

CLASSIC COCKTAIL

# WEDDING PACKAGE & MENU



WEDDINGS





## CLASSIC COCKTAIL

# WEDDING PACKAGE

\$192 per person\*

- Dedicated Crown Wedding Planner
- Selection of ten canapés
- Three substantial canapés
- Antipasto station or canapé style dessert station
- Four hour Crown Reserve beverage package
- Cakeage (served on platters)
- Present and cake tables
- Dance floor (dance area for the Aviary) and stage
- Lectern and microphone
- Complimentary accommodation for the newlyweds at Crown Towers Melbourne
- Compliance Officer
- Security Officer

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

\*Terms and conditions: Minimum of 50 guests required to book this package. Please note minimum spends apply per function room. Package exclusive to weddings booked in the Palladium, Aviary, River Room, Garden Room and Promenade 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. 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.

# CANAPÉS MENU

Please select ten items:

## COLD SELECTION

Poached wild fig, whipped gorgonzola, apricot fruit toast\*

Crown chicken sandwich

Smoked salmon, buckwheat blini, cultured cream, salmon roe

Meredith goats feta, caramelised shallot jam, parmesan pastry\*

Assorted nigiri, Japanese soy, wasabi

Compressed melon, San Daniele prosciutto, goats curd, red vien sorrel

Kingfish ceviche, toastada, avocado, jalepeño

Peking duck pancake, Hoi sin sauce, cucumber, spring onion

Whipped pea mousse tart, cultured cream, pea crisp, mint\*

Dressed Spanner crab, dessert lime, kewpie, buttered brioche toast

Smoked Atlantic salmon, mini bagel, citrus crème fraîche, caviar and fennel

Wagyu beef tartare, potato rosti, horseradish mayo, cured egg yolk

Mushroom pate éclair, parmesan cheese, balsamic\*

## WARM SELECTION

Cauliflower and tahini fataya, labne, mint\*

BBQ pork steam bun, spiced Hoi sin sauce

Chickpea falafel, beetroot hummus, feta\*

Prawn spring roll, Nam Jim dipping sauce

Shiitake and leek spring roll\*

Beef, ale, peppercorn pot pie, tomato, thyme jam

Mac and cheese bite, barbecue sauce\*

Salt cod croquette, gribiche sauce

Blue cheese royal tart, caramelised onion tart, fried rosemary\*

Mini wagyu slider, pickles, cheese, mustard

Pork and fennel sausage roll, tomato ketchup

Seared scallop, pea puree, salami crisp

Wagyu beef empanada, chimmi churri

Chorizo croquette, smoked paprika aioli

Duck and lemongrass steam bun, Hoi sin sauce

Saffron and Manchego arancini, garlic aioli\*

## DESSERT SELECTIONS

Assorted shortbread choux buns

Strawberry marshmallow cone

Coconut and passionfruit tartlet

Lemon and hazelnut financier

Salted caramel macaron

New York cheesecake

Lemon meringue lollipop

Chocolate raspberry tartlet

\* Denotes vegetarian dishes

## CANAPÉS MENU

# SUBSTANTIAL SELECTIONS

Please select three items:

Butter Chicken with cardamon rice pilaf, papadum

Beef tataki, edemame beans, shiitake, salted black beans, asian herbs

Chicken and prawn sui mai, chilli paste, soy, spring onion

Roast cauliflower, current and pine nut empanada, chimi churi\*

Eggplant, tomato and lentil ragu, chickpea gnocchi, crisp basil\*

Gin cured salmon, pickled fennel, citrus cream

Lobster and caviar brioche roll

Braised lamb shoulder hot pot, pearly barley, salsa verde

Slow cooked salmon, peas, goats curd, sorrel

Campanelle, sage, brown butter sauce, parmesan, pangatatta

Beer battered flathead tails, french fries, lemon mayo

Buttermilk fried chicken, chipotle mayo, bread and butter pickles

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

Additional substantial items \$11.00 per person per selection

\* Denotes vegetarian dishes





# COCKTAIL STATIONS

The Classic Cocktail Package includes one cocktail station. You have the choice of the antipasto table or the dessert station.

## ANTIPASTO TABLE

Antipasto platter featuring regional cured meats, grilled vegetables, olives, bocconcini, lavoche and freshly baked breads

100 to 500 guests will be served to the table

Under 100 guests will be served on platters

## CANAPE DESSERT STATION

### PLEASE SELECT FIVE ITEMS

New York cheesecake

Assorted shortbread choux buns

Lemon & hazelnut financier

Matcha and sudachi opera cake

Waffle basket, griottines, chocolate cream

Chocolate raspberry tartlet

Strawberry marshmallow cone

Salted caramel macaron

Lemon meringue lollipop

Coconut and passionfruit tartlet

Antipasto table and dessert station are served for one hour.

Should you wish to have both stations, the additional cost is \$25.50 per person.

\* Denotes vegetarian dishes

## COCKTAIL STATIONS

# ENHANCEMENTS

Cocktail stations are served for a maximum 2 hours.

### ASIAN \$23.50 per person

A selection of dumplings, seafood noodles, vegetable spring rolls served with chilli, soy and prawn crackers

### Carving \$25.50 Per person

Roast striploin of Riverine beef, served with bread rolls, mustards, pickles

### Mexican \$22.00 per person

Spiced chicken burrito, make your own taco; spiced jack cheese, guacamole, sour cream, tomato salsa

### Middle Eastern \$23.00 per person

Chicken shawarma, middle eastern breads and dips, tabouleh and fattoush salad

### INDIAN \$23.00 per person

Butter chicken and pilaf rice, vegetable samosas, poppadoms, chutneys and pickles

### SEAFOOD \$29.00 PER PERSON

Australian oysters served with shallot vinegar (2 per person), tiger prawn cocktails, spiced dressing, selection of sushi and sashimi, pickled ginger, wasabi, soy and wakeme salad

### SUSHI AND SASHIMI \$31.00 PER PERSON

Selection of salmon and yellowfin tuna sashimi, California and vegetable rolls, pickled ginger, wasabi, soy and wakame salad

### PIZZA \$24.00 PER PERSON

Pizza Margherita and pepperoni, homemade pizza sauce, fresh buffalo mozzarella

### VICTORIAN CHEESE\* \$20.00 PER PERSON

of boutique local cheese, muscatel grapes, quince paste, baked fruit loaf, crackers, lavoche\*

### CHOCOLATE FOUNTAIN\* \$16.50 PER PERSON

Choose from our selection of dark, milk or white Belgian couverture, served with vanilla profiteroles, strawberries, macarons and marshmallows

\* Denotes vegetarian dishes

# BEVERAGES

The Classic Cocktail 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

\$5.00 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

\$5.00 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

\$5.00 PER PERSON - PER SELECTION

Heineken

Corona

Peroni

Bulmers Original



# WEDDINGS

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## CONTACT US

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