

Events
FLEMINGTON

Cocktail Receptions Package



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Canapé Menu





Canapés

1/2 HOUR COCKTAIL CHEF'S SELECTION

1 cold and 1 hot item | \$16.50 per person

1/2 HOUR COCKTAIL CHEF'S SELECTION

2 cold and 2 hot items | \$33.50 per person

1 HOUR COCKTAIL

Select 2 cold and 2 hot items | \$48.00 per person

2 HOUR COCKTAIL

Select 2 cold, 2 hot, 1 sweet, 1 substantial item | \$62.50 per person

3 HOUR COCKTAIL

Select 2 cold, 2 hot, 1 sweet and 2 substantial items | \$87.00 per person

4 HOUR COCKTAIL

Select 3 cold, 3 hot, 3 sweet and 3 substantial items | \$101.00 per person

Additional Standard Canape Items | \$6.50 per person

Additional Substantial Canape Items | \$7.50 per person

Cold items

Mortadella bagel, shaved pecorino, piccalilli mayonnaise

Signature Crown Chicken sandwich (df, nf)

Vietnamese vegetarian rice paper roll, chilli and lime dipping sauce (lg, df, nf)

Wagyu beef tartare en croute, pickled carrot, shiso (df, nf)

Freshly shucked oysters, red wine and chive vinaigrette (lg, df, nf)

Salmon rillettes, cassava, kohlrabi and apple (df, nf)

Assorted hand rolled sushi, pickled ginger, soy sauce (lg, df, nf)

Crystal bay prawn slider, wakame, wasabi kewpie (nf)

Pumpkin mousse, savory waffle cone, maple pecan. (v)

Tomato and stacciatella tartlet, candied black olive, baby basil (v)

Salt baked beetroot with whipped goats curd and rye (v)

Spanner crab, lime mayo, wonton crisp, coriander (nf)

Peking duck pancake, hoisin (df)





Hot items

Half shell scallop, pancetta, apple & celeriac (lg, df)

Mini Moroccan beef Wellington

Tempura prawns, lime salt, aioli (df)

Mini sausage rolls, tomato chutney

Prawn and ginger spring roll, Asian dipping sauce

Chicken satay skewer, peanut sauce (df)

Chunky beef party pie, tomato sauce

BBQ beef puff, roasted sesame mayo

Mac and cheese croquette, smoked paprika mayonnaise (v)

Substantial items - Cold

Chargrilled octopus, pickled guindilla chillies, dill sauce (df, gf)

Lamb loin, confit tomato, pickled cucumbers, feta, black olive dressing

Heirloom beetroot, sorrel, goat cheese, candied walnuts (v, gf)

Smoked salmon, pickled fennel, horseradish, focaccia croutons

Poached chicken, witlof, sweet mustard dressing (df, gf)

Substantial items - Hot

Beef slider, tomato relish, cheese, pickle

Tempura zucchini flowers, stacciatella, kalamata olives, romesco sauce (v)

Steamed bao, crispy pork belly, kimchi, roasted chilli mayo (df)

Crispy fish slider, pickled cabbage, caper and dill aioli

24hr braised beef, pumpkin puree, mustard, red wine jus (lg, nf)

Pumpkin tortellini, citrus butter, enoki mushrooms, shaved Reggiano (nf, v)

Grilled prawns, white beans, pico de gallo, artichoke & parsley salad (lg, df)

Crispy prawn spring rolls, chilli jam kewpie



Dessert Items

Red velvet cup cakes, vanilla cream cheese, caramel popcorn

New York cheesecake, textures of strawberry

Sticky date cake, whipped caramel, pearls

Carrot cake, walnut, cream cheese, maple walnuts

Mango and coconut verrine

Apple and salted caramel verrine



Menus and prices valid until 30 June 2024. 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. 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. Dietary key: v = vegetarian, lg = low gluten, df = dairy free, nf = nut free.

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Food Stations





Food Stations

**STATIONS MUST ACCOMPANY A MINIMUM TWO HOUR CANAPÉ MENU
MINIMUM 30 GUESTS REQUIRED**

Slider station | \$39.00 per person

Hibachi station | \$40.00 per person
**only available for outdoor events*

Sushi and sashimi raw bar | \$52.50 per person
Minimum 50 guests

Antipasto station | \$30.00 per person

Roving Oyster Shuckers | \$34.50 per person
Minimum 50 guests

Dumpling station | \$34.50 per person

Dessert station | \$23.00 per person

Cheese station | \$42.00 per person

Slider Station

Beef, tomato relish, cheese, pickle

Crispy fish, iceberg, caper and dill aioli, pickled shallot

Crispy chicken, pickled cabbage, chipotle aioli, soft herbs

Hibachi Station

Skewers- chicken, satay, peanut sauce (df)

Skewers- Wagyu beef, soy and roasted sesame (df, lg)

Skewers- prawn, chili, garlic, lemon (df, lg)





Sushi Station

Hand-rolled sushi, salmon, vegetable, chicken (df, lg)

Salmon, white fish, tuna sushimi (df, lg)

Raw bar- selection of raw seasonal seafoods, soy, wasabi, ginger (df, lg)

Roving oyster shuckers

Freshly shucked seasonal oysters, red wine and chive mignonette (df, lg)

Dumpling Station

Pork and prawn Siu Mai (df)

BBQ pork steamed bun

Prawn puff

Steamed vegetable dumpling (v)

Dessert Station

Selection of mini seasonal desserts

Cheese Station

Blue cheese

Hard cows milk cheese

Soft cheese

Goat's cheese

Quince paste, crackers, lavosh, fresh Artisan bread

Antipasto Station

Selection of cured and preserved meats, marinated and pickled vegetables, house made dips and lavosh

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Beverage Menu





Reserve Beverage Package

2 HOURS | \$37.00 per person

3 HOURS | \$45.00 per person

4 HOURS | \$53.00 per person

5 HOURS | \$61.00 per person

Rothbury Estate Sparkling Cuvee

Rothbury Estate Semillon Sauvignon Blanc

Morgans Bay Shiraz Cabernet

Furphy Original

James Boags Premium Light

Mineral water, juice and soft drink

Crystal Beverage Package

2 HOURS | \$45.00 per person

3 HOURS | \$55.00 per person

4 HOURS | \$65.00 per person

5 HOURS | \$75.00 per person

Seppelt 'The Drives' Pinot Noir Chardonnay

Rosemount Little Berry Pinot Grigio

Penfolds Koonunga Hill Seventy Six Shiraz Cabernet

Furphy Original

James Boags Premium Light

Mineral water, juice and soft drink





Beverages on consumption

	Per bottle
Rothbury Estate Sparkling Cuvee	\$45.00
Seppelt 'The Drives' Pinot Noir Chardonnay	\$55.00
Pierlot by Seppelt Brut Cuvee	\$70.00
Rosemount Little Berry Pinot Grigio	\$50.00
T'Gallant Imogen Pinot Gris	\$60.00
Rothbury Estate Semillon Sauvignon Blanc	\$45.00
Penfolds Max's Chardonnay	\$70.00
Penfolds Max's Pinot Noir	\$70.00
Morgans Bay Shiraz Cabernet	\$45.00
Penfolds Koonunga Hill Seventy Six Shiraz Cabernet	\$50.00
Penfolds Max's Shiraz	\$70.00
Furphy Original	\$11.00
Furphy Crisp Lager	\$11.00
Heineken Lager	\$12.00
Stone and Wood Green Coast Crisp	\$12.00
James Boags Premium Light	\$8.50
Coolridge still bottled water (600ml)	\$5.50
Spring Valley bottled fruit juice (330ml)	\$5.50
Schweppes bottled soft drink (300ml)	\$5.50

Spirits on consumption

Vodka Smirnoff Red 30ml | \$12.00

Gin Gordons 30ml | \$12.00

Rum Bundaberg 30ml | \$12.00

Captain Morgan Spiced Rum 30ml | \$12.00

Scotch Johnnie Walker Red 30ml | \$12.00

Bourbon Bulleit 30ml | \$12.00

Vodka Ketel One 30ml | \$13.00

Gin Tanqueray 30ml | \$13.00

Rum Pampero Blanco 30ml | \$13.00

Rum Pampero Especial 30ml | \$13.00

Bulleit Rye Whiskey 30ml | \$13.00

Dickel No12 Whisky 30ml | \$13.00

Scotch Johnnie Walker Black 30ml | \$13.00



Contact

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