



CREW


CROWN
EVENTS & CONFERENCES
MELBOURNE

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 quality rarely seen in such large scale.

ID'S

Crown staff buffet restaurant

Inclusive of soft drinks on consumption while in the restaurant

\$17 PER PERSON

BREAKFAST

All breakfast menus are served with chilled orange and apple juice

Chef's selection plated hot breakfast served at the same time as function room

\$34.50

Continental breakfast

\$29

Egg, bacon and cheese muffin

\$11.50

Warm ham and cheese filled croissant

\$11

Danish pastries and assorted muffins*

\$9.50

SET MENU

Main course Chef's selection served prior to event main course

\$63

Main course Chef's selection served at the same time as event main course

\$46

Main course Chef's selection served 45 minutes or more after event main course

\$65

Add Chef's selection entrée or dessert

\$17.50

Menus and prices are 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. 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 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. Images are for illustrative purposes only.

CREW BUFFET PACKAGE

MINIMUM 20 GUESTS, SERVED BUFFET STYLE
MAXIMUM 1 HOUR DURATION | \$58 PER PERSON

Make your own salad bar

Chef's selection of sandwiches and wraps

Choose 1 protein, 1 vegetable and 1 rice from the following options.

Protein - butter chicken curry, baked salmon, roasted barramundi, lasagna, gnocchi bolognese, grilled chicken breast.

Vegetable - steamed vegetables*, roasted potatoes*, wok fried Asian green vegetables*

Rice - steamed jasmine rice*, vegetable fried rice*

Chef's selection of dessert

HOT FOOD ADDITIONS

SERVED BUFFET STYLE, MAXIMUM 2 HOUR DURATION
PRICE IS PER PERSON

Wedges served with tomato sauce, sweet chilli sauce and sour cream*

\$13.50

Chef's selection of party pies and sausage rolls

\$22.50

Assorted quiches

\$11.50

CREW SHARED PLATTERS

(serves approximately 5 people)

Cheese platter served with crackers*

\$53

Sliced seasonal fruit platter*

\$32

Sushi platter

\$40

CREW PER PERSON SELECTION

Selection of gourmet sandwiches and wraps

\$22

Selection of mini muffins*

\$11

Assorted chocolate bars*

\$9.50

Dry snacks and crisps

\$9.50

* Denotes vegetarian dishes





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