



# PLATED DINNER

# THE PERFECT CHOICE FOR YOUR NEXT EVENT

**Crown Events & Conferences is 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 Plated Dinner 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.

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. Images are for illustrative purposes only.





# PLATED DINNER

MAIN COURSE PRICE INCLUDES ONE ENTRÉE AND ONE DESSERT, BREAD ROLLS, FRESHLY BREWED COFFEE, SELECTION OF TEAS AND CHOCOLATES

MINIMUM OF 30 GUESTS REQUIRED

ALTERNATING SERVICE OF ENTRÉE, MAIN COURSE OR DESSERT  
\$11.50 PER PERSON, PER COURSE

## ENTRÉE

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

Grilled lamb loin, glazed beetroot, goats' feta, pine nuts, basil pesto, mizuna

Poached prawns, baby cucumber and tomato salad, avocado, garlic aioli, bronze fennel

Roasted beef carpaccio, toasted almonds, crisp capers, preserved baby tomato, dijonnaise, parmesan cheese

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

Individual charcuterie plate; San Daniele prosciutto, wagyu bresaola, sopressa salami, pickles and marinated peppers

Garlic roasted prawns, capsicum & saffron risotto, toasted almonds

Pumpkin and sage agnolotti, goats cheese, pangrattata, sundried tomato pesto\*

## MAIN

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

\$112

Roast free range chicken breast, soft parmesan polenta, cauliblossom, grilled zucchini, smoked almond chimichurri

\$113

Slow cooked pork cutlet, cider braised purple cabbage, roast Dutch carrot, pear and thyme relish, jus gras

\$113

Pan fried Atlantic salmon, confit carrot, chorizo, white bean puree, dill oil

\$118

Grilled lamb rump, minted pea puree, roasted shallot, roasted baby carrots, lamb sauce

\$119

Barramundi, red curry, snake beans, bok choy, spring onion and sticky rice hash, fresh herbs

\$114

Braised beef cheek, cauliflower puree, roast carrots, salsa verde, beef jus

\$116

Grilled Gippsland beef tenderloin, Swiss brown mushrooms, preserved tomato, potato puree, broccolini, jus

\$119

## DESSERT

Chocolate yuzu caneles, hazelnut praline ice cream, mango passion jelly\*

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

Maple pecan caramel mousse, almond jaconde, granny smith pearls\*

Coconut and passionfruit tart, mandarin cremeux, tropical fruit sauce\*

Warm chocolate fondant, black currant cremeux, seasonal berries\*

Vanilla namelaka, raspberry cremeux, mirco sponge, peach popping pearls\*





# DESSERT PLATTERS

**\$10.50 per person**

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

Mango raspberry cheesecake\*

Vanilla & red currant choux bun\*

Tropical passionfruit tartlet\*

Strawberry & rhubarb cremeux\*

Yuzu & lime marshmallow cone\*

Pistachio cherry rocher\*

Lemon meringue tartlet\*

Salted caramel choux bun\*

New York cheesecake\*

## VICTORIAN CHEESE PLATTERS

**\$19 per person**

*Served two per table*

A selection of boutique cheeses, fruit pâté, dried fruits, freshly baked breads and crackers\*

# SIDES

**\$10.50 per person per side**

*2 bowls served per table*

Roast kipfler potatoes, sea salt and rosemary\*

Broccolini, toasted almonds\*

Cypriot grain salad\*

Baby gem lettuce, radish, tarragon dressing\*

# SUPPER ITEMS

**\$9.50 per piece**

Mini wagyu slider, pickles, cheese, mustard

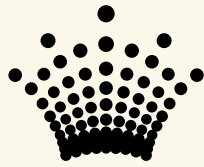
BBQ pork bun

Lamb pie, cheddar mashed potato crust

Pea potato and mint cornish pastie\*







**CROWN**