

CONFERENCES & EVENTS

Discover our packages and full menu

CROWNE PLAZA®
BY IHG
Sydney Burwood



PLATED PACKAGE

2 Course Selection $89 pp

3 Course Selection $105 pp

Venue Options

Grand Regent Ballroom | Onyx Grill

*Minimum spend applies
All package pricing available upon request.

PLATED MENU

Entrée

- Kingfish sashimi, Dried cherry tomato, basil & tomato dressing
- Polenta tart, beurre noisette, mushroom & asparagus salad
- Woodfired Eggplant, miso corn, coriander
- BBQ quail, pickled fennel & herb salad, jus, lemon

PLATED MENU

Main Course

- Butternut Pumpkin ravioli, miso butter, Shitake mushroom, pecorino
- Baked barramundi, wilted spinach, Sauce Vierge, parsley
- Beef tenderloin, Paris mash, green beans, red wine sauce
- Poached chicken breast, corn puree, snow peas, roasted capsicum relish

Dessert

- Chocolate fondant, Vanilla bean Chantilly, Roasted strawberries
- Cheesecake, Mix berry coulis, fresh berries
- Vanilla crème Brule



BUFFET MENU
$90pp

Menu Selections

Please select from the following:

- **Soup & Salad** — Choice of Two
- **Hot Dishes** — Choice of Two
- **Sides & Pasta** — Choice of Two
- **Dessert** — Choice of One

BUFFET MENU

Soup & Salad (Choice of Two)

Soup

- Pumpkin and coconut soup
- Chicken and sweet corn soup
- Sweet & sour vegetarian soup

Salad

- Kale, cous cous, pepita seeds, lemon & pepper dressing
- Chicken caeser salad
- Greek salad, capsicum, cherry tomato, feta, cucumber
- Rocket Salad, lemon olive oil, walnut, shaved parmesan

Hot Dishes (Choice of Two)

- Green Thai chicken curry
- Asian Roasted chicken Thigh
- Slow- cooked Beef stew with carrot, celery, parsley
- Slow cooked pork belly, Ginger and soy Japanese tare
- Baked barramundi, Lemon, burnt butter, herbs
- Classic Indian chicken curry

BUFFET MENU

Side Dishes and Pasta (Choice of Two)

- Roasted potatoes, rosemary, lemon, oregano
- Skin on potato fries, paprika
- Steamed seasonal greens, silvered almonds, lemon dressing
- Steamed cumin white rice
- Vegetarian fried rice
- Penne pasta, white sauce, kale, mushroom, garlic
- Butternut pumpkin ravioli, miso butter, Shitake mushroom, pecorino

Dessert (Choice of one)

- Chocolate fondant, vanilla Chantilly
- Carrot cake or classic New York baked cheesecake
- Chocolate brownie
- Seasonal fruit platter



CANAPÉS PACKAGE

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

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

CANAPÉS MENU

Cold Canapés

- Oysters, mignonette, lemon
- Beef tartare, Prawn crackers, kimchi
- Pea and feta cheese tart
- Rice paper vegetarian roll (VG)
- Roast capsicum crostini (VG)
- Chicken liver parfait, Preserved orange

Hot Vegetarian Canapés

- Truffled mushroom arancini, Garlic Mayo
- Traditional vegetable samosa
- Vegetarian mini pizza
- Pulled pork belly, pomegranate, Endive
- Lamb Kibbi
- Tofu & Shitake mushroom dumplings
- Sweet potato & corn Manchego empanada
- Caramelised onion & goat cheese croquette

CANAPÉS MENU

Substantial Canapés

- Wagyu mini burger, BBQ sauce, dill pickle
- Spiced lamb cutlet, Harissa yogurt
- Polenta & parmesan cheese tart, chives
- Tempura fish taco, pineapple salsa, chipotle mayo

Desserts

- Exotic fruit skewer
- Pistachio donut
- Chocolate éclair
- Assorted macaron



DAY DELEGATE PACKAGE

Half-Day Standard Package
$80 per person

- Arrival Tea & Coffee
- Morning or Afternoon Tea
- Working Lunch
- All-Day Inclusion Perks

Full-Day Standard Package
$90 per person

- Arrival Tea & Coffee
- Morning or Afternoon Tea
- Working Lunch
- All-Day Inclusion Perks

Minimum spend applies
Audio Visual is available at an additional charge

DAY DELEGATE PACKAGE

Sample Menu
Minimum of 25 pax

Monday

Morning Tea

- Fruit platter (freshly sliced seasonal fruit)
- Freshly baked pastries
- Mini ham and cheese croissant

Lunch

- Assorted sushi, Wasabi, Ponzu
- Chicken karaage, Kimchi, mayo, Lime
- Smoked Salmon, Cucumber & cream cheese Sandwich
- Kale, cous-cous, Lemon dressing, Pepita seeds
- Chef's selection of desserts

Afternoon Tea

- Traditional vegetable samosa
- Fruit platter (Freshly sliced Seasonal fruit)

Tuesday

Morning Tea

- Fruit platter (Freshly sliced seasonal fruit)
- Freshly baked pastries
- Brekkie Burrito, hash brown, Tomato sauce, egg & spinach

Lunch

- Assorted BBQ skewers, Salsa Verde, Fresh herbs
- Cauliflower Karaage, Kimchi, Mayo, Lime
- Mini Beef sliders, cheese, Tomato, BBQ Sauce
- Penne Pasta Salad, sweet mayo, Carrot, Cabbage, Spring onion
- Mini Assorted cup cakes

Afternoon Tea

- Traditional vegetable samosa
- Fruit skewers (Seasonal fruit)

DAY DELEGATE PACKAGE

Sample Menu
Minimum of 25 pax

Wednesday

Morning Tea

- Fruit platter (freshly sliced seasonal fruit)
- Freshly baked pastries
- Croque Monsieur, Toasted sourdough, ham, Dijon mustard, cheese

Lunch

- Potato, corn & Manchego cheese croquette
- Chicken Banh mi, BBQ chicken, Pickled veg, herbs
- Haloumi & smashed Avocado and Tomato slider
- Ceaser salad, croutons, crispy bacon, egg
- Cheesecake

Afternoon Tea

- Traditional vegetable samosa
- Fruit platter (Freshly sliced Seasonal fruit)

Thursday

Morning Tea

- Fruit platter (freshly sliced seasonal fruit)
- Freshly baked pastries
- Bacon & egg wrap, tomato, hollandaise

Lunch

- Sweet Potato croquette
- Sweet & sour chicken, Capsicum, onion, sesame
- Vegetable fried rice
- Rocket salad, Roasted capsicum, Pickled onion, balsamic glaze
- Mini chocolate tart, Fresh berries

Afternoon Tea

- Potato, corn & Manchego cheese croquette
- Chocolate caramel slice

DAY DELEGATE PACKAGE

Sample Menu
Minimum of 25 pax

Friday

Morning Tea

- Fruit platter (freshly sliced seasonal fruit)
- Freshly baked pastries
- Mini ham & cheese croissant

Lunch

- Assorted sushi, Wasabi, Ponzu
- Cauliflower Karaage, Kimchi, Mayo, Lime
- Beef Stir-fry
- Saffron rice
- Chocolate & Almond brownie

Afternoon Tea

- Truffled mushroom & parmesan arancini
- Assorted Muffin
- Fresh fruit platter



STANDARD BEVERAGE PACKAGE

3h $39 | 4h $45 | 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

Somersby 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 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

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