



GARDEN ROOM WEDDING PACKAGE

THE PERFECT CHOICE FOR YOUR WEDDING

Crown Weddings is the perfect choice for your special day, 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. Whether you are planning an intimate gathering or large celebration, Crown Weddings offer everything you need to make your special event a spectacular one.

GARDEN ROOM WEDDING PACKAGE

\$230 PER PERSON*

Dedicated Crown Wedding Manager

Chef’s selection of two canapés per person

Three course set dinner menu including alternating main course, bread rolls and butter

Five hour Crown Reserve beverage package

Freshly brewed coffee, selection of teas

Cakeage (served on platters)

Selection of table centrepieces

Black or white chair covers

Personalised table menus

Black or white table linen

Crown show plates, crockery and cutlery

Wedding party, present, and cake tables

Dance floor and stage

Lectern and microphone

Compliance Officer

Security Officer

Encore Technologies \$500 credit for audio or lighting package*

Terms and conditions: Package exclusive to weddings booked in the Garden 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.



CANAPÉS

**ADD AN ADDITIONAL TWO CANAPES (CHEF’S SELECTION) | \$10 PER PERSON
UPGRADE TO YOUR CHOICE OF CANAPES
(TWO ITEMS – ONE WARM, ONE COLD) | \$8.50 PER PERSON**

COLD SELECTIONS

Poached wild fig, dolce gorgonzola, apricot fruit toast*

Lime cured Tasmanian salmon, tostada, avocado cream, jalapeno

Chicken parfait and shallot jam éclair

Beef tataki, toasted sesame, furikake, crisp rice cake

Poached chicken taco, avocado, charred corn, chilli jam

Baked Stilton tart, spiced pear relish*

Hand picked spanner crab bruschetta, finger lime, pickled shallot

WARM SELECTIONS

Peking duck pancake, hoisin, cucumber and spring onion

Lamb kofta, lemon & garlic tahini yoghurt

Prawn paella croquette, smoked paprika mayonnaise

Corn & Manchego croquette, garlic aioli*

Chicken & leek pot pie

Mini Wagyu slider, pickles, cheese, mustard

Roast duck spring roll, spiced hoisin sauce

ENTRÉE

Grilled Western Australian octopus, smoked almond romesco, fetta, confit potato, lemon & oregano, pickled green chilli

Grilled Spanish prawns, ajo blanco, charred corn, pickled jalapeno, avocado cream, chorizo crumbs

Roasted beef carpaccio, toasted almonds, crisp capers, preserved baby tomato, mustard dressing, parmesan

Grilled lamb loin, muhammara, fetta, pickled zucchini, roast shallot, pistachio crumble, pomegranate dressing

Kingfish crudo, smashed Asian cucumber & shiso salad, crispy chilli, kewpie, toasted sesame

Appellation oysters, king prawns, scallop ceviche, lemon and condiments

Spinach & ricotta cappelletti, cacio e pepe, basil pesto, pangrattato*

* Denotes vegetarian dishes

MAIN

Free-range chicken breast, sweetcorn puree, sprouting broccoli, sweet potato and thyme gratin, chicken jus

Panfried snapper fillet, fennel & leek risotto, tempura zucchini flower, lemon gremolata

Humpty Doo barramundi, lemongrass, galangal & turmeric coconut broth, Chinese broccoli, shiitake mushroom, spring onion rice cake

Chargrilled Bass Strait beef tenderloin, mushroom & confit garlic puree, spinach, crisp potato terrine, Kampot peppercorn sauce

Pressed Wagyu beef shoulder, potato, smoked carrot puree, king brown mushroom, beef jus

Grilled lamb rump, braised lamb shank pithivier, goat curd, soft herbs & potato mash, roasted baby carrots, lamb sauce

Roast porchetta, slow cooked sugarloaf cabbage, apple & horseradish remoulade, crackle, lentil & Calvados jus

DESSERT

Forest berry cheesecake heart, vanilla sable, raspberry gel, seasonal berries*

Coconut & passionfruit tart, mandarin crèmeux, tropical fruit sauce*

Pavlova, white chocolate Chantilly cream, lemon myrtle curd, citrus compote*

Warm dark chocolate fondant, apricot & kumquat crèmeux, seasonal berries*

Red velvet, raspberry & vanilla mousse parcel, strawberry cremeux*

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

* Denotes vegetarian dishes

SIDES

\$8.50 PER PERSON, PER SELECTION
(served two bowls per table)

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

Garlic & rosemary roast potatoes*

Cypriot grain salad, lemon, barley fresh herbs*

Broccolini with toasted almonds*

SUPPER MENU

\$9.50 PER PERSON, PER ITEM

Corn & cheddar empanada, chimichurri*

Mini Wagyu slider, pickles, cheese, mustard

Peking duck pancake, hoisin, spring onion

Shepherd’s pie



DESSERT BUFFET OR ROVING DESSERT PLATTERS

SUBSTITUTE PLATED DESSERT, TO EITHER DESSERT BUFFET, OR ROVING PLATTERS
\$17 PER PERSON

Selection of 5 items:

Mango raspberry cheesecake*

Vanilla & red currant choux bun*

Tropical passionfruit tartlet*

Strawberry & rhubarb crèmeux*

Yuzu & lime marshmallow cone*

Pistachio cherry rocher*

Lemon meringue tartlet*

Salted caramel choux bun*

New York cheesecake*

CHOCOLATE FOUNTAIN*

ONE CHOCOLATE FOUNTAIN | \$1,600 UP TO 150 PAX OR \$2,400 UP TO 250 PAX

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

TWO CHOCOLATE FOUNTAINS | \$5,000 FROM 250 TO 400 PAX

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

TRADITIONAL ICE CREAM CART*

A selection of ice creams, sorbets and condiments

\$17.50 per person

VICTORIAN CHEESE PLATTERS*

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

\$19.50 per person

*Denotes vegetarian dishes

ENHANCEMENTS

ALTERNATING SERVICE OF ENTRÉE OR DESSERT

\$12 per person

PREMIUM BREAD SELECTION

Baker Bleu stone baked sourdough and St David's Dairy butter*

\$6 per person

OSCIETRA CAVIAR

Served to the table, on a mother of pearl spoon and crushed ice

\$30 per person

WAGYU

Upgrade from Bass Strait tenderloin, to Black Opal Wagyu beef tenderloin

\$14.50 per person

DIPS AND FLATBREAD

Trio of dips; hummus, baba ghanoush, tomato pesto*
(served two platters per table)

\$10 per person

ANTIPASTO PLATTERS

Wagyu bresaola, serrano ham, sopressa salami, smoked buffalo mozzarella, marinated roast peppers, artichokes, pickled onions, kalamata olives
(served two platters per table)

\$15.50 per person

KING PRAWNS

Mooloolaba king prawns, Marie Rose sauce, lemon, tabasco
(served one platter per table)

\$90 per platter

OYSTERS

Appellation oysters served with mignonette and citrus cheeks
(served one platter per table)

\$90 per platter

SLICED SEASONAL FRUIT PLATTER*

(served two platters per table)

\$8.50 per person

GARDEN ROOM WEDDING BEVERAGE PACKAGE

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

**CROWN RESERVE BEVERAGE 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

Marty's Block Rosé — Riverland SA

BEER

Byron Bay Lager

Great Northern Lager

Heineken 0.0

Cascade Premium Light

**ADDITIONAL LOCAL
BEER SELECTION**

Additional \$5 per person, per selection

Carlton Draught

Byron Bay Lager

Great Northern Lager

Pure Blonde

**ADDITIONAL INERNATIONAL
BEER SELECTION**

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



UPGRADE TO CROWN PREMIER PACKAGE

\$12 PER PERSON

SPARKLING WINE

Seppelt 'Fleur de Lys' Sparkling — Great Western VIC

WHITE WINE

Select one:

Counterpoint Chardonnay — South Eastern Australia

821 'South' Sauvignon Blanc — South Marlborough NZ

Grant Burge 'Benchmark' Pinot Grigio — Barossa Valley SA

RED WINE

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

ROSÉ WINE

Marty's Block Rosé — Riverland SA

BEER

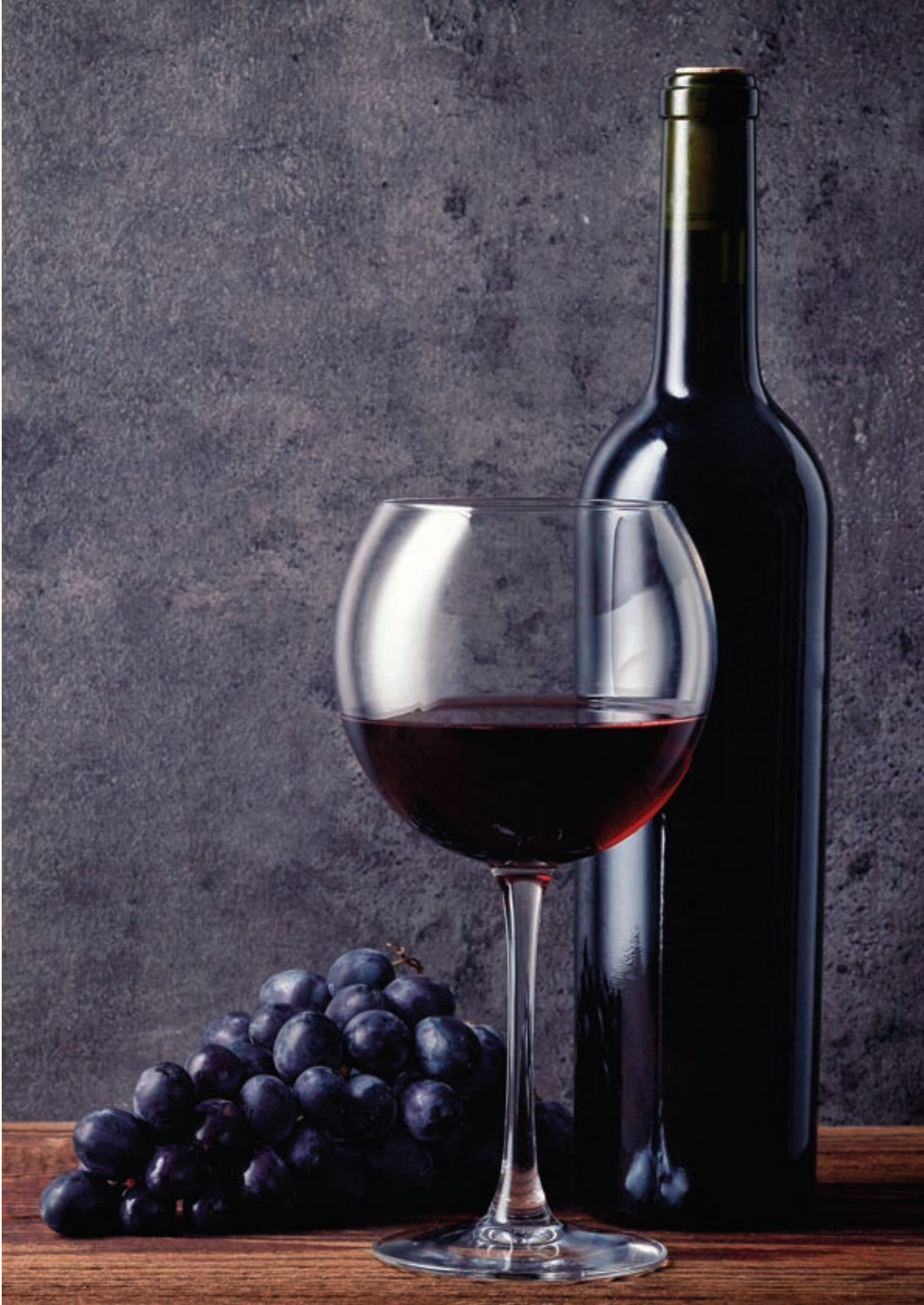
Choice of one local beer: Pure Blonde or Carlton Draught

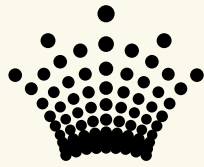
Choice of one international beer: Asahi or Corona

Heineken 0.0

Cascade 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.**





CROWN