

CLASSIC AVIARY  
WEDDING PACKAGES

  
WEDDINGS





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.

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.



## 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

\* Denotes vegetarian dishes

Upgrade to one hour service for an additional \$8.00 per person.

Up to five items per person can be selected.

### 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 crouete

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\*





## 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

\* 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

\*Denotes vegetarian dishes

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







# 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

DESSERT - Please select one item:

Chocolate LEGO Brick and strawberries\*  
Strawberry & chocolate chip  
ice cream sandwich\*  
Ice cream sundae, waffle biscuit, berry popping  
candies\*  
Vanilla chouquettes, chocolate sauce, whipped  
white chocolate ganache\*

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

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## CONTACT US

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[www.crownmelbourne.com.au/weddings](http://www.crownmelbourne.com.au/weddings)