

# MENU

*Kit*

---

EXCEPTIONAL FOOD  
FOR INCREDIBLE EVENTS

  
**CROWNE PLAZA**<sup>®</sup>  
AN IHG<sup>®</sup> HOTEL  
HAWKESBURY VALLEY





# PLATED MENU

## ALTERNATE SERVE

### ENTREE

Beef medallion, sweet red onion, wilted kale, roasted garlic, red wine reduction (gf)

Burrata, prosciutto, thyme pumpkin, arugula, balsamic vinaigrette (gf)

Warm beetroot, heirloom tomato, pecan candy, tomato gloss parmesan disc (gf) (v)

Berry salmon, horseradish cream, cucumber, dill, capers, radish, red onion, lemon vinaigrette (gf)

Pressed pork, smoked tomato gel, infused green apple, crostini (df)

Chicken croquette, cauliflower cream, snow pea tendril, chimichurri, fried leek

Eggplant cannelloni, black quinoa, sous vide orange fennel, pomegranate, tomato coulis (gf) (df)

Lamb shank orecchiette, pecorino cheese, truffle oil, pea, tomato jus (gf) (df)

### MAIN

Ocean trout, citrus gel, radish, prawn kohlrabi salad (gf) (nf)

Confit duck breast, pinot savoy cabbage, parsnip whip, lentil glaze (gf)

Braised beef cheek, pomme whip, cipollini onion, enoki mushroom, roasted carrot, red wine reduction

Sweet potato, yoghurt, tahini, capsicum, pine nut, coriander, wilted spinach (v)(gf)

Baked salmon, celeriac puree, sweet shallot, salty bacon, green bean, kaffir lime foam (gf) (v)

Lamb loin, broccolini, dutch carrot, curry glaze (gf)

Beef cube roll, polenta cake snow pea tendril, beetroot chutney, cherry tomato, salsa verde (gf)

Chicken breast, mushroom duxelles, snap pea, baby carrot, herb oil (gf)

### DESSERT

Coconut mouse, pineapple, passionfruit compote, coconut shortbread, mango coulis

Lemon meringue tart, mixed berry coulis, dehydrated lemon, chocolate garnish

Chocolate fondant, chocolate paint, raspberry, chantilly cream, chocolate soil

Baked berry cheesecake, mixed berry, strawberry gel

Sticky date pudding, butterscotch sauce, strawberry

Mango coconut pebble, mint, chocolate powder, passionfruit gel

Vanilla panna cotta, vanilla cream, pistachio crumble

Apple and rhubarb crumble, vanilla cream, fresh berries, candied walnut

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)

Orzo, chickpea, lemon, shallot, cucumber, capsicum, mint, fetta crumble, sweet balsamic (v) (vgo) (gf)  
Smoked Salmon panzanella, potatoes, lemon, lettuce, boiled egg, green beans, vincotto (v) (vg) (df) (nf)  
Potato with Asian spices, roasted jalapeno, roasted cumin, coriander, lime mayo (v)  
Freshly baked bread rolls  
English cumberland sausage, caramelised onion (gf) (df)  
Chicken wings, garlic parmesan, barbeque spice  
Beef shish, cumin, paprika, asian soy sauce (gf) (df)  
Stuffed baked mussels, garlic- bechamel sauce, cheddar cheese, parsley  
Vegetable skewer- zucchini, yellow squash, rub with mint and garlic (v) (vg) (df) (gf)  
Grilled corn cob, capsicum, herb butter (v) (vg) (df) (gf)  
Assorted pastries and tarts  
Seasonal fruit platter  
Selection of cheeses, dried fruits, crackers

### HAWKESBURY BUFFET \$65.00pp

Farm fresh crudities, house prepared dips (gf) (v)  
Pesto penne pasta, confit heirloom tomato, black olives, crumbled feta (v)  
Roast beef, vermicelli noodles, cucumber, mixed green, coriander, cherry tomato, thai dressing (gf) (v)  
Pumpkin, red onion, arugula, cranberries, pepitas, feta cheese, honey mustard dressing (v) (gf)  
Freshly baked bread rolls  
Potato gnocchi with buffalo mozzarella, napolitana sauce, parmesan and pesto (v) (nf)  
Beef sirloin, forest mushroom, red wine jus (gf)  
Mediterranean Chicken thigh, capsicum, zucchini, red onion, red olives, lemon (gf)  
Smoked paprika chat potato (v) (gf)  
Blistered tomatoes, pearl bocconcini, kale crunch (gf) (v)  
Fresh fruit platter  
Assorted patisseries

### MACQUARIE BUFFET \$75.00pp

Charred corn caponata – eggplant, corn, capsicum, honey, pinenuts, celery and coral green (gf) (v)  
Ruby borlotti, pearl couscous, heirloom tomato, mint wash, raspberry vinaigrette (v)  
Fennel and fronds, orange segment, candied coconut, rocket leaf, apple gel (v)(vg)  
Chicken Lawar- green bean and bean sprout salad with spiced chicken  
Grazing cured meats, cornichon, pickles, olives (gf)(df)(nf)  
Freshly baked bread rolls (v)  
Vegetable Mezze Platter and Pita Bread (v) (df)  
Paella Negro, green peas, prawns, calamari and mussels (gf) (nf)  
Pork belly, apple rhubarb roast, caramelised balsamic liquor (gf) (df)  
Beef brisket, cauliflower potato whip, salsa verde (gf)(df)  
Fried aubergine, white bean reduction, tomato roast, quinoa crunch (gf)  
Steamed Seasonal Vegetable, Garlic butter  
Selection of cheeses, dried muscatels, figs, apricots, pear, quince paste, Pane Croccante, grissini  
Selection of petite cakes and tartelette

### 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

Salmon rilette, caper, miso cream, rice cracker (gf) (p) (nf)  
Beef tartare, cornichon salsa, sesame cracker, paprika mayonnaise (gf) (nf)  
Pancake rolled roast duck, cream cheese, hoisin and shallot (nf)  
Prawn salad, lychee gloss, cucumber cup, baby coriander (gf) (df) (nf)  
Tomato bruschetta, sumac pearl, fig gel, vincotto (v) (vg) (df) (nf)  
Smoked Chicken, Polenta square, chili oil, coconut dust (df) (gf) (nf)  
Watermelon, Goat Cheese, tapenade, coral green, white truffle oil (v) (nf) (gf)  
Chorizo, spanish frittata square, tomato marmalade, cherry tomato (nf) (gf)

## HOT SELECTIONS

Stuffed pumpkin flower, ricotta cheese, sweet corn, aioli (nf) (v)  
Mushroom and mozzarella arancini, cucumber ribbon, chili jam (v) (nf)  
Corn fritter, maple bacon, scallion, sour cream, baby herb (nf) (v)  
Brie cheese, onion jam, salted walnut brittle, grape, melba toast (v) (vgo)  
Lamb feta ball, coral green, saffron aioli (nf)  
Barramundi bite, bedded green, salsa verde (p) (gf)  
Hoisin chicken skewer, sesame, lime and coriander (gf) (nf) (df)  
Peking duck wonton, sesame, ginger glazed, baby herb, chinese spoon (nf) (df)

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.

Beef pattie, tomato relish, cornichon, cheese, milk bun  
Roast pumpkin, sage and lemon risotto, parmesan (v) (nf) (gf)  
Butter chicken empanada, garlic yoghurt, mixed green  
Roasted beetroot salad, goat cheese, spinach, caramelised walnut (v) (vgo) (gf)  
Soy cured salmon, wakame, soba noodles, sesame kewpie (df) (nf) (p) (gf)  
Fish & chips with lemon and home-made tartare sauce  
Lamb kofta, tahini, coral green

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-vidé '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-vidé 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

---

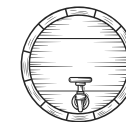
# Hawkesbury HARVEST

\$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 @ \$38.00 per person  
4 hour service @ \$44.00 per person  
5 hour service @ \$51.00 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 @ \$45.00 per person  
4 hour service @ \$51.00 per person  
5 hour service @ \$57.00 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 @ \$30.00 per person  
4 hour service @ \$34.00 per person  
5 hour service @ \$39.00 per person

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

