

Crown Events & Conferences

ASIAN 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. 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 Asian 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.



Minimum 30 guests required

Set menu available for both lunch and dinner

Alternating service of entrée, main course or dessert

\$10.00 per person

Four course menu

\$110.00 per person

All Asian banquet are served with red cut chilli, soy sauce, vinegar and peanuts only.

Homemade XO sauce and cookies are an additional cost of \$3.00 per person

APPETISER - FIRST COURSE

Please select two items

HOT SELECTION

Prawn toast, chilli mayo, micro herbs

Pork siu mai, chilli oil & black vinegar sauce, spring onion

Salt & pepper soft shell crab, chilli and crispy shallot

Fried prawn wonton, sweet sour sauce

SOUP - SECOND COURSE

Please select one item

Hot & sour seafood soup

Bamboo shoot, mushroom, sea cucumber and crab meat soup

Ginseng, wolfberry chicken herbal soup

Seafood, mushroom and bean curd soup

"Westlake" egg drop, shitake mushroom beef soup

Sweet corn and crab meat soup with egg white

COLD SELECTION

Slow braised duck breast with Chinese master stock, pickled carrot and cucumber

Red braised wheat gluten with assorted mushroom

Torched king fish with Asian slaw, lime dressing

Sichuan chicken salad in spring onion, chilli oil sauce

Crab salad, cucumber, wakame salad, tobiko

Tuna tartare, sesame rice paper, ginger spring onion relish

Shanghai style spiced smoke fish, spring onion and coriander

Drunk prawn, soy bean, shredded black fungus, goji berry

*Denotes vegetarian dish



CROWN EVENTS
& CONFERENCES

MELBOURNE

Crown Events & Conferences

ASIAN MENU

LOBSTER COURSE

\$27.50 per person

Lobster with noddles and chinese broccoli served with the choice of the following sauces :

- Ginger and spring onion
- XO sauce
- Singapore chilli sauce
- Szechuan bean sauce
- Yellow soy bean sauce
- Kung pao sauce

FRIED RICE

- Seafood fried rice with XO and green onion
- Yang chow fried rice
- Fried rice with roasted pork and XO
- Wok tossed beef fried rice with diced onion, eggs and shredded lettuce
- Vegetarian fried rice with truffle

MAIN - THIRD COURSE

Please select one item. All mains are served with assorted fried rice

- Pan seared beef tenderloin, seasoned Asian vegetables, with either honey black pepper, Szechuan black bean or Mandarin sauce
- Steamed hapuka fillet, shredded pork and mushroom on coriander flavoured soy sauce and baby bok choy
- Marinated Szechuan corn fed chicken breast, Asian vegetable, Kong bao sauce, leek, red chilli and cashew nut*
- Herbal braised soy duck leg, enoki mushroom, broccoli, baby corn and wood ear fungus with mandarin sauce
- NZ southern monk fish, sweet and sour chilli sauce, kalia, capsicum and pepita seeds
- Hakka soya braised pork belly, Chinese mushroom, bok choy and bean curd
- Barbecue pork cutlet, bok choy, baby carrots with either sweet and sour sauce or kimdo sauce

DESSERT - FOURTH COURSE

Please select from either sharing dessert platter, trio dessert platter or plated individual dessert

ASIAN TRIO

Please select three items

- Mango pudding*
- Green tea ice cream*
- Coconut panna cotta with red bean*

INDIVIDUAL PLATED DESSERT

- Vanilla Namelaka, pineapple cremeux, lemon grass jelly, passionfruit popping pearls*
- Yuzu Imperial Mandarin Cheese cake, mango sauce, raspberry crisps*
- Guava & Lime Mousse, coconut pandan crumble, strawberry gel*
- Kalamansi lemon meringue tart, pomegranate gel, lychee popping pearls*



*Denotes vegetarian dish



Crown Events & Conferences

ASIAN ENHANCEMENTS



ADDITIONAL APPETISERS

\$17.00 per person

Szechuan marinated sliced abalone, black fungus and leek, served warm (plated, one piece per person)

\$42.00 per person

Black lip abalone slice, with mushroom and vegetables (plated, one piece per person)

UPGRADED SOUP

\$10.00 per person

Eight treasure soup, bamboo pit, mushroom, black fungus, chicken, crab meat, dried scallop, sea cucumber, and prawns

UPGRADED MAIN COURSE

\$16.50 per person

Oven baked tooth fish, teriyaki glaze, crispy shimeji mushroom and Asian greens

SIDE DISHES

Barbecue combination platter, roasted pork, soya chicken and char siu \$9.00

Braised sea cucumber, with wombok \$27.50

Salt and pepper quail (half quail per person) \$8.00

Fruit platter* \$9.00

*Denotes vegetarian dish



CROWN EVENTS
& CONFERENCES

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