



# **WEDDING COCKTAIL RECEPTION PACKAGE**



# THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Weddings is the perfect choice for your special day, offering world class menu options featuring locally sourced produce.

Our menus are thoughtfully curated by Executive Chef, Blake Edwards and his team. Blake's multicultural and modern approach, using predominantly locally sourced ingredients, gives our menus a quality rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Whether you are planning an intimate gathering or large celebration, Crown Weddings offer everything you need to make your special event a spectacular one.

## WEDDING COCKTAIL RECEPTION PACKAGE

**\$202 PER PERSON\***

Dedicated Crown Wedding Manager

Selection of ten canapés per person

Selection of two substantial canapés per person

Selection of either antipasto station or dessert station

Four-hour Crown Reserve beverage package

Crown portable bar inside room with included bar staff

Cakeage (served on platters)

Wedding gift and cake tables

Dance floor (dance area for the Aviary) and stage

Lectern and microphone

Compliance Officer

Security Officer

Complimentary accommodation for the newlyweds at Crown Towers Melbourne for 2 nights\*

Encore Technologies \$500 credit for audio or lighting package\*

# CANAPÉS

## COLD SELECTIONS

- Prawn and Vietnamese mint rice paper roll
- Korean tuna tartare, toasted sesame, shiso
- Spiced chicken taco, avocado, pickled green chilli
- Peking duck pancake, hoi sin, cucumber, spring onion
- Poached wild fig, goats' curd, apricot fruit toast\*
- Roast pumpkin, goats' cheese and walnut tart\*
- Dressed spanner crab, finger lime, fennel, squid ink tart

## WARM SELECTIONS

- Grilled chicken satay, spiced peanut sauce
- Baked Stilton tart, spiced pear relish\*
- Miso and eggplant spring roll, kewpie mayonnaise\*
- Paella beef croquette, saffron mayonnaise
- Mini wagyu slider, crinkle cut pickles, cheese, American mustard
- Prosciutto, manchego and tomato jaffle
- Chorizo empanada, garlic aioli

## DESSERT SELECTIONS

- Mango raspberry cheesecake\*
- Vanilla and red currant choux bun\*
- Tropical passionfruit tartlet\*
- Strawberry and rhubarb cremeux\*
- Yuzu and lime marshmallow cone\*
- Pistachio cherry rocher\*
- Lemon meringue tartlet\*
- Salted caramel choux bun\*
- New York cheesecake\*

\* Denotes vegetarian dishes



# SUBSTANTIAL ITEMS

Beef tataki, edamame beans, pickled shiitake, salted black beans, Asian herbs

Prawn dumpling, black vinegar, crispy chili spring onion

Porcini mushroom risotto, parmesan, pesto\*

Zucchini pea and mint, lemon oil, chickpea gnocchi\*

Lobster and tarragon butter milk roll

Braised lamb shoulder hot pot, freekah pilaf, salsa verde

Buttermilk fried chicken, chipotle mayo, dill pickles

New York style toasted Reuben beef sandwich, cucumber pickles, mustard

## ADDITIONAL SUBSTANTIAL ITEM

\$11.50 PER PERSON, PER ITEM

# COCKTAIL STATIONS

The Classic Cocktail Package includes one cocktail station. You have the choice of the antipasto table or the canapé dessert buffet. Antipasto table and dessert station are served for one hour.

## ANTIPASTO GRAZING TABLE **OR**

San Danielle prosciutto, wagyu bresaola, sopressa salami, smoked buffalo mozzarella, pickles, artichokes, piquillo peppers

## CANAPÉ DESSERT BUFFET

**Please select 5 items**

Baked mini cheesecake\*

Vanilla raspberry choux bun\*

Pistachio financier, tonka bean ganache\*

Chocolate and peanut alfajores\*

Espresso mousse cup\*

Chocolate raspberry tartlet\*

Black Forest cone\*

Honeycomb and milk chocolate macaron\*

Strawberry vanilla lollipop\*

Citrus hazelnut tartlet\*

\*Denotes vegetarian dishes



# ENHANCEMENTS

## STATIONS

Food stations are served for a maximum two hours.

### SUSHI AND SASHIMI STATION

\$33 per person

Selection of Tasmanian salmon and Spencer Gulf kingfish, blue fin tuna sashimi, California and vegetable rolls, pickled ginger, wasabi, soy

### CARVING STATION

\$27.50 per person

Roast Bass Strait beef striploin, served with bread rolls, mustard, pickles

### PIZZA STATION

\$25 per person

Margherita\* pizza and pepperoni pizza, homemade pizza sauce, fresh buffalo mozzarella

### SEAFOOD STATION

\$34.50 per person

Appellation rock oysters served with shallot vinegar (2 per person), tiger prawns, gin cured Tasmanian salmon

### TRADITIONAL ICE CREAM CART\*

\$17 per person

A selection of ice creams, sorbets and condiments

## LIVE STATIONS

Prepared live by our chefs

### MEXICAN STATION

\$23 per person

Make your own hard-shell tacos with spiced chicken, spiced Jack cheese, guacamole, sour cream, tomato salsa, pickled jalapenos

### MIDDLE EASTERN STATION

\$24 per person

Chargrilled spiced chicken, grilled flatbreads and dips, pickles, tabouleh and fattoush salad

### ASIAN STATION

\$24.50 per person

A selection of dumplings, special fried rice, peking duck pancakes, vegetable spring rolls, served with chilli and soy

### INDIAN STATION

\$24 per person

Bhuna chicken curry — mixed vegetable korma, jeera pulao rice, poppadom's, pickled onions, mango and eggplant pickle

\* Denotes vegetarian dishes



# WEDDING COCKTAIL RECEPTION BEVERAGE PACKAGE

The Wedding Cocktail Reception Package is inclusive of the Crown Reserve Beverage Package selection. All beverage packages include assorted soft drinks and juice, still and sparkling water.

## CROWN RESERVE BEVERAGE PACKAGE

### SPARKLING WINE

Woodbrook Sparkling — Central Ranges NSW

### WHITE WINE

Brigade Block Semillon Sauvignon Blanc — Central Ranges NSW

### RED WINE

Abilene Shiraz — Central Ranges NSW

### BEER

Furphy Refreshing Ale

Great Northern Super Crisp

Cascade Premium Light

Heineken 0.0

## ADDITIONAL CELLAR WINE SELECTION

**\$6 per person, per selection**

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

## ADDITIONAL LOCAL, INTERNATIONAL BEER AND CIDER SELECTION

**\$6 per person, per selection**

Crown Lager

Carlton Draught

Corona

Peroni

Heineken

Bulmers Original





# CROWN CELLAR COLLECTION BEVERAGE PACKAGE

## UPGRADE TO CELLAR COLLECTION BEVERAGE PACKAGE

\$10 per person

### SPARKLING WINE

Seppelt 'Fleur de Lys' Sparkling — Great Western VIC

Hardys Zero Alcohol Sparkling — South Eastern Australia

### WHITE WINE

**Please select two white wines:**

Pocketwatch Pinot Gris — Central Ranges NSW

821 'South' Sauvignon Blanc — South Marlborough NZ

Counterpoint Chardonnay — South Eastern Australia

### ROSÉ

Marty's Block Rosé — Riverland SA

### RED WINE

**Please select two red wines:**

Seppelt 'The Drives' Shiraz — Great Western VIC

Grant Burge 'Benchmark' Cabernet Sauvignon — Barossa Valley SA

T'Gallant Cape Schanck Pinot Noir — Mornington VIC

### BEER

Cascade Premium Light

Heineken 0.0

Choice of: Crown Lager or Pure Blonde

### ADDITIONAL CRAFT BEER SELECTION

**\$7 per person, per selection**

Balter XPA Can

Mountain Goat Lager Can

Stone & Wood Pacific Ale

Little Creatures Pale Ale





\*Terms and conditions: Package exclusive to weddings booked in the Palladium, Aviary, and River Room. Please note minimum spend and room hire fee applies per function room. Valid for any new weddings contracted and held before 30th June 2025. 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 2025 and are subject to change. Security officer/s for a maximum of five hours and one Compliance Officer for a four-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. 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 the night prior and wedding night in a Deluxe King room at Crown Towers Melbourne. Accommodation is subject to availability. Images for illustration purposes only. Audio visual sponsorship will be provided should you choose to utilise Encore Event Technologies as the sole provider of audio visual for your event and these charges are billed via your final Crown invoice. Sponsorship amount will be deducted from your final Encore Event Technologies charges. No credits will be provided should the full amount not be spent. Sponsorship amount can only be used for the Encore Event Technologies component of your event (equipment only does not include labour charges) and cannot be deducted from any other item/s.