

EVERGREEN

WEDDING PACKAGE & MENU



WEDDINGS





EVERGREEN

WEDDING PACKAGE

\$257 per person*

- Dedicated Crown Wedding Manager
- Selection of three canapés per person
- Three course set dinner menu including an alternating main course
- Five hour Evergreen Wedding beverage package
- Freshly brewed coffee, selection of teas and chocolates
- Cakeage (served individually)
- Selection of table centrepieces
- Personalised individual menus
- Black or white linen napkins
- Show plates, crockery and cutlery
- Wedding party, present, and cake tables
- Menu tasting for two people
- Compliance Officer
- Security Officer
- 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 Evergreen, minimum spend applies. 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.



EVERGREEN MENU

With seasonal menus showcasing premium local sourced ingredients and international flavours, a gastronomical experience like no other awaits at Evergreen. Crown's Blake Edwards has lent his craft to highly regarded kitchens for over twenty years, and has curated menus exclusive to Evergreen. Evergreen's luxe open plan kitchen invites an excitement for the food preparation, while the dishes offer a total sensory experience for your guests.

PRE DINNER

CANAPES

30 Minutes inclusive.

Please select three items per person:

COLD SELECTION

Compressed melon, san daniele prosciutto, goats curd, red vien sorrel

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

Poached wild fig, whipped gorgonzola, apricot fruit toast*

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

Kingfish ceviche, toastada, avocado, jalapeño

Parmesan gourgeres, mushroom pate, balsamic vinegar*

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

Lobster, Champagne pearls, caviar tart

Smoked Atlantic salmon, mini crumpet, citrus crème fraiche, caviar, pressed apple, fennel

Mushroom pate éclair, parmesan cheese, balsamic*

* 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

Cheese, tomato and greyere jaffle*

Prawn spring roll, Nam Jim dipping sauce

Wagyu beef empanada, chimmi churri

Salt cod croquette, gribiche sauce

Baked blue cheese royal tart, shallot jam tart, fried rosemary*

Seared scallop, pea puree, salami crisp





ENTRÉE

sourdough bread rolls, served with french butter

Please select one item:

Citrus cured king salmon, champagne pearls, caviar, pickled cauliflower, dill emulsion

Roasted wagyu beef carpaccio, black garlic aïoli, grilled radicchio, capers, truffled pecorino, wild rocket

Potato and mint capelleti pasta, tempura zucchini, salted ricotta flower, sage, burnt butter*

Coroner inlet flathead crudo, XO sauce, sunrise lime, heirloom tomato and fingerlime dressing

Smoked hiramasa kingfish, pink peppercorn tahini labne, orange, pommegrante, micro coriander

Crab and prawn tortelloni, lobster bisque, lemon oil

* Denotes vegetarian dishes

MAIN COURSE

Please select two items for alternating service:

GRILLED GIPPSLAND BEEF TENDERLOIN

broccoli, potato puree, mushroom ketchup, tendon chip, beef jus

BANNOCKBURN FREE RANGE CHICKEN

roast celeriac, king brown mushroom, tarragon and chicken sauce

GRASS FED VICTORIAN BEEF FILLET

potato rosti, asparagus, truffled mushrooms

PAN ROASTED SNAPPER

cauliflower puree, saffron mussel butter, braised fennel

MILAWA DUCK BREAST

spiced pumpkin, roasted shallots, golden baby beets, roast parsnip, jus

ROAST LAMB RUMP

parsnip puree, charred zucchini and shallot, mint gremolata, lamb jus

* Denotes vegetarian dishes





DESSERT

Please select one item:

BLACK FOREST CAKE

Griotte cherries, kirsch whipped cream, chocolate shavings

BERRY ETON MESS

Vanilla meringue, raspberry sauce

APRICOT MOUSSE

Vanilla sable, white chocolate soil, strawberry cremeux

VICTORIAN CHEESE PLATE

Tarago triple brie, Maffra mature cheddar, Gippsland blue

* Denotes vegetarian dishes



EVERGREEN, LEVEL 3, CROWN TOWERS

ENHANCEMENTS

ALTERNATING SERVICE FOR
ENTRÉE OR DESSERT
\$11.00 Per Person - Per Course

ADDITIONAL ENTRÉE OR DESSERT
\$15.50 Per Person - Per Course

ANTIPASTO PLATTER
\$25.00 Additional Per Person
Wagyu bresaola, Serrano ham, sopressa salami,
duck and cherry pate, chicken leek and truffle
terrine, smoked buffalo mozzarella, marinated
artichokes, roast peppers pickled onions,
kalamatta olives, bread (served two per table)

FRESH SEAFOOD PLATTER
\$33.00 Additional Per Person
Smoked Atlantic salmon, cooked tiger prawns,
Appellation oysters, sushi, condiments and
sauces (served two per table)

SIDE DISHES
\$10.00 Per Person - Per selection
Served two bowls per table

Roast kipfler potatoes with pancetta
Broccolini, toasted almonds*
Maple glazed baby carrots*
Garden herb salad*
Ancient grains, capers, currents, pinenuts,
fresh herbs, sherry vinegar dressing

SUPPER MENU
One Item \$9.00 Additional Per Person
Two Items \$14.00 Additional Per Person
Select from the following:
Corn and cheddar empanada, chimichurri*
Mini wagyu slider, pickles, cheese, mustard
Duck and lemongrass steam bun, Hoi sin sauce
Steak, ale and peppercorn pot pies

*Denotes vegetarian dishes





ENHANCEMENTS

DESSERT BUFFET OR ROVING PLATTERS

Please select 5 items:

\$14.00 Additional Per Person

- Strawberry marshmallow cone*
- New York cheesecake
- Coconut and passion fruit tartlet
- Assorted shortbread choux buns*
- Lemon meringue lollipop
- Matcha & sudachi Opera cake
- Chocolate raspberry tartlet
- Salted caramel macaron

VICTORIAN ARTISAN CHEESE

\$18.50 Additional Per Person

A selection of boutique cheeses, quince paste, dried fruits, freshly baked breads and crackers (served two per table)

FRUIT PLATTER

Sliced seasonal fruit platter
(served individually per person)

\$9.00 Additional Per Person

TRADITIONAL ICE CREAM CART

A selection of ice creams

\$16.50 Additional Per Person

BEVERAGES

An exceptional selection of wine will accompany Evergreen's enticing culinary offering. A collection of Victorian wines has been carefully curated by Crown's Director of Wine, Matt Brooke. With sensational vintage reds, whites and sparkling, Matt has sourced some of Victoria's most premium wines to make your event all the more exceptional at Evergreen.

EVERGREEN WEDDING BEVERAGE PACKAGE

Domaine Chandon Brut

(please select two)

Redbank Sauvignon Blanc

T'Gallant 'Cape Schank' Pinot Grigio

Seppelt 'Drives' Chardonnay

(please select two)

Pocketwatch Pinot Noir

Motley Cru Shiraz

Balgownie 'Black Label' Cabernet Merlot

Crown Lager

Pure Blonde

Cascade Premium Light

Soft drinks

EVERGREEN PACKAGE ADDITIONAL BEER OR CIDER SELECTIONS

\$5.00 PER PERSON - PER SELECTION

Corona

Peroni

Bulmers Original





EVERGREEN AT CROWN, LEVEL 3, CROWN TOWERS

CHILDREN'S MENU

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

Two courses \$57.00 per child
Price includes one main and either one entrée or one dessert.

Three courses \$77.00 per child
Price includes one entrée, one main and one dessert.

ENTRÉE - 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
and 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, strawberries, vanilla
chantilly*
Strawberry & chocolate chip ice cream
sandwich*
Ice cream sundae, waffle biscuit, crispy
chocolate pearls*
Chouquettes, whipped white chocolate
ganache, dark chocolate sauce*

*Denotes vegetarian dishes





WEDDINGS

CONTACT US

+61 3 9292 6235

event_sales@crownmelbourne.com.au

www.crownmelbourne.com.au/weddings