

# Crown Events & Conferences

## HIGH TEA

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

**\$85.00 per person**



### ASSORTMENT OF TEA TIME SANDWICHES

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

Smashed avo on toast, feta chilli\*

Chicken, celery, herb mayonnaise brioche

Egg, parmesan and spinach ribbons\*

### SAVOURIES

Pumpkin, mint and feta quiche\*

Beef empanada, chimichurri

Chicken and leek pot pie, tomato relish

### PASTRIES

Raspberry & yuzu sandwich\*

Black Forest mousse globe\*

Granny Smith caramel tart\*

Chocolate dipped macaron\*

### SCONES

Traditional and fruit scones, served with jam and vanilla cream\*

*\*Denotes vegetarian dish*



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& CONFERENCES**

**MELBOURNE**

Menus and prices are valid until 30 June 2024. High Tea service is for a duration of 2 hours and a maximum of 200 guests. All High Tea request above 200 guests will require a custom menu. Please discuss further with our Events and Conference Team. 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.