



**CREW**

  
**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 quality rarely seen in such large scale.

## ID’S

Crown staff buffet restaurant  
Inclusive of soft drinks on consumption while in the restaurant

\$18 PER PERSON

## BREAKFAST

All breakfast menus are served with chilled orange and apple juices

Chef’s selection plated hot breakfast served at the same time as function room  
\$35.50 per person

Continental breakfast  
\$30 per person

Egg, bacon & cheese muffin  
\$12.50 per person

Warm ham & cheese filled croissant  
\$12 per person

Danish pastries and assorted muffins\*  
\$10.50 per person

## LUNCH AND DINNER SET MENU

Main course Chef’s selection served prior to event main course  
\$66 per person

Main course Chef’s selection served at the same time as event main course  
\$48.50 per person

Main course Chef’s selection served 45 minutes or more after event main course  
\$68 per person

Add Chef’s selection entrée or dessert  
\$17.50 per person

## CREW BUFFET PACKAGE

Minimum 20 guests, served buffet style  
Maximum 1 hour duration | \$61 per person

Make your own salad bar

Chef’s selection of sandwiches and wraps

Choose one protein, one vegetable and one rice option from the following

**Protein** – butter chicken curry; baked salmon; roasted barramundi; lasagna; gnocchi bolognaise; grilled chicken breast

**Vegetable** – steamed vegetables\*; roasted potatoes\*; wok fried Asian green vegetables\*

**Rice** – steamed jasmine rice\*; vegetable fried rice\*

Chef’s selection of dessert

## CREW SHARED PLATTERS

(serves approximately five people)

Cheese platter served with crackers\*  
\$53 per platter

Sliced seasonal fruit platter\*  
\$32 per platter

Sushi platter  
\$42.50 per platter

## HOT FOOD ADDITIONS

SERVED BUFFET STYLE, MAXIMUM 1 HOUR DURATION

Wedges served with tomato sauce, sweet chilli sauce and sour cream\*  
\$13.50 per person

Chef’s selection of party pies and sausage rolls  
\$22.50 per person

Assorted quiches  
\$11.50 per person

## CREW SELECTION

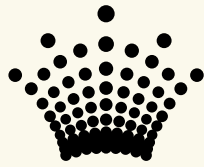
PER PERSON

Selection of gourmet sandwiches and wraps  
\$22 per person

Selection of mini muffins\*  
\$11 per person

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.

\* Denotes vegetarian dishes



**CROWN**