



PLATED LUNCH

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 Plated Lunch 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.

PLATED LUNCH

MAIN COURSE PRICE INCLUDES ONE ENTRÉE OR ONE DESSERT, BREAD ROLLS, FRESHLY BREWED COFFEE AND SELECTION OF TEAS
MINIMUM OF 30 GUESTS REQUIRED

ALTERNATING SERVICE OF ENTRÉE, MAIN COURSE, OR DESSERT | \$11.50 PER PERSON, PER COURSE
ADDITIONAL ENTRÉE OR DESSERT | \$17.50 PER PERSON, PER COURSE

ENTRÉE

Heritage tomato, golden beetroot, stracciatella cheese, tomato pesto, vincotto*

Rosemary and gin cured Tasmanian salmon, capers, shallots, avocado, fennel, cultured cream, pickled cucumbers

Seared tuna, green beans, tomato, pine nuts, potato, kalamata olives, basil pesto dressing

Individual charcuterie plate; San Daniele prosciutto, wagyu bresaola, sopressa salami, pickles and marinated peppers

Ginger and soy tiger prawns, Korean spiced cold egg noodles salad, bean shoots and fresh herbs

Za'atar spiced chicken, herb labneh, pomegranate molasses, sumac soused onion, parsley and mint salad

Hot smoked salmon, eggplant puree, roast chick pea salad, pomegranate, baby mint



MAIN

Pan fried barramundi, baby gem lettuce and parmesan salad, potato fondant, lemon butter sauce

\$76

Tasmanian salmon, leek and lemon risoni, steamed greens, tomato caper & olive salsa

\$76

Pan fried free range chicken breast, grilled broccolini, potato gnocchi, truffle and parmesan cream

\$77

Grilled free range chicken breast, sweet potato puree, chargrilled eggplant & zucchini, green tahini sauce

\$76

Slow braised lamb shoulder, smoked eggplant puree, preserved lemon, fennel, sumac and parsley

\$78

Grass fed Bass Strait beef porterhouse steak, tenderstem broccolini, parsnip puree, pepper sauce

\$80

Braised and pressed wagyu beef shoulder, cauliflower cream, buttered brassicas, confit potato, beef jus

\$79

DESSERT

Lemon and lime meringue tart, pomegranate popping pearls, sauce anglaise*

Cappuccino mousse, espresso sponge, chocolate sauce, whipped cream*

Warm sticky date pudding, toffee sauce, caramelised apple, vanilla ice cream*

Chocolate brownie, gianduja cremeux, raspberry gel, crème Chantilly*

Vanilla panna cotta, red currant jelly, mixed berry compote*

Milk chocolate mousse, passionfruit cremeux, hazelnut jaconde*



ADDITIONAL PLATTER OPTIONS TO THE TABLE

When selecting a two-course lunch - main and dessert menu | Additional \$9.50 per person

When selecting a two-course lunch - entrée and main menu | Additional \$20 per person

(two platters served per table)

DESSERT PLATTERS TO THE TABLE

Please select four miniature desserts

Mango raspberry cheesecake*

Vanilla & red currant choux bun*

Tropical passionfruit tartlet*

Strawberry & rhubarb cremeux*

Yuzu & lime marshmallow cone*

Pistachio cherry rocher*

Lemon meringue tartlet*

Salted caramel choux bun*

New York cheesecake*

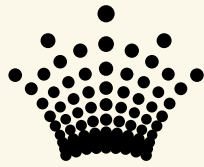
VICTORIAN CHEESE PLATTER*

A selection of boutique cheeses, fruit pâté, dried fruits,
freshly baked breads and crackers

FRUIT PLATTER*

Sliced seasonal fresh fruit platters





CROWN