

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, oval-shaped 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

\$65pp adults

\$45pp 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

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)
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 \$19pp

1 Hour Service \$32pp

Additional items \$7pp

CANAPE MENU

COCKTAIL FUNCTIONS

SUBSTANTIAL CANAPE PACKAGE

Your selection of 3 canapes

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 \$59pp

Additional items \$11pp

SET 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 tendrils, 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 tendrils, 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 \$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)

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 \$65pp

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 \$75pp

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 \$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

Available from November.

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 November to December.

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

ESSENTIALS

3 hour service @ \$38.00 pp
4 hour service @ \$44.00 pp
5 hour service @ \$51.00 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 @ \$45.00 pp
4 hour service @ \$51.00 pp
5 hour service @ \$57.00 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 @ \$30.00 pp
4 hour service @ \$34.00 pp
5 hour service @ \$39.00 pp

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



A rustic outdoor dining table set with a floral centerpiece, woven placemats, and gold cutlery. The table is made of dark wood and is set with white linens, gold cutlery, and woven placemats. The centerpiece is a large, lush arrangement of peach and white roses, dried flowers, and greenery. The background shows a blurred outdoor setting with trees and a grassy area.

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.



Governor Phillip Ballroom



Windsor Room



Lachlan Macquarie Room



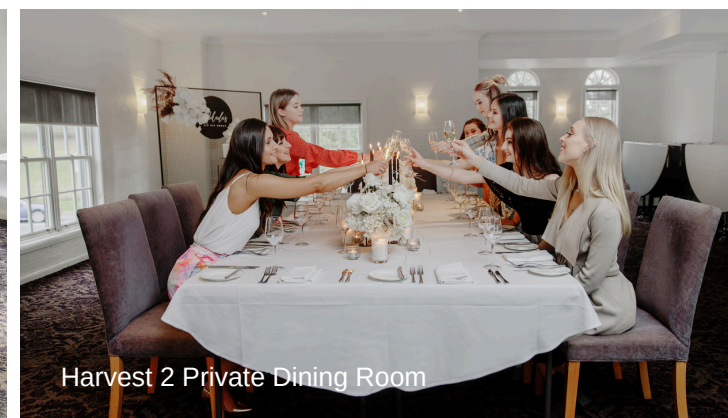
Gazebo Glasshouse



Richmond Room



Harvest 1 Private Dining Room



Harvest 2 Private Dining Room

UNIQUE OUTDOOR SPACES

A BEAUTIFUL SETTING FOR YOUR EVENT

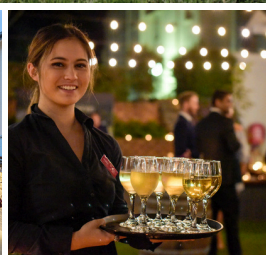
Fall in love with our selection of vibrant, relaxing and picture perfect outdoor spaces. Designed for events, we'll help you plan a stunning celebration both you and your guests will love.



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	\$300
Harvest Two	84	2.1	50	50	\$300
Harvest One & Two	84	2.1	80	100	\$600
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

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 Call: (02) 4577 4222