



ASIAN WEDDING PACKAGE



THE PERFECT CHOICE FOR YOUR NEXT EVENT

Crown Events & Conferences is 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. Our Asian Wedding Package Menu features a modern take on authentic seasonal dishes designed to appeal to all of your guests. Whether you are planning an intimate gathering or large celebration, Crown Events & Conferences offer everything you need to make your special event a spectacular one.

ASIAN WEDDING PACKAGE

\$245 PER PERSON*

Dedicated Crown Wedding Manager	Wedding party, present, and cake tables
Five-course Chinese menu (individually served)	Dance floor (dance area for the Aviary) and stage
Five-hour Crown Reserve beverage package	Lectern and microphone
Bottomless Oolong tea (set on tables)	Compliance Officer
Cakeage (served on platters)	Security Officer
Selection of table centrepieces	Complimentary accommodation for the newlyweds at Crown Towers Melbourne for 2 nights*
Black or white chair covers	Menu tasting (minimum 150 guests apply)
Personalised table menus	Encore Technologies \$500 credit for audio or lighting package*
Black or white table linen	
Crown show plates, crockery and cutlery	

*Terms and conditions: Package exclusive to weddings booked in the Palladium, Aviary, and River 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. Complimentary menu tasting (maximum four guests) available for weddings with a minimum of 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 the night prior and wedding night in a Deluxe King room at Crown Towers Melbourne. Accommodation is subject to availability. 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

All Asian banquets are served with red chilli, soy sauce, vinegar and peanuts.

APPETISER – FIRST COURSE

Please select 2 items

Hot Items

Prawn toast, chilli mayo, micro herbs

Pork siu mai, chilli oil & black vinegar sauce, spring onion

Deep fried king prawn, honey garlic sauce, sesame

Cold Items

Slow braised duck breast with Chinese master stock, pickled carrot and cucumber

Braised Wagyu ox tongue, mala hot and sour sauce, coriander

Torched king fish with Asian slaw, lime dressing

Szechuan chicken salad in spring onion, chilli oil sauce

Tuna tartare, sesame rice paper, ginger spring onion relish

Drunken prawn, soy bean, shredded black fungus, goji berry



SOUP – SECOND COURSE

Please select 1 item

Bamboo shoot, mushroom, sea cucumber and crab meat soup

Ginseng, wolfberry and chicken herbal soup

"Westlake" egg drop, shiitake mushroom beef soup

Sweet corn and crab meat soup with egg white

LOBSTER – THIRD COURSE

Lobster with noodles and Chinese broccoli served with your choice of one of the following sauces:

Ginger and spring onion

XO Sauce

Singapore chilli sauce

Szechuan bean sauce

MAIN – FOURTH COURSE

Please select 1 item

All mains are served with with your chosen fried rice selection

Pan seared beef tenderloin, seasoned Asian vegetables, with honey black pepper sauce

Steamed hapuka fillet, shredded pork and mushroom on coriander flavoured soy sauce and baby bok choy

Herbal braised soy duck leg, enoki mushroom, broccoli, baby corn and wood ear fungus with mandarin sauce

Hakka soya braised pork belly, Chinese mushroom, bok choy and bean curd

Barbecue pork cutlet, bok choy, baby carrots with either sweet and sour sauce or kimdo sauce

UPGRADED MAIN COURSE - \$18 PER PERSON

Oven baked tooth fish, teriyaki glaze, crispy shimeji mushroom and Asian greens



FRIED RICE

Please select 1 item

Seafood fried rice with XO and green onion

Fried rice with roasted pork and XO

Wok tossed beef fried rice with diced onion, eggs and shredded lettuce

DESSERT – FIFTH COURSE

Please select 1 item

Asian Trio – mango pudding, green tea ice cream, sesame crème brûlée tart*

Coconut and passionfruit tart, mandarin cremeux, tropical fruit sauce *

Vanilla namelaka, pineapple cremeux, lemon grass jelly, passionfruit popping pearls*

Spiced ginger and date pudding, jaggery sauce, coconut sorbet, caramalised pineapples*

Yuzu Imperial mandarin cheesecake, mango sauce, raspberry crisps*

ENHANCEMENTS

ALTERNATING MAIN \$11.50 PER PERSON

PRE DINNER CANAPES \$18.50 PER PERSON

30 minutes of chef selection canapes (2 items – 1 warm, 1 cold)

SIDES

Barbecue combination platter; roasted pork, soy chicken and char siu (served 2 platters per table)

\$14 per person

Salt and pepper quail (half quail per person)

\$12 per person

Sliced seasonal fruit platter (served 1 platter per table)

\$6.50 per person



CLASSIC WEDDING BEVERAGE PACKAGE

The Classic 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

Additional \$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

Additional \$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

Additional \$7 per person, per selection

Balter XPA Can

Mountain Goat Lager Can

Stone & Wood Pacific Ale

Little Creatures Pale Ale





CROWN