

CANAPE PACKAGE

ONE HOUR (6 items)

Select six canapés (cold, warm and dessert selections)

TWO HOURS (8 items)

Select six canapés (cold, warm and dessert selections), two substantial items

THREE HOURS (10 items)

Select eight canapés (cold, warm and dessert selections), two substantial items

FOUR HOURS (12 items)

Select ten canapés (cold, warm and dessert selections), two substantial items

COLD

6 per item

ASSORTED SANDWICHES (2 PCS)

Tasmanian Smoked Salmon (A) & Cucumber,
Chicken & Celery, Egg & Mayonnaise

ASSORTED SUSHI ROLLS (2 PCS)

Tasmanian Salmon (A) & Avocado,
Chicken Katsu, Cucumber & Avocado

SUBSTANTIAL

8 per item

MINI ANGUS CHEESEBURGER SLIDER

Tomato Relish, American Mustard, Lettuce

THE PUB FISH (I) & CHIPS

Tartar Sauce

PULLED PORK SLIDERS

Coleslaw, Tomato, Jalapeños

LEMON PEPPER CALAMARI (I)

Chipotle Mayonnaise

WARM

7 per piece

CHICKEN SAUSAGE ROLL

Tomato Sauce

SALTBUSH LAMB & GARLIC EMPANADA CHIMICHURRI

GUINNESS BEEF PIE

Tomato Sauce

SPINACH & PORCINI ARANCINI

Truffle Mayonnaise

MAC & CHEESE BITES

Sriracha Aioli

CHICKEN TENDERS

Cheese Sauce

VEGETABLE SPRING ROLLS

Sweet Chilli Sauce

DESSERT

6 per item

ASSORTED FILLED PROFITEROLES

NEW YORK CHEESECAKE

ASSORTED MACARONS

(A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian



GRAZING BOARD

Each platter caters for 10 guests. Maximum 10 platters per function*
120 PER BOARD

CURED MEAT PLATTER

A Chef-Crafted Selection of Premium Cured Cold Cuts:
Virginian Ham, Sopressa Salami, Prosciutto and Turkey
Served with Mixed Olives, Pickles, Dips and Lightly Toasted Bread

CHEESE PLATTER

A Curated Selection of Australian Cheeses:
Brie, Cheddar, Blue and Goat
Paired with Crisp Lavosh, Strawberry, Macerated Muscatel, Crackers and Quince Paste

SOAKERS PLATTER

Only available for after parties after 10pm
CHOOSE ANY 3 ITEMS FOR 22PP

ASSORTED SANDWICHES (2 PCS)

Tasmanian Smoked Salmon (A) & Cucumber,
Chicken & Celery, Egg & Mayonnaise

MINI ANGUS CHEESEBURGER SLIDER

Tomato Relish, American Mustard, Lettuce

GUINNESS BEEF PIE

Tomato Sauce

CHICKEN TENDERS

Cheese Sauce

VEGETABLE SPRING ROLLS

Sweet Chilli Sauce

(A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian

*Patrons must be 18+ to consume alcohol and not prohibited from the casino or the Crown Entertainment Complex. Crown practises responsible service of alcohol. Menu items and pricing are subject to change without notice, based on seasonal availability and the chef's selection. Guests must advise the venue of any dietary requirements or allergies at the time of booking. Credit card payments incur a service fee of 1.15%. A 10% surcharge applies on weekends. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).
Crown Melbourne Limited (ABN 46 006 973 262).



BEVERAGE PACKAGE

COCKTAIL ON ARRIVAL

Only available with any beverage package
20 PP

CHOOSE ANY TWO COCKTAILS FROM

Aperol Spritz, Tom Collins, Espresso Martini, Frozen Margarita

CLASSIC

40 PP FIRST HOUR
Additional hour 20 PP
Maximum 4 hours

BEER & CIDER ON TAP
Served in schooner*

Carlton Dry,
Great Northern Super Crisp,
Somersby Apple Cider

WINE (BY THE GLASS)
Da Luca Prosecco,
Counter Point Pinot Gris,
Little Berry Cabernet Sauvignon

SOFT DRINKS & JUICES

PREMIUM

50 PP FIRST HOUR
Additional hour 25 PP
Maximum 4 hours

BEER & CIDER ON TAP
Served in schooner*
All options available.

WINE (BY THE GLASS)
Chandon Brut NV,
Mud House Sauvignon Blanc,
Motley Cru Chardonnay,
Little Berry Cabernet

SOFT DRINKS & JUICES

DELUXE

60 PP FIRST HOUR
Additional hour 25 PP
Maximum 4 hours

EVERYTHING
IN PREMIUM

+

SPIRITS
Johnnie Walker Black Label,
Jack Daniel's Old No.7
Tennessee Whiskey,
Ketel One Vodka,
Tanqueray Gin,
Captain Morgan Spiced Rum,
Canadian Club

SOFT DRINKS & JUICES

Tap beer is not available on the Upper Deck. Choose from any locally bottled or canned beer.



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