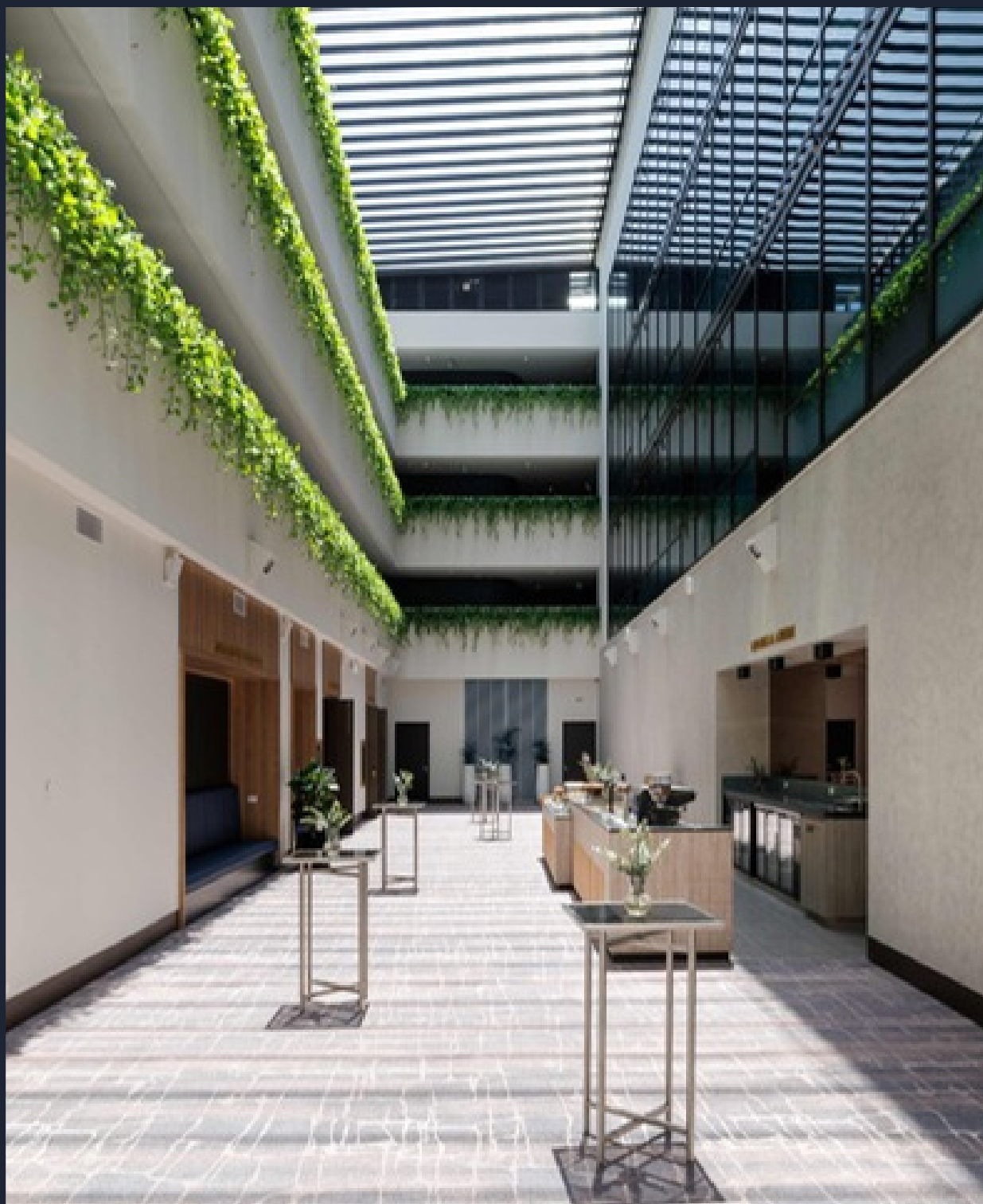
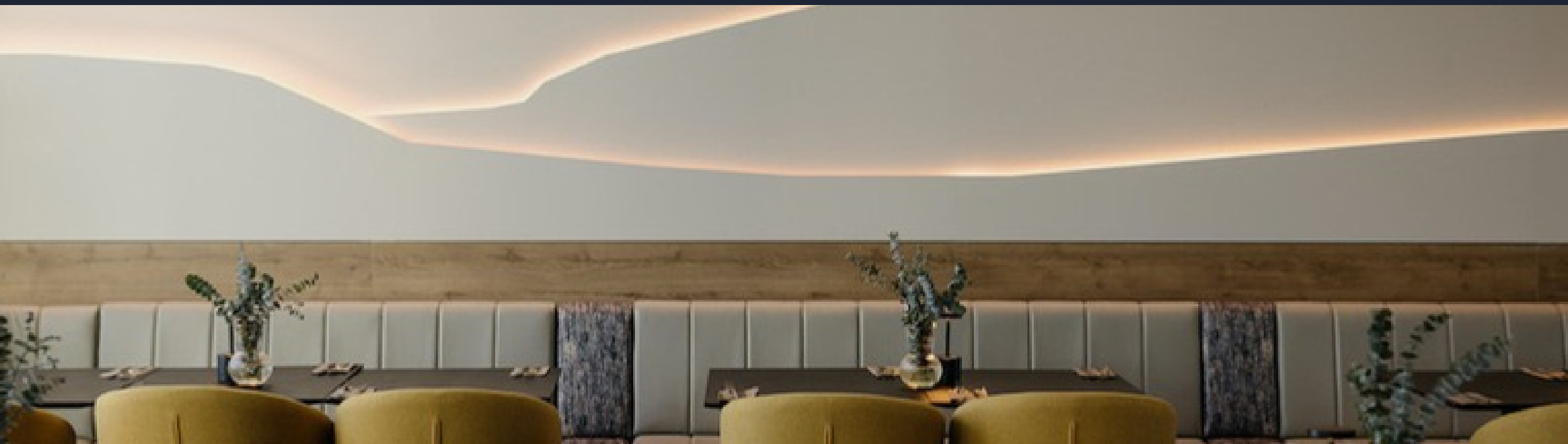
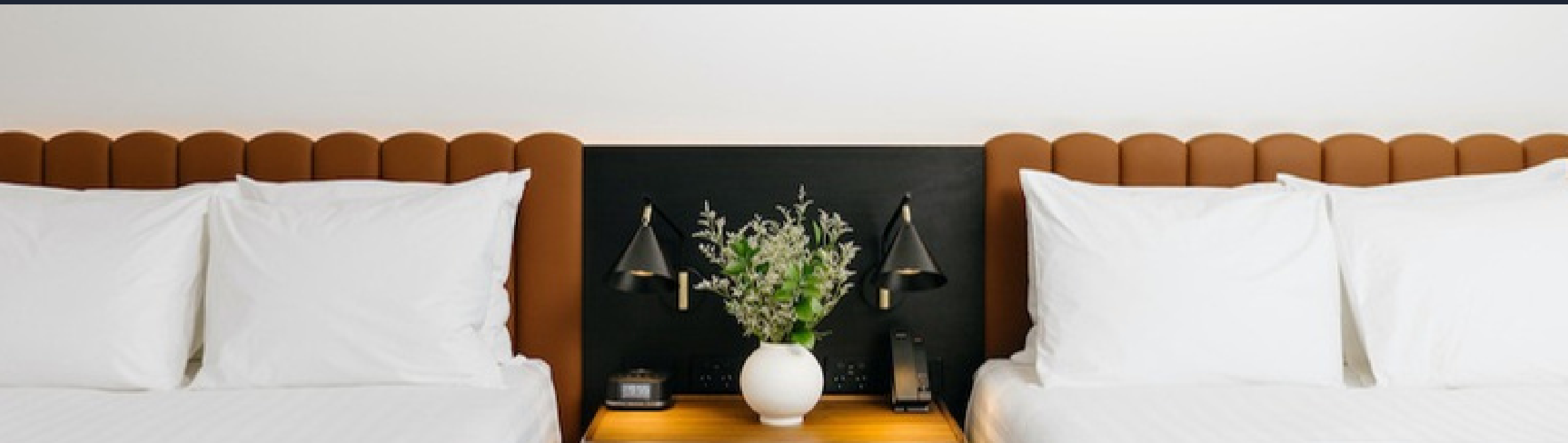




MEETINGS & EVENTS 2026

CROWNE PLAZA®
— BY IHG —
Adelaide Mawson Lakes



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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 audio visual, modern design, floor-to-ceiling windows, and striking 14m high atrium ceiling in the pre-function area.



CROWNE MEETINGS & EVENTS

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

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

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





LOCATION

Positioned in the vibrant heart of Mawson Lakes, our hotel 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 Garden Island Dolphin Sanctuary.

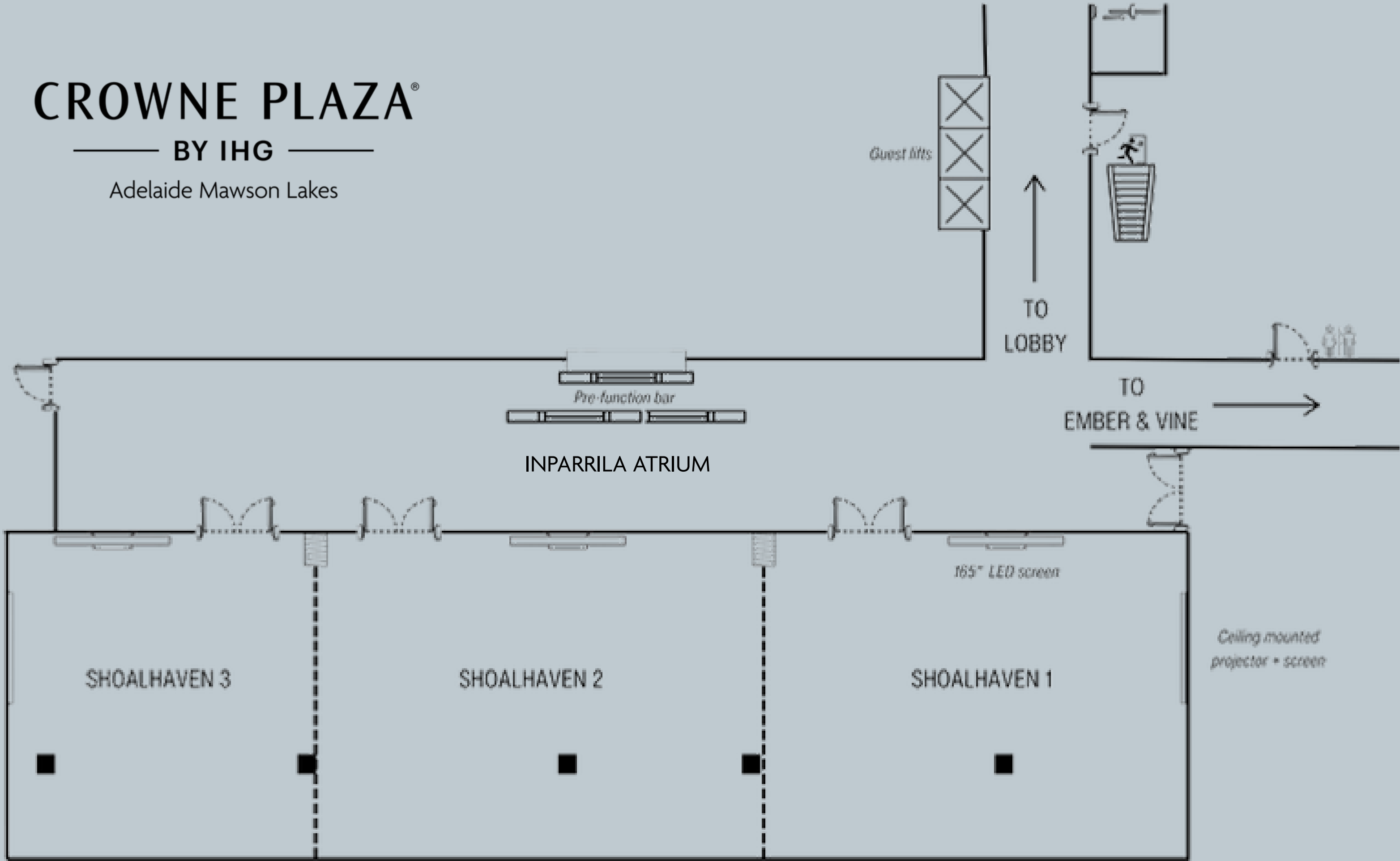
We take pride in showcasing the finest of South Australia by offering locally sourced food and beverages across our conference and event menus, as well as in our restaurant and bar. Our selections highlight the rich and distinctive flavours that make our region renowned.

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

CROWNE PLAZA®

— BY IHG —

Adelaide Mawson Lakes



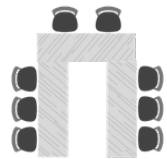
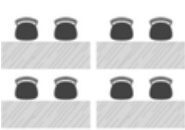
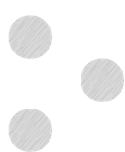


CROWNE PLAZA®

— BY IHG —

Adelaide Mawson Lakes

CAPACITY CHART

		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	20	40	32	40	40
SHOALHAVEN 1 & 2 COMBINED	320sqm	-	54	200	120	150	200
SHOALHAVEN 2 & 3 COMBINED	267sqm	-	40	150	88	110	150
SHOALHAVEN BALLROOM 1, 2 & 3 COMBINED	442sqm	-	70	280	200	250*	250
PRE-FUNCTION ATRIUM	198sqm	-	-	-	-	-	150

*Banquet with Dancefloor up to 200 guests | Please note; Capacities are dependant on audio visual and staging requirements.

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*
- All Day Freshly Brewed Coffee and Premium Tea Selection
- Morning and Afternoon Tea Breaks with 1 Break Item and Fresh Sliced Fruits
- Stand-up Working Lunch Including Daily Menu With Sandwich, Salad, Hot Dishes, Dessert With Assorted Soft Drinks And Juice
- Whiteboard or Flipchart
- WIFI For All Delegates
- Mineral Water and Mints Set on Tables

Minimum 20 guests required. *Inclusive room hire is also subject to minimum numbers.

Upgrades:

- Barista coffee service | from \$10.00 per person
- Additional break items | \$6.00 per person/item
- Whole fruit bowls | \$25.00 per bowl

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



MENUS

We serve mixed Origin seafood. We proudly serve premium seafood sourced primarily from Australia. The exception is our Ora King Salmon, sourced from New Zealand and renowned as the "Wagyu of the sea" for its superior quality and rich, buttery texture.

Please note menu items may be subject to change without notice. We are passionate about high-quality ingredients, but we can't guarantee an allergen-free environment. Guests with allergies or special dietary needs should consult our team, and we'll do our best to accommodate.

Minimum numbers may apply for some menus - ask our team for more details.

BREAKFAST

HOT PLATED BREAKFAST

\$42.00 per person

Your Choice of One:

BENEDICTION DI PROSCIUTTO

Free range poached eggs*, prosciutto, crispy potato, chive hollandaise, toasted sourdough

SALMON BENEDICTION FLORENTINE

Free range poached eggs*, salmon (M), spinach, crispy potato, chive hollandaise, toasted sourdough

PORTOBELLO TARTINE (GFO, PBO)

Torched Adelaide Hills mushroom ragout, smashed avocado, poached free-range egg, dukkha, green harissa, confit cherry tomato, pepitas, herbs, toasted sourdough

TRADITIONAL EGGS & BACON

Free range scrambled eggs, streaky bacon rashers, chicken chipotle, pesto glazed tomato, mini hash frites, toasted sourdough

Accompanied with **selection of mini coconut yoghurt with granola jars (GF, PB) and fresh seasonal fruits** to each table to start.

STANDING BREAKFAST BUFFET

\$39.00 per person

Brie and Tomato Croissants
Frittata with Spinach, Mozzarella, Tomato Relish (GF)
Open English Muffins, Eggs, Bacon, Cheese Assorted Pastries
Mini Muffins
Coconut Yoghurt with Granola Jars (GF, PB)
Fruit Yoghurt Jars (GF)
Seasonal Sliced Fruits (GF, PB)

All breakfast menus are served with a selection of chilled juices, freshly brewed coffee and premium tea selection.

Barista coffee upgrades available from \$6.00 per person.

*Poached eggs available for groups under 50 guests only.





TEA & COFFEE BREAKS

ARRIVAL TEA & COFFEE

\$6.00 per person

Freshly brewed coffee and premium tea selection

MORNING OR AFTERNOON TEA BREAKS

Includes freshly brewed coffee and premium tea selection

Your Choice of:

\$16.00 per person

1 SWEET OR SAVOURY ITEM

OR

\$21.00 per person

2 SWEET OR SAVOURY ITEMS

Additional catering items or fruit platters
+\$6.00 per person/item

BARISTA COFFEE UPGRADE

+\$6.00 per person, per break

OR

+\$12.00 per person full day
(during breaks only)

POPCORN CART UPGRADE

+\$6.00 per person, per break

SWEET OPTIONS (V)

Assorted Homemade Cookies

Assorted Mini Muffins

Mini Filled Donuts, Vanilla Cream

Raspberry Lamington, Vanilla Cream, Berry Jam

Chocolate Lamington, Vanilla Cream, Berry Jam

Chocolate Brownie, Charlie Black Coffee Cream

Orange and Almond Slice (GF, DF)

Peach and Passionfruit Slice (GF, PB)

Caramel Slice

Banana Cake

Carrot and Walnut Cake

Assorted Danishes

Fresh Seasonal Fruit Platter (GF, DF)

SAVOURY OPTIONS

Ham and Brie Croissants

Tomato and Brie Croissants (V)

Spinach and Ricotta Patties, Tomato Relish (V)

Mini Beef Sausage Rolls, Tomato Relish

Beef Croquettes, Beetroot Relish

Cajun Spice Chicken, Mozzarella English Muffins

Villi's Beef Pies, Tomato Relish

Feta and Mushroom Quiche, Tomato Relish (V)

Lorraine Quiche, Tomato Relish

Falafel, Coconut Yoghurt (GF, PB)

FRESHEN YOUR MEETING PACKAGE

HEALTHY ENHANCEMENTS

MORNING FRESH

+\$9.00 per person

BOTTLED BESA JUICES

Apple, Pear, Green Smoothie, Apple Strawberry, Apple Cherry, Apple Pear, Orange

Available for groups below 50 guests

WELLNESS OPTIONS

Consider swapping to this menu in place of our working lunch:

NOURISH BOWLS

Chef's Daily Hot Proteins (3)

Bases - Herbed Quinoa or Rice

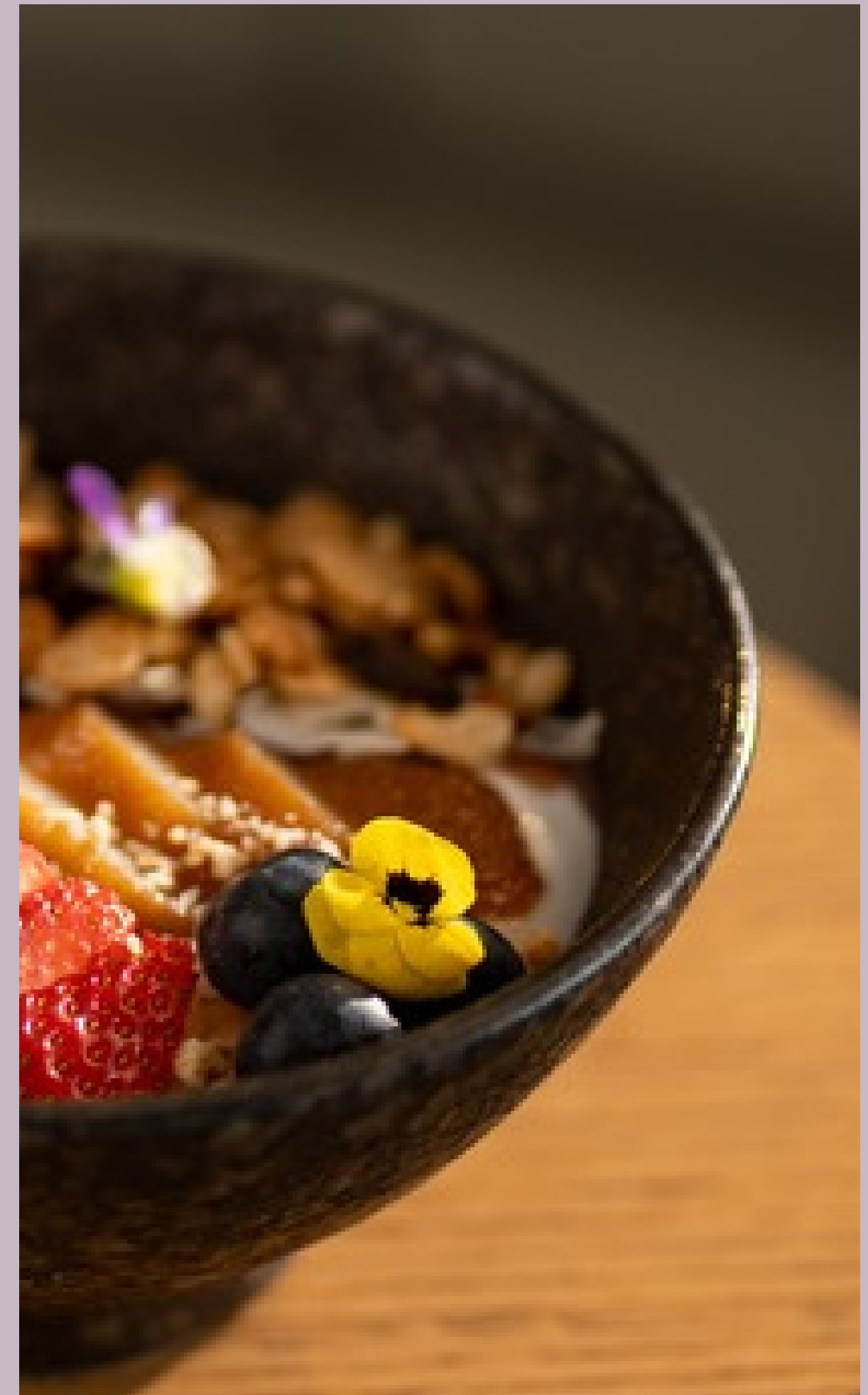
Salads - Market Greens, Pickled and Fresh Vegetable Selection, Avocado

Toppers - Feta, Pickled Onion, Fried Shallots

Dressings - Green Goddess, Vegan Ranch, Ponzu

*Available in lieu of standard working lunch package at no additional cost**

**Subject to minimum numbers of 20.*



WORKING LUNCHES

DAILY MENU

MONDAY

Beetroot Tortilla Wraps, Ham, Market Greens, Cheese, Tomato, Red Onion, Mango Relish

Moroccan Spice Pumpkin, Mix Bean Salad, Tomato, Cucumber, Red Onion, Olive, Balsamic Dressing (GF, PB)

Chicken Massaman Curry (GF, DF)

Crispy Tofu Curry, Seasonal Greens (V, GF, DF)

Steamed Jasmine Rice (GF, PB)

White Chocolate and Raspberry Gateau (V)

Selection of Soft Drinks, Juices

TUESDAY

Focaccia Sandwich, Zataar Spiced Roast Chicken, Brie, Chimichurri Yoghurt

Roquette Salad with Walnut, Pear and Kikorangi Blue Cheese (GF, V)

Lamb Casserole (GF, DF)

Pasta of the Day, Mushroom Sugo (V)

Cheesecake of the Day (V)

Selection of Soft Drinks, Juices

WEDNESDAY

Focaccia Sandwich, Mortadella, Beetroot Hummus, Tomato, Cucumber, Swiss Cheese

Baby Gem Salad, Cherry Tomato, Cucumber, Cashew Nuts, Crispy Shallots, Green Goddess Dressing (GF, PB)

Tuscan Chicken Breast, Mushroom Gravy

Lemon and Herb Risoni (V)

Chocolate Gateaux, Vanilla Cream (V, GF)

Selection of Soft Drinks, Juices

THURSDAY

Spinach Wraps, Ham, Seasonal Beetroot and Sweet Chilli Mayo, Tomato, Onion, Cheese

Tennessee Spice Kidney Bean and Chickpea Salad, Feta, Olives, Pickles (GF, V)

Beef Stroganoff (GF)

Baked Mediterranean Vegetables, Eggplant, Cauliflower, Zucchini, Capsicum (GF, PB)

Steamed Jasmine Rice (GF, PB)

Orange Almond Slice (V, GF, DF)

Selection of Soft Drinks, Juices



WORKING LUNCHES

DAILY MENU

FRIDAY

Turkish Rolls, Smoked Chicken, Red Pepper Hummus, Cheese, Tomato, Avocado and Dukkah

Roast Capsicum, Artichoke, Sundried Tomato, Red Onion, Olive, Feta Salad (GF)

Catch of the Day, Soy Hollandaise (GF, M)

Eggplant and Zucchini Stew (GF, PB)

Banana Cake, Coffee Cream (V)

Selection of Soft Drinks, Juices

SATURDAY

Soup of the Day served with Skala Bakery Artisan Breads

Chicken Caesar Salad, Boiled Egg, Parmesan, Croutons, Caesar Dressing

Szechuan Spiced Carrot Salad, Toast Almond, Cilantro, Citrus Dressing

Thyme Baked Chicken, Mushroom Gravy (GF)

Penne Pasta with Tomato Sugo, Mozzarella (V)

Lemon Cake (V)

Selection of Soft Drinks, Juices

SUNDAY

Focaccia Sandwich, Mortadella, Beetroot Hummus, Tomato, Cucumber, Swiss Cheese

Baby Gem Salad, Cherry Tomato, Cucumber, Cashew Nuts, Crispy Shallots, Green Goddess Dressing (GF, PB)

Beef Stroganoff (GF)

Lemon and Herb Risoni (V)

Chocolate Gateaux, Vanilla Cream (V, GF)

Selection of Soft Drinks, Juices



DAY DELEGATE PACKAGES

UPGRADES

POST-EVENT NETWORKING

\$20.00 per person

Your Choice of Canapes or Platters:

30 MINUTES CANAPES SERVICE

Chef's selection of canapes (3)

Available for groups above 20 guests

OR

CHEESE & CHARCUTERIE GRAZING

Assorted local cured meats, cheddar, brie and blue cheeses, dried fruit, pickles, nuts, crackers

Recommended for less than 50 guests

BEVERAGE OPTIONS

Your Choice of Package or on Consumption:

45 MINUTES OF BEVERAGE PACKAGE

\$22.00 PER PERSON

House sparkling, white and red wines, beer, soft drinks, unlimited service for 30 minutes

Available for groups above 20 guests

OR

BEVERAGES ON CONSUMPTION

\$15.00 MINIMUM SPEND PER PERSON

Your choice of wines, beers, spirits, cider and non-alcoholic options set to a tab limit.

Available for groups above 20 guests





PLATED MENU

TWO COURSE

\$75.00 per person

THREE COURSE

\$89.00 per person

All menus include 2 options for each course, served alternately, with one side salad served to the tables to share.

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

ADD ADDITIONAL SIDE DISHES

+\$4.00 per person/side

PLATED MENU

ENTRÉE

Ora King Salmon, Kangaroo Island Spirits Wild Gin Cured, served with Ikura, Wasabi Coconut Yoghurt, Fennel Fonds (GF, I)

Chipotle Prawn Cocktail Salad, Baby Gem, Avocado Cremeux, Cucumber, Cherry Tomato, Marie Rose Dressing (GF, DF, M)

36 Degree South Porterhouse Tataki, Chimichurri Mayo, Pickled Onion, Focaccia Crisp (DF)

Roasted Beetroot and Heirloom Tomato Tataki, Chimichurri Mayo, Pickled Onion, Rice Crisp (GF, PB)

Adelaide Hills Soft Cow Milk Burrata, Green Goddess Sauce, Cherry Tomato, Market Greens, Balsamic Glaze, Toasted Sourdough

Chicken and Ham Terrine Served with Toasted Brioche, Apricot, Pistachio, Cranberry, Pickles and Bush Tomato Chutney (GF)

Green Pea and Mint Croquette, Silky Pumpkin Cream, Micro Herbs (GF, PB)

Twice Cooked Pork Belly, Market Slaw, Picked Red Onion, Sticky Soy and Garlic Glaze

MAIN COURSE

Catch of the Day, Saffron Cauliflower Cream, Broccolini, Chive Bearnaise (GF, M)

Teriyaki Salmon Fillet, Lemon Myrtle Potato Cake, Wilted Spinach, Citrus Soy (GF, I)

Pressed Margra Lamb Oyster Shoulder, Herb Polenta, Heritage Carrots and Mint Gravy (GF, DF)

Moroccan Chicken Supreme, Sundried Tomato Hash, Green Bean, Forestiere Sauce (GF)

36 Degree South Beef Tenderloin, Horseradish Mash, Broccolini, Pink Peppercorn Gravy (GF, DF)

Pork Porchetta, Bush Spice Sweet Potato Mash, Broccolini, Calvados Sauce (GF, DF)

Mediterranean Lasagna, Mornay Sauce, Micro Herbs (V)

Beetroot Gnocchi, Black Garlic Gravy, Sage, Pine Nuts, Cashew Cream (GF, Ve)

DESSERT

Cheesecake of the Day, Berry Coulis, Granola Crumble

Tiramisu Cake, Charlie Clack Coffee Cream, Cocoa Dust

Weiss 65% Dark Chocolate Tart, Saffron Mascarpone, Pistachio 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

Warm Chocolate Pudding, Chocolate Sauce, Vanilla Cream

SIDE DISHES

+\$4.00 per person/ additional side

Market Harvest Salad, Walnut, Cherry Tomato, Cucumber, Balsamic Dressing (GF, DF, V)

Baby Gem, Cherry Tomato, Cucumber, Olives, Green Goddess Dressing, Parmesan (GF, DF, V)

Smoked Paprika Tossed Potato, Chimichurri (GF, DF, V)

Native Thyme Tossed Roast Vegetables (GF, DF, V)

CLASSIC BUFFET MENU FROM \$69PP

TO BEGIN

Artisan Bread Basket served with Salted Butter, Kangaroo Island EVOO

CHILLED DISHES

Baby Gem, Cherry Tomato, Cucumber, Cashew, Chimichurri Coconut Yoghurt Dressing (GF)
Thai-style Steamed Prawn with Rice Noodle Salad, Mint, Coriander, Sweet Chilli Dressing (GF)
Harvest Salad, Granny Smith, Walnut, Fennel, Cucumber, Citrus Dressing (GF, V)

HOT DISHES

Moroccan Spiced Chicken Breast, Tomato and Harissa Gravy
Lamb Casserole, Potatoes, Carrots (GF, DF)
Pumpkin Ravioli, Wild Mushroom Sugo, Shaved Parmesan
Duck Fat Glazed Patatas Bravas, Paprika Dust
Steamed Trio of Carrot, Cauliflower, Broccoli, EVVO, Almonds (GF, DF)

DESSERT

Chocolate Cremeux Tart, Vanilla Cream
Cheesecake of the Day, Seasonal Berries Coulis
Carrot and Walnut Cake, Spiced Mascarpone

DELUXE BUFFET MENU FROM \$89PP

TO BEGIN

Artisan Bread Basket, served with Salted Butter, Beetroot Hummus, Kangaroo Island EVOO

CHILLED DISHES

Caprese Salad, Tomato, Buffalo Mozzarella, Basil, Balsamic Dressing (GF)
Arugula & Prosciutto Salad, Pine Nuts, Cantaloupe, Shaved Parmesan, EVVO (GF)
Baby Gem, Cherry Tomato, Cucumber, Cashew Nut, Chimichurri Coconut Yoghurt Dressing (GF, PB)
Barossa Valley Delicatessen Continental Meats Served With Bush Tomato Chutney

HOT DISHES

36 Degree South Striploin, Mustard Gravy (GF)
Chicken Fricassee (GF)
Catch of the Day, Wilted Spinach, Tomato Caper Salsa (GF, DF, M)
Pumpkin Ravioli, Wild Mushroom Sugo, Shaved Parmesan
Provencal Vegetable Stew, Eggplant, Zucchini, Capsicum (GF, V)
Pomme Sweet Potato Truffle Mash (GF)

DESSERT

Tiramisu Cake Slice, Coffee Cream
Double Chocolate Brownie, Vanilla Mascarpone
Saffron Pannacotta Tart, Berry Compote
Seasonal Fruit Plate (GF, PB, DF)
Trio of South Australian Artisan Cheeses, served with Mixed Nuts, Cracker Selection

PB - Plant Based | V - Vegetarian | DF - Dairy Free | GF - Gluten Free | M - Mixed Origin Seafood | I - Imported Seafood

CANAPÉ MENU

HALF HOUR	Choice of one cold and two hot items	\$19.00 per person
ONE HOUR	Choice of two cold and three hot items	\$29.00 per person
ONE AND A HALF HOURS	Choice of three cold and four hot items	\$42.00 per person
TWO HOURS	Choice of two cold, three hot and two substantial items	\$56.00 per person

COLD ITEMS

Embered Eggplant and Feta Cheese Tart (V, GFA)
36 Degree South Striploin, Truffle Mayo, Beetroot Relish Brioche Toast
Ora King Salmon Tartare, Yuzu Mayo, Tapioca Cracker (GF, I)
Smoked Chicken with Cranberry Vol-au-vents
Smoked Salmon and Cream Cheese Blinis (M)
Mini Bruschetta Bites, Mozzarella, Tomato, Basil (V)
Wild Mushroom and Goat Cheese Mousse Tart, Plum Gel (V)

HOT ITEMS

Peking Duck Spring Roll, Hoisin Mayo
Popcorn Chicken, Thai Basil Mayo (GF, DF)
Thai Fish Cake, Sweet Chilli Mayo (M)
Tempura Prawn Cutlet, Togarashi Mayo (M)
Malaysian Chicken Samosa, Tomato Chutney
Truffle Mushroom Arancini, Pesto (V)
Pumpkin Arancini, Basil Passata (GF, PB)
Lamb Tandoori Skewer, Cumin Raita
Chicken Satay Skewer, Peanut Sauce
Mediterranean Falafel, Beetroot Hummus (GF, PB)

SWEET ITEMS

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

Chef’s Selection of Petite Desserts from \$22.00 per person
(4 items served to a station)

Additional items from \$7.00 per person/item





SUBSTANTIAL CANAPÉS

\$15.00 per canapé, per person
(when purchased with a canapé package)

COLD ITEMS

- Ora King Salmon Petit Poke Bowl, Sushi Rice, Edamame, Slaw, Pickle Cucumber, Chilli Mayo (GF, I)
- 36 Degree South Striploin , Julienne Vegetables, Chimichurri Mayo (GF)
- Chipotle Prawn Cocktail Salad, Baby Gem, Avocado Cremeux, Cucumber, Cherry Tomato, Marie Rose Dressing (GF, DF, M)
- Classic Caesar with Baby Cos, Anchovies, Boiled Egg, Croutons and Parmesan (V)
- 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 EVVO (GF)
- Classic Greek Salad with Capsicum, Cucumber, Tomatoes, Feta and Olives

HOT ITEMS

- Torched Ora King Salmon with Soy Hollandaise and Crispy Potato (GF, I)
- Fish and Chips, Tartare Sauce (M)
- Beef Wagyu Slider, Chips, Tomato Sauce
- Gremolata-Crusted Catch of the Day with Saffron Potato Mash (GF, M)
- Classic Chicken Schnitzel with Napoli Sauce and Cheesy Potato Purée (GF)
- Vietnamese Chicken with Spicy Chili Sauce, Julienne Vegetables and Vermicelli (GF, DF)
- 36 Degree South Striploin served with Truffle Mash, Rosemary Gravy (GF)
- Char Siu Pork Belly with Pomme Purée (GF)
- Pressed Lamb Oyster Shoulder with Herb Polenta Cake and Green Harissa (DF)
- Green Pea and Mint Croquette, Silky Pumpkin Cream, Micro Herbs (GF, PB)
- Falafel, Pepper-Berry Hummus and Coconut Yogurt (GF, V)

PLATTER SELECTION

\$100.00 PER PLATTER

MEZZE | beetroot hummus, walnut and red pepper muhammara, tzatziki, warm olives, pomegranate, feta, crudites, grilled pita

BEEF SLIDERS | brioche bun, wagyu pattie, cheese, tomato relish

CHICKEN SLIDERS | brioche bun, kaarage chicken, market slaw, cheese, chilli mayo

FALAFEL SLIDERS | brioche bun, falafel, pickled cucumber, hummus, coconut yoghurt

GLOBAL FLAVOURS | chicken dumpling, peking duck spring roll, vegetarian samosa

BAKERY CLASSICS | assorted locally made meat pies, sausage rolls, tomato relish

SEASONAL FRUIT | Fresh sliced fruit selection

(Each Platter Contains Approximately 30 Pieces Per Platter)

\$170.00 PER PLATTER

SOUTH AUSTRALIAN CHEESE | cheddar, brie and blue cheeses, dried fruit, nuts, lavosh and crackers

SOUTH AUSTRALIAN CHARCUTERIE | assorted local cured meats with pickles, nuts and crackers

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 50 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 30 guests. No Tray Service available for platters (see Canapes).



FOOD STATIONS

2 HOUR PACKAGE

\$95.00 per person

Your choice of 3 from the following:

- **Chicken OR Vegetarian Paella Station** (one choice) – interactive station (we now have this approved by our engineering team and we have been able to source equipment required)
- **Carvery Station** – interactive station, Roast Meat, Gravy and Other Sauces, Mashed Potato or Fries
- **BBQ Station** – semi-interactive station, Beef patties with optional salad fillings and brioche buns, for guests to build their own sliders, Chicken Skewers and Lamb Koftas with assorted sauces
- **Charcuterie Station** - interactive station, live slicing Prosciutto di San Daniele with assorted cheese and accompaniments

Upgrade 1 of your 3 choices from the above to our **premium seafood station +\$15pp**

- **Seafood Station** – non-interactive station, steamed prawns and natural Coffin Bay Oysters with assorted sauces and accompaniments (M)

Add a Dessert Station +\$19pp

- **Mini Desserts** - non-interactive station, assorted cakes, tarts and desserts



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

Taylors Estate Sparkling Pinot Noir Chardonnay
Taylors Promised Land Sauvignon Blanc
Taylors Promised Land Rose
Taylors 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



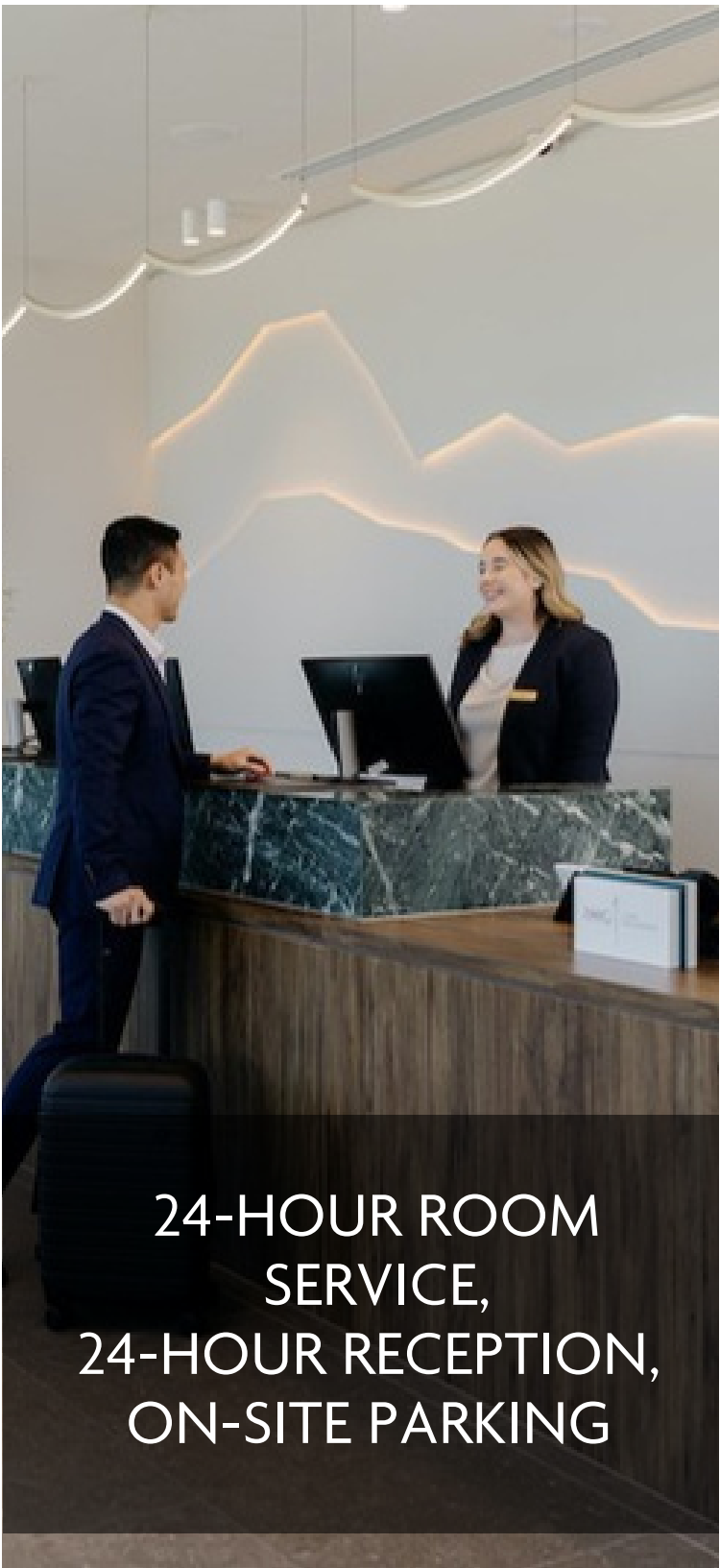
155 GUEST ROOMS
KITCHENETTE &
INTERCONNECTING
OPTIONS



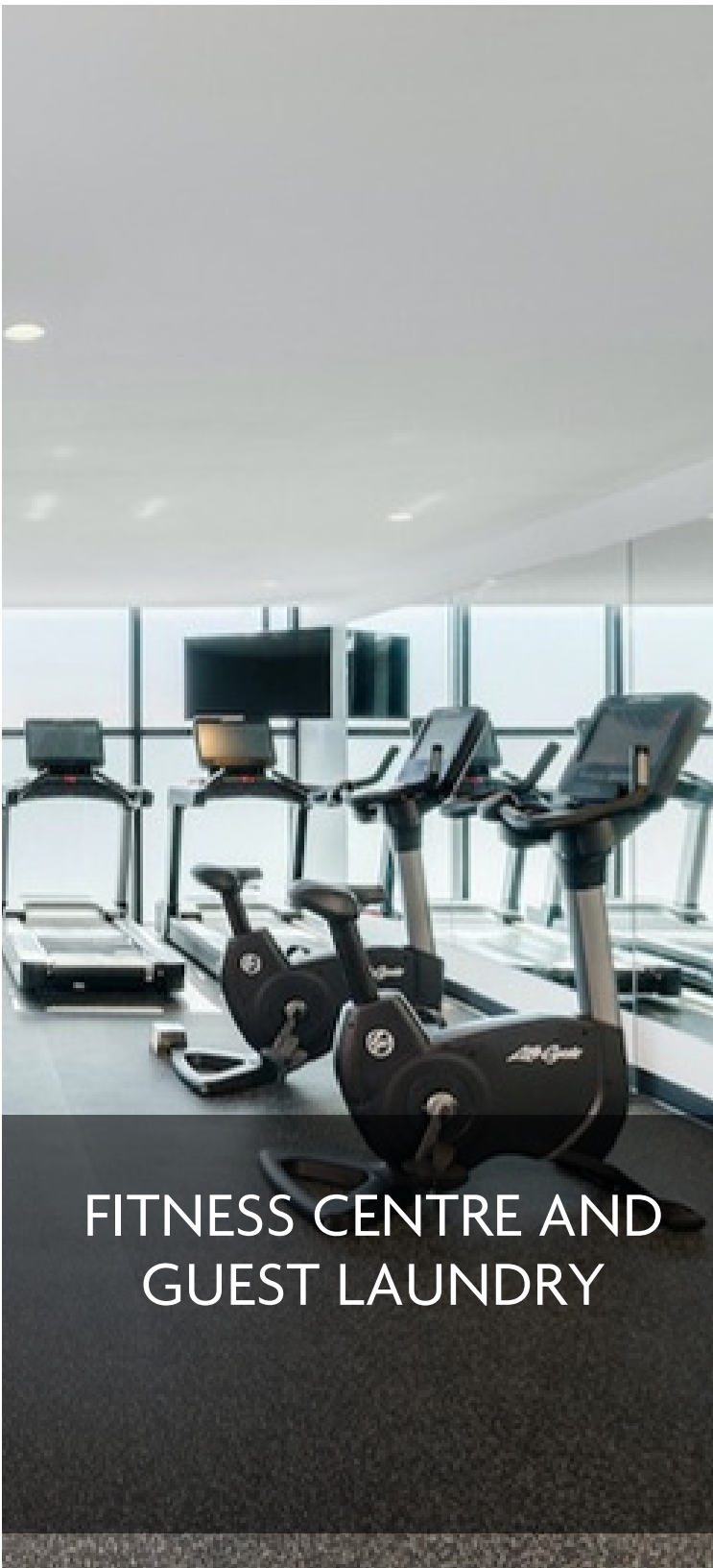
COMPLIMENTARY WIFI
& SEAMLESS
TECHNOLOGY



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.

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.

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.



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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