

Crown Events & Conferences

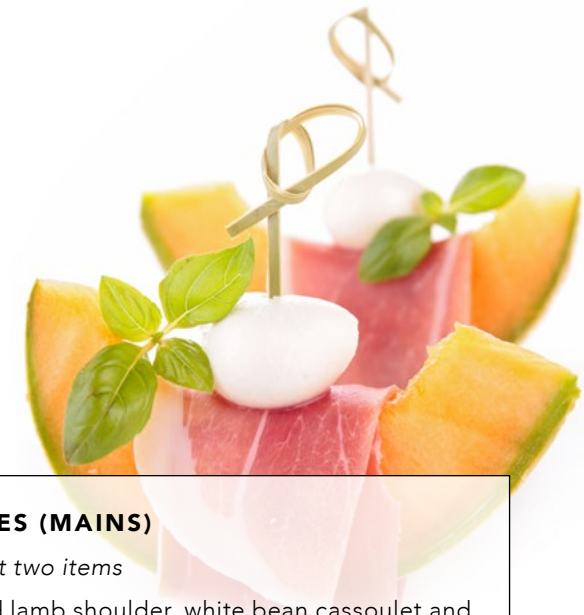
DINNER BUFFET MENU

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities. Our menus are curated by Executive Chef, Blake Edwards and his team.

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.

Minimum 50 guests required | \$121.00 per person



COLD DISHES

Please select five 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 vinacotto 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 & lemon and oregano dressing*

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

SOUP

Please select one item

Mushroom with tarragon cream*

Tomato minestrone*

Chinese style chicken and corn

Hot and sour

HOT DISHES (MAINS)

Please select two 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 potatos, salsa verde

Roast Barramundi, broccolini, citrus butter sauce

**Denotes vegetarian dish*



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MELBOURNE

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DINNER BUFFET MENU



HOT DISHES (SIDES)

Please select three items

- Seafood Singapore noodles
- Nasi goreng with satay chicken and peanut sauce
- Asian greens in garlic oyster sauce*
- Gratin potatoes*
- Season's best vegetables prepared Chef's style*

DESSERT

Please select five items

- Chocolate and mandarin cake*
- Pistachio raspberry tartlet*
- Blueberry cheesecake*
- Coconut and passion fruit tart*
- Vanilla and caramel verrine*
- Pecan fudge brownie*
- Assorted choux buns*
- Sliced seasonal fresh fruit platters*
- Victorian cheese platters*
- A selection of boutique cheeses, quince paste, dried fruits, freshly baked breads and crackers*
(cheese platters are served two per table)

**Denotes vegetarian dish*



**CROWN EVENTS
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MELBOURNE

Menus and prices are valid until 30 June 2024. 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.