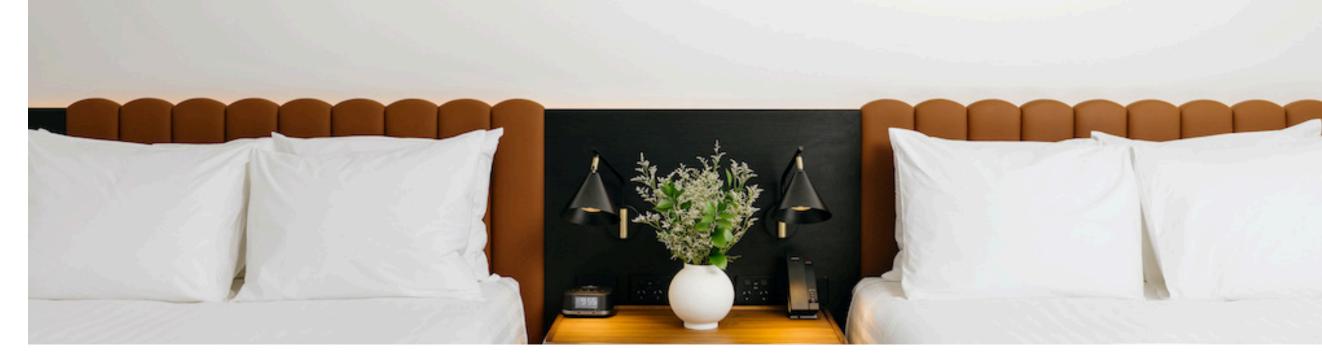
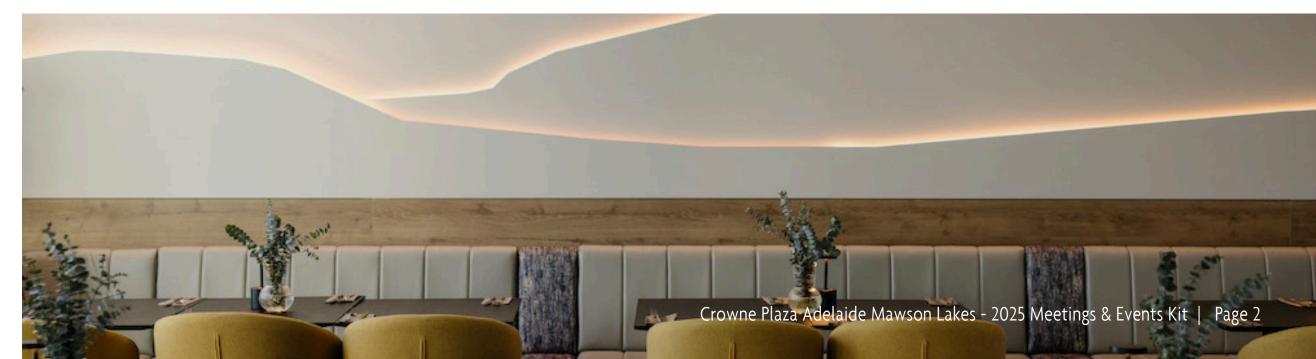
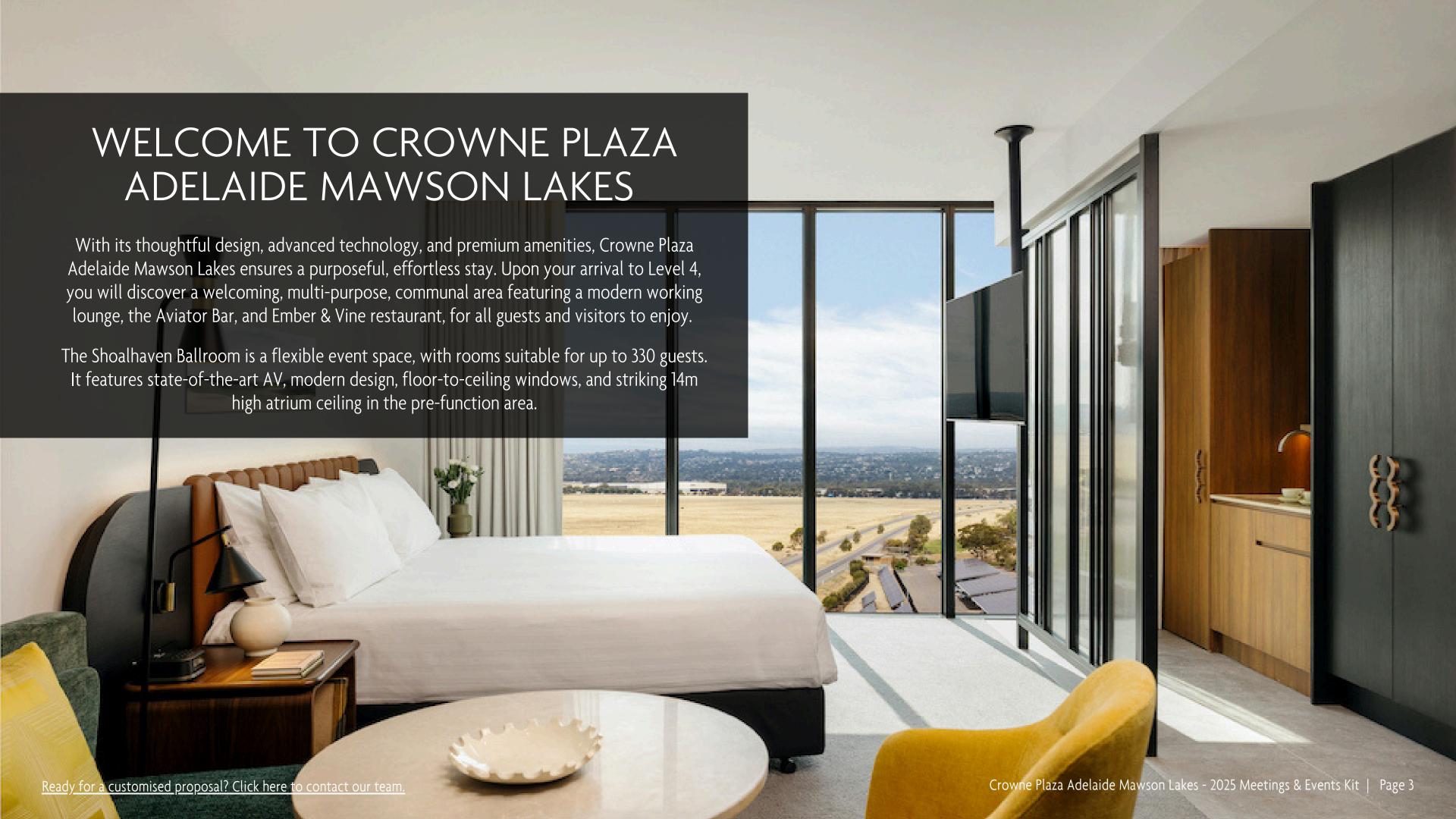


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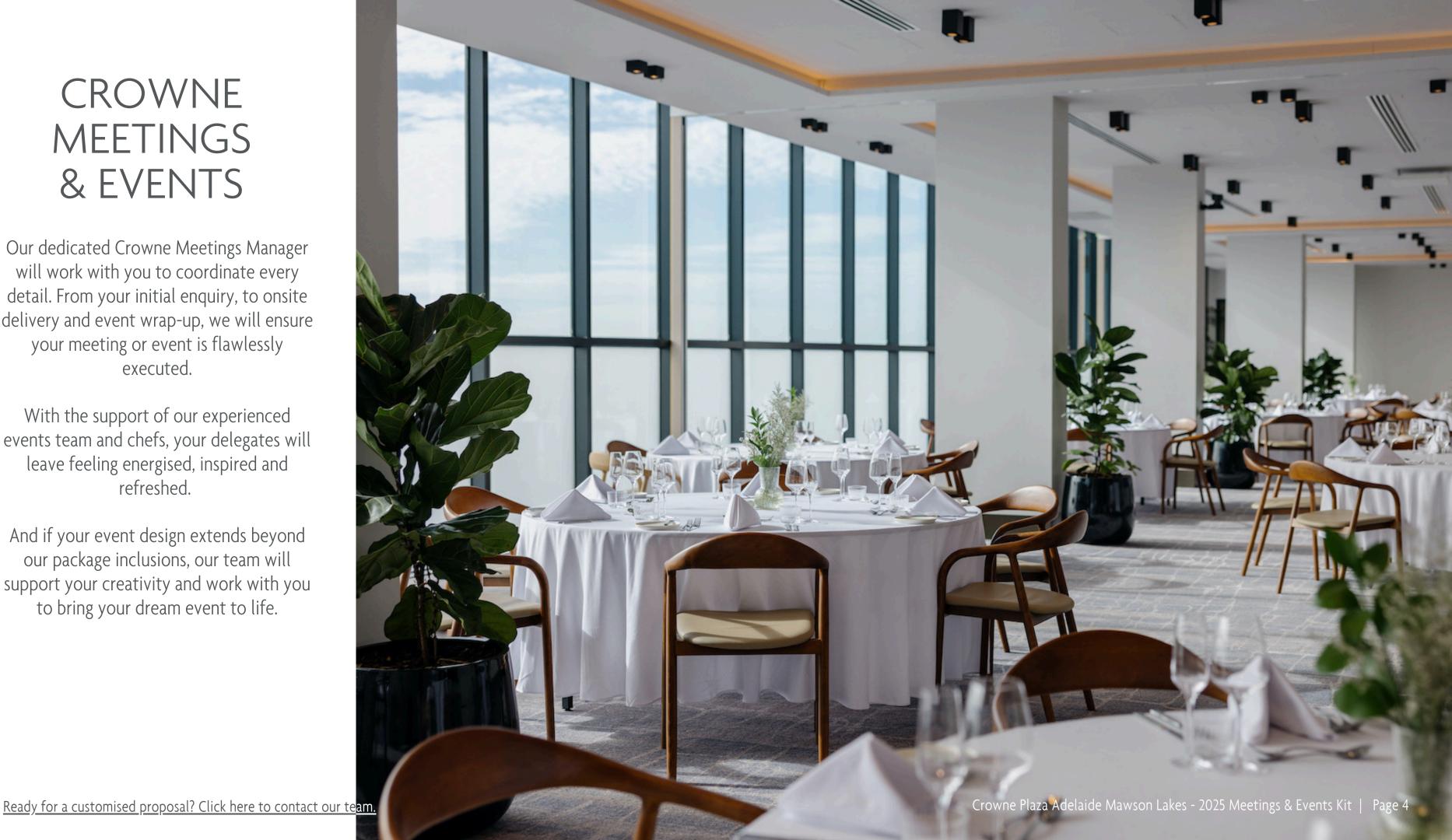


CROWNE MEETINGS & EVENTS

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.



Parafield Gardens rth Haven Golden Grove Taperoo CROWNE PLAZA ADELAIDE MAWSON LAKES rooraka Ingle Farm Modbury Hope Valle Port Adelaide Atheistone Lakes Prospect Seaton Rostrevor North Adelaide A2 Magil enley Beach A14 Adelaide West Beach Fullarton Cleland National Par Google Image source: Google Maps Ready for a customised proposal? Click here to contact our team.

LOCATION

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

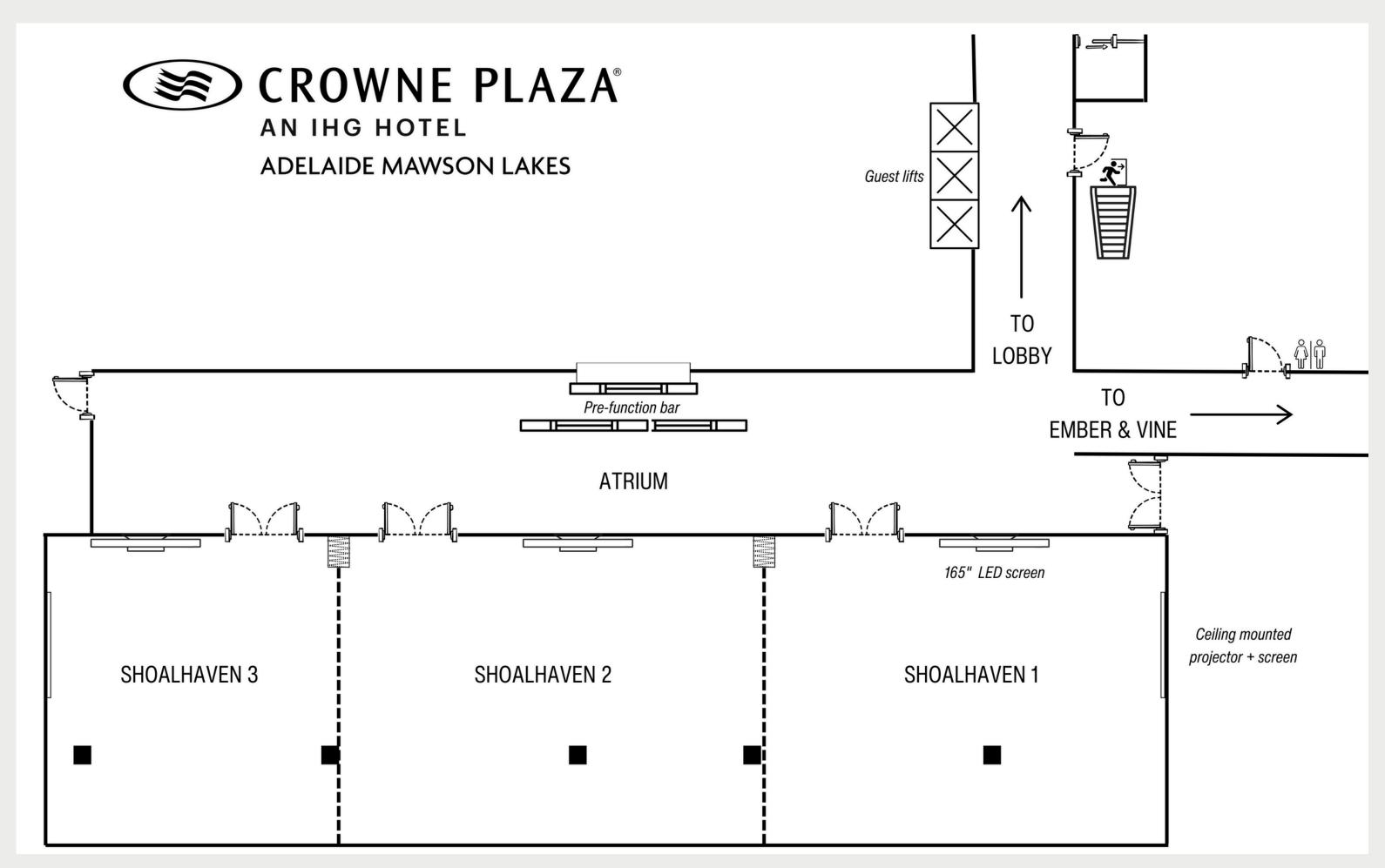
With a network of corporate organisations, government entities, and universities nearby, as well as key business hubs such as Adelaide Technology Park and the Edinburgh Defence Precinct, Crowne Plaza Adelaide Mawson Lakes is an ideal destination for guests looking to connect.

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.



Ready for a customised proposal? Click here to contact our team.

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

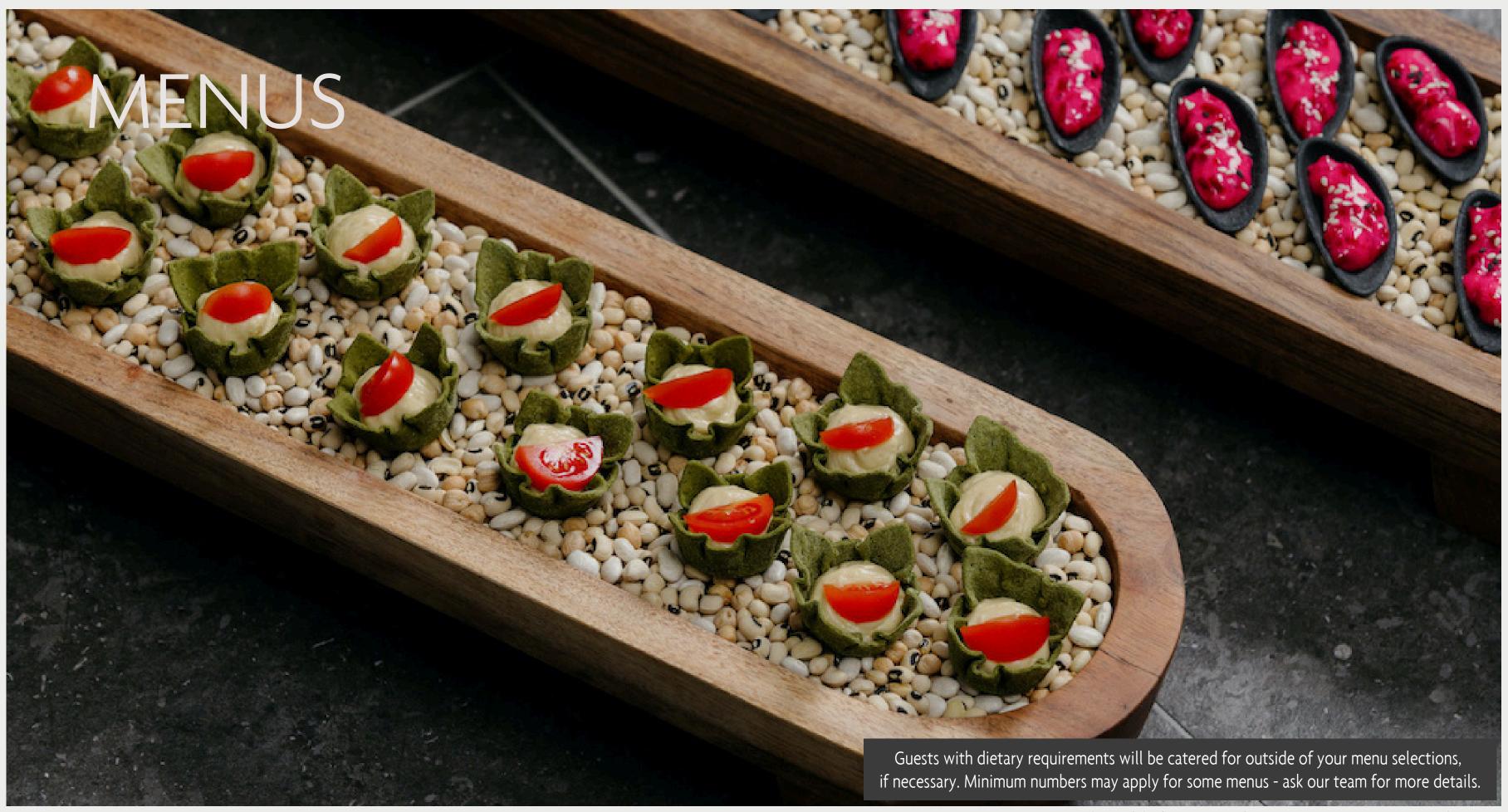
includes:

- Hire for main function room*
- Whiteboard and/or flipchart
- Wifi for all delegates
- All day fresh bean-to-cup coffee, and premium tea selection
- Upgrade to all day barista coffee from \$6.00 per person
- Morning & Afternoon Tea with your choice of 1 item per break
- Light Working Lunch, including daily menu with sandwich, salad, hot items and dessert selections

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.





BREAKFAST

CONTINENTAL BREAKFAST BUFFET

\$35.00 per person

- Bread basket with butter & preserves
- Selection of pastries & croissants
- Fresh seasonal fruit platter
- Traditional Bircher muesli
- Chia Pudding (V)
- Selection of cereals & milks

STANDING BREAKFAST BUFFET

\$36.00 per person

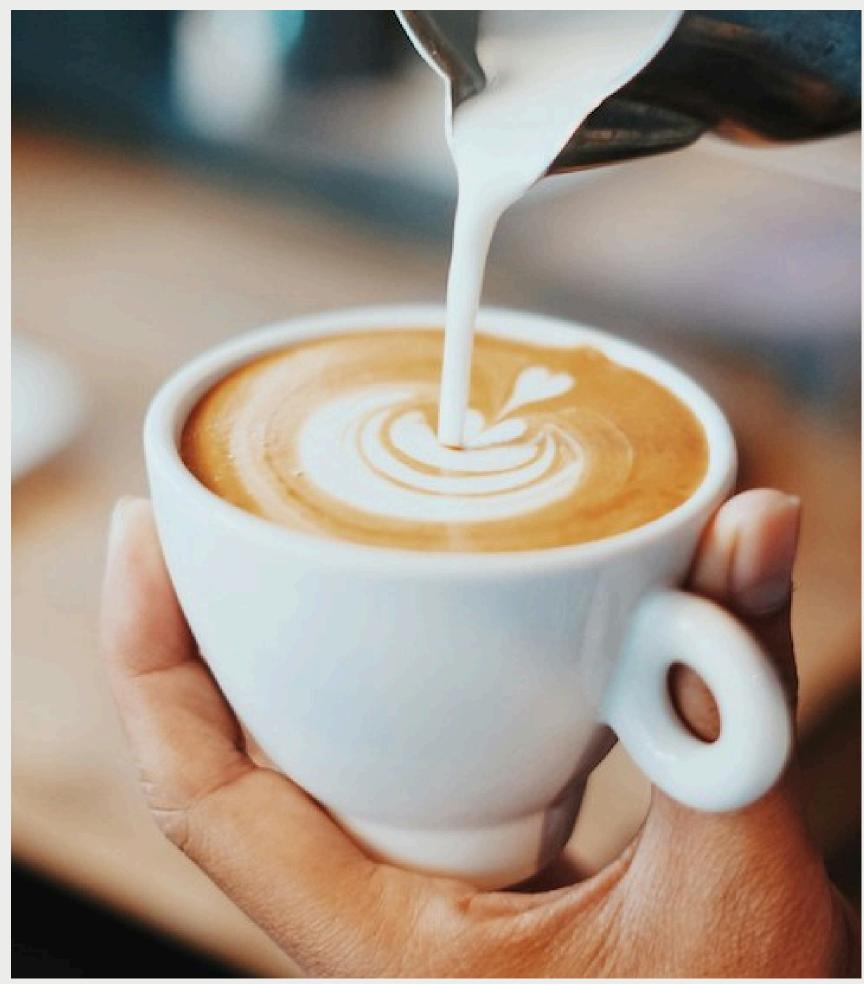
- Brie & tomato croissants
- Fried egg & bacon English muffins
- Toasted bagels with smoked salmon & dill crème fraiche
- Assorted pastries & croissants
- Fruit yoghurts
- Fresh seasonal fruit platter

HOT PLATED BREAKFAST \$38.00 per person

- For the table: bread basket with butter & preserves, selection of pastries & croissants, and fresh seasonal fruit platter.
- Individually plated: choice of fried or scrambled eggs, served with crispy bacon rashers, sausages, pesto-glazed tomatoes, and country-style hash browns.

All breakfast menus are served with a selection of chilled juices, fresh bean-to-cup coffee, and premium tea selection. Barista coffee upgrades available from \$5.00 per person.





Ready for a customised proposal? Click here to contact our team.

TEA & COFFEE BREAKS

ARRIVAL TEA & COFFEE

\$6.00 per person

Fresh bean-to-cup coffee and premium tea selection.

MORNING OR AFTERNOON TEA BREAK

\$15.00 per person

One sweet or savoury selection, with fresh bean-to-cup coffee and premium tea selection.

\$21.00 per person

Two sweet or savoury selections, with fresh bean-to-cup coffee and premium tea selection.

BARISTA COFFEE UPGRADE

\$2.50 per person, per break

SWEET OPTIONS

Assorted homemade cookies
Orange & almond cake (GF)
Chocolate brownie slice
Caramel slice
Banana cake
Carrot and walnut cake
Assorted danishes
Fresh seasonal fruit platter

SAVOURY OPTIONS

Mozzarella & parsley muffins
Ham, brie & tomato relish croissants
Vegetarian quiche with feta crumb
Angus beef sausage roll
Falafel with coconut yogurt (GF,PB)
Mini beef pie with tomato sauce
Mini-English muffin chicken pizza
Vegan curry puff with coconut tzatziki

LIGHT WORKING LUNCH

\$45.00 per person

MONDAY

Skala bakery focaccia with avocado, hummus, tomato & swiss cheese

Spicy chickpea salad with cucumber, tomato, olives & sweet chili dressing (GF, V)

Steamed Catch of the Day with citrus glaze

Pasta with basil cream, zucchini, sundried tomato & parmesan

Dark chocolate gateau with chocolate ganache

Soft drink & juices

TUESDAY

Spinach tortilla wraps with mesclun, Swiss cheese, tomato, red onion & beetroot relish

Organic Soba noodles with fried tofu, bean sprouts, slaw & sesame dressing (V)

Thyme & garlic marinated chicken thigh with merlot gravy (GF)

Mediterranean vegetable Israeli cous cous (V)

Meyer lemon cake, lemon curd, candid zest

Soft drink & juices

WEDNESDAY

Soup of the day served with Skala bakery artisan breads

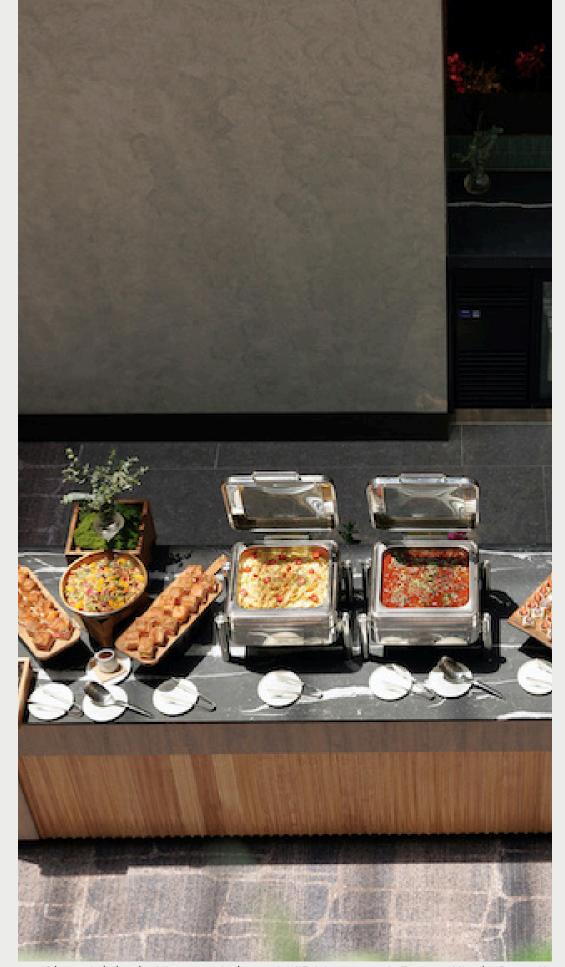
Red Thai chicken curry (GF)

Tofu & asian vegetable stir fry (GF/PB)

Steamed rice

Orange poppy seed cake (GF)

Soft drink & juices



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LIGHT WORKING LUNCH

\$45.00 per person

THURSDAY

Skala bakery ciabatta with smoked chicken with cranberry & brie

Curried potato salad with coriander, cherry tomato & red onion (GF, V)

Lamb bolognaise (GF, DF)

Pasta with rustic basil tomato sauce & pecorino

Banana & walnut loaf with coffee cream (V)

Soft drink & juices

FRIDAY

Turkish rolls with pumpkin hummus, Swiss cheese, tomato, avocado & dukkah

Roast capsicum, artichoke, sundried tomato, red onion & olive salad with feta (GF)

Barbeque chicken drumsticks (GF)

Eggplant & zucchini stew (GF, PB)

Peach & passionfruit cheesecake with berry coulis

Soft drink & juices

SATURDAY

Soup of the day served with Skala bakery artisan breads

Pasta salad with sundried tomato pesto, olives & Kangaroo Island extra virgin olive oil

Battered fish bites with homemade tartare sauce, crispy fries & bush lemon

Carrot cake with whipped Chantilly crème

Soft drink & juices



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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

ENTREÉ

- Ora King salmon, Adelaide Hills 78° gin-cured, served with ikura, avocado cream, macadamia crumble, and noc cham sauce (GF)
- Thai-style steamed prawns with rice noodle salad, kimchi, and bush lemon gel (GF)
- King prawn Karaage topped with kiwi fruit salsa, furikake mayo, and micro herbs (GF)
- Black Angus sirloin tataki drizzled with soy ponzu, garnished with oroshi, crispy potato, and garlic (GF, DF)
- Chicken & ham terrine served with toasted brioche, apricot, pistachio, cranberry, pickles, and bush tomato chutney (GF)
- Heirloom tomato & beetroot carpaccio with feta mousse, Dijon mustard dressing, and toasted hazelnuts
- Adelaide Hills soft cow milk burrata paired with prosciutto, cherry tomato, basil, green harissa, and balsamic glaze (GF)
- Adelaide Hills king oyster mushroom risotto cake with emberroasted peppers, bocconcini, wild thyme, and basil (GF, V)
- Eggplant & zucchini filo filled with ember-roasted pepper purée, mizuna, and balsamic glaze (V)

MAIN COURSE

- Gremolata-crusted Catch of the Day with saffron & mushroom risotto cake, broccolini, and soy hollandaise (GF)
- Ora King salmon served with togarashi garlic mash, green beans, and citrus glaze (GF, DF)
- Pressed lamb oyster shoulder with pumpkin rosemary hash, prosciutto-wrapped beans, and lamb jus (GF)
- Native basil marinated chicken breast, baby beet, butternut mash and mushroom gravy
- Black Angus beef fillet with rosemary baby carrot, truffle oil mash, and cabernet jus (GF)
- Black Angus sirloin with wok-tossed mushrooms, spring onion mash, and Barossa shiraz jus (GF)
- Twice-cooked Char Siu pork belly served with honey-glazed baby carrots, pork crackling, pomme dauphinoise, and Calvados gravy (GF)
- Butternut & mushroom risotto with roast tomato, glazed broccolini, and a parmesan tuille (GF)
- Ember-roasted eggplant with braised courgette stew, coconut yogurt, and crispy leeks (GF, V)

DESSERT

- Pistachio Basque cheesecake with berry coulis and viola
- Gianduja chocolate Crèmieux Tart served with drunken cherries, strawberry mascarpone, and coconut crumble
- Deconstructed Eton Mess featuring Chantilly mascarpone, passionfruit gel, and poached berries
- Lemon & yuzu curd tart topped with torched meringue and freeze-dried lychee
- Sticky date pudding with salted caramel butter sauce and spiced mascarpone
- Apple crumble tart served with St. Remy anglaise, rhubarb gel, and vanilla cream
- South Australian cheese plate with a trio of artisan cheeses, nuts, crackers, quince paste, and dried fruits (available as a dessert option or additional fourth course)

CLASSIC BUFFET MENU

\$69.00 per person

TO BEGIN

Skala Bakery sourced artisan breads, served with salted butter and Kangaroo Island extra virgin olive oil

CHILLED DISHES

Greek salad with tomato, red onion, olives, cucumber and feta (GF) Thai-style steamed prawn with rice noodle salad, mint, coriander, and sweet chilli dressing (GF) Market greens with spicy chickpeas, cucumber, and cashews (GF, V)

HOT DISHES

Pasta of the Day served with basil cream, mushrooms, zucchini, and parmesan Gremolata-crusted chicken breast with sautéed bokchoy and thyme gravy Moroccan-style lamb stew (GF, DF) Rosemary & garlic marinated baked potatoes Honey-glazed carrots with raisins and almonds (GF, DF)

DESSERT

Cheesecake of the Day served with berry compote Glazed banana gateau with Belgian chocolate ganache and raspberry crumb Pavlova topped with seasonal berry gel and Chantilly cream (GF)

DELUXE BUFFET MENU

\$89.00 per person

TO BEGIN

Skala Bakery sourced artisan breads, served with salted butter and Kangaroo Island extra virgin olive oil

CHILLED DISHES

Thai-style steamed prawn with rice noodle salad, mint, coriander, and sweet chilli dressing (GF) Market greens with spicy chickpeas, cucumber, and cashews (GF, V) Baby potato salad with mustard, spring onion, and harissa mayo (GF) Barossa Valley delicatessen continental meats served with bush tomato chutney

HOT DISHES

Herb-roasted sirloin of beef with chimichurri and mushroom jus (GF) Thyme & garlic marinated chicken thigh served with merlot gravy (GF) Steamed Catch of the Day with wilted spinach and caper tomato salsa (GF, DF) Spinach & ricotta ravioli in a creamy vine tomato basil sauce Pomme purée with truffle oil (GF, V) Baked cauliflower & broccoli au gratin (GF, V)

DESSERT

Chocolate mousse cake with salted caramel sauce, hazelnut cream, and chocolate ganache Lemon & yuzu curd tart topped with Italian meringue and freeze-dried lychee Seasonal fruit salad with Alphonso mango coulis and fresh mint (GF, V) Trio of South Australian artisan cheeses, served with mixed nuts, cracker selection, quince paste, and dried fruits.



Ready for a customised proposal? Click here to contact our team.

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

Trio of South Australian artisan cheeses, served with mixed nuts, cracker selection, quince paste, muscatels and dried fruits

ADD SOUTH AUSTRALIAN CHARCUTERIE

+ \$20.00 per person

Selection of local cured and smoked meats, marinated olives, pickled vegetables, house-made dips, and artisan breads

ADD AUSTRALIAN SEAFOOD

+ \$32.00 per person

Includes Huon smoked salmon, Coffin Bay oysters, sashimi and marinated mussels

ADD SWEET SELECTION

+ \$10.00 per person

Assortment of chef's selection cakes or dessert items

CANAPÉ MENU

HALF HOUR Choice of one cold and two hot items

Choice of two cold and three hot items ONE HOUR

Choice of two cold, three hot, and two substantial items TWO HOURS

COLD ITEMS

- Smoky Bay oysters with soy ponzu (GF, DF)
- Smoked free-range chicken with sriracha aioli (GF)
- South Australian prawn confit with cilantro and calamansi gel (GF)
- Ora King salmon tartare on a pani puri with nuoc cham
- 100-day aged black Angus beef on toast with horseradish cream
- Ember-roasted eggplant & Feta cheese tart (GF)
- Fresh mozzarella with confit tomato, white balsamic glaze, basil, and Skala toast (V)

HOT ITEMS

- Seared scallop with nduja butter and green harissa
- Popcorn chicken with Thai basil mayo (GF)
- Garbanzo & red beet with cumin curd dip (GF)
- Prawn & fish cake with lemongrass and sweet chilli (GF)
- Tempura prawn served with lemon chive aioli
- Chicken & mushroom dumpling with soy sauce
- Duck terrine on brioche with pistachio and plum gel
- Mushroom toast with horseradish cream on rosemary croute (GF, V)
- Heirloom tomato chutney with chargrilled courgette on rice cracker (GF, V)
- Malaysian curry samosa with curried mayo (V)
- Rosemary & garlic lamb kebabs with mint hollandaise (GF)
- Tandoori marinated chicken kebabs with mint ranch
- Red beet & chickpea falafel with mint labneh (GF, V)

\$14.00 per person

\$26.00 per person

\$51.00 per person

SWEET ITEMS

Additional \$7.00 per person, per item:

- Assorted macarons
- Orange almond cake with vanilla cream (GF)
- Valrhona chocolate Crèmieux tart with berry mascarpone
- Mixed berry doughnuts
- Seasonal fruit tartlets (V)
- Mini cupcake with vanilla frosting

Ready for a customised proposal? Click here to contact our team.

SUBSTANTIAL CANAPÉS

\$13.50 per canapé, per person

(when purchased as part of a canapé package)

COLD ITEMS

- Ora King salmon petit Poke bowl (GF)
- Crying Tiger with black Angus sirloin, julienne vegetables, and nam jim jaew (GF)
- Classic Caesar with baby cos, anchovies, boiled egg, croutons, and parmesan (V)
- Smoked chicken Caesar with baby cos, egg, croutons, and parmesan
- Roasted baby beet with Woodside goat cheese, rocket, and honey orange dressing (GF)
- Baked potato topped with streaky bacon, grain mustard mayonnaise, and spring onion (GF)
- Heirloom ugly tomatoes with basil, buffalo curd, and calamansi gel
- Classic Greek salad with capsicum, cucumber, tomatoes, feta, and olives
- Mushroom & feta mousse, served in an edible charcoal cone

HOT ITEMS

- Torched Ora King salmon with soy hollandaise and potato rosti (GF)
- Gremolata-crusted Catch of the Day with potato mash (GF)
- Malwani masala fried prawns served with tempered basmati and curried sauce (GF)
- Classic chicken schnitzel with Napoli sauce and cheesy potato purée (GF)
- Vietnamese chicken with spicy chili sauce, julienne vegetables, and vermicelli (GF, DF)
- Black Angus beef served with truffle mash and red wine jus (GF)
- Falafel with pepper-berry hummus and coconut yogurt (GF, V)
- Char Siu pork belly with pomme purée (GF)
- Pressed lamb oyster shoulder with herb polenta cake and green harissa (DF)

SHARE PLATTERS

ASSORTED SLIDERS Beef cheeseburger sliders or fried chicken sliders	\$110.00
ASIAN MARKET PLATTER Chicken & mushroom dumplings, spring rolls, samosas, served with assorted sauces	\$90.00
AUSTRALIAN PLATTER Assorted mini pies, quiche and sausage rolls served with tomato sauce	\$90.00
SA CHEESE PLATTER Cheddar, brie and blue cheeses with dried fruit, nuts, lavosh bread and cracker	\$160.00
SA CHARCUTERIE BOARD Assorted cured meats with pickles, nuts and crackers	\$160.00
VEGAN / GF PLATTER Description goes here	\$110.00
FRUIT PLATTER Fresh sliced seasonal fruit selection	\$90.00

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

\$29.00 per person ONE HOUR

TWO HOURS \$39.00 per person

THREE HOURS \$49.00 per person

FOUR HOURS \$55.00 per person

INCLUDES

Wings & Horns Sparkling Bleasdale Pinot Gris Penley Estate Tolmer Cabernet Hahn Superdry Hahn 3.5 Superdry

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

Soft drinks & juices

PREMIUM

\$35.00 per person ONE HOUR

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

Jim Barry The Lodge Hill 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

Wings & Horns Sparkling Chaffey Bros. Lux Venit Rosé

Hahn Superdry OR Heineken Hahn 3.5 Superdry

Heineken 0.0%

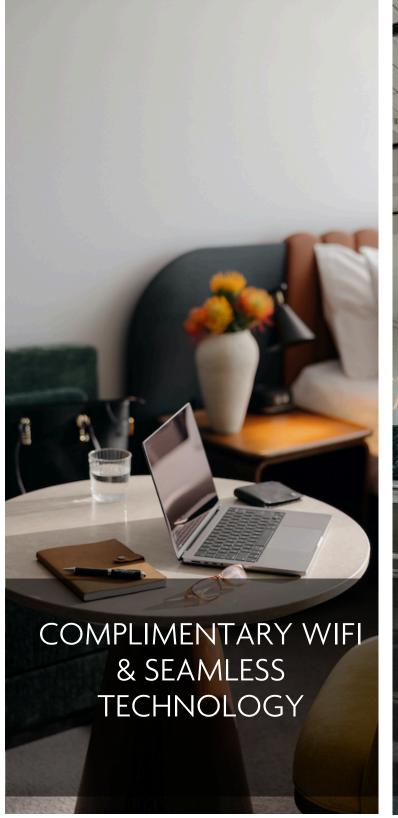
Triple Creek B1654 0% Alcohol Sparkling, Chardonnay & Shiraz

Soft drink & juices

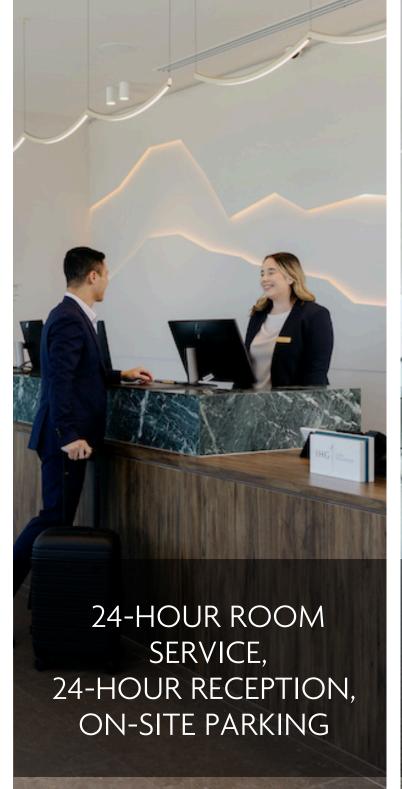
Beverages on consumption or cash bar options also available, please speak with our team for more details.

ACCOMMODATION & FACILITIES



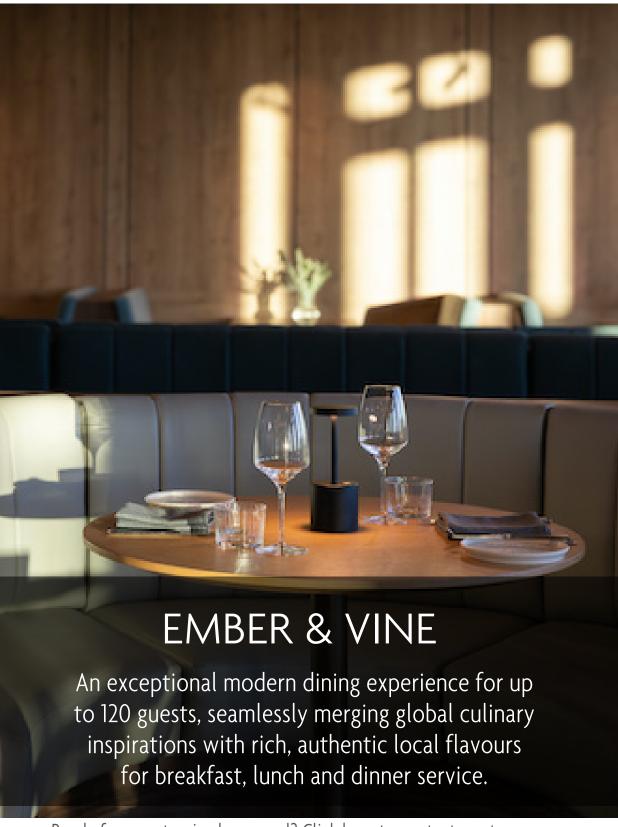


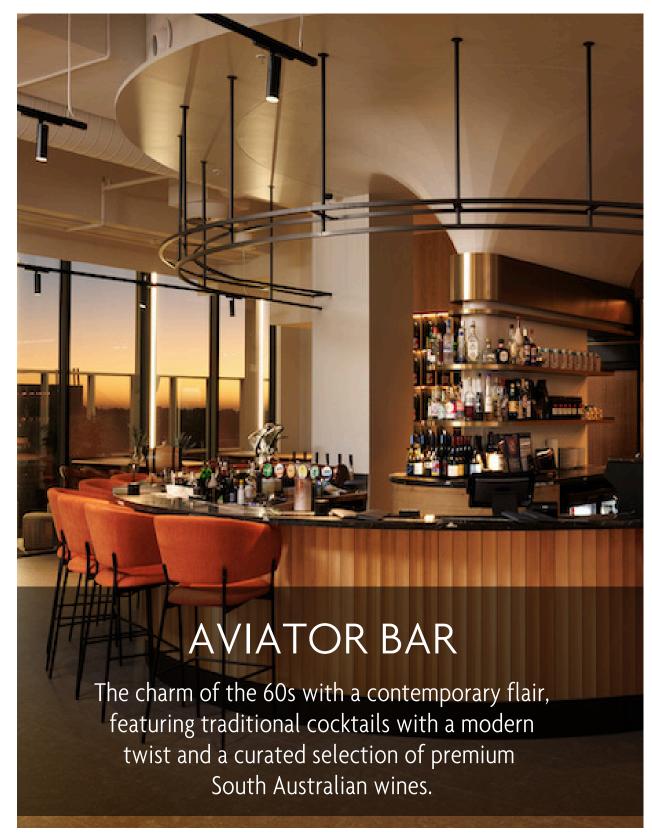






RESTAURANT & BAR







Ready for a customised proposal? Click here to contact our team

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

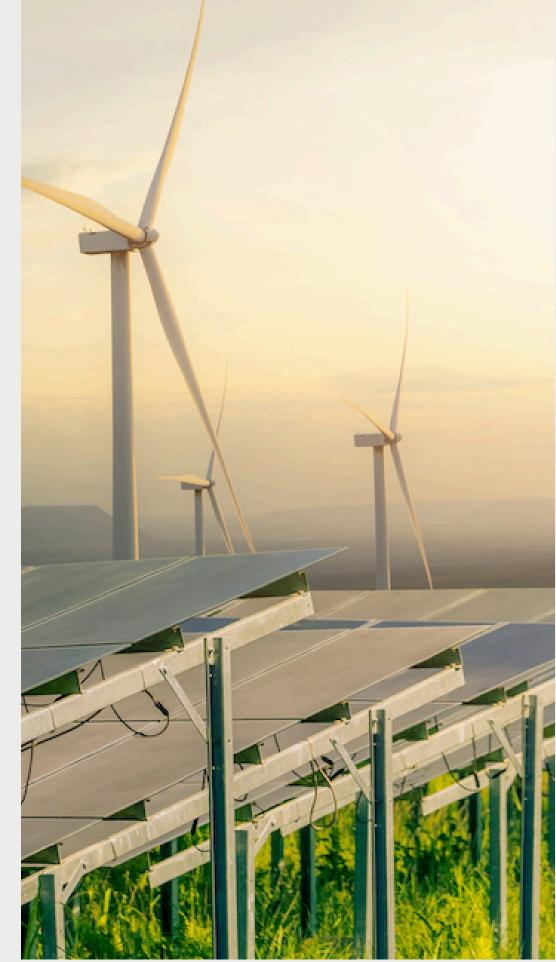
We use microfibre cloths made from recycled bottles, eco-friendly gloves, and bulk amenities in our guest rooms, reducing cleaning waste by 50% and single-use bathroom items by 85%.

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.



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