



CROWNE PLAZA®

AN IHG HOTEL

ADELAIDE MAWSON LAKES

MEETINGS & EVENTS

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Images are for inspiration only, unless noted.

WELCOME TO CROWNE PLAZA ADELAIDE MAWSON LAKES

With its thoughtful design, advanced technology, and premium amenities, Crowne Plaza Adelaide Mawson Lakes ensures a purposeful, effortless stay. Upon your arrival to Level 4, you will discover a welcoming, multi-purpose, communal area featuring a modern working lounge, the Aviator Bar, and Ember & Vine restaurant, for all guests and visitors to enjoy.

The Shoalhaven Ballroom is a flexible event space, with rooms suitable for up to 330 guests. It features state-of-the-art AV, modern design, floor-to-ceiling windows, and striking 14m high atrium ceiling in the pre-function area.



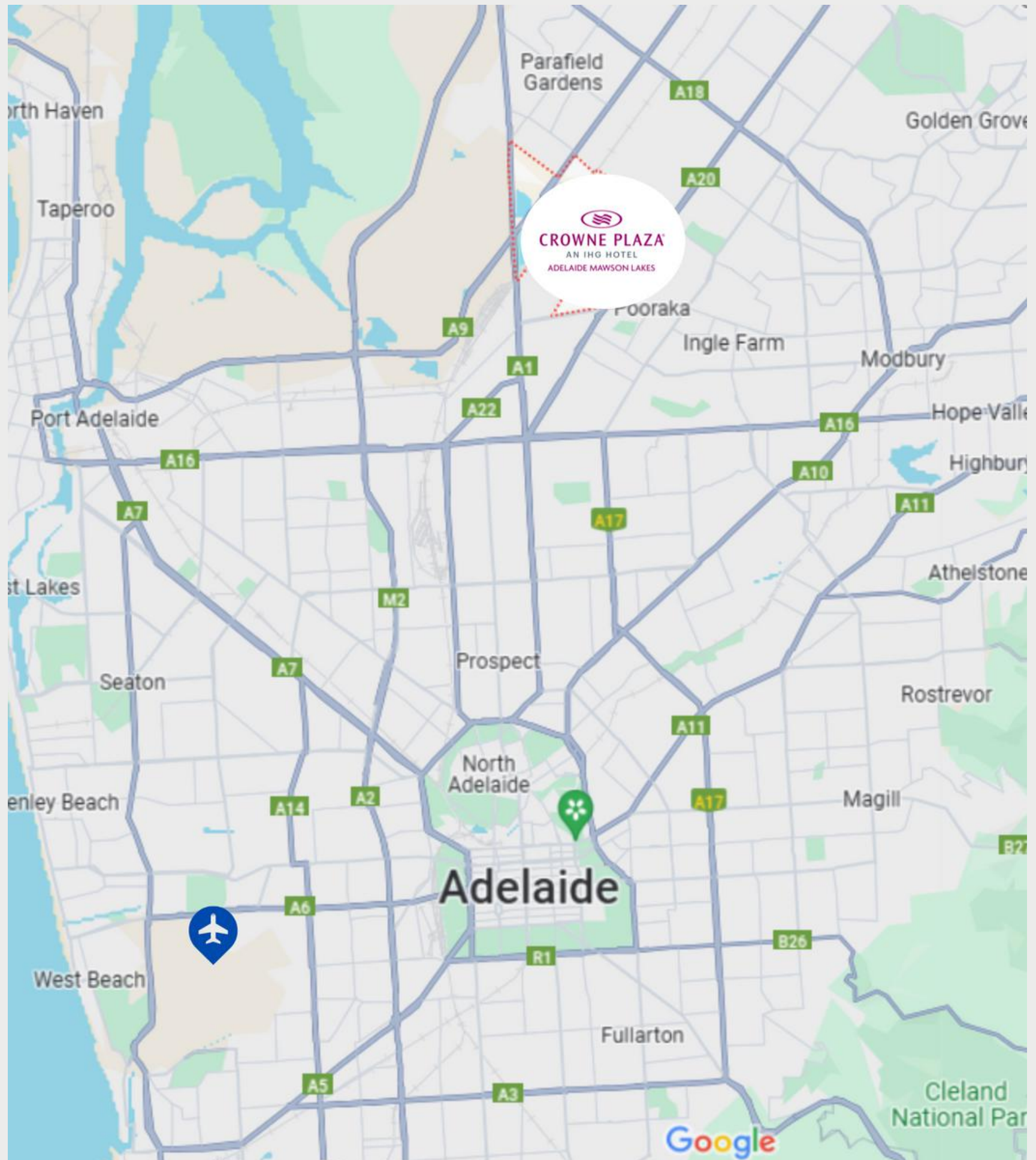
CROWNE MEETINGS & EVENTS

Our dedicated Crowne Meetings Manager will work with you to coordinate every detail. From your initial enquiry, to onsite delivery and event wrap-up, we will ensure your meeting or event is flawlessly executed.

With the support of our experienced events team and chefs, your delegates will leave feeling energised, inspired and refreshed.

And if your event design extends beyond our package inclusions, our team will support your creativity and work with you to bring your dream event to life.





LOCATION

Positioned in the vibrant heart of Mawson Lakes, our hotel convenient connects guests to Adelaide's thriving North, and beyond.

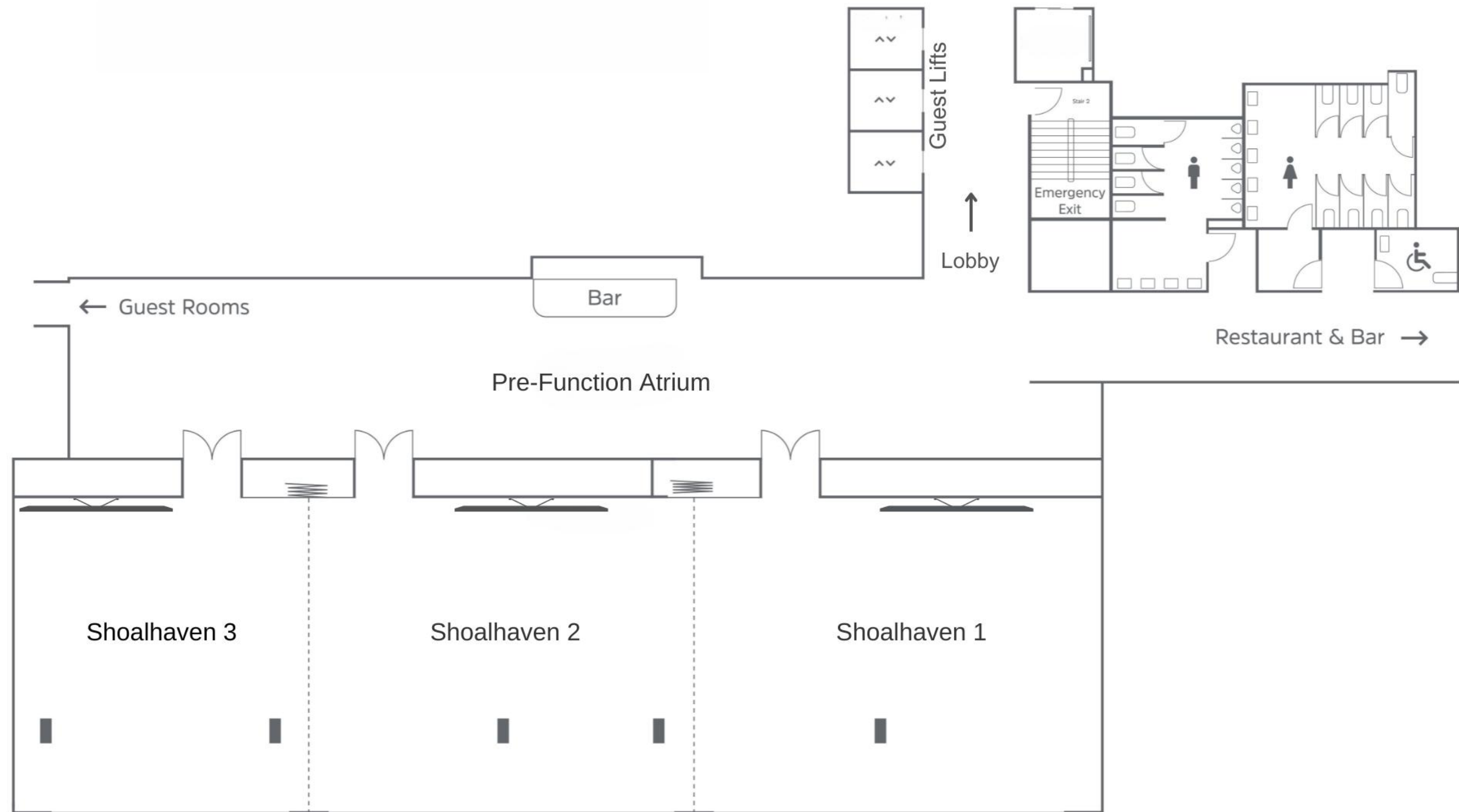
With a network of corporate organisations, government entities, and universities nearby, as well as key business hubs such as Adelaide Technology Park and the Edinburgh Defence Precinct, Crowne Plaza Adelaide Mawson Lakes is an ideal destination for guests looking to connect.

Adelaide Airport, CBD, Convention Centre and Oval can all also be easily reached within a 25-minute drive.

Guests can explore the surrounding area with ease, as the hotel seamlessly connects to South Australia's renowned Barossa Valley and Adelaide Hills, as well as local attractions like the Adelaide Planetarium, Mawson Lakes Golf Club and Dolphin Sanctuary.

We take pride in showcasing the finest of South Australia by offering locally sourced food and beverages across our conference and event menus, as well as in our restaurant and bar. Our selections highlight the rich and distinctive flavours that make our region renowned.

Whether visiting for work, play, or gatherings, Crowne Plaza Adelaide Mawson Lakes connects you and your delegates to the very best of South Australia.





Crowne Plaza Adelaide Mawson Lakes - Meetings & Events Kit

CAPACITY CHART

		BOARDROOM / U-SHAPE	CLASSROOM	THEATRE	CABARET (8 PER TABLE)	BANQUET (10 PER TABLE)	COCKTAIL
SHOALHAVEN 1	175sqm	36	100	120	80	100	110
SHOALHAVEN 2	145sqm	30	90	100	80	100	90
SHOALHAVEN 3	122sqm	21	60	70	56	70	60
SHOALHAVEN 1 & 2 COMBINED	320sqm	-	220	220	160	200	200
SHOALHAVEN 2 & 3 COMBINED	267sqm	-	180	180	144	180	150
SHOALHAVEN BALLROOM - 1, 2 & 3 COMBINED	442sqm	-	250	290	200	250	260
PRE-FUNCTION ATRIUM	198sqm	-	-	-	-	-	250

AUDIO VISUAL

Our conference facilities feature state-of-the-art audio visual capabilities, including three impressive 165-inch LED screens, a premium built-in audio system, several microphone options, and advanced teleconferencing facilities.

Designed for simplicity, our plug-and-play system ensures easy setup and operation.

In addition to our in-house system, our partnerships with top Adelaide audio visual suppliers to provide extra services and onsite support will ensure your event is flawlessly executed with the best technology available.



DAY DELEGATE PACKAGE

\$75.00 per person

- Hire for main function room*
- Whiteboard and/or flipchart
- Wifi for all delegates
- All day freshly brewed coffee, pod coffee and tea selection
- Morning & Afternoon Tea with your choice of 2 items each break
- Light Working Lunch, including daily menu with sandwich, salad, hot item and dessert selections
- Upgrade to Premium Working Lunch for an additional \$10.00 per person

As part of our ongoing commitment to sustainability, pens and notepads will be available only upon request. Find out more on page 26.

Minimum 20 guests required. Inclusive room hire is also subject to minimum spend requirements.



MENUS

Guests with dietary requirements will be catered for outside of your menu selections, if necessary. Minimum numbers may apply for some menus - ask our team for more details.

BREAKFAST

CONTINENTAL BREAKFAST BUFFET

\$35.00 per person

- Bread basket with butter & preserves
- Selection of pastries & croissants (V)
- Fresh seasonal fruit platter (GF, V)
- Traditional Bircher muesli (V)
- Selection of cereals & milks (V)
- Selection of chilled juice (GF, V)
- Freshly brewed coffee & tea selection

STANDING BREAKFAST BUFFET

\$36.00 per person

- Tomato, pesto, & cheese croissants (V)
- Fried egg & bacon English muffins
- Toasted bagels with smoked salmon & dill crème fraiche
- Assorted pastries & croissants (V)
- Fruit yoghurts (GF, V)
- Fresh seasonal fruit platter (GF, V)
- Selection of chilled juice (GF, V)
- Freshly brewed coffee & tea selection

HOT PLATED BREAKFAST

\$38.00 per person

- For the table:
- Bread basket with butter & preserves
 - Selection of pastries & croissants (V)
 - Fresh seasonal fruit platter (GF, V)
 - Selection of chilled juice (GF, V)
 - Freshly brewed coffee & tea selection

Individually plated: Choice of fried or scrambled eggs, served with crispy bacon rashers, sausages, herb-grilled tomatoes, and country-style hash browns (GF)

EXECUTIVE BUFFET BREAKFAST

\$45.00 per person

- Continental Breakfast items, plus:
- Scrambled eggs with parsley (GF)
 - Streaky bacon rashers (GF)
 - Grilled pork sausages (GF)
 - Roast mushrooms (GF, V)
 - Grilled tomatoes with herbs (GF, V)
 - Country style hash browns (V)
 - Selection of chilled juice (GF, V)
 - Freshly brewed coffee & tea selection

LIVE STATION UPGRADE OPTIONS

\$12.00 per person, per station

JUICE STATION

Custom refreshing juices made from a range of seasonal fruits and vegetables (GF, DF, V)

EGG STATION

Poached, fried, scrambled, or omelettes with a choice of filling, cooked to order (GF, V)



TEA & COFFEE BREAKS

ARRIVAL TEA & COFFEE

\$6.00 per person

MORNING OR AFTERNOON TEA BREAK

\$15.00 per person

One sweet or savoury selection
with freshly brewed coffee, pod coffee and tea selection

\$21.00 per person

Two sweet or savoury selection
with freshly brewed coffee, pod coffee and tea selection

SWEET OPTIONS

Assorted homemade cookies
Scones with jam and fresh cream
Chocolate brownie slice
Caramel slice
Banana cake
Carrot and walnut cake
Chocolate muffins
Mini fruit cupcakes
Fresh seasonal fruit platter

SAVOURY OPTIONS

Angus beef pie
Humpty Doo barramundi gyoza
Lamb & harissa sausage roll
Angus beef sausage roll
Lamb Rogan Josh samosa
Red beet & chickpea falafel
Butter chicken parcel
Chicken satay
Vegetable curry puff

LIGHT WORKING LUNCH

\$45.00 per person

MONDAY

Tuscan loaf with Huon smoked salmon, rocket,
lime dill sour cream

Garbanzo beans, vine tomato, mango seed powder,
toasted sesame seed salad (GF, V)

Thai fried rice, green peas, peppers, carrot, corn,
tom yum seasoning, fried shallots (GF, V)

Dark chocolate gateau, chocolate ganache

Soft drink & juices

UPGRADE TO PREMIUM
add \$10.00 pp

ALSO INCLUDES:

Seasonal lettuce, Lebanese cucumber, heirloom
tomato salad, SA bush lime vinaigrette (GF, V)

Black Angus free range braised beef, Swiss browns,
master stock, aromatics (GF);

Fresh fruit salad with coulis (GF, V)

TUESDAY

Tortilla wraps with roast red capsicum,
cheddar cheese, baby cos, and saffron aioli (V)

Fattoush salad, acid-free tomatoes, sumac, crisp bread, baby
romaine (V);

Free-range chicken with classic chasseur sauce (GF);

Meyer lemon cake, lemon curd, candid zest

Soft drink & juices

UPGRADE TO PREMIUM
add \$10.00 pp

ALSO INCLUDES:

Wild rocket, Bulls blood baby beet, goat curd,
10-year aged balsamic (GF, V)

Lemongrass, chili pilaf, Shanghai cabbage, garlic,
green peas (GF, V)

Fresh fruit salad with coulis (GF, V)

WEDNESDAY

Grilled lamb, Turkish wrap, garlic hummus,
mint yogurt

Roast pepper, cucumber, sesame miso dressing,
sesame seeds (GF, V);

Traditional butter chicken, kasuri methi, classic
makhni sauce (GF);

Orange poppy seed cake (GF)

Soft drink & juices

UPGRADE TO PREMIUM
add \$10.00 pp

ALSO INCLUDES:

Baby cos, bacon, ranch dressing, parmesan (GF)

Heirloom tomato, turmeric rice, mustard seed,
red onion,
curry leaf temper (GF, V)

Fresh fruit salad with coulis (GF, V)

LIGHT WORKING LUNCH

\$45.00 per person

THURSDAY

Lightly spiced vegetable Panini, cheddar cheese, tomato, mint chutney (V)

Cauliflower, cumin, cayenne spice, turmeric, cilantro (GF, V)

Thai green curry chicken, Thai basil, coriander (GF)

Medjool date, walnut loaf, vanilla bean crème

Soft drink & juices

UPGRADE TO PREMIUM
add \$10.00 pp

ALSO INCLUDES:

Greek salad, capsicum, red onion, tomato, kalamata olives, feta (GF, V)

Vegetable fried rice, soy, ginger, garlic, spring onions (GF, V)

Fresh fruit salad with coulis (GF, V)

FRIDAY

Roast pumpkin and baby spinach Panini with cheddar cheese and tomato chutney (V)

Cucumber and grilled capsicum salad with sweet and sour dressing (GF, V)

Pit master barbecue chicken drumsticks (GF)

Peach & passionfruit cheesecake with berries

Soft drink & juices

UPGRADE TO PREMIUM
add \$10.00 pp

ALSO INCLUDES:

Vegetable slaw with whole-egg mayonnaise (GF)

Cajun fried Dutch cream potato, lyonnaise onion, grilled zucchini bake (GF, V)

Fresh fruit salad with coulis (GF, V)

SATURDAY

Chicken tikka wrap, boondi raita, young spinach

Israeli couscous salad, tomatoes, Moroccan spices

Battered fish bites, homemade tartar sauce, crispy fries, bush lemon;

Mini berry cupcakes with frosting

Soft drink & juices

UPGRADE TO PREMIUM
add \$10.00 pp

ALSO INCLUDES:

Grated carrot, baby spinach salad, toasted coconut, lemon mustard seed dressing (GF, V)

Forest mushroom, wild herbs, fried rice, crisp shallot (GF, V)

Fresh fruit salad with coulis (GF, V)



SET PLATED MENU

TWO COURSE

\$75.00 per person

THREE COURSE

\$89.00 per person

All menus include 2 options for
each course, served alternately.

UPGRADES

ADD GUEST CHOICE FOR
ENTREE OR DESSERT

\$10.00 per person, per course

ADD GUEST CHOICE FOR
MAIN COURSE

\$12.00 per person

ADD A FOURTH COURSE

\$12.00 per person

SET PLATED MENU

ENTRÉE

- Huon smoked salmon with Australian red gin dressing, cucumber pearls, and salmon roe (GF)
- Thai style pan-fried prawns with Hass avocado, kimchi, and bush lemon gel (GF)
- Huon smoked salmon with fennel and rocket remoulade, lime, and wild pepper berry (GF)
- Tempura prawns on cucumber, radish, and bean sprout salad with soy & mirin dressing (GF)
- Carpaccio of Black Angus pure beef with baby leaves and truffled salted egg ranch (GF)
- Free range chicken tenderloins with cumin cayenne rub, cucumber coriander ribbon, and garlic aioli (GF)
- Chermoula marinated chicken tenderloins with lettuce, charred tomato, and chilli oil (GF)
- Heirloom tomato and baby beets with Dijon mustard dressing and toasted hazelnuts (V)
- Adelaide Hills soft cow milk burrata with cardamom, sweet onion purée, and orange white balsamic gel (GF, V)
- Char-grilled zucchini with ash goat's cheese, Peruvian chili, and heritage vegetables (GF, V)
- Marinated mushroom with fire roasted pepper, bocconcini, wild thyme, and micro basil (GF, V)

MAIN COURSE

- Seared fish of the day with cumin red lentils, buttered greens, and coriander hollandaise (GF)
- Lemon thyme Ora king salmon with garlic mash, kimchi mayo, and blistered tomato (GF)
- Merlot marinated lamb with thyme Lyonnaise potato, buttered greens, and merlot jus (GF)
- Thai spice chicken with lemongrass coconut mash, broccoli, and sauvignon blanc sauce (GF)
- Harissa spiced lamb with peas, mushrooms, onions, potatoes, and red wine jus (GF)
- Black Angus beef fillet with seasonal greens, chorizo potato mash, and cabernet jus (GF)
- Angus sirloin with shallot mash, roast vegetables, and Barossa shiraz jus (GF)
- Free range pork belly with truffle mash, Asian scented greens, and calvados cream (GF)
- Grilled chicken breast with smoked potato mash, tomatoes, and mushroom cream jus (GF)
- Butternut risotto with roast tomato, glazed broccolini, acid butter, and parmesan (GF)
- Grilled fenugreek & miso spiced eggplant with Puy lentils and chili roast grapes
- Thai vegetable red curry with coconut, lime, chili, crispy shallots, and jasmine rice (GF, V)
- Buddha bowl with soy bean nugget, fresh turmeric potato, green pea, radish, and coriander

DESSERT

- Classic tiramisu with Baileys anglaise and chocolate pearls
- Gianduja chocolate cake with mango delight, mango cremeux, and cocoa butter pearls
- Seasonal fruit cheesecake with berry compote and raspberry soil
- Key lime tart with yuzu curd, citrus fruit, and caramelized white chocolate
- Sticky date pudding with salted caramel butter sauce and vanilla cream
- Individual pavlova with seasonal berry compote, chantilly cream, and lychee gel

South Australian Cheese Plate (V)

- Adelaide Hills mature cheddar
- Adelaide Hills Sir Douglas Mawson reserve blue
- Adelaide Hills double cream ash brie
- served with nuts, cracker selection, fruit paste. .

This option can be served as a dessert option, or as an additional fourth course.

CROWNE PLAZA FUSION BUFFET

\$119.00 per person

TO BEGIN

Assorted crisp wafers with mint chutney and hummus (V)

CHILLED DISHES

Lightly spiced Dutch cream potato, garbanzo beans, and turmeric (GF, V)

Huon smoked salmon, pickled cucumber, fennel, bee pollen, and dill (GF)

Watermelon, feta, baby spinach, fennel, and saffron verjuice dressing (GF, V)

Heirloom tomato, mustard cress, and French vinaigrette (GF, V)

Sprout & peanut salad with mung bean noodles and chili dressing (GF, V)

Green pea & carrot salad with mustard oil and curry leaf (GF, V)

HOT DISHES

Stir-fried choy sum & Asian vegetables with hokkien noodles and light soy (GF, V)

Escalope of free-range grilled chicken with classic sauce diane (GF)

Slow-cooked Adelaide Hills spring lamb with garlic, fresh rosemary, and merlot jus (GF)

Huon sea run salmon with tomato aqua pazza and charred zucchini (GF)

Malaysian fish curry with wild jungle spices, coconut, coriander, and turmeric (GF)

Mushroom & green pea casserole with roast Pontiac potato and tomatoes (GF, V)

Fragrant basmati rice (GF, V)

DESSERT

Tapioca pearl milk with fresh melon balls and sweet palm sugar (GF, V)

Long grain rice & cardamom pudding with scented rose water (GF, V)

Traditional pavlova with seasonal berry gel and cream chantilly (GF)

Chocolate mousse cake with salted caramel sauce and hazelnut chocolate ganache

Citrus lemon tart with green tea, lychee gel, and poached lychee

Seasonal cut fruit with Alphonso mango coulis and Vietnamese mint (GF, V)



CLASSIC BUFFET MENU

\$69.00 per person

TO BEGIN

Oven fresh rustic breads with Australian butter

CHILLED DISHES

- Applewood smoked Ora king salmon fillet with citrus fennel compote and capers (GF)
- Baby potato salad with mustard, spring onion, and whole egg omega 3 rich mayo (GF)
- Good old fashioned Caesar salad with parmesan and boiled eggs (GF)
- Heirloom tomato with mustard cress and white balsamic (GF, V)

HOT DISHES

- Rigatoni aglio olio with fermented chili, sautéed garlic and green peas (V)
- Escalope of free-range grilled chicken with classic sauce diane (GF)
- Slow cooked Adelaide Hills spring lamb with garlic, fresh rosemary, and merlot jus (GF)
- Roast Ranger Russet potato with olive oil and fresh herbs (GF, V)
- Wok-fried bok choy and choi sum with tataki dressing and garlic (GF, V)

DESSERT

- Citrus tropical cheesecake with mango curd and chocolate flourish
- Traditional pavlova with seasonal berry gel and cream chantilly (GF)
- Glazed banana gateau with Belgian chocolate ganache and raspberry crumbs

DELUXE BUFFET MENU

\$89.00 per person

TO BEGIN

Oven fresh rustic breads with Australian butter

CHILLED DISHES

- Huon smoked salmon with pickled cucumber, fennel, bee pollen, and dill (GF)
- Barossa Valley delicatessen continental meats with bush tomato chutney
- Adelaide Bee Sanctuary honey roasted pumpkin salad with toasted macadamia (GF, V)
- Thai glass noodle salad with fried shrimps, lemongrass, and Thai basil (GF)
- Baby potato salad with mustard, spring onion, and whole egg omega 3 rich mayo (GF)
- Heirloom tomato with mustard cress and white balsamic (GF, V)

HOT DISHES

- Herb roasted sirloin of black beef with chimichurri and green pepper pan jus (GF)
- Young spinach and handmade ricotta tortellini with creamy vine tomato basil sauce (V)
- Braised Tom Yum free range chicken with coconut laksa, galangal, and coriander (GF)
- Slow roasted pork belly with eggplant, pepper caponata, and apple calvados sauce (GF)
- Seasonal potato medley with herb butter and roasted garlic (GF, V)
- Charred cauliflower and broccoli with coriander, smoked pepper, and olive oil (GF, V)
- Steamed fragrant cumin-scented rice (GF, V)

DESSERT

- Raspberry lamingtons with raspberry coulis, vanilla Chantilly, and roasted coconut
- Chocolate mousse cake with salted caramel sauce, hazelnut cream, and chocolate ganache
- Citrus lemon tart with green tea, lychee gel, and poached lychee
- Seasonal cut fruit with Alphonso mango coulis and Vietnamese mint (GF, V)



GRAZING TABLE

A grazing table is a beautifully arranged spread of assorted gourmet foods, offering a visually stunning and convenient way for guests to indulge in a variety of flavours and textures.

ADELAIDE HILLS CHEESE

\$25.00 per person

Adelaide Hills artisan cheese selection with crackers, mixed nuts, and fruit gel compote

ADELAIDE HILLS CHEESE & BAROSSA VALLEY ANTIPASTI

\$55.00 per person

Adelaide Hills cheese selection with dried fruits, nuts, marinated olives, pickled vegetables, artisan breads, crackers, dips, and a selection of Barossa Valley cured and smoked meats

ADELAIDE HILLS CHEESE, BAROSSA VALLEY ANTIPASTI, AUSTRALIAN SEAFOOD

\$95.00 per person

Adelaide Hills cheese selection with dried fruits, nuts, marinated olives, pickled vegetables, artisan breads, crackers, dips, Barossa Valley cured and smoked meats, plus Huon smoked salmon, Coffin Bay oysters, sashimi and marinated mussels

SWEET SELECTION

\$25.00 per person

Add two chef's selection sweet items to one of the above menus

CANAPÉ MENU

ONE HOUR	Choice of two cold and two hot items	\$26.00 per person
TWO HOURS	Choice of two cold, three hot, and one substantial item	\$47.00 per person
THREE HOURS	Choice of two cold, three hot, one sweet, and two substantial items	\$66.00 per person

COLD ITEMS

- Smokey Bay oysters, lemon (GF, DF)
- Smoked free-range chicken, sriracha aioli (GF)
- South Australian prawn confit, cilantro, lime cucumber gel (GF)
- Italian crostini, sautéed garlic mushrooms and basil (V)
- Red beet cured Huon smoked salmon, crème fraîche, dill
- Assorted sushi, wasabi, pickled ginger, gluten-free soy (GF)
- 100-day aged black Angus beef, horseradish, watercress
- Vegetable frittata, coriander, smoked paprika, basil pesto (GF, V)
- Charred tomato, sheep feta tart, tarragon balsamic (V)
- Fresh mozzarella, confit tomato, white balsamic glaze, basil (V)

HOT ITEMS

- Seared scallop with pumpkin purée and aigre doux (GF)
- Free-range chicken, lemongrass kofta, Thai basil sauce
- Spiced fish cakes, lemongrass, ginger, sweet chili dip (GF)
- Free-range chicken kebab, New Orleans seasoning (GF)
- Tempura prawn, lemon chive aioli
- Chicken, mushroom dumpling, Asian condiments
- Duck and pork pâté, pistachio, brioche, caramel onion
- Heirloom tomato chutney, grilled zucchini, wafer (V)
- Vegetable samosa, mint chutney yogurt (V)
- Braised beef meatball, salted egg béarnaise, tomato concasse
- Lamb kebabs, mint hollandaise (GF)
- Chicken schnitzel, tomato sauce, cheddar
- Tandoori chicken kebab (GF)
- Red beet, chickpea falafel, mint labneh (GF, V)

SWEET ITEMS

- Banoffee cake, cardamom glaze, banana-infused cream
- Orange almond cake, elderflower-infused cream (GF)
- Turkish delight jelly, rhubarb berry compote, crushed meringue
- Chocolate mousse, whipped mascarpone, chocolate pearls (GF)
- Seasonal fruit tartlets (V)
- Mini berry cupcake, frost icing



SUBSTANTIAL CANAPÉS

\$13.50 per canapé, per person

(when purchased as part of a canapé package)

COLD SUBSTANTIAL

- Lightly pickled cauliflower, smoked salmon, chive crème fraiche (GF)
- Thai beef salad, green onions, julienne vegetables, and basil (GF)
- Thai-style chicken salad, green garlic, pepper, cilantro (GF)
- Classic Caesar with baby cos, anchovies, egg, croutons, and parmesan (V)
- Smoked chicken Caesar, baby cos, egg, croutons, parmesan
- Baby beet, sheep's feta, rocket, honey orange dressing (GF, V)
- Country-style potato, bacon, grain mustard mayonnaise, spring onion
- Heirloom ugly tomatoes, basil, buffalo curd, mandarin gel (V)
- Classic Greek salad, capsicum, cucumber, tomatoes, feta, olives (V)

HOT SUBSTANTIAL

- Seared Huon salmon, tomato Provençale, roasted potato (GF)
- Dill seared fish fillet, lemon beurre blanc, potato mash (GF)
- Masala fried fish, cumin rice, curry leaf sauce (GF)
- Classic chicken schnitzel, Napoli, cheese, potato purée
- Vietnamese chicken, spicy chili sauce, julienne veg, vermicelli (GF)
- Tandoori chicken tikka, fragrant basmati rice, butter chicken sauce (GF)
- Twice-cooked black Angus beef, truffle mash, red wine jus (GF)
- Soy nugget fricassee, tomato, chickpea, basmati rice (GF, V)
- Five spice pork belly, pickled mandarin, radish, jasmine rice (GF)
- Sumac seared lamb, Moroccan couscous, garlic tomato confit (GF)

SHARE PLATTERS

ASSORTED SLIDERS - \$110.00 per platter

Beef cheeseburger sliders or fried chicken sliders

ASSORTED SANDWICHES - \$90.00 per platter

Refer to sandwiches of the day

SUSHI PLATTER - \$110.00 per platter

Nigiri sushi, Maki rolls, served with pickled ginger, soy sauce and wasabi

ASIAN MARKET PLATTER - \$90.00 per platter

Chicken & mushroom dumplings, spring rolls, samosas, served with assorted sauces

AUSTRALIAN PLATTER - \$90.00 per platter

Assorted mini pies, quiche and sausage rolls served with tomato sauce

SA CHEESE PLATTER - \$160.00 per platter

Cheddar, brie and blue cheeses with dried fruit, quince paste, nuts, lavosh bread and crackers

ANTIPASTO PLATTER - \$120.00 per platter

Pickled vegetables, olives, marinated feta, sun-dried tomatoes, fresh and dried fruit, assorted dips, breads, crackers and nuts

CHARCUTERIE BOARD - \$160.00 per platter

Assorted cured meats including prosciutto, salami, pastrami, turkey breast, smoked fish, pickles, bread and crackers

Each platter feeds approximately 8 - 10 people. For a mealtime event, we recommend offering a minimum of four selections per person. For example – at least 8 platters for a group of 20 guests.



BEVERAGE PACKAGES

STANDARD

ONE HOUR	\$29.00 per person
TWO HOURS	\$39.00 per person
THREE HOURS	\$49.00 per person
FOUR HOURS	\$55.00 per person

INCLUDES

Villain & Vixen Sparkling
The Lane Pinot Gris
Penley Estate Tolmer Cabernet
Sauvignon
Hahn Superdry
Hahn 3.5 Superdry

Heineken 0.0%
Triple Creek B1654 0% Alcohol
Sparkling, Chardonnay & Shiraz

Soft drinks & juices

PREMIUM

ONE HOUR	\$35.00 per person
TWO HOURS	\$45.00 per person
THREE HOURS	\$55.00 per person
FOUR HOURS	\$65.00 per person

CHOOSE 2 WHITE WINES:
Shaw + Smith Sauvignon Blanc
The Lane Pinot Gris
Riesling Freak No.2 Riesling
Rockford White Frontignac
Chalk Hill Chardonnay

CHOOSE 2 RED WINES:
Seppeltsfield Shiraz
Pikes & Joyce Vue du Nord Pinot Noir
O'Leary Walker Nero d'Avola
Robert Oatley GSM
Penley Estate Tolmer Cabernet Sauvignon

ALSO INCLUDES
Villain & Vixen Sparkling
Chaffey Bros. Lux Venit Rosé

Hahn Superdry OR Heineken
Hahn 3.5 Superdry

Heineken 0.0%
Triple Creek B1654 0% Alcohol
Sparkling, Chardonnay & Shiraz

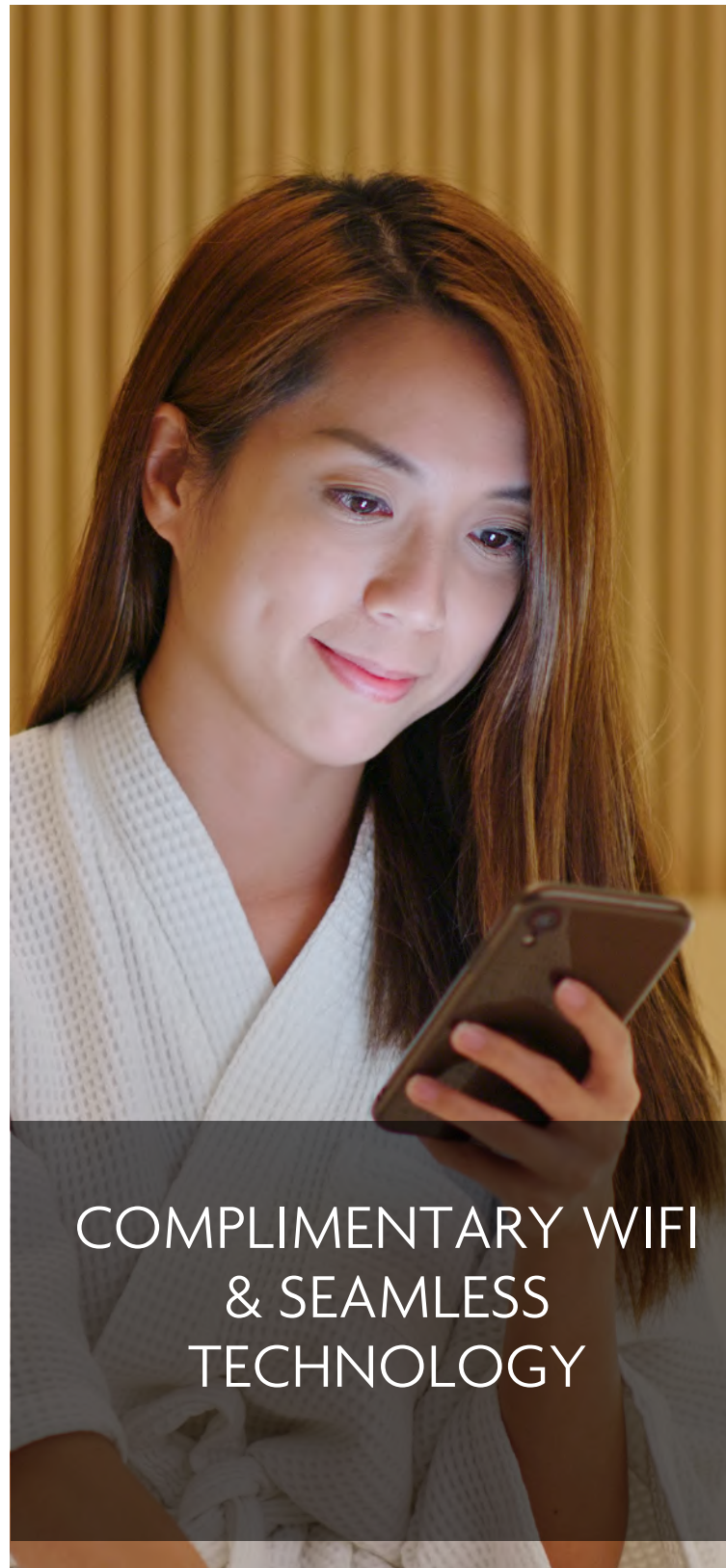
Soft drink & juices

Beverages on consumption or cash bar options also available, please speak with our team for more details.

ACCOMMODATION & FACILITIES



155 GUEST ROOMS
KITCHENETTE &
INTERCONNECTING
OPTIONS



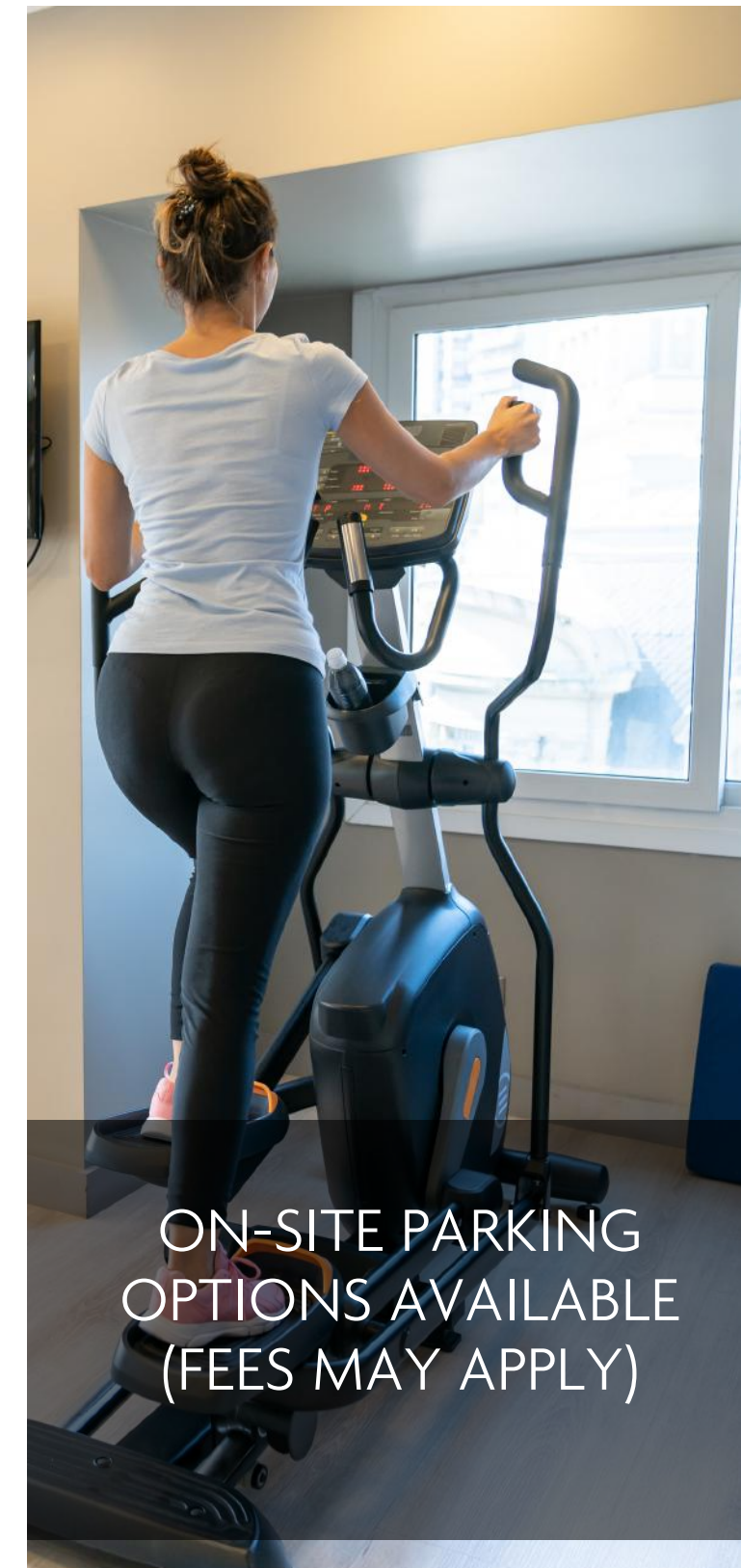
COMPLIMENTARY WIFI
& SEAMLESS
TECHNOLOGY



MULTI-PURPOSE,
COMMUNAL
WORKSPACES



24 HOUR RECEPTION,
FITNESS CENTRE &
GUEST LAUNDRY



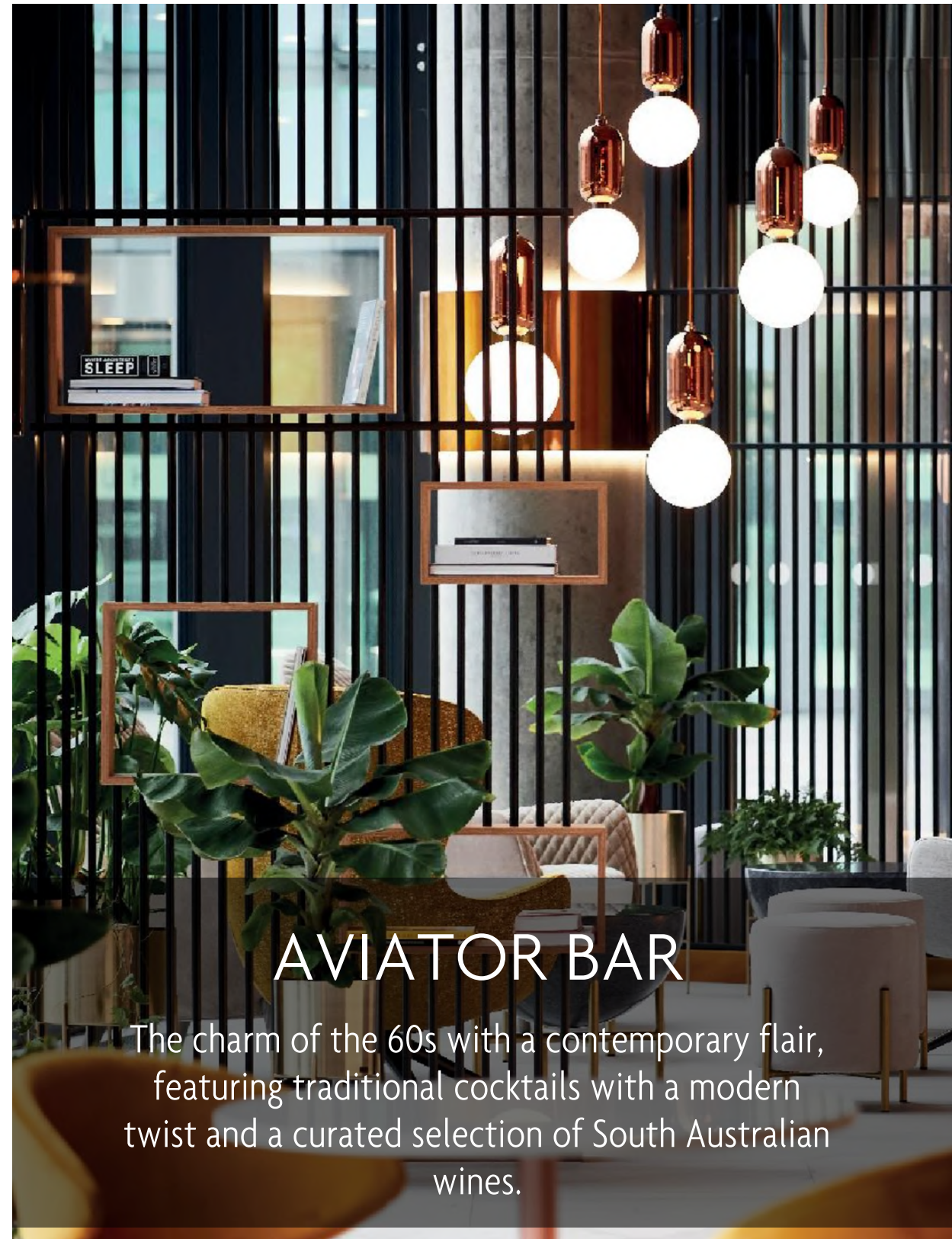
ON-SITE PARKING
OPTIONS AVAILABLE
(FEES MAY APPLY)

RESTAURANT & BAR



EMBER & VINE

An exceptional modern dining experience for up to 120 guests, seamlessly merging global culinary inspirations with rich, authentic local flavours.



AVIATOR BAR

The charm of the 60s with a contemporary flair, featuring traditional cocktails with a modern twist and a curated selection of South Australian wines.



OUTDOOR TERRACE

A relaxed atmosphere, perfect for meeting friends and enjoying a meal while taking in stunning views of Parafield Airport and the iconic Adelaide Hills.



Crowne Plaza Adelaide Mawson Lakes - Meetings & Events Kit

Images are for inspiration only, unless noted.

IHG[®] BUSINESS REWARDS

OUR WAY OF SAYING THANK YOU

Whether you're a corporate planner organising a critical business meeting or an event coordinator managing an international conference, we want to reward you for choosing IHG[®]. Each hotel room you reserve, meeting you plan, and event you organise with Crowne Plaza Adelaide Mawson Lakes could earn you valuable points through IHG[®] Business Rewards.

BENEFITS TO BEING A MEMBER:

- Earn IHG[®] One Rewards: Gold Elite status with just 10,000 points, Platinum Elite with 40,000 points, and Diamond Elite with 75,000 points.
- Accumulate three points per \$1 USD spent (up to 60,000 points per event).
- Use one membership number for all your rewards programs.
- Enjoy online access to all your upcoming events and reservations.
- Redeem reward nights at over 5,400 hotels worldwide, with no blackout dates.
- Convert points into stays, gift cards, or flights with over 400 airlines.
- Receive meeting credits ranging from \$250 to \$1,000 USD toward your next event.

The IHG[®] Business Rewards program is available at Crowne Plaza[®] hotels for meetings with ten or more paid guest rooms for at least one night. For full terms and conditions, please visit the IHG Business Rewards website.

OUR COMMITMENT TO A MORE SUSTAINABLE FUTURE

In 2021, IHG launched Journey to Tomorrow - a 10-year plan designed to shape the future of responsible travel alongside our guests, employees, and partners.

These are some of the initiatives we have implemented in our commitment to achieving our sustainability goals to ensure a more eco-conscious and responsible operation across the hotel. Thank you for your understanding and support of our efforts to protect the planet.



SUSTAINABLE MEETING MATERIALS

We encourage delegates to bring their own materials or use digital alternatives to minimize waste. Pens and notepads are available upon request for those without alternatives.

RESPONSIBLE CULINARY PRACTICES

We source 70% of ingredients through local suppliers. We also partner with OzHarvest, Australia’s leading food rescue organisation to support 1,300+ charities nationwide.

PAPERLESS GUEST SERVICES

We offer e-registration for check-in and check-out, room service via “Order-Up” app, a digital in-room compendium, and paperless billing, achieving an 85% reduction in our paper usage.

GREEN HOUSEKEEPING INITIATIVES

We use microfibre cloths made from recycled bottles, eco-friendly gloves, and bulk amenities in our guest rooms, reducing cleaning waste by 50% and single-use bathroom items by 85%.

PHASE OUT SINGLE-USE PLASTIC

We have reduced plastic waste significantly by eliminating plastic straws, single-use containers and glad wrap, using bamboo key cards, and sourcing sustainable alternatives to other items.

ECO-CONSCIOUS CONSTRUCTION

We have implemented renewable solar energy to reduce electricity costs by 40%, and water-saving devices to achieve a 20% reduction in overall water consumption throughout the building.





CONTACT US

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