

EVERGREEN
WEDDING PACKAGE
& MENU


WEDDINGS





EVERGREEN

WEDDING PACKAGE

\$220 per person*

- Dedicated Crown Wedding Manager
- Selection of three canapés per person
- Three course set dinner menu including an alternating main course
- Freshly brewed coffee, selection of teas and chocolates
- Five hour Evergreen beverage package
- Cakeage (served individually)
- Selection of centrepieces
- Personalised individual menus
- Black or white linen napkins
- Show plates, crockery and cutlery
- Wedding party, present and cake tables
- Menu tasting
- Complimentary accommodation for the newlyweds at Crown Metropol Melbourne
- Special accommodation discount for guests
- Compliance Officer
- Security Officer

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

Terms and conditions: minimum \$12,000 F&B spend applies. Package exclusive to weddings booked in the Evergreen. Valid for any new weddings contracted and held before 31 December 2022. Events are subject to Crown Events and Conferences General Terms and Conditions which are available on request. Click here for full terms and conditions. Menus and prices are valid to 30 June 2020. 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.



EVERGREEN MENU

With seasonal menus showcasing premium local sourced ingredients and international flavours, a gastronomical experience like no other awaits at Evergreen. Crown's award-winning Executive Chef Kelly Jackson has lent his craft to highly regarded kitchens for over twenty years, and has curated menus exclusive to Evergreen. Evergreen's luxe open plan kitchen invites an excitement for the food preparation, while the dishes offer a total sensory experience for your guests.

PRE DINNER

CANAPES

30 Minutes inclusive.

Please select three items per person:

COLD SELECTION

Serrano ham and cantaloupe melon, roasted walnut, baby coriander

Vietnamese rice paper rolls with smoked chicken, peanut hoisin sauce

Goat's cheese and caramelised Spanish onions, parmesan biscotti*

Spiced beef tartare, truffle aioli, caper berry, crisp ink cracker

Crispy yellowfin tuna taco, miso dressing, coriander salad

Avocado sushi roll, salmon tartare, Yarra valley caviar

WARM SELECTION

Porcini spinach arancini, grain mustard aioli*

Halloumi and spinach crispy filo roll*

Mini wagyu beef burger, tomato relish, American mustard

Chicken and mushroom pastry en croute

Panko crusted prawns, chipotle lime aioli

Crab cakes, sweet chili mango salsa

* Denotes vegetarian dishes

Upgrade to one hour service for an additional \$8.00 per person. Up to five items per person can be selected.





ENTREE

sourdough bread rolls, served with french butter

Please select one item:

Grilled Lakes Entrance baby snapper fillet, vegetable linguini,
Yarra Valley salmon caviar butter sauce

Four Pillars Gin King Salmon, Aleppo pepper and preserved lemon dressing,
baby radish, wild rocket

Pressed Chicken and Duck, Burnt carrot hummus, fig chutney, pomegranate dressing

Wagyu beef Carpaccio, evergreen garden leaves, truffle percorino,
horseradish and mustard aioli

Mint pea and Tiger prawn risotto, organic mirco herbs

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

* Denotes vegetarian dishes

MAIN COURSE

Please select two items for alternating service:

GIPPSLAND ROASTED GRASS-FED BEEF TENDERLOIN
with celeriac puree, wild mushrooms, Cape Schanck pinot noir jus

SLOW COOKED CORN FED CHICKEN BREAST
with baked eggplant, crisp green vegetables, salsa verde

HERB CRUSTED LAMB LOIN
with caramelised onion tarte tatin, pumpkin puree, red currant sauce

SLOW COOKED VICTORIAN DUCK BREAST
with red currant braised red cabbage, parsnip puree, Cipollini onions, game jus

PAN SEARED JOHN DORY FILLETS
Mediterranean vegetable risotto, Sauteed leaf spinach, preserved lemon tomato caper salsa

PAN SEARED MILK FED VEAL CUTLET
with potato and carrot fondant, Cipollini onion, Soy lemongrass butter sauce





EVERGREEN, LEVEL 3, CROWN TOWERS



DESSERT

Please select one item:

WARM CHOCOLATE FONDANT
seasonal berries, caramel ice cream, raspberry sauce

PEACH MELBA
raspberry soil, vanilla semifreddo

STRAWBERRY CREMEUX HEART
strawberry sauce and crisps

VANILLA NAMELAKA
raspberry crème, cherry blossom jelly, rosewater sponge, lychee pearls

MELBOURNE CITY ROOFTOP HONEY PANNA COTTA
marinated strawberries, almond tuile

CRÈME BAVAROISE
vanilla poached Granny Smith, pistachio micro sponge, green apple popping pearls,
salted caramel sauce

VICTORIAN CHEESE PLATE
Meredith goat cheese, Maffra mature cheddar, Gippsland Blue

ENHANCEMENTS

ALTERNATING SERVICE FOR
ENTRÉE OR DESSERT
\$8.00 Per Person - Per Course

ADDITIONAL ENTRÉE OR DESSERT
\$14.00 Per Person - Per Course

ANTIPASTO PLATE
\$15.00 Additional Per Person
Marinated char grilled vegetables, selection of
charcuterie, buffalo mozzarella
(served individually per person)

FRESH SEAFOOD PLATE
\$28.00 Additional Per Person
(served individually per person)

*Denotes vegetarian dishes

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*

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





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

VICTORIAN ARTISAN CHEESE

\$15.00 Additional Per Person

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

FRUIT PLATTER

\$7.00 Additional Per Person

Sliced seasonal fruit platter
(served individually per person)

TRADITIONAL ICE CREAM CART

A selection of Movenpick ice creams

\$15.00 Additional Per Person

DONUT WALL

Wow your guests with 225 assorted filled glazed
donuts displayed on our custom built wall

\$1,000.00

BEVERAGES

An exceptional selection of wine will accompany Evergreen's enticing culinary offering. A collection of Victorian wines has been carefully curated by Crown's Director of Wine, Matt Brooke. With sensational vintage reds, whites and sparkling, Matt has sourced some of Victoria's most premium wines to make your event all the more exceptional at Evergreen.

EVERGREEN BEVERAGE PACKAGE

Domaine Chandon Brut

(please select one)

Redbank Sauvignon Blanc

T'Gallant 'Cape Schanck' Pinot Grigio

Seppelt 'Drives' Chardonnay

(please select one)

Pocketwatch Pinot Noir

Motley Cru Shiraz

Balgownie 'Back Label' Cabernet Merlot

Crown Lager

Pure Blonde

Cascade Light

Soft drinks

EVERGREEN PACKAGE ADDITIONAL BEER OR CIDER SELECTIONS
\$4.50 PER PERSON - PER SELECTION

Crown Lager

Corona

Stella Artois

Bulmers Original





EVERGREEN AT CROWN, LEVEL 3, 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*
- Garlic cheesy bread
- Crudities, cheese and crackers
- Chicken and avocado salad

OR

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

DESSERT

Please select one item:

- Chocolate LEGO brick and strawberries
- Strawberry and chocolate chip ice cream sandwich
- Ice cream sundae, waffle biscuit, berry popping candies*
- Vanilla chouquettes, chocolate sauce, whipped white chocolate ganache

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)

* Denotes vegetarian dishes





WEDDINGS

CONTACT US

+61 3 9292 6235

event_sales@crownmelbourne.com.au

www.crownmelbourne.com.au/weddings