

Events
FLEMINGTON

Lunch and Dinner Package



Events
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Plated Menu





Plated Menu

2 COURSES

Main, Entrée or Dessert | \$81.00 per person

3 COURSES

Entrée, Main, Dessert | \$98.00 per person

SIDES

One side (serves 5) | \$12.00 per person

ALTERNATING COURSES

1 course | \$6.00 per person

2 courses | \$12.00 per person

3 courses | \$18.00 per person

CANAPES ON ARRIVAL

30 minutes (Chef's selection, 2 items - 1 hot and 1 cold item) | \$16.50 per person

30 minutes (Chef's selection, 4 items - 2 hot and 2 cold items) | \$33.50 per person

60 minutes (4 items, 2 hot and 2 cold items) | \$48.00 per person

Cheese course | \$21.00 per person

Entrée

PLEASE SELECT ONE ITEM:

Citrus cured kingfish, coconut, pink grapefruit, native finger lime, nori tapioca (lg)

Seared ocean trout ballotine, seaweed, pickled cucumber, avocado, rice crisp, shiso (lg, nf)

Saku tuna tartare, daikon, radish, sesame, soy and ginger dressing (lg)

Chilled king prawn, kohlrabi, compressed apple, lemon puree and green onion dressing (lg, df, nf)

Shaved wagyu bresaola, truffle cream, pecorino, rosemary and sea salt grissini

Confit pork tortellini, pumpkin, kale, raisins, brown butter lemon and soft herb sauce

Presse of confit duck with pickled radish, hazelnut, pear and beetroot chutney (df)

Madeira glazed quail, celeriac puree, pickled grape, walnut, endive, madeira jus (lg, df)

Meredith goat's feta tart, black olive, pickled beetroot, many herbs (v)





Main course

PLEASE SELECT ONE ITEM:

Free range chicken breast, cauliflower puree, charred gem lettuce, baby artichoke (lg, nf)

Slow cooked pork belly, sweet potato puree, onion fondant, hazelnuts, kohlrabi (lg, df)

Beef tenderloin, heirloom carrots, potato mousseline, baby radish, red wine jus (lg, df, nf)

Fillet of salmon, charred eggplant puree, calamari, fine herbs, salsa verde (lg, nf)

Glazed lamb shoulder, almond skordalia, feta, ancient grains, peas, currants, rosemary jus (lg)

Fillet of barramundi, potato fondant, pumpkin puree, pickled squash, Champagne beurre blanc (lg, nf)

24hr braised beef, potato mille-feuille, beetroot, crisp kale, truffle jus (lg, nf)

Potato gnocchi, caramelised onion, wild mushroom, Parmigiano Reggiano (lg, nf, v)

Risotto of butternut squash, pecorino, pickled zucchini and charred onions (v)

Sides

PLEASE SELECT ONE ITEM:

Broccolini, olive oil, feta and walnut (v, lg, df)

Honey and orange glazed carrots (v, gf)

Kipfler potatoes with confit garlic and rosemary salt (v, lg, df)

Steamed seasonal vegetables, olive oil, toasted almonds (v, lg, df)

Roquette, radicchio and parmesan salad, balsamic dressing (v, lg)

Dessert

PLEASE SELECT ONE ITEM:

Crème caramel, pecan crumble, caramelised apples

Vanilla panna cotta, strawberries with orange balsamic

Warm chocolate fondant, raspberries and vanilla ice cream

Coffee cake with whipped mascarpone mousse, blackberry gel and almond praline

Coconut mousse, baked meringue, tropical compote with a vanilla cream

Cheese Course

Local cheese selection, flat breads, condiments

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, nf = nut free.



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Buffet Menu





Buffet

\$106.00 PER PERSON

Buffet is served for a maximum two hour duration.

Minimum 50 guests required

Additional Item | \$6.50 per person

Mains

PLEASE SELECT THREE ITEMS:

Smoked beef brisket, homemade BBQ sauce (df)

Flame grilled Texas chicken thigh cutlets (df)

Butter chicken curry, steamed basmati rice Vegetable biryani (v, vg)

Sliders and gourmet sausages, condiments

American BBQ pork ribs

Charcuterie and antipasti station

Korean fried chicken, spring onion, sesame

Flame grilled kebabs

Moussaka





Salads

PLEASE SELECT TWO ITEMS:

Seasonal garden salad, tarragon vinaigrette (v, lg, df)

Cobb salad- cos, blue cheese, bacon, egg, croutons

New potato salad, seeded mustard vinaigrette, cornichons, pickled shallots, soft herbs (lg, vg)

Penne pasta, almond and basil pesto, heirloom tomato, zucchini, rocket (v, df)

Roasted pumpkin salad, rocket, puffed wild rice, pepitas, salad cream (lg, v)

Thai beef salad, wombok, green papaya, chilli cashews, Asian herbs, tamarind dressing

Roasted cauliflower, chickpea, spiced couscous, minted yoghurt (v)

Heirloom beetroot, spinach, orange, feta, sunflower seeds (lg, v)

Ancient grain salad

Sides

PLEASE SELECT TWO ITEMS:

Charred broccolini, Persian feta, smoked almonds (lg, v)

Grilled corn on the cobb, lime, smoked paprika butter, parmesan (lg, v)

Polenta chips, truffle aioli, parmesan (lg, v)

Portobello mushrooms, thyme, garlic (lg, vg)

Roasted duck fat potatoes, confit garlic, rosemary, chicken salt

Cauliflower gratin, thyme pangrattata

Roti bread

Dessert

PLEASE SELECT ONE ITEM:

Red velvet cup cakes, vanilla cream cheese, caramel popcorn

New York cheesecake, textures of strawberry

Sticky date cake, whipped caramel, pearls

Carrot cake, walnut, cream cheese, maple walnuts

Mango and coconut verrine

Apple and salted caramel verrine

Snickers slice

Dixie cup ice cream selection

Additional Items

Roving Oyster Shuckers - \$34.50 per person

Cheese Station - \$30.00 per person

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BBQ Buffet Menu





Menu 1

\$25.00 PER PERSON

Buffet is served for one hour duration.

Gourmet sausages

Caramelised onion (v)

Sliced bread

Sauces and condiments

Menu 2

\$60.00 PER PERSON

Buffet is served for two hour duration.

Freshly baked bread with butter

Grilled corn on the cobb, lime, smoked paprika butter, parmesan (v)

Caramelised onions (v)

Smoked pulled pork sliders

Flame grilled tandoori marinated chicken thigh

Baked jacket potatoes, sour cream, cheese and chives

Shredded cabbage, carrot, spring onion and apple coleslaw (v)

Penne pasta, almond and basil pesto, heirloom tomato, broccoli, rocket (v)

Heirloom carrot, spinach, orange, feta, sunflower seeds (v)

Sauces and condiments

Lemon meringue tartlets





Menu 3

\$75.00 PER PERSON

Buffet is served for two hour duration.

Freshly baked bread with butter

Grilled corn on the cobb, lime, smoked paprika butter, parmesan (v)

Caramelised onions (v)

Grilled tiger prawn, coriander, chilli, spring onion yakitori

Two varieties of gourmet sausages

Flame grilled tandoori marinated chicken thigh

Marinated BBQ beef porterhouse steak with chilli, garlic and parsley

Baked jacket potatoes, sour cream, cheese and chives

Shredded cabbage, carrot, spring onion and apple coleslaw (v)

Grilled asparagus salad with Persian feta and mint

Seasonal garden salad, tarragon vinaigrette (v)

Sauces and condiments

Chocolate and walnut brownie bites

Mini red velvet and caramel popcorn cupcakes

Enhancements

MEZZE

\$15.00 PER PERSON

Selection of 3 dips, marinated olives, pumpkin and feta quiche, olive oil, Turkish bread, focaccia and flat breads

ANTIPASTO TABLE

\$42.50 PER PERSON

Selection of cured meats, dips, marinated vegetables, olives, local cheese and artisan breads

SEAFOOD TABLE

\$50.00 PER PERSON

Sydney rock oysters, king prawns, pickled octopus, dill cured salmon, sashimi selection, soy, wasabi, lemon wedges, cocktail sauce and condiments



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Beverage Menu





Reserve Beverage Package

2 HOURS | \$37.00 per person

3 HOURS | \$45.00 per person

4 HOURS | \$53.00 per person

5 HOURS | \$61.00 per person

Rothbury Estate Sparkling Cuvee

Rothbury Estate Semillon Sauvignon Blanc

Morgans Bay Shiraz Cabernet

Furphy Original

James Boags Premium Light

Mineral water, juice and soft drink

Crystal Beverage Package

2 HOURS | \$45.00 per person

3 HOURS | \$55.00 per person

4 HOURS | \$65.00 per person

5 HOURS | \$75.00 per person

Seppelt 'The Drives' Pinot Noir Chardonnay

Rosemount Little Berry Pinot Grigio

Penfolds Koonunga Hill Seventy Six Shiraz Cabernet

Furphy Original

James Boags Premium Light

Mineral water, juice and soft drink





Beverages on consumption

	Per bottle
Rothbury Estate Sparkling Cuvee	\$45.00
Seppelt 'The Drives' Pinot Noir Chardonnay	\$55.00
Pierlot by Seppelt Brut Cuvee	\$70.00
Rosemount Little Berry Pinot Grigio	\$50.00
T'Gallant Imogen Pinot Gris	\$60.00
Rothbury Estate Semillon Sauvignon Blanc	\$45.00
Penfolds Max's Chardonnay	\$70.00
Penfolds Max's Pinot Noir	\$70.00
Morgans Bay Shiraz Cabernet	\$45.00
Penfolds Koonunga Hill Seventy Six Shiraz Cabernet	\$50.00
Penfolds Max's Shiraz	\$70.00
Furphy Original	\$11.00
Furphy Crisp Lager	\$11.00
Heineken Lager	\$12.00
Stone and Wood Green Coast Crisp	\$12.00
James Boags Premium Light	\$8.50
Coolridge still bottled water (600ml)	\$5.50
Spring Valley bottled fruit juice (330ml)	\$5.50
Schweppes bottled soft drink (300ml)	\$5.50

Spirits on consumption

Vodka Smirnoff Red 30ml | \$12.00

Gin Gordons 30ml | \$12.00

Rum Bundaberg 30ml | \$12.00

Captain Morgan Spiced Rum 30ml | \$12.00

Scotch Johnnie Walker Red 30ml | \$12.00

Bourbon Bulleit 30ml | \$12.00

Vodka Ketel One 30ml | \$13.00

Gin Tanqueray 30ml | \$13.00

Rum Pampero Blanco 30ml | \$13.00

Rum Pampero Especial 30ml | \$13.00

Bulleit Rye Whiskey 30ml | \$13.00

Dickel No12 Whisky 30ml | \$13.00

Scotch Johnnie Walker Black 30ml | \$13.00



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Platinum Beverage Menu





Platinum Beverage Package

2 HOURS | \$53.00 per person

3 HOURS | \$63.00 per person

4 HOURS | \$75.00 per person

5 HOURS | \$87.00 per person

Pierlot by Seppelt Brut Cuvee

T'Gallant Imogen Pinot Gris

Penfolds Max's Chardonnay

Penfolds Max's Pinot Noir

Penfolds Max's Shiraz

Kirin Ichiban

Furphy Original

James Boags Premium Light

Mineral water, juice and soft drink



Crown practices responsible service of alcohol

Contact

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