



PLATED DINNER

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 Plated 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.



PLATED DINNER

MAIN COURSE PRICE INCLUDES ONE ENTRÉE AND ONE DESSERT, BREAD ROLLS, FRESHLY BREWED COFFEE AND A SELECTION OF TEAS

**MINIMUM OF 30 GUESTS REQUIRED
ALTERNATING SERVICE OF ENTRÉE, MAIN COURSE OR DESSERT
ADDITIONAL \$12 PER PERSON, PER COURSE**

ENTRÉE

Gin & kaffir lime cured salmon, green Thai curry, coconut cream, cucumber, salmon roe, fried shallots

Grilled lamb loin, muhammara, fetta, pickled zucchini, roast shallot, pistachio crumble, pomegranate dressing

Pil Pil prawns, smoked almond romesco, goat fetta, pickled cucumber, piquillo peppers

Roasted beef carpaccio, toasted almonds, capers, goat fetta, mustard dressing, tomato, parmesan

Kingfish crudo, Asian cucumber salad, crispy chilli, roast sesame emulsion, shiso

Individual charcuterie plate — San Danielle prosciutto, Wagyu bresaola, sopressa salami, pickles and marinated peppers

Garlic roasted prawns, capsicum & saffron risotto, toasted almonds

Spinach & ricotta cappelletti, cacio e pepe, basil pesto, pangrattato*

* Denotes vegetarian dishes

MAIN

Oven roasted free-range chicken breast supreme, pea and mint puree, cauliblossom, potato fondant, chicken jus

\$115

Roast free-range chicken breast, spinach & mushroom risotto, glazed king brown mushrooms, salsa verde

\$115

Pork cutlet, olive oil potato mash, sprouting broccoli, caper & golden raisin relish, jus gras

\$115

Tasmanian salmon, soft parmesan polenta, snow peas, Sicilian caponata

\$119

Grilled Roaring Forties lamb rump, braised lamb shank pithivier, baby carrot, cauliflower puree, lamb sauce

\$122

Barramundi, lemongrass, galangal & turmeric coconut broth, Chinese broccoli, shiitake mushroom, spring onion rice cake

\$119

Braised beef cheek, parsnip puree, buttered green beans, shallot jus, parsnip chips

\$119

Chargrilled Gippsland beef tenderloin, glazed Dutch carrots, crisp potato terrine, steamed broccolini, beef jus

\$123

DESSERT

Coconut namelaka, exotic fruit jelly, lime micro sponge, mango pearls*

Forest berry cheesecake, vanilla sable, strawberry crisps, raspberry gel*

Warm dark chocolate fondant, apricot kumquat crèmeux, seasonal berries*

Pistachio raspberry frangipane tart, orange blossom whipped cream, red currant coulis*

Single Origin chocolate mousse, passionfruit jelly, hazelnut crunch, mango passion sauce*

Strawberry rhubarb mousse, whipped white chocolate ganache, strawberry sauce*

* Denotes vegetarian dishes



UPGRADE TO DESSERT PLATTERS

\$12 per person

Select four miniature desserts (two dessert platters served per table and will replace plated dessert)

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*

VICTORIAN CHEESE PLATTERS

\$19 per person

Served two per table

A selection of local cheeses, fruit pâté, dried fruits, freshly baked breads and crackers*

SIDES

\$8.50 per person per side

Two bowls served per table

Roast kipfler potatoes, sea salt and rosemary*

Broccolini, toasted almonds*

Cypriot grain salad*

Baby gem lettuce, radish, tarragon dressing*

Trio of dips and flatbread*

\$10 per person

Antipasto platters

Wagyu bresaola, serrano ham, sopressa salami, smoked buffalo mozzarella, marinated roast peppers, artichokes, pickled onions, kalamata olives

\$15.50 per person

SUPPER ITEMS

\$9.50 per piece

Beef slider, pickles, cheese, mustard

Peking duck pancake, hoisin, spring onion

Corn & cheddar empanada, chimichurri*

Shepherd's pie





CROWN