



# DELI LUNCH 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 distinction rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Our Deli Lunch 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.

## DELI LUNCH ONE

MINIMUM 10 PEOPLE | \$46 PER PERSON

### LUNCH

**Made fresh daily:**

Chef’s selection sandwich or baguette (this will change depending on the day of the week)

Cold savoury item

Individual salad

Hot savoury item

Sweet item

Seasonal fruit of the day

**Includes freshly brewed coffee and a selection of teas**

## DELI LUNCH TWO

MINIMUM 10 PEOPLE | \$57.00 PER PERSON

### LUNCH

**Made fresh daily:**

Two chef’s selection sandwiches or baguettes (this will change depending on the day of the week)

Cold savoury item

Individual salad

Two hot savoury items

Two sweet items

Seasonal fruit of the day

**Includes freshly brewed coffee and a selection of teas**

## DELI LUNCH THREE

MINIMUM 10 PEOPLE | \$65.50 PER PERSON

### LUNCH

**Made fresh daily:**

Sandwich / baguette selection

Charcuterie platter

Sliced seasonal fresh fruit platters

**Choose from:**

One cold savoury item

One individual salad

Two hot savoury items

Two sweet items

One enhancement

**Includes freshly brewed coffee and a selection of teas**

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.



# DELI LUNCH MENU ONE

## MONDAY

### SALAD

Roasted sweet potato, edamame beans, tatsoi, toasted rice miso dressing\*

### COLD SAVOURY ITEM

Pumpkin and spinach frittata\*

### HOT SAVOURY ITEM

Hoisin and ginger beef, sesame, spring onion, jasmine rice

### SANDWICH

Chicken schnitzel, cheese, chipotle mayonnaise, iceberg lettuce

### SWEET ITEM

Tropical fruit tartlet\*

## TUESDAY

### SALAD

Mediterranean orzo pasta salad, parsley, mint, lemon dressing\*

### COLD SAVOURY ITEM

Mediterranean marinated vegetables and pickles\*

### HOT SAVOURY ITEM

Butter chicken, cucumber yoghurt, basmati rice

### BAGUETTE

Poached chicken, chive, lemon, mayonnaise, gem lettuce

### SWEET ITEM

Strawberry coconut rocher\*

## WEDNESDAY

### SALAD

Cypriot grain salad\*

### COLD SAVOURY ITEM

Assorted sushi, wasabi and soy sauce

### HOT SAVOURY ITEM

Lamb tagine, apricots, toasted almonds, rice pilaf

### BAGUETTE

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

### SWEET ITEM

Pecan and chocolate cheesecake\*

## THURSDAY

### SALAD

Mexican bean salad, chipotle and lime dressing\*

### COLD SAVOURY ITEM

Chicken and Vietnamese mint rice paper rolls, sweet chilli sauce

### HOT SAVOURY ITEM

Ricotta, pecorino and spinach tortellini, pesto cream, cherry tomato\*

### BAGUETTE

Wagyu pastrami, pickled zucchini, cheddar cheese, onion jam, cos lettuce

### SWEET ITEM

Strawberry lamington\*

\* Denotes vegetarian dishes





# FRIDAY

## SALAD

Lentils, balsamic roasted beetroot, green beans, fetta, shallots\*

## COLD SAVOURY ITEM

Sundried tomato and baby bocconcini\*

## HOT SAVOURY ITEM

Green Thai chicken curry, jasmine rice, bean shoots, chilli

## BAGUETTE

Prosciutto cotto, Dijon mustard, tomato, provolone cheese, sliced cucumber, mixed leaves

## SWEET ITEM

Salted caramel choux bun\*

# SATURDAY

## SALAD

Cumin roast pumpkin and chickpea salad, fresh herbs, lemon and yoghurt dressing\*

## COLD SAVOURY ITEM

Roast vegetable and feta frittata\*

## HOT SAVOURY ITEM

Beef and oregano meatballs, orzo pasta, fresh herbs

## BAGUETTE

Tuna, sweetcorn, mayonnaise, pickled shallot, iceberg lettuce

## SWEET ITEM

Chocolate hazelnut brownie\*

# SUNDAY

## SALAD

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

## COLD SAVOURY ITEM

Beetroot falafel, hummus, fresh herbs\*

## HOT SAVOURY ITEM

Honey and ginger soy chicken stir fry, kimchi fried rice

## BAGUETTE

Salami, green olives, feta, pickled red onion, rocket

## SWEET ITEM

Carrot cake, cream cheese topping\*



\* Denotes vegetarian dishes



# DELI LUNCH MENU TWO

## MONDAY

**SALAD**

Roasted sweet potato, edamame beans, tatsoi, toasted rice miso dressing\*

**COLD SAVOURY ITEM**

Roast vegetable and feta frittata\*

**HOT SAVOURY ITEM**

Hoisin and ginger beef, sesame, spring onion, jasmine rice

Butternut pumpkin, feta and mint quiche\*

**SANDWICH / WRAP**

Chicken schnitzel, cheese, chipotle mayonnaise, iceberg lettuce

Egg, parmesan, lettuce, mayonnaise\*

**SWEET ITEM**

Tropical fruit tartlet\*

Cacao coffee with caramel quenelle\*

## TUESDAY

**SALAD**

Mediterranean orzo pasta salad, parsley, mint, lemon dressing\*

**COLD SAVOURY ITEM**

Mediterranean marinated vegetables and pickles\*

**HOT SAVOURY ITEM**

Butter chicken, cucumber yoghurt, basmati rice

Pork and fennel sausage roll, spiced tomato relish

**BAGUETTE / WRAP**

Poached chicken, chive, lemon, mayonnaise, iceberg lettuce

Herb and fava bean falafel, garlic hummus, dukkah, pickles, mixed leaf wrap\*

**SWEET ITEM**

Strawberry coconut rocher\*

Vanilla namelaka and red currant\*

## WEDNESDAY

**SALAD**

Cypriot grain salad\*

**COLD SAVOURY ITEM**

Assorted sushi, wasabi and soy sauce

**HOT SAVOURY ITEM**

Lamb tagine, apricots, toasted almonds, rice pilaf

Mac and cheese croquette, chipotle mayonnaise\*

**BAGUETTE / SANDWICH**

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

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

**SWEET ITEM**

Pecan and chocolate cheesecake\*

Flourless orange cake\*

\* Denotes vegetarian dishes



# THURSDAY

## SALAD

Mexican bean salad, chipotle and lime dressing\*

## COLD SAVOURY ITEM

Chicken and Vietnamese mint rice paper rolls, sweet chilli sauce

## HOT SAVOURY ITEM

Ricotta, pecorino and spinach tortellini, pesto cream, cherry tomato

Grilled lamb kofta, preserved lemon yoghurt

## BAGUETTE / WRAP

Wagyu pastrami, pickled zucchini, cheddar cheese, onion jam, cos lettuce

Roasted eggplant, peppers and pumpkin chimichurri, spinach and stracciatella\*

## SWEET ITEM

Strawberry lamington\*

Wattle seed and mascarpone bite\*

# SATURDAY

## SALAD

Cumin roast pumpkin and chickpea salad, fresh herbs, lemon and yoghurt dressing\*

## COLD SAVOURY ITEM

Pumpkin and spinach frittata\*

## HOT SAVOURY ITEM

Beef and oregano meatballs, orzo pasta, fresh herbs

Cauliflower and cheese pot pie\*

## BAGUETTE / WRAP

Tuna, sweetcorn, mayonnaise, pickled shallot, iceberg lettuce

Beetroot falafel, hummus, feta, dukkah, mixed leaves\*

## SWEET ITEM

Chocolate hazelnut brownie\*

Lemon ginger pound cake\*

# FRIDAY

## SALAD

Lentils, balsamic roasted beetroot, green beans, feta, shallots\*

## COLD SAVOURY ITEM

Sundried tomato and baby bocconcini\*

## HOT SAVOURY ITEM

Green Thai chicken curry, jasmine rice, bean shoots, fresh chilli

Truffled mushroom and thyme savoury tart\*

## SANDWICH / WRAP

Prosciutto cotto, Dijon mustard, tomato, provolone cheese, sliced cucumber, mixed leaves

Roast pumpkin, herb falafel, hummus, dukkah, pickles, mixed leaves\*

## SWEET ITEM

Salted caramel choux bun\*

Earl Grey and honey lavender tea cake\*

# SUNDAY

## SALAD

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

## COLD SAVOURY ITEM

Beetroot falafel, hummus, fresh herbs\*

## HOT SAVOURY ITEM

Honey and ginger soy chicken stir fry, kimchi fried rice

Shiitake and leek spring roll\*

## SANDWICH / BAGUETTE

Salami, green olives, feta, pickled red onion, rocket

Provolone cheese, semidried tomatoes, eggplant rocket pesto, gem lettuce\*

## SWEET ITEM

Carrot cake, cream cheese topping\*

Raspberry, rose and pistachio canelé\*



\* Denotes vegetarian dishes



# DELI LUNCH MENU THREE

## LUNCH

**Made fresh daily:**

Wrap selection

Charcuterie platter

Sliced seasonal fresh fruit platters

**Includes a variety of teas and coffees**

## SALADS

Roasted sweet potato, edamame beans, tatsoi, toasted rice miso dressing\*

Mediterranean orzo pasta salad, parsley, mint, lemon dressing\*

Cypriot grain salad\*

Mexican bean salad, chipotle and lime dressing\*

Lentils, balsamic roasted beetroot, green beans, fetta, shallots\*

Cumin roast pumpkin and chickpea salad, fresh herbs, lemon and yoghurt dressing\*

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

## COLD SAVOURY ITEM

Pumpkin and spinach frittata\*

Mediterranean marinated vegetables and

pickles\*

Assorted sushi, wasabi and soy sauce

Chicken and Vietnamese mint rice paper rolls, sweet chilli sauce

Sundried tomato and baby bocconcini\*

Roast vegetable and feta frittata\*

Beetroot falafel, hummus, fresh herbs\*

**Choose from:**

One cold savoury item

One individual salad

Two hot savoury items

Two sweet items

One enhancement

## HOT SAVOURY ITEM

Hoisin and ginger beef, sesame, spring onion, jasmine rice

Butternut pumpkin, feta and mint quiche\*

Butter chicken, cucumber yoghurt, basmati rice

Pork and fennel sausage roll, spiced tomato relish

Lamb tagine, apricots, toasted almonds, rice pilaf

Mac and cheese croquette, chipotle mayonnaise\*

Ricotta, pecorino and spinach tortellini, pesto cream, cherry tomato\*

Grilled lamb kofta, preserved lemon yoghurt

Green Thai chicken curry, jasmine rice, bean shoots, fresh chilli

Truffled mushroom and thyme savoury tart\*

Beef and oregano meatballs, orzo pasta, fresh herbs

Cauliflower and cheese pot pie\*

Honey and ginger soy chicken stir fry, kimchi fried rice

Shiitake and leek spring roll\*

## SWEET ITEM

Tropical fruit tartlet\*

Strawberry coconut rocher\*

Pecan & chocolate cheesecake\*

Strawberry lamington\*

Salted caramel choux bun\*

Chocolate hazelnut brownie\*

Lemon ginger pound cake

# ENHANCEMENTS

## COLD

Crudités platter, vegetables and three dips\*

Victorian artisan cheese platter\*

Local antipasto platter - Artisan cured meats, pickles, olives, two Victorian cheeses, quince paste and lavosh

Sushi and nigiri platter, wasabi, pickled ginger, soy sauce

Rice paper roll platter, Vietnamese pickled vegetables and vermicelli rolls served with nuoc cham dipping sauce

## HOT

Gourmet pies and sausage rolls

Beef sliders, cheese, pickles, mustard

Fried chicken bites, chipotle dressing

Hand rolled beef empanadas, chimichurri

## SWEET ITEM

Chocolate hazelnut brownie\*

Strawberry coconut rocher\*

Cacao, coffee and caramel quenelle

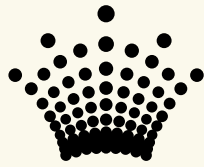
Raspberry rose and pistachio canelé

Flourless orange cake

Fruit salad cups\*

\* Denotes vegetarian dishes





**CROWN**