



ANTIPASTO MENU

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 Antipasto 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.

ANTIPASTO GRAZING TABLE

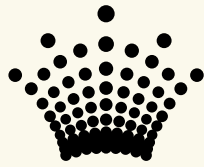
1 HOUR DURATION
50 – 100 GUESTS \$2,200
1000 – 150 GUESTS \$3,300
1500 – 200 GUESTS \$4,300

Experience a magnificent cheese & charcuterie grazing table for your next meeting, conference, wedding, or party at Crown.

Artfully designed selections of savoury treats that guests can continue to graze on throughout the event. It is the ultimate in stylish entertaining and a high-art option for conferences, or lunch meetings.

Our Antipasto Grazing Table features an extensive selection of premium cured meats, local cheeses, marinated and pickled vegetables, along with fresh fruits, homemade rustic breads & crackers.





CROWN