

EVENTS FLEMINGTON

# CANAPÉ MENU





# Canapés

## 1/2 HOUR

Select 1 cold and 2 hot items | \$39 per person

## 1 HOUR

Select 2 cold and 2 hot items | \$52 per person

## 2 HOUR COCKTAIL

Select 2 cold, 2 hot, 1 sweet, 1 substantial item | \$67 per person

## 3 HOUR COCKTAIL

Select 2 cold, 2 hot, 1 sweet and 2 substantial items | \$93 per person

## 4 HOUR COCKTAIL

Select 3 cold, 3 hot, 3 sweet and 3 substantial items | \$108 per person

Additional Standard Canape Items | \$6.50 per person

Additional Substantial Canape Items | \$7.50 per person



# Cold Items

Roast beef bagel, pickled onion, horseradish parmesan cream, rocket

Signature Crown chicken sandwich

Vietnamese vegetarian rice paper roll, chilli and lime dipping sauce (v)

Smoked beef tartare, hash brown, horseradish, gherkin, chives

Oysters, white ponzu, eschalot, sesame

Salmon rillettes, casava, kohlrabi and apple

Assorted hand rolled sushi, pickled ginger, soy sauce

Crystal Bay prawn slider, wakame, wasabi kewpie

Pumpkin mousse, savory waffle basket, maple pecan (v)

Tomato and stracciatella vol-au-vent, candied black olive, baby basil (v)

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

Spanner crab sandwich, lime coriander, gribiche, soft herbs

Peking duck pancake, hoisin





# Hot Items

Hervey Bay ½ shell scallop, pancetta, apple and celeriac

Spinach and feta filo cigar, romesco

Tempura prawns, lime salt, aioli

Mini sausage rolls, tomato chutney

BBQ pork spring roll, Asian dipping sauce, iceberg lettuce

Chicken satay skewer, peanut sauce

Chunky beef party pie, tomato sauce

BBQ beef puff, roasted sesame mayonnaise

Mini corn and manchego empanadas, chipotle mayonnaise (v)



## Substantial Items – Cold

Lobster and prawn roll, lettuce, chipotle mayonnaise, pickled shallot

Roast duck, chilli tamarind caramel, green mango and pickled carrot salad

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

Pita pocket, spiced falafel, beetroot yoghurt, cucumber (v)

Chermoula marinated roast chicken salad, spiced baba ganoush, pomegranate, salted almonds

## Substantial Items – Hot

Beef slider, tomato relish, cheese, pickle

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

Steamed bao, crispy pork belly, kimchi, roasted chilli mayo

Crispy fish slider, pickled cabbage, caper and dill aioli

24hr braised beef, pumpkin puree, mustard, red wine jus

Pumpkin tortellini, citrus butter, enoki mushrooms, shaved reggiano (v)

Crispy prawn spring rolls, chilli jam kewpie

Grilled prawns, white beans, pico de gallo, artichoke and parsley salad



# Dessert

Chocolate cupcakes, Nutella cream, hazelnut crumble

Baked cheesecake tartlets, strawberries and cream

Orange marmalade pudding, vanilla cream

Black Forest petite gateaux

Apple caramel tartlets

White chocolate waffle baskets, passionfruit cream, coconut, mango

Menus and prices valid until 30 June 2025. 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.





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# FOOD STATIONS







# Food Stations

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

Slider station | \$39 per person

Hibachi station | \$40 per person  
*\*Only available for outdoor events*

Sushi and sashimi raw bar | \$53 per person  
*Minimum 50 guests*

Antipasto station | \$30 per person

Roving Oyster Shuckers | \$31 per person  
*Minimum 50 guests*

Dumpling station | \$35 per person

Dessert station | \$23 per person

Cheese station | \$36 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

Chicken, satay, peanut sauce

Wagyu beef, soy and roasted sesame

Prawn, chilli, garlic, lemon

# Antipasto Station

Selection of cured meats, Serrano ham, bresaola, marinated olives and preserved vegetables, cheese, grapes, crackers and breads







# Sushi Station

Hand-rolled sushi, salmon, vegetable, chicken

Salmon, white fish, tuna sashimi

Selection of raw seasonal seafoods, soy, wasabi, ginger

# Roving Oyster Shuckers

Freshly shucked seasonal oysters, red wine and chive mignonette

# Dumpling Station

Pork and prawn siu mai

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 cheese

Quince paste, crackers, lavosh, fresh artisan bread

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# BEVERAGE MENU







# Reserve Beverage Package

2 Hours | \$40 per person

3 Hours | \$48 per person

4 Hours | \$57 per person

5 Hours | \$66 per person

Ottillie Brut

Heatherlie Semillon Sauvignon Blanc

Henry and Eliza's Shiraz Cabernet

Furphy Original

James Boags Premium Light

Mineral water, juice and soft drink

# Crystal Beverage Package

2 Hours | \$47 per person

3 Hours | \$58 per person

4 Hours | \$69 per person

5 Hours | \$80 per person

Seppelt 'The Drives' Pinot Noir Chardonnay

821 South Sauvignon Blanc

Penfolds Koonunga Hill Seventy Six Shiraz Cabernet

Furphy Original

Stone & Wood Green Coast Crisp

Mineral water, juice and soft drink







# Beverages on consumption

	Per bottle
G.H. Mumm Cordon Rouge Brut NV	\$135
Ottillie Brut	\$45
Heatherlie Semillon Sauvignon Blanc	\$45
Henry and Eliza's Shiraz Cabernet	\$45
Seppelt 'The Drives' Pinot Noir Chardonnay	\$48
821 South Sauvignon Blanc	\$55
T'Gallant Imogen Pinot Gris	\$60
Penfolds Max's Chardonnay	\$74
Penfolds Max's Rose	\$68
Penfolds Max's Pinot Noir	\$74
Penfolds Max's Shiraz	\$66
Furphy Original	\$11
Stone and Wood Green Coast Crisp	\$13
Heineken 0.0	\$9.50
Kirin Ichiban	\$15
James Boags Premium Light	\$9.50
Mineral water, juice and soft drink	\$6



# Spirits on consumption

Smirnoff Red Vodka 30ml | \$13

Gordons Gin 30ml | \$13

Bundaberg Rum 30ml | \$13

Captain Morgan Spiced Rum 30ml | \$15

Johnnie Walker Red Scotch 30ml | \$14

Ketel One Vodka 30ml | \$14

Tanqueray Gin 30ml | \$14

Pampero Blanco Rum 30ml | \$15

Pampero Especial Rum 30ml | \$15

George Dickel American Whiskey 30ml | \$15

Bulleit Bourbon 30ml | \$14

Johnnie Walker Black Scotch 30ml | \$14

