

Crown Events & Conferences

COCKTAIL 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

30 minutes | \$31.00 per person

Please select four items
Four pieces per person

One hour | \$42.50 per person

Please select six items
Six pieces per person

Two hours | \$58.00 per person

Select five canape items for 1 hour service.
Select two substantial items for 1 hour service and one dessert canape for half hour service.

Three hours | \$77.00 per person

Select seven canape items for 1.5 hour service.
Select two substantial items for 1 hour service and one dessert canape for half hour service.

Four hours | \$93.50 per person

Select eight canape items for 2 hour service.
Choose three substantial items for 1 hour service and two dessert canapes for one hour service.

30 minutes Chef's choice | \$17.50 per person

Two pieces per person

30 minutes Chef's choice | \$28.50 per person

Two hot and two cold items
Four pieces per person

COLD SELECTIONS

Poached wild fig, whipped gorgonzola, apricot fruit toast*
Crown chicken sandwich
Smoked salmon, buckwheat blini, cultured cream, salmon roe
Meredith goats feta caramelised shallot jam, parmesan pastry*
Assorted nigiri, Japanese soy, wasabi
Compressed melon, San Daniele prosciutto, goats curd, sorrel
Wagyu beef tarte, potato rosti, horseradish mayo, baby chives
Kingfish ceviche, toastada, avocado, jalapeno
Peking duck pancake, hoi sin, cucumber and spring onion
Whipped pea mousse tart, cultured cream, pea crisp and mint*
Dressed Spanner crab, dessert lime, kewpie, buttered brioche toast
Smoked atlantic salmon, mini bagel, citrus crème fraiche, caviar, fennel
Mushroom pate éclair, parmesan cheese, balsamic

**Denotes vegetarian dish*



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WARM SELECTIONS

Cauliflower and tahini Fataya, labne, mint*
BBQ pork steam bun, spiced hoi sin
Chickpea falafel, beetroot hummus, feta*
Prawn spring roll, Nam Jim dipping sauce
Shiitake and leek spring roll, sweet chilli sauce *
Beef, ale and peppercorn pot pie, tomato and thyme jam
Mac and cheese bite, smoked BBQ relish
Salt cod croquette, gribiche sauce
Blue cheese royal tart, caramelised onion tart, fried rosemary
Mini wagyu slider, pickles, cheese, mustard
Pork and fennel sausage roll, tomato ketchup
Wagyu beef empanada, chimmi churri
Chorizo croquette, smoked paprika aioli
Duck and lemongrass steam bun, Hoi sin sauce
Saffron and Manchego arancini, garlic ailoi*

DESSERT SELECTIONS

Assorted shortbread choux buns*
Strawberry marshmallow cone*
Coconut and passionfruit tartlet*
Lemon & hazelnut financier*
Salted Caramel Macaron*
New York cheesecake*
Lemon Meringue Lollipop*
Chocolate raspberry tartlet*

SUBSTANTIAL SELECTIONS

Additional \$11.00 per person per selection if not included in package

Butter Chicken with cardamon rice pilaf, papadum
Beef tataki, edemame beans, shiitake, salted black beans, asian herbs
Chicken and prawn sui mai, chilli paste, soy, spring onion
Roast cauliflower, current and pine nut empanada, chimi churi*
Eggplant, tomato and lentil ragu, chickpea gnocchi, crisp basil*
Gin cured salmon, pickled fennel, citrus cream
Lobster and caviar brionche roll,
Braised lamb shoulder hot pot, pearly barley, salsa verde
Slow cooked salmon, peas, goats curd, sorrel
Campanelle, sage, brown butter sauce, parmesan, pangrattato*
Beer battered flathead tails, french fries, lemon mayo
Buttermilk fried chicken, chipotle mayo, bread and butter pickles
New York style toasted ruben beef sandwich, cucumber pickles, mustard

**Denotes vegetarian dish*



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COCKTAIL STATIONS

Minimum 50 guests required

Stations must accompany a minimum TWO hour canapé menu. Food stations are served for a maximum two hours.



SEAFOOD STATION | \$33.00 per person

Australian oysters served with shallot vinegar (2 per person), tiger prawn cocktails, spiced dressing, selection of sushi and sashimi, pickled ginger wasabi, soy and wakame salad

SUSHI AND SASHIMI | \$31.50 per person

Selection of salmon, and yellowfin tuna sashimi, California rolls, and vegetable rolls, pickled ginger, wasabi, soy, and wakame salad

PIZZA | \$24.00 per person

Pizza margherita, and pepperoni, homemade pizza sauce, and fresh buffalo mozzarella

ANTIPASTO & CHARCUTURIE | \$25.00 per person

1 hour duration

100 to 500 guests will be served on table

Under 100 guests will be served on platters

Wagyu bresaola, Serrano ham, sopressa salami, duck and cherry pate, chicken leek and truffle terrine, smoked buffalo mozzarella, marinated artichokes, roast peppers pickled onions, kalamatta olives, bread (Served two per table)

ASIAN STATION | \$23.50 per person

A selection of dumplings, seafood noodles, and vegetable spring rolls served with chilli, soy, and prawn crackers

CARVING | \$26.00 per person

Roast striploin of Riverine beef

Served with bread rolls, mustards, and pickles

MEXICAN | \$22.00 per person

Spiced chicken burrito, make your own taco; spiced jack cheese, guacamole, sour cream, and tomato salsa

MIDDLE EASTERN | \$23.00 per person

Chicken shawarma, middle eastern breads, and dips, tabouleh, and fattoush salad

INDIAN | \$23.00 per person

Butter chicken, and pilaf rice, vegetable samosas, poppadoms, chutneys, and pickles

VICTORIAN CHEESE* | \$20.00 per person

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

(cheese platters are served two per table)

CHOCOLATE FOUNTAIN* | \$16.50 per person

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

CANAPE DESSERT BUFFET | \$25.50 per person

Please select five items

New York cheesecake*

Assorted shortbread choux buns*

Lemon & hazelnut financier*

Matcha & sudachi Opera Cake*

Waffle basket, griottines, chocolate cream*

Chocolate Raspberry Tartlet*

Strawberry marshmallow cone*

Salted Caramel Macaron*

Lemon Meringue Lollipop*

Coconut and passionfruit tartlet*



**CROWN EVENTS
& CONFERENCES**

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.

**Denotes vegetarian dish*

MELBOURNE