



# ANTIPASTO 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 Antipasto 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.

# ANTIPASTO GRAZING TABLE

1 HOUR DURATION

50 - 100 GUESTS \$2,100

100 - 150 GUESTS \$3,200

150 - 200 GUESTS \$4,100

**A magnificent cheese and charcuterie grazing table for your next meeting, conference, wedding, or party at Crown.**

Artfully designed selections of savoury treats that guests can continue to graze on throughout the event, it is the ultimate in stylish entertaining and a high-art option for conferences or lunch meetings.

Our Antipasto/Grazing Table features an extensive selection of premium cured meats, local cheeses, marinated and pickled vegetables along with fresh fruits, nuts, homemade rustic breads and crackers.





**CROWN**