



BUFFET DINNER

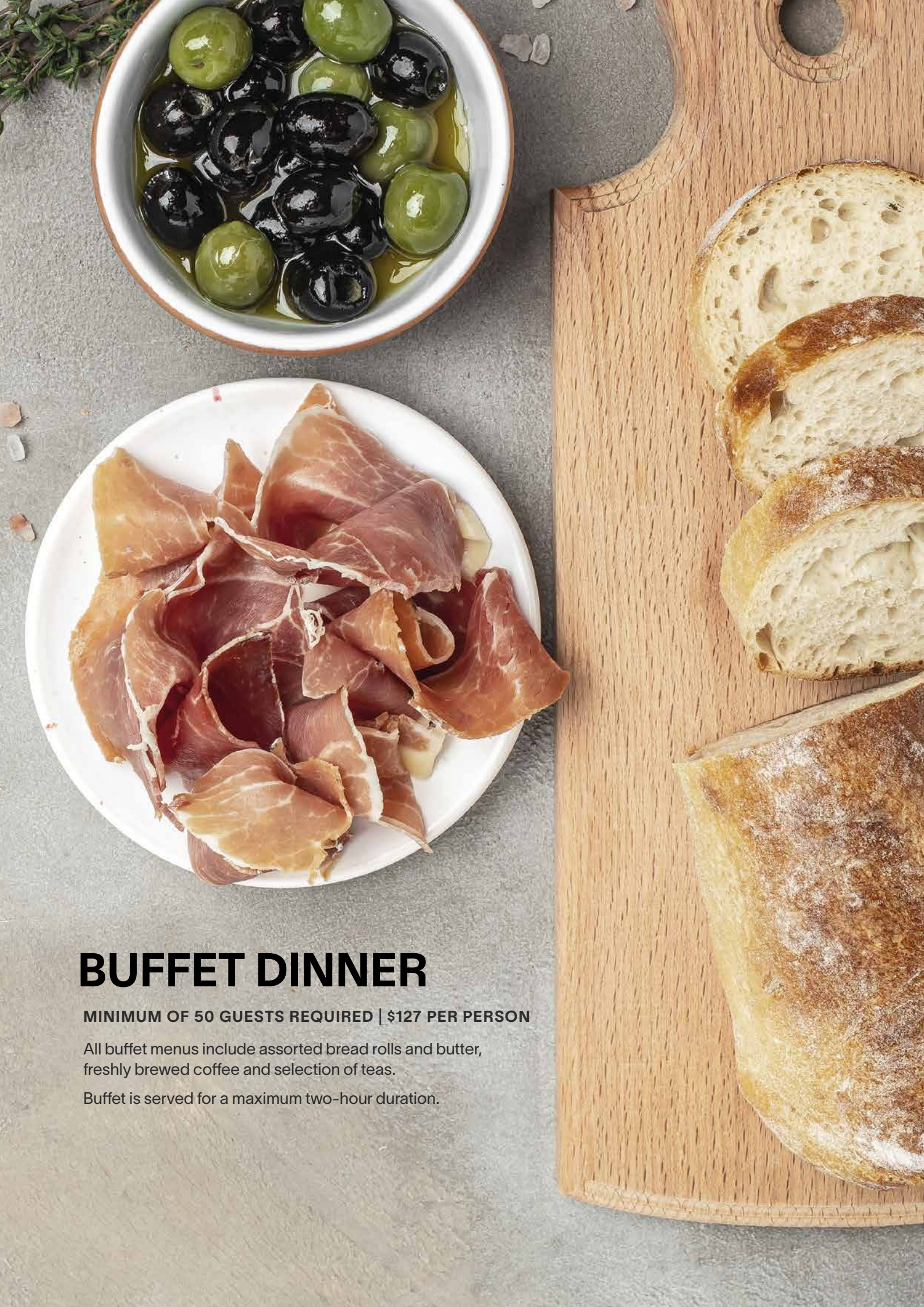
THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Events & Conferences is offering world class menu options featuring locally sourced produce.

Our menus are thoughtfully curated by Executive Chef, Blake Edwards and his team. Blake's multicultural and modern approach, using predominantly locally sourced ingredients, gives our menus a quality rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Our Buffet Dinner Menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests. Whether you are planning an intimate gathering or large celebration, Crown Events & Conferences offer everything you need to make your special event a spectacular one.

Menus and prices are valid until 30 June 2025. 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. Images are for illustrative purposes only.



BUFFET DINNER

MINIMUM OF 50 GUESTS REQUIRED | \$127 PER PERSON

All buffet menus include assorted bread rolls and butter, freshly brewed coffee and selection of teas.

Buffet is served for a maximum two-hour duration.

COLD DISHES

Please select 5 items

Antipasto platter featuring regional fresh produce, boutique cheeses, cold meats, and olives

Quinoa salad with kale, pumpkin, miso dressing, and toasted nuts*

Roasted beetroot salad, shallot, beans, goats cheese and vincotto dressing*

Tomato and mozzarella salad*

Roasted fennel and orange salad, French dressing*

Mixed lettuce with radish, heirloom tomatoes, cucumber, and tarragon dressing*

Orzo pasta, roasted eggplant, capsicum and lemon and oregano dressing*

Baby cos, crispy bacon, shaved parmesan, sourdough croutes, garlic and parmesan dressing

HOT DISHES

Please select 2 hot items

Slow braised lamb shoulder, white bean cassoulet and thyme jus

Slow cooked beef cheek, red wine jus

Potato gnocchi, smoked mushrooms, spinach, brown butter, shaved parmesan*

Lemon and oregano chargrilled chicken, fried potatoes, salsa verde

Roasted barramundi, broccolini, citrus butter sauce

SOUP

Please select 1 option

Mushroom with tarragon cream*

Tomato minestrone*

Chinese style chicken and corn

Hot and sour

SIDES

Please select 3 items

Seafood Singapore noodles

Nasi goreng with satay chicken and peanut sauce

Asian greens in garlic oyster sauce*

Gratin potatoes*

Chef's selection seasonal vegetables*



DESSERT

Please select 5 items

Chocolate and mandarin cake*

Pistachio raspberry tartlet*

Blueberry cheesecake*

Coconut and passionfruit tart*

Vanilla and caramel verrine*

Pecan fudge brownie*

Assorted choux buns*

Sliced seasonal fruit platters*

Victorian artisan cheese board; a selection of boutique cheeses, fruit pate, dried fruits, freshly baked breads and crackers*





CROWN