



Events Menu



Breakfast

Breakfast

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, Chorizo, Tomato, Mushroom & Sourdough Bread
Kimchi & Pork Pancakes, Sunny Side up Eggs, Asian Salad and Crispy Shallots
Chilli Butter & Spanner Crab Omelette, Bean Sprouts, Coriander Cress (GS, DS)
Crushed Avocado, Toasted Sourdough, Pickled Cucumber & Radish, Quail Eggs, Crispy Nori (DS)
Potato Rosti, Crème Fraîche Smoked Salmon, Poached Egg, Sauce Béarnaise (GS)
Smoked Ham, Poached Egg, Sautéed Spinach, Hollandaise Sauce, Chives on a Toasted Muffin, Watercress Salad
Turkish Breakfast, Grilled Sujuk, Fried Eggs, White Cheese, Olives, Sumac Peppers, Turkish Bread

Premium option:

\$75 Per Person, Minimum 15 Guests

Lobster 'French toast', Salmon Caviar, Hollandaise Sauce, Brioche, Baby Spinach

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



Menus and prices are valid until 30 June 2025. All prices inclusive of GST. V = vegetarian, VE = vegan, GS = gluten sensitive, DS = dairy sensitive

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Breakfast

SIDE DISHES

\$8 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

BREAKFAST GRAB & GO

\$35 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)

Chorizo & Egg Wrap, Baby Spinach

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

Morning Tea

Two Items - \$20 Per Person | Three Items - \$25 Per Person | Four Items - \$30 Per Person

Includes freshly brewed Vittoria coffee and a selection of Dilmah teas

COLD ITEMS

BBQ Beef Rice Paper Roll (GS, DS)
Caramelised Onion & Goat's Cheese Scones (V)
Pumpkin, Goats Cheese & Parmesan Muffin (V)
Vegetarian Vietnamese Rice Paper Roll (VE, GS)
Roasted Zucchini & Eggplant Croissant with Basil Pesto (V)
Cucumber & Cream Cheese Finger Sandwiches (V)
Cheddar, Edam & Parmesan Muffins (V)

Premium option:

Additional \$8 Per Piece, Per Person

Pastrami Spiced Smoked Salmon & Cream Cheese Open Bagel
Prosciutto, Tomato & Brie Croissant
Asparagus & Goats Cheese Croissant (V)

HOT ITEMS

BBQ Pork Buns
Mac n Cheese Bites with Smoked Mayo (V)
Potato Croquettes, Smoked Paprika Mayonnaise
Zucchini Arancini, Rocket Pesto
Spinach & Akawi Cheese Dumplings (V)
Mexican Spiced Falafels, Chipotle Hummus
Charcoal Lamb Shoulder wrapped in Filo with Coriander Yoghurt
BBQ Chicken Buns
Bacon & Leek Quiche
Pumpkin & Sage Quiche (V)
Corn & Capsicum Fritters with Parmesan Foam (V)
Ham & Cheese Sliders



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Morning Tea

SWEET ITEMS

Selection of Freshly Baked Danish & Viennoiserie

Assortment House Baked Muffins (V)

Pistachio Cherry Financier (V, Contains Nuts)

Almond Chocolate Cake Caramelia Chantilly (Contains Nuts)

Lemon Raspberry Coconut Cake Citrus Curd (Contains Nuts)

Banana Bread (V)

Carrot Cake, Cream Cheese Frosting (V)

Freshly Baked Cookies (V)

Muesli Bars (Contains Nuts)

Strawberry Crème Roulade

Orange Banana Chocolate Cake (GS, DS, VE)

Assorted Protein Balls (VE, DS, Contains Nuts)

Éclair Selections

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

Afternoon Tea

Two Items - \$20 Per Person | Three Items - \$25 Per Person | Four Items - \$30 Per Person

Includes freshly brewed Vittoria coffee and a selection of Dilmah teas

COLD ITEMS

Potato & Shallot Curry Puff (V)
Chicken, Mushroom, Tarragon Vol au Vents
Mini Crudites, Hummus (V)
Caramelised Onion & Tomato Tarts (V)
Mini 'Poke' Tarts, Tuna, Edamame, Radish (DS)
Ham Hock Terrine, Apple Chutney, Mini Toast (DS)
Grilled Haloumi Crostini with Lemon Curd & Lemon Balm (V)
Roasted Mushroom Puff Pastries with Tarragon (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)
Fennel Seed & Pork Mini Sausage Rolls
Chicken & Chorizo Quesadillas
Chargrilled Chicken Skewers, Chipotle, Coriander Lime Dressing (GS, DS)
Baked Chat Potato, Bacon Bits, Ranch Dressing (V)
Ham & Pea Croquettes with Cheddar Cheese
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

SWEET ITEMS

Pistachio & Cherry Cake (GS, Contains Nuts)
Chocolate Gianduja Pain De Gene (Contains Nuts)
Strawberry & Lime Éclair
Mango Coconut Pudding (GS)
Vanilla, White Chocolate & Strawberry Namelaka (GS)
Keylime on Sablé (GS, Contains Nuts)
Chocolate Avocado Mousse Tartlet (GS, DS, VE)
Double Chocolate Cake (V)
Coffee Choux, Black Cocoa Crunch
Citrus Scented Cheesecake (GS, Contains Nuts)
Raspberry Frangipane Tart Coconut Lime (GS, Contains Nuts)
Mini Donuts (V)
Seasonal Berries Pavlova (GS)
Tonka Bean Éclair Mascarpone Cream

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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High Tea

High Tea

\$90 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

Chocolate Gianduja Pain De Gene (Contains Nuts)
Raspberry Frangipane Tart Coconut Lime (GS, Contains Nuts)
Coffee Choux, Black Cocoa Crunch
Seasonal Berries Pavlova (GS)



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Market Lunch

Market Lunch

\$55 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

\$65 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)
Double Smoked Ham, Swiss Cheese & Tomato, Toasted Sourdough
Roast Beef, Dill Pickle, Gruyère, Spicy Mayonnaise, Rye Bread
Prosciutto, 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)
Italian Deli Sandwich, Mortadella, Spicy Salami, Beef, Tomato, Rocket & Capsicum
Vietnamese Style Banh Mi, Pate, Pickled Shredded Vegetables, Cucumber, Pork Belly

SIDE SALADS

Please Choose One

Beetroot, Goat's Cheese, Barley, Radishes, Chardonnay Vinaigrette, Toasted Walnuts (V)
Green Goddess Salad, Spinach, Kale, Edamame, Peas, Sprouts, Avocado, Spring Onion (V, GS)
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)
Green Papaya Salad, Green Beans, Bean Shoots, Thai Basil, Cherry Tomatoes, Carrot & Tamarind Dressing (DS, GS, 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

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)
Dutch Carrots, Green Beans, Hazelnuts
Roasted Sweet Potato, Chipotle Mayo, Shallots (V, DS, GS)
Risotto, Asparagus and Peas (V, GS)
Mac & Cheese, Parmesan & Parsley Crumb (V)
Duck Fat roasted Russet Potatoes (GS)
Roasted Eggplant, Middle Eastern Spices, Chickpeas, Tomato (V, DS)
Hand Cut Chips & Aioli (V, GS)



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DESSERTS

Tonka Bean Éclair Mascarpone Cream
Tiramisù Petit (V)
Vanilla, White Chocolate & Strawberry Namelaka (GS)
Citrus Scented Cheesecake (GS, Contains Nuts)
Double Chocolate Cake (V)
Chocolate Gianduja Pain De Gene (Contains Nuts)
Strawberry Crème Roulade
Carrot Cake with Cream Cheese Frosting (V)
Tart Mix Nut Salted Caramel (Contains Nuts)
Mango & Coconut Sago (GS)
Key Lime on Sable (GS, Contains Nuts)
Almond Chocolate Cake Caramelia Chantilly (Contains Nuts)
Freshly Baked Cookies (V)
Passionfruit Coconut Tartlets (VE, GS)



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Canapés

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

One Hour - \$45 Per Person (3 Cold and 3 Hot)

Two Hours - \$65 Per Person (3 Cold and 3 Hot + 2 Substantial Canapé)

Three Hours - \$75 Per Person (4 Cold and 4 Hot + 2 Substantial Canapé)

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

COLD SELECTIONS

Kingfish Sashimi, Jalapeño Salsa, Ponzu Gel, Micro Coriander (DS)

Korean spiced Beef Tartare, Nashi Pear, Shallots, Crostini

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

Oysters, Citrus Salsa & Yuzu Vinaigrette (GS, DS)

Tuna Tartar Tacos, Avocado, Micro Celery (V)

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

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

Salmon Tartar, Jalapeño, Coriander Emulsion, Tostada

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

HOT SELECTIONS

Okonomiyaki Bites, Bulldog Sauce, Kewpie Mayo, Bonito Flakes

Beef Short Rib Bites, Aioli, Sorel (DS)

Pulled Lamb Neck & Pomegranate wrapped in Filo with Coriander Yoghurt

Pumpkin, Puff Pastry, crushed Chickpeas, Fig Jam

Smoked Duck Breast, Orange Reduction, Juniper Crepe

Cauliflower & Potato Pakora, Chilli Jam (VE, GS)

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



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Canapés

SUBSTANTIAL SELECTIONS

Nashville Hot Chicken Bites, Pickles, Soft Milk Roll
Poached Salmon, Fennel Sauce, Fresh Herb Salad (GS, DS)
Soft Polenta, Charred Corn, Truffle Butter, Chives, Shaved Parmesan (V, GS)
Crispy Pork Belly, Fried Rice, Shallot (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, Contains Nuts)
Tartlets Raspberry Dulce de Leche (V)
Passion Fruit Banana Cube (GS, VE)
Tropical Crèmeux & Passionfruit Boba (GS, DS)
Banana Coconut Pavlova (GS)
White Chocolate Coconut Financier
Spiced Pineapple Coconut Panna Cotta (GS, Contains Nuts)
Chocolate Caramel Royals (Contains Nuts)



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Grazing Stations

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Minimum 20 Guests

SAVOURY COLD

CHEESE & CHARCUTERIE STATION

\$55 Per Person

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

SUSHI AND SASHIMI STATION

\$50 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

\$25 Per Person

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

CAVIAR STATION

Market Price

NOBU SUSHI & SASHIMI STATION

One Hour - \$95 Per Person

Selection of Sushi & Sashimi
Served with Traditional Condiments

NOBU SUSHI & SASHIMI & OYSTER STATION

One Hour - \$125 Per Person

Selection of Sushi, Sashimi & freshly chucked Oysters
Served with Traditional Condiments



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Grazing Stations

SAVOURY HOT

YUM CHA GRAZING STATION

\$35 Per Person

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

AGED RIBEYE CARVING STATION

Two Hours - \$65 Per Person

Served with Roasted Root Vegetables, Jus, Assorted Mustards & Chimichurri

SLOW ROASTED BEEF STRIPLOIN CARVING STATION

Two Hours - \$45 Per Person

Served with Roasted Root Vegetables, Jus, Assorted Mustards & Chimichurri

CROWN SIGNATURE DUMPLING STATION

Two Hours - \$40 Per Person

Assorted homemade Steamed & Pan-fried Dumplings

Served with Soy Sauce, Black Vinegar & Shallots

SEAFOOD RISOTTO STATION

Two Hours - \$40 Per Person

Served with Prawns, Scallops, Peas & Preserved Lemon

PASTA STATION

Two Hours - \$35 Per Person

Freshly made Pesto, Cavatelli Pasta, Busiate, Reggiano Parmigiano, Carbonara, Egg, Guanciale

SWEET

INTERACTIVE LIQUID NITROGEN GELATO STATION

\$35 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

\$35 Per Person

Mini Cakes, Tarts, Eclairs & Verrines, Donuts

BAKED APPLE PIE STATION

Two Hours - \$35 Per Person

Served with Fresh Cream & an Assortment of Condiments



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Set Menus

Set Menus



LUNCH

Two Courses - \$80 Per Person | Three Courses - \$95 Per Person

DINNER

Two Courses - \$90 Per Person | Three Courses - \$110 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 \$10 Per Person per course

ENTRÉE

Please Choose One

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

Char grilled Fremantle Octopus, Pickled Padrone Pepper, Nduja, Coriander Emulsion & Fennel Fonds (GS, DS)

Charred Kingfish Sashimi, Heritage Tomato, Tomato Dashi, Yuzu Gel, Jalapeño, Nasturtium (DS, GS)

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

Coffee Bean and Pepper Berry crusted Kangaroo Fillet, Beetroot Pickle, Native Herb and Macadamia Dressing, Tea-soaked Figs (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)

Yuzu Kosho cured Salmon, Pickled Kohlrabi, Cucumber, Tosazu Jelly, Shiso (DS, GS)

Premium Option

Additional \$14 Per Selection, Per Person

Seared Scallop, Sweet Potato Purée, Cucumber, Finger Lime, Avocado Gazpacho (GS)

Poached Prawn, Bisque Gel, Pomelo, Spanner Crab, Pickled Vegetables, Flowers (GS,DS)



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Set Menus



MAIN

Please Choose One

Confit Pork Belly, Roasted Baby Apple, Braised Pork Cheek, Radicchio with Apple Balsamic, Mash & Crackling (GS)
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)
Roasted Lamb Double Cutlet, Slow cooked Shoulder, Barbequed Baby Gem Lettuce, Minted Peas, Heritage Carrot, Braising Jus
Eggplant 'Parmigiana', Confit Beef Tomato, Rocket Pesto, Yellow Capsicum Emulsion (V)
Slow cooked Beef Cheek, Broccoli, Braised Lentils, Broccolini, Horseradish Crème Fraîche, Jus, Sorrel
Roasted Duck Breast, Crispy Confit Leg, Celeriac & Truffle Terrine, Mirabelle Plum Purée, Carrot (GS)

Premium Option

Additional \$25 Per Selection, Per Person

Crispy Skin Barramundi, Shellfish Reduction, Roasted Fennel, Leek, Mussels, Karkalla, Dill Foam (GS)
Beef Tenderloin MBS2, Roasted Baby Onion with Shredded Short Rib, Spinach Purée, Duck Fat Potato (GS)
Korean Style Beef Short Rib, Pumpkin Roesti, Honey Glazed Chestnut, Dutch Carrots, Sauteed 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, Bocconcini, Basil, Olive Oil (V, GS)
Spinach, Avocado, Balsamic Onions, Chickpeas, Feta, Red Wine Vinaigrette (V, GS)
Green Goddess Salad, Spinach, Kale, Edamame, Peas, Sprouts, Avocado, Spring Onion (V, GS)
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

\$10 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)
Dutch Carrots, Green Beans, Hazelnuts (V)
Roasted Sweet Potato, Chipotle Mayo, Shallots (V, DS, GS)
Risotto, Asparagus & Peas (V, GS)
Mac & Cheese, Parmesan, Parsley Crumb (V)
Duck Fat Roasted Russet Potatoes
Roasted Eggplant, Middle Eastern Spices, Chickpeas, Tomato (V, DS)
Hand Cut Chips & Aioli (V, GS)

DESSERTS

Please Choose One

Blackcurrant & Coconut Semifreddo with Salted Caramelized Macadamia Balsamic Berries and Rosella Gel (GS)
Chocolate Fondant, Vanilla Mascarpone Chantilly, Fresh Seasonal Berries (V)
Tropicana Tart Coconut Frangipane, Exotic Curd, Mango Pearl, Calamansi Gel
Salted Caramel, Ivoire Chocolate Mousse, Malfroy's Honey Sauce, Wattle Seed Powder (GS, Contains Nuts)
Lemon Curd Limoncello Meringue, Macerated Berries (GS)
Chocolate and Roasted Hazelnut Mousse with Vanilla and Spiced Pineapple (Contains Nuts)
Soho Crèmeux with Lemon Myrtle, Pink Soil, Blood Peach, Berry Tuille and White Sky (GS)
White Chocolate Cheesecake, Citrus Curd, Honey Pepita Crumbs, Hibiscus Gel (GS, Contains Nuts)
Pistachio Strawberry Cheesecake, Vanilla White Chocolate Chantilly (GS, Contains Nuts)

ADDITIONS

Cheese Platter (served 2 platters per table) \$20 Per Person
Seasonal Fruit Platter (served 2 platters per table) \$16 Per Person
Charcuterie Platter (served 2 platters per table) \$18 Per Person



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Shared Menu

PRE-DINING SNACKS

\$14 Per Person

Char grilled Padrone Peppers, Romanesco Sauce (DS, GS, VE)
White Bean Dip with Crispy Bread (DS, VE)
Marinated Olives with Fennel and Chilli (DS, GS, VE)
Roasted Mixed Spiced Nuts (DS, GS, VE)

MEZZE PLATTER

\$20 Per Person

Muhammara Pomegranate & Walnuts (DS, VE)
Marinated Feta & Artichoke (GS)
Hummus (DS, GS, VE)
Roasted Pumpkin & Carrots (DS, GS, VE)
Dry Fruits and Nuts (DS, GS, VE)
Heirloom Tomatoes Sumac (DS, GS, VE)
Cured Beef (DS)
Rosemary Crispy Lebanese Bread (VE, DS)

SEAFOOD PLATTER

A Selection Of Fresh Seafood Including Prawns & Oysters (GS, DS) - **\$20 Per Person**
A Selection Of Fresh Seafood Including Prawns, Oysters & Bug (GS, DS) - **\$35 Per Person**
Served with Citrus Fruits & Cocktail Sauce (GS, DS)

CHARCUTERIE PLATTER

\$18 Per Person

Selection of Artisan Cured Meats, Grilled Vegetables, Nuts & Fruit, Olives (DS)

SASHIMI PLATTER

\$40 Per Person

Selection of Salmon, Tuna, Kingfish, Traditional Condiments & Sauces (GS, DS)



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Shared Menu

LUNCH

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

DINNER

Two Courses - \$95 Per Person | Three Courses - \$115 Per Person

ENTRÉE

Please Choose Two

Crispy Fennel Seed Pork Belly, burned Apple Purée, Charred Asparagus, Sage (DS, GS)

Seared Scallop and Prawns, Garlic Butter, Roasted Pumpkin, Gnocchi, Pepitas

Cumin spiced Lamb, Zucchini wrapped Goats' Cheese, Zucchini Flowers, Green Olive Tapenade (GS)

Char grilled Octopus and Cured Salmon, Pickled Peppers, Coriander Emulsion (GS)

MAIN

Please Choose Two

Roasted Beef Cattleman's Cutlet, grilled Lemon, Chimichurri, Watercress (GS, DS) (Upgrade to Tajima Wagyu Ribeye - \$50 Per Person)

Slow cooked Salmon Fillet, Fennel & Dill Sauce, shaved Fennel & Orange Salad (GS)

Duck Two Ways, Crispy Confit Legs, Coriander Seed crusted Breast, Mirabelle Plum (GS)

Slow cooked Shoulder of Lamb, grilled Cutlets, Minted Pea Purée, Crispy Potato (GS)



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Shared Menu



SIDES

Please Choose One Side for Entrée and Two Sides for Main

Any Additional Sides at \$10 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)

Dutch Carrots, Green Beans, Hazelnuts (V)

Roasted Sweet Potato, Chipotle Mayo, Shallots (V, DS, GS)

Risotto, Asparagus & Peas (V, GS)

Mac & Cheese, Parmesan, Parsley Crumb (V)

Duck Fat Roasted Russet Potatoes (GS)

Roasted Eggplant, Middle Eastern Spices, Chickpeas, Tomato (V, DS)

Hand Cut Chips & Aioli (V, GS)

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

Green Goddess Salad, Spinach, Kale, Edamame, Peas, Sprouts, Avocado, Spring Onion, Spinach, Kale, Kimchi, Almonds, (G.S, V)

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

Heirloom Tomato, Bocconcini, Basil, Olive Oil (V, GS)

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

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

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

DESSERT

Please Choose Two

Limoncello Tiramisù (Contains Alcohol)

Almond Berries Frangipane Toasted Meringue (GS, Contains Nuts)

Chocolate Salted Banana Caramel Pudding (V)



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Asian Menu

Asian Menu



LUNCH

Three Course - \$95 Per Person | Four Course - \$115 Per Person

DINNER

Three Course - \$110 Per Person | Four Course - \$130 Per Person

Includes Chinese Green or Jasmine Tea

Alternating Service of Entrée, Main Course or Dessert \$10 Per Person Per Course

CANAPÉ

30 Mins - \$30 Per Person (4 items)

Sesame Prawn Toast, Seaweed (DS)

Shiitake Mushroom and Chestnut Spring Rolls (DS)

Duck Pancakes, Cucumber, Shallot (DS)

Crispy 'Bang Bang' Chicken, Sriracha (DS)

ENTRÉE

Please Choose One

Confit Pork Belly, Carrot and Papaya, Sichuan Chilli Oil, Sesame Crispy Garlic (DS, GS)

Master Stock Poached Chicken, Scallion and Ginger Sauce, Crispy Onions, Sweet Basil (GS, DS)

Salt and Chilli Prawns, Green Peppercorns, Shallot, Coriander, Marinated Cucumbers (GS, DS)

Seared Scallops, Glass Noodles, Asian Pickle, Soy and Peanut Dressing (DS)

San Choy Bao, Crispy Tofu, Exotic Mushrooms, Water Chestnuts, Baby Cos and Plum Sauce (GS, V, DS)



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Asian Menu



SOUP

Applicable to Four Course Menu only

Please Choose One

Spanner White Crab and Corn Egg Drop (DS, GS)

Chicken and Shiitake Soup, Goji Berries (DS, GS)

Beef Short Rib Broth, Daikon Radish, Shallot (GS, DS)

Mushroom Hot and Sour (DS, V, GS)

MAINS

All mains served with Fried Rice

Please Choose One

Barramundi Steamed with Ginger and Leek, Spicy XO Sauce, Sea Herbs and Broccolini (DS)

Beef Tenderloin MBS2, Asparagus, Braised Eggplant, Black Bean Sauce (DS)

Five Spiced Slow Roast Duck Breast, Crispy Leg, Bock Choy and Cinnamon Plums (DS)

Fennel Seed and Star Anise Crusted Pork Striploin, Roast Pumpkin, Sweet and Sour (DS)

Sichuan Style Braised Eggplant with Pickled Chillies and Garlic, Green Beans, Sesame (DS, V)

DESSERT

Please Choose One

Banana Spring Rolls, Opalys Sauce, Ginger and Lemon Grass Crèmeux

Coconut Sago, Mango Pineapple Compote, Caramelized Peanuts

Matcha Cheesecake, Black Sesame Micro Sponge, Miso Caramel



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Indian-Inspired Menu

Indian-Inspired Menu

LUNCH

Two Course - \$80 Per Person | Three Course - \$95 Per Person

DINNER

Two Course - \$90 Per Person | Three Course - \$110 Per Person

Includes Naan bread Rita

Alternating service of Entrée, Main Course or Dessert \$10 Per Person per course

CANAPÉS ON ARRIVAL

30 Mins - \$30 Per Person (choose 4 items from the below)

Non-Vegetarian

Pani Puri, Spicy Tuna with Mint Chutney Curry Leaf
Grilled Chicken Kofta, Turmeric, Tamarind Glaze
Tandoori Duck Breast, Spiced Orange, Mint, Masala Crepe
Spicy Lamb & Onion Lollipop, Coriander Emulsion (GS)

Vegetarian

Peas & Potato Curry Samosas, Roasted Chilli Dip (V)
Spinach & Paneer Sausage Roll (V)
Curry Spiced Poppadom 'Taco' Corn and Tomato Pickle
Cauliflower Pakora, Yoghurt (V)

ENTRÉES

Queensland Tiger Prawn Curry, Semolina Kofta, Spiced Pumpkin Seed Tuile
Spiced Poached Chicken, Green Chilli Mayonnaise, Zucchini Flowers, Baby Zucchini, Cauliflower Achar
Kashmiri Spiced Seared Scallops, Nimbu Pani, Corn Purée, Green Chilli and Cucumber 'Gazpacho'
Goan Spiced Crab Cake, Coriander Emulsion, Red Tomato Pickle, Roasted Spicy Pepper
Oven Roasted Marinated Lamb Cutlets, Toasted Seed and Spice Crust, Cummin Yoghurt, Beetroot and Coriander Salsa
Tandoori marinated Paneer, Mined Pea Purée, Indian Mixed Pickle, Eggplant Chutney, Pea Shoots

MAINS

Masala Crusted Barramundi, Spinach, and Sea Herbs, Steamed Clams, Coconut Curry (GS)
Coriander Seed Roasted Duck Breast, Confit Leg, Griddled Pumpkin, Fresh Endive Salad, Nihari Curry (GS)
Tandoori Chicken Breast, Potato & Pea Ragout, Mixed Rice Pulao, Compressed Baby Cucumber, Butter Chicken Gravy (GS)
Tandoori Spiced Lamb Rump, Slow Cooked Shoulder, Rogan Josh Sauce, Yoghurt, Pomegranate Salad (GS)
Spiced Butternut Pumpkin, Red Lentil Curry, Spinach, Coriander and Fennel Salad, Toasted Coconut and Lime

DESSERT

Almond Rice Cream with Sourdough Honey Crisp, Cardamom Ice Cream & Coconut Micro Sponge
Mango Kulfi with Pistachio and Coconut Chantilly, Passionfruit Gel (GS)



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Beverage Packages

Beverage Packages

CROWN CELLAR COLLECTION

2 Hour Package - \$55 Per Person

3 Hour Package - \$67 Per Person

4 Hour Package - \$73 Per Person

5 Hour Package - \$78 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



Menus and prices are valid until 30 June 2025. All prices inclusive of GST.
Crown practices responsible service of alcohol.

Beverage Packages

CROWN PREMIUM COLLECTION

2 Hour Package - \$63 Per Person

3 Hour Package - \$70 Per Person

4 Hour Package - \$77 Per Person

5 Hour Package - \$84 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

CROWN PLATINUM COLLECTION

2 Hour Package - \$111 Per Person

3 Hour Package - \$121 Per Person

4 Hour Package - \$129 Per Person

5 Hour Package - \$136 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 Picnic 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

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



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Beverages On Consumption

Beverages on Consumption

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	\$75
La Gioiosa Prosecco, Treviso	\$90
Chandon Sparkling NV, Yarra Valley	\$95
Piper-Heidsieck Rose Sauvage Brut, Champagne	\$195
Piper-Heidsieck Brut NV, Champagne	\$145
Moet & 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	\$75
Brokenwood 8 Rows Sauvignon Blanc Semillon, Hunter Valley	\$63
Shaw + Smith Sauvignon Blanc	\$85
Babich 'Black Label' Pinot Gris, Marlborough	\$55
Ross Hill Pinnacle Pinot Gris, Orange	\$75
Grant Burge East Argyle Pinot Gris, Adelaide Hills	\$80
Domaine Schlumberger Les Princes Abbes Pinot Gris, Alsace Price	\$130
Ross Hill Maya & Max Chardonnay, Orange	\$60
Heggies Vineyard Cloudline Chardonnay, Eden Valley	\$60
Singlefile Chardonnay, Margaret River	\$80
Cape Mentelle Brooks Chardonnay, Margaret River	\$90
Byrne Farm Chardonnay, Orange, NSW	\$120
Kooyong Clonale Chardonnay (NVS), Mornington, VIC	\$103
Yabby Lake Single Vineyard Chardonnay, Yarra Valley	\$150
William Fevre Petit Chablis Chardonnay	\$130



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Crown practices responsible service of alcohol.

Beverages on Consumption

ROSÉ

Mirabeau Classic, Provence	\$80
Maison Saint AIX, Provence	\$103
Chateau D'Esclans 'Whispering Angel' Rosé	\$135

RED WINE

Philip Shaw The Wire Walker Pinot Noir, Orange	\$65
Eden Road The Long Road Pinot Noir, Canberra District	\$75
Oakridge Yarra Valley Pinot Noir, Yarra Valley	\$80
Stonier Pinot Noir, Mornington Peninsula	\$115
Montalto Pennon Hill Pinot Noir, Mornington Peninsula	\$88
Ata Rangi 'Crimson' Pinot Noir, Central Otago	\$130
Yabby Lake Single Vineyard Pinot Noir, Mornington Peninsula	\$165
Seppelt 'The Drives' Shiraz, Great Western	\$50
Tarrawarra Estate Pinot Noir	\$85
Woodstock Pilots View Shiraz, Barossa Valley	\$68
Buckshot Vineyard Shiraz, Heathcote	\$80
Maxwell 'Ellen Street' Shiraz, McLaren Vale	\$100
Heathcote Estate Shiraz, Heathcote	\$115
Penfolds 'Bin 28 Kalimna' Shiraz, Barossa Valley	\$130
Oakridge Over The Shoulder Cabernet Merlot, Yarra Valley	\$68
Credaro 'Kinship' Cabernet, Merlot, Margaret River	\$68
Singlefile Cabernet Merlot, Margaret River	\$75
Cape Mentelle Trinders Cabernet Shiraz, Margaret River	\$110
Penley Estate Steyning Cabernet Sauvignon, Coonawarra	\$115
Guigal Cotes Du Rhone Grenache, Shiraz Mourvedre	\$80

DESSERT WINE

T'Gallant 'Juilet' Moscato	\$70
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Beverages on Consumption

BEER

Cascade Premium Light	\$10
Crown Lager	\$13
Little Creatures Pale Ale	\$12
James Squire Broken Shackles	\$12
Pure Blonde	\$11
Asahi Super Dry	\$13
Corona	\$12
Heineken	\$12
Heineken 0.0	\$10
Peroni	\$13
Pure Blonde 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

Spirits on Consumption

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 White Rum	\$14
Bundaberg OP Rum	\$15

SCOTCH

Johnnie Walker Black	\$14
Johnnie Walker Double Black	\$16

WHISKY

Jack Daniels	\$15
Gentleman Jack	\$16





Cocktails & Mocktails

Cocktail Menu

Lychee Martini \$26

Vodka, Lychee liqueur, Lychee syrup

Pink Margarita \$26

Tequila, Triple sec liqueur, Grapefruit juice, Lime juice, Agave syrup

Caipiroska \$26

Vodka, Lime juice, sugar syrup

Negroni \$26

Gin, Campari, Red Vermouth

Espresso Martini \$26

Vodka, Coffee liqueur, Espresso coffee, Sugar syrup

Mocktail Menu

Lycheers \$14

Lychee syrup, Cranberry Juice, Chai syrup and lemon juice

Virgin Mojito \$14

Soda water, Lift, Sugar syrup, lime wedges and mint leaves

Love Guava \$14

Guava & pineapple juice, Lime juice, Hazelnut syrup

A maximum variety of 2 Cocktails can be available for your event or alternatively 1 Cocktail and 1 Mocktail. A pre ordered amount of cocktails should be arranged through your event planning contact (based on 1 cocktail/mocktail per guest). Additional cocktails will be subject to availability on the day of the event. Cocktail service will be available for a specific time of your event such as pre or post meal.



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Children's Menu

Children's Menu

LUNCH

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

Includes a selection of soft drinks, juices and mineral water

DINNER

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

Includes a selection of soft drinks, juices and mineral water

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 30 June 2025. 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

Crew Catering

Ideal for smaller Crew Catering Numbers

Includes a selection of soft drinks, juices and mineral water

Upgrade to two alcoholic beverages \$20 per person

Please Choose One Item from below

POKE BOWLS

\$30 per person

Edamame, Brown Rice, Japanese Pickles & Slaw
with a choice of Salmon Sashimi, Teriyaki Chicken or Fried Tofu (DS)

HOT BOXES

\$30 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)

SALADS

\$26 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)

MAIN COURSE

\$40 per person

Chef's selection



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Crew Catering

Ideal for larger Crew Catering Numbers

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

CREW BEVERAGES

\$10 per person

Includes a selection of soft drinks, juices and mineral water



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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.

