

MENU

Kit

EXCEPTIONAL FOOD
FOR INCREDIBLE EVENTS


CROWNE PLAZA[®]
AN IHG[®] HOTEL
HAWKESBURY VALLEY



PLATED MENU

ALTERNATE SERVE

ENTREE

Beetroot and gin gravlax, piccalilli, avocado puree, sliced fennel, dill (gf,df)
Ginger soy glazed kingfish, compressed cucumber, wasabi mayo, bonito flakes (df)
Burrata, prosciutto, caramelized fig, wild rocket, vincotto (gf)
Goats cheese, heirloom tomato, olive tapenade, sumac, EVOO, crisp croutes (v)
Pork medallion, chilli jam, pickled pink lady apple, crackle (gf, df)
Lamb noisette, tabouli, smoked eggplant, garlic cream, herb oil, saltbush
Charred prawns, corn chilli corriander salsa, black garlic mayo (gf)
Pumpkin panzotti, fire roasted capsicum sauce, parsley oil (v)

MAIN

Confit Windsor duck, creamy garlic mash, charred baby gem, grand marnier jus (gf)
Slow cooked veal cheek, blue cheese and herb polenta, seasonal roasted baby veg, red wine jus (gf)
Salmon fillet, Japanese pumpkin, orange beurre blanc, charred green beans, speak crumbs (gf)
Wagyu rump, potato fondant, charred broccolini, truss cherry tomato, jus (gf,df)
Spinach, ricotta and herb ravioli, charred vegetable cream sauce, herb oil (v)
Chicken supreme, carrot pruee, wilted spinach, mushroom ragout, seeded mustard cream (gf)
Baked barramundi, crushed green peas, maple glazed dutch carrot, chimichuri (gf,df)
Lamb rump, crushed potato, buttered beans, minted Jus, red vein sorrel (gf)
Oriental marinated pork scotch fillet, crushed potato, dutch carrot, hoisin jus

DESSERT

White chocolate and baileys, belgian dark chocolate sauce, chocolate butter soil
Tiramisu teardrop, coffee anglaise, pistachio crumb
Lemon meringue tart, berry compote, dehydrated lemon chips, meringue chards
Tian of passionfruit and chocolate mousse, berry coulis, fresh berries
Ricotta and grand marnier cheesecake, passionfruit coulis, petit fruit salad
Sticky date pudding, butterscotch sauce, cream chantilly
Tropical Pebble, Mango and Berry lace, Fresh berries, Viola
Raspberry and chocolate pebble, berry coulis, Berries – (vegan)

2 Course \$69.00pp

3 Course \$79.00pp



BUFFET MENU

YOUR CHOICE OF 4 SUMPTUOUS BUFFET OPTIONS



BACKYARD BARBEQUE BUFFET \$62.00pp

Live chef's cooking station - \$10pp (outdoor spaces only)

Heirloom tomatoes, cucumber, mesclun, Greek dressing
Cajun spiced chicken, traditional caesar salad
Vegetarian Mezze Platter
Freshly baked bread rolls
Grilled Baby Octopus, Smokey barbeque sauce
Charred Chicken, Serbian pepper and eggplant relish
Rosemary & garlic marinated beef sirloin, mushroom jus
English Cumberland sausages, caramelised onions
Roasted root vegetables, maple glaze
Assortment of condiments and sauces
Assortment of french pastries & tartlets
Seasonal fresh fruit platter
Selection of cheeses, dried fruits, crackers

HAWKESBURY BUFFET \$62.00pp

Salad Nicoise (gf)
Thai beef salad (gf)
Shaved Fennel, Spinach, Grapefruit, Goats Cheese (v)(gf)
Pasta, Cherry tomato, Kalamata Olives, Pesto Mayo, Spinach,
Buffalo Mozzarella (v)
Basket of Freshly baked bread rolls
Peri Peri Chicken, Ajvar (gf)
Rosemary and Garlic Roast Beef, Peppercorn Jus (gf)
Crispy Chat Potatoes, wilted Kale (v)
Steamed Seasonal Vegetables, Tuscan Olive Oil (v)
Assorted of French pastries & tarlets
Fresh Fruit Platter (gf)
Selection of Cheese and crackers

MACQUARIE BUFFET \$72.00pp

Caprese salad (v) (gf)
Rocket, compressed pear, walnut and parmesan (v)
Potato, mustard mayo, bacon bits and shallots (v)
Prawn and melon salad, brandied cocktail dressing
Antipasto, selection of cold meats
Freshly baked bread rolls
Beef lasagne
Moroccan spiced chicken, chimichurri
Seasonal fish of the day, lemon and dill cream
Herb roasted lamb shoulder, confit cherry tomato, Jus (gf)
Steamed broccoli, toasted almond (v)
Selection of petite desserts and cakes
Mini boutique pavlovas
Cheese trio with dry fruits and lavosh cracker

INDIAN BUFFET MENU \$62.00pp

Aloo Chana Chaat
Tangy potato and chickpea salad
Kachumber
Cucumber, tomatoes, and red onion tempered with
mustard and curry leaves
Chatpata Gobhi
Spiced cauliflower dressed with lemon and fresh coriander

Matar Pulao
Long grain Basmati rice cooked with whole garam masala
and ghee and tossed with green pea kernels and mint
leaves
Tandoori chicken
Chicken drumsticks in tandoori spice and yoghurt served
with mint chutney
Dal Tadka
Yellow lentils tempered with cumin and asafoetida
Madras Fish Curry
Fish simmered in Tangy coconut curry, tempered with curry
leaves and mustard
Palak Paneer
Firm cottage cheese in rich spinach curry

Naan Bread, Cucumber Raita, Lime pickle, Mango Chutney

Gaajar Halwa
Traditional Indian carrot pudding garnished with dry fruits
Fruit Platter
Assorted Desserts

COLD SELECTIONS

Tasmanian smoked salmon and taramassalata
Vannamei prawn, hennessey cocktail sauce
Blue swimmer crab and ricotta, spiced mayo
Windsor duck and cream cheese pate
Young tomato and cherry mozzarella, sweet basil (v)
English cucumber, beet relish (vegan, gf)
Vietnamese rice paper rolls (vegan, gf)
Victorian mango and lime, crisp rice sheets (vegan, gf)

HOT SELECTIONS

Salt and pepper squid, creamy sriracha
Classic prawn tempura, wasabi dip
Prawn spring rolls, chilli lime
Charred wagyu beef, cask-aged balsamic (gf)
Vegetable arancini, basil pesto (v)
Asian vegetable spring rolls, soy-ginger (v)
Pumpkin and arborio croquette, tomato relish (vegan, gf)
Chickpea panisse, vegan spiced mayo (vegan)

1/2 Hour Service \$19.00pp
1 Hour Service \$32.00pp
Additional items \$7.00pp

COCKTAIL HOUR

CANAPES

SUBSTANTIAL CANAPES

Your selection of 4 canapes

Plus your selection of 3 items from the selections listed below.

Breaded calamari & chips, aioli
Battered fish & chips, tartare
Curried potato empanada, salsa (v)
Wagyu beef sliders
BBQ pulled pork sliders
Stir-fried beef and black bean, jasmine Rice
Hokkien noodles, stir-fried chicken
Vegetable and tofu soba noodles, tsuyu dressing (v,gf)

2 hour service \$ 59.00pp
Additional items \$ 11.00pp per item

SOMETHING EXTRA

HAWKESBURY DELI \$15PP

Sliced locally sourced cured meats, duck pate, olives and cheese with Kurrajong lavosh and Bowen Mountain sourdough bread

VIETNAMESE SPRING ROLL \$18PP

Assortment of fresh rice paper roll with fried crab net and vegetarian spring roll and accompaniments

MEZZE PLATTER (V) \$15PP

Dolmades, stuffed marinated peppers, olives, pickles, hummus, babaganoush, tzatziki, charred artichokes, pitta bread

SUSHI AND NIGIRI (DF,GF) \$18PP

Selection of hand rolled sushi and nigiri served with soy, wasabi and ginger

SLIDERS \$20PP

A selection of BBQ pulled beef and pulled pork sliders, served with slaw

CLASSIC COCKTAIL PLATTER (V) \$12PP

Cocktail samosa, spring roll, spanakopita, potato wedges, sour cream & sweet chilli

HAWKESBURY SEAFOOD PLATTER (DF, GF) (PRICE ON APPLICATION)

Salt and pepper Hawkesbury river prawns and iced Mooney Mooney oysters

SEASONAL FRUIT PLATTER (V,DF,GF) \$10PP

There may be slight alterations due to changes in produce and suppliers which are out of our control.
We will always notify you immediately with any changes that may affect your choices.



Signature
EXPERIENCES

EXCLUSIVE TO CROWNE PLAZA
HAWKESBURY VALLEY



Twilight MARKETS

Set up Fee \$25.00pp

4 hour hire | Min 50 guests | Min 3 stalls

KOREAN RICE BOWL - \$35pp

- Choice of white & brown rice
- Selection of cooked, marinated and raw veg
- Shredded cabbage, lettuce
- Marinated beef mince, braised pork belly
- Onsen eggs
- Sauces: Ssamjang, braising liquid, sesame oil and seeds

VIETNAMESE NOODLE TUCK SHOP- \$35pp

- Vermicelli & rice noodles
- Selection of Asian herbs and salads
- Mint, coriander, shiso, lettuce, cucumber
- Lemongrass chicken & deep fried crispy tofu
- Spring rolls, chicken wings
- Nuoc cham sauce, fried shallots, hoisin sauce, peanuts

AUSSIE BBQ - \$32pp

- Freshly baked bread rolls
- Grilled beef steaks and pork sausages
- Selection of roast vegies
- Classic coleslaw and chefs garden salad
- Condiments -Sauces: BBQ, Tomato, mustards

TAPAS BAR - \$29pp

- Freshly baked bread rolls
- A selection of charcuterie meats (prosciutto, salami, ham)
- Buttered garlic mushrooms
- Croquettes, grilled asparagus
- Chorizo & chimichurri prawns
- Sauces: chilli sauce, aioli

SUSHI & SASHIMI - \$35pp

- Salmon sashimi
- Assorted sushi
- Seasoned steamed edamame
- Sauces: Soy, wasabi, gari, togarashi

MEXICAN TAQUERIA - \$32pp

- Choice of pulled pork and chicken tacos
- chipotle mayo
- Guacamole, pico de gallo, lime, jalapeno and freshly fried tortilla chips
- Sauces: salsas, chipotle tabasco, smoked BBQ sauce and condiments

KEBAB & SOUVLAKI - \$32pp

- Lebanese bread
- Marinated lamb and chicken kebabs
- Lettuce, tomato, onions, tabouli, cheese
- Hummus, garlic labneh, babaganoush, Arabic pickles, BBQ sauce,

TASTE OF INDIA - \$29pp

- Tandoori chicken and vegetable skewers
- Classic butter chicken & basmati rice
- Dal tadka, naans, pappadums
- Chutneys, pickles and raitas

DESSERT STATION - \$29pp (v)

- Selection of boutique cakes & pastries
- Selection of Cheeses, lavosh & crackers
- Fresh seasonal fruit platter





The secret GARDEN

\$184pp

Min 80 adults

Samuel Marden Courtyard & Richmond Room

5 hour room hire

½ hour canapes & pre dinner drinks

3 course alternate menu

5 hour essentials beverage package

Table centrepieces & styling

Lighting

Black tiffany chairs

Stage



ENTREE - SHARED (CHOOSE 2)

Hand-pulled burrata, katafi, unripe tomato sauce, basil oil, dehydrated olives (v)
Char-grilled Fremantle octopus, romesco, warm kipflers and chorizo crumbs (gf)
Sous-vide 'Windsor' duck breast, celeriac, bulgur wheat, cherries
'Kurobuta' pork loin, Hillbilly cider, braised fennel, Bilpin apple sauce, mandarin chutney (gf)

MAIN - PLATED (CHOOSE 2 - SERVED ALTERNATELY)

Roasted kumara and caramelised onion ravioli, sweet potato puree, preserved lemon, goat's curd (v)
Crisp skin snapper, braised peas, herbs de provence and pancetta (gf)
Sous-vide spring lamb, smoked eggplant puree, charred pencil leek, cumin labneh, raisin jus gras (gf)
Wagyu rump mb6+, charred broccolini, black garlic emulsion, potato fondant bordelaise sauce (gf)

DESSERT - SHARED (CHOOSE 2)

Villa Thalgo backyard lemon tart, crème fraiche, lemon dust
Dark chocolate avocado mousse, orange jelly, honey comb (gf,df)
Eton mess of fennel meringue, raspberry sorbet, rose cream chantilly, freeze dried raspberries
Selection of Artisan cheese, quince paste, Kurrajong lavosh

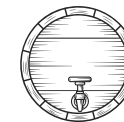
Hawkesbury HARVEST

\$133pp

Min 30 guests | Max 50 guests

1/2 hour canapes & pre dinner drinks
3 course feasting menu showcasing Hawkesbury Valley produce
4 hour private room hire

Plus a local Gin tasting experience with Karu Distillery



it garden lemons bilpin apples hillbilly cider kurrajong lavosh bowen mountain sourdough

BEVERAGE PACKAGES

ESSENTIALS

3 hour service @ \$36.00 per person
4 hour service @ \$42.00 per person
5 hour service @ \$49.00 per person

NV Willowglen Brut Cuvee

Choose one White Wine:

Willowglen Semillon Sauvignon Blanc
Willowglen Moscato

Choose one Red Wine:

2020 Willowglen Cabernet Merlot
2020 Willowglen Shiraz Cabernet

Tooheys New
James Boags Premium Light*

Soft drinks and juice

PREMIUM

3 hour service @ \$43.00 per person
4 hour service @ \$49.00 per person
5 hour service @ \$55.00 per person

NV Jean Pierre Brut

White Wine

De Bortoli Lorimer Semillon Sauvignon Blanc
De Bortoli Lorimer Chardonnay

Red Wine

2019 De Bortoli Lorimer Cabernet Merlot
2019 De Bortoli Lorimer Shiraz

Beers (choose three)

Tooheys New
Corona

James Boags Premium
James Squire 150 Lashes
Hillbilly Cider (Apple)

James Boags Premium Light*
Soft drinks and juice

NON ALCOHOLIC BEVERAGE PACKAGE

3 hour service @ \$28.00 per person
4 hour service @ \$32.00 per person
5 hour service @ \$37.00 per person

Selection of Post Mix Soft Drink
Hillbilly Non Alcoholic Cider
Apple & Orange Juice

