

PROMENADE

WEDDING PACKAGE & MENU


WEDDINGS



The Promenade Room is located within the award winning Crown Promenade hotel in the vibrant Southbank precinct.

Designed to seat up to 300 guests with a wedding party table and dancefloor, the room also offers a private dressing room.

This package is available exclusively for weddings held in the Promenade Room.





PROMENADE

WEDDING PACKAGE

\$165 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
- Cakeage (served on platters)
- Selection of centrepieces
- Chair covers
- Personalised table menus
- Table linen
- Show plates, crockery and cutlery
- Bridal table, present and cake tables
- Dance floor and stage
- Custom lighting package
- Lectern and microphone
- Access to onsite locations for photography
- Menu tasting (conditions apply)
- Complimentary accommodation for the newlyweds at Crown Promenade Melbourne
- Special accommodation discount for guests
- Compliance Officer
- Security Officer

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

*Terms and conditions apply; wedding must be confirmed and held prior to 31 December 2020. Booking is confirmed by Crown upon receipt of a signed Crown Events & Conferences Agreement and initial deposit payment. All bookings are subject to availability. Should your event fall on a public holiday, a public holiday surcharge applies. Pricing is a "from" price and will vary depending on the menu selection, and any additional inclusions chosen by the client. Menu items are subject to seasonal availability. Complimentary menu tasting (maximum four guests) available for weddings with over 150 guests. One Security Officer for a six hour duration and one Compliance Officer for a three hour duration is included. Additional charges may apply should further security or compliance officer requirements be necessary as determined by Crown based on final event details. Complimentary accommodation for the newlyweds on their wedding night in a Standard King room at Crown Promenade Melbourne, minimum food and beverage spend required. Accommodation is subject to availability. Custom Lighting Package provided by Encore Event Technologies. Full room draping available in silver shimmer or black. Wall uplighting (one colour only) and pinspots (one per table, one colour only). Charges apply for additional requirements. A reduction in the Package price will not apply should you choose to use an alternative supplier for draping and lighting. Images for illustration purposes only.



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 award winning Chef, Kelly Jackson and curated by you.

The Promenade menu is inclusive of one entrée, alternating main course and one dessert, assorted bread rolls, freshly brewed coffee, a selection of teas and chocolates.

PRE DINNER

CANAPES

30 Minutes inclusive

Please select three items per person:

COLD SELECTION

Serrano ham and melon, candied walnut

Vietnamese rice paper rolls with smoked chicken,
Vietnamese dipping sauce

Smoked salmon and cauliflower cream tartlet,
keta caviar and chives

Goats cheese and caramelised onions, parmesan biscuit*

Assorted California rolls

Marinated fried tofu with sesame, wasabi hoisin dressing*

Eggplant caviar and slow roasted cherry tomato tart*

Spiced beef tartare, truffle aioli

Yellowtail tuna, jalapeno

Barbecue Chinese style duck pancake with plum sauce

Crispy taco, miso dressed tuna tartare, coriander salad

Salmon tartare, green tea blini, lemon crème fraiche,
black sesame

* 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

Chicken and prawn dumplings

Pumpkin falafel, cumin lemon hummus*

Vegetable spring rolls, sweet chili dipping sauce*

Pizza Margherita*

Beef empanadas, herb yoghurt

Mac and cheese bite, barbecue sauce*

Mushroom and parmesan arancini*

Manchego cheese croquette*

Baked pastry seafood shell, lemon tarragon aioli

Mini wagyu beef burgers

Chicken and mushroom pastry en croute

Panko crusted prawns, chilli lime aioli

Grilled lamb koftas, tzatziki dipping sauce

Spiced prawn and pineapple soft shell taco

Steamed duck buns with coriander and lime





ENTREE

Please select one item:

Grilled tiger prawn and kale salad, cucumber mango salsa, crisp Asian spices

Tiger prawn and lobster cocktail, spiced cognac dressing, ruby grapefruit, avruga caviar

Blue swimmer crab, prawn and avocado, fennel lavoche crisp, pink grapefruit and cucumber salsa

Seared beef carpaccio, tomato artichoke bruschetta, grain mustard aioli, basil and parmesan

Sesame crusted salmon tataki, spring onion, creamy lemon dressing, crisp shallots, micro coriander

Cured and lightly smoked Hiramasa kingfish, snow pea and edamame salad, Yarra Valley caviar, yuzu dressing

Eggplant and spinach ravioli, pesto cream, semi dried cherry tomatoes, micro basil*

Slow cooked lamb loin, caramelised onion and eggplant crisp, beans, zucchini, smoked feta

Tiger Prawn and calamari risotto, zucchini, preserved lemon, baby coriander

* Denotes vegetarian dishes

MAIN COURSE

Please select two items for alternating service:

PAN-FRIED KING FISH FILLET

with sweet and sour chilli sauce, kalia, black sesame rice

PETUNA OCEAN TROUT

with nikiri soy, mango wasabi salsa, crispy rice, enoki mushrooms and kale

HONEY ROASTED FREE RANGE CHICKEN BREAST

with celeriac puree, bok choy, pickled red cabbage, caramelised fig sauce

OVEN ROASTED FREE RANGE CHICKEN BREAST

with parmesan gnocchi, baby spinach, porcini cream, salsa verde

PAN SEARED BEEF TENDERLOIN

with parsnip mash, confit carrot, baby king brown mushrooms, rosemary infused jus

SLOW ROASTED RIVERINE WHOLE BEEF TENDERLOIN

with pumpkin puree, confit potato, charred broccoli, pinot reduction

HERB CRUSTED LAMB LOIN

with carrot caraway puree, confit grilled shallots, crisp potato, redcurrant jus

PAN SEARED MILK FED VEAL CUTLET

parmesan potato gratin, roasted pumpkin, caramelised sprouts, crushed green pepper corn sauce

ROAST DUCK BREAST

with parsnip puree, desiree potato, carrot and turnip, cassis infused jus

OVEN ROASTED HIGH LAND PORK CHOP

with orzo pasta and parmesan risotto, apple pimento chutney





DESSERT

Please select one item:

TRIO OF STRAWBERRY

strawberry cremeux, yoghurt strawberry tart, strawberry parfait

CHOCOLATE CHERRY SLICE

whipped cream, griottines liquor coulis

TROPICAL PAVLOVA

coconut mousse, mango gel, rum soaked sponge, meringue sticks

WARM CHOCOLATE FONDANT

Grand Marnier parfait, whipped aneo ganache, seasonal berries

RASPBERRY YOGHURT MOUSSE

raspberry jelly, coconut dacquoise, vanilla shortbread

WHITE CHOCOLATE NAMALAKA

raspberry crisp, lychee popping pearls, pistachio micro sponge



THE PROMENADE ROOM, CROWN PROMENADE MELBOURNE

ENHANCEMENTS

ALTERNATING SERVICE FOR ENTRÉE OR DESSERT

\$8.00 Per Person - Per Course

ADDITIONAL ENTRÉE OR DESSERT

\$14.00 Per Person - Per Course

ANTIPASTO PLATTER \$15.00 ADDITIONAL PER PERSON

A selection of Italian cured hams, cheese and Mediterranean grilled vegetables with grissini and olives (served two per table)

FRESH SEAFOOD PLATTER \$28.00 ADDITIONAL PER PERSON

Smoked salmon, California rolls, tiger prawns, green lip mussels, natural oysters, condiments and sauces (served two per table)

ANTIPASTO AND SEAFOOD PLATTERS \$20.00 ADDITIONAL PER PERSON

One of each platter served per table

FRUIT PLATTER \$7.00 ADDITIONAL PER PERSON

Sliced seasonal fruit platter

SIDE DISHES \$6.00 PER PERSON - PER SELECTION

Served two bowls per table

Roast kipfler potatoes charcoal sea salt and rosemary*

Broccolini, toasted almonds*

Baby carrots, tarragon butter*

Roasted field mushrooms salmoriglio*

Roasted beetroots, goat cheese and walnuts*

Beans and asparagus*

Rocket, parmesan and cherry tomato salad*





ENHANCEMENTS

SORBET - PALATE CLEANSER

\$5.00 PER PERSON - PER SELECTION

Strawberry and champagne sorbet

Limoncello and thyme sorbet

Apple calvados sorbet

DESSERT BUFFET OR ROVING PLATTERS

\$13.00 ADDITIONAL PER PERSON

Hazelnut choux

Raspberry lamington

Coconut panna cotta, mango foam

Assorted macarons

Selection of mini tartlets

Apple and ginger tea cake

Tiramisu cup

Chocolate bijoux

CHOCOLATE FOUNTAIN

\$15.00 ADDITIONAL PER PERSON

choose from our selection of premium dark, milk or caramel chocolate. Served with profiteroles, macarons, marshmallows and strawberries

WARM CHOCOLATE FONDANT STATION

\$15.00 ADDITIONAL PER PERSON

Chef selection of ice creams and sauces

VICTORIAN ARTISAN CHEESE

\$15.00 ADDITIONAL PER PERSON

Selection of boutique local cheeses, fruit pate, dried fruits, freshly baked breads and crackers (served two per table)

SUPPER MENU

ONE ITEM \$6.00 ADDITIONAL PER PERSON

TWO ITEMS \$10.00 ADDITIONAL PER PERSON

Select from the following:

Gourmet sausage rolls

Finger sandwiches

Butter chicken samosas

Mini shepherd's pies

BEVERAGES

Wedding package is inclusive of 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 Lager

CROWN RESERVE COLLECTION ADDITIONAL CELLAR WINE SELECTION

\$4.50 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

\$4.50 PER PERSON - PER SELECTION

Crown Lager
Corona
Stella Artois
Bulmers Original





BEVERAGES

CELLAR COLLECTION

\$10.00 ADDITIONAL PER PERSON

Seppelt Fleur de Lys NV

Cascade Premium Light

WHITE WINE - Please select one white wine:

Cool Woods Pinot Gris

821 Sauvignon Blanc

Beach Hut Chardonnay

RED WINE - Please select one red wine:

Cape Schanck Pinot Noir

Seppelt 'The Drives' Shiraz

Grant Burge Benchmark Cabernet Sauvignon

FULL STRENGTH BEER - Please select one full strength beer:

Crown Lager

Pure Blonde

CELLAR COLLECTION ADDITIONAL - BEER OR CIDER SELECTIONS

\$4.50 PER PERSON - PER SELECTION

Heineken Corona

Stella Artois

Bulmers Original

CHILDREN'S MENU

The children's menu includes soft drinks and juice.
Available for children 12 years of age and under.

Two courses \$50.00 per child
Price includes one main and either one entree or one dessert.

Three courses \$60.00 per child
Price includes one entree, one main and one dessert.

ENTREE - Please select one item:

- Cantaloupe melon and parma ham salad
- Cheese nachos, diced tomatoes and guacamole*
- Chicken Caesar wraps
- Mini pizza bread*
- Chicken and avocado salad

MAIN COURSE - Please select one item:

- All mains served with steamed vegetables, chips or potatoes
- Grilled chicken
- Crumbed chicken strips
- Baked salmon
- Grilled steak
- Mini beef sliders (2)

OR

- Choice of penne pasta or gnocchi with;
- Pesto cream*
- Napoli sauce*
- Beef ragout

DESSERT - Please select one item:

- Milk chocolate mousse, caramel popcorn, fairy floss*
- Dark chocolate brownie, vanilla ice cream, raspberry sauce*
- Ice cream sundae, waffle biscuit, berry popping candies*
- Mixed fruit salad, strawberry sorbet, meringue sticks*

* Denotes vegetarian dishes.





WEDDINGS

CONTACT US

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