

# 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 Award-winning Executive Chef, Kelly Jackson and his team.



### Minimum 30 guests required

#### 30 minutes | \$24.50 per person

*Please select four items*

Four pieces per person

#### One hour | \$35.50 per person

*Please select six items*

Six pieces per person

#### Two hours | \$49.50 per person

Select five canape items for 1 hour service.

Select two substantial items for 1 hour service

Select one dessert canape for half hour service.

#### Three hours | \$67.00 per person

Select seven canape items for 1.5 hour service.

Select two substantial items for 1 hour service

Select one dessert canape for half hour service.

#### Four hours | \$79.00 per person

Select eight canape items for 2 hour service.

Select three substantial items for 1 hour service

Select two dessert canapes for 1 hour service.

#### 30 minutes Chef's choice | \$13.00 per person

Two pieces per person

#### 30 minutes Chef's choice | \$22.00 per person

Two hot and two cold items

Four pieces per person

### COLD SELECTIONS

Serrano ham and cantaloupe melon, roasted walnut, baby coriander

Vietnamese rice paper rolls with smoked chicken, peanut hoisin sauce

Smoked Atlantic salmon and cauliflower cream tartlet, keta caviar and chives

Goat's cheese and caramelised Spanish onions, parmesan biscotti\*

Assorted California rolls, kikkoman soy dipping sauce

Marinated fried tofu with sesame, wasabi hoisin dressing\*

Spiced beef tartare, truffle aioli, caper berry, crisp ink cracker

Yellowtail tuna, jalapeno, yuzu soy dressing Barbecue Chinese style duck pancake with plum sauce and green onion

Mediterranean vegetable and smoked feta filo tart\*

Crispy yellowfin tuna taco, miso dressing, coriander salad

Avocado sushi roll, salmon tartare, Yarra valley caviar

*\*Denotes vegetarian dish*



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MELBOURNE

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### WARM SELECTIONS

Crispy jalapeno cream cheese poppers, peri-peri dipping sauce\*

Salt and pepper prawn hargow, light soy broth

Chickpea falafel, black sesame tahini

Vegetable spring rolls, sweet chilli dipping sauce\*

Grilled halloumi burger, red capsicum, hummus, zaatar bun\*

Mini braised short rib beef wellington

Mac and cheese bite, barbecue sauce\*

Porcini spinach arancini, grain mustard aioli\*

Chickpea and lentil paleo ball, lemon yoghurt\*

Halloumi and spinach crispy filo roll\*

Mini wagyu beef burger, tomato relish, American mustard

Chicken and mushroom pastry en croute

Panko crusted prawns, chipotle lime aioli

Grilled lamb koftas, tzatziki dipping sauce

Crab cakes, sweet chilli mango salsa

Chicken and water chestnut siu mai, sweet chilli soy

Butternut pumpkin steam bun, black bean kewpie mayo\*

### DESSERT SELECTIONS

Strawberry marshmallow cone\*

Assorted mini cheesecakes\*

Pear and chocolate cake\*

Assorted shortbread choux buns\*

Cherry cup, whipped Kirsch cream\*

Waffle basket, salted caramel mousse\*

Chocolate raspberry tartlets\*

Selection of macarons\*

### SUBSTANTIAL SELECTIONS

**Additional \$8.00 per person per selection if not included in package**

Chargrilled chicken skewers, pomegranate and lemon molasses

Teriyaki beef and green capsicum brochette, toasted sesame

Vegetable fried rice, crisp shallots, chilli\*

Vegetable tempura, lemon aioli\*

Orrechiette pasta, beef ragout, Reggiano parmesan and basil

Beer battered fish and chips, caper remoulade

Roasted Zucchini, chilli and finger lime steam bun, hoisin sauce\*

Baked lamb shepherd's pie

Gourmet hot dog, American mustard

Tataki salmon, sticky rice, edamame, sriracha mayonnaise, tempura crisps

Prawn saffron and pea risotto, micro coriander

Panko crusted Atlantic salmon, crushed minted peas, spiced tartare

Korean spiced chicken tenders, sriracha dressing, coriander salad

New York style toasted ruben beef sandwich, cucumber pickles, mustard

*\*Denotes vegetarian dish*



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## COCKTAIL STATIONS

**Minimum 30 guests required**

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



### **SEAFOOD | \$26.50 per person**

Australian oysters served with shallot vinaigrette and salsa verde (2 per person)

Tiger prawns cocktails with spiced dressing

Selection of sushi and sashimi, pickled ginger, soy and wakame salad

### **SUSHI AND SASHIMI | \$28.50 per person**

Selection of salmon and yellowfin tuna sashimi, California rolls and vegetable rolls, pickled ginger, wasabi, soy and wakame salad prepared live by our Chef

### **PIZZA | \$22.00 per person**

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

### **ANTIPASTO GRAZING TABLE | \$20.00 per person**

*1 hour duration*

*100 to 500 guests will be served on table*

*Under 100 guests will be served on platters*

Antipasto platter featuring regional cured meats, grilled vegetables, olives, bocconcini, lavoche and freshly baked breads

### **ASIAN STATION | \$21.50 per person**

A selection of dumplings, seafood noodles, and vegetable spring rolls

*Served with chilli, soy sauce, and prawn crackers*

### **CARVING | \$23.50 per person**

Roast striploin of Riverine beef

*Served with bread rolls, mustard, and pickles*

### **MEXICAN | \$20.00 per person**

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

### **MIDDLE EASTERN | \$21.00 per person**

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

### **INDIAN | \$21.00 per person**

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

### **VICTORIAN CHEESE\* | \$18.00 per person**

Selection of boutique local cheese, muscatel grapes, quince paste, baked fruit loaf, crackers, and lavoche\*

### **CHOCOLATE FOUNTAIN\* | \$15.00 per person**

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

### **WARM CHOCOLATE FONDANT\* | \$15.00 per person**

Warm chocolate fondant station, with creme brulee ice cream and Chef's selection of sauces\*

### **CANAPE DESSERT BUFFET | \$21.50 per person**

*Please select five items*

Strawberry marshmallow cone\*

Assorted mini cheesecakes\*

Pear and chocolate cake\*

Assorted shortbread choux buns\*

Cherry cup, whipped Kirsch cream\*

Waffle basket, salted caramel mousse\*

Chocolate raspberry tartlets\*

Selection of macarons\*

*\*Denotes vegetarian dish*



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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.