

KOSHER

WEDDING PACKAGE & MENU



WEDDINGS





MENU

At Crown, we pride ourselves on the quality of our produce and the creativity of our cuisine. Your wedding will be complemented by a delicious menu designed by award winning Chef Blake and curated by you.



KOSHER

WEDDING PACKAGE

\$234 per person*

- Dedicated Crown Wedding Manager
- Selection of six canapés per person
- Three course set Kosher dinner menu including an alternating main course
- A selection of two sides (four bowls per table)
- Five hour Wine and Spirits Corkage package (couple provides own Kosher certified wine and spirits)
- Portable bar inside the function room (space permitting)
- Five hour beer and soft drinks package
- Freshly brewed coffee, selection of teas and chocolates
- Cakeage (served on platters)
- Black or white chair covers
- Personalised table menus
- Black or white table linen
- Kosher crockery and cutlery
- Wedding party, present, 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
- Supervision by Kosher Australia.

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

Terms and conditions: Package exclusive to weddings booked in the Palladium, Aviary and River Room. Please note minimum spend applies 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. 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. 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. The maximum spirits that can be provided is one 750ml bottle per ten adult guests. All beverages provided must be approved by Kosher Australia.

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.

PRE DINNER CANAPES

Please select six items per person:

COLD SELECTION

Smoked salmon, buckwheat blini, lemon mayo, micro herb

Blue eyed ceviche, crispy taco, avocado, green chilli

Whipped beetroot mousse tart, baby mint*

Assorted sushi, soy sauce, wasabi

Salmon mousse, baby qukes, keta caviar, baby coriander

Compressed melon, pastrami, caramelised hazelnut, sorrel

Celeriac and apple remoulade with smoked chicken

Baba ganoush, pomegranate, mini tart*

WARM SELECTION

Grilled lamb koftas, tzatziki dipping sauce

Falafel with tahini*

Vegetable spring rolls, sweet chili dipping sauce*

Mini chicken burger, pickle, mayo

Mini corn beef and onion jam sliders

Fish cakes, mango salsa

Mini beef burger, tomato relish, American mustard

* Denotes vegetarian dishes





ENTRÉE

Please select one item:

ROASTED GOLDEN BEETS

Shallot, confit tomato, candied pecans, tendrils*

SESAME CRUSTED TUNA

Spring onion, yuzu ponzu, fried shallot, daikon

SMOKED HUON SALMON

Shaved fennel, dill emulsion, baby beetroot, breakfast radish, spiced almond crumble

GRILLED CHICKEN

Chipotle mayo, charred corn, lime, tomato and avocado salsa

SZECHUAN CURED HUON ATLANTIC SALMON

Shiso leaf, baby qukes, Yarra Valley caviar, tumeric spiced coconut cream, coriander

MOROCCAN VEGETABLE RISOTTO

Baby snapper fillet, organic micro herbs*

TUNISIAN CHICKEN

Eggplant puree, roast chickpea salad, pomegranate, baby mint

TATAKI SALMON

Green papaya, green beans, Asian salad, soy ginger dressing

* Denotes vegetarian dishes

MAIN COURSE

Please select two items for alternating service:

PAN SEARED BARRAMUNDI FILLET

Pea puree, broccolini, kipfler wedge, dill oil

GRILLED ATLANTIC SALMON

Roast baby fennel, white bean puree, Sicilian caponata

SLOW COOKED LAMB

Smoked eggplant puree, preserved lemon, zucchini baton, sumac and parsley

THYME MARINATED FREE RANGE CHICKEN BREAST

Broccolini, pumpkin puree, fried chickpeas chicken jus

OVEN ROASTED FREE RANGE CHICKEN BREAST

Porcini mushroom and leek risotto, king brown mushroom, lemon gremolata

PAN FRIED CHICKEN BREAST

Middle eastern nut rice, vegetable tagine, spice roasted cauliflower

PAN SEARED KING SALMON

Roasted fennel, broccoli and almond quinoa, citrus salsa verde

WHOLE ROASTED SCOTCH FILLET

Parsnip mash, broccolini

PAN FRIED CHICKEN BREAST

Roasted vegetable and potato cassoulets, tarragon jus

SEARED BEEF SCOTCH FILLET

Roasted cauliflower duo, potato fondant

* Denotes vegetarian dishes



SIDE DISHES

Please select two items:

Israeli salad with cous cous*

Mixed lettuce, beetroot, salted walnuts, confit tomato and sprouts*

Rocket and spinach salad, heirloom tomato and balsamic dressing*

Tabouleh*

* Denotes vegetarian dishes





DESSERT

Your choice of one plated dessert

COCONUT PASSION FRUIT PANNA COTTA
Passion fruit jelly, mango sorbet

RASPBERRY CHEESECAKE
Pistachio crumbs, lemon sorbet

CHOCOLATE FUDGE BROWNIE
Orange sauce, vanilla chantilly

VANILLA PANNA COTTA
Honey marinated strawberries, almond crumble

WARM APPLE RHUBARB CRUMBLE
Anglaise sauce

ORICAO CHOCOLATE CHERRY VERRINE
Chocolate crumbs, mixed berry sorbet

STICKY DATE PUDDING
Toffee sauce, vanilla gelato, caramel shard

Alternating dessert is an additional \$11.00 per person

ENHANCEMENTS

ALTERNATING SERVICE FOR ENTRÉE OR DESSERT

\$11.00 Per Person - Per Course

ADDITIONAL ENTRÉE OR DESSERT

\$5.50 Per Person - Per Course

FRUIT PLATTER

\$9.00 Additional Per Person

Sliced seasonal fruit platter

(served one platter per table)

DESSERT PLATTER

\$8.00 Additional Per Person

Chef's selection of five miniature desserts

(served two platters per table)

*Denotes vegetarian dishes



BEVERAGES

The Kosher wedding package is inclusive of beer, assorted soft drinks, orange juice, still and sparkling water. Couple to provide wine and spirits*

CROWN KOSHER BEER COLLECTION

Cascade Premium Light

Furphy Refreshing Ale

CROWN RESERVE ADDITIONAL BEER OR CIDER SELECTIONS

\$5.00 PER PERSON - PER SELECTION

Crown Lager

Corona

Peroni

Bulmers Original

* Please note there is a limit of one 750ml bottle of spirits per 10 adults guests. All wine and spirits must be approved by Kosher Australia.



CHILDREN'S MENU

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

Two courses \$65.00 per child
Price includes one main and either one entrée or one dessert.

Three courses \$76.00 per child
Price includes one entrée, one main and one dessert.

ENTRÉE - Please select one item:

Grilled pita bread, hummus and crudites
Gnocchi with beef meatballs, Napoli sauce
Chicken and avocado salad
Penne pasta, beef and tomato ragout

MAIN COURSE - Please select one item:

Grilled salmon, buttered carrots, broccoli, chat potatoes
Chicken schnitzel, mashed potatoes and seasonal vegetables
Chicken nuggets, thick chips and baby carrots
Mini burgers and French fries
Grilled chicken, crushed potatoes and baby carrots

DESSERT - Please select one item:

Selection of sorbets, fresh berries*
Chocolate mud cake, raspberry sauce*
Strawberry sorbet, meringue, crème topping*

*Denotes vegetarian dishes





WEDDINGS

CONTACT US

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