

Crown Events & Conferences

DINNER 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.

Minimum 30 guests required

Main course price includes one entrée and one dessert, assorted bread rolls, freshly brewed coffee, selection of teas, and chocolates.

Alternating service of entrée, main course or dessert | \$11.00 per person, per course



ENTRÉE

Sichuan cured Huon Atlantic salmon, shiso leaf, baby qukes, Yarra Valley caviar, tumeric spiced coconut cream, puffed rice

Grilled lamb loin, minted pea puree, goat's feta, roasted shallots, zucchini, verde, green elk

Grilled citrus prawn, spiced bloody mary dressing, baby gem lettuce, confit tomato, sourdough wafer

Roasted beef carpaccio, black garlic, grilled radicchio, artichoke, reggiano parmigano, pinenut cream

Seared scallops, chorizo, roast capsicum, saffron risotto

Spinach and ricotta capeletti, pea cream, sage burnt butter, pangrattato, baby herbs*

Smoked Hiramasa Kingfish, Pink peppercorn tahini labneh, orange, pomegranate, micro coriander

MAIN COURSE

Oven roasted free range chicken breast, porcini mushroom and leek risotto, king brown mushroom, lemon gremolata \$107.00

Thyme marinated free range chicken breast, broccolini, pumpkin puree, fried chickpeas, chicken jus \$108.00

Slow cooked pork cutlet, cider braised purple cabbage, roast dutch carrot, pear and thyme relish, jus gras \$108.00

Petuna ocean trout, saffron braised chickpea curry, broccolini, cardamon yoghurt \$110.00

Grilled Huon Atlantic salmon, roast baby fennel, white bean puree, Sicilian caponata \$113.00

Western Victorian grilled lamb rump, crushed peas, parmesan polenta, scorched leeks, lamb jus \$114.00

Barramundi, red curry, sweet potato, bok choy, spring onion and sticky rice hash, fresh herbs \$109.00

Pedro Ximenez braised Gippsland beef cheek, whipped potato, roast shallot, mushroom and Kaiserfleisch \$111.00

Grilled Gippsland beef tenderloin, broccoli, potato puree, mushroom ketchup, beef jus \$114.00

Butternut pumpkin, silver beet, feta cheese pithiver, cauliflower puree, roast baby vegetables \$105.00

*Denotes vegetarian dish



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DESSERT

Gianduja chocolate cremeux, yuzu lime gel, hazelnut jaconde, praline crunch*

Forest berry cheesecake, strawberry crisps, vanilla sable, raspberry sauce*

Coconut Namelaka, passionfruit jelly, green tea mirco sponge, mango popping pearls, raspberries*

Pecan caramel tart, Granny Smith cremeux, salted toffee sauce*

Strawberry & Grand Manier Mousse, whipped aneo ganache, berry sauce*

Warm chocolate fondant, berry mascarpone semifreddo, seasonal berries*

SIDES

\$10.00 per person - per selection
(two bowls served per table)

Roast kipfler potatoes, sea salt and rosemary*

Broccolini, toasted almonds*

Roasted carrots, maple and dukkah*

Steam beans and peas*

Baby gem lettuce, radish, tarragon dressing*

VICTORIAN CHEESE PLATTERS*

\$18.50 per person
(two cheese platters served per table)

A selection of boutique cheeses, quince paste, dried fruits, freshly baked breads and crackers

SEASONAL SLICED FRESH FRUIT PLATTERS*

\$18.50 per person
(two fruit platters served per table)

DESSERT PLATTER

\$10.00 per person

Please select four miniature desserts (two dessert platters served per table and will replace plated dessert)

Strawberry vanilla cheesecake*

Li Chu Chocolate choux*

Passionfruit marsh mellow cone*

Waffle basket strawberry Chantilly*

Lychee raspberry tartlet*

Mango raspberry cheesecake*

Lemon meringue tartlet*

Chocolate raspberry tartlet*

Salted caramel mousse cone*

SUPPER MENU

\$9.00 per piece

Corn and cheddar empanada, chimichurri*

Mini wagyu slider, pickles, cheese, mustard

Duck and lemongrass steam bun, Hoi sin sauce

Steak, kale and peppercorn pot pies

*Denotes vegetarian dish



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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.