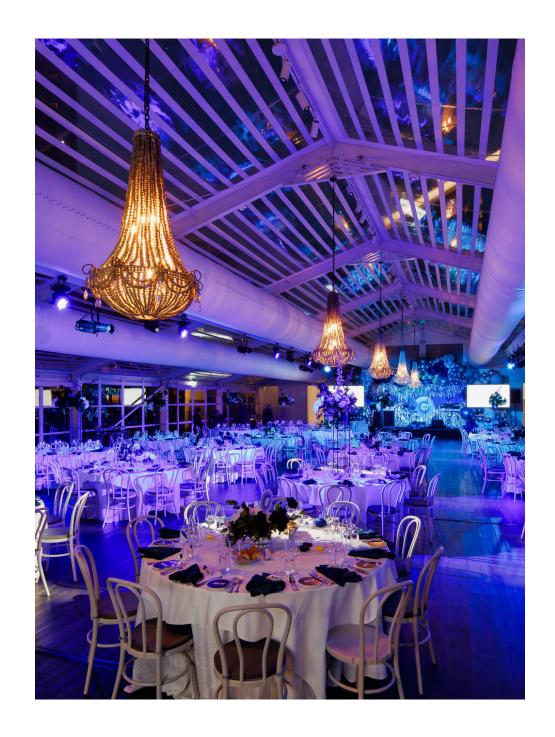
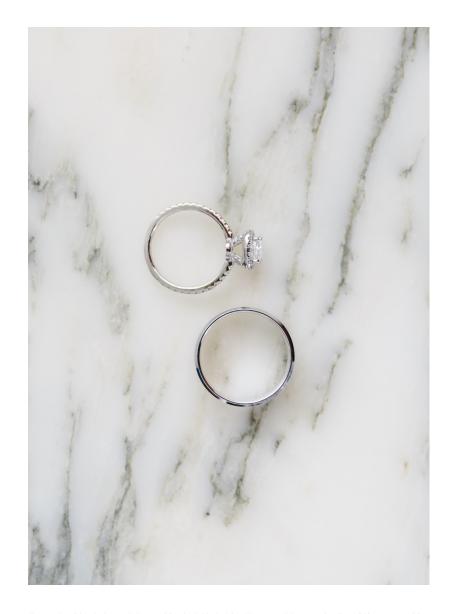
WEDDING PACKAGES







#### CLASSIC AVIARY

# WEDDING PACKAGE

\$190 per person\*

- Dedicated Crown Wedding Manager
- Selection of three canapés per person
- Three course set dinner menu including an alternating main course
- Five hour Crown Reserve beverage package
- Freshly brewed coffee, selection of teas and chocolates
- Cakeage (served on platters)
- Selection of centrepieces
- Black or white chair covers

- · Personalised table menus
- Black or white table linen
- · Show plates, crockery and cutlery
- Wedding party, present, and cake tables
- Dance area and stage for band or DJ
- · Lectern and microphone
- Compliance Officer
- Three Security Officers
- Complimentary accommodation for the newlyweds at Crown Towers Melbourne

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

\*Terms and conditions: Package exclusive to weddings booked in the Aviary. Please note minimum spend applies. Valid for any new weddings contracted and held before 30th June 2023. 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 2023 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.



# CLASSIC AVIARY 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, Kelly Jackson and curated by you.

#### PRE DINNER

#### **CANAPES**

30 Minutes inclusive.

Please select three items per person:

#### COLD SELECTION

Serrano ham and cantaloupe melon, roasted walnut, baby coriander

Vietnamese rice paper rolls with smoked chicken, peanut hoisin sauce

Smoked Atlantic salmon and cauliflower cream tartlet, keta caviar and chives

Goat's cheese and caramelised Spanish onions, parmesan biscotti\*

Assorted California rolls, kikkoman soy dipping sauce

Marinated fried tofu with sesame, wasabi hoisin dressing\*

Spiced beef tartare, truffle aioli, caper berry, crisp ink cracker

Yellowtail tuna, jalapeno, yuzu soy dressing

Barbecue Chinese style duck pancake with plum sauce and green onion

Mediterranean vegetable and smoked feta filo tart\*

Crispy yellowfin tuna taco, miso dressing, coriander salad

Avocado sushi roll, salmon tartare, Yarra Valley caviar

#### WARM SELECTION

Crispy jalapeno cream cheese poppers, peri-peri dipping sauce\*

Salt and pepper prawn hargow, light soy broth

Chickpea falafel, black sesame tahini\*

Vegetable spring rolls, sweet chilli dipping sauce\*

Grilled halloumi burger, red capsicum, hummus, zaatar bun\*

Mini braised short rib beef wellington

Mac and cheese bite, barbecue sauce\*

Porcini spinach arancini, grain mustard aioli\*

Chickpea and lentil paleo ball, lemon yoghurt\*

Halloumi and spinach crispy filo roll\*

Mini wagyu beef burger, tomato relish, American mustard

Chicken and mushroom pastry en croute

Panko crusted prawns, chipotle lime aioli

Grilled lamb koftas, tzatziki dipping sauce

Crab cakes, sweet chilli mango salsa

Chicken and water chestnut siu mai, sweet chilli soy

Butternut pumpkin steam bun, black bean kewpie mayo\*



Upgrade to one hour service for an additional \$8.00 per person. Up to five items per person can be selected.





### **ENTREE**

Please select one item:

GRILLED TIGER PRAWN

kale salad, cucumber mango salsa, crisp Asian spices

TIGER PRAWN AND LOBSTER COCKTAIL

spiced cognac dressing, ruby grapefruit, avruga caviar

BLUE FIN TUNA AND AVOCADO TARTARE

yuzu kosho dressing, crisp taco shell

SEARED BEEF CARPACCIO

tomato artichoke bruschetta, grain mustard aioli, basil and parmesan

SESAME CRUSTED SALMON TATAKI

spring onion, creamy lemon dressing, crisp shallots, micro coriander

CHICKEN AND DUCK TERRINE

cipollini onion, charred baby carrot, blueberry glaze

FOUR CHEESE SPINACH CANELLONI

porcini cream, baby micro leaves\*

DUKKAH CRUSTED LAMB LOIN

burnt carrot hummus, walnut halloumi crumble, pomegranate molasses dressing

TIGER PRAWN

preserved lemon mascarpone risotto, zucchini, baby coriander

<sup>\*</sup> Denotes vegetarian dishes

### MAIN COURSE

Please select two items for alternating service:

PAN SEARED BARRAMUNDI FILLET

roasted potato and chorizo salad, baby spinach, broccolini, lemon caper butter sauce

PETUNA OCEAN TROUT

with nikiri soy, mango wasabi salsa, crispy rice, enoki mushrooms and kale

HERB MARINATED OVEN ROASTED FREE RANGE CHICKEN BREAST

ricotta and spinach gnocchi, eggplant, mustard cream sauce

OVEN ROASTED FREE RANGE CHICKEN BREAST

pumpkin puree, pickled red cabbage, natural jus

GRILLED RIVERINE BEEF TENDERLOIN

shiitake mushroom, potato and carrot fondant, cipollini onion, soy lemongrass butter sauce

SLOW ROASTED RIVERINE BEEF TENDERLOIN

Mediterranean vegetable pithivier, celeriac puree, bordelaise sauce

HERB CRUSTED LAMB LOIN

carrot caraway puree, caramelised onion tarte tatin, redcurrant jus

PAN SEARED MILK FED VEAL CUTLET

butternut squash and spinach risotto, sage jus

ROAST DUCK BREAST

parsnip puree, pickled red cabbage, baby carrots, cassis infused jus

OVEN ROASTED HIGHLAND PORK CHOP

orzo pasta and parmesan risotto, apple pimento chutney





### **DESSERT**

Please select one item:

STRAWBERRY CREMEUX HEART vanilla strawberry compote

SNICKERS CHOCOLATE BAR caramel sauce, roasted peanuts

TROPICAL PAVLOVA coconut mousse, mango gel, rum soaked sponge

WARM CHOCOLATE FONDANT seasonal berries, mascarpone mousse, raspberry sauce

PEACH MELBA sable Breton, raspberry soil, vanilla semifreddo

AVIARY SECRET GARDEN vanilla namelaka, cherry blossom jelly, rose water sponge, lychees

#### **ENHANCEMENTS**

ALTERNATING SERVICE FOR ENTRÉE OR DESSERT \$8.00 Per Person - Per Course

ADDITIONAL ENTRÉE OR DESSERT \$14.00 Per Person - Per Course

ANTIPASTO PLATTER \$15.00 Additional Per Person A selection of Italian cured hams, cheese and Mediterranean grilled vegetables with grissini and olives (served two per table)

FRESH SEAFOOD PLATTER \$28.00 Additional Per Person Smoked salmon, California rolls, tiger prawns, green lip mussels, natural oysters, condiments and sauces (served two per table)

ANTIPASTO AND SEAFOOD PLATTERS \$20.00 Additional Per Person One of each platter served per table SIDE DISHES

\$6.00 Per Person - Per selection Served two bowls per table

Roast kipfler potatoes with pancetta Broccolini, toasted almonds\* Maple glazed baby carrots\* Garden herb salad\*

SUPPER MENU

One Item \$6.00 Additional Per Person Two Items \$10.00 Additional Per Person Select from the following:

Gourmet sausage rolls Finger sandwiches Butter chicken samosas Mini shepherd's pies



\*Denotes vegetarian dishes



#### **ENHANCEMENTS**

**SORBET - PALATE CLEANSER** 

\$5.00 Per Person - Per Selection

Strawberry and raspberry sorbet

Limoncello and lime sorbet

Passionfruit and mango sorbet

DESSERT BUFFET OR ROVING PLATTERS

\$15.00 Additional Per Person

Elderflower and berry mille feuille tart

Sicilian pistachio cheesecake

Strawberry vanilla cheesecake

Waffle basket, salted caramel mousse

Chocolate raspberry tartlet

Charcoal choux, cassis and LiChu chocolate

Passionfruit coconut cone

Lemon meringue tartlet

CHOCOLATE FOUNTAIN

\$15.00 Additional Per Person

Choose from our selection of premium dark, milk or caramel chocolate. Served with profiteroles, macarons, marshmallows and strawberries

WARM CHOCOLATE FONDANT STATION

\$15.00 Additional Per Person

Chef selection of ice creams and sauces

VICTORIAN ARTISAN CHEESE

\$15.00 Additional Per Person

Selection of boutique local cheeses, fruit pate, dried fruits, freshly baked breads and crackers

(served two per table)

FRUIT PLATTER

Sliced seasonal fruit platter

\$7.00 Additional Per Person

TRADITIONAL ICE CREAM CART

A selection of ice creams

\$15.00 Additional Per Person

FRESH DONUT CART

Enjoy handmade donuts made fresh

by an expert pastry chef

From \$2,000

Maximum 3 hour duration

DONUT WALL

Wow your guests with 225 assorted filled glazed donuts displayed on our custom built wall

\$1,000.00

### BEVERAGES

The classic wedding package is inclusive of the Crown Reserve selection. All beverage packages 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 \$4.50 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 \$4.50 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

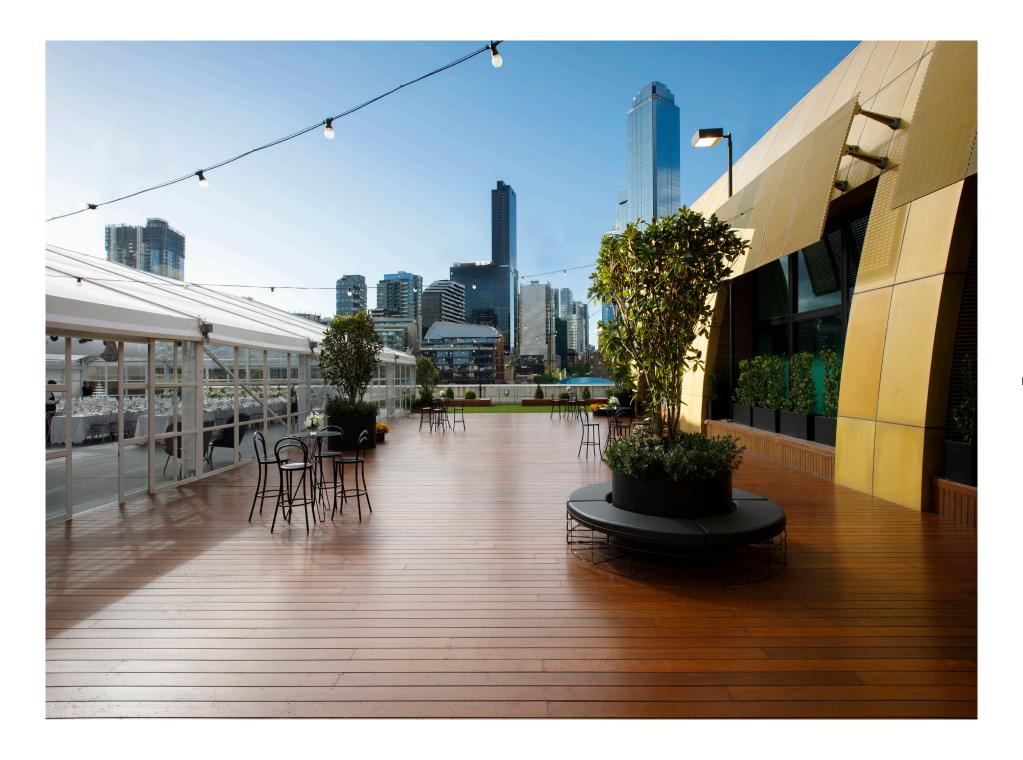
CELLAR COLLECTION ADDITIONAL - BEER OR CIDER SELECTIONS \$4.50 PER PERSON - PER SELECTION

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 \$50.00 per child Price includes one main and either one entree or one dessert.

Three courses \$60.00 per child Price includes one entree, one main and one dessert.

ENTREE - 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

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

DESSERT - Please select one item: Chocolate LEGO Brick and strawberries\*

Strawberry & chocolate chip

ice cream sandwich\*

Ice cream sundae, waffle biscuit, berry popping

 $can dies^{\ast}$ 

Vanilla chouquettes, chocolate sauce, whipped

white chocolate ganache\*



\*Denotes vegetarian dishes



#### CONTACT US

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