

Crown Events & Conferences

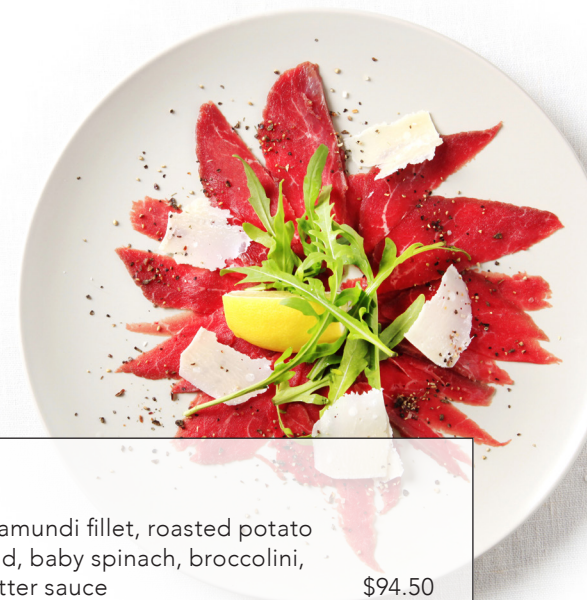
DINNER MENU

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities. Our menus are curated by Award-winning Executive Chef, Kelly Jackson and his team.

Minimum 30 guests required

Main course price includes one entrée and one dessert, assorted bread rolls, freshly brewed coffee, selection of teas and chocolates.

Alternating service of entrée, main course or dessert | \$8.00 per person, per course



ENTRÉE

- Sesame crusted salmon tataki, spring onion, creamy lemon dressing, crisp shallots, micro coriander
- Char siu marinated chicken, crisp Asian vegetable salad, baby coriander
- Dukkah crusted lamb loin, burnt carrot hummus, walnut halloumi crumble, pomegranate molasses dressing
- Grilled tiger prawn and kale salad, cucumber mango salsa, crisp Asian spices
- Roasted rare beef carpaccio, artichoke, sun blushed tomatoes, truffled pecorino cheese, wild rocket
- Yuzu cured salmon tartare, avocado, lemon aioli, radish, brioche croutons, micro mint
- Cured and lightly smoked Hiramasa kingfish, snow pea and edamame salad, Yarra Valley caviar, Japanese citrus dressing
- Tiger prawn and preserved lemon mascarpone risotto, zucchini, baby coriander
- Four cheese spinach cannelloni, porcini cream, baby micro leaves*

MAIN COURSE

- Oven roasted free range chicken breast, pumpkin purée, pickled red cabbage, natural jus \$92.50
- Herb marinated oven roasted free range chicken breast, ricotta and spinach gnocchi, eggplant, mustard cream sauce \$93.50
- Slow cooked bone in pork loin, roasted vegetable mash, broccoli, apple and ginger jam \$93.50
- Pan seared milk fed veal cutlet, butternut squash and spinach risotto, sage jus \$98.00
- Petuna ocean trout with nikiri soy, mango wasabi salsa, crispy rice, enoki mushrooms and kale \$95.50
- Thai baked Atlantic salmon, black sesame jasmine rice, grilled zucchini, Asian salad, soy lemongrass dressing \$98.00
- Herb crusted lamb loin, carrot caraway purée, caramelised onion tarte tatin, redcurrant jus \$99.50

- Pan seared barramundi fillet, roasted potato and chorizo salad, baby spinach, broccolini, lemon caper butter sauce \$94.50
- 12 Hour braised Riverine beef cheek, parsnip mash, roasted carrot, wilted greens, natural reduction \$96.00
- Grilled Riverine beef tenderloin, potato and carrot fondant, cipollini onion, soy lemongrass butter sauce \$99.00
- Slow roasted Riverine beef tenderloin, Mediterranean vegetable pithivier, celeriac puree, bordelaise sauce \$98.00

*Denotes vegetarian dish



CROWN EVENTS
& CONFERENCES

MELBOURNE

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DINNER MENU



DESSERT

Black forest mousse cake, griotte cherries, kirsch whipped cream, chocolate shavings*

Orange chip Blondie, hazelnut cremeux, salted caramel sauce, orange segments*

Exotic fruit mousse, white chocolate ganache, fresh pineapple, mango coulis, passionfruit crisps*

Vanilla & strawberry mille feuille tart, elderflower jelly, strawberry sauce*

Raspberry and white chocolate cheesecake, pistachio crumbs, raspberry sauce*

Warm chocolate fondant, seasonal berries, mascarpone cream, raspberry sauce*

SIDES

\$6.00 per person - per selection

(two bowls served per table)

Roast kipfler potatoes, charcoal sea salt and rosemary*

Broccolini, toasted almonds*

Baby carrots, tarragon butter*

Roasted field mushrooms salmoriglio*

Roasted beetroots, goat cheese and walnuts*

Beans and asparagus*

Rocket, parmesan and cherry tomato salad*

VICTORIAN CHEESE PLATTERS*

\$15.00 per person

(two cheese platters served per table)

A selection of boutique cheeses, fruit pâté, dried fruits, freshly baked breads and crackers

SEASONAL SLICED FRESH FRUIT PLATTERS*

\$15.00 per person

(two fruit platters served per table)

DESSERT PLATTER

\$7.00 per person

Please select four miniature desserts (two dessert platters served per table and will replace plated dessert)

Strawberry vanilla cheesecake*

Blackcurrant & chocolate choux*

Raspberry marshmallow cone*

Waffle basket, salted caramel mousse*

Elderflower & berry mille feuille tart*

Sicilian pistachio cheese cake*

Lemon meringue tartlet*

Chocolate raspberry tartlet*

Passionfruit coconut cone*

SUPPER MENU

\$6.00 per piece

Sausage rolls

Mini meat pies

Vegetable samosas with mint chutney*

**Denotes vegetarian dish*



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MELBOURNE

Menus and prices are valid until 30 June 2022. 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.