



BREAKFAST MENU



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 Breakfast 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.

CONTINENTAL BUFFET

MINIMUM OF 30 GUESTS REQUIRED | \$40 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 chocolat and Danish pastries*

Assorted Muffins*

Beerenberg Farm fruit jams, marmalade and honey*

COLD DISHES

Berry yoghurt and toasted oat crumble*

or

Individual fresh fruit salad*

and

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

SIGNATURE BREAKFAST

MINIMUM OF 30 GUESTS REQUIRED | \$55 PER PERSON

Freshly brewed coffee and selection of teas

Served with chilled orange and apple juice

FROM THE BAKERY

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

Assorted Muffins*

Beerenberg Farm fruit jams, marmalade and honey*

Sliced seasonal fresh fruits*



* Denotes vegetarian dishes

PLATED HOT BREAKFAST

Please select 1 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*

Roasted 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, chive

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, frisée, free range poached eggs, chicken jus

Side Dishes

Two platters served per table or included on the main plate

\$8 per person - per selection

Pork sausages, spiced tomato relish

Chicken and tarragon sausages

Hash browns*

Roast button mushrooms*

Smoked bacon



BUFFET BREAKFAST

MINIMUM OF 50 GUESTS REQUIRED | \$56 PER PERSON

Freshly brewed coffee and selection of teas

Served with chilled orange and apple juice

FROM THE BAKERY

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

Assorted Muffins*

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

\$12 per person, per item

Ham and gruyere croissants

Brioche French toast, vanilla mascarpone, raspberry*

Smashed avocado on toast, feta and chilli*

Fruit salad pots, lavender honey yoghurt*

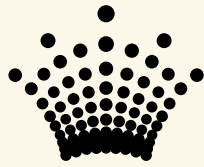
Mini fruit danishes*

Smoked salmon bagel, capers, cream cheese, pickled shallot

Bacon, lettuce, avocado and tomato brioche bun

Egg and bacon slider, smoked BBQ sauce

Seasonal smoothies*



CROWN