



ASIAN BANQUET DINNER MENU

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 Asian Dinner 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.

ASIAN BANQUET DINNER

MINIMUM OF 30 GUESTS REQUIRED
FOUR-COURSE MENU \$110 PER PERSON
ALTERNATING SERVICE OF ENTRÉE, MAIN COURSE OR DESSERT \$11.50 PER PERSON

All Asian banquets are served with red chilli, soy sauce, vinegar and peanuts.

Homemade XO Sauce at an additional cost of \$3 per person



APPETISER – FIRST COURSE

Please select 2 items

Hot Items

Prawn toast, chilli mayo, micro herbs

Pork siu mai, chilli oil & black vinegar sauce, spring onion

Salt & pepper soft shell crab, chilli and crispy shallot

Deep fried king prawn, honey garlic sauce, sesame

Cold Items

Slow braised duck breast with Chinese master stock, pickled carrot and cucumber

Torched king fish with Asian slaw, lime dressing

Szechuan chicken salad in spring onion, chilli oil sauce

Crab salad, cucumber, wakame salad, tobiko

Tuna tartare, sesame rice paper, ginger spring onion relish

Shanghai style spiced smoke fish, spring onion and coriander

Drunken prawn, soy bean, shredded black fungus, goji berry

SOUP – SECOND COURSE

Please select 1 item

Hot & sour seafood soup

Bamboo shoot, mushroom, sea cucumber and crab meat soup

Ginseng, wolfberry and chicken herbal soup

Seafood, mushroom and bean curd soup

"Westlake" egg drop, shiitake mushroom beef soup

Sweet corn and crab meat soup with egg white

UPGRADED SOUP - \$12 PER PERSON

Eight treasure soup, bamboo pit, mushroom, black fungus, chicken, crab meat, dried scallop, sea cucumber, and prawns

MAIN – THIRD COURSE

Please select 1 item

All mains are served with your chosen fried rice selection

Pan seared beef tenderloin, seasoned Asian vegetables, with a choice of honey black pepper, Szechuan black bean or Mandarin sauce

Steamed hapuka fillet, shredded pork and mushroom on coriander flavoured soy sauce and baby bok choy

Marinated Szechuan free range chicken breast, Asian vegetable, kong bao sauce, leek, red chilli and cashew nut

Asian vegetable, kong bao sauce, leek, red chilli and cashew nut

Herbal braised soy duck leg, enoki mushroom, broccoli, baby corn and wood ear fungus with mandarin sauce

Deep fried barramundi, sweet & sour sauce, bok choy, mixed vegetables, pinenuts

Hakka soya braised pork belly, Chinese mushroom, bok choy and bean curd

Barbecue pork cutlet, bok choy, baby carrots, your choice of sweet and sour sauce or kimdo sauce

UPGRADED MAIN COURSE - \$18 PER PERSON

Oven baked tooth fish, teriyaki glaze, crispy shimeji mushroom and Asian greens



FRIED RICE

Please select 1 item

Seafood fried rice with XO and green onion

Yang chow fried rice

Fried rice with roasted pork and XO

Wok tossed beef fried rice, eggs and shredded lettuce

Vegetarian fried rice with truffle*

DESSERT – FOURTH COURSE

Please select either trio dessert platter or plated individual dessert.

Asian Trio – Mango pudding, green tea ice cream, sesame crème brûlée tart*

Coconut and passionfruit tart, mandarin cremeux, tropical fruit sauce*

Vanilla namelaka, pineapple cremeux, lemon grass jelly, passionfruit popping pearls*

Spiced ginger and date pudding, jaggery sauce, coconut sorbet, caramelised pineapples*

Yuzu Imperial mandarin cheesecake, mango sauce, raspberry crisps*



ENHANCEMENTS

ADDITIONAL APPETISER

\$42 per person

Blacklip abalone with shiitake mushrooms
and vegetables

ADDITIONAL LOBSTER COURSE

\$38 per person

*Lobster with noodles and Chinese broccoli served
with your choice of one of the following sauces:*

Ginger and spring onion

XO Sauce

Singapore chilli sauce

Szechuan bean sauce

Yellow soy bean sauce

Kung pao sauce

SIDES

Barbecue combination platter; roasted pork, soy chicken and char siu

\$9 per person

Braised sea cucumber, with wombok

\$27.50 per person

Salt and pepper quail (half quail per person)

\$8 per person

Sliced seasonal fruit platters* (served two platters per table)

\$9 per person



CROWN