



PLATED LUNCH

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 Lunch 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 LUNCH

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

MINIMUM OF 30 GUESTS REQUIRED

ALTERNATING SERVICE OF ENTRÉE, MAIN COURSE, OR DESSERT
\$12 PER PERSON, PER COURSE

ADDITIONAL ENTRÉE OR DESSERT | \$17 PER PERSON

ENTRÉE

Heritage tomato, golden beetroot, baby burrata, tomato pesto, vincotto, sourdough wafers*

Rosemary & gin-cured Tasmanian salmon, capers, shallots, avocado, fennel, cultured cream, pickled cucumbers, fried rosemary

Seared tuna, green beans, tomato, pine nuts, potato, Kalamata olives, basil pesto dressing

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

Yuzu kosho prawns, Asian slaw, lime, crisp shallots, ginger & sesame dressing

Za’atar spiced chicken, moghrabieh, chickpea, cucumber yoghurt, pomegranate molasses

Cold smoked ocean trout, pickled daikon, buttermilk dressing, aonori, salmon roe

* Denotes vegetarian dishes

MAIN

Pan fried Barramundi, confit potato, baby gem wedge salad, citrus & chive butter sauce

\$79

Roast Tasmanian salmon, mascarpone, lemon & asparagus risotto, dill emulsion, herb garnish

\$79

Pan-fried free-range chicken breast stuffed with fetta, spinach and semi-dried tomatoes, ricotta gnocchi, fresh herbs, pesto dressing

\$78

Roast free-range chicken breast, harissa spiced pearl cous cous, roasted root vegetables, toasted almonds

\$79

DESSERT

Raspberry mousse, vanilla crèmeux, sable Bréton, lychee pearls*

Caramel & tonka bean mousse, savoiardi biscuit, coffee jelly, chocolate sauce*

Warm sticky date pudding, toffee sauce, caramelised pineapples, vanilla ice cream*

Whipped white chocolate ganache, apple compote, coconut biscuit, caramel sauce*

Lemon & lime meringue tart, pomegranate popping pearls, crème anglaise*

Coconut panna cotta, passionfruit jelly, tropical fruits, mango pearls*

Slow-cooked lamb shoulder, minted pea puree, braised petit peas & bacon lardons, pressed potatoes, lamb jus

\$81

Grass fed Bass Strait beef porterhouse steak, celeriac remoulade, parsnip puree, beef jus

\$84

Braised & pressed Wagyu beef shoulder, white bean and provençale vegetables, salsa verde and Madeira jus

\$81

* Denotes vegetarian dishes



ADDITIONAL DESSERT PLATTERS

UPGRADE TO DESSERT PLATTERS | \$12.50 PER PERSON

Please select four miniature desserts
(two dessert platters served per table which will replace plated dessert)

ADD DESSERT PLATTERS | \$27 PER PERSON

Please select four miniature desserts

- 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 PLATTER*

A selection of local cheeses, fruit pâté, dried fruits, freshly baked breads and crackers
(served two platters per table)
\$19 per person

SLICED SEASONAL FRUIT PLATTER*

(served two platters per table)
\$8.50 per person

* Denotes vegetarian dishes





CROWN