



KOSHER MENU

THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Events & Conferences is the perfect choice for your next event, offering world class menu options featuring locally sourced produce.

Our menus are thoughtfully 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 Kosher 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.

KOSHER MENU

MINIMUM 50 GUESTS REQUIRED

Pricing is for a three-course lunch or dinner including set entrée, set main and set dessert.

Should you wish to have a two-course lunch menu (entrée and main or main and dessert) please deduct \$15 per person from the main course prices.

The menu includes bread rolls, freshly brewed coffee, a selection of teas and chocolates (dinner only).

ALTERNATING SERVICE OF ENTRÉE, MAIN OR DESSERT

\$11.50 PER PERSON

PRE-EVENT CANAPÉS

SELECTION OF TWO HOT AND TWO COLD CANAPÉS

\$29.50 PER PERSON

Please make selections from
Kosher Canape menu

ENTRÉE

Roasted golden beets, shallot, confit tomato, candied pecans, tendrils*

Seared tuna, green beans, tomato, pine nuts, potato, kalamata olives basil pesto dressing

Smoked Tasmanian salmon, shaved fennel, dill emulsion, baby beetroot, breakfast radish, spiced almond crumble

Za'atar spiced chicken, pomegranate molasses, sumac soused onion, parsley and mint salad

Szechuan cured Tasmanian Atlantic salmon, shiso leaf, baby qukes, Yarra Valley caviar, turmeric spiced coconut cream, coriander

Garlic roasted chicken, capsicum and saffron risotto, toasted almonds



* Denotes vegetarian dish

MAIN

Pan fried barramundi, baby gem lettuce and tomato salad, potato fondant, lemon dressing

\$113 per person

Pan fried salmon, potato fondant, braised pencil fennel, sweet red capsicum relish

\$113 per person

Slow braised lamb shoulder, smoked eggplant puree, preserved lemon, fennel, sumac and parsley

\$120 per person

Thyme marinated free range chicken breast, broccolini, pumpkin puree, fried chick peas, chicken jus

\$120 per person

Grilled free range chicken breast, sweet potato puree, chargrilled eggplant and zucchini, green tahini sauce

\$120 per person

Pan fried chicken breast, middle eastern nut rice, vegetable tagine, spice roasted cauliflower

\$121 per person

Pan seared king salmon, leek, lemon and risotto, steamed greens, tomato caper & olive salsa

\$113 per person

Whole roasted scotch fillet, Swiss brown mushrooms, preserved tomato, potato puree, broccolini, jus

\$122 per person

Oven roasted free range chicken breast supreme, pumpkin risotto, confit tomato, lemon gremolata

\$122 per person

Seared beef scotch fillet, cauliflower puree, roast carrots, salsa verde, beef jus

\$122 per person

SIDES

\$10.50 per person, per selection

Served 2 bowls per table

Iceberg salad, tomato, cucumber, shallot, oregano and white wine dressing*

Garlic and rosemary roast kipfler potatoes*

Cypriot grain salad, lemon, barley fresh herbs*

Broccolini with toasted almond butter*

* Denotes vegetarian dish



DESSERT

Mississippi mud cake, dark chocolate ganache, raspberry sorbet*

Single origin dark chocolate cremeux, honey orange segments, chocolate hazelnut shard*

Rose water and milk pudding, caramelised pistachios, coconut tuile*

Vanilla panna cotta, red current gel, forest berries, cream chantilly*

Strawberry and rhubarb crumble, sauce anglaise, mixed berry sorbet*

Sticky date and banana pudding, toffee sauce, vanilla gelato*

UPGRADE TO DESSERT PLATTERS | ADDITIONAL \$9.50 PER PERSON

Chef's selection of five miniature desserts*

served two platters per table



* Denotes vegetarian dish





Menus and prices are valid until 30 June 2025. 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.