

ASIAN

# WEDDING PACKAGE & MENU



WEDDINGS



Whether you are planning an intimate gathering, or a large celebration, Crown Melbourne has everything you need to make your special day, a spectacular one. Our impressive range of venues offer the perfect setting for a romantic reception.





ASIAN

## WEDDING PACKAGE

\$198 per person\*

- Dedicated Crown Wedding Manager
- Five course Chinese menu (individually served)
- Five hour Crown Reserve beverage package
- Cakeage (served on platters)
- Selection of centrepieces
- Chair covers
- Personalised table menus
- Table linen
- Show plates, crockery and cutlery
- Wedding party, present and cake tables
- Dance floor and stage
- Lectern and microphone
- Access to onsite locations for photography
- Complimentary accommodation for the newlyweds at Crown Towers
- Special accommodation discount for guests
- Menu tasting (minimum 150 guests apply)
- Compliance Officer
- Security Officer

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

\*Terms and conditions: minimum of 80 adult guests applies. Package exclusive to weddings booked in the Palladium and River Room. Valid for any new weddings contracted and held before 30th December 2021. Events are subject to Crown Events and Conferences General Terms and Conditions which are available on request. Menus and prices are valid to 30th December 2021 and are subject to change. Security officer/s for a maximum of six hours and one Compliance Officer for a three 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 over 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 their wedding night in a Deluxe King room at Crown Towers Melbourne based on a minimum food and beverage spend of \$20,000. Accommodation is subject to availability. Images for illustration purposes only.

# MENU

Menu is inclusive of five courses, freshly brewed coffee, a selection of teas and chocolates.

## FIRST COURSE

Please select three items per person:

- Battered Pork with orange and honey with sesame seeds
- Fried stuffed crab claws
- Deep fried chicken mince, taro with bean curd sheets served with spring onion ginger soy glaze
- Marinated octopus
- Deep fried bean curd prawn rolls
- Salt and pepper soft shell crab
- Smoked duck breast with spicy sesame dressing and pickled carrot and cucumber
- Deep fried taro with minced chicken and mushroom
- Cantonese jellyfish salad, coriander vinegar dressing
- Asian sesame tuna with ginger salads, vinegar reduction dressing
- Crispy potato prawn with sweet and sour plum sauce
- Chilled black fungus with sesame sauce \*

\* Denotes vegetarian dishes





## SECOND COURSE

# SOUP

Please select one item:

Braised crab meat with sweet corn soup

Bamboo shoot, mushroom, sea cucumber and crab meat soup

Seafood, mushroom and bean curd soup

Hot and sour seafood soup

Ginseng chicken herbal soup

“Westlake” egg drop, shiitake mushroom beef soup

## THIRD COURSE

# LOBSTER

Half lobster tail with noodles and baby bok choy served with your choice of one the following sauces:

Ginger and Spring onion

XO sauce

Seafood stock with eggs drop

Singapore chili sauce

Szechuan bean sauce

Kung po sauce

## FOURTH COURSE

Please select one item:

Seared beef medallion and sauteed seasoned Asian vegetables

served with your choice of sauce:

- Szechuan black bean
- Mandarin sauce or
- Honey black pepper

Steamed hapuka fillet, shredded pork and mushroom on coriander

flavoured soy sauce and baby bok choy

Hakka soya braised pork belly, Chinese mushroom, wombok bok choy

and bean curd skin

Char siu marinated chicken roulade, chive pancake and Chinese broccoli

Herbal braised soy duck leg, enoki mushroom, mandarin sauce, broccoli,

baby corn and wood ear fungus

Barbecue honey glazed pork cutlet served with asparagus, snow peas and carrot

NZ Southern monk fish, sweet and sour chilli sauce, kailan, capsicum and pepitas seed

Barbecue pork cutlet "Kimdo" sauce, served with kailan, bok choy and baby carrot

Please select one item:

Fried rice with roasted pork and XO

Seafood fried rice with green onion

Yang chow fried rice

Wok tossed beef fried rice with diced onions, eggs and shredded lettuce

All Asian banquets are served with red cut chili, soya sauce, vinegar and peanuts

Homemade XO sauce is an additional cost of \$3.00 per person





## FIFTH COURSE

Please select one dessert from either a sharing dessert platter, a trio dessert plate or an individual dessert.

### DESSERT PLATTER (SHARING)

Mango passionfruit mousse, vanilla sable,  
Green tea tartlet, red bean jelly  
Blood orange & coconut pudding and  
Chinese egg tart

### TRIO DESSERT PLATTER (CHOICE OF 3)

Mango pudding  
Green tea ice cream  
Coconut panna cotta with red bean  
Almond jelly with logan & goji berry

### INDIVIDUAL DESSERT

Mango puree with sago and vanilla ice cream  
Bo Bo Cha Cha (Sweet Potato, taro, Panda Sago and coconut Soup) (hot or cold)



RIVER ROOM, LEVEL 1, CROWN TOWERS

# ENHANCEMENTS

## ADDITIONAL APPETISERS

Szechuan marinated slice abalone black fungus and leek, served warm  
(plated one piece per person)  
\$15.50 ADDITIONAL PER PERSON

Black lip abalone slice mushroom and vegetables (plated, one per person)  
\$38.00 ADDITIONAL PER PERSON

## UPGRADED SOUP

Eight treasure soup - bamboo pit, mushroom, black fungus, chicken, crab meat,  
dried scallop, sea cucumber, prawns  
\$10.00 ADDITIONAL PER PERSON

## UPGRADED MAIN COURSE

Oven baked tooth fish, teriyaki glaze, crispy shimeji mushroom and Asian greens  
\$15.00 ADDITIONAL PER PERSON

## SIDE DISHES

All side dishes are served two platters per table

Barbecue combination platter roasted pork, soya chicken and char siu  
\$8.00 ADDITIONAL PER PERSON

Buddha's delight Bamboo shoot, bean curd stick, Chinese mushroom, day lily buds,  
fungus, ginkgo, lotus seed, carrot, wombok, snow peas  
\$7.00 ADDITIONAL PER PERSON

Lotus leaf rice with mushroom, dried scallops and Chinese sausage  
\$8.00 ADDITIONAL PER PERSON

Braised sea cucumber with wombok  
\$25.00 ADDITIONAL PER PERSON

Salt and pepper quail (half quail per person)  
\$7.00 ADDITIONAL PER PERSON

## FRUIT PLATTER

served two platters per table \$7.00 ADDITIONAL PER PERSON



# BEVERAGES

This wedding package is inclusive of the Crown Reserve selection. All beverage packages also 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:

Pocketwatch 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



PALLADIUM AT CROWN, LEVEL 1, CROWN TOWERS

# CHILDREN'S MENU

All children's menus include soft drinks and juices.  
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

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## CONTACT US

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[www.crownmelbourne.com.au/weddings](http://www.crownmelbourne.com.au/weddings)