
HORIZON

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.

HORIZON WEDDING PACKAGE

$270 per person*

Chef's selection of two canapes per person

Three course set dinner menu including alternating main course

Alternative service of entrée or dessert | $12 per person

Add an additional two canapés (Chef's selection) | $10 per person

Upgrade to your choice of canapés (Two items - one warm, one cold) | $8.50 per person

HORIZON WEDDING PACKAGE

- Dedicated Crown Wedding Manager
- Chef's selection of two canapés per person
- Three course set dinner menu including alternating main course
- Five-hour Horizon Victorian beverage package
- Freshly brewed coffee, selection of teas and chocolates
- Cakeage (served on platters)
- Selection of table centrepieces
- Personalised table menus
- Black or white chair covers
- Black or white table linen
- Crown show plates, crockery and cutlery
- Wedding party, gift, and cake tables
- Compliance Officer
- Security Officer
- Complimentary accommodation for the newlyweds at Crown Towers Melbourne for 2 nights*
- Menu tasting for 2 people
- Encore Technologies $500 credit for audio or lighting package*

CANAPÉS

Jalapeno lime kingfish ceviche, puffed grains
Blini crème fraiche, salmon caviar, aonori
Fennel seed flat bread, parmesan custard, Wagyu bresaola
Spanner crab, finger lime, endive
Octopus, green olive, guindilla

ENTRÉE

Sourdough bread rolls, served with St David's Dairy butter*

Oxtail cappelletti, brodo di carne, basil pesto
Hand cut-grass fed beef rump tartare, fermented chilli, pickled cucumber, egg yolk, wonton crackers
That's Amore burrata, Sicilian caponata, candied fennel, fennel seed cracker*
Southern Bluefin Tuna crudo, goat curd, smoked tomato, tapioca crisp
Western Australian octopus, harissa, chorizo, confit potato, citrus salad

ENTRÉE

*Denotes vegetarian dishes

MAIN

Blue eye cod, salt roasted sweet potato, caper lemon shallot butter, wild rocket
Roaring Forties lamb shoulder and roasted rack, crisp potato galette, carrot puree, lamb jus
Chicken, mushroom & tarragon roulade, mushroom cream, potato pave, chickweed, chicken jus
Black Opal Wagyu beef tenderloin, beef tallow potato puree, baby Swiss brown ragu, confit garlic, jus gras
Pork cottoletta, sugarloaf cabbage, cauliblossom gribiche sauce, lemon

SIDE DISHES

$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 almond butter*

MAIN

*Denotes vegetarian dishes

DESSERT

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

Black Forest cake, Morello cherry, Kirsch infused whipped cream, micro sponge, chocolate soil*

White chocolate mousse cloud, strawberry crémeux, almond joconde, forest berries*

Coconut crème brûlée, honeycomb tuille, finger lime caviar, citrus sorbet*

Victorian cheese plate, muscatels and lavosh*

*Denotes vegetarian dishes

DESSERT

ENHANCE

ENHANCEMENTS — TO COMPLEMENT YOUR MENU SELECTIONS

Oscietra Caviar

Served on mother of pearl spoon to the table

$30 per person

Trio of Dips and Flatbread

(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

SUPPER

$9.50 per person, per item

Corn & cheddar empanada, chimichurri*

Beef sliders, pickles, cheese, mustard

Peking duck pancake, hoisin, spring onion

Shepherd's pie

*Denotes vegetarian dishes

*Terms and conditions: Package exclusive to weddings booked in Horizon. 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 two guests) available for all weddings held in Horizon. 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.


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