

Day Delegate Package Three

LUNCH SELECTION

Crown Events & Conferences is the perfect choice for your next event. Our extensive and versatile events facilities cater for everything from large scale product launches and exhibitions, to gala dinners and intimate cocktail functions.

This package includes venue hire for the main session, mints and water, lectern and microphone, and flip chart or white-board. The package also includes the below menu, designed by our team of world-class chefs.

Our half day delegate package includes morning tea or afternoon tea and lunch consisting of chef selection wrap and charcuterie platter, plus a choice of cold savoury item, individual serve salad, two hot items, one enhancement, two sweet items, sliced fruits, soft drinks, tea and coffee.

Our full day delegate package consists of three catering breaks: morning tea, lunch consisting of chef selection wrap and charcuterie platter, plus a choice of cold savoury item, individual serve salad, two hot items, one enhancement, two sweet items, sliced fruits, soft drinks, tea and coffee and afternoon tea.

Half day - \$119.00 | Full Day \$128.00

MORNING TEA

Please refer to break selection

LUNCH

Made fresh daily:

Wrap Selection

Charcuterie Platter

Seasonal sliced fruit

CHOOSE FROM:

One cold savoury item

One individual salad

Two hot items

Two sweet items

One enhancement

Includes a variety of soft drinks, tea and coffee

COLD SAVOURY ITEM

Pumpkin, feta, mint quiche

Carrot, cucumber, hummus cups

Assorted sushi, wasabi, soy sauce

Sourdough crostini, whipped goats curd, onion jam

Selection rice paper rolls with peanut dipping sauce

Roast vegetable antipasto platter

AFTERNOON TEA

Please refer to break selection



**Denotes vegetarian dish*



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SALAD

Gem lettuce, tomato, cucumber, kalamatta olive, feta cheese, oregano, lemon vinaigrette

Sumac roast pumpkin, feta, cucumber, tomato, chickpea salad, witlof red wine vinaigrette*

Pearl barley, lentils, toasted almonds, capers, pine nuts, red onion, fresh herbs and sherry vinegar dressing

Chermoula roast sweet potato and chickpea salad, fresh mint and coriander, sumac, lemon dressing*

Crisp cos lettuce, hard boiled egg, shaved parmesan cheese, bacon crisps and herb dressing

Fattoush salad, tomato, cucumber, pita crisp, lettuce, sumac and lemon dressing

HOT ITEMS

Mexican beef with bean chilli, spiced jasmine rice, sour cream, pickled chilli

Mac and cheese croquette with chipotle mayonnaise

Beef rendang with saffron rice, toasted coconut

Vegetable spring rolls with sweet chilli dipping sauce

Korean fried chicken, kimchi fried rice

Chicken and leek pot pie

Spinach, pecorino, ricotta ravioli, smoked tomato butter, parmigiana

Steamed BBQ pork bun

Madras chicken curry, rice

Spiced sweet potato empanada, chimichurri

Lamb fataya and cauliflower fataya with labneh, mint

Chargrilled chicken, roasted vegetables with spiced Israeli cous cous, labneh

*Denotes vegetarian dish



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SWEET ITEMS

Lemon myrtle meringue tartlet*

Carrot and ginger tea cake*

Pistachio financier*

Tonka bean ganache chocolate*

New York cheesecake*

Red velvet cake*

Chocolate walnut brownie*

Biscoff passionfruit tartlet*

Assorted choux buns*

Flourless orange cake, cream cheese frosting*

Vanilla namelaka, strawberry jelly*

Humming bird tea cake*

HOT FOOD ITEM

Wagyu sliders, cheese, pickles, mustard

Karrage fried chicken, Japanese mayonnaise, toasted seeds

Hand rolled potato gnocchi, tomato sugo, buffalo mozzarella*

Chicken biryani

Slow cooked salmon, grain salad, tahini yoghurt

Steamed dumplings and bao buns, soy sauce

Spiced lamb kofta, hummus, toasted almonds

Spinach and ricotta tortellini, roasted pumpkin, herb butter

Sweet and sour pork, egg fried rice

Gourmet pies and sausage rolls

Soup Station - Condiments

COLD FOOD ITEM

Poached Vietnamese chicken noodle salad, sweet and sour dressing

Tuna poke bowl, brown rice, edamame, avocado, radish, sesame

Victorian cheese board, quince paste, lavosh

Tex Mex burrito bowl, spiced brown rice, corn, black beans, tomato salad, avocado, jalapeno



*Denotes vegetarian dish



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BREAK SELECTION

Served with freshly brewed coffee and selection of teas.

Please select any one item from the items below for each break:



BAKERY

Assortment of mini muffins*
Assorted Danish pastries*
Raspberry pistachio friand*
Freshly baked scones served with jam and vanilla Chantilly*
American donuts*
Plain croissant, pain au chocolat, almond croissant*
Banana bread*

SAVOURY

Ham and gruyere cheese croissants
Mushroom Burrata pastry strudel*
Beef and ale peppercorn pot pie
Steamed BBQ pork buns
Sausage rolls
Goats cheese, tomato tart
Pumpkin, mint, feta tart
Fruit salad cups*

SWEET

Lemon meringue tartlet*
Red velvet cup cakes*
Assorted choux buns *
Chocolate fudge brownie*
Flourless orange cake*

SMOOTHIE BAR

To replace any morning tea or afternoon tea item with our smoothie bar - \$5.50 per person
To add on to your morning tea or afternoon tea item with our smoothie bar - \$11.00 per person

**Denotes vegetarian dish*



**CROWN EVENTS
& CONFERENCES**

MELBOURNE

Menus and prices 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.