



# FESTIVE CATERING PACKAGES

*Discover our full package and menu*



# Celebrate Above the Skyline at SKYE Bar and Lounge

---

## Exclusive Use Offer | November & December

Friday - Saturday Events | \$19,000\*\*

Sunday - Thursday Events | \$15,000\*\*

**\*\*Minimum Food & Beverage Spend**

### Exclusive Inclusions

- Live DJ performance for 2 hours
- Complimentary welcome drink on arrival for all guests
- Complimentary festive Christmas decorations
- Complimentary Standard Room Voucher\*

\*Advance booking required and subject to availability.

### Event Flexibility:

- Capacity: Up to 150 pax
- Personalised theming welcome
- Maximum sound level: 65 dB
- No drums or percussion instruments permitted



# Festive Fire Dining at Onyx Grill

---

## Exclusive Use Offer | November & December

Friday - Saturday Events | \$8,000\*\*

Sunday - Thursday Events | \$6,000\*\*

**\*\*Minimum Food & Beverage Spend**

### Exclusive Inclusions

- Complimentary welcome drink on arrival for all guests
- Complimentary festive Christmas decorations
- Complimentary Bon-bons

### Event Flexibility:

- Capacity: Up to 80 pax
- Personalised theming welcome
- Maximum sound level: 65 dB
- No drums or percussion instruments permitted



## PLATES PACKAGE

---

**2 Course Selection      \$89 pp**

**3 Course Selection      \$105 pp**

Venue Options

**Ballroom | Onyx Grill**

\*Minimum spend applies

All package pricing available upon request.

## **Entrée (Select Two or Three)**

- Buffalo mozzarella, heirloom tomato, basil pesto & balsamic glaze
- Prosciutto, rockmelon & stracciatella
- Watermelon, Persian feta & mint
- Mushroom ravioli with three-cheese sauce
- Vegetable dumplings in shiitake mushroom broth
- Chilled shrimp cocktail with citrus dressing
- Crab cakes, sweet corn purée, micro salad & yuzu mayonnaise
- Lamb kofta with hummus & mint yoghurt
- Chicken and wild mushroom vol-au-vent

## **Main Course (Select Two or Three)**

- Pan-seared salmon, sauce vierge & roasted garden vegetables
- Lamb rump, creamy mashed potato, minted peas & lamb jus
- Crispy skin barramundi, Sicilian dressing, asparagus & five-bean salad
- Sous vide chicken breast with crispy skin, garlic mash, roasted vegetables & truffle jus
- Beef eye fillet, smashed kipfler potatoes, king brown mushrooms & chimichurri
- Fire-roasted cauliflower, hummus, corn salsa & herb oil (V)
- Slow-braised beef cheek, truffle mash, blistered cherry tomatoes & green beans

## **Dessert (Select Two or Three)**

- Passionfruit pot
- Cassis Mont Blanc
- Lemon myrtle ricotta Basque cheesecake
- Warm chocolate fondant with vanilla bean gelato
- Chocolate praline tart
- Lemon meringue tart

Freshly baked bread rolls and butter, mix leaf shared salad to be served with all packages



## CANAPÉS PACKAGE

---

<b>0.5 Hour – Choice of 4 (2 hot, 2 cold)</b>	<b>\$25 pp</b>
<b>1 Hour – Choice of 6 (3 hot, 3 cold)</b>	<b>\$40 pp</b>
<b>2 Hour – Choice of 10 (4 hot, 4 cold, 2 dessert)</b>	<b>\$55 pp</b>
<b>3 Hour – Choice of 10 (4 hot, 4 cold, 2 dessert)</b>	<b>\$75 pp</b>

**Any add on canapes on package will be charged at \$8 per person**

## **Cold Canapés**

Prawn rice paper roll

Chicken rice paper roll

Smoked salmon blini

Caprese skewers

Natural Sydney rock oysters

## **Vegetarian Hot Canapés**

Truffled mushroom & parmesan arancini

Vegetable dumpling

Ricotta stuffed pumpkin flowers

Caramelised onion and goat cheese tartlets

Cajun popcorn cauliflower

## **Meat & Poultry Hot Canapés**

Lamb Kofta

Chicken karaage with wasabi mayo

Satay chicken skewers

Mini beef wellington

Asian-style sticky pork belly

CROWNE PLAZA®

— BY IHG —

Sydney Burwood

## **Seafood Hot Canapés**

Kataifi prawn

Tempura prawn with Szechuan seasoning

Barramundi bites

Mni fish chips

Salt and pepper calamari

## **Desserts**

Mini pavlova

Mini tiramisu

Chocolate profiterole

Mini assorted tarts

## **Substantial Items**

Beef sliders

Chicken sliders

Mini Peking duck wellington

## **Dessert (Select Two or Three)**

- Passionfruit pot
- Cassis Mont Blanc
- Lemon myrtle ricotta Basque cheesecake
- Warm chocolate fondant with vanilla bean gelato
- Chocolate praline tart
- Lemon meringue tart

Freshly baked bread rolls and butter, mix leaf shared salad to be served with all packages



## STANDARD BEVERAGE PACKAGE

3h \$39 | 4h \$49 | 5h \$52  
\*price per person

**Willowglen NV Brut Cuvee**

**Choose one White Wine**

2025 Willowglen Semillon Sauvignon Blanc

2025 Willowglen Moscato

**Choose one Red Wine**

2025 Willowglen Cabernet Merlot

2025 Willowglen Shiraz Cabernet

**Tooheys New**

James Boags Premium Light\*

**Soft drinks and juice**



## PREMIUM BEVERAGE PACKAGE

3h \$46 | 4h \$52 | 5h \$58

\*price per person

### Jean Pierre NV Brut

#### White Wine

2025 Lorimer Semillon Sauvignon Blanc

2025 Lorimer Chardonnay

#### Red Wine

2025 Lorimer Shiraz

2025 Lorimer Cabernet Merlot

### Beers (Choose Three)

Tooheys New

Great Northern Super Crisp

Corona Extra

James Squire 150 Lashes

Somerbsy Apple Cider

James Boags Premium Light\*

**Soft drinks and juice**



## NON ALCOHOLIC BEVERAGE PACKAGE

3h \$32 | 4h \$36 | 5h \$39

\*price per person

Non Alcoholic White Wine

Non Alcoholic White Wine

Non Alcoholic Red Wine

Non Alcoholic Sparkling Wine

Non Alcoholic Beer

Non Alcoholic Cider

Selection of Post Mix Soft Drinks

Selection of Juices

CROWNE PLAZA®

— BY IHG —

Sydney Burwood

CROWNE PLAZA®

— BY IHG —

Sydney Burwood

Reach Out To  
[events@crowneplazaburwood.com.au](mailto:events@crowneplazaburwood.com.au)