



HORIZON

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.

---

## HORIZON WEDDING PACKAGE

\$262 per person\*

- Dedicated Crown Wedding Manager
  - Chef's selection of two canapés per person
  - Three course set dinner menu including alternating main course
  - Five-hour Evergreen Victorian beverage package
  - Freshly brewed coffee, selection of teas and chocolates
  - Cakeage (served on platters)
  - Selection of table centrepieces
  - Personalised table menus
  - Black or white chair covers
  - Black or white table linen
  - Crown show plates, crockery and cutlery
  - Wedding party, gift, and cake tables
  - Compliance Officer
  - Security Officer
  - Complimentary accommodation for the newlyweds at Crown Towers Melbourne for 2 nights\*
  - Menu tasting for 2 people
  - Encore Technologies \$500 credit for audio or lighting package\*
-

## ENTRÉE

Sourdough bread rolls, served with St David's Dairy butter

Brisbane Valley quail, labneh, pistachio, pomegranate, harissa

Hand cut grass fed beef rump tartare, fried shallot, egg yolk, pickles, potato chips

Burrata, marinated piquillo pepper, preserved tomatoes, aged balsamic\*

Blue fin tuna crudo, goats curd, confit tomato, tapioca crisp

Poached lobster risotto, smoked tomatoes, chive oil

Alternating entrée is an additional \$11.50 per person

---

## MAIN

Pan fried snapper, potato gnocchetti, peas, mint, zucchini, champagne and caviar beurre blanc

Confit Roaring Forties lamb shoulder, creamed spinach, crispy onions, parsnip puree, lamb sauce

Free range chicken breast, potato fondant, broccoli cream, roasted shallot, truffled chicken jus

Chargrilled Bass Straight beef tenderloin, pumpkin, roast baby vegetables, nasturtium, jus

Lodden Estate Free range duck breast, caramelised witlof candied orange, preserved beetroot

Wagyu — Upgrade from Bass Straight tenderloin to Black Opal wagyu beef tenderloin

\$14.50 per person

## SIDE DISHES

\$10.50 per person, per selection

Served two 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\*

## DESSERT

Berry Eton mess, passion fruit curd, cassis chantilly, meringue, strawberry sorbet\*

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

Native pavlova, white chocolate chantilly, lemon myrtle creme, finger lime caviar, muntres sauce\*

Black forest cake, griotte cherries, Kirsch whipped cream, pistachio micro sponge\*

Victorian cheese plate, muscatels and lavosh\*

Alternating dessert is an additional \$11.50 per person

---

ENHANCEMENTS — TO COMPLEMENT YOUR MENU SELECTIONS

Upgrade to Chef's selection 4 canapes

\$8 per person

Alternating service for entrée or dessert

\$11.50 per person

Additional entrée or dessert course

\$16 per person

Caviar

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

\$30 per person

Antipasto Platters

Wagyu bresaola, Serrano ham, Sopressa salami, smoked buffalo mozzarella, marinated roast peppers, artichokes, pickled onions, kalamata olives, bread (served 2 platters per table)

\$18.50 per person

King Prawns

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

\$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

## BEVERAGES

The Horizon Wedding Package is inclusive of the Evergreen Victorian Collection package. All beverage packages include assorted soft drinks and juice, still and sparkling water (Acqua Panna still mineral water and San Pellegrino mineral water).

### EVERGREEN VICTORIAN COLLECTION PACKAGE

Domaine Chandon Sparkling – Yarra Valley VIC

#### CHOOSE TWO WHITE WINES:

Seppelt 'Great Western' Riesling – Grampians VIC

Cloud ST Sauvignon Blanc – Regional VIC

Oakridge Chardonnay – Yarra Valley VIC

#### CHOOSE TWO RED WINES:

Cloud ST Pinot Noir – Regional VIC

Buckshot Vineyard Shiraz – Heathcote VIC

Oakridge 'Barkala' Cabernet Sauvignon – Yarra Valley VIC

#### BEERS:

Cascade Light

Furphy

Crown Lager

#### ADD AN ADDITIONAL BEER OR CIDER SELECTION

\$6 PER PERSON, PER SELECTION

Carlton Draught

Corona

Peroni

Heineken

Bulmers Original

#### ADD A CRAFT BEER SELECTION

\$7 PER PERSON, PER SELECTION

Balter XPA Can

Mountain Goat Lager Can

Stone & Wood Pacific Ale

Little Creatures Pale Ale





# HORIZON

\*Terms and conditions: Package exclusive to weddings booked in Horizon. 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 two guests) available for all weddings held in Horizon. 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.