

Crown Events & Conferences

ASIAN LUNCH BUFFET

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.

All buffet menus include assorted bread rolls and butter, freshly brewed coffee and selection of teas.

Buffet is served for a maximum two hour duration.

Minimum 30 guests required | \$75.00 per person



COLD DISHES

Miso roasted pumpkin with beef and soba noodle salad

Thai style papaya salad with bean sprouts, green beans, carrot and spicy dressing*

Asian coleslaw, edamame, fresh herbs & sesame dressing*

SOUP

Chicken and sweet corn soup

HOT DISHES

Sweet and sour pork

Seared barramundi with ginger, and spring onion

Char siu chicken thigh with Asian greens

Wok fried Asian vegetables*

Vegetable fried rice*

DESSERT

Coconut mango pudding*

Vanilla namelaka, cherry blossom jelly, lychee pearls*

Sliced seasonal fresh fruit platters*

**Denotes vegetarian dish*



CROWN EVENTS
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MELBOURNE

Crown Events & Conferences

VICTORIAN PRODUCE BUFFET

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.

All buffet menus include assorted bread rolls and butter, freshly brewed coffee and selection of teas.

Buffet is served for a maximum two hour duration.

Minimum 30 guests required | \$72.50 per person

COLD DISHES

Antipasto platter featuring regional fresh produce, boutique cheeses, cold meats, and olives

Baby cos, crispy bacon, shaved parmesan, sourdough croutes, garlic and parmesan dressing

Steamed green bean, feta cheese, white balsamic dressing, toasted almonds*

HOT DISHES

Slow cooked beef cheek, cherry tomatoes, green beans

Confit salmon, roast fennel and baby beets, lemon and chive butter sauce

Chargrilled chicken thigh, corn puree, BBQ corn, lime and chipotle salsa

Garlic and rosemary roasted Kipfler potatoes*

Honey roasted carrots*

Seasonal vegetables*

DESSERT

Melbourne City Rooftop Honey panna cotta, marinated strawberries*

Carrot walnut cake, cream cheese frosting*

Sliced seasonal fresh fruit platters*



**Denotes vegetarian dish*



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MEDITERRANEAN LUNCH BUFFET

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All buffet menus include assorted bread rolls and butter, freshly brewed coffee and selection of teas.

Buffet is served for a maximum two hour duration.

Minimum 30 guests required | \$73.50 per person



COLD DISHES

Orzo pasta, roasted eggplant, capsicum & lemon and oregano dressing*

Cantaloupe melon with Serrano ham, rocket, and shaved parmesan

Mixed leaves and endive salad, shaved radish, shallot, mustard and tarragon dressing*

SOUP

Minestrone soup with assorted bread rolls

HOT DISHES

Oregano and garlic roast chicken, ratatouille, garlic aioli

Seared salmon, chargrill brocolini, salsa verde

Potato gnocchi, roast butternut pumpkin, toasted pinenuts, crisp basil *

Oven roasted Mediterranean vegetables with pesto*

DESSERT AND CHEESE

Tiramisu*

Bombolinis*

Italian Artisan cheese board with dried fruits, chutneys, baked breads, and crackers*

**Denotes vegetarian dish*



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MIDDLE EASTERN LUNCH BUFFET

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.

All buffet menus include assorted bread rolls and butter, freshly brewed coffee and selection of teas.

Buffet is served for a maximum two hour duration.

Minimum 30 guests required | \$72.50 per person

COLD DISHES

Fattoush salad*

Tabbouleh*

Baba ganoush, labneh, hummus and Lebanese bread*

SOUP

Lentil soup with lemon and croutons*

HOT DISHES

Chermoula spiced harpuka fish

Middle Eastern rice with lamb, and pine nuts

Braised chickpeas and eggplant with harissa
chicken thighs

Grilled vegetables*

DESSERT

Assorted baklava*

Orange basbousa cake*

Sliced seasonal fresh fruit platters*

**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.