



KOSHER WEDDING 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 distinction 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.

KOSHER WEDDING PACKAGE

\$245 PER PERSON*

Dedicated Crown Wedding Manager

Chef’s selection of two canapés per person

Three course set Kosher dinner menu including alternating main course

One side dish (two bowls per table)

Five hour wine and spirits corkage package (couple provides own Kosher certified wine and spirits)

Five hour beer and soft drink package

Freshly brewed coffee, selection of teas

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 for 2 nights*

Menu tasting (minimum 150 guests apply)

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

Supervision by Kosher Australia

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 2026. 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 2026 and are subject to change. Security officer/s for a maximum of six 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. 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 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.



ENTRÉE

Rosemary & gin cured Tasmanian salmon, capers, shallots, avocado, fennel, pickled cucumbers, fried rosemary

Seared tuna, green beans, tomato, pine nuts, potato, Kalamata olives, basil pesto dressing

Za’atar spiced chicken, moghrabieh, chickpea, cucumber, pomegranate molasses

Garlic roasted chicken, capsicum & saffron risotto, toasted almonds

Salmon crudo, Asian cucumber salad, crispy chilli, roast sesame emulsion, shiso

Kaffir lime cured salmon, green Thai curry, coconut cream, cucumber, salmon roe, fried shallots

MAIN

Pan fried Barramundi, confit potato, baby gem wedge salad, citrus and chive dressing

Roast Tasmanian salmon, lemon and asparagus risotto, dill emulsion, herb garnish

Slow-cooked lamb shoulder, minted pea purée, braised petit peas, baby carrots, pressed potatoes, lamb jus

Roast free-range chicken breast, harissa spiced pearl couscous, roasted root vegetables, toasted almonds

Tasmanian salmon, lemon cannellini bean purée, snow peas, Sicilian caponata

Whole roasted scotch fillet, parsnip purée, green beans, shallot jus, parsnip chips

Roast free-range chicken breast, spinach & mushroom risotto, glazed king brown mushrooms, salsa verde

Seared beef scotch fillet, glazed Dutch carrot, cauliflower purée, double-cooked Kipfler potatoes, steamed broccolini, beef jus

SIDES

Select 1 item

Served two bowls per table

Roast potatoes, sea salt and rosemary*

Baby gem lettuce, radish, tarragon dressing*

Broccolini, toasted almonds*

Cypriot grain salad, lemon, barley fresh herbs*



* Denotes vegetarian dishes

DESSERT

Vanilla pavlova, seasonal berries, whipped Chantilly cream, raspberry sauce*

Strawberry rhubarb panna cotta, micro sponge, whipped cream, red currant coulis*

Coconut & pineapple frangipane cake, passionfruit crèmeux, mango gel*

Warm chocolate pudding, dark chocolate sauce, vanilla coconut gelato*

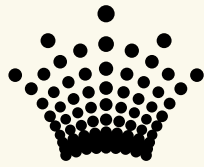
Raspberry cheesecake, walnut crumble, forest berry compote*

Add alternating service for entrée or dessert

\$12 per person

* Denotes vegetarian dishes





CROWN