

CROWNE PLAZA®

— BY IHG —

Adelaide Mawson Lakes

CROWNE PLAZA

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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 250 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.





Image source: Google Maps

LOCATION

Positioned in the vibrant heart of Mawson Lakes, our hotel conveniently 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.

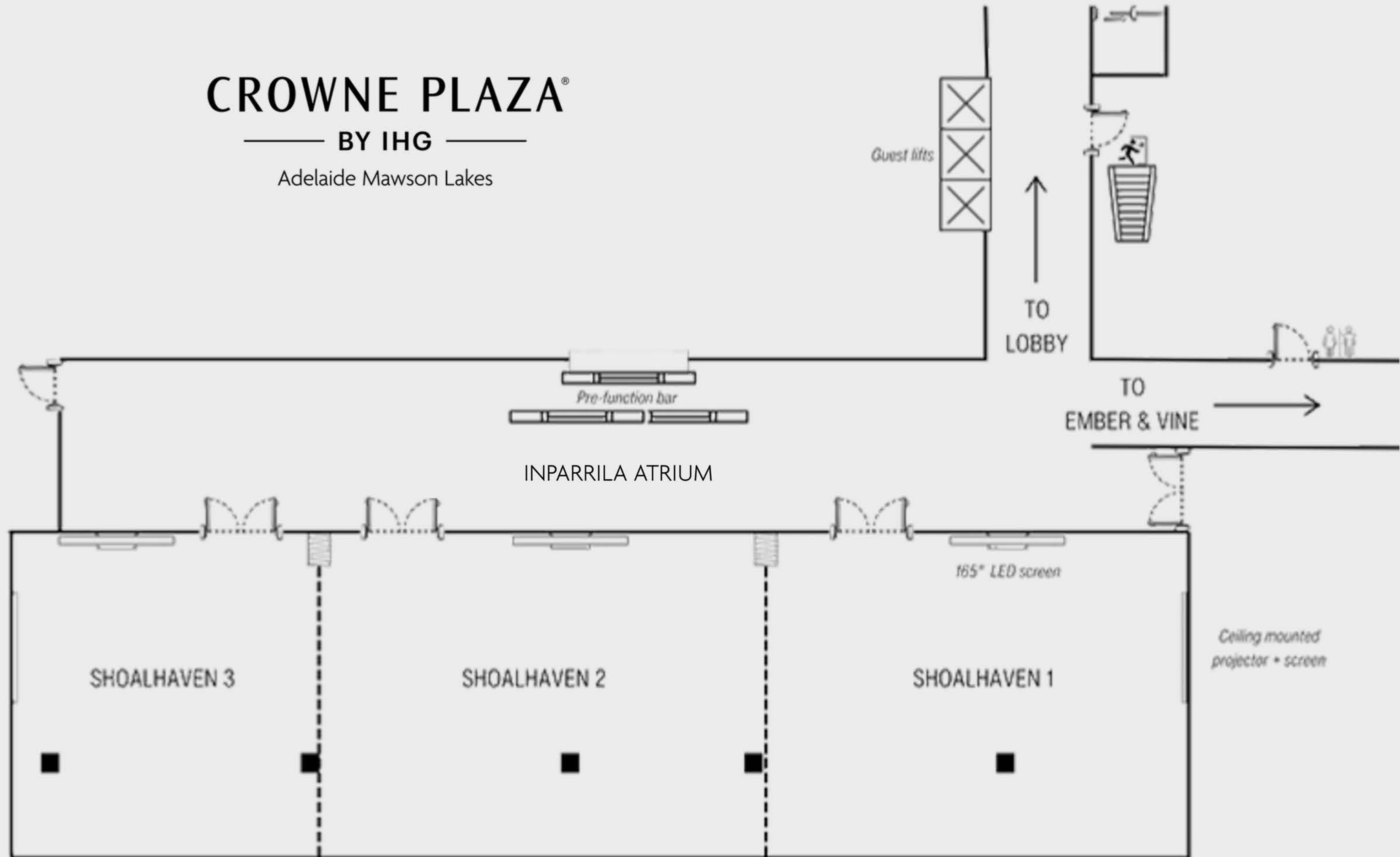
We take pride in showcasing the finest of South Australia by offering locally sourced food and beverages across our conference and event menus, as well as in our restaurant and bar. Our selections highlight the rich and distinctive flavours that make our region renowned.

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

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Adelaide Mawson Lakes





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CAPACITY CHART

CROWNE PLAZA®

— BY IHG —

Adelaide Mawson Lakes

		BOARDROOM / U-SHAPE	CLASSROOM	THEATRE	CABARET (8 PER TABLE)	BANQUET (10 PER TABLE)	COCKTAIL
SHOALHAVEN 1	175sqm	36	30	100	64	80	100
SHOALHAVEN 2	145sqm	30	24	80	56	70	80
SHOALHAVEN 3	122sqm	20	16	40	32	40	40
SHOALHAVEN 1 & 2 COMBINED	320sqm	-	54	200	120	150	200
SHOALHAVEN 2 & 3 COMBINED	267sqm	-	40	150	96	120	150
SHOALHAVEN BALLROOM 1, 2 & 3 COMBINED	442sqm	-	70	240	160	250	250
PRE-FUNCTION ATRIUM	198sqm	-	-	-	-	-	150

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:

- Venue hire for main function room*
- Whiteboard and/or flipchart
- WIFI for all delegates
- All day freshly brewed coffee and premium tea selection
- Morning and Afternoon Tea with daily menu 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.

UPGRADES:

Barista coffee from \$6.00 per person

Additional break items from \$6.00 per person/item

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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 and preserves
- Selection of pastries and croissants
- Fresh seasonal fruit platter
- Traditional bircher muesli
- Chia pudding (V)
- Selection of cereals and milks

HOT PLATED BREAKFAST

\$38.00 per person

Served to the table:

- Bread basket with butter and preserves
- Selection of pastries and croissants
- 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

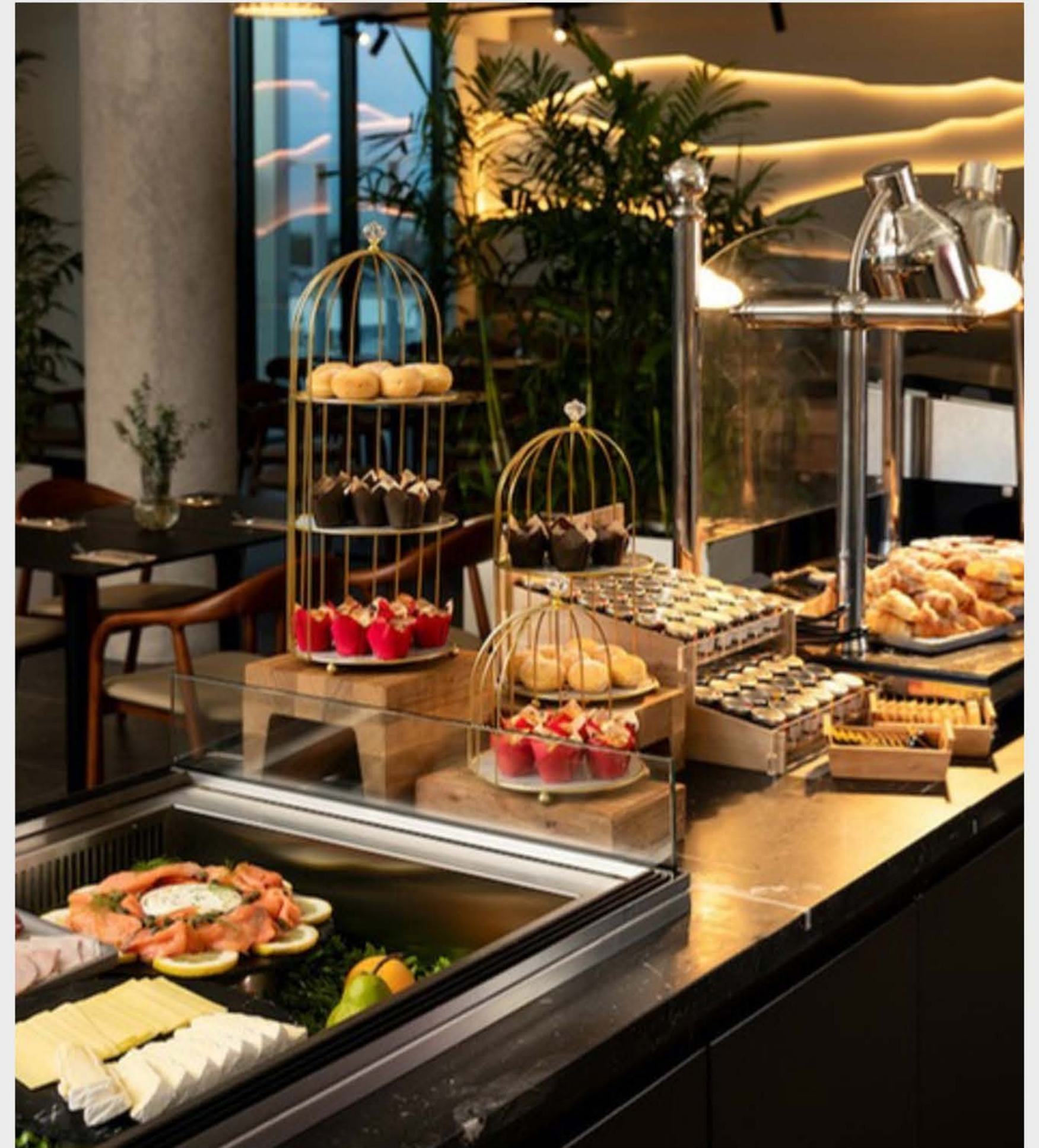
All breakfast menus are served with a selection of chilled juices, freshly brewed coffee, and premium tea selection. Barista coffee upgrades available from \$5.00 per person.

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STANDING BREAKFAST BUFFET

\$36.00 per person

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





TEA & COFFEE BREAKS

ARRIVAL TEA & COFFEE

\$6.00 per person

Freshly brewed coffee and premium tea selection

MORNING OR AFTERNOON TEA BREAK

\$15.00 per person

One sweet or savoury selection with freshly brewed coffee and premium tea selection

\$21.00 per person

Two sweet or savoury selections with freshly brewed coffee and premium tea selection

Additional items or fruit platters can be added from \$6.00 per item/break

BARISTA COFFEE UPGRADE

\$2.50 per person, per break

SWEET OPTIONS

Assorted Homemade Cookies (V)
Orange and Almond Cake (GF, V)
Chocolate Brownie Slice (V)
Caramel Slice (V)
Banana Cake (V)
Carrot and Walnut Cake (V)
Assorted Danishes (V)
Fresh Seasonal Fruit Platter (PB, GF, DF)

SAVOURY OPTIONS

Mozzarella and Parsley Muffins (V)
Ham, Brie and Tomato Relish Croissants
Vegetarian Quiche with Feta Crumb (V)
Angus Beef Sausage Roll with Tomato Sauce
Falafel with Coconut Yogurt (GF, PB)
Mini Beef Pies with Tomato Sauce
Mini English Muffin Chicken Pizza
Vegan Curry Puff With Coconut Tzatziki (PB)

DAY DELEGATE PACKAGE

DAILY MENU

MONDAY

MORNING TEA

- Assorted Homemade Cookies (V)

LUNCH

- Skala Bakery Focaccia with Avocado, Hummus, Tomato and Swiss Cheese (V)
- Spicy Chickpea Salad with Cucumber, Tomato, Olives and Sweet Chilli Dressing (GF, V)
- Steamed Catch of the Day, Citrus Glaze
- Pasta, Basil Cream, Zucchini, Sundried Tomato and Parmesan (V)
- Dark Chocolate Gateau, Chocolate Ganache (V)
- Selection of Soft Drinks, Juices

AFTERNOON TEA

- Ham, Brie and Tomato Relish Croissants

TUESDAY

MORNING TEA

- Mini English Muffin Chicken Pizzas

LUNCH

- Spinach Tortilla Wraps with Mesclun, Swiss Cheese, Tomato, Red Onion and Beetroot Relish (V)
- Organic Soba Noodles, Fried Tofu, Bean Sprouts, Slaw & Sesame Dressing (V)
- Thyme and Garlic Marinated Chicken Thigh With Merlot Gravy (GF)
- Mediterranean Vegetable Israeli Cous Cous (V)
- Meyer Lemon Cake, Lemon Curd, Candid Zest (V)
- Selection of Soft Drinks, Juice

AFTERNOON TEA

- Chocolate Brownie Slice (V)

WEDNESDAY

MORNING TEA

- Mini Beef Pies with Tomato Sauce

LUNCH

- Soup of the Day Served with Skala Bakery Artisan Breads
- Chef's Salad of the Day
- Red Thai Chicken Curry (GF)
- Tofu and Asian Vegetable Stir Fry (GF, PB)
- Steamed Rice
- Orange Poppy Seed Cake (GF, V)
- Selection of Soft Drinks, Juices

AFTERNOON TEA

- Banana Cake (V)



DAY DELEGATE PACKAGE

DAILY MENU

THURSDAY

MORNING TEA

- Assorted Danishes (V)

LUNCH

- Skala Bakery Ciabatta with Smoked Chicken, Cranberry and Brie
- Curried Potato Salad with Coriander, Cherry Tomato and Red Onion (GF, V)
- Lamb Bolognese (GF, DF)
- Pasta with Rustic Basil Tomato Sauce and Pecorino (V)
- Banana and Walnut Loaf with Coffee Cream (V)
- Selection of Soft Drinks, Juice

AFTERNOON TEA

- Falafel with Coconut Yogurt (GF, PB)

FRIDAY

MORNING TEA

- Angus Beef Sausage Roll with Tomato Sauce

LUNCH

- Turkish Rolls with Pumpkin Hummus, Swiss Cheese, Tomato, Avocado and Dukkah
- Roast Capsicum, Artichoke, Sundried Tomato, Red Onion, Olives, Feta Salad (GF)
- Barbeque Chicken Drumsticks (GF)
- Eggplant and Zucchini Stew (GF, PB)
- Peach and Passionfruit Cheesecake with Berry Coulis
- Selection of Soft Drinks, Juice

AFTERNOON TEA

- Orange and Almond Cake (GF)

SATURDAY

MORNING TEA

- Vegetarian Quiche, Feta Crumb (V)

LUNCH

- Soup of the Day Served with Skala Bakery Artisan Breads
- Pasta Salad with Sundried Tomato Pesto, Olives and Kangaroo Island Extra Virgin Olive Oil (V)
- Battered Fish Bites With Homemade Tartare Sauce, Crispy Fries and Bush Lemon
- Carrot Cake with Whipped Chantilly Crème (V)
- Selection of Soft Drinks, Juice

AFTERNOON TEA

- Caramel Slice (V)





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

PLATED MENU

ENTRÉE

- 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 and Ham Terrine Served with Toasted Brioche, Apricot, Pistachio, Cranberry, Pickles and Bush Tomato Chutney (GF)
- Heirloom Tomato and 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 Ember-roasted Peppers, Bocconcini, Wild Thyme and Basil (GF, V)
- Eggplant and Zucchini Filo Filled with Ember-roasted Pepper Purée, Mizuna and Balsamic Glaze (V)

MAIN COURSE

- Gremolata-Crusted Catch of the Day with Saffron and 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 and Mushroom Risotto with Roast Tomato, Glazed Broccolini and 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 Crèmeux Tart served with Drunken Cherries, Strawberry Mascarpone and Coconut Crumble
- Deconstructed Eton Mess featuring Chantilly Mascarpone, Passionfruit Gel and Poached Berries
- Lemon and 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)

Served with Freshly Baked Bread Rolls to begin and completed with Freshly Brewed Coffee and Tea Selection.

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 (V)
Gremolata-Crusted Chicken Breast with Sautéed Bok Choy and Thyme Gravy
Moroccan-Style Lamb Stew (GF, DF)
Rosemary and Garlic Marinated Baked Potatoes
Honey-glazed Carrots with Raisins and Almonds (GF, DF)

DESSERT

Cheesecake of the Day served with Berry Compote (V)
Glazed Banana Gateau with Belgian Chocolate Ganache and Raspberry Crumb (V)
Pavlova Topped with Seasonal Berry Gel and Chantilly Cream (GF, V)

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 Prawns, Rice Noodle Salad, Mint, Coriander, 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 and Garlic Marinated Chicken Thigh Served with Merlot Gravy (GF)
Steamed Catch of the Day with Wilted Spinach and Caper Tomato Salsa (GF, DF)
Spinach and Ricotta Ravioli in a Creamy Vine Tomato Basil Sauce
Pomme Purée with Truffle Oil (GF, V)
Baked Cauliflower and Broccoli Au Gratin (GF, V)

DESSERT

Chocolate Mousse Cake with Salted Caramel Sauce, Hazelnut Cream, Chocolate Ganache (V)
Lemon and Yuzu Curd Tart Topped with Italian Meringue and Freeze-Dried Lychee (V)
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 (V)

CANAPÉ MENU

HALF HOUR	Choice of one cold and two hot items	\$14.00 per person
ONE HOUR	Choice of two cold and three hot items	\$26.00 per person
TWO HOURS	Choice of two cold, three hot, and two substantial items	\$51.00 per person

COLD ITEMS

- Smoky Bay Oysters, Soy Ponzu (GF, DF)
- Smoked Free-Range Chicken, Sriracha Aioli (GF)
- South Australian Prawn Confit with Cilantro, 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 and Feta Cheese Tart (GF)
- Fresh Mozzarella with Confit Tomato, White Balsamic Glaze, Basil, and Skala Toast (V)

HOT ITEMS

- Seared Scallops with Nduja Butter, Green Harissa
- Popcorn Chicken with Thai Basil Mayonnaise (GF)
- Garbanzo and Red Beetroot, Cumin Curd Dip (GF)
- Prawn and Fish Cake with Lemongrass and Sweet Chilli (GF)
- Tempura Prawns, Lemon Chive Aioli
- Chicken and Mushroom Dumpling, Soy Sauce
- Duck Terrine on Brioche, Pistachio and Plum Gel
- Mushroom Toast with Horseradish Cream on Rosemary Croute (GF, V)
- Heirloom Tomato Chutney, Chargrilled Courgette on Rice Cracker (GF, V)
- Malaysian Curry Samosa, Curried Mayonnaise (V)
- Rosemary and Garlic Lamb Kebabs, Mint Hollandaise (GF)
- Tandoori Marinated Chicken Kebabs, Mint Ranch
- Red Beetroot and Chickpea Falafel, Mint Labneh (GF, V)

SWEET ITEMS

Additional \$7.00 per person, per item:

- Assorted Macarons (V)
- Orange Almond Cake with Vanilla Cream (GF, V)
- Valrhona Chocolate Crémieux Tart, Berry Mascarpone (V)
- Mixed Berry Doughnuts (V)
- Seasonal Fruit Tartlets (V)
- Mini Cupcakes, Vanilla Frosting (V)

Chef’s Selection of Petite Desserts from \$10.00 per person (served to a station)



[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 and 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 \$110.00

Beef cheeseburger sliders or fried chicken sliders

ASIAN MARKET \$90.00

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

AUSTRALIAN \$90.00

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

SOUTH AUSTRALIAN CHEESES \$160.00

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

SOUTH AUSTRALIAN CHARCUTERIE \$160.00

Assorted cured meats with pickles, nuts and crackers

FRUIT PLATTER \$90.00

Fresh sliced seasonal fruit selection

Upgrade to our beautifully arranged spread of Grazing Tables offering Chef’s selection of assorted local cheeses, charcuterie, pickled vegetables, house-made dips, artisan breads and accompaniments from \$40.00 per person.

Each platter feeds approximately 8 - 10 people. recommended for groups of 60 guests or less. 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. No Tray Service available for platters (see Canapes).

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



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

Taylor's Estate Sparkling Pinot Noir Chardonnay
Taylor's Promised Land Sauvignon Blanc
Taylor's Promised Land Shiraz

Hahn Superdry
Heineken
Heineken 0.0%

Soft Drink Selection
Still & Sparkling Water

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
Jim Barry The Lodge Hill Riesling
Chalk Hill Chardonnay

CHOOSE 2 RED WINES:

Pikes & Joyce Vue du Nord Pinot Noir
O'Leary Walker Nero d'Avola
57 Rows Shiraz
Penley Estate Tolmer Cabernet Sauvignon

ALSO INCLUDES

Wings & Horns Sparkling
Chaffey Bros. Lux Venit Rosé

Hahn Superdry
Heineken
Heineken 0.0%

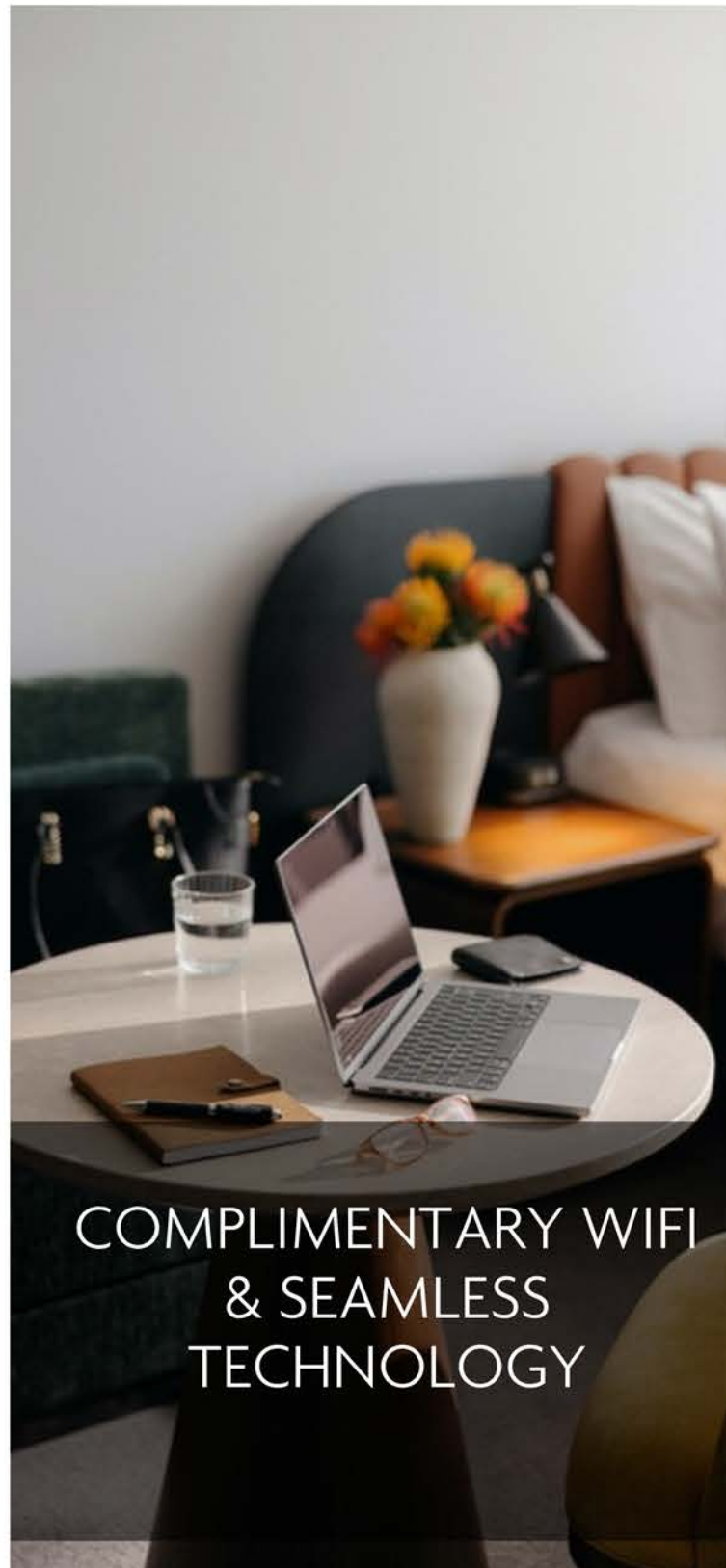
Soft Drink Selection
Assorted Juices
Still & Sparkling Water

Beverages on consumption or cash bar options also available, please speak with our team for more details.
Products are subject to change due to supplier availability.

ACCOMMODATION & FACILITIES



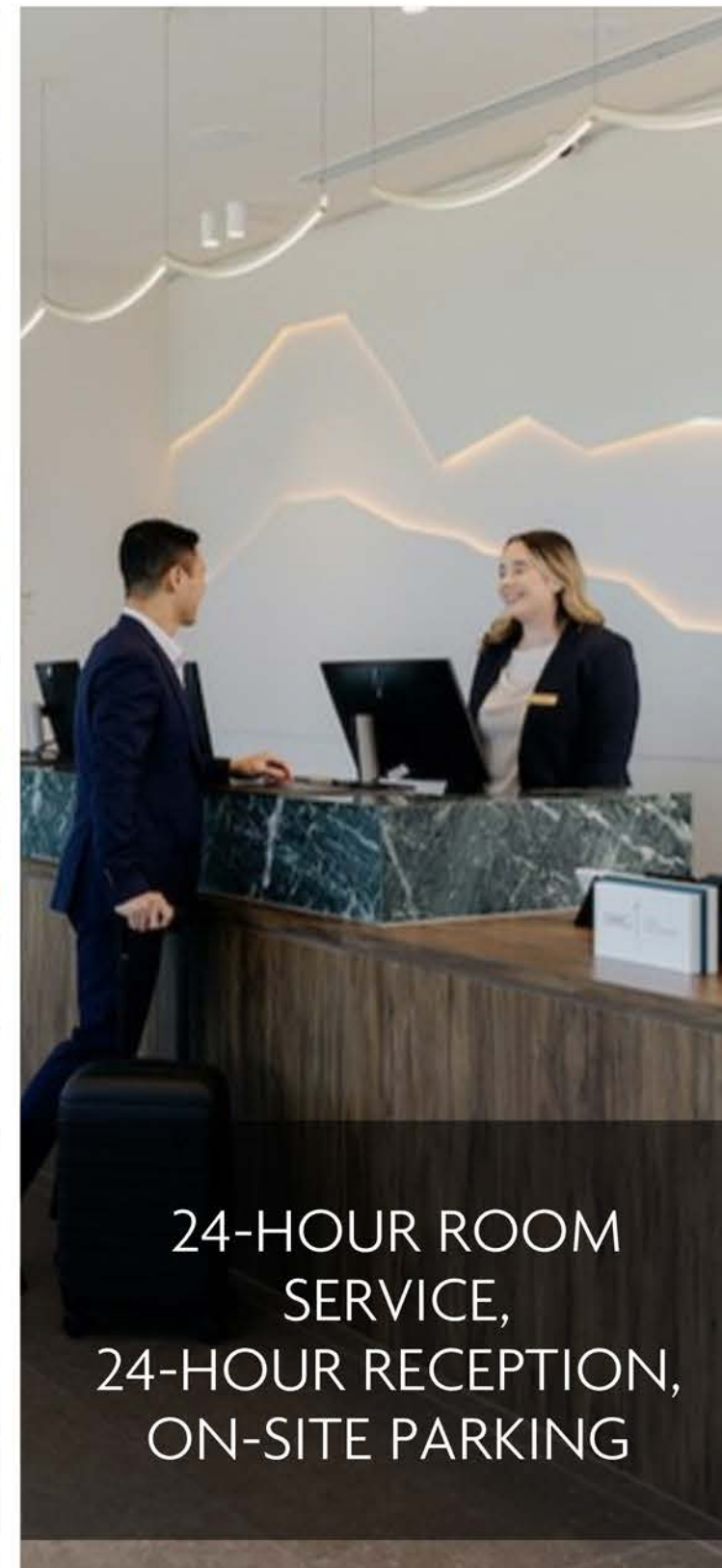
155 GUEST ROOMS
KITCHENETTE &
INTERCONNECTING
OPTIONS



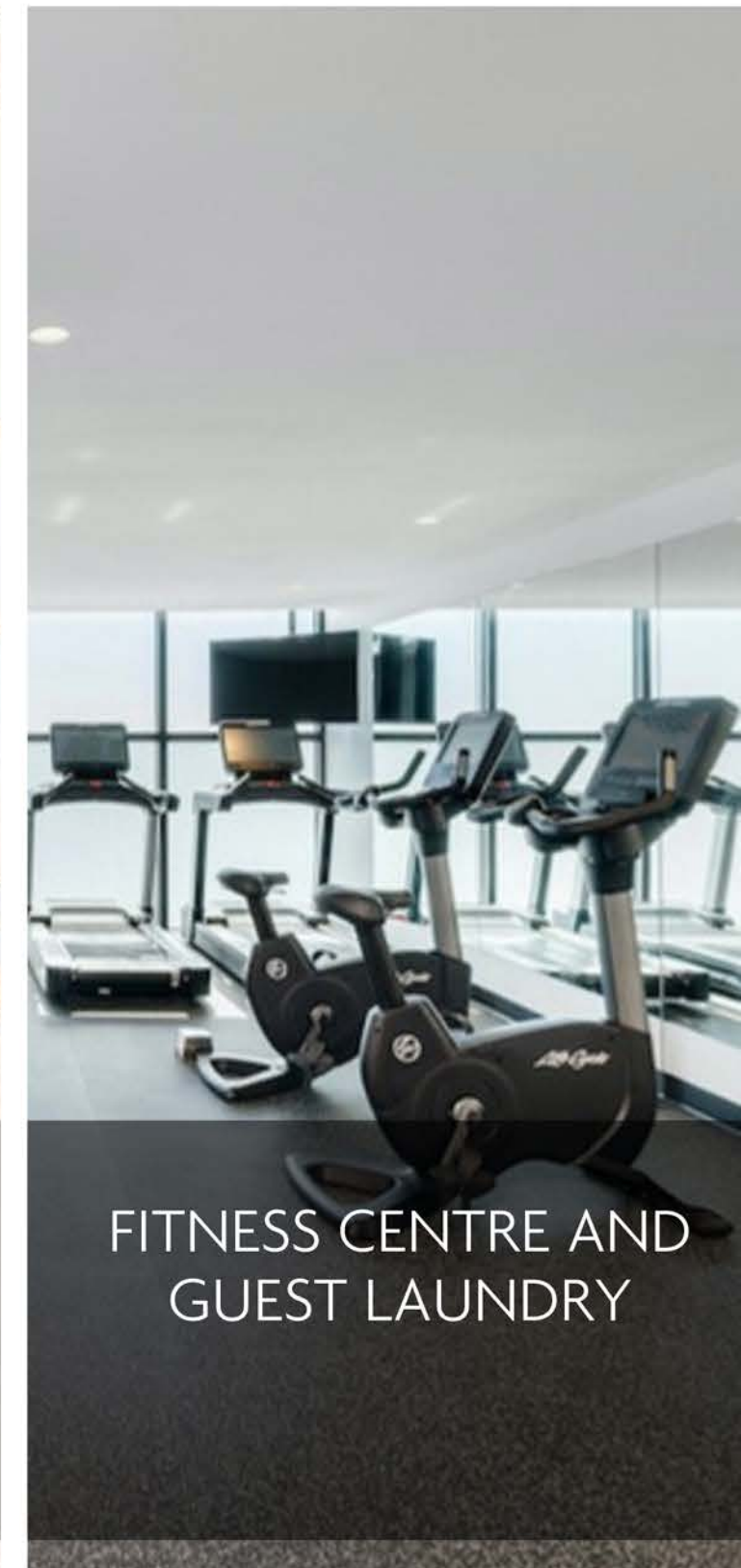
COMPLIMENTARY WIFI
& SEAMLESS
TECHNOLOGY



MULTI-PURPOSE,
COMMUNAL
WORKSPACES

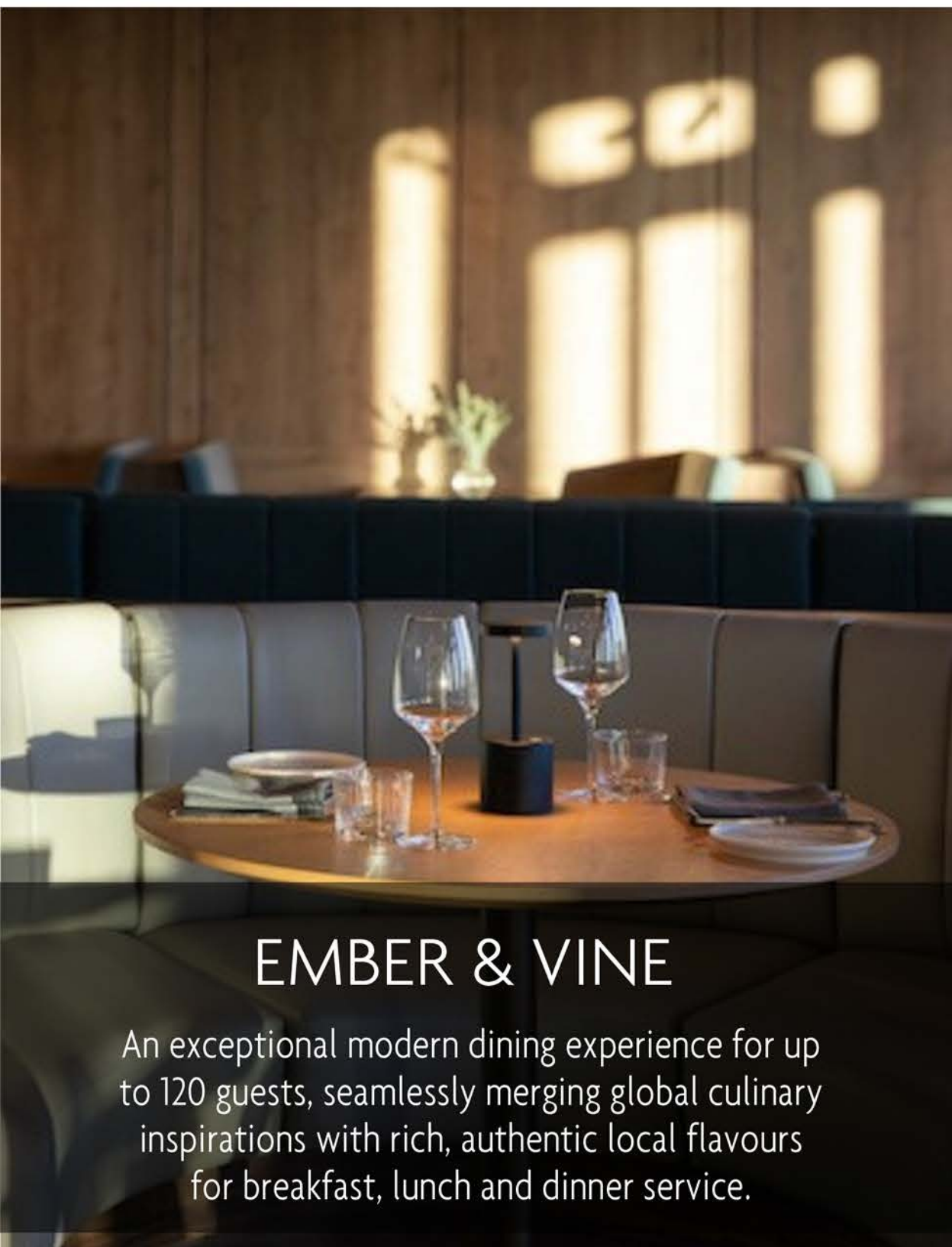


24-HOUR ROOM
SERVICE,
24-HOUR RECEPTION,
ON-SITE PARKING



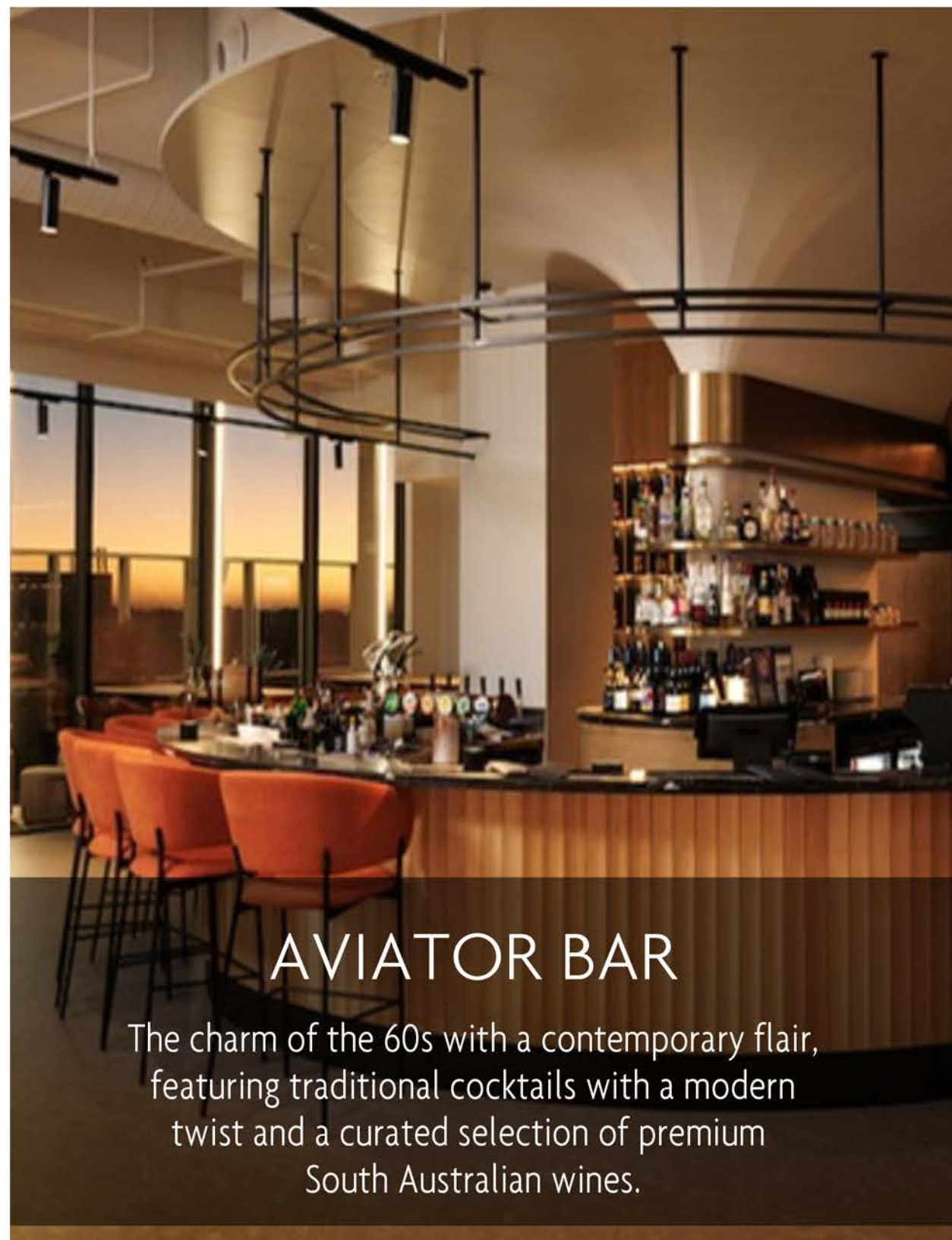
FITNESS CENTRE AND
GUEST LAUNDRY

RESTAURANT & BAR



EMBER & VINE

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



AVIATOR BAR

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



[Ready for a customised proposal? Click here to contact our team.](#)

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

Click [here](#) to request a customised proposal.

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