

Crown Events & Conferences

LUNCH MENU

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 30 guests required

Main course price includes one entrée or one dessert, Baker Bleu stone baked bread rolls, freshly brewed coffee and selection of teas

Alternating service of entrée, main course or dessert | **\$11.00 per person, per course**

Additional entrée or dessert | **\$16.50 per person, per course**



ENTRÉE

Please select one item

Roasted golden beets, shallot, confit tomato, burrata, candied pecans, tendrils*

Smoked Huon salmon, shaved fennel, dill emulsion, baby beetroot, breakfast radish, spiced almond crumble

Sesame crusted tuna, wakame, spring onion, yuzu ponzu, furikake, daikon

Chicken, leek, truffle terrine, onion jam, cornichons, dressed leaves chargrilled sourdough

Charred tiger prawn, green papaya, green beans, cherry tomato, asian herbs, Nam Jim dressing

Grilled chicken, corn cream, chipotle mayo, charred corn, lime, tomato and avocado salsa

Slow cooked Huon salmon, eggplant puree, roast chickpea salad, pomegranate, baby mint

MAIN COURSE

Please select one item

Pan fried barramundi, pea cream, broccolini, kipfler wedge, dill oil \$73.00

Miso glazed Huon salmon, buckwheat noodles, asian vegetable, ginger and spring onion dressing \$73.00

Char grilled free range chicken breast, parmesan potato gratin, green beans, tempura ricotta & pumpkin flower, chicken jus \$72.00

Pan fried chicken breast, middle eastern nut rice, smoked chickpea puree, spice roasted cauliflower \$73.00

Slow cooked lamb, smoked eggplant puree, preserved lemon, fennel, sumac and parsley \$77.00

Rosemary marinated Wagyu beef rump, parsnip mash, broccolini, green peppercorn sauce \$76.00

Grilled black Angus beef tenderloin, cauliflower puree, confit potato, buttered brascicas, beef jus \$78.00

*Denotes vegetarian dish



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MELBOURNE

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DESSERT*

Please select one item

Black forest cake, whipped kirsch ganache griottines, morello cherry gel

Cappuccino mousse cup, espresso sponge, chocolate sauce

Greek yoghurt panna cotta, elderflower jelly, strawberries, oatmeal crumbles

Warm date & banana pudding, butter toffee sauce, pistachio praline ice cream

Lemon mousse, raspberry & vanilla cremeux, almond poppyseed sponge

Tropical frangipan tart, coconut cream, passionfruit gel, caramelized pineapple

DESSERT PLATTERS TO THE TABLE*

(two dessert platters served per table)

When selecting a two course lunch - main and dessert menu | Additional \$9.00 per person

When selecting a two course lunch - entrée and main menu | Additional \$19.00 per person

Please select four miniature desserts

Strawberry vanilla cheesecake

Blackcurrant & chocolate choux

Salted caramel mousse cone

Waffle basket, strawberry chantilly

Lychee raspberry tartlet

Sicilian pistachio cheesecake

Lemon meringue tartlet

Chocolate raspberry tartlet

Passionfruit marshmallow cone

VICTORIAN CHEESE PLATTERS*

(two cheese platters served per table)

When selecting a two course lunch - main and dessert menu | Additional \$9.00 per person

When selecting a two course lunch - entrée and main menu | Additional \$19.00 per person

A selection of boutique cheeses, quince paste, dried fruits, freshly baked breads and crackers

SEASONAL SLICED FRESH FRUIT PLATTERS*

(two fruit platters served per table)

When selecting a two course lunch - main and dessert menu | Additional \$9.00 per person

When selecting a two course lunch - entrée and main menu | Additional \$19.00 per person

**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.