

CLASSIC COCKTAIL

# WEDDING PACKAGE & MENU



WEDDINGS





## CLASSIC COCKTAIL

# WEDDING PACKAGE

\$165 per person\*

- Dedicated Crown Wedding Planner
- Selection of ten canapés
- Three substantial canapés
- Antipasto station or canapé style dessert station
- Four hour Crown Reserve beverage package
- Cakeage (served on platters)
- Present and cake tables
- Dance floor and stage for band or DJ
- Lectern and microphone
- Access to onsite locations for photography
- Complimentary accommodation for the newlyweds at Crown Towers Melbourne
- Compliance Officer
- Security Officer

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

\*Terms and conditions: Minimum of 50 guests required to book this package. Please note minimum spends apply per function room. Package exclusive to weddings booked in the Palladium, River Room, Garden Room and Promenade Room. Valid for any new weddings contracted and held before 30th June 2023. 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 2023 and are subject to change. Security officer/s for a maximum of five 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. 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. Accommodation is subject to availability. Images for illustration purposes only.

# CANAPÉS MENU

Please select ten items:

## COLD SELECTION

Serrano ham and cantaloupe melon, roasted walnut, baby coriander  
Vietnamese rice paper rolls with smoked chicken, peanut hoisin sauce  
Smoked Atlantic salmon and cauliflower cream tartlet, keta caviar and chives  
Goat's cheese and caramelised Spanish onions, parmesan biscotti  
Assorted California rolls, kikkoman soy dipping sauce  
Marinated fried tofu with sesame, wasabi hoisin dressing\*  
Spiced beef tartare, truffle aioli, caper berry, crisp ink cracker  
Yellowtail tuna, jalapeno, yuzu soy dressing  
Barbecue Chinese style duck pancake with plum sauce and green onion  
Mediterranean vegetable and smoked feta filo tart\*  
Crispy taco, miso dressed tuna tartare, coriander salad  
Crispy yellowfin tuna taco, miso dressing, coriander salad  
Avocado sushi roll, salmon tartare, Yarra Valley caviar

## WARM SELECTION

Crispy jalapeno cream cheese poppers, peri-peri dipping sauce\*  
Salt and pepper prawn Hargow, light soy broth  
Chickpea falafel, black sesame tahini\*  
Vegetable spring rolls, sweet chilli dipping sauce\*  
Grilled halloumi burger, red capsicum, hummus, zaatar bun\*  
Mini braised short rib beef wellington  
Mac and cheese bite, barbecue sauce\*  
Porcini spinach arancini, grain mustard aioli\*  
Chickpea and lentil paleo ball, lemon yoghurt\*  
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  
Grilled lamb koftas, tzatziki dipping sauce  
Crab cakes, sweet chilli mango salsa  
Chicken and water chestnut siu mai, sweet chilli soy  
Butternut pumpkin steam bun, black bean kewpie mayo\*

## DESSERT SELECTIONS

Assorted shortbread choux buns\*  
Selection of mini tartlets\*  
Assorted macarons\*  
Assorted lamington roulades\*  
Choux cone  
Mini canele bordelais\*  
Waffle basket, salted caramel mousse  
Chocolate raspberry tartlets

\* Denotes vegetarian dishes

## CANAPÉS MENU

# SUBSTANTIAL SELECTIONS

Please select three items:

Chargrilled chicken skewers, pomegranate and lemon molasses

Teriyaki beef and green capsicum brochette, toasted sesame

Vegetable fried rice, crisp shallots, chilli\*

Vegetable tempura, lemon aioli\*

Orrechiette pasta, beef ragout, Reggiano parmesan and basil

Beer battered fish and chips, caper remoulade

Roasted zucchini, chilli and finger lime steam bun, hoisin sauce\*

Baked lamb shepherd's pie

Gourmet hot dog, American mustard

Tataki salmon, sticky rice, edamame, sriracha mayonnaise, tempura crisps

Prawn saffron and pea risotto, micro coriander

Panko crusted Atlantic salmon, crushed minted peas, spiced tartare

Korean spiced chicken tenders, sriracha dressing, coriander salad

New York style toasted ruben beef sandwich, cucumber pickles, mustard

\* Denotes vegetarian dishes





# COCKTAIL STATIONS

The Classic Cocktail Package includes one cocktail station. You have the choice of the antipasto table or the dessert station.

## ANTIPASTO TABLE

Antipasto platter featuring regional cured meats, grilled vegetables, olives, bocconcini, lavoche and freshly baked breads

100 to 500 guests will be served to the table

Under 100 guests will be served on platters

## CANAPE DESSERT STATION

### CHOOSE 5 ITEMS

Assorted mini cheesecake\*

Assorted choux buns\*

Cherry slice, whipped vanilla ganache\*

White chocolate raspberry cheesecake\*

Pear and chocolate cake\*

Pineapple ginger cake, cream cheese icing\*

Choux cone\*

Coffee choc shell\*

Mille feuille strawberry tartlets\*

Citrus tartlet\*

Antipasto table and dessert station are served for one hour.

Should you wish to have both stations, the additional cost is \$21.50 per person.

\* Denotes vegetarian dishes

## COCKTAIL STATIONS

# ENHANCEMENTS

Cocktail stations are served for a maximum 2 hours.

### ASIAN \$21.50 per person

A selection of dumplings, seafood noodles, vegetable spring rolls served with chilli, soy and prawn crackers

### Carving \$23.50 Per person

Roast striploin of Riverine beef, served with bread rolls, mustards, pickles

### Mexican \$20.00 per person

Spiced chicken burrito, make your own taco; spiced jack cheese, guacamole, sour cream, tomato salsa

### Middle Eastern \$21.00 per person

Chicken shawarma, middle eastern breads and dips, tabouleh and fattoush salad

### INDIAN \$21.00 per person

Butter chicken and pilaf rice, vegetable samosas, poppadoms, chutneys and pickles

\* Denotes vegetarian dishes

### SEAFOOD \$26.50 PER PERSON

Australian oysters served with shallot vinegar (2 per person), tiger prawn cocktails, spiced dressing, selection of sushi and sashimi, pickled ginger, wasabi, soy and wakeme salad

### SUSHI AND SASHIMI \$28.50 PER PERSON

Selection of salmon and yellowfin tuna sashimi, California and vegetable rolls, pickled ginger, wasabi, soy and wakame salad

### PIZZA \$22.00 PER PERSON

Pizza Margherita and pepperoni, homemade pizza sauce, fresh buffalo mozzarella

### VICTORIAN CHEESE\* \$18.00 PER PERSON

Selection of boutique local cheese, muscatel grapes, quince paste, baked fruit loaf, crackers, lavoche\*

### CHOCOLATE FOUNTAIN\* \$15.00 PER PERSON

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

### WARM CHOCOLATE FONDANT\* \$15.00 PER PERSON

Warm chocolate fondant station, with caramel fudge ice cream and chef selection sauces

# BEVERAGES

The Classic Cocktail wedding package is inclusive of the Crown Reserve selection. All beverage packages 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 Super Crisp

## 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

Peroni

Bulmers Original





# BEVERAGES

## CELLAR COLLECTION

\$10.00 ADDITIONAL PER PERSON

Seppelt Fleur de Lys NV

Cascade Premium Light

## WHITE WINE - Please select two white wines:

Pocketwatch Pinot Gris

821 South Sauvignon Blanc

Counterpoint Chardonnay

## RED WINE - Please select two red wines:

Cape Schanck Pinot Noir

Seppelt 'The Drives' Shiraz

Grant Burge Benchmark Cabernet Sauvignon

## FULL STRENGTH BEER

Crown Lager

Pure Blonde

## CELLAR COLLECTION ADDITIONAL - BEER OR CIDER SELECTIONS

\$4.50 PER PERSON - PER SELECTION

Heineken

Corona

Peroni

Bulmers Original



# WEDDINGS

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## CONTACT US

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