



AFTERNOON TEA MENU

THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Events & Conferences is the perfect choice for your next event, 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 High Tea 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.

AFTERNOON TEA MENU

\$90 PER PERSON

Menu is inclusive of freshly brewed coffee and selection of teas.

COLD SAVOURY ITEMS

Mini bagel; smoked Tasmanian salmon, cream cheese, baby capers, pickled shallot

Smashed avocado on toast, feta chilli*

Chicken, celery, herb mayonnaise brioche

Egg, parmesan and spinach ribbons*

WARM SAVOURY ITEMS

Pumpkin, mint and feta quiche*

Beef empanada, chimichurri

Chicken and leek pot pie, tomato relish

SWEET ITEMS

Yuzu frangipane tartlet*

Vanilla raspberry choux bun*

Lemon myrtle pavlova, finger lime caviar*

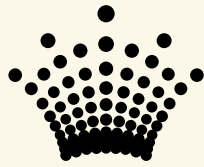
Strawberry yoghurt macaron*

SCONES

Traditional and fruit scones, served with strawberry jam and vanilla chantilly*

* Denotes vegetarian dish





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.