille tart, Williams's pear jelly, hazelnut
praline ganache*

Raspberry and white chocolate cheesecake, pistachio
crumbs, raspberry sauce*

Chocolate fondant, Grand Marnier parfait, whipped
aneo ganache, seasonal berries*

SIDES

\$6.00 per person - per selection

Two bowls served per table

Roast kipfler potatoes, charcoal sea salt and rosemary*

Broccolini, toasted almonds*

Baby carrots, tarragon butter*

Roasted field mushrooms salmoriglio*

Roasted beetroots, goat cheese and walnuts*

Beans and asparagus*

Rocket, parmesan and cherry tomato salad*

VICTORIAN CHEESE PLATTERS*

\$15.00 per person

(cheese platters are served two per table)

A selection of boutique cheeses, fruit pâté, dried fruits,
freshly baked breads and crackers

SEASONAL SLICED FRESH FRUIT PLATTERS*

\$15.00 per person

(fruit platters are served two per table)

DESSERT PLATTER

\$7.00 per person

Please select four miniature desserts

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*

SUPPER MENU

\$5.00 per piece

Sausage rolls

Mini meat pies

Vegetable samosas with mint chutney*

**Denotes vegetarian dish*



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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.