



MEETINGS & EVENTS 2026
made effortless

CROWNE PLAZA®
— BY IHG —
Adelaide

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CROWNE PLAZA ADELAIDE

at a glance

Your experience at Crowne Plaza Adelaide begins on Level 10, an elevated arrival that sets the tone for everything that follows.

Stay and meet in the heart of the city's East End, where culture, retail, and dining come together. Just 20 minutes from Adelaide Airport and moments from the central business district, this is where journeys meet - seamlessly connecting business, leisure, and the rhythm of the city.

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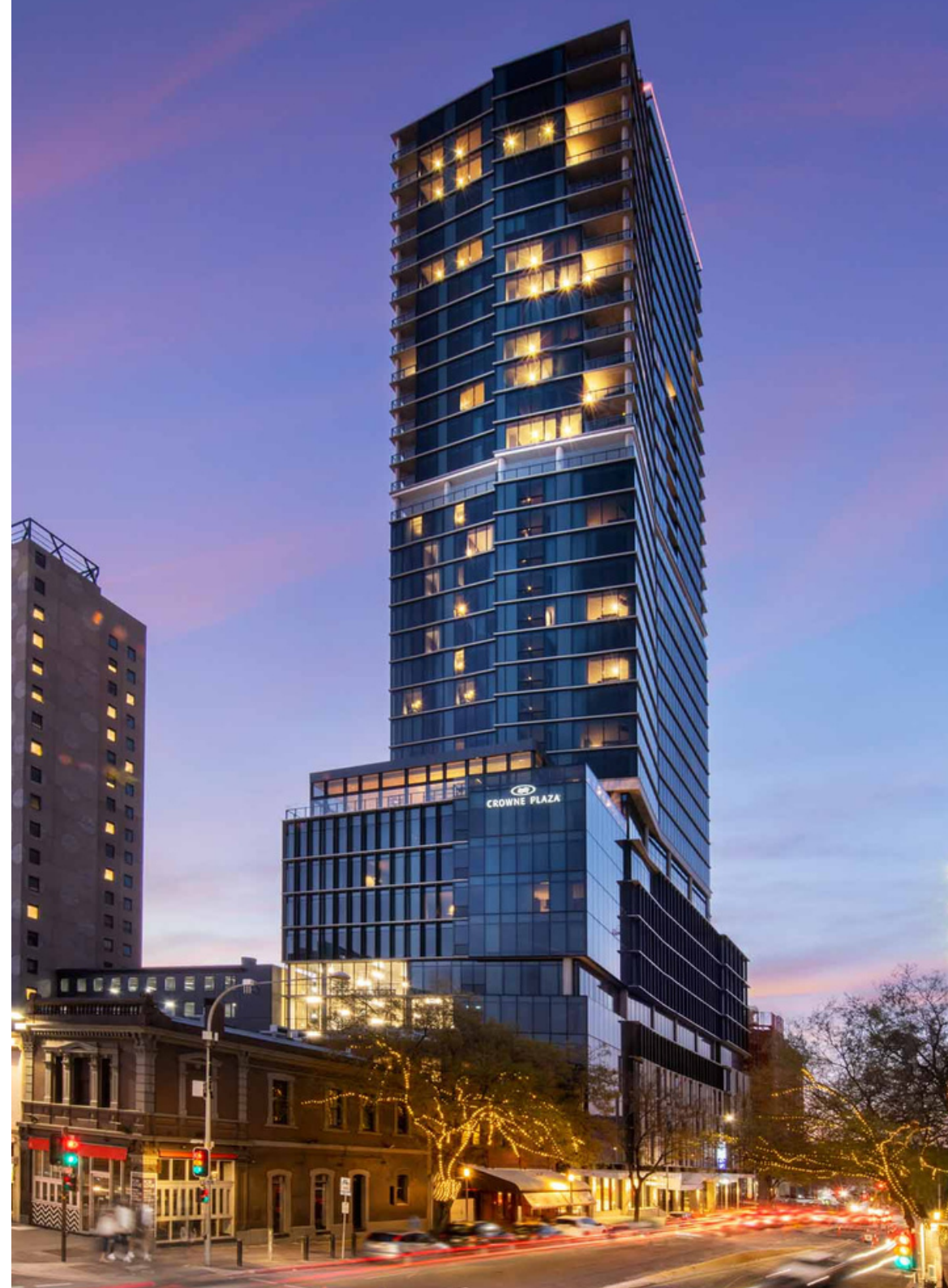
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PERFECTLY POSITIONED

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.

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.

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.

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.

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ROOMS WITH A VIEW

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

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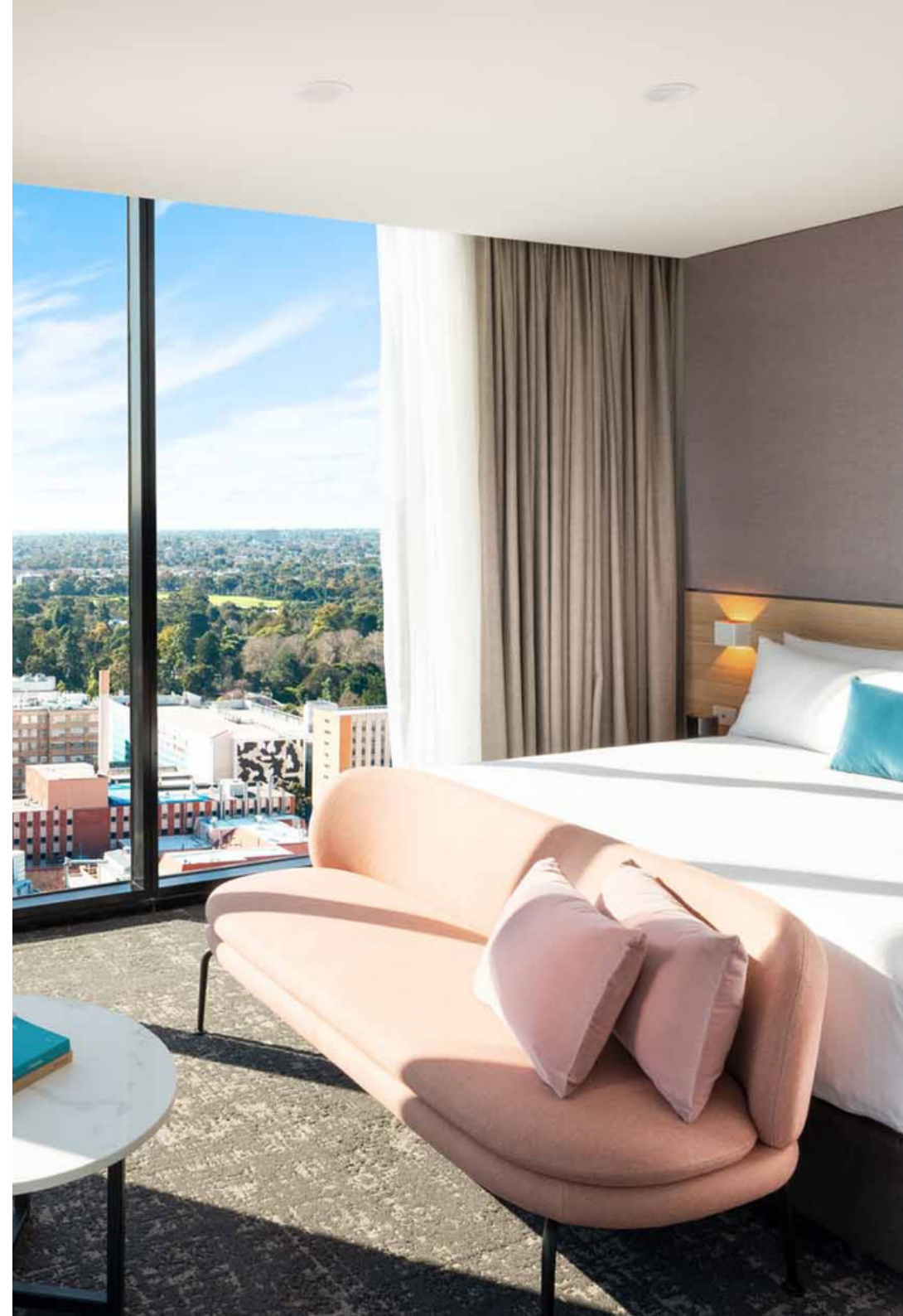
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DINE ABOVE THE CITY

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.

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MEETINGS & EVENTS SPACES

Think Tank

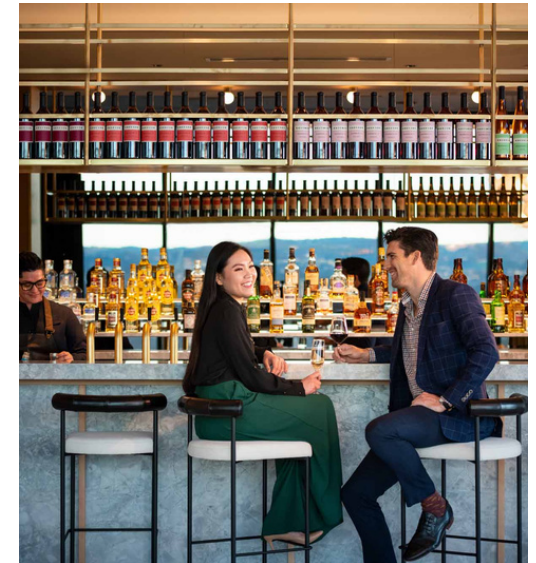
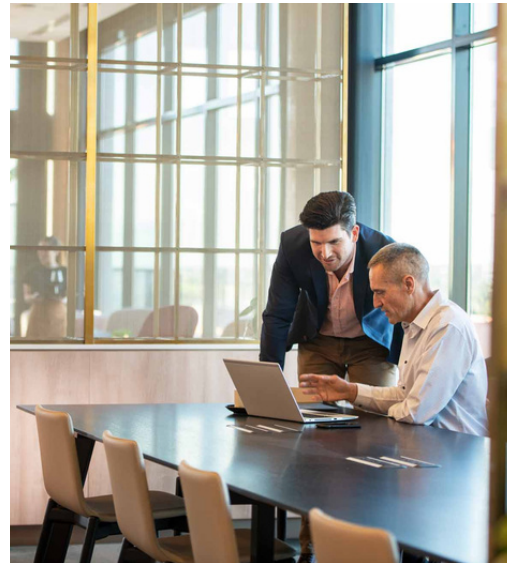
Crowne Plaza Adelaide offers inspiring and collaborative meeting spaces perfect for gathering, celebrating, and connecting.

Elevate

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.

Collaborate

Visionary Ballroom



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.



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	27	60	48	80	60	24	22
Visionary Ballroom	284 sqm	28	150	120	220	220	80	24

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MENUS

BREAKFAST

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.

BREAKS

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.

PLATTERS

FOOD STATIONS

DAY DELEGATE

BUFFET

CANAPÉS

PLATED MENUS

BEVERAGES



BREAKFAST

BREAKS

PLATTERS

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BEVERAGES

BREAKFAST

We are proud to showcase thoughtfully sourced produce that supports local South Australian farmers and producers, celebrating regional quality and freshness.



Dairy: Barossa Valley, Adelaide Hills & Fleurieu Peninsula



Smallgoods & Meats: Barossa Valley & Adelaide surrounds



Jams & Condiments: Adelaide Hills



Fruit & Vegetables: Adelaide Hills & Riverland

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)

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

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

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BEVERAGES

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

\$300.00 plus \$4.50 per coffee,
minimum of 50 cups

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.

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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

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

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

ANTIPASTO

Artisan cheeses and cured meats with marinated olives, grilled vegetables, toasted nuts, dried fruits, lavosh and assorted biscuits

ASSORTED SLIDERS - 12 PCS

Beef, chicken and vegetable sliders

ASSORTED SANDWICHES - 20 PCS

Sandwiches of the day

VEGETARIAN SPRING ROLLS & SAMOSA

Served with sweet chilli and mango chutney

PUMPKIN ARANCINI

Truffle mayo, parmigiana reggiano

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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



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EXECUTIVE

Arrival tea and barista coffee

Morning tea

Freshly percolated coffee, tea, chef's selection of one sweet or savoury item

Light working lunch

One salad, one gourmet sandwich, one wrap, seasonal fruit platter, soft drinks, tea and and barista coffee

Afternoon tea

Freshly percolated coffee, tea, chef's selection of one sweet or savoury item

STANDARD

Arrival tea and freshly percolated coffee

Morning tea

Freshly percolated coffee, tea, chef's selection of one sweet or savoury item

Light working lunch

Two salads, one gourmet sandwich, seasonal fruit platter, soft drinks, tea and freshly percolated coffee

Afternoon tea

Freshly percolated coffee, tea, chef's selection of one sweet or savoury item

LIGHT WORKING LUNCH

Chef's selection of two salads, one gourmet sandwich, whole seasonal fruit, soft drinks, tea and freshly percolated coffee

ENHANCEMENTS

Barista coffee

- Minimum 10 delegates.
- For groups of 50+ guests, a hot dish option will replace the gourmet sandwich selection.
- Day delegate packages include notepads, pens, mint and water, flip charts/whiteboards with markers, complimentary WiFi and a dedicated banquets events supervisor.

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PLATED MENUS

BEVERAGES

DAY DELEGATE PACKAGE MENUS

MONDAY & THURSDAY

MORNING TEA

Chef's selection from the following:

Mini ham & cheese croissants

Mini French donuts

Seasonal fruit platter

LIGHT WORKING LUNCH

Choose one salad:

Couscous salad, olive, grilled capsicum, sundried tomato, feta, nuts (v)

Garden salad, cherry tomato, cucumber, capsicum, balsamic dressing (v)

Served with:

Smoked salmon wrap, cucumber, cream cheese, red onion, lettuce, capers

Roasted pumpkin sandwich, grilled zucchini, hummus, spinach (v)

Seasonal fruit platter

AFTERNOON TEA

Chef's selection from the following:

Mini ham & cheese croissants

Mini French Donuts

Seasonal fruit platter

BEVERAGES

Soft drinks and mineral water

Tea

Coffee

TUESDAY & FRIDAY

MORNING TEA

Chef's selection from the following:

Vegetarian samosa

Mini chocolate croissants

Seasonal fruit platter

LIGHT WORKING LUNCH

Choose one salad:

Wholesome grain salad, barley, black bean, quinoa, corn, onion dressing

Garden salad, cherry tomato, cucumber, capsicum, balsamic dressing (v)

Served with:

Mediterranean chicken wrap, guacamole, tomato, red onion, mixed salad (df)

Open gruyere melted mushroom sandwich (v)

Seasonal fruit platter

AFTERNOON TEA

Chef's selection from the following:

Lamingtons

Spring rolls

Seasonal fruit platter

BEVERAGES

Soft drinks and mineral water

Tea

Coffee

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PLATED MENUS

BEVERAGES

DAY DELEGATE PACKAGE MENUS

WEDNESDAY & SATURDAY

ADD-ON HOT DISHES

\$8 per person, per item

MORNING TEA

Chef's selection from the following:

Mini sausage rolls

Chocolate brownie

Seasonal fruit platter

LIGHT WORKING LUNCH

Choose one salad:

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)

Served with:

Spicy tuna wrap, sriracha mayo, spring onion, corn, crisp shallots

Open ham & cheese baguette, tomato, rocket

Seasonal fruit platter

AFTERNOON TEA

Chef's selection from the following:

Mini Danishes

Samosas

Seasonal fruit platter

BEVERAGES

Soft drinks and mineral water

Tea

Coffee

Vegetable lasagne

Teriyaki soba noodle

Peking duck spring roll

Japanese salmon chahan

Cheesy meatball pasta

Pumpkin arancini

Beef dim sim

Chicken nasi goreng

Beef lasagne

Vegetarian quiche

Shepherd cocktail pie

Japanese chicken curry with steam rice



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BUFFET

CANAPÉS

PLATED MENUS

BEVERAGES

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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BEVERAGES

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 two cold and two hot canapés

BREAKS

1 hour

Choose two cold and three hot canapés

PLATTERS

1.5 hours

Choose three cold and five hot canapés

FOOD STATIONS

2 hours

Choose three cold and four hot canapés, plus one substantial

DAY DELEGATE

2-3 hours

Choose six canapés and three substantials

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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BEVERAGES

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, picked cucumber, coriander, Japanese mayo
Fish bites, tartare sauce, lemon
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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PLATED MENUS

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 fraîche (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

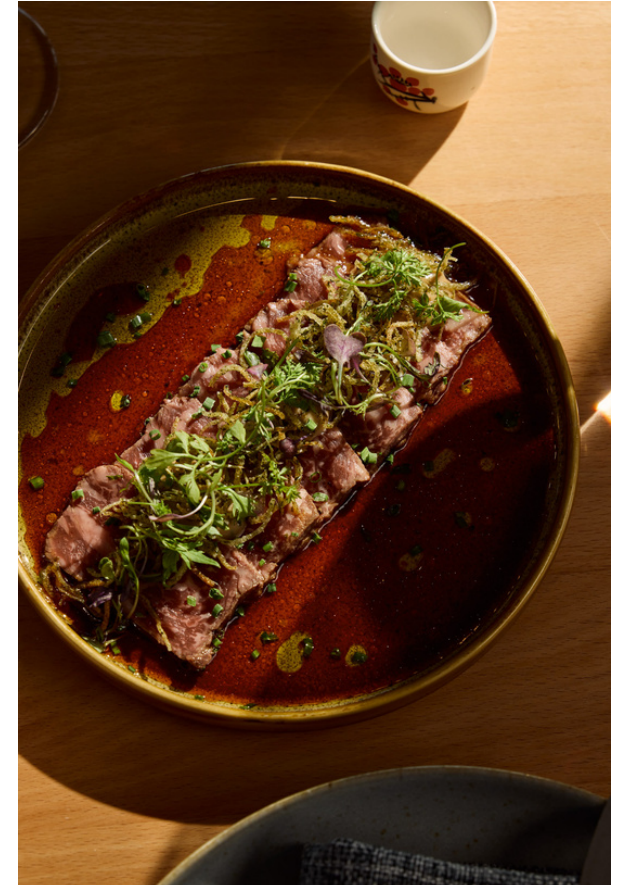
Beetroot Three Ways - candied rainbow beetroot, beetroot mousse, roasted golden beetroot, goat cheese, citrus, walnut (gf, v)

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)



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

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BUFFET

CANAPÉS

PLATED MENUS

BEVERAGES

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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BEVERAGES

BEVERAGE PACKAGES

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

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BEVERAGES

BEVERAGES ON CONSUMPTION

Oxford Landing Sparkling

Oxford Landing Sauvignon Blanc

Oxford Landing Shiraz

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 Go Down In Flames Shiraz

Nepenthe Prestige Cuvee Sparkling

The Lane Lois Blanc de Blanc Sparkling

Wirra Wirra Hiding Champion Sauvignon Blanc

Jim Barry The Atherly Riesling

Nepenthe Pinot Noir Rosé

Yalumba Barossa Bush Vine Grenache

Jim Barry The Atherly Shiraz

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