



ASIAN BANQUET DINNER 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 Asian Dinner 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 & 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 & 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 & 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.



ASIAN BANQUET DINNER

MINIMUM OF 30 GUESTS REQUIRED

FOUR COURSE MENU \$114 PER PERSON

ALTERNATING SERVICE OF MAIN COURSE \$12 PER PERSON

All Asian banquets are served with red chilli, soy sauce, vinegar & peanuts

APPETISER – FIRST COURSE

Select two items

Hot Items

Prawn toast, chilli mayo, micro coriander

Pork & prawn wonton, soy & black vinegar dressing, crispy chilli

Deep fried king prawn, honey garlic sauce, sesame

Prawn & scallop bean curd roll, plum sauce

Cold Items

Tea smoked duck, Chinese mustard dressing, pickled daikon

Cured kingfish, wakame salad, soy & sesame dressing

Tuna tartare, cucumber, Pixian dressing, 'typhoon' garnish

Shredded poached chicken, pickled carrots & daikon salad, ginger & chilli dressing

* Denotes vegetarian dishes

SOUP – SECOND COURSE

Please select one item

Bamboo shoot, mushroom, sea cucumber
& prawn meat soup

Seafood, mushroom & bean curd soup

Ginseng, wolfberry & chicken herbal soup

Sweet corn & crab meat soup with egg white

MAIN – THIRD COURSE

Please select one item

All mains are served with your choice of fried rice

Gippsland beef tenderloin, seasoned Asian
vegetables, with your choice of; oyster black
pepper sauce, or Szechuan black bean sauce

Steamed Barramundi fillet, bok choy, burnt
onion soy sauce, shredded leeks & coriander

Herbal braised soy duck leg, broccoli & baby
corn with mandarin sauce

Hakka soya braised pork belly, bok choy
& soy marinaded wood ear mushrooms

FRIED RICE

Select one rice dish to be included with main course

Seafood fried rice with XO & green onion

Fried rice with roasted pork & XO

Char siu pork fried rice with prawn

Vegetable fried rice with truffle*

DESSERT – FOURTH COURSE

Please select one item

Peanut & sesame mousse, mandarin ice cream,
goji berry jelly tartlet*

Coconut & matcha sponge, raspberry compote,
palm sugar soil, yuzu sorbet*

Tangerine imperial cheesecake, citrus compote,
vanilla sable, mango passion gel*

Vanilla namelaka, watermelon jelly, lime micro
sponge, lychee pearls, raspberries*

Peach & raspberry mousse, almond joconde,
salted pistachio praline ice cream*

* Denotes vegetarian dishes





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ENHANCEMENTS

ADDITIONAL LOBSTER COURSE

\$45 per person

Wok fried lobster with noodles & Chinese broccoli served with your choice of the following sauces:

Ginger & spring onion

XO Sauce

Singapore chilli sauce

STEAMED LIVE LOBSTER

(Market Price — price on request)

Steamed live Southern Rock Lobster with noodles & Chinese broccoli served with your choice of one of the following sauces:

Ginger & spring onion

XO Sauce

APPETISERS

Steamed oysters with ginger & spring onion or XO sauce

(Market Price — price on request)

SHARING TO THE TABLE

Steamed whole Barramundi, shredded leeks and ginger, burnt onion soy sauce

(Market Price — price on request)

SIDES

Barbecue combination platter; roasted pork, soy chicken and char siu pork

\$14 per person

Sliced seasonal fruit platters*

(served two platters per table)

\$8.50 per person



CROWN