



COCKTAIL FOOD 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 Cocktail 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.

COCKTAIL

30 MINUTES CHEF'S CHOICE

Two pieces per person

\$18.50 per person

30 MINUTES CHEF'S CHOICE - TWO HOT AND TWO COLD ITEMS

Four pieces per person

\$30 per person

30 MINUTES

Please select four items.

Four pieces per person

\$32.50 per person

ONE HOUR

Please select six items.

Six pieces per person

\$44.50 per person

TWO HOURS

Please select five canape items

1 hour service.

Choose two substantial items for 1 hour service and one dessert canape for 30 minute service.

\$61 per person

THREE HOURS

Please select seven canape items

1.5 hour service.

Choose two substantial items for 1 hour service and one dessert canape for 30 minute service.

\$81 per person

FOUR HOURS

Please select eight canape items

2 hour service.

Choose three substantial items for 1 hour service and two dessert canapes for 1 hour service.

\$98 per person

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.

CANAPES

COLD SELECTIONS

Poached wild fig, goats curd, apricot fruit toast*

Prawn and Vietnamese mint rice paper roll

Selection of maki roll, soy, wasabi

Korean tuna tartare, toasted sesame, shiso

Spiced chicken taco, avocado, pickled green chilli

Peking duck pancake, hoi sin, cucumber and spring onion

Roast pumpkin, goats cheese and walnut tart*

Dressed spanner crab, finger lime, fennel, squid ink tart

WARM SELECTIONS

Prosciutto, manchego and tomato jaffle

Grilled chicken satay, spiced peanut sauce

Prawn & ginger spring roll, lime and chilli dipping sauce

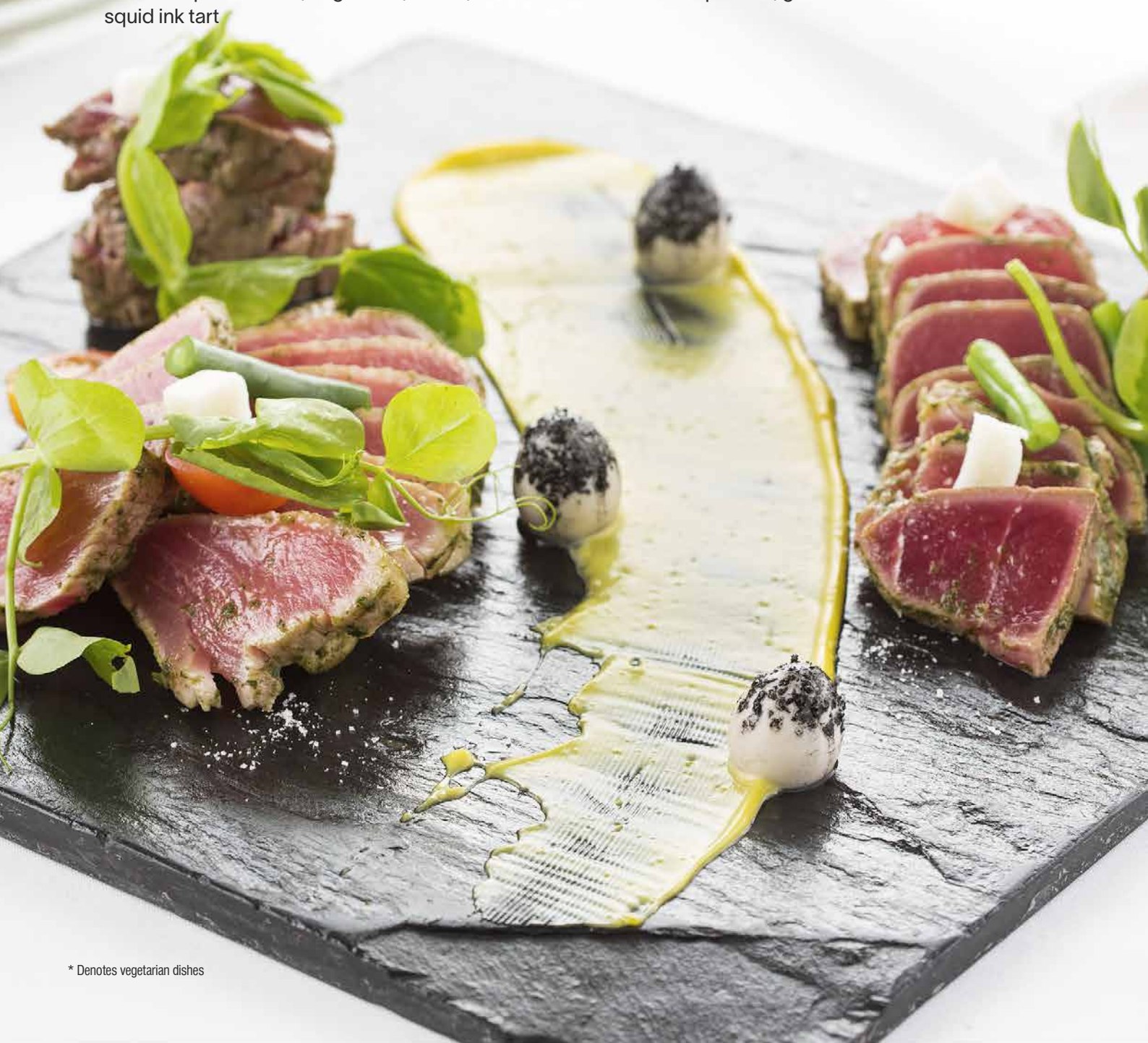
Miso and eggplant spring roll, kewpie mayonnaise*

Baked stilton tart, spiced pear relish*

Mini wagyu slider, pickles, cheese, mustard

Paella beef croquette, saffron mayonnaise

Chorizo empanada, garlic aioli



DESSERT ITEMS

Vanilla raspberry choux bun*

Black forest cone*

Citrus hazelnut tartlet*

Espresso mousse cup*

Honeycomb & milk chocolate macaron*

Baked mini cheesecake*

Strawberry and vanilla lollipop*

Chocolate raspberry tartlet*

SUBSTANTIAL ITEMS

\$11.50 PER PERSON, PER ITEM

Beef tataki, edamame beans, pickled shiitake, salted black beans, Asian herbs

Prawn dumpling, black vinegar, crispy chili, spring onion

Porcini mushroom risotto, parmesan and pesto*

Zucchini pea and mint, lemon oil, chickpea gnocchi*

Lobster and tarragon butter milk roll

Braised lamb shoulder hot pot, freekah pilaf, salsa verde

Buttermilk fried chicken, chipotle mayo, dill pickles

New York style toasted reuben beef sandwich, cucumber pickles, mustard



* Denotes vegetarian dishes

STATIONS

STATIONS MUST ACCOMPANY A MINIMUM TWO HOUR CANAPÉ MENU.
MINIMUM 50 GUESTS REQUIRED.
FOOD STATIONS ARE SERVED FOR A MAXIMUM TWO HOURS.

SUSHI AND SASHIMI

\$33 per person

Selection of Tasmanian salmon and Spencer Gulf kingfish, blue fin tuna sashimi, California and vegetable rolls, pickled ginger, wasabi, soy

CARVING STATION

\$27.50 per person

Roasted grass-fed Bass Strait beef, served with bread rolls, mustard, pickles

PIZZA STATION

\$25 per person

Margherita pizza and pepperoni pizza, homemade pizza sauce, fresh buffalo mozzarella

CHOCOLATE FOUNTAIN

\$17.50 per person

Choose from our selection of dark, milk or white Belgian couverture, served with vanilla profiteroles, strawberries, macarons and marshmallows*

MEXICAN STATION

\$23 per person

Make-your-own hard shell taco; spiced chicken, spiced jack cheese, guacamole, sour cream, tomato salsa, pickled jalapenos

MIDDLE EASTERN STATION

\$24 per person

Chargrilled spiced chicken, grilled flatbreads and dips, pickles, tabouleh, fattoush salad

ASIAN STATION

\$24.50 per person

A selection of dumplings, special fried rice, peking duck pancakes, vegetable spring rolls, served with chili soy

INDIAN STATION

\$24 per person

Bhuna chicken curry, mixed vegetable korma, jeera pulao rice, poppadom's, pickled onions, mango & eggplant pickle



BUFFET STATIONS

ANTIPASTO GRAZING TABLE

San Danielle prosciutto, wagyu bresaloe, sopressa salami, smoked buffalo mozzarella, pickles, artichokes, piquillo peppers

\$23 per person

VICTORIAN CHEESE

A selection of local cheese; blue, brie and cheddar muscatels, quince paste, crackers, lavosh*

\$21 per person

SEAFOOD STATION

Appellation rock oysters served with shallot vinegar, tiger prawns, gin cured Tasmanian salmon

\$34.50 per person

CANAPE DESSERT BUFFET

\$27 PER PERSON

Please select 5 items

Baked mini cheesecake*

Vanilla raspberry choux bun*

Pistachio financier, tonka bean ganache*

Chocolate and peanut alfajores*

Espresso mousse cup*

Chocolate raspberry tartlet*

Black forest cone*

Honeycomb & milk chocolate macaron*

Strawberry vanilla lollipop*

Citrus hazelnut tartlet*



CROWN