



DONUT CART

A SWEET OFFERING

Enrich your next conference, meeting, wedding or celebration at Crown with a never-ending supply of delicious, handmade donuts made fresh by an expert pastry chef.

Whether you are working hard or playing hard, your guests will be delighted with the hot cinnamon and sugar-coated donuts from our custom-built donut station. The bright, colourful cart is a fun addition available for any Crown venue booking.

Our pastry chef will be on hand to create delicious fresh donuts for you and your guests, cooking on demand until you cannot eat anymore!

DONUT STATION

3 HOURS MAXIMUM DURATION

300 – 399 guests	\$2,400
400 – 499 guests	\$2,700
500 – 599 guests	\$3,000
600 – 699 guests	\$3,300
700 – 799 guests	\$3,600



CROWN

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.