



# EVERGREEN

MELBOURNE

# Evergreen Cocktail



**30 minutes \$24 per person**

Chef's selection — two pieces per person

**30 minutes \$35 per person**

Chef's selection — four pieces per person

**30 minutes \$38 per person**

Select four warm and cold canapés

**One hour \$53.50 per person**

Select six warm and cold canapés

**Two hours \$65.50 per person**

Select five warm and cold canapés for 1 hour service

Select two substantial items for 1 hour service

Select one dessert canapé for 30 minute service

**Three hours \$89 per person**

Select seven warm and cold canapés for 1.5 hour service

Select two substantial items for 1 hour service

Select one dessert canapé for 30 minute service

**Four hours \$123 per person**

Select eight warm and cold canapés for 2 hour service

Select three substantial items for 1.5 hour service

Select two dessert canapé items for 30 minute service

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## Cold Selections

Fennel seed flat bread, parmesan custard, wagyu bresaola  
Baked Stilton tart, spiced pear relish\*  
Poached wild fig, dolce gorgonzola, apricot fruit toast\*  
Blini crème fraîche, salmon caviar, aonori  
Lime cured Tasmanian salmon, tostada, avocado cream, jalapeño  
Spanner crab, finger lime, endive  
Spiced chicken taco, avocado, pickled green chilli  
Chicken parfait waffle, shallot jam

## Warm Selections

Peking duck pancake, hoisin, cucumber, spring onion  
Malaysian beef rendang pie  
Corn and Manchego empanada, chimichurri\*  
Prawn paella croquette, saffron mayonnaise  
Chicken yakitori  
Shiitake & tallegio croquette, garlic aioli\*  
Beef slider, cheese, pickles, tomato relish  
Duck spring roll, spiced hoisin

## Substantial Selections

Pulled pork & corn quesadilla, chipotle, avocado, Oaxacan cheese  
Prawn dumpling, black vinegar, crispy chilli spring onion  
Salt & pepper calamari, native pepper mayonnaise, chargrilled lime  
Lobster & tarragon buttermilk roll  
Chickpea gnocchi, tomato & olive ragu\*  
Southern fried chicken, chipotle mayonnaise, crinkle cut pickles  
Wagyu beef pastrami toastie, pickles, spicy mayonnaise, Swiss cheese

## Dessert Selections

Salted caramel choux bun\*  
Lime & white chocolate lollipop\*  
Strawberry yoghurt macaron\*  
Lemon meringue tartlet\*  
Chocolate raspberry tartlet\*  
Baked mini cheesecake\*  
Yuzu marshmallow cone\*  
Peach Melba macaron\*

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## Stations

Stations must accompany a minimum two-hour canapé menu.

Minimum 50 guests required. Food stations are served for a maximum two hours.

### **Sushi & Sashimi Station \$34 per person**

Selection of Tasmanian salmon and Spencer Gulf kingfish, bluefin tuna sashimi, California and vegetable rolls, pickled ginger, wasabi, soy sauce

### **Carving Station \$27.50 per person**

Garlic & rosemary roast lamb and seeded mustard crust roast beef  
Served with bread rolls, mustards and pickles

### **Pizza Station \$26 per person**

Margherita pizza with fresh buffalo mozzarella and pepperoni pizza

### **Asian Station \$28 per person**

A selection of dumplings, special fried rice, Peking duck pancakes, vegetable spring rolls, served with chilli and soy sauce

### **Indian Station \$27.50 per person**

Bhuna chicken curry, mixed vegetable korma\*, jeera pulao rice\*, pappadum, pickled onions, mango & eggplant pickle

### **Antipasto Grazing Table \$27.50 per person**

San Danielle prosciutto, Wagyu bresaola, sopressa salami, smoked buffalo mozzarella, pickles, artichokes, piquillo peppers

### **Victorian Cheese \$22 per person**

A selection of local cheese, muscatels, quince paste, crackers, lavosh

### **Seafood Station \$36.50 per person**

Appellation rock oysters served with shallot vinegar (two per person), tiger prawns, gin-cured Tasmanian salmon

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Stations must accompany a minimum two-hour canapé menu.

Minimum 50 guests required. Food stations are served for a maximum two hours.



### Chocolate fountain\*

One chocolate fountain - \$2,400 up to 250 pax

Choose from our selection of dark, milk or white Belgian couverture, served with profiteroles, cookies, strawberries, brownies and marshmallows

Two chocolate fountains - \$5,000 from 250 to 400 pax

Choose from our selection of dark, milk or white Belgian couverture, served with profiteroles, cookies, strawberries, brownies and marshmallows

## Canapè Dessert Buffet

\$28 per person

Please select five items

Strawberry lamington\*

Salted caramel choux bun\*

Lime & white chocolate lollipop\*

Pistachio raspberry choux bun\*

Strawberry yoghurt macaron\*

Lemon meringue tartlet\*

Baked mini cheesecake\*

Yuzu marshmallow cone\*

Chocolate raspberry tartlet\*

Peach Melba macaron\*



\*Denotes vegetarian dishes

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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 endeavor 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