

KOSHER

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.





KOSHER

WEDDING PACKAGE

\$180 per person*

- Dedicated Crown Wedding Manager
- Selection of three canapés per person
- Three course set Kosher dinner menu including an alternating main course
- Five hour Crown Kosher beverage package
- Freshly brewed coffee, selection of teas and pralines
- Cakeage (served on platters)
- Selection of centrepieces
- Black or white linen chair covers
- Personalised table menus
- Black or white table linen
- Kosher show plates, crockery and cutlery
- Bridal table, present and cake tables
- Dance floor and stage
- Lectern and microphone
- Menu tasting (minimum 150 guests apply)
- Complimentary accommodation for the newlyweds at Crown Towers Melbourne
- Special accommodation discount for guests
- Compliance Officer
- Security Officer

Please note the presence of an additional Rabbi in Promenade Room and The Aviary will incur a \$500 cost.

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, all other function rooms will incur a \$500 charge. 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

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, curated by you and catering to all kosher requirements. Our menus are designed by award-winning Chef, Kelly Jackson and his team.

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



PRE DINNER

CANAPES

Please select three items per person for 30 minute service:

COLD SELECTION

Tempura Nori strips with rice, avocado, mayo*

Salmon tartare, green tea blini, lemon, black sesame

Marinated fried tofu with sesame, wasabi dressing*

Smoked salmon and cauliflower cream tartlet,

keta caviar and chives

Ceviche of blue eye, coconut milk and lime

Mini vegetarian taco's with lime mayo*

Sushi rolls with wasabi, Japanese soy

Eggplant caviar and slow roasted cherry tomato tart*

WARM SELECTION

Grilled lamb koftas, tzatziki dipping sauce

Falafel with tahini*

Thai fish cakes with coriander salad

Sweet corn fritters with guacamole*

Mini corn beef and onion jam sliders

Crusted salmon, crushed peas, spiced tartare

Moroccan crumbed chicken with chipotle aioli

* Denotes vegetarian dishes





ENTREE

Please select one item:

ROASTED BEETROT

endive salad, grilled nashi pear, hazelnut dressing*

BLUE FIN TUNA

avocado tartare, yuzu kosho dressing, crisp wonton

SESAME CRUSTED SALMON TATAKI

spring onion, creamy lemon dressing, crisp shallots, micro coriander

MALAYSIAN BBQ CHICKEN

crisp vegetable salad, coconut, lime and peanut sambal

SMOKED SALMON

celeriac apple and horseradish remoulade, baby watercress leaves

PUMPKIN AND LEMON RISOTTO

Moroccan chicken

TUNISIAN CHICKEN

fragrant cous cous salad,
preserved lemon harissa dressing

SESAME CRUSTED SALMON

cucumber daikon salad, ginger glaze, micro coriander

* Denotes vegetarian dishes

MAIN COURSE

Please select two items for alternating service:

PAN SEARED BARRAMUNDI FILLET

caponata and baby spinach salad, shaved fennel, lemon oil

PAN-FRIED COD

sweet and sour chilli sauce, kalia, black sesame rice

12 HOUR BRAISED LAMB

cumin carrot puree, Moroccan vegetable tagine, lemon crumble

CHAR SIU CHICKEN BREAST

fried rice, flowering broccoli, sesame Asian salad

HONEY ROASTED FREE RANGE CHICKEN BREAST

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

ROASTED CHICKEN THIGH

mushroom and spinach risotto, charred corn and Aleppo pepper salsa, roasted green beans

PAN SEARED KING SALMON

roasted fennel, broccoli and almond quinoa, citrus salsa verde

WHOLE ROASTED SCOTCH FILLET

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

DOUBLE COOKED BEEF BRISKET

roasted vegetable mash, broccolini, apple and ginger jam

SEARED BEEF SCOTCH FILLET

parsnip mash, green beans and chimichurri

HERB CRUSTED VEAL RACK

carrot caraway puree, confit shallots, potato fondant, red wine jus





RIVER ROOM, LEVEL 1, CROWN TOWERS



DESSERT

Please select one item:

COCONUT PASSION FRUIT PANNA COTTA
passion fruit jelly, mango sorbet

VANILLA TRIFLE
strawberry compote, lemon sorbet

CHOCOLATE FUDGE BROWNIE
chocolate sauce, raspberry sorbet

ETON MESS
mixed berry sorbet

WARM APPLE AND BLUEBERRY CRUMBLE
sauce Anglaise

BLACK FORREST VERRINE
mixed berry sorbet

STICKY DATE PUDDING
toffee sauce, vanilla chantilly

ENHANCEMENTS

ALTERNATING SERVICE FOR ENTRÉE OR DESSERT

\$8.00 Per Person - Per Course

ADDITIONAL ENTRÉE OR DESSERT

\$14.00 Per Person - Per Course

FRUIT PLATTER \$7.00 ADDITIONAL PER PERSON

Sliced seasonal fruit platter

DESSERT PLATTER \$7.00 ADDITIONAL PER PERSON

Chef's selection of five miniature desserts (served two platters per table)

SIDE DISHES \$8.00 PER PERSON - PER SELECTION

Served two bowls per table

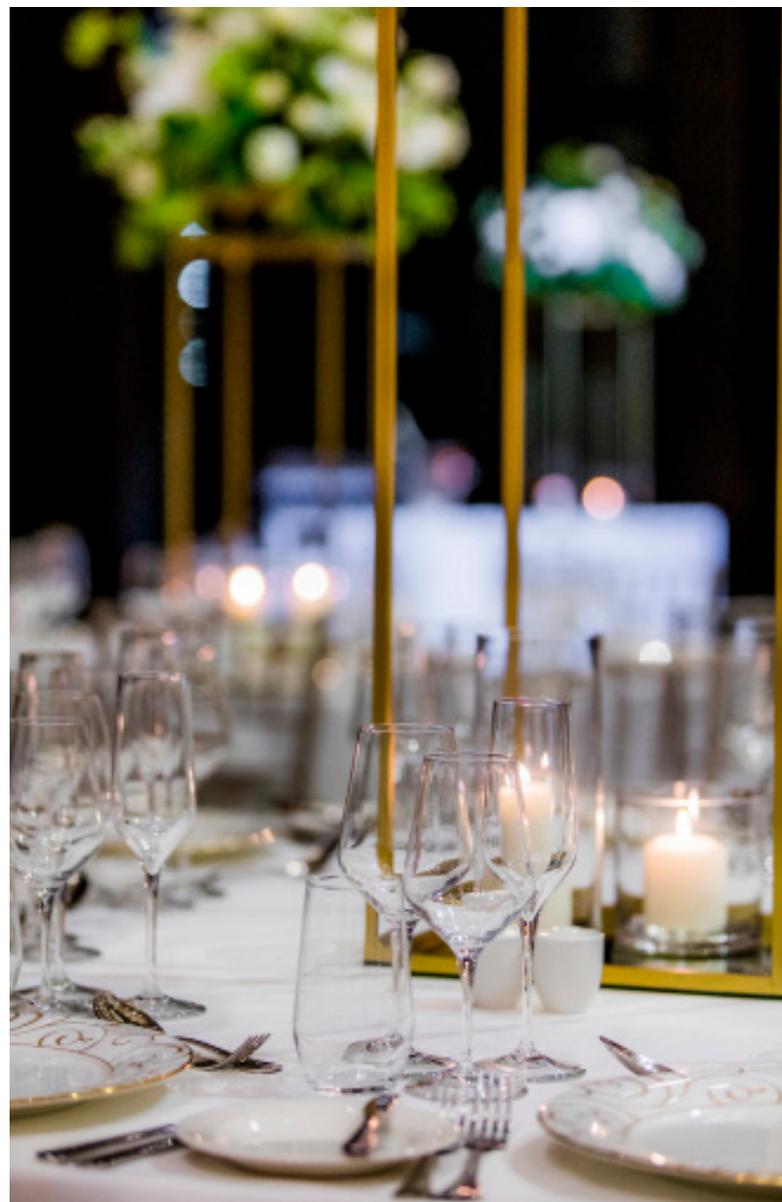
Israeli salad with cous cous*

Mixed lettuce, beetroot, salted walnuts, confit tomato and sprouts

Rocket and spinach salad, heirloom tomato and balsamic dressing

Tabouleh

* Denotes vegetarian dishes



BEVERAGES

The Kosher wedding package is inclusive of the Crown Reserve selection. All beverage packages include assorted soft drinks, orange juice, still and sparkling water.

CROWN KOSHER COLLECTION

Barkan Kedem Sparkling

Altoona Hills Chardonnay

Altoona Hills Cabernet Merlot

Cascade Premium Light

Furphy Refreshing Ale

CROWN KOSHER 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 KOSHER ADDITIONAL BEER OR CIDER SELECTIONS

\$4.50 PER PERSON - PER SELECTION

Crown Lager

Corona

Stella Artois

Bulmers Original





BEVERAGES

KOSHER CELLAR COLLECTION UPGRADE

\$10.00 ADDITIONAL PER PERSON

Barkan Kedem Sparkling

Cascade Premium Light

WHITE WINE - Please select one white wine:

Barkan Sauvignon Blanc

Five Stone Sauvignon Blanc Semillon

RED WINE - Please select one red wine:

Barkan Cabernet Sauvignon

Five Stone Premium Red

FULL STRENGTH BEER - Please select one full strength beer:

Crown Lager

Furphy Refreshing Ale

KOSHER CELLAR COLLECTION ADDITIONAL - BEER OR CIDER SELECTIONS

\$4.50 PER PERSON - PER SELECTION

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 \$54.00 per child
Price includes one main and either one entree or one dessert.

Three courses \$65.00 per child
Price includes one entree, one main and one dessert.

ENTREE - Please select one item:

Grilled pita bread, hummus and crudites
Gnocchi with beef meatballs, Napoli sauce
Chicken and avocado salad
Penne pasta, beef and tomato ragout

MAIN COURSE - Please select one item:

Grilled salmon, buttered carrots, broccoli, chat potatoes
Chicken schnitzel, mashed potatoes and seasonal vegetables
Chicken nuggets, thick chips and baby carrots
Mini burgers and French fries
Grilled chicken, crushed potatoes and baby carrots

DESSERT - Please select one item:

Selection of sorbets, fresh berries*
Chocolate mud cake, raspberry sauce*
Strawberry sorbet, meringue, crème topping*

* Denotes vegetarian dishes





WEDDINGS

CONTACT US

+61 3 9292 6235

event_sales@crownmelbourne.com.au

www.crownmelbourne.com.au/weddings