EVERGREEN MELBOURNE

Canape Menu

Minimum 30 guests required

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

30 minutes | \$33.00 per person Please select four canapes items

One hour | \$46.00 per person Please select six canapes items

Two hours | \$60.50 per person Select five canapé items for 1 hour service. Select two substantial items for 1 hour service. Select one dessert canapé for half hour service.

Three hours | \$82.50 per person Select seven canapé items for 1.5 hour service. Select two substantial items for 1 hour service. Select one dessert canapé for half hour service. Four hours | \$108.00 per person Select eight canapé items for 1.5 hour service. Select three substantial items for 1 hour service. Select two dessert canapé for half hour service.

30 minutes Chef's choice | \$21.00 per person Two pieces per person

30 minutes Chef's choice | \$31.00 per person Four pieces per person

Cold Selections

Compressed melon, San Daniele prosciutto, goats curd, red vien sorrel

Whipped pea mousse tart, cultured cream, pea crisp and mint*

Poached wild fig, whipped gorganzola, apricot fruit toast*

Wagyu beef tarte, potato rosti, horseradish mayo, baby chives

Kingfish ceviche, toastada, avocado, jalepeno

Parmesan gourgeres, mushroom pate, balsamic vinegar*

Dressed Spanner crab, dessert lime, kewpie, buttered brioche toast

Lobster, champagne pearls, caviar tart

Smoked Atlantic salmon, mini crumpet, citrus crème fraiche, caviar, pressed apple, fennel

Mushroom pate éclair, parmesan cheese, balsamic

Warm Selections

Cheese, tomato and Greyere jaffle* Prawn spring roll, Nam Jim dipping sauce Wagyu beef empanada, chimmi churri Salt cod croqutte, gribiche sauce Baked blue cheese royal tart, shallot jam tart, fried rosemary* Seared scallop, pea puree, salami crisp Substantial Selections

Additional \$11.00 per person per selection if not included in package

Chicken and prawn siu mai, chilli paste, soy, spring onion

Beef tataki, edamame beans, shiitake, salted black beans, asian herbs

Campanelle, sage, brown butter sauce, parmesan, pangrattato*

Slow cooked Huon salmon, peas, goats curd, sorrel

Gin cured Huon salmon, pickled fennel, citrus cream

Kaarage fried chicken, Japanese dressing

Lobster and caviar brioche roll

Dessert Selections*

Strawberry marshmellow cone* New York cheesecake Coconut and passionfruit tartlet Assorted shortbread choux buns* Lemon meringue lollipop Matcha & sudachi opera cake Chocolate raspberry tartlet Salted caramel macaron

*Denotes vegetarian dish

Canape Stations

Minimum 50 guests required

Stations must accompany a minimum two hour canapé menu. Food stations are served for a maximum two hours.

Sushi and Sashimi | \$33.00 per person Selection of salmon and yellowfin tuna sashimi, California and vegetable rolls, pickled ginger, wasabi, soy and wakame salad

Seafood | \$33.00 per person Appellation Oysters, Tiger prawns, cured and smoked salmon with accompaniments

Antipasto & Charcuturie

\$33.00 per person

Available for 1 hour duration only Wagyu bresaola, Serrano ham, sopressa salami, duck and cherry pate, chicken leek and truffle terrine, smoked buffalo mozzarella ,marinated artichokes, roast peppers pickled onions, kalamatta olives, bread (served two per table)

Chocolate Fountain* | \$16.50 per person Choose from our selection of dark, milk or white Belgian couverture, served with vanilla profiteroles, strawberries, macarons and marshmallows*

Canapé Dessert Bar* | \$25.50 per person Choose 5 items Strawberry marshmellow cone* New York cheesecake Coconut and passionfruit tartlet Assorted shortbread choux buns* Lemon meringue lollipop Matcha & sudachi opera cake Chocolate raspberry tartlet Salted caramel macaron

*Denotes vegetarian dish

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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.