



CONFERENCES MENU COLLECTION



AN EXCEPTIONAL CULINARY EXPERIENCE

Begin the day with a culinary experience crafted to impress.

Our breakfast offering sets the tone with fresh, wholesome ingredients and flexible formats designed to suit every agenda. From effortless grab-and-go options to indulgent signature breakfasts or refined morning canapés, our world-class culinary team curates a welcoming experience that energises guests and showcases Crown's elevated yet approachable style.

Menus and prices are valid until 30 June 2027. All prices inclusive of GST. 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. 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. Images are for illustrative purposes only.



CANAPÉ BREAKFAST

\$8 PER PIECE, PER PERSON

Spinach & Cottage Cheese Croquette (V)

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 Ham & Gruyère Croissant

Smoked Salmon & Horseradish Cream Cheese Bagel, Dill (A)*



V = vegetarian, VE = vegan, GS = gluten sensitive, DS = dairy sensitive.
*Our seafood is sourced locally from Australia where possible. Due to seasonality and the timing of your event, country of origin may vary.

CROWN SIGNATURE BREAKFAST

\$70 PER PERSON

MINIMUM 15 GUESTS

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

SHARED TABLE PLATTERS

Danish Pastries

Sliced Seasonal Fruit

MAINS

Please select one item

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) (A)*

Crushed Avocado, Toasted Sourdough, Pickled Cucumber & Radish, Quail Eggs, Crispy Nori (V, DS)

Potato Rosti, Crème Fraîche Smoked Salmon, Poached Egg, Sauce Béarnaise (GS) (A)*

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

SIDE DISHES

\$10 PER PERSON, PER ITEM

Smoothie Shots (V)

Coconut Yoghurt, Lychee, Lime & Mint (V)

Sautéed Mushroom, Parsley

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)

PREMIUM OPTION

\$80 PER PERSON

MINIMUM 15 GUESTS

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

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CONTINENTAL BREAKFAST

\$55 PER PERSON

MINIMUM 15 GUESTS

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

Assorted Danish Pastries (V)

Assorted Muffins (V)

Assorted Sliced Bread (V)

Bagels, English Muffins, Donuts (V)

Assorted Sliced Cheese - Swiss, Cheddar (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 (V)

Banana Bread (V)

Assorted Fruit in Syrup - Pear, Peach, Apricot, Pineapple, Lychee (VE, GS)



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BREAKFAST GRAB & GO

\$40 PER PERSON

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

Please Choose Two

Croque Monsieur

Egg & Bacon on a Milk Bun

Scrambled Egg Wrap with Roquette & Tomato Relish (V)

Spinach & Cottage Cheese Croquette (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

Assorted Fruit in Syrup - Pear, Peach, Apricot, Pineapple, Lychee (VE, GS)

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AN EXCEPTIONAL CULINARY EXPERIENCE

Crown Events & Conferences is offering world class menu options featuring locally sourced produce.

Fuel focus, creativity, and connection with Crown’s Day Delegate packages. Offering world-class menu options for full or half-day events, each element from energising morning tea to satisfying lunches and refreshing afternoon breaks is carefully curated. Choose lighter cold selections or incorporate hot options to suit your agenda, season, and guests.

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DAY DELEGATE PACKAGES

DAY DELEGATE PACKAGE ONE

\$130 PER PERSON

On Arrival

Morning Tea

Cold Market Lunch with a Selection of Juices, Soft Drinks and Still and Sparkling Water

Afternoon Tea

DAY DELEGATE PACKAGE TWO

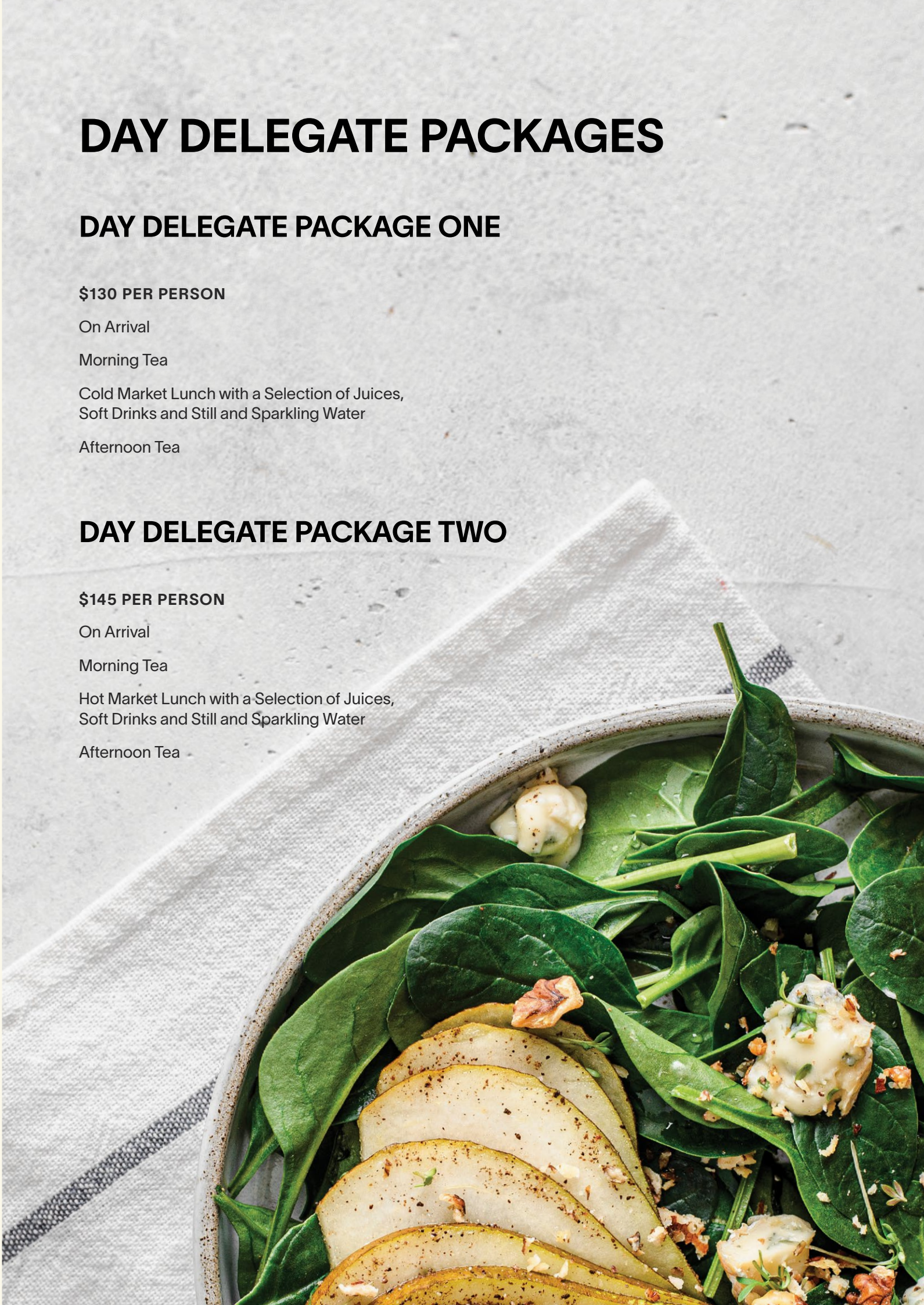
\$145 PER PERSON

On Arrival

Morning Tea

Hot Market Lunch with a Selection of Juices, Soft Drinks and Still and Sparkling Water

Afternoon Tea



ON ARRIVAL

Selection of Freshly Baked Danish & Viennoiserie

Includes freshly brewed Vittoria coffee and selection of Dilmah teas

MORNING TEA

Includes freshly brewed Vittoria coffee and a selection of Dilmah teas

Please Choose Two
(in total from your preferred categories)

COLD ITEMS

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 \$12 PER PIECE, PER PERSON

Pastrami Spiced Smoked Salmon & Cream Cheese Open Bagel

Prosciutto, Tomato & Brie Croissant

Asparagus & Goat’s Cheese Croissant (V)

HOT ITEMS

BBQ Pork Buns

Mac & Cheese Bites with Smoked Mayo (V)

Potato Croquettes, Smoked Paprika Mayonnaise

Zucchini Arancini, Rocket Pesto (V)

BBQ Chicken Buns

Bacon & Leek Quiche

Pumpkin & Sage Quiche (V)

Corn & Capsicum Fritters with Parmesan Foam (V)

Ham & Cheese Sliders

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SWEET ITEMS

Selection of Freshly Baked Danish & Viennoiserie

Assortment House Baked Muffins (V)

Freshly Baked Cookies (V)

Assorted Protein Balls (VE, DS, Contains Nuts)

Almond Chocolate Cake Caramelia Chantilly (Contains Nuts)

Carrot Cake, Cream Cheese Frosting (V)

Lemon Raspberry Coconut Cake Citrus Curd (Contains Nuts)

Strawberry Crème Roulade

Banoffee Pie, Passion Fruit Caramel

Pineapple Chouquette, Coconut Chantilly

Ricotta Cheesecake, Orange Passion Cream (GS, Contains Nuts)

Roasted Milk Chocolate, Hazelnut Praline Crunch, Cheese Mousse (Contains Nuts)

Banana Bread, Salted Caramel



MARKET LUNCH

COLD MARKET LUNCH

Included in Day Delegate Package One

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

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, Pâté, Pickled Shredded Vegetables, Cucumber, Coriander, Fresh Chilli, Pork Belly

HOT MARKET LUNCH

Included in Day Delegate Package Two

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

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 (VE, GS, DS)

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)

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 (VE, GS, DS)

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

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

HOT SHARED BOWLS

Please Choose One

Slow Cooked Lamb Shoulder, Pomegranate, Feta, Parsley, Mint, Radish Salad, Crispy Quinoa (GS)

Fried Buttermilk Chicken, Pickled Cucumber, Coleslaw, Sriracha Mayonnaise

Wok Tossed Rice Noodles, with Prawns, Vietnamese Mint, Chilli, Roasted Peanut, Broccoli, Sprouts, Shallots, Soy (GS, DS) (I)

Sweet Sticky Thai Style Pork Belly, Steamed Jasmine Rice, Pickled Thai Eggplant, Sprouts, Thai Basil (GS, DS)

Butter Chicken, Rice with Green Peas, Mint Yoghurt, Coriander & Shaved Red Onion, Julienne Cucumber (GS)

Slow Cooked Salmon, Fennel, Orange, Dill Salad (GS) (A)*

Fried Barramundi, Sweet Chilli Dressing, Green Mango Salad (GS, DS) (A)*

Roasted Chicken Thigh, Corn & Capsicum Salsa, Coriander (GS, DS)

Soy Poached Chicken, Hainanese Rice, Sesame, Garlic Chips (DS)

PREMIUM OPTION

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

HOT SIDES

Please Choose One

Fried Rice, Tofu, Edamame, Corn, Chilli, Shallot, Sesame (V, GS, DS)

Roasted Pumpkin, Fried Sage, Pine Nuts, Crumbled Goat's Cheese, Honey Vinaigrette (V)

Wok Fried Broccoli, Sesame, Ginger (VE)

Dutch Carrots, Green Beans, Hazelnuts (V)

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 (VE, GS, DS)

Hand Cut Chips & Aioli (V, GS)

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DESSERTS

Tonka Bean Éclair Mascarpone Cream

Selection of Freshly Baked Cookies (V)

Apple Saffron Caramelia Tart

Vanilla, White Chocolate & Strawberry Namelaka (GS)

Pistachio Cherry Cheesecake (GS, Contains Nuts)

Crunchy Hazelnut Chocolate Cake (Contains Nuts)

Date Cake Ginger Ganache (V)

Almond Chocolate Cake Caramelia Chantilly (Contains Nuts)

Strawberry Club Delice

Tart Pecans Chocolate Coffee Tonka (Contains Nuts)

Matcha Panna Cotta, Hibiscus Berries, Streusel (Contains Nuts)

Lime Tart White Chocolate Snow

Hibiscus Berries Chocolate Tartlets (VE, GS)



AFTERNOON TEA

Includes freshly brewed Vittoria coffee and a selection of Dilmah teas

Please Choose One
(in total from your preferred categories)

COLD ITEMS

- Potato & Shallot Curry Puff (V)
- Chicken, Mushroom, Tarragon Vol au Vents
- Mini Crudités, Hummus (VE, DS)
- Caramelised Onion & Tomato Tarts (V)
- Mini ‘Poke’ Tarts, Tuna, Edamame, Radish (GS, DS) (I)
- Grilled Haloumi Crostini with Lemon Curd & Lemon Balm (V)
- Roasted Mushroom Puff Pastries with Tarragon (V)
- Ham & Cheese Scrolls

SWEET ITEMS

- Pistachio & Cherry Cake (Contains Nuts)
- Chocolate Gianduja Pain De Gene (Contains Nuts)
- Strawberry & Lime Éclair
- Vanilla, White Chocolate & Strawberry Namelaka (GS)
- Peach Tart Pistachio Chantilly (Contains Nuts)
- Chocolate Avocado Mousse Tartlet (GS, DS, VE)
- Coffee Choux, Black Cocoa Crunch
- Raspberry Frangipane Tart Coconut Lime (Contains Nuts)

HOT ITEMS

- Korean Fried Chicken, Gochujang & Sesame (DS)
- Fennel Seed & Pork Mini Sausage Rolls
- Chicken & Chorizo Quesadillas
- Char Grilled Chicken Skewers, Chipotle, Coriander Lime Dressing (GS, DS)
- Spinach & Feta Sausage Rolls (V)
- Polenta Chips with Tomato Relish & Pepita Crumbs (V, GS)
- Lamb Kofta with Tahini Yoghurt, Pomegranate & Micro Parsley (GS)

- Mini Donuts (V)
- Mango Panna Cotta Chia Tapioca (GS)
- Yuzu White Chocolate Cheesecake (GS, Contains Nuts)
- Dark Chocolate Brownies Passion Fruit Curd
- Coconut Dacquoise, Vanilla Yoghurt Ganache, Mango Calamansi Gel

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MORNING TEA

TWO ITEMS - \$24 PER PERSON

THREE ITEMS - \$28 PER PERSON

FOUR ITEMS - \$35 PER PERSON

Includes freshly brewed Vittoria Coffee and a selection of Dilmah Teas

COLD ITEMS

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 \$12 PER PIECE, PER PERSON

Pastrami Spiced Smoked Salmon & Cream Cheese Open Bagel (A)*

Prosciutto, Tomato & Brie Croissant

Asparagus & Goat's Cheese Croissant (V)

HOT ITEMS

BBQ Pork Buns

Mac & Cheese Bites with Smoked Mayo (V)

Potato Croquettes, Smoked Paprika Mayonnaise

Zucchini Arancini, Rocket Pesto (V)

BBQ Chicken Buns

Bacon & Leek Quiche

Pumpkin & Sage Quiche (V)

Corn & Capsicum Fritters with Parmesan Foam (V)

Ham & Cheese Sliders

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SWEET ITEMS

- Selection of Freshly Baked Danish & Viennoiserie
- Assortment House Baked Muffins (V)
- Freshly Baked Cookies (V)
- Assorted Protein Balls (VE, DS, Contains Nuts)
- Almond Chocolate Cake Caramelia Chantilly (Contains Nuts)
- Carrot Cake, Cream Cheese Frosting (V)
- Lemon Raspberry Coconut Cake Citrus Curd (Contains Nuts)
- Strawberry Crème Roulade
- Banoffee Pie, Passion Fruit Caramel (V)
- Pineapple Chouquette, Coconut Chantilly
- Ricotta Cheesecake, Orange Passion Cream (GS, Contains Nuts)
- Roasted Milk Chocolate Crémeux, Hazelnut Praline Crunch, Namelaka (Contains Nuts)
- Banana Bread, Salted Caramel (V)

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COFFEE CART HIRE

FULL DAY
Coffee charged on consumption \$7 per cup

8 HOURS MAXIMUM
\$1000

HALF DAY
Coffee charged on consumption \$7 per cup

5 HOURS MAXIMUM
\$800



AFTERNOON TEA

TWO ITEMS - \$24 PER PERSON

THREE ITEMS - \$28 PER PERSON

FOUR ITEMS - \$35 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 Crudités, Hummus (VE, DS)

Caramelised Onion & Tomato Tarts (V)

Mini ‘Poke’ Tarts, Tuna, Edamame, Radish (GS, DS) (I)

Grilled Haloumi Crostini with Lemon Curd & Lemon Balm (V)

Roasted Mushroom Puff Pastries with Tarragon (V)

Ham & Cheese Scrolls

HOT ITEMS

Korean Fried Chicken, Gochujang & Sesame (DS)

Fennel Seed & Pork Mini Sausage Rolls

Chicken & Chorizo Quesadillas

Chargrilled Chicken Skewers, Chipotle, Coriander Lime Dressing (GS, DS)

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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SWEET ITEMS

- Pistachio & Cherry Cake (Contains Nuts)
- Chocolate Gianduja Pain De Gene (Contains Nuts)
- Strawberry & Lime Éclair
- Vanilla, White Chocolate & Strawberry Namelaka (GS)
- Peach Tart Pistachio Chantilly (Contains Nuts)
- Chocolate Avocado Mousse Tartlet (GS, DS, VE)
- Coffee Choux, Black Cocoa Crunch
- Raspberry Frangipane Tart Coconut Lime (Contains Nuts)
- Mini Donuts (V)
- Mango Panna Cotta Chia Tapioca (GS)
- Yuzu White Chocolate Cheesecake (Contains Nuts)
- Dark Chocolate Brownies Passion Fruit Curd
- Coconut Dacquoise, Vanilla Yoghurt Ganache, Mango Calamansi Gel

COFFEE CART HIRE

FULL DAY
Coffee charged on consumption \$7 per cup

8 HOURS MAXIMUM
\$1000

HALF DAY
Coffee charged on consumption \$7 per cup

5 HOURS MAXIMUM
\$800

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AN EXCEPTIONAL CULINARY EXPERIENCE

Crown Events & Conferences is offering world class menu options featuring locally sourced produce.

From intimate dinners to spectacular gala extravaganzas, our world class chefs led by Culinary Director Sarah Briegel, prepare show-stopping dishes for all events.

Select two or three courses featuring the finest seasonal produce, plated with precision and designed for seamless service. Ideal for formal events or shared celebrations, these menus are designed to impress while remaining welcoming and effortless.

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SET MENUS

LUNCH

TWO COURSES – \$90 PER PERSON
THREE COURSES – \$100 PER PERSON

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

DINNER

TWO COURSES – \$100 PER PERSON
THREE COURSES – \$120 PER PERSON

Includes Warm Dinner 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 note that all entrées will be served cold

Please Choose One

Grilled Zucchini, Pistachio Pistou, Stracciatella, Preserved Lemon (V, GS, Contains Nuts)

Chicken & Wild Mushroom, Black Garlic Aioli, Pickled Carrot, Burnt Onion (GS)

Grilled Fremantle Octopus, Nduja Vinaigrette, Kipfler Potato, Pickled Eshallot, Fresh Herbs (GS, DS) (A)*

Salmon Crudo, Smoked Salmon Caviar, Tomato Dashi, Champagne Gel, Pickled Daikon (GS, DS) (A)*

Mountain Pepper Wagyu Carpaccio, Egg Yolk Emulsion, Horseradish, Chicory, Fried Sourdough (DS)

Duck Salad, Grilled Plum, Rocket, Shiso Vinaigrette, Davidson Plum Powder (GS, DS)

Tuna Tataki, Yuzu Kosho Aioli, Citrus Salsa, Fermented Chilli, Dessert Lime, Puffed Wild Rice (DS, GS) (I)

Spiced Lamb Loin, Goat’s Cheese, Pea Tartlet, Baby Zucchini, Salsa Verde

PREMIUM OPTION

\$14 PER PERSON, PER SELECTION

Seared Scallops, Cauliflower Velouté, Pickled Cauliflower, Oscietra Caviar, Fried Leek (GS) (I)

Poached Queensland Prawns, Spanner Crab Salad, Finger Lime, Lemon Gel, Sea Herbs (GS, DS) (A)*

MAIN

Please Choose One

Confit Pork Belly, Pomme Purée, Baby Leek, Apple Crumb, Sauce Robert

Roast Chicken, Glazed Carrots, Buckwheat Bacon Crumb, Charred Cos, Pickled Cipollini, Madeira Jus (GS)

Barramundi, Mussels, Edamame, Fennel, Lemon Butter Sauce, Fried Capers (GS) (A)*

Lamb Cutlet, Grilled Pea, Braised Radicchio, Kipfler Potato, Herb Crumb, Red Wine Jus

Braised Beef Cheek, Creamy Polenta, Grilled Broccolini, Wild Mushroom, Fried Eshallot (GS)

Vadouvan Roasted Cauliflower, Wild Rice Risotto, Labneh (GS, V)

PREMIUM OPTION

\$25 PER PERSON, PER SELECTION

Aged Duck Breast, Duck Fat Potato, Glazed Beetroot, Morello Cherry Gel, Juniper Spiced Jus (GS)

Slow Cooked Salmon, Salmon Caviar Beurre Blanc, Fennel Citrus Salad, Grilled Asparagus (GS) (A)*

Riverina Wagyu Tenderloin MBS2+, Beef Shortrib Onion Farcie, Asparagus, Spinach Purée, Truffle Jus (GS)

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SIDES

SALADS

\$10 PER PERSON, PER SELECTION

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

Spinach, Kale, Kimchi, Almonds, Quinoa, Tofu, Miso Dressing, Cranberries (VE, GS)

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 (VE, 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)

HOT SIDES

\$12 PER PERSON, PER SELECTION

Fried Rice, Tofu, Edamame, Corn, Chilli, Shallot, Sesame (VE, GS, DS)

Roasted Pumpkin, Fried Sage, Pine Nuts, Crumbled Goat’s Cheese, Honey Vinaigrette (V)

Wok Fried Broccolini, Sesame, Ginger (VE, GS)

Dutch Carrots, Green Beans, Hazelnuts (VE, GS)

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 (DS)

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

Hand Cut Chips & Aioli (V, GS)

DESSERTS

Please Choose One

Lime Pavlova, Citrus Scented Cream, Caramelised Passion Fruit Crunch, Whisky Sorbet (GS)

Almond Croissant Mousse, Toasted Milk Crumble, Brown Butter Frangipane, Almond Praline (Contains Nuts)

Banana Noir, Burnt Caramel Slice, Walnut Streusel, Pandan Leaf Oil, Banana Gelato, Zacapa Rum Anglaise (V, Contains Nuts)

Torn Carrot Cake, Cream Cheese Mousse, Candied Carrots and Salted Pecans Granola (Contains Nuts)

Tart Salted Pecan, Milk Chocolate Namelaka, Tonka Bean Crèmeux (Contains Nuts)

Soho Crèmeux with Lemon Myrtle, Pink Soil, Blood Peach, Berry Tuille and White Sky (GS, Contains Alcohol)

White Chocolate Cheesecake, Citrus Curd, Honey Pepita Crumbs, Hibiscus Gel (GS, Contains Nuts)

Salted Caramel, Ivoire Chocolate Mousse, Malfroy’s Honey Sauce, Wattle Seed Powder (Contains Nuts)

Chocolate Fondant, Vanilla Mascarpone Chantilly, Fresh Seasonal Berries (V)



ADDITIONS

CHEESE PLATTER
\$20 PER PERSON

2 platters per table
A Selection of Locally Sourced Farmhouse Cheeses, with Fresh Fruits, Nuts & a Selection of Breads

CHARCUTERIE PLATTER
\$18 PER PERSON

2 platters per table
A Selection of Artisan Cured Meats, Grilled Vegetables, Nuts & Fruit, Olives (DS)

SEASONAL FRUIT PLATTER
\$16 PER PERSON

2 platters per table

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 & Nuts (DS, GS, VE)
- Heirloom Tomatoes Sumac (DS GS, VE)
- Cured Beef (DS)
- Rosemary Crispy Lebanese Bread (VE, DS)



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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)

SEAFOOD PLATTER \$20 PER PERSON

- A Selection Of Fresh Seafood Including
Prawns & Oysters (GS, DS) (M)
- \$35 PER PERSON
- A Selection of Fresh Seafood including
Prawns, Oysters & Bug (GS, DS) (M)
- Served with Citrus Fruits & Cocktail Sauce
(GS, DS)

SASHIMI PLATTER \$40 PER PERSON

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

- ## 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)

- ## CHARCUTERIE PLATTER \$18 PER PERSON
- Selection of Artisan Cured Meats,
Grilled Vegetables, Nuts & Fruit, Olives (DS)



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SHARED MENU

LUNCH

TWO COURSES – \$85 PER PERSON
THREE COURSES – \$100 PER PERSON

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

DINNER

TWO COURSES – \$95 PER PERSON
THREE COURSES – \$150 PER PERSON

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

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 (M)

Cumin Spiced Lamb, Zucchini Wrapped Goat’s Cheese, Zucchini Flowers, Green Olive Tapenade (GS)

Char Grilled Octopus and Cured Salmon, Pickled Peppers, Coriander Emulsion (GS) (A)*

MAIN

Please Choose Two

Beef Striploin, Grilled Lemon, Chimichurri, Watercress (GS, DS)

Upgrade to Tajima Wagyu Ribeye - \$70 Per Person

Slow Cooked Salmon Fillet, Fennel & Dill Sauce, Shaved Fennel & Orange Salad (GS) (A)*

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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SIDES

\$10 PER PERSON, PER SELECTION

Please Choose One Side for Entrée
and Two Sides for Main

Fried Rice, Tofu, Edamame, Corn, Chilli, Shallot,
Sesame (V, GS, DS)

Roasted Pumpkin, Fried Sage, Pine Nuts,
Crumbled Goat’s 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 (VE, GS, 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, (V, GS)

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)

DESSERTS

Please Choose Two

Limoncello Tiramisù (V, Contains Alcohol)

Almond Berries Frangipane Toasted Meringue (Contains Nuts)

Chocolate Salted Banana Caramel Pudding (V)



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MARKET LUNCH

\$65 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.

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, Pâté, Pickled Shredded Vegetables, Cucumber, Coriander, Fresh Chilli, Pork Belly

\$80 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.

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 (VE, GS, DS)

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)

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 (VE, GS, DS)

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

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



HOT SHARED BOWLS

Please Choose One

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

PREMIUM OPTION

ADDITIONAL \$30 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, GS, DS)
- Roasted Pumpkin, Fried Sage, Pine Nuts, Crumbled Goat’s 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 and Peas (V, GS)
- Mac & Cheese, Parmesan & Parsley Crumb (V)
- Duck Fat Roasted Russet Potatoes (GS)
- Roasted Eggplant, Middle Eastern Spices, Chickpeas, Tomato (VE, GS, DS)
- Hand Cut Chips & Aioli (V, GS)



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DESSERTS

- Tonka Bean Éclair Mascarpone Cream
- Selection of Freshly Baked Cookies (V)
- Apple Saffron Caramelia Tart
- Vanilla, White Chocolate & Strawberry Namelaka (GS)
- Pistachio Cherry Cheesecake (GS, Contains Nuts)
- Crunchy Hazelnut Chocolate Cake (Contains Nuts)
- Date Cake Ginger Ganache (V)
- Almond Chocolate Cake Caramelia Chantilly (Contains Nuts)
- Strawberry Club Delice
- Tart Pecans Chocolate Coffee Tonka (Contains Nuts)
- Matcha Panna Cotta, Hibiscus Berries, Streusel (Contains Nuts)
- Lime Tart White Chocolate Snow (V)
- Hibiscus Berries Chocolate Tartlets (VE, GS)

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AN EXCEPTIONAL CULINARY EXPERIENCE

Crown Events & Conferences is offering world class menu options featuring locally sourced produce.

Perfect for networking and social occasions where atmosphere matters, our roaming canapé menus showcase hot, cold, and sweet selections crafted with precision and flair. Featuring bold flavours, refined presentation, and substantial options, these menus reflect Crown’s commitment to world-class experiences.

Menus and prices are valid until 30 June 2027. All prices inclusive of GST. 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. 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. Images are for illustrative purposes only.

CANAPÉS

30 MINUTES
Select two cold canapés
and two hot canapés
\$35 per person

ONE HOUR
Select three cold canapés
and three hot canapés
\$50 per person

TWO HOURS
Select three cold canapés
three hot canapés and
two substantial items
\$70 per person

THREE HOURS
Select four cold canapés
four hot canapés
and two substantial items
\$85 per person

FOUR HOURS
Select four cold canapés
four hot canapés
and four substantial items
\$105 per person



COLD SELECTIONS

Wagyu Tartare – Egg Yolk, Fermented Chilli, Horseradish, Capers, Beetroot Cracker (GS, DS)

Crab Cornetto – Green Apple, Yuzu, Togarashi, Puffed Wild Rice (A)*

Sydney Rock Oysters – Champagne Sauce, Smoked Finger Lime (GS) (A)*

Grilled Pea Tartlet – Preserved Lemon, Stracciatella, Marigold (V)

Coronation Chicken – Curry Mayo, Sultana, Pickled Onion, Mango Gel, Cucumber (GS, DS)

Compressed Watermelon – Goat’s Feta, Mint, Anchovy, Preserved Lemon (V, GS) (I)

Smoked Salmon Tostada – Flour Tortilla, Cucumber, Pickled Jalapeño (DS) (A)*

Chicken Liver Pâté – Brioche, Blueberry Agrodolce, Macadamia Nut (Contains Nuts)

Tuna Tacos – Avocado Crema, Furikake, Coriander (DS) (I)

Tuna Tataki, Crispy Rice, Ponzu Dressing (GS, DS) (I)

PREMIUM OPTION

\$9 PER PERSON, PER SELECTION

Grilled Lobster – Rosemary, Brown Butter Vinaigrette (GS) (I)

Seared Scallop, Yuzu Kosho Butter, Finger Lime (GS) (I)

HOT SELECTIONS

Bone Marrow & Beef Cheek Spring Roll, Black Garlic Aioli

Pumpkin Tart, Curry Aioli, Pomegranate, Pickled Walnut (V)

Spinach & Onion Pakora, Mint Chutney, Coriander, Chilli (VE)

Warm Sydney Rock Oysters – Smoked Wagyu Fat Dressing, Horseradish (GS, DS) (A)*

Jamon Croquettes, Wildfire Aioli

Duck Confit Crepe, Shredded Duck, Apple, Orange Zest (DS)

Lamb Shoulder Sausage Roll, Tzatziki Sauce

Smoked Chicken Tostada, Chimichurri, Sour Cream



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SUBSTANTIAL ITEMS

- Fish Fillet Bao, Fried Barramundi, Salmon Caviar Tartare Sauce (A)*
- Prawn Roll, Baby Cos, Kewpie Mayo, Tarragon (I)
- Wagyu Handroll, Fermented Chilli, Seaweed Salad, Nori (GS, DS)
- Beef Sliders, Truffle "Big Mac" Sauce, Shredded Lettuce, Pickles, Brioche
- Fried Chicken Waffle, Fermented Chilli, Maple Syrup, Mustard Greens
- Grilled Haloumi Pita, Black Garlic Aioli, Pico De Gallo Salsa (V)
- "Osso Buco" Risotto Milanese, Crispy Osso Buco Croquettes, Parmesan Aioli
- Roasted Pork Belly, Pickled Cucumber, Carrot, Peanut Sauce, Betel Leaf (GS, DS)
- Mini Samosa Chaat, Crispy Chickpeas, Tamarind Sauce, Yoghurt, Coriander (V)

DESSERT ITEMS

- Assorted Macarons (GS, Contains Nuts)
- Tartlets Raspberry Dulce de Leche (V)
- White Chocolate Coconut Financier
- Opera, Espresso, Manjari
- Aneo Pavlova, Mango Yolk, Coconut Micro Sponge
- Strawberry Diplomat, French Earl Grey Genoise, Lime & Rose Veil
- Lychee Cone, Mix Berry Compôte, Vanilla Crème
- Black Forest, Cherry Compôte, Double Fermented Chocolate

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GRAZING STATIONS

ALL 2 HOUR DURATION UNLESS INDICATED DIFFERENTLY
MINIMUM 20 GUESTS REQUIRED

SAVOURY COLD

CHEESE & CHARCUTERIE

\$55 per person

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

SEAFOOD STATION

\$50 per person

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

CAVIAR STATION (I)

Market Price

NOBU SUSHI & SASHIMI STATION

1 HOUR DURATION

\$95 per person

Selection of Sushi & Sashimi (M)
Served with Traditional Condiments

SUSHI & SASHIMI STATION

\$60 per person

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

OYSTER STATION

1 HOUR DURATION

\$25 per person

Freshly shucked Oysters (A)*
Served with an Assortment of Sauces & Citrus Fruits

NOBU SUSHI, SASHIMI & OYSTER STATION

1 HOUR DURATION

\$125 per person

Selection of Sushi, Sashimi & freshly shucked Oysters (M)
Served with Traditional Condiments



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SAVOURY HOT

AGED RIBEYE CARVING STATION

\$75 per person

Served with Roasted Root Vegetables, Jus,
Assorted Mustards & Chimichurri (GS, DS)

CROWN SIGNATURE DUMPLING STATION

\$40 per person

Assorted homemade Steamed & Pan-fried
Dumplings (DS) (I)
Served with Soy Sauce, Black Vinegar & Shallot

PASTA STATION

\$45 per person

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

Cavatelli & Busiate Pastas, Fresh Pesto,
Carbonara Sauce, Egg Yolk, Guanciale,
Parmigiano Reggiano

SLOW ROASTED BEEF STRIPLOIN CARVING STATION

\$60 per person

Served with Roasted Root Vegetables, Jus,
Assorted Mustards & Chimichurri (GS, DS)

SEAFOOD RISOTTO STATION

\$50 per person

Served with Prawns, Scallops, Peas &
Preserved Lemon (GS) (I)

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SWEET

INTERACTIVE LIQUID NITROGEN GELATO STATION

\$35 per person

(Depending on your Guest numbers a minimum spend will apply)

Ice Cream and Sorbet with Waffle Cones and Condiments

PASTRY SHOP

\$35 per person

Mini Cakes, Tarts, Eclairs & Verrines, Donuts

CHOCOLATE FOUNTAIN

\$35 per person

Served with an array of Fruits & Sweet Condiments

BAKED APPLE PIE STATION

\$35 per person

Served with Fresh Cream & an Assortment of Condiments



CREW CATERING

Includes a selection of soft drinks, juices and mineral water
UPGRADE TO TWO ALCOHOLIC BEVERAGES – \$20 PER PERSON

SMALLER CREW CATERING

Please Choose One Item from below

POKE BOWLS
\$35 PER PERSON

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

MAIN COURSE
\$40 PER PERSON

Chef’s selection

SALADS
\$30 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)

LARGER CREW CATERING

PLATTERS (10 PAX)
PER PLATTER

Assorted Sandwich Platter
\$200 Per Platter

Assorted Wrap Platter
\$200 Per Platter

Seasonal Fruit Platter (VE, GS)
\$180 Per Platter

Crudités with Hummus, Baba Ganoush & Tzatziki (V, GS)
\$200 Per Platter

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THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Events & Conferences is the perfect choice for your next event, offering an exceptional selection of beverage options and wines.

Elevate your event with a premium beverage experience tailored to your occasion. From signature cocktails and top-shelf spirits to an extensive selection of Australian and international wines, our offerings are designed to complement both menu and moment. Packages can be customised to suit your preferences, with pairing options available for a seamless experience.

BEVERAGE PACKAGES

Our beverage packages have been designed to match our premium dining menu. If you wish to elevate your experience, please speak with your event manager about creating a custom package. For beverages served on consumption, a minimum spend per person applies.

Menus and prices are valid until 30 June 2027. Crown practices responsible service of alcohol. Some beverages, products or vintages may be subject to change. Crown will endeavour to provide a similar alternative in this instance. 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. 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. Images are for illustrative purposes only.



BEVERAGE PACKAGES

CROWN CELLAR COLLECTION

PRICE IS PER PERSON

2 Hour Package – \$55

3 Hour Package – \$67

4 Hour Package – \$73

5 Hour Package – \$78

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

SOFT DRINKS

Includes a Selection of Soft Drinks, Orange Juice,
Still and Sparkling Waters

Crown practices responsible service of alcohol.



CROWN PREMIUM COLLECTION

PRICE IS PER PERSON

2 Hour Package – \$63

3 Hour Package – \$70

4 Hour Package – \$77

5 Hour Package – \$84

SPARKLING WINE

La Gioiosa Prosecco

WHITE WINE

Please Choose Two

Bimbadgen Sémillon

Ross Hill Pinnacle Pinot Gris

Ross Hill 'Maya & Max' Chardonnay

RED WINE

Please Choose Two

Tumblong Hills Plenty Barbera

Alte Shiraz

Tarrawarra Estate Pinot Noir

BEER

Cascade Light

Please Choose One

James Squire Broken Shackles Lager

Pure Blonde

SOFT DRINKS

Includes a Selection of Soft Drinks, Orange Juice,
Still and Sparkling Waters



CROWN PLATINUM COLLECTION

PRICE IS PER PERSON

2 Hour Package – \$111

3 Hour Package – \$121

4 Hour Package – \$129

5 Hour Package – \$136

SPARKLING WINE

Domaine Chandon Non Vintage

WHITE WINE

Please Choose Two

Cloudy Bay Sauvignon Blanc

Ross Hill Pinnacle Pinot Gris

Yabby Lake Single Vineyard Chardonnay

ROSÉ

Château d’Esclans ‘Whispering Angel’ Rosé

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

Stone & Wood

SOFT DRINKS

Includes a Selection of Soft Drinks, Orange Juice,
Still and Sparkling Waters



SOFT DRINK & JUICE PACKAGE

PRICE IS PER PERSON

1 Hour Package – \$22

2 Hour Package – \$25

3 Hour Package – \$28

4 Hour Package – \$31

Includes

Pepsi, Pepsi Max, Schweppes Lemonade, Solo,
Lemon, Lime & Bitters

Sparkling Mineral Water

Selection of Juices





CROWN