

Crown Events & Conferences

KOSHER BRUNCH

Crown Events & Conferences is the perfect choice for your next event, offering extensive and versatile event facilities. Our menus are curated by Award-winning Executive Chef, Kelly Jackson and his team.

We pride ourselves on the quality of our produce and the creativity of our cuisine and our Kosher menu is prepared under the strict Rabbinical supervision of Kosher Australia.

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.



\$58.00 per person

Minimum 50 guests required

Served between 10.00am to 1.00pm

Our brunch menu is inclusive of freshly brewed coffee and selection of teas, orange and apple juice.

Please contact your Sales Manager should you require a tailored breakfast set menu.

FROM THE BAKERY

Croissants, rye, wholemeal and multigrain rolls
Assorted jams, marmalade and vegemite
Margarine

COLD DISHES

Bulgur salad, tomato, spring onion, cucumber*
Tartar of salmon and tuna on crisp mezanot
bread topped with caviar
Smoked trout, avocado salsa
Sliced seasonal fresh fruits

HOT DISHES

Pancakes with maple syrup and strawberries*
Herb crusted red snapper with caponata and cold pressed olive oil
Scrambled eggs with tomato and chive salsa*
Mediterranean vegetable frittata*
Gnocchi potato with mushroom and spinach sauce*
Herb roasted Roma tomatoes*
Seasonal vegetables with olive oil*
Pan seared chicken sausages
Roasted baby kipfler potatoes with rosemary, olive oil and sea salt*

**Denotes vegetarian dish*



**CROWN EVENTS
& CONFERENCES**

MELBOURNE

Crown Events & Conferences

KOSHER LUNCH/DINNER

Set menu available for both lunch and dinner.

Pricing is for a three course lunch or dinner including set entrée, set main and set dessert.

Should you wish to have a two course lunch menu (entrée and main or main and dessert) please deduct \$14.00 per person from the main course prices.

The below menu includes assorted bread rolls, freshly brewed coffee, selection of teas and pralines (dinner only).

Alternating service of entree, main course or dessert | \$8.00 per person, per course

PRE EVENT CANAPÉS

\$25.00 per person

Selection of two hot and two cold canapés
(please make selections from Cocktail Receptions)

ENTRÉE

Roasted beetroot and endive salad, grilled nashi pear, hazelnut dressing
Blue fin tuna and avocado tartare, yuzu kosho dressing, crisp wonton
Sesame crusted salmon tataki, spring onion, creamy lemon dressing, crisp shallots, micro coriander
Malaysian BBQ chicken, crisp vegetable salad, coconut, lime and peanut sambal
Smoked salmon, celeriac apple and horseradish remoulade, baby watercress leaves
Pumpkin and lemon risotto with Moroccan chicken
Tunisian chicken, fragrant cous cous salad, preserved lemon harissa dressing
Sesame crusted salmon, cucumber daikon salad, ginger glaze, micro coriander

MAIN COURSE

Pan seared barramundi fillet, caponata and baby spinach salad, shaved fennel, lemon oil	\$101.00
Pan-fried cod with sweet and sour chilli sauce, kalia, black sesame rice	\$102.00
12 hour braised lamb, cumin carrot puree, Moroccan vegetable tagine, lemon crumble	\$108.00
Char siu chicken breast, fried rice, flowering broccoli, sesame Asian salad	\$108.00
Honey roasted free range chicken breast, celeriac puree, bok choy, pickled cabbage, caramelised fig sauce	\$109.00
Roasted chicken thigh, mushroom and spinach risotto, charred corn and Aleppo pepper salsa, roasted green beans	\$109.00
Pan seared king salmon, roasted fennel, broccoli and almond quinoa, citrus salsa verde	\$101.00
Whole roasted scotch fillet, parsnip mash, confit carrot, baby king brown mushrooms, rosemary infused jus	\$110.00
Double cooked beef brisket, roasted vegetable mash, broccolini, apple and ginger jam	\$109.00
Seared beef scotch fillet, parsnip mash, green beans and chimichurri	\$110.00
Herb crusted veal rack, carrot caraway puree, confit shallots, potato fondant, red wine jus	\$116.00

*Denotes vegetarian dish



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KOSHER LUNCH/DINNER

SIDE DISHES

\$10.00 per person

(side dishes served two per table)

Israeli salad with cous cous*

Mixed lettuce, beetroot, salted walnuts,
confit tomato and sprouts*

Rocket and spinach salad, heirloom tomato and
balsamic dressing*

Tabouleh*

DESSERT

Coconut panna cotta, passion fruit jelly,
mango sorbet*

Blueberry cheese cake, banana crisps,
lemon sorbet*

Chocolate fudge brownie, orange sauce,
raspberry sorbet*

Eton mess, meringue, cassis curd, strawberry
sorbet*

Warm apple and raisin & walnut crumble,
sauce Anglaise*

Oricao chocolate cherry verrine, chocolate crumbs,
mixed berry sorbet*

Sticky date pudding, toffee sauce, vanilla sorbet,
caramel shard*

DESSERT PLATTER

\$7.00 per person

(served two platters per table)

Chef's selection of five miniature desserts



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**Denotes vegetarian dish*

MELBOURNE



KOSHER COCKTAIL PACKAGE



COCKTAIL

One hour per person | \$49.00 per person

Six pieces served per person

Please select six items

Two hours per person | \$62.00 per person

Eight pieces served per person

Please select eight items

Three hours per person | \$70.00 per person

Ten pieces served per person

Please select ten items

Four hours per person | \$87.00 per person

Fourteen pieces served per person

Please select fourteen items

Additional 30 minutes per person | \$24.00 per person

Three extra pieces served per person

Please select three additional items

COLD SELECTION

Tempura Nori Strips with rice, avocado, mayo

Salmon tartare, green tea blini, lemon, black sesame

Marinated fried tofu with sesame, wasabi dressing

Smoked salmon and cauliflower cream tartlet,
keta caviar and chives

Ceviche of blue eye, coconut milk and lime

Mini vegetarian taco's with lime mayo*

Sushi rolls with wasabi, Japanese soy

Eggplant caviar and slow roasted cherry tomato tart

WARM SELECTION

Grilled lamb koftas, tzatziki dipping sauce

Falafel with tahini*

Thai fish cakes with coriander salad

Sweet corn fritters with guacamole*

Mini corn beef and onion jam sliders

Crusted salmon, crushed peas, spiced tartare

Moroccan crumbed chicken with chipotle aioli

SWEET SELECTION

Orange almond cake

Raspberry lamington

Coffee panna cotta

Chocolate honey mud cake

Apple cinnamon parcel

Dark chocolate mango slice

Eton mess cup

**Denotes vegetarian dish*



Crown Events & Conferences

KOSHER CHILDREN'S



All children's menus include soft drink and juices.
Available for children 12 years of age and under.

Two Courses | \$54.00 per child

Price includes one main and either one entree
or one dessert

Three Courses | \$65.00 per child

Price includes one entree, one main and one dessert

ENTRÉE

Grilled pita bread, hummus and crudites*
Gnocchi with beef meatballs, Napoli sauce
Chicken and avocado salad
Penne pasta, beef and tomato ragout

MAIN COURSE

Grilled salmon, buttered carrots, broccoli,
chat potatoes
Chicken schnitzel, mashed potatoes and
seasonal vegetables
Chicken nuggets, thick chips and baby carrots
Mini burgers and French fries
Grilled chicken, crushed potatoes and baby carrots

DESSERT

Vanilla ice cream sundae, chocolate sauce, cream
topping and strawberry swirl*
Flourless chocolate mud cake, raspberry crispy*

*Denotes vegetarian dish



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MELBOURNE

Menus and prices are valid until 30 June 2020. 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.