

# Crown Events & Conferences

## CHILDREN'S 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.

Our children's menu features a range of dishes designed to appeal to smaller appetites while offering our younger guests a special experience.

**For children age 12 or under. \$57.00 for two courses or \$77.00 for three courses.**

**Price includes a variety of soft drinks and juice**



### ENTRÉE

- Cantaloupe melon and parma ham salad
- Cheese nachos, diced tomatoes and guacamole\*
- Garlic cheesy bread\*
- Crudites, dips and crackers\*
- Chicken and avocado salad

### MAIN COURSE

- All mains served with steamed vegetables and chips or potatoes*
- Choice of penne pasta or gnocchi with Napoli sauce\* or Beef ragout
- Grilled chicken
- Crumbed chicken strips
- Baked salmon
- Grilled steak
- Margarita pizza\*
- Mini beef sliders (2)

### DESSERT

- Chocolate LEGO brick, strawberries, vanilla chantilly\*
- Strawberry and chocolate chip ice cream sandwich\*
- Ice cream sundae, waffle biscuit, crispy chocolate pearls\*
- Chouquettes, whipped white chocolate ganache, dark chocolate sauce\*

*\*Denotes vegetarian dish*



**CROWN EVENTS  
& CONFERENCES**

**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.