

MEETINGS & EVENTS



ABOUT



A MODERN SANCTUARY IN THE HEART OF ADELAIDE

First impressions count.

Your experience at Crowne Plaza Adelaide starts on Level 10, and it only gets better from there.

Stay and meet in the heart of the city's East End, an iconic hub for culture, retail, and dining, just 20 minutes from Adelaide Airport with the central business district at our doorstep.

EXPERIENCE ADELAIDE

1

We're at the intersection of culture, inspiration and business with Lot Fourteen, the Botanic Gardens and Adelaide Zoo across the road. Adelaide Oval, the Adelaide Convention Centre and the Art Gallery are only a 5-minute tram ride away.

3

Easily explore Adelaide's wine regions. Spin the compass and travel any direction from our hotel by car to the Barossa, Adelaide Hills, McLaren Vale or Clare Valley.

2

At your doorstep is the vibrant dining and shopping precinct of Rundle Street and Rundle Mall in the East End, within steps of North Terrace and Adelaide's hip lane ways teeming with street art, galleries, boutiques and café culture.

4

South Australia is home to some of the most magnificent beaches in the world. Travel 25 minutes to beautiful Brighton, Henley or Glenelg Beach, or venture out to discover the wonders of the South Coast and Kangaroo Island.



ACCOMMODATION

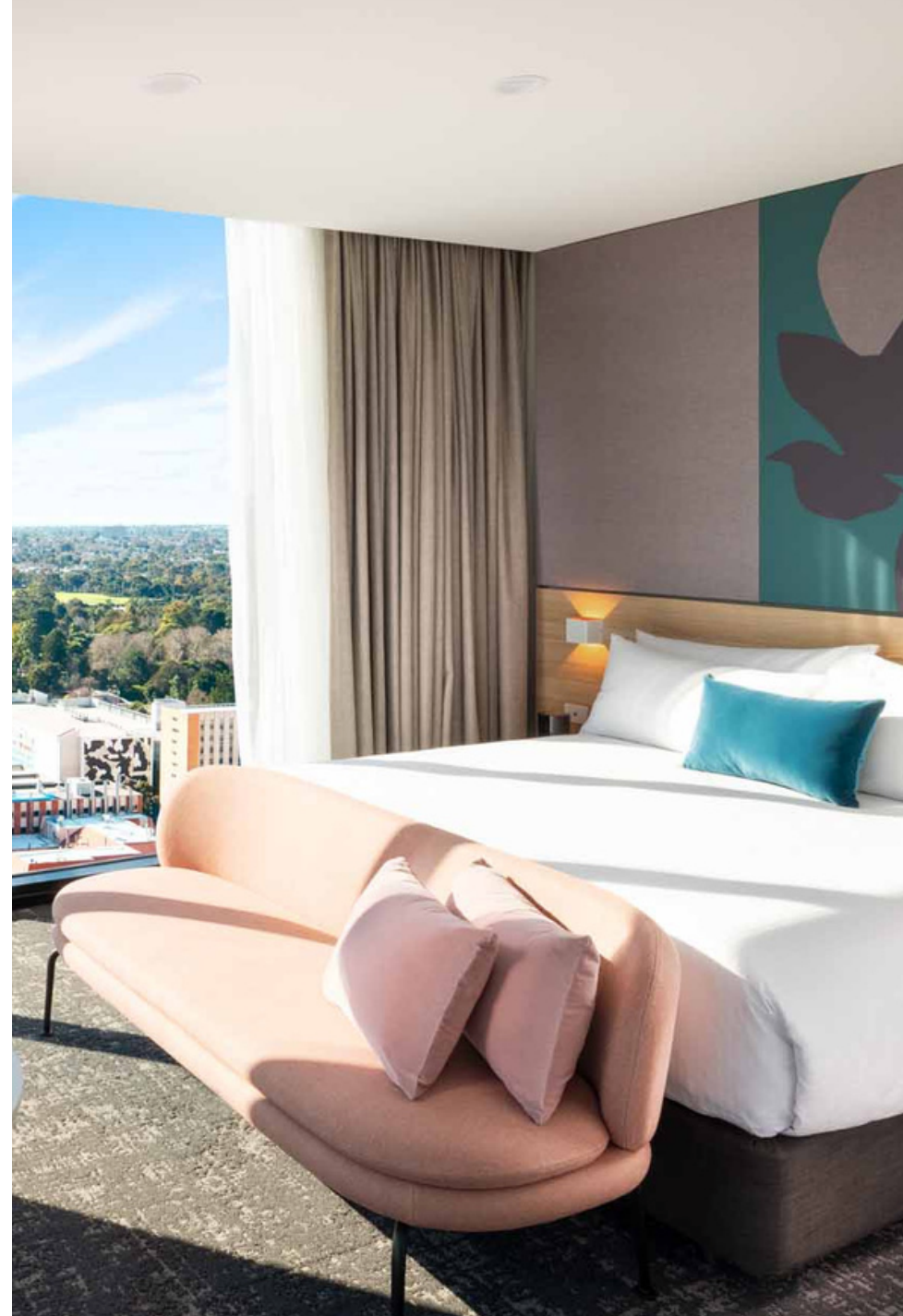
Wake up to floor-to-ceiling windows and unrivalled views of the city.

Our 329 design-led guest rooms start at 28 square meters and offer the perfect blend of business and leisure. Set up your mobile office effortlessly in our WorkLife guest rooms, designed for the modern traveler.

Our Sleep Advantage program ensures a restful night with premium bedding. Enjoy guaranteed wake-up calls and an espresso capsule machine to kick-start your day. Plus, convenient on-site parking makes your stay even more seamless.

GUESTROOM OVERVIEW

Standard Rooms	184
Accessible Rooms	9
Premium Rooms	116
Junior Suites	10
Executive Suites	10
Total	329



DINING

Global tastes, local love and views at every turn. From a hearty breakfast to exquisite Japanese-fusion cuisine and light meals to delicious cocktails, we've something for everyone.

KOOMO

Art Deco vibes meet Japanese chic, all against a backdrop of city lights and rolling hills on the 10th floor of Adelaide's highest restaurant.

Our take on Japanese-fusion cuisine isn't just about food; we curate the finest ingredients from South Australia's bounty — fresh, seasonal, and locally sourced. Available for private hire upon request.

koomo.com.au

LUNA10

From laptop to bar top. Luna10 is Adelaide's chicest oasis. Our lounge and bar on Level 10 provides the perfect venue to work and relax with free Wi-Fi and indoor in-built charging ports and cocktails.

Whether it's in the Plaza Workspace or poolside, this lounge and bar is the perfect venue to host your next business meeting or catch-up while enjoying those unforgettable views of the city lights and Adelaide Hills.

Available for event hire upon request.

luna10bar.com.au



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PLAZA WORKSPACE

Our Plaza Workspace combines the best of shared workspaces with charging points and places to huddle and strategise.

Drop in, set up your laptop, and start powering through your to-do list in our social lounge and coworking space, equipped with all the business essentials.

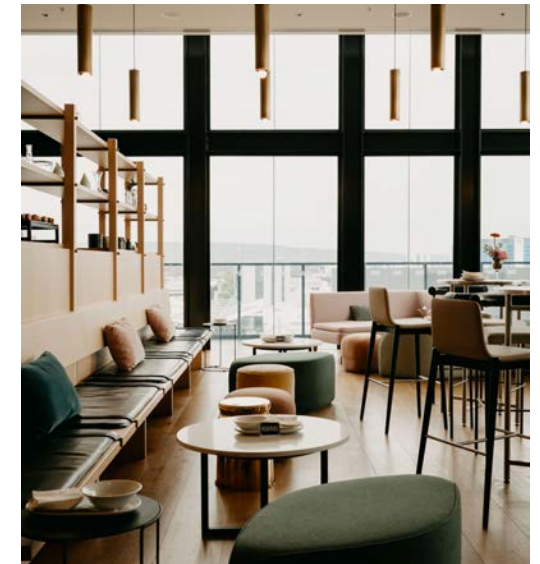
Whether you're holding a sales pitch, interview, or informal meet-up, our space is perfect for any occasion. And when it's time to unwind, step out onto our pool deck and enjoy stunning views of Adelaide's city skyline.



MEETINGS & EVENTS

Crowne Plaza Adelaide offers inspiring and collaborative meeting spaces perfect for gathering, celebrating, and connecting.

Be welcomed by floor-to-ceiling windows, natural light, and panoramic views, or request a block out for a more focused environment. With a dedicated Conference & Events Manager, our 450 sq. m of flexible room configurations, easy on-demand audiovisual technology, and energising food & beverage packages ensure your event's success. And when the work is done, continue the fun with post-meeting celebrations at Luna10 Bar.



ELEVATE + COLLABORATE

Elevate and Collaborate are perfect for breakout rooms, presentations, seminars, and trainings. These versatile spaces can be combined to create a larger area, offering flexibility for your event needs. Both rooms feature a pre-function space equipped with an automatic coffee machine, ensuring convenience and comfort for all meeting guests.



CAPACITY CHART

MEETING ROOMS	SIZE	U-SHAPE	BANQUET	CABARET	COCKTAIL	THEATER	CLASSROOM	BOARDROOM
Think Tank	43 sqm	-	-	-	20	-	-	14
Elevate	52 sqm	-	30	24	30	24	6	12
Collaborate	59 sqm	18	30	24	30	30	20	18
Elevate + Collaborate	111 sqm	22	60	48	80	60	24	22
Visionary Ballroom	284 sqm	28	150	120	220	220	80	24

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FOOD FOR THOUGHT

Our menus are crafted to fuel the mind, body, and soul. Nutritious and full of flavour, they keep meeting and event guests engaged and inspired.

Our chefs take pride in uplifting energy levels using fresh, seasonal, and local ingredients, and can cater to a range of tastes and dietary requirements.

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BREAKFAST

LIGHT

Croissant, Danish pastries
Assorted yoghurt pots (gf)
Fruit salad (gf, v)
Freshly brewed coffee and tea

CONTINENTAL

Bakers Breakfast Basket

Croissants, Danish pastries, muffins and bread rolls
served with butter and Beerenberg preserves

Assorted sliced fruits and whole seasonal fruits (gf, v)
Fruit-flavoured and natural yoghurts (gf)
Breakfast cereals and bircher muesli
Selection of cold cuts
Selection of two chilled juices
Freshly brewed coffee and tea

BUFFET

Continental Breakfast plus:
Bacon
Oven roasted chipolatas
Roasted forest mushrooms
Scrambled eggs
Herbs roast tomato
Hash brown

All items are gluten free.

GF - Gluten free DF - Dairy free V - Vegetarian VG - Vegan NF - Nut free

PLATED

Seasonal fruit platter
Yoghurt pots (gf)
Croissant, Danish pastries and muffins
Fruit juice
Freshly brewed coffee and tea

Choice of one of the following:

Eggs Benedict with choice of champagne ham, smoked salmon, bacon or mushroom

herbed tomato, spinach, hollandaise sauce and toasted English muffin

Big Breakfast

poached or scrambled egg, bacon, chipolata sausage or baked beans, hash brown, mushroom, roast tomato, greens and sourdough

Mushroom burger

crumbed mushroom patty, tomato relish, mayo, cheese, avocado, lettuce and hash browns (v)

Belgian waffles

mixed berry compote, fresh berries and cream (v)

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COFFEE & TEA BREAKS

Just coffee & tea

Up to 4 hours
Up to 8 hours

Coffee breaks

Morning or afternoon tea with one sweet or savoury item
Morning or afternoon tea with two sweet or savoury item
Additional sweet or savoury item

Add-on: Barista coffee cart

SWEET

Scones, jam and cream
Mini French doughnuts
Chocolate croissant
Banana bread
Lemon tart
Mini Danish
Chocolate brownie
Lamington
Mini muffin
Carrot cake
Assorted macarons
Mini chocolate hazelnut churros
Mini waffle
Madeleines
Cookies (Melting Moments, Gluten-free chocolate, chocolate chip)

SAVOURY

Mini ham and cheese croissant
Mini sausage roll
Selection of savoury mini quiches
Vegetable samosas
Chicken samosas
Spring rolls
Steamed or fried dim sum (beef, chicken, vegetable)
Mini char siu bun

Gluten free items available upon request.
GF - Gluten free DF - Dairy free V - Vegetarian VG - Vegan NF - Nut free



VISIONARY BALLROOM

Our Visionary Ballroom, true to its name, is an inspiring space ideal for medium-sized conferences and social events. With its intimate atmosphere, it sets the perfect stage for memorable gatherings and productive meetings.



THINK TANK

Think Tank is your one-stop shop for boardroom meetings. Host your meeting seamlessly with our mobile Polycom equipment— without the hassle of sourcing for expensive quotes and enjoy the convenience of a Smart TV with webcam, HDMI input, and a digital whiteboard.



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PLATTERS

OUR PLATTERS ARE DESIGNED TO SERVE UP TO 10 GUESTS

AUSTRALIAN

Assorted mini pies, quiche and sausage rolls with Beerenberg tomato sauce and BBQ Sauce

SOUTH AUSTRALIAN CHEESE

Cheddar, Brie and blue cheeses with dried fruit, quince paste nuts, lavosh bread and a selection of local produce (gf)

KOOMO PLATTER

Chicken sando, tempura veggie, dumplings, char siu bun, peking duck pancake

CHARCUTERIE

Assorted cured meats, marinated vegetables, smoked fish, dips, pickles, compressed fruits, cheese, crackers, grissini and nuts

MEZZE PLATTER

Wild Mushroom arancini, grilled chorizo, falafel with chive, crudites and olive, assorted dips and crispy flatbread

SEAFOOD TOWER

Serves four.

Oysters, sashimi of the day, prawn rolls with caviar

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ASSORTED SLIDERS - 12 PCS

Beef, chicken and vegetable sliders

ASSORTED SANDWICHES - 20 PCS

Sandwiches of the day

VEGETARIAN SPRING ROLLS & SAMOSAS

Served with sweet chilli and mango chutney



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PLATTERS

OUR PLATTERS ARE DESIGNED TO SERVE UP TO 10 GUESTS

HOMEMADE PIZZA PLATTER

Choice of two pizzas in a classic or thin pizza base:

Fun Guy

Mushroom, cheese, caramel onions

The Mexican

Chorizo, capsicum, avocado, corn, onion

God Father

Prosciutto, pepperoni, mozzarella

BBQ Chicken

Chicken, olives, onion, BBQ sauce

Triple Cheese

Brie, gruyere, mozzarella



PARTY PLATTER

Onion rings, chicken nuggets, spring rolls, salt & pepper squid, buffalo wings

WEDGES

Served with sweet chilli and sour cream

NORI FRIES

Served with garlic aioli (v)

SEASONAL FRUIT

Chef's selection of seasonal sliced fruits

WHOLE FRUIT

Assorted whole fruits of bananas, apples, oranges, mandarins and/or grapes

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GRAZING TABLE

Prosciutto, salami, pastrami, turkey, chorizo, smoked salmon, marinated vegetables, olives, dips, pickles, dry fruits, brie, cheddar, blue cheese, crackers, grissini, breads and nuts

SALAD STATION

Mixed lettuce, spinach, sliced boiled eggs, croutons, sliced cheese, cucumber, carrot, cherry tomatoes, onion, feta, olive, chicken breast, bacon, edamame, chickpea, avocado, nuts, grains, breads

SEAFOOD STATION

Fresh oyster, assorted sashimi, cocktail prawns, octopus, mussels, calamari, soft shell crab bun

DESSERT STATION

Assorted desserts, plus choose one of the following live stations with dedicated chef:

Crème brûlée garnish

Tanghulu making

Chocolate fountain

Cheese fountain

Brownie icing and topping

Roaming candy



DAY DELEGATE PACKAGE

BREAKFAST

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PREMIUM

Arrival tea and barista coffee

Morning tea

One sweet and one savoury item with a seasonal fruit platter

Light working lunch

Two salads, one sandwich, one wrap, and one hot and one substantial item

Afternoon tea

One sweet and one savoury item with a seasonal fruit platter

STANDARD

Arrival tea and freshly brewed coffee

Morning tea

One sweet and one savoury item

Light working lunch

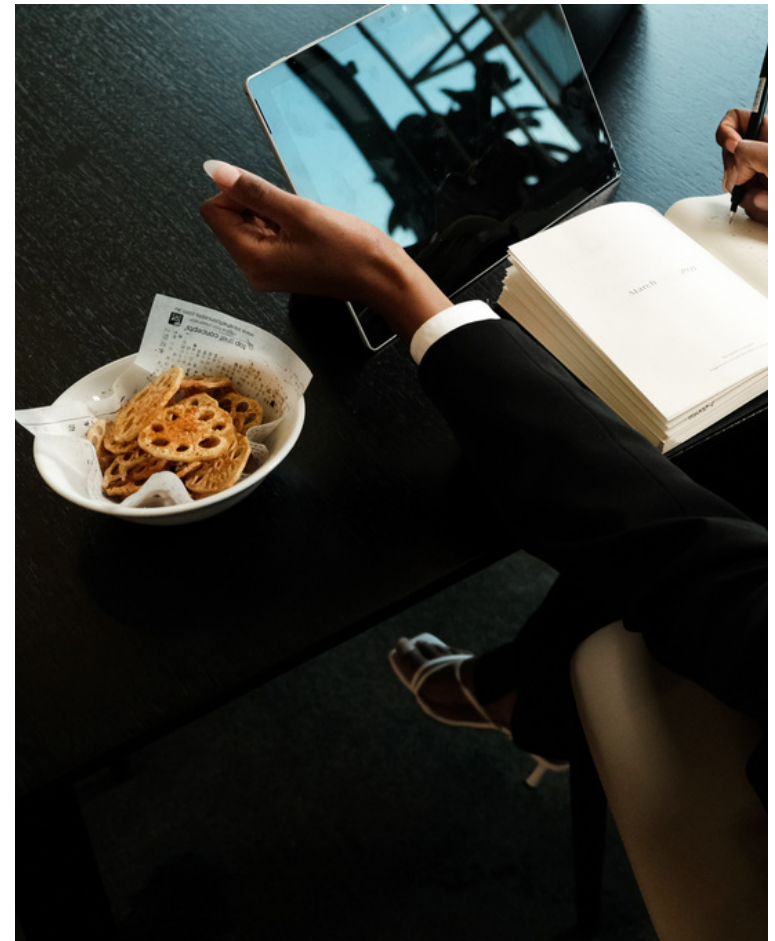
Two salads, one sandwich, one wrap, and one hot and one substantial item

Afternoon tea

One sweet and one savoury item

LIGHT WORKING LUNCH

Cold & hot selection from lunch daily menus



Day delegate packages include notepads, pens, mint and water, flip charts/whiteboards with markers, complimentary WiFi and a dedicated banquets events supervisor to assist throughout the day. Minimum 10 delegates.

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DAY DELEGATE PACKAGE MENUS

MONDAY & THURSDAY

MORNING TEA

Mini ham & cheese croissants
Mini French Donuts
Seasonal fruit platter (premium packages only)

LIGHT WORKING LUNCH

COLD SELECTION

Couscous salad, olive, grilled capsicum, sundried tomato, feta, nuts (v)
Garden salad, cherry tomato, cucumber, capsicum, balsamic dressing (v)
Smoked salmon wrap, cucumber, cream cheese, red onion, lettuce, capers
Roasted pumpkin sandwich, grilled zucchini, hummus, spinach (v)

HOT DISHES

Shepherd cocktail pie
Japanese chicken curry with steam rice

DESSERT

Chef's selection of dessert and whole fruit

AFTERNOON TEA

Scones
Dim Sims
Seasonal fruit platter (premium packages only)

BEVERAGES

Soft drinks and mineral water
Tea
Coffee (barista made coffee for premium packages)

TUESDAY & FRIDAY

MORNING TEA

Vegetarian samosa
Mini chocolate croissants
Seasonal fruit platter (premium packages only)

LIGHT WORKING LUNCH

COLD SELECTION

Wholesome grain salad, barley, black bean, quinoa, corn, onion dressing
Garden salad, cherry tomato, cucumber, capsicum, balsamic dressing (v)
Mediterranean chicken wrap, guacamole, tomato, red onion, mixed salad (df)
Open gruyere melted mushroom sandwich (v)

HOT DISHES

Beef lasagne
Vegetarian quiche

DESSERT

Chef's selection of dessert and whole fruit

AFTERNOON TEA

Lamingtons
Spring rolls
Seasonal fruit platter (premium packages only)

BEVERAGES

Soft drinks and mineral water
Tea
Coffee (barista made coffee for premium packages)

Upgrade to our Premium DDP package and receive a seasonal fruit platter and barista made coffee.

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WEDNESDAY & SATURDAY

ADDITIONAL HOT DISHES

\$11 per person, per item

MORNING TEA

Mini sausage rolls
Chocolate brownie
Seasonal fruit platter (premium packages only)

LIGHT WORKING LUNCH

COLD SELECTION

The Mighty cobb salad, boiled egg, bacon, tomato, avocado, chicken breast, parmesan cheese, red wine vinaigrette
Garden salad, cherry tomato, cucumber, capsicum, balsamic dressing (v)
Spicy tuna wrap, sriracha mayo, spring onion, corn, crisp shallots
Open ham & cheese baguette, tomato, rocket

HOT DISHES

Beef dim sim
Chicken nasi goreng

DESSERT

Chef's selection of dessert and whole fruit

AFTERNOON TEA

Mini Danishes
Samosas (vegetarian and non-vegetarian)
Seasonal fruit platter (premium packages only)

BEVERAGES

Soft drinks and mineral water
Tea
Coffee (barista made coffee for premium packages)

Vegetable lasagne
Teriyaki soba noodle
Peking duck spring roll
Japanese salmon chahan
Cheesy meatball pasta
Pumpkin arancini



Upgrade to our Premium DDP package and receive a seasonal fruit platter and barista made coffee.

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ASIAN BUFFET

COLD SELECTION

Sashimi
Oysters and prawns
Duck and hoisin pancakes
Wood ear mushroom salad
Green papaya salad with prawns
Thai beef noodle salad
Drunken chicken

DESSERT

Tropical fruit and coconut sago pudding
Chocolate mousse
Fresh fruit platter

HOT SELECTION

Crispy pork belly
BBQ duck
Steamed fish, miso broth, soba noodles
Shiitake and vegetable Hokkien mee
Vegetarian nasi goreng
Chicken teriyaki
Japanese pork and chicken curry



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INTERNATIONAL BUFFET

COLD SELECTION

Tuna Nicoise salad
Japanese potato salad
Oysters with condiments
Prawns, beans, hazelnut and lemon dressing
Marinated Kalamata olives, red onions, roasted capsicum, artichoke, feta salad
Cajun spice smoked chicken thigh, sweet potato, sour cream, corn, coriander

DESSERT

Lamingtons
Fruit pavlova
Fresh fruit

HOT SELECTION

Chicken teriyaki and soba noodles
Pork katsu don
Baked mac n' cheese with green peas
Barramundi with orange, fennel and nori cream
Eggplant and potato curry with steamed rice
Slow cooked lamb shoulder, caramelised baby carrots with cumin and mint
Orecchiette pasta with garlic, chilli, broccolini, sundried tomato, olives in EVO



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CANAPÉ PACKAGES

BREAKFAST

30 minutes

Choose 2 x cold and 2 x hot canapés

BREAKS

One hour

Choose 3 x cold and 3 x hot canapés
1 x chefs selection dessert canapé

PLATTERS

Two hours

Choose 5 x cold and 4 x hot canapés
2 x chefs selection dessert canapés

FOOD STATIONS

Three hours

Choose 6 x cold and 5 x hot canapés
2 x chefs selection dessert canapé

DAY DELEGATE

BUFFET

CANAPÉS

PLATED MENUS

BEVERAGES



COLD

Scallop ceviche, beets, blood orange dressing, pickled pearl onion, yuzu gel (gf)

Barossa chicken crostini, guacamole, red onion, angel hair chilli

Beef tataki, truffle ponzu dressing, chive, shallot crumb (gf)

Smoked salmon blinis, dill cream fraiche, caviar

Prawn tart, capers, cream cheese, heirloom tomato, sumac

Beetroot mousse tart, hummus, toasted walnuts (vg)

Confit tomato bruschetta, pesto, bocconcini (v)

Mushroom cup, artichoke hearts, sweet potato crisp (gf)

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CANAPÉS

HOT

Takoyaki, mayo, bulldog sauce, bonito flake
KOOMO nori fries, garlic aioli (v)
KOOMO chicken sando, cabbage slaw, spring onion, furikake
Pork dumplings, spicy dumpling sauce, chives
Panko pork, caramelised onion jam, paprika mayo, apple slaw
Pumpkin arancini, truffle mayo, parmigiana reggiano
Karaage chicken, smoky chipotle mayo, yuzu dust
Ebi tempura, togarashi, tempura sauce
Korea cheese corn mini puff, scallions
Lamb kofta, tzatziki, flat bread, lemon wedges
Teriyaki chicken skewers, Asian herbs, crispy shallot (gf)
Beef skewer, chimichurri (gf)

SUBSTANTIAL

Sticky pulled pork bun, char siew sauce, pickled cucumber, coriander, Japanese mayo
Fish bites, tartare sauce, lemon
Chicken nuggets
Chinese pan-fry tofu, red onion, capsicum, miso yaki sauce
Vegetable korokke, pink ginger, red cabbage, pesto mayo
Nasu dengaku, sesame seeds, KOOMO bang bang sauce, kale crisp (v)
Mini beef burger, bulldog sauce, Japanese mayonnaise, spring onion

DESSERT

Lemon meringue tart
Chocolate brownie
Lamington
Cream & cookie cheesecake
Chocolate caramel cheesecake
Red velvet cake
Mini éclair
Mango cheesecake
Peach & passionfruit cheesecake
Mini chocolate tart
Assorted macarons



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PLATED MENUS

SET MENUS - LUNCH & DINNER

Served with freshly baked bread rolls, coffee and tea

Two-course menu

Three-course menu

MORE CHOICES

Alternate serve menu

Choice menu

Entree

Main

Dessert

Sides

Served for the table, with two portions for 10 guests

Mixed green herb salad

Seasonal roasted vegetables



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ENTRÉES

Salmon gravlax, candied beetroot, cucumber, onion dressing (gf)

Beef tataki, spring onion, togarashi, ponzu sauce (gf, nf, df)

Grilled marinated herbed prawn, leek, yuzu dressing, crème fraiche (gf, nf)

Drunken chicken, shaoxing wine, chicken broth, goji berry, angel hair chilli (df, nf)

Peking duck salad, snow pea sprouts, fennel, radish, orange segment (gf, nf, df)

ENTRÉES - VEGAN/VEGETARIAN

Beetroot Three Ways - candied rainbow beetroot, beetroot mousse, roasted golden beetroot, goat cheese, citrus, walnut (gf, v)

Roasted baby carrot, macadamia puree, basil oil (gf, vg)

Spinach and ricotta cannelloni, Napoli sauce, basil oil, parmesan (v)

Roasted pumpkin, miso glaze, pesto, pepitas (gf, vg)

Pan fried tofu, garlic, sweet soy glaze, peanut crumbs, Asian herbs (gf, vg)



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PLATED MENUS

MAINS

Thai crisp skin barramundi Nan Jim Jaew, greens, Thai rice noodle, lime (gf, df)
Grilled chicken breast, kale, mushroom, roasted potatoes (gf)
Roasted lamb shoulder, creamy mash Potato, baby carrots, red wine jus, pickled onion
Beef tenderloin 200g, chickpea puree, roast sweet potato, demi glaze (gf)
Shanghainese braised pork belly, Brussel sprouts, carrot puree, sauce (gf)
Oven roasted chicken thigh, corn puree, broccolini, satay sauce (gf)
Pan fry salmon, roasted Kipfler potato and heirloom cherry tomatoes, tarragon butter sauce (gf)

MAINS - VEGAN/VEGETARIAN

Roasted gochujang cauliflower, pea puree, mint, crispy chickpea (vg)
Giant stuffed mushroom, hazelnut, onion, thyme, garlic breadcrumbs, kale (vg)
Grilled eggplant, shallot crumbs, tofu dip, sautéed seasonal mushroom, kale (gf)

DESSERT

Chocolate tart with fresh berries and freeze-dried citrus
Mango mousse with fruit puree and Biscoff crumbs (gf)
Cookies & cream cheesecake, caramel sauce, mini Oreos
Vanilla panna cotta with berry compote (gf)
Chocolate cake, rhubarb coulis, fresh berries (vg, gf)



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PLATED MENUS

BEVERAGES

BEVERAGE PACKAGES

	BRONZE	SILVER	GOLD
	30 mins 1 hour 2 hours 3 hours 4 hours 5 hours	30 mins 1 hour 2 hours 3 hours 4 hours 5 hours	30 mins 1 hour 2 hours 3 hours 4 hours 5 hours
	Chain of Fire Brut Cuvee Sparkling NV Chain of Fire Sauvignon Semillon Blanc Chain of Fire Shiraz Cabernet	Choose up to four wines Taylors Estate Sparkling Pinot Noir Chardonnay Taylors 'Caution To The Wind' Pinot Gris Taylors 'Flight of Fancy' Sauvignon Blanc Taylors 'Calm Before The Storm' Chardonnay Taylors 'Age Before Beauty' Rosé Taylors 'Flint and Velvet' Pinot Noir Taylors 'Go Down in Flames' Shiraz	Choose up to five wines Nepenthe Prestige Cuvee NV Sparkling The Lane 'Lois Blanc De Blanc' Sparkling Wirra Wirra 'Hiding Champion' Sauvignon Blanc Jim Barry 'Atherly' Riesling Nepenthe Pinot Noir Rosé Yalumba 'Barossa Bush Vine' Grenache Jim Barry 'The Atherly' Shiraz
	Coopers Pale Ale Soft Drink, Juices and Mineral Water	Coopers Pale Ale Prancing Pony Sunshine Ale Soft Drink, Juices and Mineral Water	Coopers Pale Ale Prancing Pony Sunshine Ale Heineken Soft Drink, Juices and Mineral Water



Crowne Plaza Adelaide, 27 Frome Street, Adelaide 5000 South Australia
Email: crowneplazaadelaide.sales@ihg.com Tel: +61 8 7077 2222
adelaide.crowneplaza.com