

GARDEN ROOM

WEDDING PACKAGE & MENU



WEDDINGS





GARDEN ROOM

WEDDING PACKAGE

\$215 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
- Selection of table centrepieces
- Cakeage (served on platters)
- 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 floor and stage
- Lectern and microphone
- Compliance Officer

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

Terms and conditions: Package exclusive to weddings booked in the Garden Room. Please note 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. Compliance Officer for a three hour duration is included. Security Guards may be required as deemed necessary by Crown and 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.

Images for illustration purposes only.



GARDEN ROOM

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 Blake Edwards and curated by you.

PRE DINNER

CANAPES

30 Minutes inclusive.

Please select three items per person:

COLD SELECTION

Poached wild fig, whipped gorgonzola, apricot fruit toast*

Crown chicken sandwich

Smoked salmon, buckwheat blini, cultured cream and salmon roe

Meredith goats feta, caramelised shallot jam and parmesan pastry

Assorted nigiri, Japanese soy, wasabi

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

Kingfish ceviche, toastada, avocado and jalepeno

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

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

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

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

Wagyu beef tartare, potato rosti and horseradish mayo

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

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, sweet chilli sauce

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

Mac and cheese bite, smoked BBQ relish

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

Wagyu beef empanada, chimmi churri

Chorizo croquette, smoked paprika aioli

Duck and lemongrass steam bun, Hoi sin sauce

Saffron and Manchego arancini, garlic aioli





ENTRÉE

Please select one item:

SICHUAN CURED HUON ATLANTIC SALMON

Shiso leaf, baby qukes, Yarra Valley caviar, tumeric spiced coconut cream, puffed rice

GRILLED CITRUS PRAWN

Spiced Bloody Mary dressing, baby gem lettuce, confit tomato, sourdough wafer

CHAR GRILLED FREMANTLE OCTOPUS

Confit potato, goats feta, olive, pickled shallot, romesco sauce

ROASTED BEEF CARPACCIO

Black garlic, grilled radicchio, artichoke, reggiano parmigano, pine nut cream

SMOKED HIRAMASA KINGFISH

Pink peppercorn tahini labne, orange, pommegrante, micro coriander

CHICKEN, LEEK, TRUFFLE TERRINE

Shallot jam, cornichons, dressed leaves

SPINACH AND RICOTTA CAPELETTI

Pea cream, sage burnt butter, pangratta, baby herbs *

GRILLED LAMB LOIN

Minted pea puree, goat's feta, roasted shallots, zucchini, verde

CRAB AND PRAWN TORTELLINI

Lobster bisque, lemon oil

* Denotes vegetarian dishes

Alternating entrée is an additional \$11.00 per person

MAIN COURSE

Please select two items for alternating service:

HERB MARINATED OVEN ROASTED FREE RANGE CHICKEN BREAST

Marinated peppers, parmesan soft polenta, smoked almond chimichurri

BARRAMUNDI

Red curry, sweet potato, bok choy, spring onion and sticky rice hash, fresh herbs

PAN FRIED MURRAY COD

Potato fondant, cavolo nero, butter emulsion

THYME MARINATED FREE RANGE CHICKEN BREAST

Brocolini, pumpkin puree, fried chickpeas, chicken jus

GRILLED GIPPSLAND BEEF FILLET

Buttered potato puree, roast baby carrot, green beans, crispy onions, peppercorn sauce

GRILLED COLLINSON & CO PORTERHOUSE STEAK

Cauliflower gratin, broccoli, kipfler potato wedges, roasted pepper sauce

ROAST LAMB RUMP

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

PAN FRIED MILK FED VEAL CUTLET

Confit kipfler potato, lemon and caper butter, sprouting broccoli, crisp sage

LODDON ESTATE DUCK BREAST

Spiced pumpkin, roasted shallots, golden baby beets, roast carrot, parsnip crisp

SLOW COOKED PORK CUTLET

Cider braised purple cabbage, roast dutch carrot, pear and thyme relish, jus gras

* Denotes vegetarian dishes





DESSERT

Please select one item:

STRAWBERRY & RHUBARB CREMEUX HEART

Raspberry gel, fresh berries

EARL GREY MILK CHOCOLATE SLICE

Sudachi jelly, brown sugar tuile

TROPICAL PAVLOVA

Coconut mousse, passionfruit gel, mango popping pearls

WARM CHOCOLATE FONDANT

Berry mascarpone semifreddo, seasonal berries

APRICOT MOUSSE

Vanilla sable, white chocolate soil, strawberry cremeux

VANILLA NAMELAKA

Cherry blossom jelly, rose water sponge, lychee pearls

* Denotes vegetarian dishes

Alternating dessert is an additional \$11.00 per person

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

\$16.50 Per Person

Wagyu bresaola, Serrano ham, sopressa salami, smoked buffalo mozzarella, marinated artichokes, roast peppers, pickled onions, kalamatta olives, bread (served two per table)

FRESH SEAFOOD PLATTER

\$33.00 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

Iceberg salad, tomato, cucumber, shallot, oregano and white wine dressing*

Garlic and rosemary roast kipfler potatoes*

Green beans and peas*

Broccolini with toasted almond butter*

Maple glazed baby carrots*

SUPPER MENU

One Item \$9.00 Per Person

Two Items \$13.00 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

\$16.50 Per Person

Please select 5 items:

- Lychee raspberry & elderflower tart
- Matcha & sudachi Opera cake
- New York cheesecake
- Waffle basket, griottines, chocolate cream
- Chocolate raspberry tartlet
- Blackcurrant & chocolate choux
- Matcha & sudachi Opera cake
- Lemon meringue tartlet
- Strawberry marshmallow cone

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

VICTORIAN CHEESE PLATTERS

\$18.50 Per Person

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

FRUIT PLATTER

Sliced seasonal fruit platter

\$8.00 Per Person

(served one per table)

TRADITIONAL ICE CREAM CART

A selection of ice creams & sorbets and condiments

\$16.50 Per Person

FRESH DONUT CART

Enjoy handmade donuts made fresh by an expert pastry chef

From \$2,200

Maximum 3 hour duration

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

\$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

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

DESSERT - Please select one item:

Chocolate LEGO Brick and strawberries*
Strawberry & chocolate chip
ice cream sandwich*
Ice cream sundae, waffle biscuit, crispy
chocolate pearls*
Chouquettes, whipped white chocolate
ganache, dark chocolate sauce*

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

CONTACT US

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