

Events  
FLEMINGTON

# Conference Catering Package



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FLEMINGTON

# Coffee Break Menu





## Coffee and tea

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Arrival coffee and tea | \$7.00 per person

Coffee and tea with assortment of cookies | \$10.00 per person

Coffee Break One (one item per person) | \$12.00 per person

Coffee Break Two (two items per person) | \$17.00 per person

Coffee Break Three (three items per person) | \$20.00 per person

Coffee Break Four (four items per person) | \$23.00 per person

Continuous tea and coffee (eight hour duration) | \$22.00 per person

## Bakery

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Assorted Danish pastries

Blueberry and almond friands

Portuguese custard tart

Assortment of mini muffins

Plain croissant

Pain au chocolat

# Savoury

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- Ham and cheddar cheese croissant
- Petite chunky beef and red wine pie
- Selection of mini savoury muffins
  - Egg and bacon quiche
- Petite sausage rolls, tomato relish
  - Chicken and vegetable pie
  - Butter chicken samosas
  - Spinach and feta quiche

# Sweet

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- Traditional and fruit scones served with jam and vanilla chantilly cream
  - Red velvet cupcakes
- Individual berry yoghurt with toasted crumble
  - Banana bread, maple walnut crust
  - Peanut caramel slice
  - Raspberry and apple crumble
  - Selection of French macarons
  - Flourless orange cake
  - Seasonal sliced fruit salad

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.



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# Conference Menu 1





# Lunch

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**\$46.00 PER PERSON**

Sandwich

Savoury bite item

Salad

Hot item, served individually

Sweet item

# Monday

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Sandwich | Chicken Caesar wrap, lettuce, egg, bacon, Caesar dressing

Savoury bite item | Serrano ham bruschetta, tomato, pesto, baby basil

Salad | Ras El Hanout roasted cauliflower, yoghurt, edamame (v)

Hot savoury item | Chicken breast, honey toasted heirloom carrots, kale (df, lg)

Sweet item | Sticky date cake, whipped caramel

# Tuesday

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Sandwich | Baguette, ham, Brie, tomato relish

Savoury bite item | Assorted sushi rolls (lg, df)

Salad | Baby potato, bacon, seeded mustard, crushed egg, spring onion (df, lg)

Hot savoury item | Beef stir fry, noodles with ginger and soy (df)

Sweet item | New York cheesecake

# Wednesday

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Sandwich | Turkish bread, chicken breast, smoked bacon, lettuce, vine ripened tomato

Savoury bite item | Spiced potato dumpling, coriander yogurt (v, lg)

Salad | Chargrilled broccoli, Danish fetta, sun dried tomato, slivered almonds, rocket, green goddess dressing

Hot savoury item | Chicken and cashew butter curry, steamed jasmine rice

Sweet item | Chocolate and caramel tarts





# Thursday

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Sandwich | Baguette ham and Brie, tomato, mustard mayo, cos lettuce

Savoury bite item | Assorted rice paper rolls

Salad | Roasted sweet potato, spinach, puffed wild rice, pepitas, salad cream (v)

Hot savoury item | Hand rolled gnocchi, buffalo mozzarella, sun dried tomato, basil (v, lg)

Sweet item | Apple and cinnamon muffin

# Friday

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Sandwich | Selection of mixed four point sandwiches

Savoury bite item | Whipped goat's curd, tomato and black olive tartlet (v)

Salad | Roasted beetroot, freekeh, currants, pickled zucchini (v)

Hot savoury item | Slow cooked lamb shoulder, cherry tomato, feta, olive and caper dressing (lg)

Sweet item | Berry friands



# Saturday

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Sandwich | Demi baguette, roast beef, horseradish and grilled zucchini

Savoury bite item | Mini smoked salmon bagel, goat's cheese, lemon, dill

Salad | Cannellini beans, cumin roasted pumpkin, quinoa, seeds and nuts, pomegranate vinaigrette (v)

Hot savoury item | Fragrant green chicken curry, jasmine rice

Sweet item | Carrot cake, walnuts, cream cheese

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# Conference Menu 2





# Lunch

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**\$62.00 PER PERSON**

Sandwich

Savoury bite item

Salad

Hot item, served individually Sweet item

# Monday

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Sandwich | Chicken Caesar, lettuce, egg, bacon, Caesar dressing

Savoury bite item | Serrano ham bruschetta, tomato, pesto, baby basil

Salad | Ras El hanout roasted cauliflower, yoghurt, edamame (v)

Hot savoury item 1 | Seared salmon, white wine beurre blanc, peas and broccolini (lg)

Hot savoury item 2 | Chicken breast, honey roasted heirloom carrots, kale (lg)

Sweet item 1 | Hand-made yoyo biscuits

Sweet item 2 | Sticky date cake, whipped caramel

# Tuesday

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Sandwich | French baguette, smoked ham, Brie and tomato relish

Savoury bite item | Assorted sushi rolls (lg, df)

Salad | Baby potato salad, bacon, seeded mustard, crushed egg, spring onion (lg, df)

Hot savoury item 1 | Asian spring rolls, sweet and sour dipping sauce

Hot savoury item 2 | Beef stir fry, noodles with ginger and soy (df)

Sweet item 1 | Lamingtons

Sweet item 2 | New York cheesecake

# Wednesday

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Sandwich | Turkish bread, chicken breast, smoked bacon, lettuce, vine ripened tomato

Savoury bite item | Spiced potato dumpling, coriander yoghurt (v, lg)

Salad | Chargrilled broccoli, Danish fetta, sun dried tomato, slivered almonds, rocket, green goddess dressing

Hot savoury item 1 | Grilled Tandoori marinated lamb, baby potatoes, spring onion

Hot savoury item 2 | Chicken and cashew butter curry, steamed jasmine rice

Sweet item 1 | Lemon meringue tarts

Sweet item 2 | Chocolate and caramel tarts





## Thursday

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Sandwich | Baguette ham and Brie tomato mustard mayo cos lettuce

Savoury bite item | Assorted rice paper rolls

Salad | Roasted sweet potato, spinach, puffed wild rice, pepitas, salad cream (v)

Hot savoury item 1 | Spicy pork, spinach and ricotta agnolotti, herb and garlic butter

Hot savoury item 2 | Hand rolled gnocchi, buffalo mozzarella, sun dried tomato, basil (v, lg)

Sweet item 1 | Chocolate mud cake, whipped ganache

Sweet item 2 | Apple and cinnamon muffin

## Friday

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Sandwich | Selection of mixed four point sandwiches

Savoury bite item | Whipped goat's curd, tomato and black olive tartlet (v)

Salad | Roasted beetroot, farro, currants, pickled zucchini (v)

Hot savoury item 1 | Spiced kofta, chickpea puree, pomegranate syrup (df)

Hot savoury item 2 | Slow cooked lamb shoulder, cherry tomato, feta, olive and caper dressing (lg)

Sweet item 1 | Berry friands

Sweet item 2 | Selection of French macaroons

# Saturday

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Sandwich | Demi baguette, roast beef, horseradish and grilled zucchini

Savoury bite item | Mini smoked salmon bagel, goats cheese, lemon, dill

Salad | Cannellini bean, cumin roasted pumpkin, quinoa, seeds and nuts, pomegranate vinaigrette (v)

Hot savoury item 1 | Steamed dumpling, black vinegar and chilli jam

Hot savoury item 2 | Fragrant green chicken curry, jasmine rice

Sweet item 1 | Portuguese tart

Sweet item 2 | Carrot cake, walnut, cream cheese

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# Conference Menu 3





# Lunch

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**\$71.00 PER PERSON**

Wrap selection

Seasonal sliced fruit of the day

**CHOOSE FROM:**

One savoury bite item

One individual salad

Two hot items

Two sweet items



# Savoury bite item

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Mini smoked salmon bagel, goats cheese, lemon, dill

Assorted rice paper rolls

Whipped goats curd, tomato and black olive tartlet (v)

Spiced potato dumpling, coriander yoghurt (v, lg)

Assorted sushi rolls (lg, df)

Serrano ham Bruschetta, tomato pesto, baby basil

Peking duck crepes, hoisin sauce (df)

Crumpet, whipped taramasalata

Spinach and filo rolls (v)

Pea and feta arancini (v)





# Salad

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Roasted sweet potato, spinach, puffed wild rice, pepitas, salad cream (v)

Chargrilled broccoli, Danish feta, sun dried tomato, slivered almonds, rocket, green goddess dressing

Roasted beetroot, farro, currants, pickled zucchini (lg, v, df)

Baby potato salad, bacon, seeded mustard, crushed egg, spring onion (lg, df)

Cannellini bean, cumin roasted pumpkin, quinoa, seeds and nuts, pomegranate vinaigrette (v)

Ras El Hanout roasted cauliflower, yoghurt, edamame (lg, v)

Vietnamese chicken salad, fragrant herbs, sweet and sour dressing (lg, df)

Greek salad, Persian feta, kalamata olives, cucumber, cherry tomatoes, parsley (lg, v)

Spiced lamb, pearl couscous, cucumber, tomato, parsley and lemon dressing (lg, df)

# Hot items

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Hand rolled gnocchi, buffalo mozzarella, sundried tomato, basil (lg, v)

Spicy pork, spinach and ricotta agnolotti, herb and garlic butter

Chicken and cashew butter curry, steamed jasmine rice (lg)

Grilled tandoori marinated lamb, baby potatoes (lg)

Slow cooked lamb shoulder, cherry tomato,

feta, olive and caper dressing (lg)

Spiced kofta, chickpea puree, pomegranate syrup (lg)

Beef stir-fry noodles with ginger and soy (lg)

Asian spring rolls, sweet n sour dipping sauce

Fragrant green chicken curry, jasmine rice

Chicken breast, honey roasted heirloom carrots, kale (lg, df)

Seared salmon, white wine beurre blanc, peas and broccolini (lg)

Steamed dumpling, black vinegar and chilli jam



# Sweet items

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Apple and cinnamon muffin

Chocolate mudcake, whipped ganache

Chocolate and caramel tarts

Lemon meringue tarts

Berry friands

New York cheesecake

Lamingtons

Carrot cake, walnut, cream cheese

Portuguese tart

Sticky date cake, whipped caramel

Hand-made yoyo biscuits



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# Contact

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