



## CANAPÉS

(minimum 30 guests)

### COLD

Vegetarian rice paper roll\*  
Freshly shucked oysters, lemon, tabasco  
Mr. Hive beef tartare, lavosh  
Spicy miso tuna tartare cone, sesame  
Kingfish, burnt chili dressing  
Pumpkin and kale tart\*  
Garden peas and feta crostini\*  
Sushi Maki  
Vegetarian, Katsu chicken, California roll  
Chilled tofu, Japanese Style

### HOT

Mini tomato, bocconcini, fresh basil pizzas\*  
Macaroni cheese bites, chipotle aioli\*  
Panko crumbed prawns, saffron aioli  
Vegetable spring roll, sweet chilli sauce\*  
Duck bao, cucumber, hoisin  
Chicken karaage, red chilli paste  
BBQ pork belly skewers  
Spinach & porcini arancini, truffle aioli\*  
Prawn Har Gao dumpling, chilli soy sauce  
Red wine beef pie

### SUBSTANTIALS

Grilled lamb loin, Italian caponata, crispy enoki  
Mini beef burger, American mustard,  
tasty cheese, tomato relish  
Chicken tikka sliders, kale slaw, garlic sauce  
Spinach ricotta tortellini, Napolitana sauce\*  
Fish & chips, tartare sauce  
Asian style seafood noodles

### SWEET

Coffee caramel mousse  
Mr Hive fruit tart  
Assorted macaroon  
Lemon Panna Cotta, candied lemon  
Assorted mini cheesecakes

\* Denotes vegetarian dish

Menus and prices 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.



# CANAPÉ OPTIONS & RECOMMENDATIONS

PLEASE SELECT:

**2 HOURS** .....Per person 73

- Select six canapé items for 1 hour duration
- Select two substantial items for 1 hour duration
- And
- Select one dessert for 30 mins duration

**3 HOURS** ..... Per person 83

- Select eight canapé items for 1.5 hour duration
- Select two substantial items for 1 hour duration
- And
- Select one dessert for 30 mins duration

**4 HOURS** .....Per person 93

- Select eight canapé items for 2.5 hour duration
- Select two substantial items for 1 hour duration
- And
- Select two desserts for 30 mins duration

**SUBSTANTIAL** ..... Per selection | Per person 11

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SKYBAR  
LOUNGE

## COCKTAIL STATIONS

(minimum 30 guests)

Stations must accompany a canapé package  
Food stations are served for a two hour duration

### SEAFOOD STATION ..... Per person 45

Australian oysters, Queensland tiger prawns, green lip mussels, traditional smoked salmon  
Cocktail sauce, lemon herb & shallot vinaigrette, saffron aioli, spicy chipotle sauce

### JAPANESE STATION ..... Per person 49

Assorted rolls, sashimi, beef tataki & onion ponzu salsa, chicken karaage,  
wasabi mayo, teriyaki salmon skewers, selection of Japanese condiments, salads

### ANTIPASTO STATION ..... Per person 34

Leg ham, sopressa, prosciutto, olives, char-grilled & marinated vegetables,  
stuffed vegetables, dips, condiments

### ROAST STATION ..... Per person 38

Roasted Angus beef striploin, selection of mustards, rolls, onion jam, truffle aioli, horseradish

### PASTA STATION ..... Per person 33

Gnocchi, mushroom, truffle cream sauce. Penne pasta, Napolitana sauce.  
Bread rolls, parmesan cheese, basil pesto, tomato tapenade

### VICTORIAN ARTISAN CHEESE BOARD ..... Per person 37

A selection of boutique cheeses, quince paste, crackers, lavosh, grissini sticks,  
dried fruits, nuts, muscatels

### ICE CREAM CART & CHOCOLATE FOUNTAIN ..... Per person 31

Your choice of dark, milk or white chocolate.  
Served with marshmallows, fresh fruits, assorted profiterole

### SWEET TREAT DESSERT BAR ..... Per person 35

Lemon meringue tarts, assorted cheesecakes, opera slices, mango coconut mousse slices,  
chocolate gianduja log, salted caramel log, berry delight cake, Eton mess, vanilla Panna Cotta,  
tiramisu, macaroons, doughnut wall, sliced seasonal fruits

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