



CROWN  
SYDNEY



# Events Menu

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# Breakfast

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# Breakfast

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## CANAPÉ BREAKFAST

**\$8 Per Piece, Per Person**

Spinach & Cottage Cheese Empanada (V)  
Zucchini & Corn Fritter, Avocado Purée, Coriander (V)  
Muffins - Banana & Coconut Muffin, Blueberry, Chocolate, Apple & Cinnamon (V)  
Granola Cups, Yoghurt, Mango Purée (V)  
Fruit Cups with Yoghurt (V)  
Danish Pastries (V)  
Chicken & Leek Quiche  
Mini Waffles, Blueberry Jam, Vanilla Crème Fraîche (V)

**Premium option:**

**\$12 Per Piece, Per Person**

Smoked Turkey & Gruyère Croissant  
Dill Crusted Smoked Salmon & Horseradish Cream Cheese Bagel

## CROWN SIGNATURE BREAKFAST

**\$65 Per Person, Minimum 15 Guests**

Crown Signature breakfast is inclusive of shared table platters and one main course dish

## SHARED TABLE PLATTERS

Danish Pastries  
Sliced Seasonal Fruit

## MAINS

**Please Choose One**

Big Breakfast - Scrambled Egg, Potato Hash, Blood Sausage, Tomato, Mushroom & Sourdough Bread  
Congee with Chicken, Chinese Sausage & Shallots, Fried Bread Stick (DS, GS)  
Beetroot Hummus, Falafel, Spiced Cauliflower, Avocado Salsa, Sesame Yoghurt, Pita Bread Triangles (VE, GS)  
Kielbasa Sausage, Pickled Red Cabbage, Charred Pencil Leek, Potato & Chive Rosti, Micro Celery (GS)  
Salmon Carpaccio & Flat Rice noodle, Seafood Consommé, Fresh Herb Salad & Sprouts (DS, GS)  
Savoury Lemongrass Panna Cotta, Kaffir Lime Powder, Dried Coconut, FD Lychees, Honey, Puffed Grains Granola (GS)  
Smoked Ham, Poached Egg, Sautéed Spinach, Hollandaise Sauce, Chives on a Toasted Sourdough, Watercress Salad  
Chicken & Waffles, Honey, Sesame, Orange Zest Crème Fraîche, Lavender

**Premium option:**

**\$75 Per Person, Minimum 15 Guests**

Rice Crepe, Prawn, Scallop & Cod Scrambled Eggs, Watercress, Shaved Endive, Chilli & Enoki Salad (DS)

Includes freshly brewed Vittoria coffee and a selection of Dilmah teas, orange and apple juice



**Menus and prices are valid until 31 December 2023. All prices inclusive of GST. V = vegetarian, VE = vegan, GS = gluten sensitive, DS = dairy sensitive**

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.

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## SIDE DISHES

**\$6 Per Person, Per Item**

Smoothie Shots (V)  
Coconut Yoghurt, Lychee, Lime & Mint (V)  
Sautéed Mushroom with Chervil Cream (V)  
Slow Roasted Roma Tomato, Basil (V)  
Cannellini, Red Kidney & Black Beans, Tomato Sauce (V)  
Maple Bacon (GS)  
Sautéed Spinach with Cottage Cheese (V)  
Chicken Chipolatas with Roquette & Sage (GS)

## CONTINENTAL BREAKFAST

**\$55 Per Person, Minimum 15 Guests**

Assorted Danish Pastries (V)  
Assorted Muffins (V)  
Assorted Sliced Bread (V)  
Bagels, English Muffins, Donuts (V)  
Assorted Sliced Cheese - Swiss, Tasty (V, DS)  
Sliced Watermelon, Honeydew, Rock Melon, Kiwi, Oranges (VE)  
Sliced Ham, Turkey, Salami (GS)  
Boiled Egg (V)  
Assorted Spreads - Butter, Margarine, Jams, Peanut Butter, Vegemite, Honey  
Banana Bread  
Assorted Fruit in Syrup - Pear, Peach, Apricot, Pineapple, Lychee (VE, GS)

Includes freshly brewed Vittoria coffee and a selection of Dilmah teas, orange and apple juice



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## BREAKFAST GRAB & GO

**\$30 Per Person**

**Please Choose Two**

Croque Monsieur

Egg & Bacon on a Milk Bun

Scrambled Egg Wrap with Roquette & Tomato Relish

Spinach & Cottage Cheese Empanada (V)

Foccacia with 'Nduja & Pecorino

Chorizo, Scrambled Egg & Cheese Breakfast Burrito

Egg, Corn, Capsicum, Coriander & Cheese Quesadilla (V)

Pumpkin, Spinach & Ricotta Muffin (V)

Bacon & Leek Frittata

Includes freshly brewed Vittoria coffee and a selection of Dilmah teas, orange and apple juice



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# Morning Tea

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# Morning Tea

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**Two Items - \$17 Per Person | Three Items - \$20 Per Person | Four Items - \$23 Per Person**

Includes freshly brewed Vittoria coffee and a selection of Dilmah teas, orange and apple juice

## COLD ITEMS

BBQ Beef Rice Paper Roll (GS, DS)

Caramelised Onion & Goat's Cheese Donuts (V)

Pumpkin, Goats Cheese & Parmesan Muffin (V)

Vegetarian Vietnamese Rice Paper Roll (VE, GS)

Roasted Zucchini & Eggplant Croissant with Basil Pesto (V)

Sweet Potato & Rosemary Crème Fraîche Donut (V)

Cheddar, Edam & Parmesan Muffins (V)

## Premium option:

### Additional \$6 Per Piece, Per Person

Fennel Pollen Crusted Smoked Salmon & Cream Cheese Open Bagel

Jamon, Tomato & Fiore di Latte Croissant

Smoked Salmon, Crème Fraîche & Chive Donut

Portobello & Taleggio Croissant (V)

## HOT ITEMS

BBQ Pork Buns

Mac n Cheese Bites with Smoked Mayo (V)

Tuna & Curry Leaf Croquettes with Tamarind Mayonnaise

Kimchi Arancini with Black Sesame Whip (V)

Spinach & Akawi Cheese Dumplings (V)

Falafels with Beetroot Hummus, Sesame with Burnt Rosemary Smoke (VE, GS)

Charcoal Lamb Shoulder wrapped in Filo with Sumac Yoghurt

BBQ Chicken Buns

Bacon & Leek Quiche

Pumpkin & Sage Quiche (V)

Corn & Capsicum Fritters with Parmesan Foam (V)

Savoury Bread Pudding with Leek & Parmesan (V)



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# Morning Tea

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## SWEET ITEMS

Selection of Freshly Baked Danish & Viennoiserie

Morning Muffins

Pistachio Financier

Flourless Chocolate Brownie (GS)

Apple & Walnut Tea Cake

Banana Bread

Carrot Cake, Cream Cheese Frosting

Freshly Baked Cookies

Muesli Bars (GS)

Strawberry & Chamomile Dacquoise (GS)

Almond & Coconut Tea Cakes (GS, DS)

Assorted Protein Balls (GS)

Assorted Madeleines

## COFFEE CART HIRE (FULL DAY) \$850

Available all day for 8 hours maximum

Coffee charged on consumption \$6 per cup

## COFFEE CART HIRE (HALF DAY) \$500

Available for 5 hours maximum

Coffee charged on consumption \$6 per cup



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# Afternoon Tea

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# Afternoon Tea

**Two Items - \$17 Per Person | Three Items - \$20 Per Person | Four Items - \$23 Per Person**

Includes freshly brewed Vittoria coffee and a selection of Dilmah teas, orange and apple juice

## COLD ITEMS

Potato & Shallot Curry Puff (V)  
Chicken, Mushroom, Tarragon Vol au Vents  
Cherry Tomato Puff with Balsamic Reduction (V)  
Caramelised Onion & Tomato Tarts (V)  
Mini Poached Chicken Salad & Avocado Hot Dog  
Corn Bread with Avocado Purée & Pico di Gallo (V)  
Grilled Haloumi Crostini with Lemon Curd & Lemon Balm (V)  
Mixed Mushroom Puff with Chervil Cream Foam (V)  
Blue Cheese Profiteroles with Honey & Candied Hazelnut (V)  
Roasted Capsicum & Cream Cheese Tarts (V)  
Ham & Cheese Scrolls

## HOT ITEMS

Harissa Chicken Pita Pockets, Pine Nuts, Lemon Yoghurt, Cucumber & Tomato Salad  
Korean Fried Chicken, Gochujang & Sesame (DS)  
Pulled Pork Empanada with Capsicum Emulsion  
Chicken & Chorizo Quesadillas  
Mini Scamorze & Prosciutto Calzone  
Parsnip Fritters with Turmeric Caramel (V, DS)  
Spiced Chicken & Capsicum Empanadas with Herb Mayonnaise  
Corn & Feta Empanadas with Salsa Verde Emulsion (V)  
Ham & Pea Croquettes with Blue Cheese Foam  
Spinach & Feta Sausage Rolls (V)  
Polenta Chips with Tomato Relish & Pepita Crumbs (V, GS)  
Lamb Kofta with Tahini Yoghurt, Pomegranate & Micro Parsley (GS)



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# Afternoon Tea

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## SWEET ITEMS

Pistachio & Cherry Cake (GS)  
Gianduja & Lemon Delice  
Strawberry & Lime Éclair  
Passion Cocktail Verrine (GS)  
Vanilla, White Chocolate & Strawberry Namelaka (GS)  
Raspberry Meringue Tartlet (GS)  
Coffee Saffron Tartlet (VE)  
Double Chocolate Cake  
Salted Caramel Crunch Choux  
Citrus Scented Cheesecake  
Chocolate, Baked hazelnut & Cherry Tarts  
Mini Donuts  
Raspberry Rose Gateaux  
Citrus & Mint Vacherin (GS)

## COFFEE CART HIRE (FULL DAY) \$850

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Coffee charged on consumption \$6 per cup

## COFFEE CART HIRE (HALF DAY) \$500

Available for 5 hours maximum  
Coffee charged on consumption \$6 per cup



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# High Tea

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**\$88 PER PERSON**

## **COLD ITEMS**

Beetroot and Goat Cheese Profiterole  
Cured Salmon Roe & Crème Fraîche in a Kataifi “Nest”  
Exotic Mushrooms with Tarragon Cream in a Vol-au-Vent

## **FINGER SANDWICHES**

Chicken Salad Chervil Mayonnaise  
Lemon Scented Cream Cheese, wrapped in Cucumber Whipped Nduja & Provolone

## **HOT ITEMS**

Manchego Croquettes  
Asparagus & Parmigiano Reggiano Quiche

## **SWEET**

Gianduja Lemon Delice  
Raspberry Meringue Tartlet  
Salted Caramel Choux  
Mango Vacherin



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# Market Lunch

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## **\$50 PER PERSON**

Includes two sandwiches or wraps, one side salad, sliced seasonal fruit platter, one dessert and a selection of juices, soft drinks and still and sparkling water

## **\$60 PER PERSON**

Includes two sandwiches or wraps, one side salad, one hot item, one hot shared bowl, sliced seasonal fruit platter, one dessert and a selection of juices, soft drinks and still and sparkling water

## **SANDWICHES & WRAPS**

### **Please Choose Two**

Falafel, Tabouli, Avocado, Hummus, Carrot, Wholemeal Wrap (VE)  
Bacon, Lettuce, Tomato, Avocado on Turkish Bread (DS)  
Ham, Cheese & Tomato, Mustard on Sourdough  
Corned Beef, Sauerkraut, Gruyère, Spicy Mayonnaise, Rye Bread  
Proscuitto, Tomato, Mozzarella, Basil Pesto on a Baguette  
Tarragon Chicken Salad, Gem Lettuce Wrap  
Portabello, Tallegio, Roquette Wrap (V)  
Spiced Chicken, Capsicum, Corn, Monterey Jack Open Bagel  
Smashed Truffled Egg Salad, Cos Lettuce, Milk Bun Slider (V)  
Mortadella, Mixed Lettuce, Monterey Jack Cheese, Tomato Relish on Sourdough  
Roast Pork, Pickled Cucumber, Mustard, Panini

## **SIDE SALADS**

### **Please Choose One**

Beetroot, Goat's Cheese, Barley, Radishes, Chardonnay Vinaigrette, Toasted Walnuts (V)  
Spinach, Kale, Kimchi, Almonds, Quinoa, Tofu, Miso Dressing, Cranberries  
Char-grilled Chicken Breast, Bacon, Eggs, Cos Lettuce, Croutons, Caesar Salad Dressing  
Heirloom Tomato, Buffalo Mozzarella, Basil, Olive Oil (V, GS)  
Spinach, Avocado, Balsamic Onions, Chickpeas, Feta, Red Wine Vinaigrette  
Saffron Mograbieh, Zucchini, Roasted Capsicum, Golden Raisins, Pistachio, Pomegranate, Mint, Radish, Feta (V)  
Pork Mince, Roasted Rice, Bean Sprouts, Chilli, Lemongrass, Thai Basil, Lime Segments (DS)  
Roasted Pumpkin, Rocket, Gorgonzola, Fried Sage, Roasted Pine Nuts, Maple Dressing (V)  
Roasted Cauliflower, Pomegranate, Mint, Coriander, Sesame Yoghurt, Dried Barberries, Spinach (V, GS)



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# Market Lunch

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## HOT SHARED BOWLS

Please Choose One

Slow Cooked Lamb Shoulder, Pomegranate, Feta, Parsley, Mint, Radish Salad, Puffed Quinoa  
Fried Buttermilk Chicken, Pickled Cucumber, Coleslaw, Sriracha Mayonnaise  
Wok Tossed Rice Noodles, with Prawns, Vietnamese Mint, Chilli, Roasted Peanut, Broccolini, Sprouts, Shallots, Soy (DS)  
Sweet Sticky Thai Style Pork Belly, Steamed Jasmine Rice, Pickled Thai Eggplant, Sprouts, Thai Basil (DS)  
Butter Chicken, Rice with Green peas, Mint Yoghurt, Coriander & Shaved Red Onion, Julienne Cucumber (GS)  
Slow Cooked Salmon, Fennel, Orange, Dill Salad, Lemon Curd (GS)  
Fried Barramundi, Sweet Chilli Dressing, Green Mango Salad (GS, DS)  
Roasted Chicken Thigh, Corn & Capsicum Salsa, Coriander (GS, DS)  
Soy Poached Chicken, Hainanese Rice, Sesame, Garlic Chips (DS)

**Premium option:**

**Additional \$28 Per Person**

Beef Striploin, Sautéed Spinach, Jus, Watercress Salad (GS, DS)

## HOT SIDES

Please Choose One

Fried Rice, Tofu, Edamame, Corn, Chilli, Shallot, Sesame (V, DS)  
Roasted Pumpkin, Fried Sage, Pine Nuts, Crumbled Goats Cheese, Honey Vinaigrette (V)  
Wok Fried Broccolini, Sesame, Ginger (VE)  
Heirloom Carrots, Barley & Miso Butter (V)  
Roasted Sweet Potato, Chipotle Mayo, Shallots (V, DS, GS)  
Basmati Pilaf (V, GS)  
Saffron Mograbieh, Corinthian Currants, Almonds, Coriander (V)  
Mashed Potato with Chive (V, GS)  
Miso Eggplant, Sesame, Shallots, Chilli Jam (V, DS)  
Hand Cut Chips with Truffle Oil, Parmesan & Aioli (V, GS)



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## DESSERTS

Lemon Citrus Eclair

Tiramisu Petit

Vanilla, White Chocolate & Strawberry Namelaka (GS)

Citrus Scented Cheesecake

Double Chocolate Cake

Pistachio & Cherry Cake (GS)

Strawberry & Chamomile Dacquoise

Carrot Cake with Cream Cheese Frosting

Pear & Honey Tart

Mango & Coconut Sago (GS)

Raspberry Meringue Tart (GS)

Flourless Chocolate Brownies (GS)

Assorted Cookies

Passionfruit Coconut Tartlets (VE, GS)

Gianduja & Lemon Delice



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# Canapés

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**30 Mins - \$24.50 Per Person (2 Cold and 2 Hot)**

**One Hour - \$36 Per Person (3 Cold and 3 Hot)**

**Two Hours - \$55 Per Person (3 Cold and 3 Hot + 2 Substantial Canapés)**

**Three Hours - \$68 Per Person (4 Cold and 4 Hot + 2 Substantial Canapés)**

**Four Hours - Three Hour Package plus Grazing Station or 2 additional Substantial Canapés**

## COLD SELECTIONS

Gin Cured Kingfish & Sesame Crusted Tuna in Mini Waffle Cones (DS)

Beef Tartare, Beetroot film, Crostini

Crab, Green Apple, Salmon Roe, Pickled Daikon Wrap, Miso Mayonnaise, Flowers (DS)

Oysters, Chilli Oil & Yuzu Vinaigrette, Tobiko (GS, DS)

Beetroot Tacos, Goat's Cheese, Candied Walnut Taco, Micro Celery (V)

Miang Kham - Betel Leaf, Prawn, Peanuts, Chilli (DS)

Poached Chicken Salad, Compressed Cucumber, Flowers (GS, DS)

Compressed Watermelon, Feta, Olive Seeds, Micro Parsley (V, GS)

## HOT SELECTIONS

Okonomiyaki Bites, Bulldog Sauce, Kewpie Mayo, Bonito Flakes

Quail Lollipops Gochujang & Sesame, Salt & Pepper Shallot (DS)

Pulled Lamb Neck & Pomegranate wrapped in Filo with Coriander Yoghurt

Pumpkin, Zucchini, Hummus Pizzetta, Macadamia Dukkah (V)

Smoked Duck Breast, Orange Reduction, Juniper Crepe

Kale Pakora, Sriracha (VE, GS)

Soy Chicken Thigh Stuffed with Ginger, Yuzu Kosho, Shallot & Sesame (DS)



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# Canapés

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## SUBSTANTIAL SELECTIONS

Nashville Hot Chicken Bites, Pickles, Soft Milk Roll  
Poached Salmon, Turmeric Sauce, Fresh Herb Salad (GS, DS)  
Soft Polenta, Charred Corn, Truffle Butter, Chives, Shaved Parmesan (V, GS)  
Sweet Sticky Thai Style Pork Belly, Steamed Jasmine Rice, Pickled Thai Eggplant (DS)  
Potato Gnocchi, Pumpkin Purée, Fried Sage, Burnt Butter (V)  
Saudi Arabian Chicken Shawarma, Pickled Cucumber, Garlic Sauce (DS)  
Butter Chicken, Rice with Green Peas, Mint Yoghurt, Coriander & Shaved Red Onion (GS)  
Beef Sliders, Gruyère, Pickled Cucumber, Ketchup

## DESSERT SELECTIONS

Assorted Macarons (GS)  
Passionfruit & Mandarin Meringue Tartlets  
Pistachio & Raspberry Opera  
Mango Crèmeux & Passionfruit Boba (GS)  
Banana Coconut Pavlova (GS)  
Lychee Panna Cotta Pomegranate (GS)  
Coconut Sago, Mango Pearl, Palm Sugar Cream Tart (GS)  
Chocolate Caramel Royals



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# Grazing Stations

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## SAVORY

### CHEESE & CHARCUTERIE STATION

**\$35 Per Person**

A Selection of Artisanal Charcuterie & Locally Sourced Farmhouse Cheeses,  
with Fresh Fruits, Marinated Vegetables, Nuts & a Selection of Breads.

### YUM CHA GRAZING STATION

**\$35 Per Person**

Assorted Steamed & Pan-fried Dumplings Served with Soy Sauce, Black Vinegar & Shallots.

### SUSHI AND SASHIMI STATION

**\$40 Per Person**

Sashimi Grade Salmon, Tuna & Scallop & an Assortment of Hand Rolls,  
Served with Traditional Condiments.

### SEAFOOD STATION

**\$40 Per Person**

A Selection Of Fresh Seafood Including Prawns & Oysters  
Served with an Assortment of Sauces & Citrus Fruits

### OYSTER STATION

**\$22 Per Person**

Freshly chucked Oysters  
Served with an Assortment of Sauces & Citrus Fruits

### CAVIAR STATION

**Market Price**

## SWEET

### INTERACTIVE LIQUID NITROGEN GELATO STATION

**\$30 Per Person**

Ice Cream and Sorbet with Waffle Cones and Condiments

### CHOCOLATE FOUNTAIN

**\$35 Per Person (depending on your guest numbers a minimum spend will apply)**

Served with an array of Fruits & Sweet Condiments

### PASTRY SHOP

**\$16 Per Person**

Mini Cakes, Tarts, Eclairs & Verrines, Donuts



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# Set Menus

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# Set Menus

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## LUNCH

**Two Courses - \$75 Per Person | Three Courses - \$90 Per Person**

## DINNER

**Two Courses - \$85 Per Person | Three Courses - \$100 Per Person**

Includes Warm Sourdough Rolls, Freshly Brewed Vittoria Coffee and Dilmah Teas

All two course menus include either entrée or dessert and main course

All three course menus include entrée, main course and dessert

Alternating service of entrée, main course or dessert \$8 Per Person per course

Additional courses \$16 Per Person per course

## ENTRÉE

### Please Choose One

Poached Chicken, Chorizo Crumb, Chili Mayonnaise, Pickled Baby Vegetables (GS,DS)

Confit Salmon, Cucumber, Oyster Mayonnaise, Prawn Crackers (GS, DS)

Kingfish, Crème Fraiche, Finger Lime, Grapefruit, Karkalla, Gin & Cucumber Jelly, Lemon Myrtle Brioche

Cumin Spiced Lamb Loin, Goat's Curd Wrapped with Zucchini Ribbons, Chimichurri, Zucchini Flower Petals & Baby Vegetables (GS)

Confit Pork Belly, Smoked Celeriac Purée, Apple & Radish Remoulade, Black Pudding Soil, Lemon Balm (GS)

Duck Breast, Pumpkin Fondant, Pumpkin Purée, Star Anise & Orange Glaze, Fried Sage, Enoki (DS)

Tuna, Fermented Chilli, Wasabi Mayonnaise, Seaweed Crisp, Lime, Chive, Shiso (DS)

### Premium Option

#### Additional \$14 Per Selection, Per Person

Seared Scallop, Corn & Chorizo Salsa, Corn Purée, Chilli Glazed Pop Corn, Crispy Corn, Jalapeno Gazpacho (GS)

Poached Prawn, Sri Lankan Curry Gel, Fried Curry Leaves, Acharu, Roasted Coconut, Flowers (GS,DS)



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# Set Menus



## MAIN

### Please Choose One

Spiced Butternut, Sri Lankan Kadala Curry, Green Beans & Almonds, Crispy Parsnip (VE, GS, Contains Nuts)

Roasted Chicken Breast, Spiced Carrot Purée, Peas & Guanciale, Charred Leek, Jus (GS)

Slow Cooked Salmon, Salmon Roe, Asparagus, Shaved Fennel & Orange Salad, Salmon Skin Crackling, Fennel & Dill Sauce (GS)

Lamb Rump, Jerusalem Artichokes, Lamb Emulsion, Vine Ripened Cherry Tomato, Cashew Nut Hummus, Watercress (GS, Contains Nuts)

Hoisin Glazed Duck Breast, Celeriac Purée, Broccolini, Bok Choy, Lychee, Sesame, Shallot & Shiso Salad

Beef Cheek, Butternut Purée, Cous Cous with Apricots & Pine Nuts, Broccolini, Jus, Sorrel

### Premium Option

#### Additional \$25 Per Selection, Per Person

Crispy Skin Barramundi, Shellfish Reduction, Roasted Fennel, Leek, Mussels, Karkalla, Dill Foam (GS)

Beef Tenderloin with Mixed Mushroom & Cheese Crust, Mashed Potato, Caponata, Jus (GS)

Lamb Rack, Ras el Hanout Eggplant, Mograbieh, Honey & Tahini Carrot, Semi Dried Roma Tomato, Lamb Jus

Korean Style Beef Short Rib, Pumpkin Roesti, Honey Glazed Chestnut, Dutch Carrots, Sautéed King Brown, Soy Jus (DS)

## SIDE SALADS

### \$8 Per Selection, Per Person

Beetroot, Goat's Cheese, Barley, Radishes, Chardonnay Vinaigrette, Toasted Walnuts (V)

Spinach, Kale, Kimchi, Almonds, Quinoa, Tofu, Miso Dressing, Cranberries

Char-grilled Chicken Breast, Bacon, Eggs, Cos Lettuce, Croutons, Caesar Salad Dressing

Heirloom Tomato, Buffalo Mozzarella, Basil, Olive Oil (V, GS)

Spinach, Avocado, Balsamic Onions, Chickpeas, Feta, Red Wine Vinaigrette (V, GS)

Saffron Mograbieh, Zucchini, Roasted Capsicum, Golden Raisins, Pistachio, Pomegranate, Mint, Radish, Feta (V)

Pork Mince, Roasted Rice, Bean Sprouts, Chilli, Lemongrass, Thai Basil, Lime Segments (DS)

Roasted Pumpkin, Rocket, Gorgonzola, Fried Sage, Roasted Pine Nuts, Maple Dressing (V)

Roasted Cauliflower, Pomegranate, Mint, Coriander, Sesame Yoghurt, Dried Barberries, Spinach (V, GS)



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# Set Menus



## HOT SIDES

### \$8 Per Selection, Per Person

- Fried Rice, Tofu, Edamame, Corn, Chilli, Shallot, Sesame (V, DS)
- Roasted Pumpkin, Fried Sage, Pine Nuts, Crumbled Goats Cheese, Honey Vinaigrette (V)
- Wok Fried Broccolini, Sesame, Ginger (VE)
- Heirloom Carrots, Barley & Miso Butter (V)
- Roasted Sweet Potato, Chipotle Mayo, Shallots (V, DS, GS)
- Basmati Pilaf (V, GS)
- Saffron Merguez, Corinthian Currants, Almonds, Coriander (V)
- Mashed Potato with Chives (V, GS)
- Miso Eggplant, Sesame, Shallots, Chilli Jam (V, DS)
- Hand Cut Chips with Truffle Oil, Parmesan & Aioli (V, GS)

## DESSERTS

### Please Choose One

- Aperol Crèmeux, Orange, Milk Chocolate, Mandarin Sorbet (GS)
- Chocolate Mi-cuit, Vanilla White Chocolate Chantilly, Fresh Berries
- Pistachio Strawberry Cheesecake, Vanilla White Chocolate Chantilly (GS)
- Yuzu & Hazelnut Tart
- Almond, Caramel & Chocolate Finger
- Tropical Choux with Mango, Passionfruit & Coconut

## ADDITIONS

- Cheese Platter (served 2 platters per table) \$18 Per Person
- Seasonal Fruit Platter (served 2 platters per table) \$14 Per Person
- Charcuterie Platter (served 2 platters per table) \$18 Per Person



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# Asian Menu

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# Asian Menu

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## ASIAN FOUR COURSE BANQUET MENU

**\$95 Per Person, Minimum 50 Guests**

Includes Chinese Green or Jasmine Tea

Alternating service of main course additional \$10 Per Person

### APPETISER (TRIO PLATTER)

**Please Choose Three**

Sautéed King Prawns Dried Chili, Shallot & Spring Onion

Shrimps Stuffed in Chinese Doughnut with Five Spice Mayonnaise

Slow Roasted BBQ Beck Shire Pork

Deep Fried Chicken Minced, Taro with Bean Curd Sheet Served with Spring Onion Ginger Soy Glazed

Smoked Duck Breast with Spicy Sesame Dressing & Pickled Radishes

Chicken Ginseng Mini Pie

### SOUP

**Please Choose One**

Sweet Corn & Crabmeat Soup with Egg White

Seafood, Mushroom & Tofu Soup

Braised Hot & Sour Soup (V)

Double Boiled Cornfed Chicken Consommé with Ginseng



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# Asian Menu

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## MAINS

### Please Choose One

Seared Beef Tenderloin with Garlic Black Bean Sauce & Sautéed Hand Buddha Melon & Baby Carrot

Steamed Barramundi Fillet, Shredded Pork & Mushroom, On Coriander Flavoured

Soy Sauce & Baby Bok Choy

Slow Cooked Herbal Beef Brisket, Turnip, Carrot & Dried Bean Curd

Grilled Lamb Rack, Cumin & Sichuan Spice, Green Beans with Mongolian Sauce

\*All Main Dishes Served with Seafood Fried Rice with Green Onion or Fried Rice with Roasted Pork & XO Sauce

## DESSERT

### Please Choose One

Coconut Sago

Mango & Pomelo Soup

Trio of Desserts (choose 3) - Mandarin Pearl, Lychee Cheesecake, Sesame Ball Filled with Red Bean Curd, Fresh Fruit, Jackfruit Ice Cream



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# Asian Menu



## ASIAN FIVE COURSE BANQUET MENU

**\$120 Per Person, Minimum 50 Guests**

Includes Chinese Green or Jasmine Tea

Alternating service of main course additional \$10 Per Person

### APPETISER (TRIO PLATTER)

**Please Choose Three**

Sautéed Kong Pao King Prawns with Chinese Chive, Dried Chili & Cashew Nut

Fried Stuffed Crab Claws, Lau Gan Mai Mayo

Slow Roasted BBQ MBS 7 Wagyu Beef

Marinated Mushroom, Cabbage in Bean Curd Sheet with Pumpkin Purée (V)

Chicken San Choi Bao

Homemade Crispy Pork Belly, Hoi Sin Sauce

### SOUP

**Please Choose One**

Bamboo Shoot, Mushroom, Sea Cucumber & Cornfed Chicken Soup

Beef & Spinach Soup

Sweet Corn & Crabmeat Soup with Egg White

Eight Treasure Soup – Prawns, Sea Cucumber, Scallop, Crab Meat, Black Fungus,

Mushroom, Goji Berry, Egg White

### LOBSTER

Stir Fry Half Lobster Tail with Noodles & Baby Chinese Broccoli

Served with Choice of the Following Sauce - Black Bean, Garlic & Black Pepper, XO Sauce, Singapore Chili Sauce



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# Asian Menu



## MAINS

### Please Choose One

Seared Beef Tenderloin with Honey Black Pepper Sauce & Sautéed Ginger  
Chinese Broccoli

Oven Baked Tooth Fish with Teriyaki Glaze, Chinese Mushroom & Asian Greens

Double Cooked BBQ Pork Belly, Wok Fried Prawns Pickled Cucumber, Pineapple & Carrot

Roasted Duck Breast, Baby Corn, Peas & Pineapple

Seared Chili Lamb Loin, Wild Mushroom, Spinach with Black Bean Sauce

\*All Main Dishes Served with Seafood Fried Rice with Green Onion or Fried Rice with Roasted Pork & XO Sauce

## DESSERT

### Please Choose One

Coconut Sago

Mango & Pomelo Soup

Trio of Desserts (choose 3) - Mandarin Pearl, Lychee Cheesecake, Sesame Ball Filled with Red Bean Curd, Fresh Fruit, Jackfruit Ice Cream

## ADDITIONAL APPETISERS

Szechuan Marinated Baby Abalone, Black Fungus & Leek Served Warm

(Plated, One Piece Per Person) \$21.50 Per Person

Braised Abalone with Mushroom & Vegetables

## SIDE DISHES

Chinese Mushroom with Baby Bok Choy

(Sharing, 2 Platters Per Table) \$5 Per Person

Lotus Leaf Wrapped Rice with Mushroom, Dried Scallops & Chicken (Sharing, 2 Platters Per Table) \$8 Per Person

Braised Sea Cucumber with Baby Wombok (Sharing, 2 Platters Per Table) \$35 Per Person

Salt & Pepper Quail Or Pigeon (Sharing, Half Quail Per Person, 2 Platters Per Table) \$7 Per Person

## ADDITIONAL DESSERT

Fruit Platter (Sharing, 2 Platters Per Table) \$8 Per Person



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# Indian-Inspired Menu

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# Indian-Inspired Menu

Menu - \$120 Per Person

Menu with alternating service - \$134 per person

## CANAPES ON ARRIVAL

Please choose 4 x canapes on arrival

### Non-Vegetarian

Compressed Watermelon, Chicken with Mint Chutney  
Tuna & Curry Leaf Croquettes with Tamarind Mayonnaise  
Pulled Pork Vindaloo wrapped in Filo Pastry, Minted Pea Dip  
Tandoori Duck Breast, Spiced Orange Reduction, Mint, Masala Crepe  
Seared Spicy Beef Tenderloin & Onion Skewer, Coriander Emulsion (GS)

### Vegetarian

Peas & Potato Curry Arancini, Roasted Chilli Mayonnaise (V)  
Spinach & Paneer Sausage Roll (V)  
Roasted Capsicum & Cashew nut in a Beetroot Cone (V, Contains Nuts)  
Curried Pumpkin Tartlet, Goat Cheese & Curry Leaf (V)

## ENTRÉES

Queensland Tiger Prawn & Scallop Curry, Gnocchi, Spiced Pumpkin Seed Tuile

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Spiced Lamb Loin, Cauliflower & Raisin Rice, Coriander Yoghurt, Cauliflower Curry Purée, Fried Cauliflower (GS)

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Marinated Paneer wrapped in Eggplant & Kataifi, Smoked Cumin Yoghurt, Mint Chutney, Tamarind Sauce (V)

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Marinated Tofu wrapped in Kataifi, Smoked Cumin Coconut Yoghurt, Mint Chutney, Tamarind Sauce (VE)

## MAINS

Tandoori Chicken Breast, Potato & Pea Ragout, Mixed Rice Pulao, Compressed Baby Cucumber, Butter Chicken Gravy (GS)

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Yoghurt Marinated Barramundi, Coconut Curry Sauce, Cabbage & Sweet Potato Ragout, Mussels, Native Sea Succulents (GS)

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Pistachio Crusted Lamb Rack, Lamb Kofta, Curried Parsnip, Honey & Cumin Dutch Carrots, Coriander & Pomegranate Salad (GS, Contains Nuts)

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Spiced Butternut Pumpkin, Kerala Chickpea Curry, Green Beans & Almond Ragout (VE, GS, Contains Nuts)

## DESSERT

Almond Rice Cream with Sourdough Honey Crisp, Cardamom Ice Cream & Coconut Micro Sponge

Semolina Cake with Mandarin Sorbet, Cashew Praline, Burnt Carrot Purée & Saffron Crisp



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# Beverage Packages

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# Beverage Packages

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## CROWN CELLAR COLLECTION

2 Hour Package - \$48 Per Person

3 Hour Package - \$58 Per Person

4 Hour Package - \$63 Per Person

5 Hour Package - \$68 Per Person

## SPARKLING WINE

T'Gallant Brut Sparkling

## WHITE WINE

**Please Choose One**

Motley Cru Pinot Grigio

Counterpoint Chardonnay

821 Sauvignon Blanc

## RED WINE

**Please Choose One**

Seppelt Drives Shiraz

Jim Barry The Atherley Shiraz

Philip Shaw "The Wire Walker" Pinot Noir

## BEER

Cascade Light

**Please Choose One**

James Squire Broken Shackles Lager

Pure Blonde

Includes a selection of soft drinks, juices and mineral water



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Crown practices responsible service of alcohol.

# Beverage Packages

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## CROWN PREMIUM COLLECTION

2 Hour Package - \$55 Per Person

3 Hour Package - \$63 Per Person

4 Hour Package - \$69 Per Person

5 Hour Package - \$75 Per Person

## SPARKLING WINE

La Gioiosa Prosecco

## WHITE WINE

**Please Choose Two**

Bimbadgen Semillon

Ross Hill Pinnacle Pinot Gris

Ross Hill 'Maya & Max' Chardonnay

## RED WINE

**Please Choose Two**

First Creek 'Botanica' Cabernet Sauvignon

Alte Shiraz

Tarrawarra Estate Pinot Noir

## BEER

Cascade Light

**Please Choose One**

Crown Lager

Pure Blonde

Includes a selection of soft drinks, juices and mineral water



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# Beverage Packages

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## CROWN PLATINUM COLLECTION

2 Hour Package - \$110 Per Person

3 Hour Package - \$120 Per Person

4 Hour Package - \$128 Per Person

5 Hour Package - \$135 Per Person

## SPARKLING WINE

Domaine Chandon Vintage

## WHITE WINE

**Please Choose Two**

Shaw + Smith Sauvignon Blanc

Ross Hill Pinnacle Pinot Gris

Yabby Lake Single Vineyard Chardonnay

## ROSÉ

Chateau D'Esclans 'Whispering Angel' Rose

## RED WINE

**Please Choose Two**

Two Paddocks Pinot Noir

Penfolds 'Bin 28 Kalimna' Shiraz

Petaluma 'Evans Vineyard' Cabernet Merlot

## BEER

Cascade Light

**Please Choose One**

Asahi Super Dry

Little Creatures Pale Ale

Includes a selection of soft drinks, juices and mineral water



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# Beverage Packages

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## SOFT DRINK & JUICE PACKAGE

### Includes

Coke, Coke No Sugar, Sprite, Solo, LLB

Sparkling Mineral Water

Selection of Juices

1 Hour Package \$22 Per Person

2 Hour Package \$25 Per Person

3 Hour Package \$28 Per Person

4 Hour Package \$31 Per Person





# Beverages On Consumption

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# Beverages on Consumption

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For beverages served on consumption, a minimum spend Per Person applies.

Please speak to your Sales Manager for more information

## SPARKLING & CHAMPAGNE

T'Gallant Brut NV, Multi Regional	\$72
La Gioiosa Prosecco, Treviso	\$85
Domaine Chandon Sparkling NV, Yarra Valley	\$125
Piper-Heidsieck Rose Sauvage Brut, Champagne	\$165
Piper-Heidsieck Brut NV, Champagne	\$145
Moët & Chandon Brut Imperial NV, Champagne	\$190
Veuve Clicquot Brut NV, Champagne	\$200

## WHITE WINE

Irvine Spring Hill Riesling, Eden Valley	\$55
821 Sauvignon Blanc, Marlborough	\$60
Mud House Sauvignon Blanc, Marlborough	\$68
Brokenwood 8 Rows Sauvignon Blanc Semillon, Hunter Valley	\$80
Shaw + Smith Sauvignon Blanc	\$80
Babich 'Black Label' Pinot Gris, Marlborough	\$55
Ross Hill Pinnacle Pinot Gris, Orange	\$75
Grant Burge East Argyle Pinot Gris, Adelaide Hills	\$75
Domaine Schlumberger Les Princes Abbes Pinot Gris, Alsace Price	\$115
Ross Hill Maya & Max Chardonnay, Orange	\$50
Heggies Vineyard Cloudline Chardonnay, Eden Valley	\$58
Seville Estate 'Sewn' Chardonnay, Yarra Valley	\$65
Singlefile Chardonnay, Margaret River	\$80
Cape Mentelle Brooks Chardonnay, Margaret River	\$85
Eden Road Tumbarumba Chardonnay, Canberra District	\$88
Coldstream Hills Chardonnay, Yarra Valley	\$98
Yabby Lake Single Vineyard Chardonnay, Yarra Valley	\$115
William Fevre Petit Chablis Chardonnay	\$95





# Beverages on Consumption

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## ROSÉ

Mirabeau Classic, Provence	\$75
Maison Saint AIX, Provence	\$98
Chateau D'Esclans 'Whispering Angel' Rosé	\$115

## RED WINE

Philip Shaw The Wire Walker Pinot Noir, Orange	\$60
Eden Road The Long Road Pinot Noir, Canberra District	\$70
Oakridge Yarra Valley Pinot Noir, Yarra Valley	\$80
Stonier Pinot Noir, Mornington Peninsula	\$95
Montalto Pannon Hill Pinot Noir, Mornington Peninsula	\$88
Ata Rangi 'Crimson' Pinot Noir, Central Otago	\$110
Yabby Lake Single Vineyard Pinot Noir, Mornington Peninsula	\$165
Seppelt 'The Drives' Shiraz, Great Western	\$50
Woodstock Pilots View Shiraz, Barossa Valley	\$68
Buckshot Vineyard Shiraz, Heathcote	\$80
Maxwell 'Ellen Street' Shiraz, McLaren Vale	\$95
Heathcote Estate Shiraz, Heathcote	\$110
Penfolds 'Bin 28 Kalimna' Shiraz, Barossa Valley	\$125
Oakridge Over The Shoulder Cabernet Merlot, Yarra Valley	\$68
Credaro 'Kinship' Cabernet, Merlot, Margaret River	\$68
Singlefile Cabernet Merlot, Margaret River	\$70
Cape Mentelle Trinders Cabernet Shiraz, Margaret River	\$90
Penley Estate Steyning Cabernet Sauvignon, Coonawarra	\$115
Guigal Cotes Du Rhone Grenache, Shiraz Mourvedre	\$75
Tarrawarra Estate Pinot Noir	\$80

## DESSERT WINE

T'Gallant 'Juilet' Moscato	\$68
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# Beverages on Consumption

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## BEER

Cascade Premium Light	\$9
Crown Lager	\$13
Little Creatures Pale Ale	\$12
Pure Blonde	\$11
Asahi Super Dry	\$13
Corona	\$12
Heineken	\$12
Heineken 0.0	\$10
Peroni	\$13
Little Creatures Pipsqueak Apple Cider	\$12

## SOFT DRINKS ON CONSUMPTION (BY GLASS)

Coke, Coke No Sugar, Sprite, Solo, LLB	\$6
Sparkling Mineral Water	\$6
Selection of Juices	\$8





# Spirits On Consumption

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# Spirits on Consumption

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## VODKA

Ketel One Vodka	\$14
Cîroc Vodka	\$16

## BOURBON

Bulleit	\$14
Woodford Reserve	\$17

## GIN

Tanqueray	\$14
Tanqueray No10 Batch	\$17

## RUM

Pampero Especial	\$14
Bacardi Rum	\$14
Bundaberg Rum	\$15

## SCOTCH

Johnnie Walker Black	\$16
Johnnie Walker Double Black	\$16

## WHISKY

Jack Daniels	\$15
Gentleman Jack	\$16





# Children's Menu

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# Children's Menu

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## LUNCH

**Two Courses - \$50 Per Child | Three Courses - \$60 Per Child**

Includes a selection of juices and soft drinks

## DINNER

**Two Courses - \$50 Per Child | Three Courses - \$60 Per Child**

Includes a selection of juices and soft drinks

## ENTRÉE

Mac n Cheese Bites (V)

Mushroom & Pea Arancini with Tomato Relish (V)

Grilled Cheese Finger Sandwiches (V)

Lemon & Garlic Chicken Sliders

Mini Tacos with Beef, Sour Cream, Guacamole & Shredded Cheese

Corn Dogs with Mustard & Ketchup

Breaded Squid with Marie Rose Sauce

Tempura Prawns with Citrus Mayonnaise (DS)

## MAIN

Parmesan & Crusted Chicken Breast with Chips & Salad

Pepperoni Pizza

Margherita Pizza

Vegetable Lasagne

Spaghetti Bolognaise

Battered Gurnard Fillet with Chips & Tartar Sauce (DS)

Cheeseburger with Chips & Salad

Seared Salmon with Roasted Potatoes & Buttered Vegetables (GS)

## DESSERT

Chocolate Trio – Chocolate Brownie with Chocolate Ice Cream & Chocolate Sauce (GS)

Strawberry Mousse with Fresh Berries & Vanilla Sponge

Caramel & Chocolate Cake with Vanilla Ice Cream

Trio of Donuts with Cream & Sprinkles

Apple Crumble Pie with Vanilla Ice Cream & Vanilla Anglaise



**Menus and prices are valid until 31 December 2023. All prices inclusive of GST. V = vegetarian, VE = vegan, GS= gluten sensitive, DS=dairy sensitive**

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.





# Crew Catering

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**Please Choose One**

## **PLATTERS (10 PAX)**

Assorted Sandwich Platter \$180

Assorted Wrap Platter \$180

Seasonal Fruit Platter (VE, GS) \$180

Crudités with Hummus, Babganoush & Tzatziki (V, GS) \$180

## **POKE BOWLS**

**\$20 per person**

Edamame, Brown Rice, Japanese Pickles & Slaw

with a choice of Salmon Sashimi, Teriyaki Chicken or Fried Tofu (DS)

## **SALADS**

**\$16 per person**

Creamy Potato Salad (V, DS,GS)

Chicken Caesar Salad

Pumpkin & Spinach Salad (V, GS)

Garden Salad, Lemon Vinaigrette (VE, GS)

Roquette, Pear & Parmesan Salad, Balsamic Vinaigrette (V, GS)

## **HOT LUNCH BOXES**

**\$20 per person**

Moroccan Chickpeas with Rice Pilaf (V, GS)

Beef Lasagna, Bechamel & Napolitana

Chicken Schnitzel with Chips & Salad

Beef Stroganoff with Pickles & Steamed Rice (GS)

Grilled Chicken Breast, Roasted Root Vegetables & Mushroom Sauce (GS)

Butter Chicken with Rice & Coriander Yoghurt (GS)



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## DESSERTS

**\$6 per person**

Hazelnut Choux Buns

Mango, Chocolate & Yuzu Cups (VE, GS)

Lemon Meringue

Assorted Macarons

Nutty Caramel Tart



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