



COCKTAIL FOOD MENU



CROWN
EVENTS & CONFERENCES
MELBOURNE

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 Cocktail 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.

COCKTAIL

30 MINUTES CHEF'S CHOICE

Two pieces per person
\$19.50 per person

30 MINUTES CHEF'S CHOICE

Four pieces per person
\$31 per person

30 MINUTES Select four canapés from the warm and cold items

\$34 per person

ONE HOUR Select six canapés from the warm and cold items

\$46 per person

TWO HOURS

Select five canapés from the warm and cold items
for 1 hour service

Select two substantial items for 1 hour service

Select one dessert canapé for 30 minute service
\$63 per person

THREE HOURS

Select seven canapés from the warm and cold items
for 1.5 hour service

Select two substantial items for 1 hour service

Select one dessert canapé for 30 minute service
\$84 per person

FOUR HOURS

Select eight canapés from the warm and cold items
for 2 hour service

Select three substantial items for 1 hour service

Select two dessert canapés for 1 hour service
\$101.50 per person

CANAPÉS

COLD SELECTIONS

Poached wild fig, dolce gorgonzola,
apricot fruit toast*

Lime cured Tasmanian salmon, tostada,
avocado cream, jalapeno

Hand picked spanner crab bruschetta,
finger lime, pickled shallot

Beef tataki, toasted sesame, furikake,
crisp sushi rice

Poached chicken taco, avocado, charred
corn, chilli jam

Baked Stilton tart, spiced pear relish*

Cheddar Gougère, mushroom & chive pâté*

Chicken parfait, shallot jam, savoury éclair

WARM SELECTIONS

Peking duck pancake, hoisin, cucumber
& spring onion

Malaysian Beef Rendang pie

Beef, ale & peppercorn pot pie, tomato relish

Corn & Manchego croquette, garlic aioli*

Ricotta & spinach sausage roll*

Mini Wagyu slider, pickles, cheese, mustard

Prawn paella croquette, smoked paprika aioli

Saltbush lamb & garlic empanada, chimichurri

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.



* Denotes vegetarian dishes

SUBSTANTIAL ITEMS

ADD AN ADDITIONAL SUBSTANTIAL ITEM \$12 PER PERSON, PER ITEM

Pulled pork & corn quesadilla, chipotle, avocado, Oaxacan cheese
Prawn dumpling, black vinegar, crispy chilli spring onion
Salt & pepper calamari, native pepper mayonnaise, chargrilled lime
Lobster & tarragon butter milk roll
Chickpea gnocchi, tomato & olive ragu*
Southern fried chicken, chipotle mayo, crinkle cut pickles
Wagyu beef pastrami toastie, pickles, spicy mayonnaise, Swiss cheese

DESSERT ITEMS

Salted caramel choux bun*
Lime & white chocolate lollipop*
Strawberry yoghurt macaron*
Lemon meringue tartlet*
Chocolate raspberry tartlet*
Baked mini cheesecake*
Yuzu marshmallow cone*
Peach Melba macaron*



STATIONS

STATIONS MUST ACCOMPANY A MINIMUM TWO HOUR CANAPÉ MENU.
MINIMUM 50 GUESTS REQUIRED.

FOOD STATIONS ARE SERVED FOR A MAXIMUM TWO HOURS.

SUSHI AND SASHIMI

\$34 per person

Selection of Tasmanian salmon and kingfish, bluefin tuna sashimi, California and vegetable rolls, pickled ginger, wasabi, soy sauce

CARVING STATION

\$27.50 per person

Garlic & rosemary roast lamb and seeded mustard crust roast beef.

Served with bread rolls, mustards and pickles

PIZZA STATION

\$26 per person

Margherita pizza with fresh buffalo mozzarella and pepperoni pizza

ASIAN STATION

\$28 per person

A selection of dumplings, special fried rice, Peking duck pancakes, vegetable spring rolls, served with chilli and soy sauce

INDIAN STATION

\$27.50 per person

Bhuna chicken curry, mixed vegetable korma*, jeera pulao rice*, pappadum, pickled onions, mango & eggplant pickle

ANTIPASTO GRAZING TABLE

1 HOUR DURATION

50 – 100 GUESTS \$2,200

100 – 150 GUESTS \$3,300

150 – 200 GUESTS \$4,300

San Danielle prosciutto, wagyu bresaola, sopressa salami, smoked buffalo mozzarella, pickles, artichokes, piquillo peppers

VICTORIAN CHEESE

\$22 per person

A selection of local cheese, muscadel, quince paste, crackers, lavosh

SEAFOOD STATION

\$36.50 per person

Appellation rock oysters served with shallot vinegar (two per person), tiger prawns, gin-cured Tasmanian salmon



CANAPÉ DESSERT BUFFET

\$28 PER PERSON

Please select five items

Strawberry lamington*	Lemon meringue tartlet*
Salted caramel choux bun*	Baked mini cheesecake*
Lime & white chocolate lollipop*	Yuzu marshmallow cone*
Pistachio raspberry choux bun*	Chocolate raspberry tartlet*
Strawberry yoghurt macaron*	Peach Melba macaron*



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