

ASIAN

WEDDING PACKAGE & MENU



WEDDINGS





ASIAN

WEDDING PACKAGE

\$236 per person*

- Dedicated Crown Wedding Manager
- Five course Chinese menu (individually served)
- Five hour Crown Reserve beverage package
- Cakeage (served on platters)
- Black or white chair covers
- Personalised table menus
- Black or white table linen
- Selection of table centrepieces
- Show plates, crockery, and cutlery
- Dance floor (dance area for the Aviary) and stage
- Wedding party, present, and cake tables
- Lectern and microphone
- Menu tasting (minimum 150 guests apply)
- Compliance Officer
- Security Officer
- Complimentary accommodation for the newlyweds at Crown Towers

To book, contact our Wedding Team on +61 3 9292 6235.

Terms and conditions: Package exclusive to weddings booked in the Palladium, Promenade Room, River Room and Crown Aviary. Please note minimum spends apply per function room. Valid for any new weddings contracted and held before 30th June 2024. Events are subject to Crown Events and Conferences General Terms and Conditions which are available on request. Menus and prices are valid to 30th June 2024 and are subject to change. Security officer/s for a maximum of six hours and one Compliance Officer for a three hour duration is included. Additional security guards required to be present at your wedding as deemed necessary by Crown are charged at a cost to the client. Complimentary menu tasting (maximum four guests) available for weddings with a minimum of 150 guests. 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 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.

Complimentary accommodation for the newlyweds on their wedding night in a Deluxe King room at Crown Towers Melbourne. Accommodation is subject to availability. Images for illustration purposes only.

MENU

FIRST COURSE

Please select two items per person:

COLD SELECTION

Slow braised duck breast with Chinese master stock, pickled carrot, cucumber

Red braised wheat gluten with assorted mushroom*

Torched kingfish with Asian slaw, lime dressing

Fool-worthy Sichuan chicken salad in spring onion, chilli oil sauce

Crab salad, cucumber, wakame salad, tobiko

Tuna tartare, sesame rice paper, ginger spring onion relish

Shanghai style spiced smoked fish, spring onion and coriander

Drunk prawn, soy bean, shredded black fungus, goji berry

WARM SELECTION

Prawn toast, chilli mayo, micro herbs

Pork siu mai, chilli oil and black vinegar sauce, spring onion

Salt & pepper soft shell crab, chilli, crispy shallot

Fried prawn wonton, sweet sour sauce

* Denotes vegetarian dishes





SECOND COURSE

SOUP

Please select one item:

Hot & sour seafood soup

Bamboo shoot, mushroom, sea cucumber and crab meat soup

Ginseng, wolfberry chicken herbal soup

Seafood, mushroom and bean curd soup

Sweet corn and crab meat soup with egg white

“Westlake” egg drop, shitake mushroom beef soup

THIRD COURSE

LOBSTER

Half lobster tail with noodles and Chinese broccoli served with your choice of one the following sauces:

Ginger and spring onion

XO sauce

Singapore chilli sauce

Szechuan bean sauce

Yellow soy bean sauce

Kung pao sauce

FOURTH COURSE

Please select one item:

Pan seared beef tenderloin, seasoned Asian vegetables, with either honey black pepper, Szechuan black bean or mandarin sauce

Steamed hapuka fillet, shredded pork and mushroom on coriander flavoured soy sauce and baby bok choy

Marinated Szechuan chicken breast, Asian vegetable, Kong bao sauce, leek, red chilli and cashew nut

Herbal braised soy duck leg, enoki mushroom, broccoli, baby corn and wood ear fungus with mandarin sauce

Monk fish, sweet and sour chilli sauce, kalia, capsicum and pepita seeds

Hakka soya braised pork belly, Chinese mushroom, bok choy and bean curd

Barbecue pork cutlet, bok choy, baby carrots with either sweet and sour sauce or kimdo sauce

Please select one item:

Seafood fried rice with XO and green onion

Yang chow fried rice

Fried rice with roasted pork and XO

Wok tossed beef fried rice with diced onion, eggs and shredded lettuce

Vegetarian fried rice with truffle*

All Asian banquets are served with red cut chilli, soy sauce, vinegar and peanuts

Homemade XO sauce is an additional cost of \$3.00 per person





FIFTH COURSE

Please select either a trio dessert plate or an individual dessert.

ASIAN TRIO

Mango pudding

Green tea ice cream

Coconut panna cotta with red bean

INDIVIDUAL DESSERT (SELECT ONE DESSERT)

Guava & lime mousse, coconut pandan crumble, strawberry gel

Kalamansi lemon meringue tart, pomegranate gel, lychee popping pearls

Yuzu imperial mandarin cheesecake, mango sauce, raspberry crisps

Vanilla namelaka, pineapple cremeux, lemon grass jelly, passionfruit popping pearls

ENHANCEMENTS

ADDITIONAL APPETISERS

Szechuan marinated slice abalone black fungus and leek, served warm
(plated one piece per person)

\$17.00 ADDITIONAL PER PERSON

Black lip abalone slice mushroom and vegetables (plated, one per person)

\$42.00 ADDITIONAL PER PERSON

UPGRADED SOUP

Eight treasure soup - bamboo pit, mushroom, black fungus, chicken, crab meat,
dried scallop, sea cucumber, prawns

\$11.00 ADDITIONAL PER PERSON

UPGRADED MAIN COURSE

Oven baked tooth fish, teriyaki glaze, crispy shimeji mushroom and Asian greens

\$16.50 ADDITIONAL PER PERSON

SIDE DISHES (All side dishes are served two platters per table)

Barbecue combination platter roasted pork, soy chicken and char siu

\$15.00 ADDITIONAL PER PERSON

Braised sea cucumber with wombok

\$27.50 ADDITIONAL PER PERSON

Salt and pepper quail (half quail per person)

\$8.00 ADDITIONAL PER PERSON

FRUIT PLATTER (served two platters per table)

\$9.00 ADDITIONAL PER PERSON



BEVERAGES

This wedding package is inclusive of the Crown Reserve selection. All beverage packages also include assorted soft drinks, orange juice, still and sparkling water.

CROWN RESERVE

Woodbrook Sparkling NV Brut Cuvee

Brigade Block Semillon Sauvignon Blanc

Abilene Shiraz

Cascade Premium Light

Furphy Refreshing Ale

Great Northern Super Crisp

CROWN RESERVE COLLECTION ADDITIONAL CELLAR WINE SELECTION

\$5.00 PER PERSON - PER SELECTION

Add any white or red wine from the Cellar Collection to your wine package

CROWN RESERVE ADDITIONAL BEER OR CIDER SELECTIONS

\$5.00 PER PERSON - PER SELECTION

Crown Lager

Corona

Peroni

Bulmers Original





BEVERAGES

CELLAR COLLECTION

\$10.00 ADDITIONAL PER PERSON

Seppelt Fleur de Lys NV

Cascade Premium Light

WHITE WINE - Please select two white wines:

Pocketwatch Pinot Gris

821 South Sauvignon Blanc

Counterpoint Chardonnay

RED WINE - Please select two red wines:

Cape Schanck Pinot Noir

Seppelt 'The Drives' Shiraz

Grant Burge Benchmark Cabernet Sauvignon

FULL STRENGTH BEER

Crown Lager

Pure Blonde

CELLAR COLLECTION ADDITIONAL - BEER OR CIDER SELECTIONS

\$5.00 PER PERSON - PER SELECTION

Heineken

Corona

Peroni

Bulmers Original

CHILDREN'S MENU

All children's menus include soft drinks and juices.
Available for children 12 years of age and under.

Two courses \$57.00 per child
Price includes one main and either one entrée or one dessert.

Three courses \$77.00 per child
Price includes one entrée, one main and one dessert.

ENTRÉE - Please select one item:

Cantaloupe melon and parma ham salad
Cheese nachos, diced tomatoes and guacamole*
Garlic cheesy bread*
Crudites, dips and crackers*
Chicken and avocado salad

DESSERT - Please select one item:

Chocolate LEGO Brick, strawberries, vanilla
chantilly*
Strawberry & chocolate chip ice cream
sandwich*
Ice cream sundae, waffle biscuit, crispy
chocolate pearls*
Chouquettes, whipped white chocolate
ganache, dark chocolate sauce*

MAIN COURSE - Please select one item:

All mains served with steamed vegetables, chips
or potatoes:
Grilled chicken
Crumbed chicken strips
Baked salmon
Grilled steak
Margherita pizza
Mini beef sliders (2)

OR

Choice of penne pasta or gnocchi with;
- Napoli sauce*
- Beef ragout

*Denotes vegetarian dishes





WEDDINGS

CONTACT US

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