

Day Delegate Package One

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 **or** 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 - \$101.00 | Full Day \$110.00

MORNING TEA

Please refer to break selection menu

LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Hot savoury item served individually

Wrap

Sweet item

Sliced seasonal fresh fruit platters

Includes a variety of soft drinks, tea and coffee

AFTERNOON TEA

Please refer to break selection menu

SALAD

Hot smoked salmon, gem lettuce, tomato, cucumber, kalamatta olive, feta cheese, oregano, lemon vinaigrette

COLD SAVOURY ITEM

Pumpkin, feta and mint quiche*

HOT SAVOURY ITEM

Mexican beef and bean chilli, spiced jasmine rice, sour cream, pickled jalapeño

WRAP

Tuna and sweetcorn, mayonnaise, shredded iceberg lettuce and tomato wrap

SWEET ITEM

Lemon myrtle meringue tartlet



*Denotes vegetarian dish



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TUESDAY

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MORNING TEA

Please refer to break selection menu

LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Hot savoury item served individually

Bagel

Sweet item

Sliced seasonal fresh fruit platters

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, saffron rice and toasted coconut

BAGEL

Smoked salmon, dill cream cheese, baby capers, English spinach and pickles

SWEET ITEM

Pistachio financier

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WEDNESDAY

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MORNING TEA

Please refer to break selection menu

LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Hot savoury item served individually

Baguette

Sweet item

Sliced seasonal fresh fruit platters

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

BAGUETTE

Smoked pastrami, sauerkraut, chipotle mayonnaise, bread and butter pickles

SWEET ITEM

New York cheesecake

**Denotes vegetarian dish*



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THURSDAY

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Half day - \$101.00 | Full Day \$110.00

MORNING TEA

Please refer to break selection menu

LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Hot savoury item served individually

Baguette

Sweet item

Sliced seasonal fresh fruit platters

Includes a variety of soft drinks, tea and coffee

AFTERNOON TEA

Please refer to break selection menu

SALAD

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

COLD SAVOURY ITEM

Sourdough crostini, whipped goats curd and onion jam

HOT SAVOURY ITEM

Spinach, pecorino and ricotta ravioli, smoked tomato butter and parmigiana

BAGUETTE

Roast porterhouse, mustard mayonnaise, cheddar cheese, onion jam and cos lettuce

SWEET ITEM

Chocolate walnut brownie



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FRIDAY

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Half day - \$101.00 | Full Day \$110.00

MORNING TEA

Please refer to break selection menu

LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Hot savoury item served individually

Baguette

Sweet item

Sliced seasonal fresh fruit platters

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 rice paper rolls and peanut dipping sauce

HOT SAVOURY ITEM

Madras chicken curry and rice

BAGUETTE

Ham, seeded mustard, tomato, cheese and mixed leaves

SWEET ITEM

Flourless orange cake and cream cheese frosting



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SATURDAY

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Half day - \$101.00 | Full Day \$110.00

MORNING TEA

Please refer to break selection menu

LUNCH

Made fresh daily:

Individual salad

Cold savoury item

Hot savoury item served individually

Sandwich

Sweet item

Sliced seasonal fresh fruit platters

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 vegetable antipasto platter*

HOT SAVOURY ITEM

Lamb fataya and cauliflower fataya

SANDWICH

Sopressa salami, goats cheese, roast peppers, green olive and basil pesto

SWEET ITEM

Vanilla namelaka and strawberry jelly

*Denotes vegetarian dish



Day Delegate Package One

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*



**CROWN EVENTS
& CONFERENCES**

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 One

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, buffalo 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

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, 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, jalapeño

**Denotes vegetarian dish*



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