



DAY DELEGATE PACKAGE

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.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Our Day Delegate Package Menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests. Whether you are planning an intimate gathering or large celebration, Crown Events & Conferences offer everything you need to make your special event a spectacular one.

DAY DELEGATE PACKAGE ONE

MINIMUM 30 PEOPLE REQUIRED

HALF DAY - \$107

FULL DAY - \$116

DAY DELEGATE PACKAGE TWO

MINIMUM 30 PEOPLE REQUIRED

HALF DAY - \$116

FULL DAY - \$127

DAY DELEGATE PACKAGE THREE

MINIMUM 30 PEOPLE REQUIRED

HALF DAY - \$125

FULL DAY - \$134

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.

DAY DELEGATE PACKAGE ONE

MORNING AND AFTERNOON TEA

30 minutes

Served with freshly brewed coffee and a selection of teas

Please select one item from the break selection

LUNCH

Served with freshly brewed coffee and a selection of teas and soft drinks

Made fresh daily:

Chef's selection sandwich or wrap

Cold savoury item

Individual salad

Hot savoury item

Sweet item

Seasonal fruit of the day



MONDAY

SALAD

Gem lettuce, tomato, cucumber, kalamata olive, feta cheese, oregano and lemon vinaigrette*

COLD SAVOURY ITEM

Pumpkin, feta & mint tart*

HOT SAVOURY ITEM

Mexican beef and bean chilli, spiced jasmine rice, sour cream, pickled chilli

WRAP

Turkey, bacon, cheese, ranch mayo, tomato, oak lettuce

SWEET ITEM

Yuzu & praline tartlet*

TUESDAY

SALAD

Sumac roast cauliflower, butter beans, baby spinach, toasted seeds, lemon tahini salad*

COLD SAVOURY ITEM

Goats cheese and feta cheese tart*

HOT SAVOURY ITEM

Kung pao chicken, stir fry vegetables, steamed jasmine rice

SANDWICH/BAGUETTE

Chicken, seeded mayo, cucumber, lettuce baguette

SWEET ITEM

Lemon myrtle tea cake*



WEDNESDAY

SALAD

Pearl barley, lentils, toasted almonds, capers, pine nuts, red onion, fresh herbs, sherry vinegar dressing*

COLD SAVOURY ITEM

Assorted sushi, wasabi and soy sauce

HOT SAVOURY ITEM

Beef massaman curry, lemongrass rice, bean shoots, peanuts

BAGUETTE

Mortadella and salami, stracciatella, basil pesto, tomato, gem lettuce

SWEET ITEM

Hazelnut chocolate rocher*

THURSDAY

SALAD

Chermoula roast sweet potato and chickpea salad, fresh mint and coriander, sumac and lemon dressing*

COLD SAVOURY ITEM

Assorted rice paper rolls, peanut dipping sauce

HOT SAVOURY ITEM

Roasted pumpkin, pecorino, ricotta tortellini, garlic and oregano passata, parmesan cheese*

SANDWICH/BAGUETTE

Roast porterhouse, mustard mayonnaise, cheddar cheese, onion jam, cos lettuce

SWEET ITEM

Strawberry baked cheesecake*



FRIDAY

SALAD

Broccoli and cabbage slaw, buttermilk dressing, cranberries, pickled carrot, toasted seeds*

COLD SAVOURY ITEM

Whipped goats curd, onion jam tart*

HOT SAVOURY ITEM

Tomato braised chicken and chorizo, roast peppers, saffron rice

SANDWICH/BAGUETTE

Shaved heritage ham, Dijon mustard, tomato, cheese, sliced cucumber, mixed leaves

SWEET ITEM

Flourless orange cake, cream cheese frosting*

SATURDAY

SALAD

Mediterranean chickpea salad, crumbled feta, olive, lemon & mustard dressing*

COLD SAVOURY ITEM

Beetroot falafel, hummus and fresh herbs*

HOT SAVOURY ITEM

Chargrilled chicken, roasted vegetable spiced Israeli cous cous

SANDWICH/BAGUETTE

Smoked pastrami, sauerkraut, chipotle mayonnaise, bread and butter pickles

SWEET ITEM

Chocolate fudge brownie*



DAY DELEGATE PACKAGE TWO

MORNING AND AFTERNOON TEA

30 minutes

Served with freshly brewed coffee and a selection of teas

Please select one item from the break selection

LUNCH

Served with freshly brewed coffee and a selection of teas and soft drinks

Made fresh daily:

Vegetable wrap

Cold savoury item

Individual salad

Two hot savoury items

Two sweet items

Sliced fruit

MONDAY

SALAD

Gem lettuce, tomato, cucumber, kalamata olive, feta cheese, oregano and lemon vinaigrette*

COLD SAVOURY ITEM

Pumpkin, feta & mint quiche*

HOT SAVOURY ITEM

Mexican beef and bean chilli, spiced jasmine rice, sour cream, pickled chilli

Cauliflower mac n cheese, smoked BBQ sauce*

SANDWICH/WRAP

Turkey, bacon, cheese, ranch mayo, tomato, oak lettuce sandwich

Egg, chive, parmesan cheese and mayo wrap*

SWEET ITEM

Yuzu & praline tartlet*

Coconut mousse & Davidson plum gateau*

TUESDAY

SALAD

Sumac roast cauliflower, butter beans, baby spinach, toasted seeds, lemon tahini salad*

COLD SAVOURY ITEM

Goats cheese and feta cheese tart*

HOT SAVOURY ITEM

Kung pao chicken, stir fry vegetables, steamed jasmine rice

BBQ pork steam bun

BAGUETTE/WRAP

Chicken, seeded mayo, cucumber, lettuce baguette

Roast pumpkin, herb falafel, hummus, dukkah, pickles, lettuce wrap*

SWEET ITEM

Lemon myrtle tea cake*

Chocolate raspberry tartlet*



WEDNESDAY

SALAD

Pearl barley, lentils, toasted almonds, capers, pine nuts, red onion, fresh herbs, sherry vinegar dressing*

COLD SAVOURY ITEM

Assorted sushi, wasabi and soy sauce

HOT SAVOURY ITEM

Beef massaman curry, lemongrass rice, bean shoots, peanuts

Vegetarian spring roll*

BAGUETTE/SANDWICH

Mortadella and salami, stracciatella, basil pesto, tomato, gem lettuce baguette

Buffalo mozzarella, garden tomato, basil pesto, English spinach sandwich*

SWEET ITEM

Hazelnut chocolate rocher*

Carrot coconut cake*

THURSDAY

SALAD

Chermoula roast sweet potato and chickpea salad, fresh mint and coriander, sumac and lemon dressing

COLD SAVOURY ITEM

Assorted rice paper rolls, peanut dipping sauce

HOT SAVOURY ITEM

Roasted pumpkin, pecorino, ricotta tortellini, garlic and oregano passata, parmesan cheese*

Shepherd's pie

BAGUETTE/WRAP

Roast porterhouse, mustard mayonnaise, cheddar cheese, onion jam, cos lettuce baguette

Roasted eggplant, peppers & pumpkin chimichurri, spinach & stracciatella baguette*

SWEET ITEM

Strawberry baked cheesecake

Espresso tartlet*

FRIDAY

SALAD

Broccoli and cabbage slaw, buttermilk dressing, cranberries, pickled carrot, toasted seeds*

COLD SAVOURY ITEM

Whipped goats curd, onion jam tart*

HOT SAVOURY ITEM

Tomato braised chicken and chorizo, roast peppers, Spanish rice and beans

Spiced Indian samosa

SANDWICH/WRAP

Shaved heritage ham, Dijon mustard, tomato, cheese, sliced cucumber, mixed leaves sandwich

Roast pumpkin, herb falafel, hummus, dukkah, pickles, lettuce wrap*

SWEET ITEM

Flourless orange cake, cream cheese frosting*

Vanilla choux bun*

SATURDAY

SALAD

Mediterranean chickpea salad, crumbled feta, olive, sun dried tomato, lemon & mustard dressing*

COLD SAVOURY ITEM

Beetroot falafel, hummus and fresh herbs*

HOT SAVOURY ITEM

Chargrilled chicken, roasted vegetable spiced Israeli cous cous

Lamb and rosemary sausage roll

BAGUETTE/WRAP

Smoked pastrami, sauerkraut, chipotle mayonnaise, bread and butter pickles baguette

Cheddar cheese, tomato bread and butter pickles, mixed lettuce baguette*

SWEET ITEM

Chocolate fudge brownie*

Lemon & yoghurt tea cake*



DAY DELEGATE PACKAGE THREE

MORNING AND AFTERNOON TEA

30 minutes

Served with freshly brewed coffee and a selection of teas

Please select one item from the break selection

LUNCH

Served with freshly brewed coffee and a selection of teas and soft drinks

Made fresh daily:

Wrap selection

Charcuterie platter

Seasonal sliced fruit

CHOOSE FROM:

One individual salad

One cold savoury item

Two hot savoury items

Two sweet items

One enhancement

SALADS

Gem lettuce, tomato, cucumber, kalamata olive, feta cheese, oregano and red wine vinaigrette*

Sumac roast cauliflower, butter beans, baby spinach, toasted seeds, lemon tahini salad*

Pearl barley, lentils, toasted almonds, capers, pine nuts, red onion, fresh herbs, sherry vinegar dressing*

Chermoula roast sweet potato and chickpea salad, fresh mint and coriander, sumac and lemon dressing*

Broccoli and cabbage slaw, buttermilk dressing, cranberries, pickled carrot, toasted seeds*

Mediterranean chickpea salad, crumbled feta, sundried tomato, olive, lemon herb dressing*



COLD SAVOURY ITEM

Pumpkin, feta & mint tart*

Goats cheese and feta cheese tart*

Assorted sushi, wasabi and soy sauce

Assorted rice paper rolls, peanut dipping sauce

Whipped goats curd, onion jam tart*

Beetroot falafel, hummus, fresh herbs*

HOT SAVOURY ITEM

Mexican beef and bean chilli, spiced jasmine rice, sour cream, pickled chilli

Cauliflower mac n cheese, smoked BBQ sauce*

Kung pao chicken, stir fry vegetables, steamed jasmine rice

BBQ pork steam bun

Beef massaman curry, lemongrass rice, bean shoots, peanuts

Vegetarian spring roll*

Roasted pumpkin, pecorino, ricotta tortellini, garlic and oregano passata, parmesan cheese*

Shepherd's pie

Tomato braised chicken and chorizo, roast peppers, Spanish rice and beans

Spiced Indian samosa

Chargrilled chicken, roasted vegetable spiced Israeli cous cous

Lamb and rosemary sausage rolls

SWEET ITEM

Lemon myrtle tea cake*

Hazelnut chocolate rocher*

Strawberry baked cheesecake*

Coconut mousse & Davidson plum gateau*

Espresso tartlet*

Chocolate fudge brownie*

Vanilla choux bun*

ENHANCEMENTS

HOT

Wagyu sliders, cheese, pickles, mustard

Karaage fried chicken, Japanese mayo, toasted seeds

Hand rolled potato gnocchi, tomato sugo, buffalo mozzarella*

Gourmet pies and sausage rolls

Soup station with condiments

COLD

Poached Vietnamese chicken noodle salad, sweet and sour dressing

Tuna poke bowl, brown rice, edamame, avocado, radish, sesame

Victorian cheese board, quince paste and lavosh*

Antipasto; selection of cured meats, local cheeses, pickles & breads

COFFEE BREAK ITEMS

BREAK SELECTION

Served with freshly brewed coffee and a selection of teas

Please select any one item from the list below for each break

BAKERY

Assortment of mini muffins*

Assorted Danish pastries*

Lemon blueberry friand*

American donuts*

Plain croissant, pain au chocolat, almond croissant*

Banana bread*

Scones with strawberry jam and vanilla chantilly cream*

SAVOURY

Ham and gruyere cheese croissants

Vegemite and cheese scrolls*

Bacon and cheese scrolls

Tomato and bacon pizza twist

Cauliflower and tahini fataya, labne, mint*

Mushroom burrata pastry strudel*

Cornish pasties

Beef sausage roll

Broccoli parmesan and pinenut tart*

SWEET ITEM

Red velvet cake*

Raspberry choux bun*

New York cheesecake*

Maicena and coconut alfajores*

Strawberry raw bar*

Fruit salad cups*

SMOOTHIE BAR

Replace any morning tea or afternoon tea item with our smoothie bar

\$5 per person

Add on to your morning tea or afternoon tea item with our smoothie bar

\$8 per person

IN ROOM TREATS

LOLLY JARS | \$25 PER JAR

Please choose from the following:

Allens party mix*

Gummy bears*

M&M's*

SNACK JARS | \$25 PER JAR

Please choose from the following:

Allens party mix*

Muesli bars*

MINI DONUT WALL*

\$80 (30 pieces)

**WHOLE FRESH FRUIT,
SEASONAL FRUIT BOWL***

\$30 per bowl

INDIVIDUAL ICE CREAMS*

\$8 per person





CROWN