



WEDDINGS



SYDNEY

ASIAN

WEDDING PACKAGE & MENU

Packages Page 3

Menu Page 8

Beverage Packages Page 17

Contact Page 18



3 COURSE

DREAM PACKAGE

\$260 per person*

- Three course menu
- Five-hour Crown Cellar beverage package
- Cakeage (served on platters)
- Personalised table menus (2 per table)
- Selection of upgraded linen
- Crockery and cutlery
- Bridal party, present and cake tables
- Dance floor and stage
- Lectern and microphone
- Dedicated Crown wedding planner
- Access to onsite locations for photography (subject to availability)
- One security officer (maximum six hours)
- One Compliance Officer (four-hour duration)
- Complimentary menu tasting for the Bridal Couple
- Complimentary accommodation in a Deluxe King room for the newlyweds

Terms and conditions: minimum spend applies to the Pearl Ballroom. Package exclusive to weddings booked in the Pearl Ballroom. Valid for any new weddings contracted and held before 31 December 2025. Events are subject to Crown Events and Conferences General Terms and Conditions which are available on request. All bookings are subject to availability. Should your event fall on a public holiday, a public holiday surcharge applies. Menus and prices are valid to 31 December 2024. 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 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.

3 COURSE DIAMOND PACKAGE

\$270 per person*

- Selection of four canapés per person
- Three course menu
- Five-hour Crown Premium beverage package
- Cakeage (served on platters)
- Selection of upgraded linen
- Personalised table menus (2 per table)
- Crockery and cutlery
- Bridal party, present and cake tables
- Dance floor and stage
- Lectern and microphone
- Dedicated Crown wedding planner
- Access to onsite locations for photography (subject to availability)
- One security officer (maximum six hours)
- One Compliance Officer (four-hour duration)
- Complimentary menu tasting for the Bridal Couple
- Complimentary overnight accommodation in an Executive Suite for the newlyweds



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4 COURSE DREAM PACKAGE

\$300 per person*

- Four course menu
- 6 hour Reception
- Five-hour 30 min Crown Cellar beverage package
- Cakeage (served on platters)
- Personalised table menus (2 per table)
- Selection of upgraded linen
- Crockery and cutlery
- Bridal party, present and cake tables
- Dance floor and stage
- Lectern and microphone
- Dedicated Crown wedding planner
- Access to onsite locations for photography (subject to availability)
- One security officer (maximum six hours)
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- Complimentary menu tasting for the Bridal Couple
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4 COURSE DIAMOND PACKAGE

\$310 per person*

- Selection of four canapés per person
- Three course menu
- 6 hour Reception
- Five-hour 30 min Crown Premium beverage package
- Cakeage (served on platters)
- Selection of upgraded linen
- Personalised table menus (2 per table)
- Crockery and cutlery
- Bridal party, present and cake tables
- Dance floor and stage
- Lectern and microphone
- Dedicated Crown wedding planner
- Access to onsite locations for photography (subject to availability)
- One security officer (maximum six hours)
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- Complimentary menu tasting for the Bridal Couple
- Complimentary overnight accommodation in an Executive Suite for the newlyweds



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THREE COURSE MENU

Menu is inclusive of Chinese Green or Jasmine Tea.

Alternating service of main course additional \$10 Per Person

FIRST COURSE ENTRÉE

Please Choose One

- Confit Pork Belly, Carrot and Papaya, Sichuan Chilli Oil, Sesame Crispy Garlic (DS, GS)
- Master Stock Poached Chicken, Scallion and Ginger Sauce, Crispy Onions, Sweet Basil (GS, DS)
- Salt and Chilli Prawns, Green Peppercorns, Shallot, Coriander, Marinated Cucumbers (GS, DS)
- Seared Scallops, Glass Noodles, Asian Pickle, Soy and Peanut Dressing (DS)
- San Choy Bao, Crispy Tofu, Exotic Mushrooms, Water Chestnuts, Baby Cos and Plum Sauce (GS, V, DS)



SECOND COURSE

MAIN

All Main Dishes are plated per person served with Fried Rice

Please Choose One

- Barramundi Steamed with Ginger and Leek, Spicy XO Sauce, Sea Herbs and Broccolini (DS)
- Beef Tenderloin MBS2, Asparagus, Braised Eggplant, Black Bean Sauce (DS)
- Five Spiced Slow Roast Duck Breast, Crispy Leg, Bock Choy and Cinnamon Plums (DS)
- Fennel Seed and Star Anise Crusted Pork Striploin, Roast Pumpkin, Sweet and Sour (DS)
- Sichuan Style Braised Eggplant with Pickled Chillies and Garlic, Green Beans, Sesame (DS, V)

THIRD COURSE DESSERT

Please Choose One

- Banana Spring Rolls, Opalys Sauce, Ginger and Lemon Grass Crèmeux
- Coconut Sago, Mango Pineapple Compote, Caramelized Peanuts
- Matcha Cheesecake, Black Sesame Micro Sponge, Miso Caramel





FOUR COURSE MENU

Menu is inclusive of Chinese Green or Jasmine Tea.

Alternating service of main course additional \$10 Per Person

PRE - DINNER CANAPÉS

- Sesame Prawn Toast, Seaweed (DS)
- Shiitake Mushroom and Chestnut Spring Rolls (DS)
- Duck Pancakes, Cucumber, Shallot (DS)
- Crispy 'Bang Bang' Chicken, Sriracha (DS)

FIRST COURSE

ENTRÉE

Please Choose One

- Confit Pork Belly, Carrot and Papaya, Sichuan Chilli Oil, Sesame Crispy Garlic (DS, GS)
- Master Stock Poached Chicken, Scallion and Ginger Sauce, Crispy Onions, Sweet Basil (GS, DS)
- Salt and Chilli Prawns, Green Peppercorns, Shallot, Coriander, Marinated Cucumbers (GS, DS)
- Seared Scallops, Glass Noodles, Asian Pickle, Soy and Peanut Dressing (DS)
- San Choy Bao, Crispy Tofu, Exotic Mushrooms, Water Chestnuts, Baby Cos and Plum Sauce (GS, V, DS)





SECOND COURSE

SOUP

Please Choose One

- Spanner White Crab and Corn Egg Drop (DS, GS)
- Chicken and Shiitake Soup, Goji Berries (DS, GS)
- Beef Short Rib Broth, Daikon Radish, Shallot (GS, DS)
- Mushroom Hot and Sour (DS, V, GS)

THIRD COURSE MAIN

Please Choose One

All Main Dishes are plated per person with Fried Rice

- Barramundi Steamed with Ginger and Leek, Spicy XO Sauce, Sea Herbs and Broccolini (DS)
- Beef Tenderloin MBS2, Asparagus, Braised Eggplant, Black Bean Sauce (DS)
- Five Spiced Slow Roast Duck Breast, Crispy Leg, Bock Choy and Cinnamon Plums (DS)
- Fennel Seed and Star Anise Crusted Pork Striploin, Roast Pumpkin, Sweet and Sour (DS)
- Sichuan Style Braised Eggplant with Pickled Chillies and Garlic, Green Beans, Sesame (DS, V)





FOURTH COURSE DESSERT

Please Choose One

- Banana Spring Rolls, Opalys Sauce, Ginger and Lemon Grass Crèmeux
- Coconut Sago, Mango Pineapple Compote, Caramelized Peanuts
- Matcha Cheesecake, Black Sesame Micro Sponge, Miso Caramel



BEVERAGE PACKAGES

CROWN CELLAR COLLECTION

Includes a selection of soft drinks and mineral water

SPARKLING WINE

T'Gallant Brut Sparkling

WHITE WINE

Please choose One:

Motley Cru Pinot Grigio
Counterpoint Chardonnay
821 Sauvignon Blanc

RED WINE

Please choose One:

Seppelt Drives Shiraz
Jim Barry The Atherley Shiraz
Philip Shaw "The Wire Walker" Pinot Noir

BEER

Cascade light

Please choose One:

James Squire Broken Shackles Lager
Pure Blonde

CROWN PREMIUM COLLECTION

Includes a selection of soft drinks and mineral water

SPARKLING WINE

La Gioiosa Prosecco

WHITE WINE

Please choose Two:

Bimbadgen Semillon
Ross Hill Pinnacle Pinot Gris
Ross Hill 'Maya & Max' Chardonnay

RED WINE

Please choose Two:

First Creek 'Botanica' Cabernet Sauvignon
Alte Shiraz
Tarrawarra Estate Pinot Noir

BEER

Cascade light

Please choose One:

Crown Lager
Pure Blonde



Whatever your forever looks like, rest assured it will be executed to the finest possible standard at Crown. An array of opulent venue spaces, an award-winning chef and bespoke package options ensure your wedding will transcend the everyday beyond exceptional.

We look forward to discussing your unique wedding aspirations in further detail.

To book, contact our Wedding Managers on
weddings@crownsydney.com.au
