



ASIAN WEDDING PACKAGE



THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Events & Conferences is 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. Our Asian Wedding Package Menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests. Whether you are planning an intimate gathering or large celebration, Crown Events & Conferences offer everything you need to make your special event a spectacular one.

ASIAN WEDDING PACKAGE

\$252 PER PERSON*

Dedicated Crown Wedding Manager	Wedding party, present and cake tables
Five-course Chinese menu (individually served)	Dance floor (dance area for the Aviary) and stage
Five-hour Crown Reserve beverage package	Lectern and microphone
Bottomless Oolong tea (set on tables)	Compliance Officer
Cakeage (served on platters)	Security Officer
Selection of table centrepieces	Complimentary accommodation for the newlyweds at Crown Towers Melbourne for 2 nights*
Black or white chair covers	Menu tasting (minimum 150 guests apply)
Personalised table menus	Encore Technologies \$500 credit for audio or lighting package*
Black or white table linen	
Crown show plates, crockery & cutlery	

*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

All Asian banquets are served with red chilli, soy sauce, vinegar & peanuts

APPETISER – FIRST COURSE

Please select two items

Hot Items

Prawn toast, chilli mayo, micro coriander

Pork & prawn wonton, soy & black vinegar dressing, crispy chilli

Deep fried king prawn, honey garlic sauce, sesame

Prawn & scallop bean curd roll, plum sauce

Cold Items

Tea smoked duck, Chinese mustard dressing, pickled daikon

Cured king fish, wakame salad, soy & sesame dressing

Tuna tartare, cucumber, Pixian dressing ‘typhoon’ garnish

Shredded poached chicken, pickled carrots & daikon salad, ginger & chilli dressing

* Denotes vegetarian dishes

SOUP – SECOND COURSE

Please select one item

Bamboo shoot, mushroom, sea cucumber & prawn meat soup

Seafood, mushroom & bean curd soup

Ginseng, wolfberry & chicken herbal soup

Sweet corn & crab meat soup with egg white

LOBSTER – THIRD COURSE

Wok fried lobster with noodles & Chinese broccoli, served with your choice of the following sauces:

Ginger & spring onion

XO Sauce

Singapore chilli sauce

UPGRADE TO STEAMED LIVE LOBSTER

(Market Price — price on request)

Steamed live Southern Rock Lobster with noodles & Chinese broccoli, served with your choice of one of the following sauces:

Ginger & spring onion

XO Sauce

MAIN – FOURTH COURSE

Please select one item

All mains are served with your choice of fried rice

Gippsland beef tenderloin, seasoned Asian vegetables, with your choice of: oyster black pepper sauce, or Szechuan black bean sauce

Steamed barramundi fillet, bok choy, burnt onion soy sauce, shredded leeks & coriander

Herbal braised soy duck leg, broccoli & baby corn with mandarin sauce

Hakka soya braised pork belly, bok choy & soy marinaded wood ear mushrooms

FRIED RICE

Please select one item

Seafood fried rice with XO & green onion

Char siu pork fried rice with prawn

Fried rice with roasted pork & XO

Vegetable fried rice with truffle*

DESSERT – FIFTH COURSE

Please select one item

Peanut & sesame mousse, mandarin ice cream, goji berry jelly tartlet*

Coconut & matcha sponge, raspberry compote, palm sugar soil, yuzu sorbet*

Tangerine imperial cheesecake, citrus compote, vanilla sable, mango passion gel*

Vanilla namelaka, watermelon jelly, lime micro sponge, lychee pearls, raspberries*

Peach & raspberry mousse, almond joconde, salted pistachio praline ice cream*

* Denotes vegetarian dishes



ENHANCEMENTS

Steamed oysters with your choice of ginger & spring onion, or XO sauce
(Market Price – price on request)

SHARING TO THE TABLE

Steamed whole Barramundi, shredded leeks & ginger, burnt onion soy sauce
(Market Price — price on request)

SIDES

Barbecue combination platter; roasted pork, soy chicken & char siu
\$14 per person

Sliced seasonal fruit platters*
(served two platters per table)
\$8.50 per person

* Denotes vegetarian dishes



CLASSIC WEDDING BEVERAGE PACKAGE

The Classic Wedding Package is inclusive of the Crown Reserve Beverage Package selection.
All beverage packages include assorted soft drinks & juice, still & sparkling water.

CROWN RESERVE PACKAGE

SPARKLING WINE

Woodbrook Sparkling — Central Ranges NSW

WHITE WINE

Brigade Block Semillon Sauvignon Blanc — Central Ranges NSW

RED WINE

Abilene Shiraz — Central Ranges NSW

ROSÉ WINE

Marty's Block Rosé — Riverland SA

BEER

Byron Bay Lager

Great Northern Lager

Heineken 0.0

Cascade Premium Light

* Denotes vegetarian dishes

CROWN PREMIER BEVERAGE PACKAGE

**UPGRADE TO PREMIER
BEVERAGE PACKAGE**

\$12 per person

SPARKLING WINE

Seppelt 'Fleur de Lys' Sparkling — Great Western VIC

WHITE WINE

Please select one:

Counterpoint Chardonnay — South Eastern Australia

821 'South' Sauvignon Blanc — Marlborough NZ

Grant Burge 'Benchmark' Pinot Grigio — Barossa Valley SA

ROSÉ

Marty's Block Rosé — Riverland SA

RED WINE

Please select one:

Grant Burge 'Benchmark' Cabernet Sauvignon — Barossa Valley SA

Seppelt 'The Drives' Shiraz — Great Western VIC

T'Gallant 'Juliet' Pinot Noir — Mornington Peninsula VIC

BEER

Choice of one local beer: Pure Blonde, or Carlton Draught

Choice of one international beer: Asahi, or Corona

Heineken 0.0

Cascade Premium Light

CROWN PRACTISES RESPONSIBLE SERVICE OF ALCOHOL. ALL BEVERAGE PACKAGES, OR BEVERAGES ON CONSUMPTION MUST INCLUDE AT LEAST ONE LIGHT OR 0% BEER AND SOFT DRINKS.

ENHANCEMENTS

ADDITIONAL LOCAL BEERS

**Additional \$5 per person,
per selection**

Carlton Draught

Byron Bay Lager

Great Northern Lager

Pure Blonde

**ADDITIONAL INTERNATIONAL
BEERS**

**Additional \$6 per person,
per selection**

Corona

Asahi

Heineken

Peroni

**ADDITIONAL CRAFT BEER
AND CIDERS**

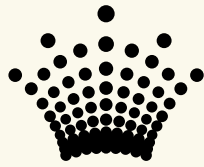
**Additional \$7 per person,
per selection**

Stone & Wood Pacific Ale

Little Creatures Pale Ale

Somersby Cider





CROWN