

MENU

Kit

EXCEPTIONAL FOOD
FOR INCREDIBLE EVENTS

CROWNE PLAZA®

BY IHG

Hawkesbury Valley



CLASSIC CANAPE PACKAGE

Your selection of 2 cold & 2 hot items from the list below:

COLD SELECTIONS

Salmon rose, lemon pepper, focaccia bread (df,nf)

Bruschetta, fig jam, balsamic pearls (df,nf,v)

Thai crab meat & cherry tomato tart, chives (gf,nf)

Whipped blue cheese, pear crostini (gf,nf,v)

Hoisin duck, cucumber, sesame, fried leeks (df,nf,gf)

Prawn & mango tartlet (gf,nf,p)

Smoked chicken, chilli oil, coconut croute (df,nf)

Brie, tomato salsa, chive (gf,v,nf)

HOT SELECTIONS

King prawn tempura, japanese mayo, black sesame (gf,nf)

Chicken kebab, lime, coriander (gf,nf)

Mini beef bourguignon pie (nf)

Smoked duck breast, poached grapes, madeira toast (df,nf)

Beef & ginger dumpling, hoisin sauce (df,nf,gf)

Asian vegetable spring rolls (df,nf,v,vg)

Pumpkin & arborio croquette, tomato relish (v,vg)

Lamb fetta ball, coral green, saffron aioli (nf)

1/2 Hour Service \$19pp

1 Hour Service \$32pp

Additional items \$7pp

Min 20pax

COCKTAIL HOUR

CANAPES

UPRIGHT BITES PACKAGE

Select 2 cold & 2 hot from the classic menu

Plus

Your selection of 4 upright bites from the list below:

Beef ragu calzones (nf)

Lo mein noodle box (df,nf,v)

Crispy gnocchi, olives and chorizo skewer (nf)

Chicken slider, coleslaw (nf)

Beef meatballs, cranberry sauce (df,nf,gf)

Fish and chips, tartare, lemon (nf,gf,df,v)

Macaroni, truffle, cheese croquette, aioli (nf,v)

Chicken & cheese taquitos (nf)

Steak and bearnaise profiteroles (nf)

Parma ham swizzle stick, salsa verde (nf)

Vegetarian mini pizza (nf,v)

Chicken satay skewer, mint yoghurt (nf,gf)

2 Hour Service \$59pp

Additional items \$11pp

Min 20pax

GRAZING TABLES

YOUR CHOICE BETWEEN 3 SELECTIONS

TRADITIONAL \$30 PER PERSON

Selection of Dry Cured Meats

Prosciutto crudo, mild soppressa, mild cacciatore, roast beef, imperial ham

Bakery and Artisan Crackers

Sourdough baguette, seeded sourdough, gluten free crackers, lavosh crackers, seeded crackers, grissini

Fresh Market Produce

Blackberries, grapes, kiwi, cranberries, apricots, pears, truss tomatoes, strawberries, blueberries, green apples, watermelon, raspberries, celery

Selection of Cheeses

Triple cream brie, vintage aged cheddar, danish blue, aged gouda, pecorino romano

Nuts and Sweets

Fig paste, liver pate, maple mascarpone cream, walnuts, honeycomb, orange jam, quince paste, roasted almonds, golden raisins, hazelnuts, dried figs

Anti Pasto

Hummus, Sicilian olives, sundried tomato, cornichon, fetta stuffed peppers, chargrilled zucchini and capsicum, marinated artichoke hearts

SEAFOOD GRAZING TABLE \$49.00 PER PERSON

Smoked salmon, cooked tiger prawns, crackers and blinis, balmain bugs, Sydney rock oysters, blue swimmer crabs, green lip mussels, picadillo, cocktail sauce, tartare sauce, lemon & limes, herb cream sauce, fried capers, fresh herbs

SWEETS GRAZE \$28.00 PER PERSON

Chocolate brownies, freshly baked scones with jam & cream, wafers, pretzels, chocolate spread, salted caramel sauce, peanut butter, strawberries, assorted macarons, meringues, chocolate chips cookies, assorted tartlets, mini donuts, banana cake

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. Min 20 people.



ITALIAN PIZZA NIGHT

\$60.00 PER PERSON

Freshly tossed salads, dips and breads, Italian ham and salami, Arancini.

Freshly baked wood fired pizzas – Unlimited

Garlic and herb pizza

Capriosca

Meat lovers

Margherita

Vege supreme

Dessert pizza

Add ons:

Proscuitto, parmesan and rocket pizza - \$ 4 per person

BBQ chicken pizza - \$ 3 person

Ham and pineapple pizza - \$ 3 per person

(minimum 12 pax | Max 50 pax)

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PLATED MENU

ALTERNATE SERVE

ENTREE

Charred King prawns, garlic chilli butter, heirloom tomato, charred lemon, sourdough (nf)
Lamb loin, pomegranate couscous, citrus vinaigrette, smoked labneh, mint jus (gf,nf,df)
Pressed pork belly, infused apple, caramelised fennel, brussel sprout, vermouth jus (gf,nf,df)
Potato gnocchi, tomato harissa emulsion, confit tomato, parmesan, micro basil (gf,nf,v)
Bouillabaisse of salmon, prawn and mussel with saffron aioli (gf,nf,p)
Beef cheek, carrot puree, wilted kale, green pea mousse, baby carrots, baby herb (gf,nf)
Pulled chicken breast, chiffon cabbage, green beans, ginger broth, chicken crisp (nf, gf,df)
Halloumi cheese, quince puree, pine nuts, shimeji, pickled onion, herb oil, celery leaves (gf,nf,v)

MAIN

Char-grilled chicken breast, confit heirloom tomato, white wine and basil (gf,nf,df)
Roast rack of pork, smoked bacon, wild mushrooms, button onions, cider and sage sauce (gf,nf)
Pan seared barramundi, broad beans, wilted spinach, crushed potatoes, chive butter emulsion (nf,p)
Stuffed pumpkin flower, sweetcorn and ricotta, grilled capsicum, sourdough crisp, chimichurri (nf,v,vg)
Honey roasted duck breast, lavender, beetroot, sweet potatoes, red wine glaze (gf,nf,df)
Garlic roasted beef spare rib, celeriac whip, asparagus, infused shallot, baby herb, peppercorn sauce (gf,nf)
Grilled citrus Tasmanian salmon with roasted artichokes, green beans, creamy sundried tomato sauce (gf,nf,p)
Chicken ballotine, wilted spinach, parsnip cream, honey garlic sauce (gf,nf)
Beef brisket, fennel slaw, pea puree, caramelised shallot, red wine jus (gf,nf)

DESSERT

Mixed berry pavlova, raspberry sorbet, clotted cream (gf,nf)
Apple and salted caramel tart, chantilly cream, coconut soil, dried apple, apple coulis (nf,v)
Crème caramel, marinated minted strawberry and orange, whipped cream (gf,nf,v)
Baked berry cheesecake, strawberry coulis, dehydrated strawberries, viola (nf,v)
Warm sticky date pudding, butterscotch sauce, blueberries, pistachio crumble (v)
Rich chocolate fondant, vanilla ice cream, chocolate soil, strawberries (nf,v)

2 Course \$75pp

3 Course \$89pp



BUFFET MENU

SELECT FROM 2 SUMPTUOUS BUFFET OPTIONS

Your choice of 3 salads, 3 Mains, 2 Sides plus
assorted bread & butter - \$69pp

Your choice of 4 salads, 4 Mains, 2 Sides, 2 Desserts plus
assorted bread & butter - \$79pp

MAINS

Grilled Tasmanian salmon with horseradish mayonnaise, lemon &
capers (gf,nf,df)

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

Roast beef scotch with provencal vine ripe tomatoes (gf,nf,df)
Chicken alfredo pasta (nf)

Cajun pork tenderloin (gf,nf,df)

Roast vegetable lasagna (v,nf)

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

Barramundi meuniere (gf,nf,df,p)

Chorizo & prawn risotto (gf,nf)

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

Vegetarian chow mien (gf,nf,v,df,vg)

DESSERTS

Classic bread & butter pudding & vanilla sauce (v)

Passionfruit pavlova roulade (gf,nf,v)

Assorted mini desserts & tartlets (v)

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

SALAD SELECTIONS

Mushroom, fennel and feta cheese salad (gf,nf,v)

Five beans, shallot and asparagus salad (gf,nf,df,v,vg)

Celery, apple and beansprout salad with citrus vinaigrette
(gf,nf,df,v,vg)

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)

Apple & fennel coleslaw (gf,nf,v,vg)

Cucumber and mint salad (gf,nf,v,vg)

SIDES

Truffle mashed potato (gf,nf,v)

Sundried tomato pesto pasta (nf,df,v)

Baked potato gratin (gf,ng,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)

Vegetable tagine (gf,nf,df,v,vg)

ADDITIONAL INFO

THE LITTLE ONES

\$55.00 per person – children 12 and under eating a meal

Includes a main meal, soft drink & juices, ice cream & topping

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

Southern chicken tenders, tomato sauce, chips and salad (nf, df)

Classic spaghetti bolognese, parmesan (nf, df)

Beef lasagna (nf)

Roast chicken breast & vegetables (gf, nf, df)

SUPPLIERS/CONTRACTORS

\$79.00 per person

Includes a main meal, soft drink & juices

*Add course \$25.00

DIETARY REQUIREMENTS

We are more than happy to cater to your guests dietary requirements at no additional charge. Please note, 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



BEVERAGE PACKAGES

ESSENTIAL BEVERAGE PACKAGE

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

2020 Willowglen Semillon Sauvignon Blanc
2020 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 BEVERAGE PACKAGE

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

2019 De Bortoli Lorimer Semillon Sauvignon
Blanc
2019 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

