



HORIZON

HORIZON COCKTAIL PACKAGE

30 minutes \$23 per person

- Chefs choice — two pieces per person

30 minutes \$34 per person

- Chef choice — four pieces per person

30 minutes \$36.50 per person

- Please select four items — four pieces per person

One hour \$51.50 per person

- Please select six items — six pieces per person

Two hours \$63.50 per person

- Please select five canapé items for 1 hour service
- Please select two substantial items for 1 hour service
- Please select one dessert canapé for 30 minute service

Three hours \$86 per person

- Please select seven canapé items for 1.5 hour service
- Please select two substantial items for 1 hour service
- Please select one dessert canapé for 30 minute service

Four hours \$119 per person

- Please select eight canapé items for 1.5 hour service
- Please select three substantial items for 1 hour service
- Please select two dessert canapé items for 30 minute service

COLD SELECTIONS

Compressed green melon, wagyu bresaola, goats' curd

Whipped pea mousse tart, cultured cream, pea crisp and mint*

Poached wild fig, whipped ricotta, apricot fruit toast*

Korean spiced tuna tartare, toasted sesame, shiso

Kingfish ceviche, tostada, avocado, jalapeno

Dressed spanner crab, dessert lime, kewpie, squid ink tart

Spiced chicken taco, avocado, pickled green chilli

Peking duck pancake, hoi sin, cucumber and spring onion

WARM SELECTIONS

Prosciutto, manchego and tomato jaffle

Prawn spring roll, lime sweet chili

Chorizo empanada, garlic aioli

Beef paella croquette, saffron mayonnaise

Baked Stilton tart, pear relish*

Shiitake and leek spring roll*

Wagyu slider, cheese, pickles, relish

Pancetta wrapped prawn, mint yoghurt

DESSERT SELECTIONS

Vanilla raspberry choux bun*
Black Forest cone*
Citrus hazelnut tartlet*
Espresso mousse cup*
Honeycomb and milk chocolate macaron*
Baked mini cheesecake*
Strawberry and vanilla lollipop*
Chocolate raspberry tartlet*

SUBSTANTIAL SELECTIONS

Beef tataki, edamame beans, shiitake, salted black beans,
Asian herbs
Prawn dumpling, spiced vinegar, crispy chili spring onion
Porcini mushroom risotto, parmesan and pesto*
Zucchini pea and mint, lemon oil, chickpea gnocchi*
Lobster and tarragon butter milk roll
Braised lamb shoulder hot pot, pearly barley, salsa verde

Stations must accompany a minimum two-hour canapé menu.

Minimum 50 guests required. Food stations are served for a maximum two hours.

SUSHI & SASHIMI STATION \$33 PER PERSON

Selection of salmon and yellowfin tuna sashimi, California and vegetable rolls, pickled ginger, wasabi, soy and wakame salad

ANTIPASTO TABLE \$23 PER PERSON

Antipasto platter featuring cured meats, artisan cheeses, marinated and pickled vegetables, fresh fruit, nuts, rustic breads and crackers

SEAFOOD STATION \$34.50 PER PERSON

Oysters, tiger prawns, cured and smoked salmon with accompaniments

CHOCOLATE FOUNTAIN* \$17.50 PER PERSON

Choose from our selection of dark, milk or white Belgian couverture, served with vanilla profiteroles, strawberries, salted pretzel twists and marshmallows

CANAPÉ DESSERT BUFFET

\$27 per person

Please select six items

Black Forest cone*

Baked mini cheesecake*

Citrus hazelnut tartlet*

Vanilla raspberry choux bun*

Strawberry and vanilla lollipop*

Dipped chocolate and peanut alfajores*

Chocolate raspberry tartlet*

Honeycomb & milk chocolate macaron*

Menus and prices are 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. 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 endeavor 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



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