

Crown Events & Conferences

SIGNATURE BREAKFAST

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 of 30 guests required

\$43.00 per person

All breakfast menus are inclusive of freshly brewed coffee, selection of teas, chilled orange and apple juice

FROM THE BAKERY

Artisan morning bakery consisting of butter croissants, pain au chocolate and Danish pastries*

Assortment of muffins*

Beerenberg Farm fruit jams, marmalade and honey*

Sliced seasonal fresh fruits*

HOT BREAKFAST

Please select one item

Avocado, peas, broad beans, mint, feta on grilled sourdough, poached free range egg*

Roasted vegetable frittata, baked field mushroom, tomato feta salad, micro basil*

Bacon herb and egg quiche, chicken tarragon sausage, tomato relish

Farmhouse style vegetable omelette, grilled halloumi, oven baked Roma tomato*

Poached free range egg royale, smoked salmon, grilled brioche, crushed avocado and lemon hollandaise

Scrambled free range eggs, rosemary sea salt sourdough, crispy bacon, beef sausage, herb grilled Roma tomato

Breakfast steak and poached egg, béarnaise sauce, herb crusted tomato, potato rosti

Scrambled free range eggs, grilled olive bread, hot smoked salmon, crisp potato, lemon crème fraîche

Egg and bacon burrito, smashed avocado, sour cream, tomato coriander salsa

Poached or scrambled egg, smoked bacon, chicken sausage, grilled tomato, hash brown, mushroom and spinach on sourdough | Extra \$2.00 per person

SIDE DISHES

\$6.00 per person - per selection

Two platters served per table or included on the main plate

Pork sausages, spiced tomato relish

Chicken tarragon chipolatas

Potato rosti*

Roasted kipfler potatoes, Spanish onion, bacon lardons

Sautéed mushrooms*

Smoked salmon

Smoked bacon

**Denotes vegetarian dish*



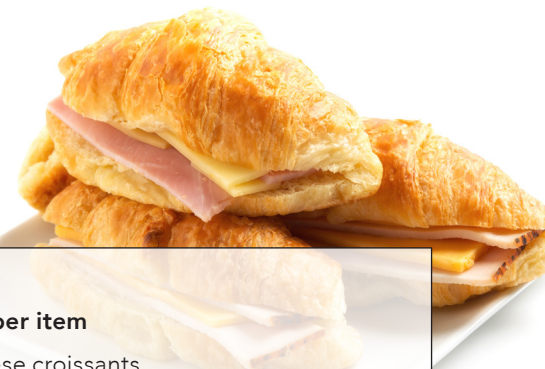
CROWN EVENTS
& CONFERENCES

MELBOURNE



Crown Events & Conferences

ADDITIONAL BREAKFAST OPTIONS



CONTINENTAL

Minimum 30 guests required

\$33.00 per person

All breakfast menus are inclusive of freshly brewed coffee, selection of teas, chilled orange and apple juice.

Please note that this menu is served buffet style or to the table.

FROM THE BAKERY

Artisan morning bakery consisting of butter croissants, pain au chocolate and Danish pastries*

Assorted Muffins (daily rotation)*

Beerenberg Farm fruit jams, marmalade and honey*

COLD DISHES

Berry yoghurt and toasted oat crumble* or

Individual fresh fruit salad*

Selection of cereals, full cream and low fat milk*

HOT BUFFET

Minimum of 50 guests required

\$47.00 per person

Buffet is served for a maximum two hour duration

All breakfast menus are inclusive of freshly brewed coffee, selection of teas, chilled orange and apple juice

FROM THE BAKERY

Artisan morning bakery consisting of butter croissants, pain au chocolate and Danish pastries*

Assorted Muffins (daily rotation)*

Beerenberg Farm fruit jams, marmalade and honey*

Individual fresh fruit salad*

HOT DISHES

Free range scrambled eggs*

Smoked bacon

Chicken and tarragon sausage

Sautéed mushrooms*

Roma tomatoes*

Potato rosti*

STAND UP

\$8.00 per person, per item

Warm ham and cheese croissants

Portugese custard tart*

Charcuterie baguette, pickles and Dijon mustard

Fresh fruit salad with berry yoghurt*

Assortment of mini muffins*

Ciabatta roll, smoked salmon, capers, cream cheese

Smoked bacon and egg rolls, tangy barbecue sauce

Egg, bacon, and tomato relish burrito

Fresh mixed berry smoothies*

**Denotes vegetarian dish*



**CROWN EVENTS
& CONFERENCES**

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.