



CONFERENCES & EVENTS

Discover our full menu.

CROWNE PLAZA®

— BY IHG —

Sydney Darling Harbour



CONTINENTAL BREAKFAST

\$35pp

Selection of cereals with milk
Assorted morning pastries and mini muffins
Seasonal fresh fruit bowl
Freshly squeezed juices
Greek yoghurt with granola and berry compote
Bircher muesli
Selection of breads with preserves and butter
Freshly brewed tea and coffee



PLATED BREAKFAST

\$45pp

*Alternate serve surcharge: \$6pp

On the Table

Freshly cut seasonal fruits
Assorted pastries and croissants
Assortment of preserves, honey, and butter
Selection of juices, tea and coffee

Plated Options (Select 1)

Scrambled Eggs

Grilled sourdough, roasted tomato, bacon rashers, mushrooms, hash browns

Vegetable Frittata

Roasted field mushroom, bacon, vine cherry tomatoes, baby spinach (GF)

Poached Eggs

Wilted spinach, mushrooms, cherry tomatoes, grilled asparagus, chicken sausage, sourdough (DF)

Smashed Avocado

Country sourdough, heirloom tomatoes, Persian fetta, dukkah, poached eggs, hash browns (V)

Atlantic Smoked Salmon

Two eggs scrambled, goat cheese, hash brown, tomato, sourdough

Eggs Benedict

Poached eggs, sautéed spinach, double smoked ham, hollandaise sauce, brioche slice

Buttermilk Pancakes

House-made pancakes, fresh berries, lemon curd, maple syrup (V)

Waffles

Banana, caramel, whipped cream, toasted macadamia and candied bacon (V)



BUFFET BREAKFAST

\$45pp

*Minimum 20 pax

Cold Buffet

Selection of cereals with milk
Assorted morning pastries and mini muffins
Seasonal fresh fruit bowl
Greek yoghurt with fruit coulis
Selection of breads with preserves and butter
Australian cheese platter with nuts and dried fruit
Charcuterie: double-smoked leg ham and Hungarian salami
Tasmanian smoked salmon

Hot Buffet

Choose one egg dish

- Free-range scrambled eggs with chives (V, GF)
- Fried eggs (V, GF)
- Vegetable frittata (V)

Choose one protein

- Smoked streaky bacon
- Chicken & mustard sausage (GF)
- Spanish chorizo (GF)

Choose two sides

- Grilled tomatoes with oregano and cold-pressed olive oil (V, GF)
- Sautéed mushrooms with spinach and garlic (V, GF)
- Crispy hash browns (V)
- Baked beans (V)

Selection of juices, tea and coffee

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DAY DELEGATE PACKAGE

DDP Standard – Half Day

\$99pp

Arrival Tea and Coffee
Morning Tea or Afternoon Tea
Working Lunch

DDP Standard – Full Day

\$109pp

Arrival Tea and Coffee
Morning Tea
Working Lunch
Afternoon Tea



DAY DELEGATE PACKAGE

MONDAY

Morning Tea

- Sonoma's warm banana bread with butter (V)
- Whole fruit bowl

Lunch

Salads

- Mixed leaves with tomatoes, cucumbers, and avocado (GF, VE)
- Asian-style beef salad

Hot Buffet

- Oven-roasted local salmon with dill and capers butter sauce (GF)
- Seasonal mixed vegetables (VG, GF)
- Casarecce pasta with roasted cauliflower, zucchini, parmesan, and creamy Alfredo sauce (V)

Easy Grab

- Poached chicken, mature cheese, mesclun leaves, and garlic aioli in ciabatta

Desserts

- Orange poppy seed cake
- Mixed nuts tart
- Seasonal cut fruits with berries

Beverages

- Selection of soft drinks
- Selection of juices
- Still and sparkling water

Afternoon Tea

- Roasted vegetable quiche with tomato relish (V)
- Assorted eclairs
- Tea and coffee

TUESDAY

Morning Tea

- Goat cheese and caramelized onion tart (V)
- Whole fruit bowl

Lunch

Salads

- Poached salmon, cucumber, dill salad (GF, DF)
- Baby artichoke, Kalamata olives, heirloom tomatoes, spinach salad (VE, GF)

Hot Buffet

- Paprika and lemon rubbed BBQ chicken thigh (GF, DF)
- Ratatouille (VE)
- Cheesy baked pasta with onion, mushroom, zucchini, tomato sauce (V)

Easy Grab

- Charred capsicum, Roma tomato, provolone cheese, lettuce, hummus in Turkish bread (V)

Desserts

- Assorted cakes
- Seasonal cut fruits with berries

Beverages

- Selection of soft drinks
- Selection of juice
- Still and sparkling water

Afternoon Tea

- Four cheese arancini with confit garlic aioli
- Assorted lamingtons
- Tea and coffee

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DAY DELEGATE PACKAGE

WEDNESDAY

Morning Tea

- Coconut chia pudding, berries compote (VE)
- Whole fruit bowl

Lunch

Salads

- Poached chicken, baby cos lettuce, fennel, avocado, capers, anchovy dressing
- Roasted pumpkin, feta, walnut, spinach salad (V, GF)

Hot Buffet

- Steamed Cone Bay barramundi, shallot, ginger, soy, chili (GF, DF)
- Sautéed Asian greens, garlic (VE, GF)
- Hokkien noodles, bok choy, green bean, mushroom (V)

Easy Grab

- Mini pork buns, plum sauce

Desserts

- Mango cheesecake
- Assorted macarons
- Seasonal cut fruits with berries

Beverages

- Selection of soft drinks
- Selection of juice
- Still and sparkling water

Afternoon Tea

- Shiitake mushroom & leek spring rolls, sweet chili sauce
- Apple custard tart
- Tea and coffee

THURSDAY

Morning Tea

- Chicken & leek pie (GF)
- Whole fruit bowl

Lunch

Salads

- Shrimp, cucumber, fennel, Granny Smith apple salad (GF, DF)
- Turkish piyaz salad, braised cannellini beans, Roma tomatoes, onion, parsley, sumac dressing (GF, DF)

Hot Buffet

- Eggplant & potato Penang curry, fragrant herbs, coconut, chili (VE, GF)
- Slow-cooked butter chicken
- Steamed rice

Easy Grab

- Cucumber and cream cheese on wholemeal bread (V)

Desserts

- Pistachio apricot cake
- Mini pavlova
- Seasonal cut fruits with berries

Beverages

- Selection of soft drinks
- Selection of juice
- Still and sparkling water

Afternoon Tea

- Pumpkin & ricotta arancini, garlic aioli (V)
- Strawberry tart
- Tea and coffee

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DAY DELEGATE PACKAGE

FRIDAY

Morning Tea

- Overnight soaked Bircher muesli, strawberries, pepitas (V)
- Whole fruit bowl

Lunch

Salads

- Chicken penne salad, roasted pepper, sundried tomato, basil pesto (contains nuts)
- Roasted beetroot, chickpea, spinach salad (VE, GF)

Hot Buffet

- Overnight beef short ribs, rosemary-infused jus (GF, DF)
- Roasted root vegetables (V)
- Zucchini, ricotta & mint ravioli, herbed cream sauce (V)

Easy Grab

- Shredded chicken, shallot, mayonnaise, milk bun slider

Desserts

- Tiramisu
- Pear & almond tart
- Seasonal cut fruits with berries

Beverages

- Selection of soft drinks
- Selection of juice
- Still and sparkling water

Afternoon Tea

- Thai vegetable curry puff, sweet chili sauce (V)
- Carrot cake
- Tea and coffee

Morning Tea

Add-ons (\$8 each)

- Coconut chia pudding, berry compote
- Date, chocolate & coconut protein balls
- Sonoma's warm banana bread, Pepe Saya butter
- Greek yoghurt, toasted granola & berry pots
- Aussie beef sausage rolls, tomato chutney
- Assorted mini muffins
- Morning Danish pastries & croissants
- Assorted donuts

Deluxe Lunch

Add-ons (\$19 each)

- **Monday** – Chargrilled satay skewers (chicken & lamb)
- **Tuesday** – Assorted dim sums, soy ginger sauce (chicken & vegetarian)
- **Wednesday** – Assorted sushi rolls
- **Thursday** – Noodle soup station with assorted condiments
- **Friday** – Vietnamese rice paper rolls (chicken & vegetarian)

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CANAPÉS

\$7 per piece

*Minimum 10 pax

Cold

Heirloom tomato & olive bruschetta, sourdough (V, VE, DF)
Field mushroom crostini, parmesan (V)
Compressed watermelon, feta, basil (V, GF)
Tasmanian smoked salmon, chive, sour cream on sourdough
Tuna tartare, avocado, mango, yuzu, cold-pressed EVOO (DF)
Sydney rock oysters, finger lime (GF, DF) (supplement \$2)
Shrimp & avocado cocktail tartlets
Aged prosciutto, melon, mint (GF, DF)
Scallop ceviche, red chili, corn (GF, DF)
Beef carpaccio, truffled dressing, parmesan, sourdough

Hot

Four cheese arancini, garlic aioli (V)
Tofu & shiitake mushroom dumplings (VE, GF)
Potato, corn & Manchego cheese croquette, confit garlic aioli (V)
Braised lamb & olive empanadas, chimichurri sauce
Thai-spiced vegetable spring roll, sweet chili relish (V)
Roasted vegetable wholemeal quiche (V)
Bolognaise, pea & parmesan arancini, saffron mayo
Aussie beef pie, tomato relish
Mini quiche Lorraine, rocket
Chicken & leek quiche (GF)
Chicken dim sum, soy
Beef brisket croquettes, aioli
Chicken satay skewers, peanut sauce
Tempura-battered prawns, sweet chili sauce

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SUMPTUOUS CANAPÉS

\$9.5 per piece

*Minimum 10 pax

Potato gnocchi, mushroom ragout, basil (V)
Margherita pizzetta, pesto (V)
Char-siu pork buns, sweet plum sauce
Mini Wagyu beef sliders, cheddar, tomato relish
Butter chicken, green pea biryani rice
Tempura prawn baos, slaw, sriracha (DF)

DESSERT CANAPÉS

\$6 per piece

*Minimum 10 pax

Mini pavlova, Chantilly cream, berries
Mini chocolate éclair
Strawberry rhubarb coconut sago bowl
Chocolate tart
Lemon meringue tart
Apple & berry crumble tart
Assorted petit fours
Assorted macarons
Assorted handmade chocolate truffles

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CANAPÉ PACKAGES

*Minimum 10 pax

- **3 Pieces:** Combination of cold and hot – \$18pp
- **6 Pieces:** Combination of cold, hot, and sweet – \$36pp
- **8 Pieces:** Combination of cold, hot, and sweet, including up to 2 substantial canapés – \$55pp



GRAZING STATIONS

*Minimum 15 pax

**Price per 90 minutes

Australian Cheese Table – \$25pp

Selection of three premium Australian cheeses, served with lavosh, nuts, olives, and grapes

Charcuterie Table – \$25pp

Selection of three premium cold meats, served with sourdough bread, olives, and roasted pepper dip

Sushi & Sashimi – \$32pp

Selection of kingfish and salmon sashimi, California sushi rolls, served with wasabi, pickled ginger, and soy sauce

Oyster & Prawn Bar – \$38pp

Sydney rock oysters, Pacific oysters, and poached prawns, served with finger lime dressing, fresh lemon, Tabasco, and cocktail sauce

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BUFFET MENU

Standard Buffet

\$69pp

Salad Selections: Choose 2
Hot Buffet: Choose 2
Vegetarian Option: Choose 1
Side: Choose 1
Desserts: Choose 2

Deluxe Buffet

\$75pp

Soup: Choose 1
Salad Selections: Choose 3
Hot Buffet: Choose 2
Vegetarian Option: Choose 1
Sides: Choose 2
Desserts: Choose 3



BUFFET MENU

Soup (Deluxe Buffet only)

Served with bread rolls

- Creamy Mushroom Soup
- Cauliflower Soup
- Minestrone
- Pumpkin Soup
- Potato & Leek Soup

Salad Selections

- Roasted Pumpkin, Feta, Walnut & Spinach Salad (V, GF)
- Zucchini, Spinach, Red Onion, Toasted Almond & Quinoa Salad (VG, GF)
- Baby Artichoke, Kalamata Olives, Heirloom Tomato & Spinach Salad (VG, GF)
- Pearl Couscous, Cucumber, Sweet Corn & Roasted Pepper Salad (VG)
- Waldorf Salad with Chicken, Green Apple, Celery & Walnuts (GF)
- Poached Chicken, Baby Cos Lettuce, Fennel, Avocado & Capers (GF)
- Chicken Penne Salad with Roasted Capsicum, Sundried Tomato & Basil Pesto (N)
- Turkish Piyaz Salad with Braised Cannellini Beans, Roma Tomatoes, Onion, Parsley & Sumac Dressing (VG, GF)
- Tuna Salad with Cucumber, Capsicum, Spanish Onion & Kalamata Olives (GF, DF)
- Salmon Flakes, Cucumber & Dill Salad (GF, DF)
- Shrimp, Fennel, Cucumber & Green Apple Salad (GF, DF)
- Asian Style Beef Salad with Cucumber, Onion, Shredded Carrot & Mint

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BUFFET MENU

Protein Selections (Hot Buffet)

- Slow Cooked Moroccan Lamb Shoulder (GF, DF)
- Beef Stir Fry with Green Beans (DF)
- Beef Lasagna
- Beef Bourguignon
- Poached Salmon with Yellow Curry Sauce, Thai Basil, Mint & Fried Shallot (GF, DF)
- Pan-Seared Barramundi with Parsley & Lemon Butter Sauce (GF)
- Atlantic Salmon with Confit Tomato Butter (GF)
- Tuscan Spiced Grilled Chicken with Chardonnay Artichoke Caper Sauce
- Tandoori Spiced Chicken Skewer (DF)
- Chermoula Spiced Chicken Thigh (GF, DF)
- Creamy Tuscan Chicken with Sundried Tomato & Spinach
- Grilled King Prawn with Corn Salsa (+ \$7pp) (GF, DF)
- Riverina Australian Beef Sirloin with Jus (+ \$6pp) (DF)
- Charcoal Grilled Lamb Cutlet with Chimichurri Sauce (+ \$6pp) (GF, DF)
- Prawn with Chili, Lime & Lemongrass Ravioli, Lime Beurre Blanc (+ \$5pp)

Vegetarian Option

- Cauliflower & Broccoli Gratin (V)
- Potato Lyonnaise (V)
- Spinach, Ricotta & Pinenut Ravioli with Rich Tomato, Parmesan & Basil Sauce (V)
- Baked Gnocchi with Sundried Tomato, Green Peas & Creamy Basil Pesto, Parmesan (V)
- Homemade Root Vegetable Ravioli (V)
- Ratatouille (VG, GF)
- Orecchiette Pasta with Tomato Sauce, Kalamata Olives & Basil (V)

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BUFFET MENU

Sides

- Classic Corn on the Cob with Garlic Butter (GF, V)
- Vegetable Pulao Rice (DF, V)
- Pea Butter Rice (V)
- Roasted Herbed Potatoes (VG, GF)
- Roasted Medley of Root Vegetables (VG, GF)
- Steamed Seasonal Vegetables (VG, GF)
- Honey Glazed Dutch Carrots (V, DF, GF)

Desserts

- Black Forest Cake
- Mango & Coconut Slice
- Strawberry Mousse
- Orange Poppyseed Cake
- Assorted Cake
- Pistachio & Apricot Cake
- Tiramisu
- Mini Pavlova
- Apple Custard Tart
- Vanilla Ice Cream



PLATED MENU

2 courses: \$69pp

3 courses: \$84pp

Alternate Serve Surcharge:

- \$6pp for one course
- \$10pp for two courses
- \$15pp for three courses

Choice Menu Surcharge:

- \$25 per course (maximum of two choices per course)
- Applicable for a maximum of 25 people



PLATED MENU

Entrée (Cold)

- Scallop Ceviche – Watermelon radish, samphire, baby cress (GF, DF)
- Burrata – Asparagus, heirloom tomatoes, asparagus coriander oil (V, GF)
- Baby Gem Lettuce – Poached chicken, pancetta, parmesan, anchovy dressing
- Aged Prosciutto – Melon, rocket, parmesan, balsamic

Entrée (Warm)

- Potato Gnocchi – Spinach, tomato fondue, goat cheese (V)
- Chicken & Tarragon Ravioli – Saffron cream, braised leeks
- Chili Garlic Prawns – Roasted corn salad, red pepper salsa (GF)
- Slow-Cooked Wagyu Beef Brisket – Celeriac purée, beans, baby onion (GF) (+ \$4pp)



PLATED MENU

Mains

- Confit Duck Leg – Roasted Kipfler potatoes, glazed baby carrots, orange jus (GF)
- Chargrilled Chicken Breast – Kumara mash, forest mushrooms, truss tomatoes, red wine sauce (GF)
- Cone Bay Barramundi – Saffron risotto, shaved fennel & orange salad, lemon butter (GF)
- Grilled Salmon – Baby potatoes, spinach, confit tomatoes, caper emulsion (GF)
- Pan-Seared Ocean Trout – Creamy polenta, asparagus, almonds, semi-dried tomatoes
- Beef Tenderloin 180g – Truffled potato mash, caramelised Dutch carrots, asparagus, jus (+ \$6pp)
- Pan-Seared Lamb Cutlet – Eggplant, tomato, zucchini, marjoram jus (+ \$6pp)
- Pressed Pork Belly – Smashed chat potatoes, snow peas, tomato confit, rosemary jus (GF)
- Braised Grain-Fed Beef Cheek – Horseradish potato purée, baby beets, zucchini, asparagus
- Gnocchi – Cauliflower, brown butter, buffalo mozzarella, tomato
- Spinach & Ricotta Ravioli – Asparagus, tomato, olives

Desserts

- Pavlova – Vanilla crème, mixed berry compote, baby basil
- Chocolate Brownie – Caramel, vanilla bean ice cream
- Apple Tart Tatin – Vanilla bean ice cream, cinnamon
- Chocolate Raspberry Coconut Pebble – Fresh berries (Vg)
- New York-Style Baked Cheesecake
- Chocolate Praline Tart – Raspberry sorbet, macadamia
- Vanilla Bean Panna Cotta – Fresh berries (GF)



STANDARD BEVERAGE PACKAGE

1h \$29 | 2h \$39 | 3h \$49 | 4h \$55

*price per person

Sparkling

Até Sparkling Brut NV, South Eastern Australia

White

Até Sauvignon Blanc, South Eastern Australia

Red

Até Shiraz, South Eastern Australia

Beers

Hahn Light

Sydney Brewery Lager

Sydney Brewery Pale Ale

Non-alcoholic

Variety of fruit juices

Variety of soft drinks

Brita still & sparkling mineral water

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DELUXE BEVERAGE PACKAGE

1h \$39 | 2h \$49 | 3h \$59 | 4h \$69

*price per person

Sparkling

Mojo Prosecco, SA

White

The Falls Sauvignon Blanc, Adelaide Hills, SA

Rosé

Rêverie Rosé, IGP Méditerranée, France

Red

Bruno Shiraz, Barossa Valley, SA

Beers

Hahn Premium Light | Heineken Zero

Sydney Brewery Lager | Sydney Brewery Pale Ale

Non-alcoholic

Variety of fruit juices | Variety of soft drinks

Brita still & sparkling mineral water

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THANK YOU

E: events.cpsdh@ihg.com

T: 02 9063 0100

W: crownplaza.com/darlingharbour

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