# Day Delegate Package Two MONDAY

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities. This package includes venue hire for the main session, mints and water, lectern and microphone, and flip chart or white-board. The package also includes the below menu, designed by our team of world-class chefs.

Our half day delegate package includes daily chef selection lunch served with soft drinks, tea and coffee and morning tea <u>or</u> afternoon tea.

Our full day delegate package consists of three catering breaks: morning tea, daily chef selection lunch served with soft drinks, tea and coffee, and afternoon tea.

#### Half day - \$110.00 | Full Day \$121.00

MORNING TEA

Please refer to break selection menu

#### LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Two hot savory items, served individually

Two wraps

Two sweet items

Sliced seasonal fruit

Includes a variety of soft drinks, tea and coffee

AFTERNOON TEA Please refer to break selection menu

#### SALAD

Gem lettuce, tomato, cucumber, kalamatta olive, feta cheese, oregano and lemon vinegrette

COLD SAVOURY ITEM

Pumpkin, feta and mint quiche

#### HOT SAVOURY ITEM

Mexican beef with bean chilli, spiced jasmine rice, sour cream and pickled chilli Mac and cheese croquette with chipotle mayonnaise

#### WRAPS

Tuna, sweetcorn, mayonnaise, shredded iceberg lettuce and tomato wrap Roasted Mediterranean vegetables, hummus and rocket wrap

#### SWEET ITEM

Lemon myrtle meringue tartlet Carrot and ginger tea cake

\*Denotes vegetarian dish



# Day Delegate Package Two TUESDAY

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Half day - \$110.00 | Full Day \$121.00

### MORNING TEA

Please refer to break selection menu

#### LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Two hot savory items, served individually

Two bagels

Two sweet items

Sliced seasonal fruit

Includes a variety of soft drinks, tea and coffee

AFTERNOON TEA Please refer to break selection menu

## SALAD

Sumac roast pumpkin, feta, cucumber, tomato, chickpea salad, witlof red wine vinaigrette

COLD SAVOURY ITEM

Carrot, cucumber and hummus cups

#### HOT SAVOURY ITEM

Beef rendang with saffron rice and toasted coconut Vegetable spring rolls with sweet chilli dipping sauce

#### BAGELS

Smoked salmon, dill cream cheese, baby capers, English spinach and pickle Egg, parmesan, chives, lettuce and mayonnaise

#### SWEET ITEM

Pistachio financier Tonka bean ganache chocolate

\*Denotes vegetarian dish



# Day Delegate Package Two WEDNESDAY

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#### Half day - \$110.00 | Full Day \$121.00

#### MORNING TEA

Please refer to break selection menu

#### LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Two hot savory items, served individually

Two baguettes

Two sweet items

Sliced seasonal fruit

Includes a variety of soft drinks, tea and coffee

AFTERNOON TEA Please refer to break selection menu

## SALAD

Pearl barley, lentils, toasted almonds, capers, pine nuts, red onion, fresh herbs and sherry vinegar dressing

**COLD SAVOURY ITEM** Assorted sushi, wasabi and soy sauce

HOT SAVOURY ITEM Korean fried chicken and kimchi fried rice Chicken and leek pot pie

### BAGUETTE

Smoked pastrami, sauerkraut, chipotle mayonnaise, bread and butter pickles Buffalo mozzarella, garden tomato, basil pesto and English spinach

### SWEET ITEM

New York cheesecake Red velvet cake

\*Denotes vegetarian dish



# Day Delegate Package Two THURSDAY

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Half day - \$110.00 | Full Day \$121.00

### MORNING TEA

Please refer to break selection menu

#### LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Two hot savory items, served individually

Two baguettes

Two sweet items

Sliced seasonal fruit

Includes a variety of soft drinks, tea and coffee

AFTERNOON TEA Please refer to break selection menu

## SALAD

Chermoula roasted sweet potato, chickpea salad, fresh mint, coriander, sumac and lemon dressing

#### COLD SAVOURY ITEM

Sourdough crostini, whipped goats curd and onion jam

#### HOT SAVOURY ITEM

Spinach, pecorino, ricotta ravioli, smoked tomato butter, parmigiana Steamed BBQ pork bun

#### BAGUETTE

Roast porterhouse, mustard mayonnaise, cheddar cheese, onion jam and cos lettuce Roast pumpkin, goat's cheese, semi dried tomato and baby spinach

#### SWEET ITEM

Chocolate walnut brownie Biscoff passionfruit tartlet

\*Denotes vegetarian dish



# Day Delegate Package Two FRIDAY

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Half day - \$110.00 | Full Day \$121.00

### MORNING TEA

Please refer to break selection menu

#### LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Two hot savory items, served individually

Two wraps

Two sweet items

Sliced seasonal fruit

Includes a variety of soft drinks, tea and coffee

AFTERNOON TEA

Please refer to break selection menu

## SALAD

Crisp cos lettuce, hard boiled egg, shaved parmesan cheese, bacon crisps and herb dressing

#### COLD SAVOURY ITEM

Selection of rice paper rolls with peanut dipping sauce

#### HOT SAVOURY ITEM

Madras chicken curry and rice Spiced sweet potato empanada and chimichurri

#### WRAPS

Ham, seeded mustard, tomato, cheese and mixed leaves Roasted Mediterranean vegetables, falafel, hummus, pickled onion and rocket

#### SWEET ITEM

Flourless orange cake with cream cheese frosting Assorted choux buns

\*Denotes vegetarian dish



# Day Delegate Package Two SATURDAY

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Our full day delegate package consists of three catering breaks: morning tea, daily chef selection lunch served with soft drinks, tea and coffee, and afternoon tea.

Half day - \$110.00 | Full Day \$121.00

### MORNING TEA

Please refer to break selection menu

#### LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Two hot savory items, served individually

Two sandwiches

Two sweet items

Sliced seasonal fruit

Includes a variety of soft drinks, tea and coffee

AFTERNOON TEA Please refer to break selection menu

### SALAD

Fattoush salad, tomato, cucumber, pita crisp, lettuce, sumac and lemon dressing

**COLD SAVOURY ITEM** Roast vegetables antipasto platter

#### HOT SAVOURY ITEM

Lamb fataya and cauliflower fataya Chargrilled chicken, roasted vegetables with spiced Israeli cous cous and labneh

#### SANDWICHES/WRAPS

Sopressa salami, goats cheese, roasted peppers, green olives and basil pesto Egg, chives, mayonnaise and mixed leaves

# SWEET ITEM

Vanilla namelaka with strawberry jelly Humming bird tea cake

\*Denotes vegetarian dish



# Day Delegate Package Two BREAK SELECTION

Served with freshly brewed coffee and selection of teas. Please select any one item from the items below for each break:

#### BAKERY

Assortment of mini muffins\* Assorted Danish pastries\* Raspberry pistachio friand\* Freshly baked scones served with jam and vanilla Chantilly\* American donuts\* Plain croissant, pain au chocolat, almond croissant\* Banana bread\*

#### SAVOURY

Ham and gruyere cheese croissants Mushroom Burrata pastry strudel\* Beef and ale peppercorn pot pie Steamed BBQ pork buns Sausage rolls Goats cheese, tomato tart Pumpkin, mint, feta tart Fruit salad cups\* SWEET

Lemon meringue tartlet\* Red velvet cup cakes\* Assorted choux buns \* Chocolate fudge brownie\* Flourless orange cake\*

#### **SMOOTHIE BAR**

To replace any morning tea or afternoon tea item with our smoothie bar - \$5.50 per person To add on to your morning tea or afternoon tea item with our smoothie bar - \$11.00 per person

\*Denotes vegetarian dish



#### MELBOURNE

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.

# Day Delegate Package Two LUNCH ENHANCEMENTS

# PRICE IS PER PERSON IN ADDITION TO YOUR DAY DELEGATE PACKAGE \$11.00 PER PERSON, PER ITEM

#### HOT FOOD ITEM

Wagyu sliders, cheese, pickles, mustard Karrage fried chicken, Japanese mayonnaise, toasted seeds Hand rolled potato gnocchi, tomato sugo, baffalo mozzarella\* Chicken biryani, poppadom Slow cooked salmon, grain salad, tahini yoghurt Steamed dumplings and bao buns, soy sauce Spiced lamb kofta, hummus, toasted almonds Spinach and ricotta tortellini, roasted pumpkin, herb butter Sweet and sour pork, egg fried rice Gourmet pies and sausage rolls Soup Station - Condiments



#### CROWN EVENTS & CONFERENCES

#### COLD FOOD ITEM

Poached Vietnamese chicken noodle salad, sweet and sour dressing

Tuna poke bowl, brown rice, edamame, avocado, radish, sesame

Victorian cheese board, quince paste and lavosh

Sumac roast pumpkin, feta cheese, cucumber, chickpea salad, sherry vinegar dressing

Tex Mex burrito bowl, spiced brown rice, corn, black beans, tomato salad, avocado, jalapeno

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