



KOSHER CHILDREN'S MENU

THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Events & Conferences is the perfect choice for your next event, 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 Kosher 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.

KOSHER CHILDREN’S MENU

All children’s menus include soft drink and juices.
Available for children 12 years of age and under.

TWO COURSES

**INCLUDES ONE MAIN AND EITHER ONE
ENTRÉE OR ONE DESSERT
\$70.50 PER PERSON**

ENTRÉE

Grilled pita bread, hummus and crudites*

Penne with napoli sauce*

Chicken and avocado salad

Grilled chicken with Greek salad

THREE COURSES

**INCLUDES ONE ENTRÉE,
ONE MAIN AND ONE DESSERT
\$82.50 PER PERSON**

MAIN

Grilled salmon, buttered carrots, broccoli, chat potatoes

Chicken schnitzel, mashed potatoes, seasonal vegetables

Chicken nuggets, thick chips, baby carrots

Mini beef burgers and French fries

Grilled chicken, crushed potatoes, baby carrots

* Denotes vegetarian dish

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.

DESSERT

Ice cream sundae, forest berries*

Warm apple crumble, sauce anglaise*

Chocolate mousse, strawberries,
Chantilly cream*





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