



# CHILDREN



# 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 Children’s 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.

# CHILDREN

FOR CHILDREN AGED 12 OR UNDER  
\$62 FOR TWO COURSES, OR \$84 FOR THREE COURSES  
PRICE INCLUDES A SELECTION OF SOFT DRINKS, JUICES AND WATER

Our children’s menu features a range of dishes designed to appeal to smaller appetites while offering our younger guests a special experience.

## ENTRÉE

Please select one item

Ground beef nachos, cheese, tomato, guacamole

Cheesy garlic bread\*

Crudites, hommus, flat bread\*

Grilled chicken Greek salad

## MAIN

Please select one item

Penne pasta served with Napoli sauce, or beef ragu

Grilled beef cheeseburger, chips, salad

Crumbed chicken strips, chips, salad

Battered flathead, chips, salad

Margherita pizza\*

## DESSERT

Please select one item

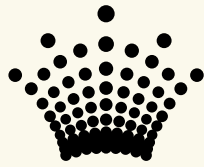
Ice cream sundae, waffle biscuit, crispy chocolate pearls\*

Dark chocolate mousse, fresh berries, strawberry popping pearls\*

Strawberry Eton mess, vanilla meringue, fresh berries\*

\* Denotes vegetarian dishes





**CROWN**