

# BREEZES



## Step into Breezes and escape to a sanctuary of culinary pleasure...

Located near the swimming pool on Level 3 at Crown Towers, Breezes offers an oasis in the city – with a sun drenched terrace and al fresco style restaurant overlooking the CBD skyline and Yarra River.

Breezes is the perfect venue for special occasions, from celebratory dinners to the magic of your wedding day.

The restaurant can comfortably seat 75 guests for a sit-down meal, or up to 120 for a stand-up cocktail reception.

Breezes also offers a superb outdoor terrace overlooking the river – with or without a marquee – for drinks, canapés or al fresco dining.\*

The appetising menus are inspired by French Provincial flavours, with succulent seafood taking pride of plate. Offering a range of packages for lunch and dinner, Breezes' friendly and professional staff are focused on exceeding the expectations of you and your guests.

Breezes may be booked exclusively for your special occasion from Sundays to Fridays for lunch or dinner.\*\*

To assist you with the many details involved in planning your special occasion, the team at Breezes can also offer expert advice on finishing touches such as a marquee, flowers, table decorations and photography.

\* *Costs apply.*

\*\* *Conditions apply. Subject to availability.*



# BREEZES

Level 3, Crown Towers

8 Whiteman Street

Southbank Victoria 3006

Restaurant telephone: (03) **9292 6896**

Private Events at Breezes: (03) **9292 6222**

Facsimile: (03) 9292 5644

[www.breezesatcrown.com.au](http://www.breezesatcrown.com.au)



## Cocktail Receptions

### Canapé Menu (minimum 30 guests)

**30 minutes (please select 4) per person \$18.00**

**1 hour (please select 8) per person \$38.00**

**2 hours (please select 12) per person \$50.00**

**3 hours (please select 16) per person \$62.00**

**Additional time per person, per half hour \$5.00**

**Additional canapé (1 canapé) per person \$4.50**

### Cold selection

Coconut crusted seared tuna on avocado mousse with pineapple lime salsa

Vietnamese rice paper rolls with spicy beef and holy basil

Mille-feuille of smoked salmon with dill yoghurt

Assorted California rolls

Mushroom and feta frittata with olive tapenade\*

Australian oysters in half shell with lime gelée and tobiko

Barbeque Chinese style duck with plum sauce in pancake

Trio of mini cones with tiger prawns on guacamole, tuna tartare with goat's cheese and peppered beef with tomato corn relish

Skewered cherry tomato, bocconcini and basil with Kalamata olive\*

Paneer tikka with green chilli and coriander chutney

Confit ocean trout on cucumber noodles with lemon olive tapenade

Tomato and basil bruschetta with balsamic gelée\*

Pickle marinated prawns with Archar vegetables and pita crisp

Toasted brioche with salmon tartar and quail egg

Profiterole filled with smoked salmon and foie gras parfait, cranberry relish

### Warm selection

Goat's cheese and red onion jam tartlet\*

Lamb kofta wrapped in spinach pita with rocket and garlic yoghurt

Thai fish cakes with mango chilli salsa

Mini wagyu beef burgers

Tempura fish on spicy chilli and lime mayonnaise

Mini chorizo sausage on sweet onion jam

Tandoori chicken strips with pineapple and mint chutney

Ginger and coriander prawn in panko crust with sweet Thai chilli sauce

Mushroom and Parmesan arancini rice ball with basil pesto\*

Honey and hoi sin glazed chicken thigh roll

Spicy beef empanada with tomato and corn salsa

Steamed scallop and prawn dumplings

Shiitake mushroom and vegetable spring roll\*

Chicken kunyit kebab with peanut dipping sauce

Beef tartlet with Gorgonzola potato crust

All prices are inclusive of 10% GST

\*Donates vegetarian item



## **Cocktail Food Stations**

Enhance your cocktail party with a cocktail food buffet

Station must accompany a minimum of 1 hour canapé menu

### **Antipasto station per person \$25.00**

Antipasto platter featuring the region's fresh produce, boutique cheeses, cold cuts and olives

### **Traditional ice cream cart per person \$12.00**

A selection of ice creams and sorbets served with a wide range of toppings:

Warm chocolate sauce, marshmallows, toasted almonds and berry compote

### **Chocolate fountain per person \$9.00**

Your choice of dark, milk or white chocolate, or coloured to match your event, served with a variety of financier, marshmallows, fresh fruits, biscotti and meringues

### **Australian artisan cheese board per person \$18.00**

A selection of boutique cheeses, fruit pâté, dried fruits, freshly baked breads and crackers (Self Service Station)

While Crown Melbourne will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. Every effort will be made by Crown Events to cater for any guests with special dietary requirements (vegetarian, vegan, gluten free &/or lactose free, allergies, religious requirements) any dietary requirements outside of these 5 categories eg low-fat will incur a 25% surcharge, please consult your Event Manager.



## Menu Packages

### \$79 Set Menu

Grilled calamari, frisée and chorizo  
salad and basil pesto

or

Pea tortellini, asparagus velouté  
and lemon olive oil

\* \* \*

Rainbow trout, citrus couscous  
with raisins and paprika dressing

or

Victorian Farms scotch fillet (280 grams)  
served with spinach and red wine jus

*Served with side orders of steamed  
green vegetables with lemon olive oil,  
Kipfler potatoes with garlic and rosemary  
and mixed garden salad to share*

\* \* \*

Earl grey tea panna cotta, mixed berry  
compote and honeycomb biscuit

or

Valrhona chocolate tart with  
caramel Cognac ice cream

\* \* \*

Coffee and tea

### \$89 Set Menu

Seared scallops with cauliflower purée,  
crisp pancetta and baby cress

or

Carpaccio of wagyu rump, pickled baby beets,  
shaved Pecorino and truffle dressing

or

Garlic king prawns with lemon, tomatoes,  
baby leeks, crisp ciabatta

\* \* \*

Victorian Farms rib eye (300 grams)  
served with spinach and red wine jus

or

Pan-fried salmon, spiced chickpea purée,  
crème fraiche and chives

or

Corn-fed chicken breast, corn purée and  
silver beets with tarragon jus

*Served with side orders of steamed  
green vegetables with lemon olive oil,  
Kipfler potatoes with garlic and rosemary  
and mixed garden salad to share*

\* \* \*

Maple crème brûlée with a chocolate  
and hazelnut tuile

or

Valrhona chocolate tart with  
caramel Cognac ice cream

or

Pistachio and olive oil cake,  
Baileys anglaise and mandarin sorbet

\* \* \*

Coffee and tea

Breezes Spring Set Menu 2011.

All prices are inclusive of GST. Prices effective April 2011. Menus are indicative only and change seasonally.

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## Menu Packages

### \$99 Set Menu

#### Breezes seafood and antipasto platter to share

Prawns, scallops, smoked salmon, calamari and oysters with marinated vegetables, olives, goat's cheese and condiments

\* \* \*

Pan-seared duck breast, quinoa, tomatoes and lemon thyme and spice jus

or

Pan-roasted kingfish, roasted spring vegetables, crayfish bisque

or

Victorian Farms rib eye (300 grams) served with spinach and red wine jus

*Served with side orders of steamed green vegetables with lemon olive oil, Kipfler potatoes with garlic and rosemary and mixed garden salad to share*

\* \* \*

Maple crème brûlée with a chocolate and hazelnut tuile

or

Valrhona chocolate tart with caramel Cognac ice cream

or

Earl grey tea panna cotta, mixed berry compote and honeycomb biscuit

\* \* \*

Selection of cheeses with quince paste, muscatels and lavosh

\* \* \*

Coffee and tea

Breezes Spring Set Menu 2011.

All prices are inclusive of GST. Prices effective December 2011. Menus are indicative only and change seasonally.

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## Breezes Beverage Packages

### Standard Package

Tyrrell's Ashmans Brut, Tyrrell's Chardonnay or Semillon Sauvignon Blanc, Tyrrell's Shiraz or Cabernet Merlot, Crown Lager, Corona, Cascade Premium Light, orange juice, mineral water and soft drinks.

2 hour beverage package	\$27.50 per person
3 hour beverage package	\$37.50 per person
4 hour beverage package	\$47.50 per person
5 hour beverage package	\$57.50 per person
6 hour beverage package	\$67.50 per person

### Premium Beverage Package

Yarra Burn Sparkling, Dominique Portet Sauvignon Blanc, Chapel Hill Unwooded Chardonnay, Gramps Cabernet Merlot, St Johns Road Blood & Courage Shiraz, Crown Lager, Corona, Cascade Premium Light, orange juice, mineral water and soft drinks.

2 hour beverage package	\$35.00 per person
3 hour beverage package	\$45.00 per person
4 hour beverage package	\$50.00 per person
5 hour beverage package	\$60.00 per person
6 hour beverage package	\$70.00 per person

### Reserve Beverage Package

Jansz NV, Ra Nui Sauvignon Blanc, Scotchman's Hill Chardonnay, Leeuwin Estate Siblings Shiraz, Heineken, Crown Lager, Cascade Premium Light, orange juice, mineral water and soft drinks.

2 hour beverage package	\$45.00 per person
3 hour beverage package	\$55.00 per person
4 hour beverage package	\$65.00 per person
5 hour beverage package	\$75.00 per person
6 hour beverage package	\$85.00 per person

Beverages can also be charged upon consumption. Beverage packages are indicative only and can be designed to suit your individual requirements. Beverages are subject to availability. Crown practices responsible service of alcohol.



## Summer BBQ at Breezes

**\$63.00 per person**

### Beverage

Price includes a complimentary Breezes "Signature" cocktail, boutique beer, sparkling Prosecco, juice or soft drink.

### Cold Seafood platter (to share, based on 2 persons)

St Helen's oyster's

Huon Valley smoked salmon

Smoked barramundi

Poached chilled prawns

New Zealand green lip mussels

Seafood salad

*served with aioli, cocktail sauce and herbed mayonnaise arranged on a three-tier stand*

### Main course

Guest can choose one meat and one seafood platter, side dishes, selection of sauces and a variety to salads at the salad buffet.

### Meat platter (to share, based on 2 persons)

Beef tenderloin medallions

Corn-fed chicken breast

Minted lamb skewer

Grilled chorizo sausage

*served with caramelised onion jus*

### Seafood platter (to share, based on 2 persons)

Salmon fillet

Prawns

Calamari

*served with olive oil and lemon wedges*

### Side dishes

Steamed summer greens with extra virgin olive oil

French fries

### Salad buffet

Six salads including one leaf salad and five combined salads, dressings and bread rolls

### Additional items

Whole crayfish                      market price

Wagyu Sirloin (250g)                \$75.00

### Desserts

Raspberry frangipane tart

Freshly baked seasonal fruit tart

Chocolate mud cake

Vanilla cheese cake

Selection of Mövenpick ice creams

Seasonal fresh fruits



## Breezes Floor Plan

The inside of the restaurant can accommodate up to 75 guests for a sit-down dinner or up to 120 guests for a stand-up cocktail reception. Between November and March, the seafood barbeque is available for larger functions where guests can be seated both indoors and outdoors. A marquee is erected over the upper deck.

