



COFFEE BREAK



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 distinction rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Our Coffee Break 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.

BREAK SELECTION

ARRIVAL COFFEE AND TEA

\$9 per person

COFFEE AND TEA WITH ASSORTMENT OF COOKIES

\$12 per person

Served with freshly brewed coffee and selection of teas

COFFEE BREAK ONE

(one item per person)

\$15.50 per person

COFFEE BREAK THREE

(three items per person)

\$25 per person

COFFEE BREAK TWO

(two items per person)

\$22 per person

COFFEE BREAK FOUR

(four items per person)

\$28 per person



Menus and prices are valid until 30 June 2026. 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.



BAKERY

- Butter croissant, pain au chocolat, almond croissant*
- Scones with strawberry jam & Chantilly cream*
- Assortment of mini muffins*
- Assorted Danish pastries*
- Pistachio & raspberry friand*
- Banana bread*
- Bombolinis*

SAVOURY

- Ham & gruyere cheese croissants
- Vegemite & cheese scrolls*
- Tomato & bacon pizza twist
- Cornish breakfast pastie*
- Pumpkin, fetta & mint strudel*
- Chicken & leek pot pie
- Thai chicken sausage roll
- Duck & lemongrass steam bun

SWEET ITEMS

Chocolate hazelnut brownie*

Strawberry coconut rocher*

Cacao, coffee & caramel quenelle*

Raspberry rose & pistachio canelé*

Flourless orange cake*

Fruit salad cups*

SMOOTHIE BAR

Replace any morning tea or afternoon tea items with a smoothie bar

\$6 per person

Select two options

Banana

Mixed Berry

Mango

Add to your morning tea or afternoon tea items with a smoothie bar

\$9 per person

Select two options

Banana

Mixed Berry

Mango

ADDITIONAL ITEMS

24 PIECE PLATTER

\$96 per platter

Muesli bar*

Power ball*

Strawberry raw bar*

WHOLE FRESH FRUIT BOWL*

\$31 per bowl

INDIVIDUAL WRAPPED MAGNUM ICE CREAMS*

Classic, almond, or honeycomb

\$8.50 per person





CROWN