



# DAY DELEGATE PACKAGE



# 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 Day Delegate Package 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.

## DAY DELEGATE PACKAGE ONE

**MINIMUM 30 PEOPLE REQUIRED**  
**HALF DAY — \$110 PER PERSON**  
**FULL DAY — \$119 PER PERSON**

## DAY DELEGATE PACKAGE TWO

**MINIMUM 30 PEOPLE REQUIRED**  
**HALF DAY — \$120 PER PERSON**  
**FULL DAY — \$132 PER PERSON**

## DAY DELEGATE PACKAGE THREE

**MINIMUM 30 PEOPLE REQUIRED**  
**HALF DAY — \$130 PER PERSON**  
**FULL DAY — \$139 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.

# DAY DELEGATE PACKAGE ONE

## MORNING & AFTERNOON TEA

30 minutes

Served with freshly brewed coffee and a selection of teas

Select one item from the Coffee Break menu

**MINIMUM 30 PEOPLE REQUIRED**

**HALF DAY — \$110 PER PERSON**

**FULL DAY — \$119 PER PERSON**

## LUNCH

Served with freshly brewed coffee, a selection of teas and soft drinks

**Made fresh daily:**

Chef’s selection sandwich, or wrap

Individual salad

Cold savoury item

Hot savoury item

Sweet item

Sliced fruit



\* Denotes vegetarian dishes



## MONDAY

### SALAD

Roasted sweet potato, edamame beans, tatsoi, toasted rice miso dressing\*

### COLD SAVOURY ITEM

Pumpkin & spinach frittata\*

### HOT SAVOURY ITEM

Hoisin and ginger beef, sesame, spring onion, jasmine rice

### WRAP

Chicken schnitzel, cheese, chipotle mayonnaise, iceberg lettuce

### SWEET ITEM

Tropical fruit tartlet\*

## TUESDAY

### SALAD

Mediterranean orzo pasta salad, parsley, mint, lemon dressing\*

### COLD SAVOURY ITEM

Mediterranean marinated vegetables and pickles\*

### HOT SAVOURY ITEM

Butter chicken, cucumber yoghurt, basmati rice

### SANDWICH/BAGUETTE

Poached chicken, chive, lemon, mayonnaise, baby gem lettuce

### SWEET ITEM

Strawberry coconut rocher\*

## WEDNESDAY

### SALAD

Cypriot grain salad\*

### COLD SAVOURY ITEM

Assorted sushi, wasabi and soy sauce

### HOT SAVOURY ITEM

Lamb tagine, apricots, toasted almonds, rice pilaf

### BAGUETTE

Mortadella and salami, stracciatella, basil pesto, tomato, baby gem lettuce

### SWEET ITEM

Pecan & chocolate cheesecake\*

## THURSDAY

### SALAD

Mexican bean salad, chipotle & lime dressing\*

### COLD SAVOURY ITEM

Chicken and Vietnamese mint rice paper rolls, sweet chilli sauce

### HOT SAVOURY ITEM

Ricotta, pecorino & spinach tortellini, pesto cream, cherry tomato\*

### SANDWICH/BAGUETTE

Wagyu pastrami, pickled zucchini, cheddar cheese, onion jam, cos lettuce

### SWEET ITEM

Strawberry lamington\*





# FRIDAY

## SALAD

Lentils, balsamic roasted beetroot, green beans, fetta, shallots\*

## COLD SAVOURY ITEM

Sun-dried tomato and baby bocconcini\*

## HOT SAVOURY ITEM

Green Thai chicken curry, jasmine rice, bean shoots, chilli

## SANDWICH/BAGUETTE

Prosciutto cotto, Dijon mustard, tomato, provolone cheese, sliced cucumber, mixed leaves

## SWEET ITEM

Salted caramel choux bun\*

# SATURDAY

## SALAD

Cumin roast pumpkin and chickpea salad, fresh herbs, lemon & yoghurt dressing\*

## COLD SAVOURY ITEM

Roast vegetable & fetta frittata\*

## HOT SAVOURY ITEM

Beef & oregano meatballs, orzo pasta, fresh herbs

## SANDWICH/BAGUETTE

Tuna, sweetcorn, mayonnaise, pickled shallot, iceberg lettuce

## SWEET ITEM

Chocolate & hazelnut brownie\*

# SUNDAY

## SALAD

Broccoli & cabbage slaw, buttermilk dressing, cranberries, pickled carrot, toasted seeds\*

## COLD SAVOURY ITEM

Beetroot falafel, hummus, fresh herbs\*

## HOT SAVOURY ITEM

Honey & ginger soy chicken stir fry, kimchi fried rice

## SANDWICH/BAGUETTE

Salami, green olives, fetta, pickled red onion, rocket

## SWEET ITEM

Carrot cake, cream cheese topping\*



\* Denotes vegetarian dishes



# DAY DELEGATE PACKAGE TWO

## MORNING & AFTERNOON TEA

30 minutes

Served with freshly brewed coffee and a selection of teas

Select one item from the Coffee Break menu

MINIMUM 30 PEOPLE REQUIRED

HALF DAY – \$120 PER PERSON

FULL DAY – \$132 PER PERSON

## LUNCH

Served with freshly brewed coffee, a selection of teas and soft drinks

Made fresh daily:

Vegetable wrap

Individual salad

Cold savoury item

Two hot savoury items

Two sweet items

Sliced fruit

## MONDAY

### SALAD

Roasted sweet potato, edamame beans, tatsoi, toasted rice miso dressing\*

### COLD SAVOURY ITEM

Roast vegetable & fetta frittata\*

### HOT SAVOURY ITEM

Hoisin & ginger beef, sesame, spring onion, jasmine rice

Butternut pumpkin, fetta and mint quiche\*

### SANDWICH/WRAP

Chicken schnitzel, cheese, chipotle mayonnaise, iceberg lettuce

Egg, parmesan, lettuce and mayonnaise\*

### SWEET ITEM

Tropical fruit tartlet\*

Cacao coffee with caramel quenelle\*

## TUESDAY

### SALAD

Mediterranean orzo pasta salad, parsley, mint, lemon dressing\*

### COLD SAVOURY ITEM

Mediterranean marinated vegetables and pickles\*

### HOT SAVOURY ITEM

Butter chicken, cucumber yoghurt, basmati rice

Pork & fennel sausage roll, spiced tomato relish

### BAGUETTE/WRAP

Poached chicken, chive, lemon, mayonnaise, iceberg lettuce

Herb & fava bean falafel, garlic hummus, dukkah, pickles, mixed leaf wrap\*

### SWEET ITEM

Strawberry coconut rocher\*

Vanilla namelaka and red currant\*

\* Denotes vegetarian dishes

## WEDNESDAY

### SALAD

Cypriot grain salad\*

### COLD SAVOURY ITEM

Assorted sushi, wasabi and soy sauce

### HOT SAVOURY ITEM

Lamb tagine, apricots, toasted almonds, rice pilaf

Mac & cheese croquette, chipotle mayonnaise\*

### BAGUETTE/SANDWICH

Mortadella and salami, stracciatella, basil pesto, tomato, gem lettuce

Buffalo mozzarella, garden tomato, basil pesto, English spinach\*

### SWEET ITEM

Pecan and chocolate cheesecake\*

Flourless orange cake\*



## THURSDAY

### SALAD

Mexican bean salad, chipotle & lime dressing\*

### COLD SAVOURY ITEM

Chicken & Vietnamese mint rice paper rolls, sweet chilli sauce

### HOT SAVOURY ITEM

Ricotta, pecorino & spinach tortellini, pesto cream, cherry tomato

Grilled lamb kofta, preserved lemon yoghurt

### BAGUETTE/WRAP

Wagyu pastrami, pickled zucchini, cheddar cheese, onion jam, cos lettuce

Roasted eggplant, peppers & pumpkin chimichurri, spinach and stracciatella\*

### SWEET ITEM

Strawberry lamington\*

Wattle seed & mascarpone bite\*

## SATURDAY

### SALAD

Cumin roast pumpkin and chickpea salad, fresh herbs, lemon & yoghurt dressing\*

### COLD SAVOURY ITEM

Pumpkin & spinach frittata\*

### HOT SAVOURY ITEM

Beef & oregano meatballs, orzo pasta, fresh herbs

Cauliflower & cheese pot pie\*

### BAGUETTE/WRAP

Tuna, sweetcorn, mayonnaise, pickled shallot, iceberg lettuce

Beetroot falafel, hummus, fetta cheese, dukkah, mixed leaves\*

### SWEET ITEM

Chocolate hazelnut brownie\*

Lemon ginger pound cake\*

\* Denotes vegetarian dishes

## FRIDAY

### SALAD

Lentils, balsamic roasted beetroot, green beans, fetta, shallots\*

### COLD SAVOURY ITEM

Sun-dried tomato and baby bocconcini\*

### HOT SAVOURY ITEM

Green Thai chicken curry, jasmine rice, bean shoots, fresh chilli

Truffled mushroom & thyme savoury tart\*

### SANDWICH/WRAP

Prosciutto cotto, Dijon mustard, tomato, provolone cheese, sliced cucumber, mixed leaves

Roast pumpkin, herb falafel, hummus, dukkah, pickles, mixed leaves\*

### SWEET ITEM

Salted caramel choux bun\*

Earl grey & honey lavender tea cake\*

## SUNDAY

### SALAD

Broccoli & cabbage slaw, buttermilk dressing, cranberries, pickled carrot, toasted seeds\*

### COLD SAVOURY ITEM

Beetroot falafel, hummus, fresh herbs\*

### HOT SAVOURY ITEM

Honey & ginger soy chicken stir fry, kimchi fried rice

Shiitake & leek spring roll\*

### SANDWICH/BAGUETTE

Salami, green olives, fetta, pickled red onion, rocket

Provolone cheese, semi-dried tomatoes, eggplant rocket pesto, baby gem lettuce\*

### SWEET ITEM

Carrot cake, cream cheese topping\*

Raspberry, rose and pistachio canelé\*





# DAY DELEGATE PACKAGE THREE

## MORNING & AFTERNOON TEA

30 minutes

Served with freshly brewed coffee and a selection of teas

Select one item from the Coffee Break menu

MINIMUM 30 PEOPLE REQUIRED

HALF DAY — \$130 PER PERSON

FULL DAY — \$132 PER PERSON

## LUNCH

Served with freshly brewed coffee, a selection of teas and soft drinks

Made fresh daily:

Wrap selection

Charcuterie platter

Sliced fruit

CHOOSE FROM:

One individual salad

One cold savoury item

Two hot savoury items

Two sweet items

One enhancement

## SALADS

Roasted sweet potato, edamame beans, tatsoi, toasted rice miso dressing\*

Mediterranean orzo pasta salad, parsley, mint, lemon dressing\*

Cypriot grain salad\*

Mexican bean salad, chipotle & lime dressing\*

Lentils, balsamic roasted beetroot, green beans, fetta, shallots\*

Cumin roast pumpkin & chickpea salad, fresh herbs, lemon & yoghurt dressing\*

Broccoli & cabbage slaw, buttermilk dressing, cranberries, pickled carrot, toasted seeds\*

## COLD SAVOURY ITEM

Pumpkin & spinach frittata\*

Mediterranean marinated vegetables & pickles\*

Assorted sushi, wasabi & soy sauce

Chicken & Vietnamese mint rice paper rolls, sweet chilli sauce

Sun-dried tomato & baby bocconcini\*

Roast vegetable & fetta frittata\*

Beetroot falafel, hummus, fresh herbs\*

## HOT SAVOURY ITEM

Hoisin & ginger beef, sesame, spring onion, jasmine rice

Butternut pumpkin, fetta & mint quiche\*

Butter chicken, cucumber yoghurt, basmati rice,

Pork & fennel sausage roll, spiced tomato relish

Lamb tagine, apricots, toasted almonds, rice pilaf

Mac & cheese croquette, chipotle mayonnaise\*

Ricotta, pecorino & spinach tortellini, pesto cream, cherry tomato\*

Grilled lamb kofta, preserved lemon yoghurt

Green Thai chicken curry, jasmine rice, bean shoots, fresh chilli

Truffled mushroom & thyme savoury tart\*

Beef & oregano meatballs, orzo pasta, fresh herbs

Cauliflower & cheese pot pie\*

Honey & ginger soy chicken stir fry, kimchi fried rice

Shiitake & leek spring roll\*

## SWEET ITEM

Tropical fruit tartlet\*

Strawberry coconut rocher\*

Pecan & chocolate cheesecake\*

Strawberry lamington\*

Salted caramel choux bun\*

Chocolate hazelnut brownie\*

Lemon ginger pound cake

\* Denotes vegetarian dishes





# ENHANCEMENTS

## HOT

- Gourmet pies & sausage rolls
- Beef sliders, cheese, pickles, mustard
- Fried chicken bites, chipotle dressing
- Hand rolled beef empanadas, chimichurri

## COLD

- Crudités platter, vegetables & three dips\*
- Victorian artisan cheese platter\*
- Local antipasto platter — Artisan cured meats, pickles, olives, two Victorian cheeses, quince paste and lavosh
- Sushi & nigiri platter, wasabi, pickled ginger, soy sauce
- Rice paper roll platter, Vietnamese pickled vegetables & vermicelli rolls served with nuoc cham dipping sauce

# COFFEE BREAK ITEMS

## BREAK SELECTION

Served with freshly brewed coffee & a selection of teas  
**Please select any one item from the list below for each Coffee Break**

## BAKERY

- Butter croissant, pain au chocolat, almond croissant\*
- Scones with strawberry jam & Chantilly cream\*
- Assortment of mini muffins\*
- Assorted Danish pastries\*
- Pistachio & raspberry friand\*
- Banana bread\*
- Bombolini\*

## SAVOURY

- Ham & gruyere cheese croissants
- Vegemite & cheese scrolls\*
- Tomato & bacon pizza twist
- Cornish breakfast pastie\*
- Pumpkin, fetta & mint strudel\*
- Chicken & leek pot pie
- Thai chicken sausage roll
- Duck & lemongrass steam bun

## SWEET ITEM

- Chocolate hazelnut brownie\*
- Strawberry coconut rocher\*
- Cacao, coffee & caramel quenelle
- Raspberry rose & pistachio canelé
- Flourless orange cake
- Fruit salad cups\*

\* Denotes vegetarian dishes

# SMOOTHIE BAR

**Replace any morning tea, or afternoon tea item with our smoothie bar**

\$6 per person

## Select two options

- Banana
- Mixed Berry
- Mango

**Add to your morning tea, or afternoon tea item with smoothies**

\$9 per person

## Select two option

- Banana
- Mixed Berry
- Mango

# ADDITIONAL ITEMS

## 24 PIECE PLATTER

\$96 per platter

**Please choose from the following:**

- Muesli bar\*
- Power ball\*
- Strawberry raw bar\*

## WHOLE FRESH FRUIT BOWL\*

\$31 per bowl

## INDIVIDUALLY WRAPPED MAGNUM ICE CREAMS\*

\$8.50 per person  
Classic, almond or honeycomb







**CROWN**