

EVENTS FLEMINGTON

COFFEE BREAK PACKAGES





Coffee and Tea

Arrival coffee and tea | \$7.50 per person

Coffee Break One (one item per person) | \$13 per person

Coffee Break Two (two items per person) | \$20 per person

Coffee Break Three (three items per person) | \$28 per person

Coffee Break Four (four items per person) | \$30 per person

Continuous tea and coffee (eight hour duration) | \$23 per person

Bakery

Assorted Danish pastries

Blueberry and almond friands

Portuguese custard tart

Assortment of mini muffins

Plain mini croissant

Mini pain au chocolate

Savoury

Ham and cheddar cheese croissant

Petite chunky beef and red wine pie

Selection of mini savoury muffins

Quiche Lorraine

Petite sausage rolls, tomato relish

Chicken and vegetable pie

Butter chicken samosas

Spinach and feta quiche

Sweet

Traditional and fruit scones served with jam and vanilla chantilly cream

Dark chocolate cupcakes, Nutella cream, hazelnut crumble

Honey yoghurt and berry pot, toasted oat crumble

Banana muffins, spice crumble

Chocolate and walnut brownie

Raspberry and apple crumble muffins

Selection of French macarons

Flourless orange and poppyseed cake, cream cheese

Seasonal fruit salad

Menus and prices valid until 30 June 2025. 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.



EVENTS FLEMINGTON

CONFERENCE MENU 1





Lunch

\$49 PER PERSON

Sandwich

Savoury bite

Salad

Hot savoury item

Sweet item

Monday

Sandwich | Demi baguette, roast beef, horseradish and grilled zucchini

Savoury bite | Mini smoked salmon bagel, goats' cheese, lemon, dill

Salad | Cannellini bean, cumin roasted pumpkin, quinoa, seeds and nuts,
pomegranate vinaigrette (v)

Hot savoury item | Beef massaman curry, chat potatoes, wild spinach, fried shallot and coconut

Sweet item | Banana muffins, spice crumble

Tuesday

Sandwich | Chicken Caesar wrap, lettuce, egg, bacon, Caesar dressing

Savoury bite | Spinach and ricotta filo, chipotle yoghurt

Salad | Ras el hanout roasted cauliflower, yoghurt, fresh peas (v)

Hot savoury item | Hand rolled gnocchi, buffalo mozzarella, sundried tomato, basil (v)

Sweet item | Dark chocolate cupcakes, Nutella cream, hazelnut crumble

Wednesday

Sandwich | French baguette, smoked ham, Brie, tomato relish

Savoury bite | Assorted sushi rolls

Salad | Baby potato salad, bacon, seeded mustard, crushed egg, spring onion

Hot savoury item | Beef stir fry, noodles, ginger and soy

Sweet item | Selection of French macarons





Thursday

Sandwich | Turkish bread, chicken breast, smoked bacon, lettuce, vine ripened tomato

Savoury bite | Spiced vegetable samosa, coriander yoghurt (v)

Salad | Chargrilled broccoli, Danish feta, sun dried tomato, slivered almonds, roquette, green goddess dressing (v)

Hot savoury item | Chicken and cashew butter curry, steamed jasmine rice

Sweet item | Chocolate and walnut brownie

Friday

Sandwich | Baguette, ham, Brie, tomato, mustard, mayonnaise, cos lettuce

Savoury bite | Assorted rice paper rolls

Salad | Roasted sweet potato, spinach, puffed wild rice, pepitas, salad cream (v)

Hot savoury item | Slow cooked lamb, roast pumpkin hommus, pine nut, pepita verde dressing

Sweet item | Mini salted caramel and hazelnut muffins

Saturday

Sandwich | Selection of mixed four point sandwiches

Savoury bite | Roast tomato and artichoke tart (v)

Salad | Roasted beetroot, freekeh, currants, pickled zucchini (v)

Hot savoury item | Chicken breast, honey roasted heirloom carrots, kale

Sweet item | Mixed berry muffin

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EVENTS FLEMINGTON

CONFERENCE MENU 2





Lunch

\$66 PER PERSON

Sandwich

Savoury bite

Salad

Hot savoury item

Sweet item

Monday

Sandwich | Poached chicken wrap, jalepeno mayonnaise, fresh rocket

Savoury bite | Mini smoked salmon bagel, goats' cheese, lemon, dill

Salad | Cannellini bean, cumin roasted pumpkin, quinoa, seeds and nuts,
pomegranate vinaigrette (v)

Hot savoury item 1 | Spiced kofta, chickpea puree, pomegranate syrup

Hot savoury item 2 | Beef massaman curry, chat potatoes, wild spinach, fried shallot and coconut

Sweet item 1 | Selection of French macarons

Sweet item 2 | Banana muffins, spice crumble

Tuesday

Sandwich | Chicken Caesar wrap, lettuce, egg, bacon, Caesar dressing

Savoury bite | Bruschetta, tomato, basil pesto, focaccia (v)

Salad | Ras el hanout roasted cauliflower, yoghurt, fresh peas (v)

Hot savoury item 1 | Seared salmon, white wine beurre blanc, peas and broccolini

Hot savoury item 2 | Chicken breast, honey roasted heirloom carrots, kale

Sweet item 1 | Handmade biscuits

Sweet item 2 | Dark chocolate cupcakes, Nutella cream, hazelnut crumble

Wednesday

Sandwich | French baguette, smoked ham, Brie, tomato relish

Savoury bite | Assorted sushi rolls

Salad | Baby potato salad, bacon, seeded mustard, crushed egg, spring onion

Hot savoury item 1 | Asian spring rolls, sweet & sour dipping sauce

Hot savoury item 2 | Beef stir fry, noodles, ginger and soy

Sweet item 1 | Raspberry and apple crumble muffins

Sweet item 2 | Baked cheesecake tart, strawberries





Thursday

Sandwich | Turkish bread, chicken breast, smoked bacon, lettuce, vine ripened tomato

Savoury bite | Spiced vegetable samosa, coriander yoghurt (v)

Salad | Chargrilled broccoli, Danish feta, sun dried tomato, slivered almonds, roquette, green goddess dressing (v)

Hot savoury item 1 | Grilled tandoori marinated lamb, baby potatoes, spring onion

Hot savoury item 2 | Chicken and cashew butter curry, steamed jasmine rice

Sweet item 1 | Mini salted caramel and hazelnut muffins

Sweet item 2 | Chocolate and walnut brownie

Friday

Sandwich | Baguette, ham, Brie, tomato, mustard, mayonnaise, cos lettuce

Savoury bite | Assorted rice paper rolls

Salad | Roasted sweet potato, spinach, puffed wild rice, pepitas, salad cream (v)

Hot savoury item 1 | Spicy pork, spinach and ricotta agnolotti, herb and garlic butter

Hot savoury item 2 | Hand rolled gnocchi, buffalo mozzarella, sundried tomato, basil (v)

Sweet item 1 | Flourless orange and poppyseed cake, cream cheese icing

Sweet item 2 | Berry friands

Saturday

Sandwich | Selection of mixed four point sandwiches

Savoury bite | Roast tomato and artichoke tart (v)

Salad | Roasted beetroot, freekeh, currants, pickled zucchini (v)

Hot savoury item 1 | Steamed dumpling, black vinegar and chilli jam

Hot savoury item 2 | Slow cooked lamb, roast pumpkin hummus, pine nut, pepita verde dressing

Sweet item 1 | Lemon meringue tarts

Sweet item 2 | Traditional and fruit scones, served with jam and vanilla chantilly cream

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EVENTS FLEMINGTON

CONFERENCE MENU 3





Lunch

\$75 PER PERSON

Wrap selection

Seasonal sliced fruit

CHOOSE FROM

One savoury bite

One individual salad

Two hot items

Two sweet items

Savoury Bite

Assorted sushi rolls, pickled ginger, soy sauce

Assorted rice paper rolls

Spiced vegetable samosa, coriander yoghurt (v)

Roast tomato and artichoke tart (v)

Mini smoked salmon bagel, goats' cheese, lemon, dill

Bruschetta, tomato, basil pesto, focaccia (v)

Peking duck crepes, hoisin sauce

Crumpet, whipped taramasalata

Spinach and ricotta filo, chipotle yoghurt (v)

Pea and feta arancini (v)





Individual Salad

Roasted sweet potato, spinach, puffed wild rice, pepitas, salad cream (v)

Chargrilled broccoli, Danish feta, sun dried tomato, slivered almonds, roquette, green goddess dressing (v)

Roasted beetroot, freekeh, currants, pickled zucchini (v)

Baby potato salad, bacon, seeded mustard, crushed egg, spring onion

Cannellini bean, cumin roasted pumpkin, quinoa, seeds and nuts, pomegranate vinaigrette (v)

Ras el hanout roasted cauliflower, yoghurt, fresh peas (v)

Vietnamese chicken salad, fragrant herbs, sweet and sour dressing

Greek salad, Persian feta, kalamata olives, cucumber, cherry tomatoes, parsley (v)

Spiced lamb, pearl couscous, cucumber, tomato, parsley and lemon dressing

Hot Items

Hand rolled gnocchi, buffalo mozzarella, sundried tomato, basil (v)

Spicy pork, spinach and ricotta agnolotti, herb and garlic butter

Chicken and cashew butter curry, steamed jasmine rice

Grilled tandoori marinated lamb, baby potatoes, spring onion

Slow cooked lamb, roast pumpkin hommus, pine nut, pepita verde dressing

Spiced kofta, chickpea puree, pomegranate syrup

Stir-fry beef, noodles, ginger and soy

Asian spring rolls, sweet & sour dipping sauce

Beef massaman curry, chat potatoes, wild spinach, fried shallot and coconut

Steamed dumplings, black vinegar and chilli jam

Chicken breast, honey roasted heirloom carrots, kale

Seared salmon, white wine beurre blanc, peas and broccolini



Sweet Items

Handmade biscuits

Dark chocolate cupcakes, Nutella cream, hazelnut crumble

Raspberry and apple crumble muffins

Baked cheesecake tart, strawberries

Mini salted caramel and hazelnut muffins

Chocolate and walnut brownie

Flourless orange and poppyseed cake, cream cheese icing

Berry friands

Traditional and fruit scones, served with jam and vanilla chantilly

Selection of French macarons

Banana muffins, spice crumble

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