

MENU

Kit

EXCEPTIONAL FOOD
FOR INCREDIBLE EVENTS

CROWNE PLAZA®
— BY IHG —
Hawkesbury Valley



1/2 HOUR SERVICE \$19PP
1 HOUR SERVICE \$32PP
ADDITIONAL ITEMS \$7PP
MIN 20PAX

CLASSIC CANAPE PACKAGE

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

COLD SELECTIONS

Peppered beef, puff pastry, strawberry, dijonaise (nf)
Salmon mousse, blini, fennel fronds (nf,p)
Brie, tomato salsa, chive, rice cracker (gf,v,nf)
Salmon wasabi sashimi, pickled ginger, cucumber boat, chive (nf,gf,p)
Bruschetta, fig jam, balsamic pearls, fetta (nf,v,gf)
Cherry tomato, Thai crab meat tartlet, chives (gf,nf)
Prosciutto wrap, rocket, melon (gf,nf,df)
Marinated halloumi & ratatouille skewer (nf,gf,v)
Prawn pesto shooter, celery, lemon (gf,df)
Sydney Rock oyster – natural or lychee mignonette +\$6pp

HOT SELECTIONS

King prawn tempura, Japanese mayo, black sesame (gf,nf,p)
Mediterranean chicken kebab, lime, coriander (nf,gf,df)
Mushroom & truffle arancini, tomato relish (v,vgo,nf)
Smoked duck breast, basil raita, crostini (df,nf)
Crispy spring rolls – curry, vegetable, lemongrass (vg,v,df,nf)
Greek lamb fetta ball, coral green, saffron aioli (nf,gf)
Thai fish cake, cream fraiche, dill, sweet chilli sauce (nf,gf,p)
Smoked chicken, chilli oil, coconut croute (nf,df)
Pork dumpling, hoisin sauce (nf,df)

COCKTAIL HOUR

CANAPES

2 HOUR SERVICE \$59 PER PERSON
ADDITIONAL ITEMS \$11 PER PERSON
MIN 20PAX

UPRIGHT BITES PACKAGE

Plus

Select 2 cold & 2 hot from the classic menu

Your selection of 4 upright bites from the list below:

Lo mein noodle (nf,df,v)
Chicken satay skewer, mint yoghurt (nf,gf)
Beef brisket slider, potato bun, coleslaw (nf,v)
Butternut pumpkin and quinoa salad (nf,v,df)
Peking duck bao bun, hoisin, mix leaf (nf,df,vgo)
Mac & cheese penne, confit tomato and crispy onion (nf,v)
Lamb tangine (vgo,nf,gf)
Corn fritters, caramelised onion, alfalfa (nf,v,df)
Mini poke bowl – avocado, carrots, cucumber, edamame, radish,
sushi rice, Japanese mayo, sesame seed (nf,vgo,v,gf).
Add Chicken or Smoked Salmon +\$3pp
Braised beef bowl, braised beef, gremolata, polenta (gf,nf,df,vgo)
Potato gnocchi, napolitana sauce, basil, parmesan (nf,gf,v,vg)
Traditional battered fish & chips, tartare, lemon (nf)

GRAZING TABLES

TRADITIONAL \$30 PER PERSON

SWEETS GRAZE \$28 PER PERSON

TRADITIONAL

Selection of Dry Cured Meats

Prosciutto crudo, mild soppressa, roast beef, imperial ham

Bakery and Artisan Crackers

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

Fresh Market Produce

Grapes, kiwi, cranberries, apricots, pears, truss tomatoes, strawberries, blueberries, green apples, watermelon, raspberries, crudities

Selection of Cheeses

Triple cream brie, vintage aged cheddar, danish blue, sweet chilli cream cheese

Nuts and Sweets

Maple mascarpone cream, walnuts, honeycomb, 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, baby bocconcini

SWEETS GRAZE

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 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

2 COURSE \$75 PER PERSON

3 COURSE \$89 PER PERSON

ENTREE

Grilled King prawn, brioche, lemon ring, confit cherry tomato, paprika chilli butter (nf,p)

Smoked Peking duck, green apple, quinoa, green pea, red wine jus (nf,df,gf)

Chicken & mushroom arancini, pea puree, bocconcini, coriander, grilled zucchini, carrot (nf,vgo)

Sweet pea pannacotta, crab meat, green pea, radish, snow pea tendrils (gf,nf,p,vgo)

Glazed pork belly, apple caviar, fried onion ring, pumpkin mash, honey garlic sauce (gf,nf,df)

Beef cheek, carrot puree, wilted kale, dutch carrot, baby herb (gf,nf)

Prawn tempura, pumpkin gnocchi, tomato fondue, confit cherry tomato, viola (nf,vgo)

Chicken roulade, parsnip cream, green beans, pine nuts, dill, honey mustard sauce (gf)

Portobello mushroom wellington, sweet potato, pecan, choy sum, mushroom jus (v,df)

MAIN

Chicken ballotine, wilted spinach, parsnip cream, infused shallot, confit heirloom tomato, creamy mustard sauce (nf)

Roast rack of pork, smoked bacon mash, shimeji mushroom, green beans, cider and sage sauce (gf,nf)

Pan-seared barramundi, fried capers, wilted spinach, crushed potatoes, chive butter sauce (nf,p)

Tasmanian baked salmon, vegetable panache, lemon creamy dill sauce, red sorrel (nf,gf)

Honey roasted duck breast, parmesan mash, marinated beetroot, sweet potatoes, red wine glaze (gf,nf,df)

Char-grilled chicken breast, fondant potato, brussels sprouts, confit tomato, white wine and basil sauce (gf,nf,df)

Garlic roasted beef sparerib, celeriac whip, asparagus, infused shallot, baby herb, peppercorn sauce (gf,nf)

Beef brisket, fennel slaw, pea puree, caramelised onion, dutch carrot, red wine jus (gf,nf)

Cauliflower steak, wild rice, pearl onion, pumpkin cream, parmesan, carrot ribbon, chipotle crema (gf,nf,v)

DESSERT

Tropical pavlova, coconut sorbet, passionfruit coulis (gf,nf)

Apple and salted caramel tart, chantilly cream, coconut soil, dried apple, apple coulis (nf,v)

Lemon curd tart, candied lemon, strawberry, mascarpone cream (gf,nf,v)

Chocolate trilogy, dark chocolate mousse tart, milk chocolate yuzu, baked white chocolate cheesecake

Sticky date pudding, butterscotch sauce, blueberries, pistachio crumble (v)

Chocolate fondant, vanilla ice cream, chocolate soil, strawberries (nf,v)



BUFFET MENU

SELECT FROM 2 BUFFET OPTIONS

\$69 PER PERSON | 3 SALADS, 3 MAINS, 2 SIDES & BREAD ROLLS

\$79 PER PERSON | 4 SALADS, 4 MAINS, 2 SIDES, 2 DESSERTS & BREAD ROLLS

MAINS

- Grilled Tasmanian salmon, horseradish mayonnaise, lemon & capers (gf,nf,p)
- Vegetable tian – zucchini, eggplant, red onion, tomato, tomato paste (gf,nf,vg,v)
- Chicken breast wrapped in parma ham with tomato and olive salsa (gf,nf,df)
- Lamb Korma – lamb shoulder, coriander, ginger, cashew, cardamom, cinnamon (gf, nf, vo)
- Korean bulgogi beef, carrot, shallot, sesame seed, (gf,nf,df)
- Fusilli chicken pasta, parmesan cheese, parsley, onion (nf,vo)
- Lemongrass pork steak, lemon, lemongrass, vermicelli noodles (gf,nf,df)
- Jerk Barramundi, lime, ginger, lemongrass, all spice, thyme, cinnamon (gf,nf,p,df)
- Vegetarian chow mien, carrot, beansprout, cabbage, egg, oyster sauce (gf,nf,vg,v,df)
- Roast beef rump, rosemary, cherry tomato, red wine jus (nf,gf,df)

DESSERTS

- Classic sticky date pudding, butterscotch sauce (vg,v)
- Mini doughnut and churros, chocolate sauce (nf,vg,v)
- Assorted mini boutiques and tartlets (vgo,v)
- Seasonal fruit platter (gf,nf,vg,v,df)

SALAD SELECTIONS

- Caesar salad station - parmesan cheese, croute, bacon, caesar dressing (nf)
- Roasted minted potatoes (gf,nf,vg,v,df)
- Mexican corn salad (gf,nf,vg,v,df)
- Apple & fennel coleslaw (gf,nf,vg,v)
- Orzo salad, cucumber, cherry tomato, mint, lemon vinaigrette (df,nf,v)
- Chorizo, penne pasta, sundried tomato, basil, parsley, red onion, carrot, sriracha mayo (df,nf,vgo)
- Roasted cauliflower, chickpea, coriander, cabbage, sour cream, cumin, paprika, radish, fetta (v,nf,gf)
- Chicken tikka, spinach, carrot, cucumber, red onion, yoghurt, turmeric, mango chutney (nf,vgo,gf)
- Fried gnocchi, prawns, green beans, basil pesto, kale, radish, cherry tomato, citrus vinaigrette (vgo,df)

SIDES

- Truffled mashed potato (gf,nf,vg,v,df)
- Roast chat potato, duck fat (nf,vg,v,df)
- Baked potato casserole (gf,nf,vg,v)
- Palak paneer (gf,nf,vg,v)
- Cabbage and carrot thoran style (gf,nf,vg,v)
- Steamed rice or saffron rice (gf,df,nf,v,vg)
- Vegetable mezze platter, tabouleh, hummus, olives, charred capsicum, zucchini, eggplant (v)
- Mediterranean cous cous, carrot, zucchini, green pea, onion, orange zest (gf,nf,vg,v,df)

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)

Chicken goujons, tomato sauce, chips and
salad (nf, df)

Classic spaghetti bolognese, parmesan (nf, df)

Cheese & Tomato Pizza (nf, v)

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 \$25.00 PER PERSON
4 HOUR HIRE | MIN 50 GUESTS | MIN 3 STALLS

KOREAN RICE BOWL - \$35 per person

Choice of white & brown rice
Selection of cooked, marinated and raw veg
Shredded cabbage, lettuce
Marinated beef mince, braised pork belly
Onsen eggs
Ssamjang, braising liquid, sesame oil and seeds

VIETNAMESE NOODLE TUCK SHOP- \$35 per person

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 - \$32 per person

Freshly baked bread rolls
Grilled beef steaks and pork sausages
Selection of roast vegies
Classic coleslaw and chefs garden salad
BBQ sauce, Tomato sauce, mustards

TAPAS BAR - \$29 per person

Freshly baked bread rolls
Selection of charcuterie meats
Buttered garlic mushrooms
Croquettes, grilled asparagus
Chorizo & chimichurri prawns
Chilli sauce, aioli

SUSHI & SASHIMI - \$35 per person

Salmon sashimi
Assorted sushi
Seasoned steamed edamame
Soy, wasabi, gari, togarashi

MEXICAN TAQUERIA - \$32 per person

Choice of pulled pork and chicken tacos, chipotle mayo
Guacamole, pico de gallo, lime, jalapeño and tortilla chips
Salsas, chipotle Tabasco, BBQ sauce and condiments

KEBAB & SOUVLAKI - \$32 per person

Lebanese bread
Marinated lamb and chicken kebabs
Lettuce, tomato, onions, tabouli, cheese
Hummus, garlic labneh, babaganoush, Arabic pickles, BBQ sauce

TASTE OF INDIA - \$29 per person

Tandoori chicken and vegetable skewers
Classic butter chicken & basmati rice
Dal tadka, naans, pappadums
Chutneys, pickles and raitas

DESSERT STATION - \$29 per person (v)

Selection of boutique cakes & pastries
Selection of Cheeses, lavosh & crackers
Fresh seasonal fruit platter





The secret GARDEN

\$184 PER PERSON

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

