

# MENU

## *Kit*

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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 coriander 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 \$75.00pp

3 Course \$89.00pp



# BUFFET MENU

## YOUR CHOICE OF 4 SUMPTUOUS BUFFET OPTIONS



### BACKYARD BARBEQUE BUFFET \$65.00pp

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 \$65.00pp

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 \$75.00pp

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 \$65.00pp

Aloo Chana Chaat (v)  
Tangy potato and chickpea salad  
Kachumber (vegan) (gf)  
Cucumber, tomatoes, and red onion tempered with mustard and curry leaves  
Chatpata Gobhi (vegan) (gf)  
Spiced cauliflower dressed with lemon and fresh coriander  
  
Matar Pulao (v) (gf)  
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 (v) (gf)  
Yellow lentils tempered with cumin and asafoetida  
Madras Fish Curry  
Fish simmered in Tangy coconut curry, tempered with curry leaves and mustard  
Palak Paneer (v)  
Firm cottage cheese in rich spinach curry  
  
Naan Bread, Cucumber Raita, Lime pickle, Mango Chutney  
  
Gaajar Halwa (v)  
Traditional Indian carrot pudding garnished with dry fruits  
Fruit Platter  
Assorted Desserts (v)



## 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

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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





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### 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

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# 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

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## 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

