



EVERGREEN

MELBOURNE

Canape Menu

Minimum 30 guests required

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities.

Our menus are curated by Blake Edwards and his team.

30 minutes | \$33.00 per person

Please select four canapes items

One hour | \$46.00 per person

Please select six canapes items

Two hours | \$60.50 per person

Select five canapé items for 1 hour service.

Select two substantial items for 1 hour service.

Select one dessert canapé for half hour service.

Three hours | \$82.50 per person

Select seven canapé items for 1.5 hour service.

Select two substantial items for 1 hour service.

Select one dessert canapé for half hour service.

Four hours | \$108.00 per person

Select eight canapé items for 1.5 hour service.

Select three substantial items for 1 hour service.

Select two dessert canapé for half hour service.

30 minutes Chef's choice | \$21.00 per person

Two pieces per person

30 minutes Chef's choice | \$31.00 per person

Four pieces per person

Cold Selections

Compressed melon, San Daniele prosciutto, goats curd, red vien sorrel

Whipped pea mousse tart, cultured cream, pea crisp and mint*

Poached wild fig, whipped gorgonzola, apricot fruit toast*

Wagyu beef tarte, potato rosti, horseradish mayo, baby chives

Kingfish ceviche, toastada, avocado, jalepeno

Parmesan gourgeres, mushroom pate, balsamic vinegar*

Dressed Spanner crab, dessert lime, kewpie, buttered brioche toast

Lobster, champagne pearls, caviar tart

Smoked Atlantic salmon, mini crumpet, citrus crème fraiche, caviar, pressed apple, fennel

Mushroom pate éclair, parmesan cheese, balsamic

Warm Selections

Cheese, tomato and Greyere jaffle*

Prawn spring roll, Nam Jim dipping sauce

Wagyu beef empanada, chimmi churri

Salt cod croquette, gribiche sauce

Baked blue cheese royal tart, shallot jam tart, fried rosemary*

Seared scallop, pea puree, salami crisp

Substantial Selections

Additional \$11.00 per person per selection if not included in package

Chicken and prawn siu mai, chilli paste, soy, spring onion

Beef tataki, edamame beans, shiitake, salted black beans, asian herbs

Campanelle, sage, brown butter sauce, parmesan, pangrattato*

Slow cooked Huon salmon, peas, goats curd, sorrel

Gin cured Huon salmon, pickled fennel, citrus cream

Kaarage fried chicken, Japanese dressing

Lobster and caviar brioche roll

Dessert Selections*

Strawberry marshmallow cone*

New York cheesecake

Coconut and passionfruit tartlet

Assorted shortbread choux buns*

Lemon meringue lollipop

Matcha & sudachi opera cake

Chocolate raspberry tartlet

Salted caramel macaron

*Denotes vegetarian dish

Canape Stations

Minimum 50 guests required

Stations must accompany a minimum two hour canapé menu. Food stations are served for a maximum two hours.

Sushi and Sashimi | \$33.00 per person

Selection of salmon and yellowfin tuna sashimi,
California and vegetable rolls, pickled ginger, wasabi,
soy and wakame salad

Seafood | \$33.00 per person

Appellation Oysters, Tiger prawns, cured and
smoked salmon with accompaniments

Antipasto & Charcuterie |

\$33.00 per person

Available for 1 hour duration only

Wagyu bresaola, Serrano ham, sopressa salami,
duck and cherry pate, chicken leek and truffle terrine,
smoked buffalo mozzarella ,marinated artichokes,
roast peppers pickled onions, kalamatta olives, bread
(served two per table)

Chocolate Fountain* | \$16.50 per person

Choose from our selection of dark, milk or white Belgian
couverture, served with vanilla profiteroles, strawberries,
macarons and marshmallows*

Canapé Dessert Bar* | \$25.50 per person

Choose 5 items

Strawberry marshmallow cone*

New York cheesecake

Coconut and passionfruit tartlet

Assorted shortbread choux buns*

Lemon meringue lollipop

Matcha & sudachi opera cake

Chocolate raspberry tartlet

Salted caramel macaron

*Denotes vegetarian dish

