



GARDEN ROOM WEDDING PACKAGE



THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Weddings is the perfect choice for your special day, offering world class menu options featuring locally sourced produce.

Our menus are thoughtfully curated by Executive Chef, Blake Edwards and his team. Blake's multicultural and modern approach, using predominantly locally sourced ingredients, gives our menus a quality rarely seen in such large scale.

We pride ourselves on the quality of our produce and the creativity of our cuisine. Whether you are planning an intimate gathering or large celebration, Crown Weddings offer everything you need to make your special event a spectacular one.

GARDEN ROOM WEDDING PACKAGE

\$225 PER PERSON*

Dedicated Crown Wedding Manager

Chef's selection of two canapés per person

Three course set dinner menu including alternating main course, bread rolls and butter

Five-hour Crown Reserve beverage package

Freshly brewed coffee, selection of teas and chocolates

Cakeage (served on platters)

Selection of table centrepieces

Black or white chair covers

Personalised table menus

Black or white table linen

Crown show plates, crockery and cutlery

Wedding party, present, and cake tables

Dance floor and stage

Lectern and microphone

Compliance Officer

Security Officer

Encore Technologies \$500 credit for audio or lighting package*

ENTRÉE

Pink peppercorn and vanilla cured Tasmanian salmon, avocado, cultured cream, yuzu, cucumbers, red sorrel

Poached prawns, cucumber and tomato salad, avocado, garlic aioli, dill

Roasted grass-fed Bass Strait beef carpaccio, toasted almonds, crisp capers, preserved baby tomato, dijonnaise, parmesan cheese

Spencer Gulf kingfish crudo, whipped coconut, green curry cream, kaffir lime, crispy shallots, fresh herbs

Brisbane Valley quail, herb labneh, roast pistachio, harissa, pomegranate dressing

Pumpkin and sage agnolotti, goats' cheese, sundried tomato pesto*

Grilled lamb loin, glazed beetroot, goats' feta, pinenuts, basil pesto, mizuna



* Denotes vegetarian dishes
Alternating entrée is an additional \$11.50 per person

MAIN

Free range chicken supreme, leek and chicken pithivier, heritage carrots, broccolini, salsa verde

Pan fried snapper, potato fondant, braised pencil fennel, nduja butter

Barramundi, red curry, snake beans, bok choy, spring onion and sticky rice hash, fresh herbs

Chargrilled Bass Strait beef tenderloin, Swiss brown mushrooms, preserved tomato, potato, broccolini, jus

Slow cooked wagyu shoulder, parsnip puree, buttered cauliblossom, shredded beef cheek cigar, shiraz jus

Roast lamb rump, smoked hummus, charred zucchini and eggplant, red pepper and walnut pesto

Free range pork cutlet, butternut pumpkin, braised witlof, apple and date relish, jus gras

UPGRADE FROM BASS STRAIGHT TENDERLOIN TO A BLACK OPAL WAGYU BEEF TENDERLOIN \$14.50 PER PERSON

DESSERT

Strawberry and rhubarb cremeux heart, raspberry gel, seasonal berries*

Tropical frangipane tart, coconut cream, passionfruit gel, caramelized pineapple*

Pavlova, white chocolate chantilly, lemon myrtle curd, citrus compote, pomegranate popping pearls*

Warm chocolate fondant, black currant cremeux, seasonal berries*

Single origin chocolate mousse bar, berry jelly, vanilla cremeux, chocolate chiffon*

Vanilla namelaka, cherry blossom jelly, rose water sponge, lychee pearls*

SIDES

\$10.50 per person, per selection

Served 2 bowls per table

Iceberg salad, tomato, cucumber, shallot, oregano and white wine dressing*

Garlic and rosemary roast kipfler potatoes*

Cypriot grain salad, lemon, barley fresh herbs*

Broccolini with toasted almond butter*

* Denotes vegetarian dishes

Alternating dessert is an additional \$11.50 per person



DESSERT BUFFET OR ROVING DESSERT PLATTERS

UPGRADE FROM PLATED DESSERT TO DESSERT BUFFET OR ROVING PLATTERS
\$17 PER PERSON

ADD DESSERT BUFFET OR ROVING PLATTERS TO YOUR MENU
\$27 PER PERSON

Please select 5 items:

Mango raspberry cheesecake*

Vanilla and red currant choux bun*

Tropical passionfruit tartlet*

Strawberry and rhubarb cremeux*

Yuzu and lime marshmallow cone*

Pistachio cherry rocher*

Lemon meringue tartlet*

Salted caramel choux bun*

New York cheesecake*

CHOCOLATE FOUNTAIN*

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

\$17 per person

TRADITIONAL ICE CREAM CART*

A selection of ice creams, sorbets and condiments

\$17 per person

VICTORIAN CHEESE PLATTERS*

A selection of boutique local cheeses, quince paste, dried fruits, freshly baked breads and crackers
(served 2 platters per table)

\$19 per person

ENHANCEMENTS

UPGRADE TO CHEF'S SELECTION 4 CANAPES | \$8 PER PERSON

UPGRADE TO CHOICE OF CANAPES (2 ITEMS — 1 WARM, 1 COLD) | \$18.50 PER PERSON

COLD SELECTIONS

Prawn and Vietnamese mint rice paper roll

Korean tuna tartare, toasted sesame, shiso

Spiced chicken taco, avocado, pickled green chilli

Peking duck pancake, hoi sin, cucumber, spring onion

Poached wild fig, goats' curd, apricot fruit toast*

Roast pumpkin, goats' cheese and walnut tart*

Dressed spanner crab, finger lime, fennel, squid ink tart

WARM SELECTIONS

Grilled chicken satay, spiced peanut sauce, crisp shallot

Baked stilton tart, spiced pear relish*

Miso and eggplant spring roll, kewpie mayonnaise*

Paella beef croquette, saffron mayonnaise

Mini wagyu slider, crinkle cut pickles, cheese, American mustard

Prosciutto, manchego and tomato jaffle

Chorizo empanada, garlic aioli

* Denotes vegetarian dishes

**ALTERNATING SERVICE
FOR ENTRÉE OR DESSERT**

\$11.50 per person

**ADDITIONAL ENTRÉE
OR DESSERT COURSE**

\$16.50 per person

PREMIUM BREAD SELECTION

Baker Bleu stone baked sourdough
and St David's Dairy butter*

\$6 per person

CAVIAR

Served on a mother of pearl spoon
on crushed ice to the table

\$30 per person

WAGYU

Upgrade from Bass Straight
tenderloin to a Black Opal wagyu
beef tenderloin

\$14.50 per person

DIPS AND FLATBREAD

Trio of dips; hummus, baba ganoush,
tomato pesto*

(served 2 platters per table)

\$8 per person

ANTIPASTO PLATTERS

Wagyu bresaola, serrano ham,
sopressa salami, smoked buffalo
mozzarella, marinated, roast peppers
artichokes, pickled onions,
kalamata olives

(served 2 platters per table)

\$18.50 per person

KING PRAWN

Mooloolaba king prawns,
marie rose sauce, lemon, tabasco

(served 1 platter per table)

\$90 per platter

OYSTERS

Appellation oysters served
with mignonette and citrus cheeks
(served 1 platter per table)

\$90 per platter

**SLICED SEASONAL
FRUIT PLATTER**

(served 1 platter per table)

\$6.50 per person

SUPPER MENU

\$9.50 PER PERSON, PER ITEM

Corn and cheddar empanada, chimichurri*

Mini wagyu slider, pickles, cheese, mustard

Peking duck pancake, hoi sin, spring onion

Shepherd's pie, cheddar mash potato

* Denotes vegetarian dishes



GARDEN ROOM WEDDING BEVERAGE PACKAGE

The Garden Room Wedding Package is inclusive of the Crown Reserve Beverage Package selection. All beverage packages include assorted soft drinks and juice, still and sparkling water.

CROWN RESERVE BEVERAGE PACKAGE

SPARKLING WINE

Woodbrook Sparkling — Central Ranges NSW

WHITE WINE

Brigade Block Semillon Sauvignon Blanc — Central Ranges NSW

RED WINE

Abilene Shiraz — Central Ranges NSW

BEER

Furphy Refreshing Ale

Great Northern Super Crisp

Cascade Premium Light

Heineken 0.0

ADDITIONAL CELLAR WINE SELECTION

\$6 per person, per selection

Add any white or red wine from the Cellar Collection beverages to your package

ADDITIONAL LOCAL, INTERNATIONAL BEER AND CIDER SELECTION

\$6 per person, per selection

Crown Lager

Carlton Draught

Corona

Peroni

Heineken

Bulmers Original



CROWN CELLAR COLLECTION BEVERAGE PACKAGE

UPGRADE TO CELLAR COLLECTION BEVERAGE PACKAGE

\$10 per person

SPARKLING WINE

Seppelt 'Fleur de Lys' Sparkling — Great Western VIC

Hardys Zero Alcohol Sparkling — South Eastern Australia

WHITE WINE

Please select two white wines:

Pocketwatch Pinot Gris — Central Ranges NSW

821 'South' Sauvignon Blanc — South Marlborough NZ

Counterpoint Chardonnay — South Eastern Australia

ROSÉ

Marty's Block Rosé — Riverland SA

RED WINE

Please select two red wines:

Seppelt 'The Drives' Shiraz — Great Western VIC

Grant Burge 'Benchmark' Cabernet Sauvignon — Barossa Valley SA

T'Gallant Cape Schanck Pinot Noir — Mornington VIC

BEER

Cascade Premium Light

Heineken 0.0

Choice of: Crown Lager or Pure Blonde

ADDITIONAL CRAFT BEER SELECTION

\$7 per person, per selection

Balter XPA Can

Mountain Goat Lager Can

Stone & Wood Pacific Ale

Little Creatures Pale Ale





*Terms and conditions: Package exclusive to weddings booked in the Garden Room. Please note minimum spend and room hire fee applies per function room. Valid for any new weddings contracted and held before 30th June 2025. 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 2025 and are subject to change. Security officer/s for a maximum of six hours and one Compliance Officer for a four-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. Images for illustration purposes only. Audio visual sponsorship will be provided should you choose to utilise Encore Event Technologies as the sole provider of audio visual for your event and these charges are billed via your final Crown invoice. Sponsorship amount will be deducted from your final Encore Event Technologies charges. No credits will be provided should the full amount not be spent. Sponsorship amount can only be used for the Encore Event Technologies component of your event (equipment only does not include labour charges) and cannot be deducted from any other item/s.