

SOCIAL EVENTS

CROWNE PLAZA®
— BY IHG —
Hawkesbury Valley



MENUS

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)

CANAPE MENU

COCKTAIL FUNCTIONS

2 HOUR SERVICE \$59PP
ADDITIONAL ITEMS \$11PP
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)

PLATED MENU

2 COURSE \$75PP

3 COURSE \$89PP

ALTERNATE SERVE

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,gf)
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

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

\$79PP | 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)



GRAZING TABLES

TRADITIONAL \$30PP

SWEETS GRAZE \$28PP

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.

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

TEA

English breakfast

Aromatic earl grey

Springtime oolong

Ceylon pomegranate & mint

Ceylon apple pie & vanilla

Natural lemon verbena

Pure peppermint

Gentle chamomile

Naturally pure green tea

Gentle minty green tea

Fragrant jasmine green tea





FESTIVE EVENT PACKAGES

CELEBRATE WITH THE TEAM

Available from November

AMERICAN BBQ STYLE BUFFET \$113PP

THE MEAT

Brown sugar & spice glazed Turkey with candied carrots (gf, nf)
Pork terrine, cranberry sauce, pistachios (gf, lf, df)
Barramundi, lemon cream sauce, scallion (gf, nf)

SALADS

Royal potato salad (gf, nf)
Chef's garden salad (gf, nf, df, lf)
Pomegranate salad (gf, lf, df)
Selections of condiments & dressing

SIDES

Bowen Mountain sourdough bread & home-baked bread rolls (nf)
Charred brussels sprouts & umami butter (gf, nf)
Golden spiced roast potatoes (gf, nf, df, lf)
Pumpkin & ricotta ravioli w/ pesto cream, sun-dried tomatoes (v)

DESSERTS

Traditional fruit mince pies (nf)
Light & fruity Christmas pudding, brandy anglaise
Individual Christmas pavlova, mixed berry compote, fresh cream

UPGRADE OPTIONS

King prawn & Sydney Rock oyster bar \$32pp
Live chef's carving station - carved honey ham, apple sauce \$20pp
1/2 hour canapes \$19pp
Antipasto grazing \$30pp
Premium beverage package \$15pp

SET MENU (ALTERNATE SERVE) \$124PP

ENTRÉE

Lamb loin, onion ring, tarragon, sweet potato puree & curry jus (gf, nf)
Cured Monkfish, pancetta, ginger & shallot sauce, butter emulsion (gf, nf, p)

MAIN

Roast turkey roulade, asparagus, butternut, prosciutto, pomegranate, bearnaise sauce (gf, nf, lf)
Braised beef short rib, purple yam, confit shimeji, asian vegetable, red wine glaze (gf, nf)

DESSERT

Milk chocolate soil, mango panna cotta, macaron, cherry sponge, cherry puree
Rhubarb pavlova, rhubarb consommé, salted caramel mascarpone (gf)
Selection of handmade chocolates, white christmas slice

FESTIVE PACKAGE INCLUSIONS

3hr hire of either Gazebo Courtyard or Harvest Private Dining Room
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

\$70pp adults

\$45pp kids under 12

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



ADDITIONAL INFO

THE LITTLE ONES

\$35.00 per person – children 12 and under eating a meal

Includes a main meal and 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

From \$45.00 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.



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



A rustic outdoor dining table set for a meal. The table is made of dark wood and is set with woven placemats, white napkins, and gold cutlery. A large, ornate centerpiece of peach and white roses and dried flowers sits in the middle. Several tall, white pillar candles are also visible. The background shows a green lawn and trees, suggesting an outdoor setting.

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



Richmond Room



Harvest 1 Private Dining Room

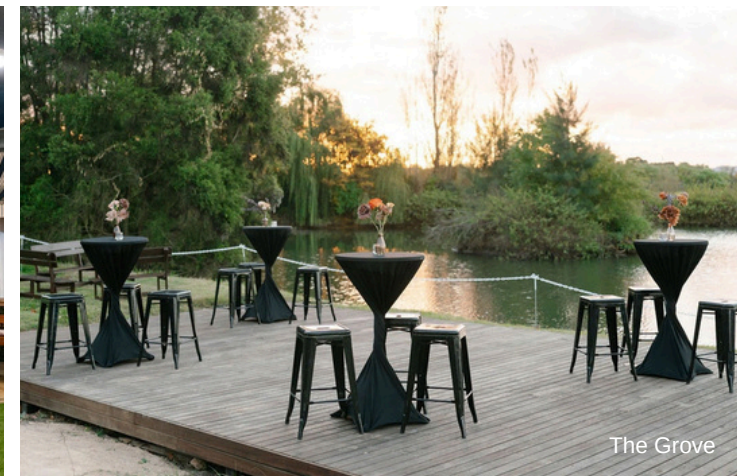


Harvest 2 Private Dining Room

UNIQUE OUTDOOR SPACES

A BEAUTIFUL SETTING FOR YOUR EVENT

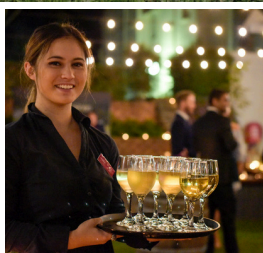
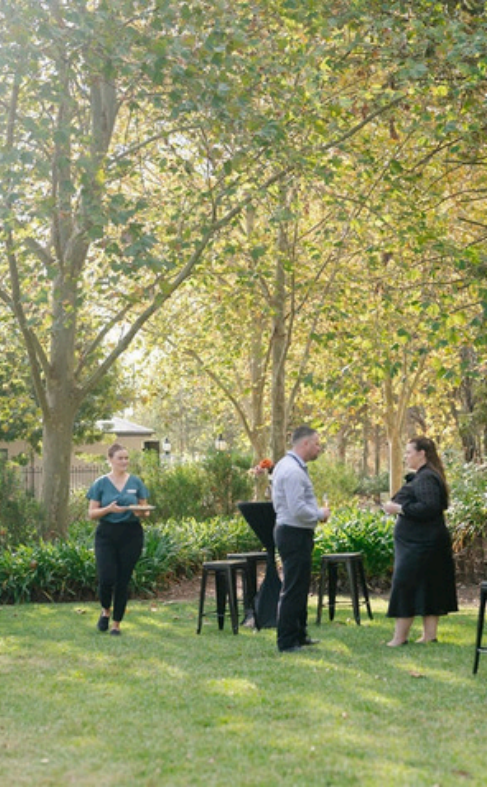
Fall in love with our selection of vibrant, relaxing and picture perfect outdoor spaces. Designed for events, we'll help you plan a stunning celebration both you and your guests will love.



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	189	2.7	150	200	\$1,000
Lachlan Macquarie Room	118	2.4	70	70	\$750
Harvest One	67	2.1	30	30	\$500
Harvest Two	84	2.1	50	50	\$500
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	
The Grove	4000	-	150	250	\$1,000

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 price.





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