

**C R O  N**  
on **M C C R E D I E**

# Function Package



Thank you for considering Crown on McCredie as a venue to host your event.

Our premier convention centre, the Lincoln Function Room, comfortably seats up to 200 people. Whatever the occasion, we are fully equipped to make sure your experience is a memorable one.

The relaxed and casual atmosphere in our venue is ideally suited to birthdays, engagements, Christmas parties and sports presentation nights.

When it comes to food, we cater to all tastes and budgets with cocktail food, buffet and 3 course meals available.



## Catering Options:

### Platters

Idea for Parties and casual events, platters range from \$50 to \$120 per platter.

### Buffet Option

Serve yourself, 3 menu's to choose from, prices range from \$45 to \$55 per person.

### A la Carte

Sit down with entrees & mains served alternatively, 3 menu's to choose from, prices range from \$50 to \$70 per person.



## Platter Range

### \$50 Platter Range

Fish Cocktails

Salt and Pepper Squid

Spring Roles and Samosa

Chicken Nuggets and Chips

### \$80 Platter Range

Mini Hot Dogs

Prawn Cutlets

Meat Balls

Sausage Rolls and Party Pies

### \$120 Platter Range

BBQ Prawn Skewers

Satay Chicken Skewers

Smokey Plum Pork Skewers

Hot Wings

All Platters are one food option per platter.



# Buffett menu

## Menu One

### Breads

Fresh Continental Bread Rolls with Butter

### The Carvery

Tender Roast Beef with Gravy

Slow Roasted Chicken with Gravy

All Served with Baked Seasonal Vegetables & Garden Salad

### Dessert

Chocolate Mud Cake

Pavlova Topped with Fresh Fruit & Cream

**\$45 per person Minimum 70 guests**

## Menu Two

### Breads

Fresh Continental Bread Rolls with Butter Selection of fine condiments

### The Carvery (Select Two dishes)

Tender Roast Beef with Gravy

Roast Loin of Lamb Served with Mint Jelly

Slow Roasted Marinated Chicken served with Gravy

Roast Pork with Crackling & apple sauce



## Menu Two (continued)

### Salads

Italian Garden Salad

Greek Salad

Creamy Potato Salad

All Served with Three Seasonal Vegetables

### Dessert

Chocolate Mud Cake

Pavlova Topped with Fresh Fruit & Cream

**\$50.00 per person Minimum 50 Guests**

## Menu Three

### Breads

Fresh Continental Bread Rolls with Butter Selection of fine condiments

### Pasta (Select Two dishes)

Penne Bosciola - Bacon, Mushroom in a creamy sauce

Al Bacho - Chicken, Mushroom & Tomato in a creamy sauce

Penne Arrabiata - Parsley Capsicum, Tomato, Onion & Chilli in a Red Wine Sauce

Lasagne al Forno - Beef Bolognese & Creamy Béchamel Sauce



## Menu Three (continued)

### The Carvery (Select Two Dishes)

Tender Roast Beef served with a selection of gravies

Roast Loin of Lamb Served with Mint Jelly

Slow Roasted Marinated Chicken served W/ Lemon Herb  
Sauce

Roast Pork with Crackling & Apple Sauce

### Salads (Select Three dishes)

Italian Garden Salad

Caesar Salad Greek Salad

Avocado Salad (Seasonal)

Seafood Salad

Creamy Potato Salad

All Served with a fine Three Seasonal Vegetables

### Dessert

Chocolate Mud Cake Pavlova Topped with Fresh Fruit &  
Cream

**\$55.00 per person (Minimum 50 Guests)**



# Al La Carte

## Menu One

Three Course A-La-Carte Dining Experience  
(Served Alternatively)

Fresh Continental Bread Rolls with Butter

Entrée (Select Two dishes)

Spicy Beef Salad

Baked Chicken Wings W/ a Mild Chilli Sauce

Penne Bosciola

Main (Select Two dishes)

Grilled Eye Fillet & Baked Vegetables with a Red Wine  
Jus

Oven Baked Chicken Fillet & Baked Vegetables W/ a  
Lemon & Herb Sauce

Grilled Barramundi of Fish W/ a Lemon Butter Sauce and  
Fresh Garden Salad

Dessert (Select Two dishes)

French Vanilla Cheesecake

Chocolate Coated Profiteroles W/ Fresh Whipped Cream

Chocolate Mud cake Fresh Whipped cream

**\$50.00 per person**





## Menu Two

Three Course A-La-Carte Dining Experience  
(Served alternatively)

Fresh Continental Bread Rolls with Butter

Entrée (Select Two dishes)

Prawn Cocktails with a Homemade Tangy Sauce

Smoked Salmon Caesar Salad

Spicy Beef Salad

Main (Select Two dishes)

Chicken Filo Pastry - Chicken Wrapped in Filo Pastry with Avocado, Capsicum & Cheese served W/ a Garlic Cream Sauce

Veal Parmigiana - Veal Medallions Topped with an Italian Tomato Sauce, Eggplant, Ham & Mozzarella Cheese

Slow Roasted Eye Fillet W/ a Green Peppercorn Sauce

Dessert (Select Two dishes)

French Vanilla Cheesecake

Chocolate Coated Profiteroles W/ Fresh Whipped Cream

Chocolate Mud cake

**\$55.00 per person**



## Menu Three

Three Course A-La-Carte Dining Experience  
(Served alternatively)

Fresh Continental Bread Rolls with Butter

Entrée (Select Two dishes)

Chicken & Mushroom Vol-Au-Vents

Prawn and Avocado Salad!

Lamb Skewers with a Yoghurt & Herb Dip

Seafood Crepes!

Main (Select Two dishes)

Chicken Ballantine - Chicken Breast Filled with Carrots &  
Zucchini in a White Wine Sauce

Veal Bosciola – Veal Medallions, Bacon, Mushrooms &  
Shallots in a White Brandy Sauce

Lincoln Eye Fillet - Slow Roasted Eye Fillet with a Green  
Peppercorn Sauce

Chicken Giggi - Chicken Breast, Prawns & Cheese in a  
Cream Butter and Basil Sauce

Fresh Whipped Tasmanian Salmon Fillet - Atlantic  
Salmon cooked in a pan with avocado, tiger prawns,  
parsley, shallots, mustard cream basil sauce

Served with fine selection of three seasonal vegetables



## Menu Three Continued

Dessert (Select Two Dishes)

Lemon Meringue tartlets

Chocolate Mousse Caramel Mud Cake with Custard

Raspberry Crepes with Pistachios

\$70.00 per person



# Conference Packages

## Selection One

Mixed Platter of Gourmet Sandwiches

Tea & Coffee

\$8.50 per person (min 10ppl)

## Selection Two

Mixed Platter of Gourmet Sandwiches

Selection of Hot Canapés

Tea & Coffee

\$11.00 per person (min 15ppl)

## Selection Three

Mixed Platter of Gourmet Sandwiches

Selection of Hot Canapés

Variety of Cakes

Tea & Coffee

\$13.50 per person (min 30ppl)



## Morning or Afternoon Tea

Tea / Coffee \$3.50 per person

Tea/Coffee & Biscuits \$4.50 per person

## Extras

Muffins Selection of flavours  
(additional \$3.00 per person)



# Conditions

## Room Hire

*Please Note: If total spend on food exceeds \$2000 (Inc GST) the room hire will be waved.*

Full Room: \$1000 Inc GST

Half Room: \$700 Inc GST

Velvet Room: \$500 Inc GST

Conference Room: \$300 Inc GST

Room hire includes set-up, linen table cloths, access to in room bar & staffing.

## Confirmation

All bookings will be quoted in writing. Your booking will be confirmed with the function centre once the terms and conditions are signed and returned with the deposit.

## Cancellation

Clients may only cancel their booking in writing to the function centre. If the cancellation is made 20 days prior to the function date the full deposit will be reimbursed. If the cancellation is made less than 20 days prior to the function date, the client forgoes the deposit.

## Final Numbers

Final numbers are required 5 working days prior to the function date, all charges will be based on these numbers (unless prior arrangements are made with the Functions Coordinator).



## Smoking Area

The Function room is strictly non-smoking. If your guests require the use of a smoking area guests will be directed to the designated smoking areas of the Hotel which are the Gaming Room or Beer Garden.

## Security

All functions at the Crown on McCredie require a minimum of 1 security guard for every 50 people. Fees apply

## Payments

Full amount is to be paid 5 days prior to the event when the final numbers are confirmed.

## Conduct

Clients will be responsible to ensure that all persons in attendance act in an orderly fashion. The function centre and hotel reserves the right to remove any persons from the function whose behaviour is improper or undesirable at the discretion of the event coordinator. Under no circumstances is alcohol or food to be brought onto property, any found will be discarded immediately. There is to be no loitering outside of the function room to ensure the motel guests are not disturbed.

## Damages

Clients are responsible for any and all damages caused by any member of the function party to the hotel, motel and function centre during the period of the function.