



BUFFET DINNER

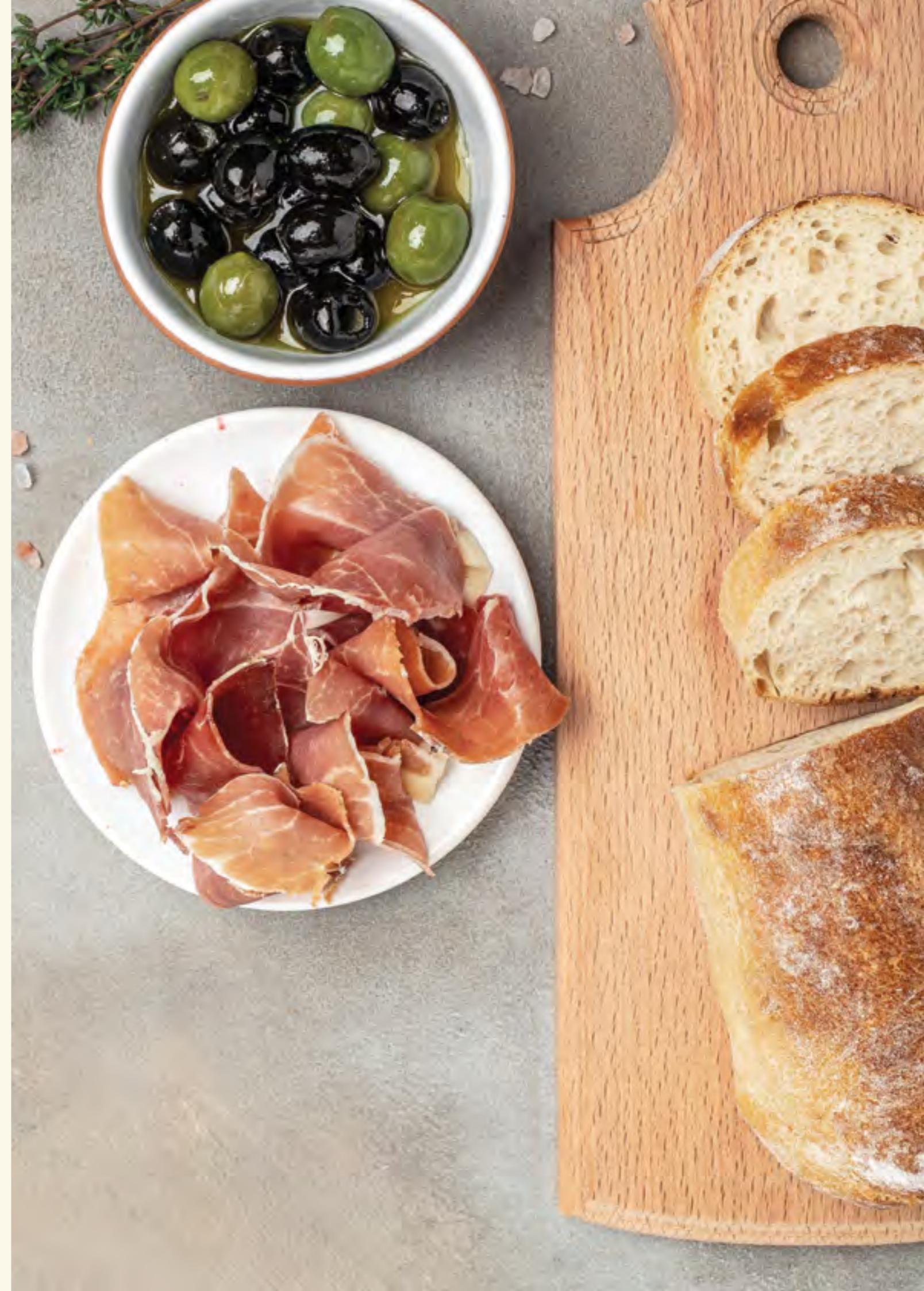

CROWN
EVENTS & CONFERENCES
MELBOURNE

THE PERFECT CHOICE FOR YOUR NEXT EVENT

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

Our menus are thoughtfully curated by Executive Chef, Blake Edwards and his team. Blake's multicultural and modern approach, using predominantly locally sourced ingredients, gives our menus a distinction rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Our Buffet Dinner Menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests. Whether you are planning an intimate gathering or large celebration, Crown Events & Conferences offer everything you need to make your special event a spectacular one.



Menus and prices are valid until 30 June 2026. 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. Images are for illustrative purposes only.

BUFFET DINNER

MINIMUM OF 50 GUESTS REQUIRED | \$131 PER PERSON

All buffet menus include assorted bread rolls and butter, freshly brewed coffee and a selection of teas.

Buffet is served for a maximum two-hour duration.

COLD DISHES

Please select five items

Antipasto platter featuring Wagyu bresaola, serrano ham, sopressa salami, smoked buffalo mozzarella, marinated roast peppers, artichokes, pickled onions, Kalamata olives

Lentil & pearl barley grain salad, capers, golden raisins, fresh herbs, lemon dressing*

Baby beets, green beans, pickled shallot, red wine vinegar dressing*

Tomato & mozzarella salad*

Roasted fennel & orange salad, French dressing*

Rocket salad, toasted walnuts, parmesan, balsamic dressing*

Orzo pasta salad, parsley, mint, lemon dressing

Baby cos lettuce, crispy bacon, shaved parmesan, sourdough croutes, garlic and parmesan dressing

HOT DISHES

Please select two hot items

Slow braised lamb shoulder, white bean cassoulet & thyme jus

Slow cooked beef cheek, red wine jus

Roasted pumpkin, pecorino, ricotta tortellini, garlic & oregano passata, parmesan*

Lemon & oregano chargrilled chicken, salsa verde

Roasted barramundi, citrus butter sauce



SIDES

Please select three items

Seafood Singapore noodles

Pork & XO fried rice

Asian greens in garlic oyster sauce*

Paris mash potato*

Chef's selection seasonal vegetables*

DESSERT

Please select five items

Opera slice*

Citrus meringue tartlet*

Black Forest cone*

Strawberry & rhubarb crèmeux*

Mango passionfruit tartlet*

Davidson plum marshmallow cone*

Pistachio raspberry choux bun*

Cherry coconut rocher*

Blueberry lime cheesecake*

Sliced seasonal fruit platters*

Victorian artisan cheese board; a selection of local cheeses, fruit pâté, dried fruits, freshly baked breads and crackers*





CROWN