

## 2024 Crown Hotel Canapé Menu

### Group 1

- Potato wedges with sweet chilli and sour cream
- Southern style fried chicken wings with chilli sesame aioli
- Spring rolls / vegetarian curry samosas with sweet chili
- Selection of dips with toasted pita bread
- Potato and chorizo croquette
- Fried crumbed mushrooms with aioli
- Roasted vegetable and fetta frittata
- Chefs selection of homemade biscuits / slices / muffins
- Mac + cheese croquettes
- Bacon, cheddar and chive scones with tomato chutney
- Smoked salmon croquettes with tartare
- Southern fried cauliflower bites with chilli sesame aioli

### Group 2

- Arancini of the day with aioli
- Spiced lamb koftas with yoghurt and sumac
- Korean BBQ chicken skewers with chilli sesame aioli and Asian salad
- Mini pies and sausage rolls
- Crisp polenta fingers with olives and rosemary
- Bacon and cream cheese stuffed jalapenos
- Chicken spring rolls with spicy chilli jam
- Beef meatball with mozzarella centre and Napoli sauce
- Felafels with tahini and lemon
- Prawn, chorizo and black bean fritters with jalapeno, lime and mint dressing
- Crisp pork belly bites with smoky barbeque glaze
- Fried southern buttermilk chicken with Nashville sauce

### Group 3

- House smoked lamb cutlets with labneh
- Homemade chicken, semi-dried tomato and basil sausage rolls
- Beef sliders with cheese, tomato, onion jam, and lettuce
- Battered flathead fillets with chips and tartare
- Sesame tempura prawn skewer with coriander and cashew pesto \*STA\*
- Salt and pepper squid with chips, lemon and garlic aioli \*STA\*
- Seared scallops with lemon, caper and dill butter \*STA\*
- Coffin Bay oysters: Natural / Kilpatrick / Thai dressing \*STA\*
- Assortment of wraps and sliders
- Soup of the day with mini rolls (served in warmer)
- Dill scones with smoked salmon, capers and crème fraiche
- Parmesan and herb crusted chicken tenderloins with lime aioli
- Pulled pork sliders with red cabbage slaw + jalapenos
- Assortment of Tristan's petit fours

**\*STA\* = subject to availability**

### **Pricing**

Option A	5 items (all Group 1)	\$12.50	(e.g Nibbles)
Option B	5 items (3 x Group 1, 2 x Group 2)	\$15.50	(e.g Supper)
Option C	7 items (3 x Group 1, 4 x Group 2)	\$23.50	(e.g Light meal)
Option D	8 items (3 x Group 1, 3 x Group 2, 2 x Group 3)	\$30.50	(e.g Meal)

See what you'd like, and want to create your own package? Let us know your choices and we can give you a quote!

### **Crown Hotel cakes**

1. Rich chocolate mud cake with chocolate ganache – 16 pax \$60

Gluten free option – 16 pax \$80

2. Cheesecake with choice of flavour. Other flavours available on enquiry. – 16 pax \$60.

- Lemon
- Oreo
- Cherry ripe
- Passionfruit

3. Baked lemon or chocolate tart – 16 pax \$50

Prices above are for the cake / tart itself. Cutlery and crockery can be provided without any additional cost. Kitchen service of cakes is \$2 per person to a maximum of \$20 per group. This includes cream or ice-cream and appropriate garnishes.

## “The Fine Print”

- Please be aware to comply with current health safety regulations no BYO food or drinks is allowed. This includes, birthday cake, chips, nuts, dips, nibbles, slices etc for the tables. Please notify us if you would like these organised and they can be included in your quote.
- Cakes can be supplied to the Crown Hotel by any food business that is registered with the council. It is a requirement that it is delivered to the Crown by the business for health and safety reasons.
- Minimum order for any canape function is \$12.50 per person.
- Final confirmations of guest numbers are required at least 3 full business days prior to your booking. This will be the amount charged for, unless there are extra guests.
- All dietary requirements can be catered to; they will need to be confirmed with the guest numbers. If advised on the night, meals will be made separate to the function meals and will be charged at a la carte prices.
- All tables will be set with our standard cutlery and crockery as required for your chosen menu. If linen tablecloths are required, they will incur a \$10 per cloth charge. 7 days’ notice is required to organise these.
- For all function bookings requiring the use of the function room, a deposit will be required to confirm the booking. The cost is 30% of the chosen menu price and will be deducted off your bill on the night.
- Room hire costs for the function room are dictated by the needs of your function.

Standard room hire	\$150	<u>Optional Extras</u>	
Conference facilities only	\$50	Bar Hire	\$200
Community group conference	\$25	Bulk coffee / tea station	\$50

- Our standard opening hours are lunch and dinner Monday – Saturday, and Public Holidays. We do open on Sundays for long weekends and when special events dictate. We can also open for your booking, please be aware that a minimum spend will apply.