

CLASSIC COCKTAIL

WEDDING PACKAGE & MENU



WEDDINGS



Our dedicated team at Crown will ensure that you celebrate your love with friends and family in style. Our cocktail package allows you and your guests have a truly unforgettable experience.

Our Classic Cocktail Wedding Package is available exclusively for weddings held in the Palladium, River Room, Garden Room and Promenade Room.





CLASSIC COCKTAIL WEDDING PACKAGE

\$145 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
- Special accommodation discount for guests
- Compliance Officer
- Security Officer

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

*Terms and conditions apply; wedding must be confirmed and held prior to 31 December 2020. Booking is confirmed by Crown upon receipt of a signed Crown Events & Conferences Agreement and initial deposit payment. All bookings are subject to availability. Should your event fall on a public holiday, a public holiday surcharge applies. Pricing is a "from" price and will vary depending on the menu selection, and any additional inclusions chosen by the client. Menu items are subject to seasonal availability. One Security Officer for a five hour duration and one Compliance Officer for a three hour duration is included. Additional charges may apply should further security or compliance officer requirements be necessary as determined by Crown based on final event details. Minimum 80 adult guests applies. Complimentary accommodation for the newlyweds on their wedding night in a Deluxe King room at Crown Towers Melbourne based on a minimum event spend of \$15,000. Accommodation is subject to availability. Images for illustration purposes only.

CANAPÉS MENU

Please select ten items:

COLD SELECTION

Serrano ham and melon, candied walnut
Vietnamese rice paper rolls with smoked chicken,
Vietnamese dipping sauce
Smoked salmon and cauliflower cream tartlet, keta caviar
and chives
Goat's cheese and caramelised onions, parmesan
biscuit*
Assorted California rolls
Marinated fried tofu with sesame, wasabi hoisin dressing*
Spiced beef tartare, truffle aioli
Yellowtail tuna, jalapeno
Barbecue Chinese style duck pancake with plum sauce
Eggplant caviar and slow roasted cherry tomato tart*
Crispy taco, miso dressed tuna tartare, coriander salad
Salmon tartare, green tea blini, lemon crème fraiche,
black sesame

WARM SELECTION

Jalapeno cream cheese poppers, dipping sauce*
Chicken and prawn dumplings
Pumpkin falafel, cumin lemon hommus*
Vegetable spring rolls, sweet chili dipping sauce*
Pizza Margherita*
Beef empanadas, herb yoghurt
Mac and cheese bite, barbecue sauce*
Mushroom and parmesan arancini*
Manchego cheese croquette*
Baked pastry seafood shell, lemon
tarragon aioli
Mini wagyu beef burgers
Chicken and mushroom pastry en croute
Panko crusted prawns, chilli lime aioli
Grilled lamb koftas, tzatziki dipping sauce
Steamed duck buns with coriander and lime

DESSERT SELECTIONS

Shortbread choux buns*
Selection of mini tartlets*
Assorted macarons*
Assorted lamington roulades*
Assorted pralines*
Mini canele bordelais*
Chocolate bijoux*
Fruit jellies*

* Denotes vegetarian dishes

CANAPÉS MENU

SUBSTANTIAL SELECTIONS

Please select three items:

Vietnamese chicken salad, roasted peanuts

Beef massaman curry, jasmine rice

BBQ pork and vegetable fried rice, crisp shallots and chili

Salt and pepper calamari, lemon aioli

Baby shell pasta, beef ragout, Reggiano parmesan and basil

Beer battered fish and chips, caper remoulade

Char Siu chicken bao bun, pickled vegetables, cucumber relish

Shepherd's pie

Prawn and avocado cocktail

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

Prawn saffron and pea risotto, micro coriander

Panko crusted salmon, crushed peas, spiced tartare

Sticky lamb ribs, coleslaw

New York style toasted ruben beef sandwich

* Denotes vegetarian dishes





COCKTAIL STATIONS

Minimum 30 guests required
Stations must accompany a minimum TWO hour canapé menu.
Food stations are served for a maximum two hours.

The Classic Cocktail Package includes one complimentary cocktail station. You can choose between the Antipasto table or the dessert station:

ANTIPASTO TABLE

1 hour duration

100 to 500 guests will be served on table

Under 100 guests will be served on platters

Antipasto platter featuring cured meats, artisan cheeses, marinated and pickled vegetables, fresh fruits, nuts, rustic breads and crackers.

CANAPE DESSERT STATION

CHOOSE 5 ITEMS

Assorted mini cheesecake*

Vanilla chouquette*

Green tea and yuzu cake*

Sicilian pistachio cheesecake*

Pear and chocolate cake*

Carrot cake with cream cheese icing*

Assorted mini almond financier*

Tiramisu praline cup*

Pistachio raspberry tartlet*

Mango tart passionfruit foam*

Additional costs apply for both stations. The Antipasto Table is an additional \$18.00 per person.
The Canape Dessert Station is an additional \$21.50 per person.

COCKTAIL STATIONS

ENHANCEMENTS

CHINATOWN \$21.50 PER PERSON

A selection of dim sum and siu mai
Fried seafood noodles
Served with chilli, soy and prawn crackers

CARVING \$23.50 PER PERSON

Choose 1 item
Crispy pork belly
Roast striploin of beef
Served with a selection of breads and condiments

MEXICAN \$18.00 PER PERSON

Spiced chicken burrito, guacamole, sour cream,
tomato salsa

MIDDLE EASTERN \$21.00 PER PERSON

Lamb kofta , falafels, middle eastern breads and
dips, tabouleh and fattoush salad

VICTORIAN CHEESE* \$17.50 PER PERSON

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

* Denotes vegetarian dishes

SEAFOOD \$26.50 PER PERSON

Choose 2 items
Australian oysters served with shallot
vinaigrette and salsa verde
Tiger prawns on ice with cocktail sauce
and lemon
Green lip mussels on ice
Salmon sushi and sashimi, pickled ginger,
soy and wasabi
Selection of salmon, tuna and kingfish sashimi,
pickled ginger, wasabi, soy and wakeme salad

SUSHI AND SASHIMI \$28.50 PER PERSON

Selection of salmon and yellowfin tuna sashimi,
California rolls, pickled ginger, wasabi, soy and
wakame salad prepared live by our Chef

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 creme brulee
ice cream and chef selection sauces



WEDDINGS

CONTACT US

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www.crownmelbourne.com.au/weddings