

# Crown Events & Conferences

## SIGNATURE BREAKFAST

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 of 30 guests required**

**\$53.00 per person**

*All breakfast menus are inclusive of freshly brewed coffee, selection of teas, chilled orange and apple juice*



### FROM THE BAKERY

Artisan morning bakery consisting of butter croissants, pain au chocolate and Danish pastries\*

Assortment of muffins\*

Beerenberg Farm fruit jams, marmalade and honey\*

Sliced seasonal fresh fruit platters\*

### HOT BREAKFAST

*Please select one item*

Smashed avocado on toast, goats feta, toasted pepitas and seeds, chilli and sprouts\*

Roasted portobello mushroom, pan fried halloumi, confit tomato, free range scrambled eggs, salsa verde\*

Roast field mushroom, enoki, shimeji, whipped goats feta, baby spinach, free range poached eggs, chargrilled toast\*

Buttered bagel, free range scrambled eggs, smoked salmon, sour cream caviar, chives

Free range scrambled eggs, crispy bacon, pork sausage, hash brown, roast tomato, toast

Corned beef hash, caramelised onion, free range fried eggs, tomato relish

Toasted English muffin, grandmother ham, free range poached eggs, hollandaise, chives

Crispy bacon, black pudding, frissee, free range poached egg, chicken jus

### SIDE DISHES

**\$7.50 per person - per selection**

*Two platters served per table or included on the main plate*

Pork sausages, spiced tomato relish

Chicken and tarragon sausages

Hash browns\*

Roast button mushrooms\*

Smoked bacon

*\*Denotes vegetarian dish*



**CROWN EVENTS  
& CONFERENCES**

**MELBOURNE**

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## ADDITIONAL BREAKFAST OPTIONS



### CONTINENTAL

Minimum 30 guests required

**\$38.50 per person**

All breakfast menus are inclusive of freshly brewed coffee, selection of teas, chilled orange and apple juice.

Please note that this menu is served buffet style or to the table.

### FROM THE BAKERY

Artisan morning bakery consisting of butter croissants, pain au chocolate and Danish pastries\*

Assorted Muffins (daily rotation)\*

Beerenberg Farm fruit jams, marmalade and honey\*

### COLD DISHES

Berry yoghurt and toasted oat crumble\* or

Individual fresh fruit salad\*

Selection of cereals, full cream and low fat milk\*

### HOT BUFFET

Minimum of 50 guests required

**\$54.00 per person**

Buffet is served for a maximum two hour duration

All breakfast menus are inclusive of freshly brewed coffee, selection of teas, chilled orange and apple juice

### FROM THE BAKERY

Artisan morning bakery consisting of butter croissants, pain au chocolate and Danish pastries\*

Assorted Muffins (daily rotation)\*

Beerenberg Farm fruit jams, marmalade and honey\*

Individual fresh fruit salad\*

### HOT DISHES

Free range scrambled eggs\*

Smoked bacon

Chicken and tarragon sausage

Thyme roasted mushrooms\*

Oven roasted tomatoes\*

Hash browns\*

### STAND UP

**\$11.00 per person, per item**

Ham and Gruyere croissants

Brioche french toast, vanilla mascapone, raspberry\*

Smashed avocado on toast, feta and chilli\*

Fruit salad pots, lavender honey yoghurt\*

Mini fruit danishes\*

Smoked salmon bagel, capers, cream cheese, pickled shallot

BLAT brioche bun

Egg and bacon slider, spiced tomato relish

Seasonal smoothies\*

\*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.