



# **KOSHER 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.

## KOSHER WEDDING PACKAGE

**\$239 PER PERSON\***

Dedicated Crown Wedding Manager

Chef's selection of two canapés per person

Three course set Kosher dinner menu including an alternating main course

One side dish (two bowls per table)

Five-hour Wine and Spirits Corkage package (couple provides own Kosher certified wine and spirits)

Portable bar inside the function room (space permitting)

Five-hour beer and soft drinks package

Freshly brewed coffee, selection of teas and chocolates

Cakeage (served on platters)

Black or white chair covers

Personalised table menus

Black or white table linen

Kosher crockery and cutlery

Wedding party, present, and cake tables

Dance floor (dance area for the Aviary) and stage

Lectern and microphone

Compliance Officer

Security Officer

Complimentary accommodation for the newlyweds at Crown Towers Melbourne for 2 nights\*

Menu tasting (minimum 150 guests apply)

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

Supervision by Kosher Australia



## ENTRÉE

Seared tuna, green beans, tomato, pine nuts, potato, kalamata olives, basil pesto dressing

Za'atar spiced chicken, pomegranate molasses, sumac soused onion, parsley and mint salad

Garlic roasted chicken, capsicum and saffron risotto, toasted almonds

Ginger and soy salmon, Korean spiced cold egg noodle salad, bean shoots and fresh herbs

## MAIN

Pan fried barramundi, baby gem lettuce and tomato salad, potato fondant, lemon dressing

Pan fried salmon, potato fondant, braised pencil fennel, sweet red capsicum relish

Slow braised lamb shoulder, smoked eggplant puree, preserved lemon, fennel, sumac and parsley

Grilled free range chicken breast, sweet potato puree, chargrilled eggplant and zucchini, green tahini sauce

Pan seared king salmon, leek, lemon and risotto, steamed greens, tomato caper and olive salsa

Whole roasted scotch fillet, Swiss brown mushrooms, preserved tomato, potato puree, broccolini, jus

Oven roasted free range chicken breast supreme, pumpkin risotto, confit tomato, lemon gremolata

Seared beef scotch fillet, cauliflower puree, roast carrots, salsa verde, beef jus

## SIDES

**Please select 1 item**

*Served 2 bowls per table*

Roast kipfler potatoes, sea salt and rosemary\*

Baby gem lettuce, radish, tarragon dressing\*

Broccolini, toasted almonds\*

Cypriot grain salad, lemon, barley fresh herbs\*





## DESSERT

Coconut panna cotta, passion fruit jelly,  
mango sorbet\*

Raspberry cheesecake, pistachio crumbs,  
lemon sorbet\*

Chocolate fudge brownie, orange sauce,  
vanilla chantilly\*

Eton mess, meringue, cassis curd,  
strawberry sorbet\*

Vanilla panna cotta, honey marinated  
strawberries, almond crumble\*

Warm apple rhubarb crumble,  
sauce anglaise\*

Oricao chocolate cherry verrine,  
chocolate crumbs, mixed berry sorbet\*

Sticky date pudding, toffee sauce,  
vanilla gelato, caramel shard\*

## ENHANCEMENTS

### TO COMPLEMENT YOUR MENU SELECTIONS

Upgrade to Chef's selection of 4 canapes  
\$8 per person

Upgrade to your choice of canapes.  
Please select from Kosher canapé menu  
(2 items — 1 warm, 1 cold)  
\$18.50 per person

Alternating service for entrée or dessert  
\$11.50 per person

Additional entrée or dessert course  
\$16.50 per person

### UPGRADE TO DESSERT PLATTERS

Chef's selection of five miniature desserts.\*  
Served two platters per table  
\$8.50 per person

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



# KOSHER WEDDING BEVERAGE PACKAGE

The Kosher wedding package is inclusive of beer, assorted soft drinks, orange juice, still and sparkling water. Couple to provide wine and spirits<sup>^</sup>

## CROWN KOSHER BEER COLLECTION

Cascade Premium Light

Furphy Refreshing Ale

## CROWN KOSHER ADDITIONAL BEER OR CIDER SELECTIONS

\$6 per person, per selection

Crown Lager

Corona

Peroni

Bulmers Original

# CROWN KOSHER CELLAR COLLECTION BEVERAGE PACKAGE

## UPGRADE TO CELLAR COLLECTION BEVERAGE PACKAGE

\$10 per person

## SPARKLING WINE

Primo V Prosecco – Veneto ITA

## WHITE WINE

Barkan Sauvignon Blanc – Multi Regional ISR

## RED WINE

Barkan Cabernet Sauvignon – Multi Regional ISR

## BEER

Crown Lager

Furphy Refreshing Ale

Cascade Premium Light

<sup>^</sup>Please note there is a limit of one 750ml bottle of spirits per 10 adult guests. All wine and spirits must be approved by Kosher Australia. All wine and spirits must be delivered prior to the event day.





# CHILDREN

All children's menus include soft drink and juices.  
Available for children 12 years of age and under.

## TWO COURSES

**INCLUDES ONE MAIN AND EITHER  
ONE ENTRÉE OR ONE DESSERT  
\$68.50 PER PERSON**

## THREE COURSES

**INCLUDES ONE ENTRÉE,  
ONE MAIN AND ONE DESSERT  
\$80 PER PERSON**

## ENTRÉE

Grilled pita bread, hummus and crudites\*

Penne with bolognese or napoli sauce

Chicken and avocado salad

Grilled chicken with Greek salad

## MAIN

Grilled salmon, buttered carrots, broccoli, chat potatoes

Chicken schnitzel, mashed potatoes and seasonal vegetables

Chicken nuggets, thick chips and baby carrots

Mini burgers and French fries

Grilled chicken, crushed potatoes and baby carrots

## DESSERT

Ice cream sundae, forest berries\*

Warm apple crumble, sauce anglaise\*

Chocolate mousse, strawberries,  
cream chantilly\*

\* Denotes vegetarian dishes







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.