

# SCHOOL FORMALS

A group of young people in formal attire are celebrating at a school formal event. They are smiling, laughing, and posing for a photo. The background is dark with some lights, suggesting an indoor venue. The overall mood is festive and joyful.

CROWNE PLAZA®  
— BY IHG —  
Hawkesbury Valley

## YOUR PACKAGE

4 hour room hire (6.00pm - 10.00pm)  
4 hour non alcoholic beverage package  
2 course alternate menu  
Red carpet entrance  
Personalised menus  
Dancefloor  
Skirted cake table & cake knife

\$75.00 per person

\*Minimum \$5,000 spend (excluding 3rd party providers)

Security Costs - 1 guard per 50 pax, minimum call out fee 4 hours @ \$60 per hour

Additional upgrades available - DJ, styling, lighting, audio visual and more...



# It's time to *Celebrate*

## OPTIONAL EXTRAS

Add Entree \$18.00pp

DJ - \$850.00

Chair Covers & Sash - \$6.50pp

Stage \$100.00

Projector & Screen - \$534.00

Lectern & Microphone Package \$450.00

Balloon Centrepiece - \$15.00 per table

1/2 Hour Canapes - \$19.00 per person

## CONTACT US

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# Menus

## *Plated Options*

(Please choose 2 selections from each course to be served alternately)

### Main Courses

Battered fish, tartar sauce, chips and salad (p,nf)

Crowne cheeseburger served with fries (nf)

Spaghetti bolognese, parmesan (nf)

Classic chicken schnitzel, salad & chips

### Desserts

Baked cheesecake, strawberry coulis, mixed berry (v)

Stick date pudding, butterscotch sauce, chantilly cream (v)

Seasonal fresh fruit plate (df,gf,nf,v,vg)

## *Buffet Option*

*Your choice of 2 salads, 2 Mains, 1 Sides plus 1 dessert - add \$10.00 per person*

*Minimum 20 pax*

### SALADS

Greek salad (gf, nf v)

Traditional caesar salad (nf,df)

Roasted minted potatoes (gf,nf,df,v,vg)

Cherry tomato and basil salad (gf,nf,df,v,vg)

Mexican corn salad (gf,nf,df,v,vg)

### MAINS

Battered fish n' chips with tartare (p,nf)

Poached chicken breast wrapped in parma ham with tomato and olive salsa (gf,nf,df)

Chicken alfredo pasta (nf)

Roast vegetable lasagna (v,nf)

Mongolian beef, scallion, steamed rice (gf,nf,df)

Beef meatballs, lemon and broad beans (gf,nf,df)

### SIDES

Baked potato gratin (gf,nf,g,v)

Baked garlic parmesan potato wedges and mint yoghurt (gf,nf,v)

Vegetable mezze platter – tabouleh, hummus, olives, charred capsicum, zucchini, eggplant

Mushroom & green beans, salsa verde (gf,nf,df,v,vg)

### DESSERT

Assorted mini desserts & tartlets (v)

Seasonal fresh fruit platter (gf,nf,v,vg,df)