

# SOCIAL EVENTS



CROWNE PLAZA

AN IHG® HOTEL

HAWKESBURY VALLEY



A photograph of a dish featuring two thick, rectangular portions of seared salmon. The salmon has a dark, slightly charred crust and is garnished with small, dark, irregular pieces, possibly charred vegetables or herbs. It is served over a bed of bright orange, textured lentils. A pool of vibrant green sauce, likely herb-infused oil, is drizzled around the base of the salmon and lentils. The entire dish is presented on a white, shallow ceramic plate. In the background, a silver fork and knife are visible on a white tablecloth. The word "MENU" is overlaid in a large, white, sans-serif font across the center of the image.

# MENU



# HIGH TEA MENU

## FOR ELEGANT CELEBRATIONS

\$55pp adults

\$35pp kids under 12

Includes a complimentary glass of sparkling wine on arrival

### HOT SELECTIONS

Delicious homemade scones served with fresh jam & cream

Chefs selection of three savory canapes

### SAVORY

Gourmet finger sandwiches & wraps with assorted fillings

### SWEET

A selection of petite fours & macarons

### BLACK TEA

English breakfast

Aromatic earl grey

Springtime oolong

Ceylon pomegranate & mint

Ceylon apple pie & vanilla

### GREEN TEA

Natural lemon verbena

Pure peppermint

Gentle chamomile

### INFUSIONS

Naturally pure green tea

Gentle minty green tea

Fragrant jasmine green tea



### STANDARD CANAPE PACKAGE

Your selection of 4 items from the list below:

#### COLD SELECTIONS

Tasmanian smoked salmon and taramassalata  
Vannamei prawn, henneseey 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 \$19pp**

**1 Hour Service \$32pp**

**Additional items \$7pp**

## CANAPE MENU

### COCKTAIL FUNCTIONS

#### SUBSTANTIAL CANAPE PACKAGE

Your selection of 4 canapes from the Standard Canape Package plus an additional 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 \$59pp**

**Additional items \$11pp**



# SET 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 (vg)

2 Course \$75pp

3 Course \$89pp





# BUFFET MENU

## SELECT FROM 4 SUMPTUOUS BUFFET OPTIONS



### BACKYARD BARBEQUE BUFFET \$65pp

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 \$65pp

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 \$75pp

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 \$65pp

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)



# SHARE PLATTERS

## AND GARZING PLATES

### 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.







# FESTIVE EVENT PACKAGES

## CELEBRATE WITH THE TEAM

### AMERICAN BBQ STYLE BUFFET \$99pp

#### THE MEAT

BBQ pulled pork sliders, homemade pickles, smoked turkey roulade, bourbon brine beef brisket, homemade spice rub grilled salmon, honey-lemon glaze, corn and avocado salsa

#### SALADS

Classic slaw, chef's garden salad, selection of condiments & dressings

#### SIDES

Bowen Mountain sourdough bread and home-baked bread rolls, caramelized brussels sprout, crisp pancetta and aged balsamic, steamed corn on the cob, smoked paprika butter, baked jacket potatoes, sour cream, scallions, mac and cheese, French onion rice

#### DESSERTS

Spiced grilled pineapple, vanilla crème fraiche, traditional Christmas pudding, Hennessy crème anglaise

#### UPGRADE OPTIONS

Prawn and oyster bar \$28pp

Carving station \$18pp

Bourbon and honey glazed ham 1/2 hour canapes \$19pp

Antipasto grazing \$19pp

Premium beverage package \$10pp

### SET MENU (ALTERNATE SERVE) \$124pp

#### ENTRÉE

Queensland charred prawns, tomato, lemon, XO butter, ashed leek  
Confit pork belly, apple sauce, pangrattato, radicchio & citrus slaw

#### MAIN

Beef wellington, paris mash, broccolini, cacio e pepe sauce  
Roast chicken roulade, carrot emulsion, pan seared brussels & speck, jus

#### DESSERT

Christmas pudding, brandy analgise, cinnamon snaps  
Raw sugar pavlova, a lot of cream, passionfruit gel, fresh berries

#### PETITE FOUR

Nannas jam biscuits

### FESTIVE PACKAGE INCLUSIONS

- 3hr hire of either Gazebo Courtyard or Samuel Marsden Courtyard
- 3hr Essentials Beverage Package with choice of 1 white, 1 red, selection of beer, soft drinks and juice
- Christmas theming and decorations including Christmas tree, bon bons, centerpieces & music



# FESTIVE HIGH TEA

## A CLASSY CELEBRATION

Catch up with friends before the year ends and enjoy our traditional high tea menu with special 'Christmassy' additions!

Available from 15th November to 31st December 2023

### INCLUSIONS

- Delicious festive treats
- Petite fours
- Gourmet finger sandwiches
- Selection of hot canapes
- Freshly baked scones with jam & cream
- A range of boutique teas & coffee
- Complimentary glass of sparkling on arrival
- Christmas table decorations & theming
- Served in our charming Harvest Restaurant

\$60pp adults

\$35pp kids under 12





# BEVERAGE PACKAGES

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## ESSENTIALS

3 hour service @ \$36 pp  
4 hour service @ \$42 pp  
5 hour service @ \$49 pp

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 pp  
4 hour service @ \$49 pp  
5 hour service @ \$55 pp

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 pp  
4 hour service @ \$32.00 pp  
5 hour service @ \$37.00 pp

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





A rustic outdoor dining table set for a meal. The table is made of dark wood and is set with woven straw placemats, white napkins, and gold-colored cutlery. A large, lush centerpiece of peach and white roses and dried flowers runs down the center. Several tall, clear glass vases are also present. The background shows a green lawn and trees, suggesting an outdoor setting.

SPACES



# INDOOR FUNCTION ROOMS

## CHOOSE FROM 7 LIGHT-FILLED SPACES

Flexible, spacious and filled with natural light, our indoor function venues have hosted some of the most memorable social events and celebrations. From 21st birthday parties to bridal showers, christenings and end of year work events, each space can be configured into a variety of layouts and styling options making them ideal for banquet, cocktail and informal functions.





# UNIQUE OUTDOOR SPACES

## A BEAUTIFUL SETTING FOR YOUR EVENT

Fall in love with our selection of vibrant, relaxing and picture perfect outdoor spaces. Designed for events, we'll help you plan a stunning celebration both you and your guests will love.



Gazebo Courtyard



Lakeside



Samuel Marsden Courtyard



Windsor Lawn



The Woods

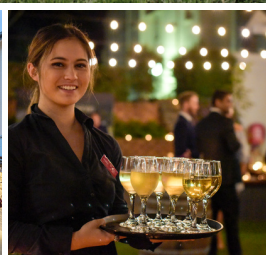


# CAPACITIES & ROOM HIRE

VENUE	AREA (M2)	HEIGHT (M)	BANQUET	COCKTAIL	ROOM HIRE
Governor Phillip Ballroom	215	3.0	150	250	\$850
Windsor Room	200	3.0	150	250	\$850
Richmond Room	200	3.0	150	250	\$850
Gazebo Glasshouse	189	2.7	150	200	\$1,000
Lachlan Macquarie Room	118	2.4	70	70	\$750
Harvest One	67	2.1	30	30	\$500
Harvest Two	84	2.1	50	50	\$500
Harvest One & Two	84	2.1	80	100	\$850
The Lakeside	-	-	200	300	\$1,000
The Woods	-	-	-	120	\$1,000
Gazebo Courtyard	-	-	30	50	\$750
Samuel Marsden Courtyard	-	-	40	80	\$750
Windsor Lawn	-	-	50	50	\$750

Please note: The above prices for individual room hire are presented as a guide. All event packages are tailored to your specific event requirements which may result in a higher or lower room hire prices.









## CONTACT US

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For a tailored proposal or to enquire about hosting your next event with us, please contact our friendly events team below.

Email: [sales.cphawkesburyvalley@ihg.com](mailto:sales.cphawkesburyvalley@ihg.com) Call: (02) 4577 4222