



CROWNE PLAZA®
— BY IHG —
Sydney Airport

Celebrate the Festive Season in Style

Make this year's celebration one to remember with tailored packages designed for connection, celebration, and convenience.

Enquire today to secure your date.
meetings@cpsa.com.au



Christmas Plated Menu

Entree

GRILLED PRAWNS, BABY GREEN BEANS, BLOODY MARY GEL, HAZELNUT VINAIGRETTE
CURED ATLANTIC SALMON WITH FENNEL, APPLE & WATERCRESS PESTO
SPINACH & RICOTTA RAVIOLINI WITH SUNDRIED TOMATO CREAM & BABY ROCKET
TEXTURES OF CARROT WITH CARAMELISED HOLY GOAT CHEESE (V)
GRILLED BEEF WITH SOFT POACHED EGG, ASPARAGUS, GRILLED ARTICHOKE & HAZELNUT PARMESAN DRESSING

Main

CRISPY CONFIT DUCK MARYLAND, KUMARA PURÉE, BUTTERED SPINACH & PEAR CRUMBLE
HERB-CRUSTED LAMB STRIPLOIN, POTATO GRATIN, BROCCOLINI, ROASTED CUMIN JUS
ROASTED KING TROUT WITH SAUCE VIERGE & ASPARAGUS
ROAST TURKEY WITH CRANBERRY SAUCE, WALNUT & APRICOT STUFFING, SWEET POTATO PURÉE & GREEN BEANS
ROASTED SCOTCH FILLET WITH SWEET POTATO, PORTOBELLO MUSHROOMS & SEEDED MUSTARD JUS

Dessert

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY-SOAKED FRUITS, FRESH CHERRIES & WARM EGGNOG SAUCE
AUSTRALIAN CHRISTMAS LOG, TOASTED MERINGUE, DIPLOMAT CREAM & TROPICAL FRUIT COMPOTE
BAKED EGGNOG CHEESECAKE WITH STONE FRUIT RIPPLE
CHOCOLATE TART WITH BERRY COMPOTE, MIXED GELATO, TOPPED WITH TOASTED MERINGUE
GINGERBREAD NUT BROWNIE WITH BURNT HONEY ICE CREAM & CARAMELISED PEARS

TWO COURSES – \$79 PER PERSON
THREE COURSES – \$99 PER PERSON
INCLUDES ALTERNATE DROP OF MAIN
AVAILABLE UNTIL 24TH DECEMBER 2025

Christmas Plated Menu

Entree

HOUSE-COOKED KING PRAWNS WITH ASIAN HERB SALAD AND SWEET & SOUR DRESSING
SALMON TWO WAYS WITH APPLE AND WALNUT SALAD
ROASTED QUAIL BREAST WITH BEANS AND SHALLOTS
MOZZARELLA CROQUETTE WITH SALT-CRUSTED LAMB, BABY SPINACH, ORANGE & OLIVES
PEPPERED GOAT'S CURD WITH POACHED PEAR, ASPARAGUS & SHERRY DRESSING
BEEF CARPACCIO WITH QUAIL EGG, PICKLED VEGETABLES & SHAVED PARMESAN

Main

KUROBUTA PORK CUTLET WITH RAISIN AND APPLE COLESLAW, FONDANT POTATO & APPLE JUS
ROASTED LAMB LOIN WITH BRAISED BEETROOT, GARDEN PEAS & CONFIT TOMATOES
GRILLED SPATCHCOCK WITH SILVERBEET, SWEET POTATO PURÉE & DUTCH CARROTS
SUMMER VEGETABLE FRICASSEE
ROASTED TURKEY OR HONEY-GLAZED HAM WITH TRADITIONAL ACCOMPANIMENTS & GOOSE BUTTER POTATOES

Dessert

THE PUDDING – MIXED DRUNKEN FRUIT, CHRISTMAS SPICES, FRESH CHERRIES & WARM EGGNOG SAUCE
AUSTRALIAN CHRISTMAS LOG, TOASTED MERINGUE, DIPLOMAT CREAM & TROPICAL FRUIT COMPOTE
CHRISTMAS SUMMER TRIFLE, RHUBARB ROULADE SPONGE, VANILLA CREAM & MIXED SHERRY JELLY
SALTED CARAMEL & CHOCOLATE TART WITH EGGNOG ICE CREAM
VANILLA PANNA COTTA WITH FROZEN YOGHURT MACARON & STRAWBERRY CONSOMMÉ

TWO COURSES – \$89 PER PERSON (INCLUDES ALTERNATE MAIN)
THREE COURSES – \$109 PER PERSON (INCLUDES ALTERNATE MAIN AND DESSERT)
AVAILABLE UNTIL 24TH DECEMBER 2025

CROWNE PLAZA®

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Sydney Airport

Christmas Buffet

COLD SELECTION

ROCK AND PACIFIC OYSTERS WITH FRESH LEMON

POACHED PRAWNS WITH COCKTAIL SAUCE

SMOKED SALMON WITH DILL MUSTARD

PLATTERS OF YORK HAM, SMOKED CHICKEN BREAST & ROAST BEEF SIRLOIN WITH TRADITIONAL

ACCOMPANIMENTS

CREAMY COLESLAW

QUINOA, PUMPKIN & PERSIAN FETA SALAD

BABY CARROT SALAD WITH HORSERADISH CREAM

SEEDED MUSTARD & HAM POTATO SALAD

PESTO PASTA SALAD

HOT SELECTION

ROAST TURKEY WITH CRANBERRY SAUCE, WALNUT & APRICOT STUFFING, AND TRADITIONAL

ACCOMPANIMENTS

HONEY-BAKED HAM WITH ALL THE TRIMMINGS

WHOLE SALMON WITH SOUR CREAM & HORSERADISH

GRILLED PRAWN AND POTATO GNOCCHI IN ROASTED TOMATO SAUCE

MANCHEGO POTATO GRATIN

FRIED GREEN BEANS WITH SESAME SEEDS

CAULIFLOWER MORNAY

DESSERT SELECTION

CANDY CANE – RED AND WHITE MACARON WITH CANDY CANE GANACHE

PEACHES 'N' CREAM TRIFLE – VANILLA CREAM, JELLY & HONEY-ROASTED PEACHES

THE PUDDING – MIXED DRUNKEN FRUIT, CHRISTMAS SPICES, FRESH CHERRIES & WARM EGGNOG SAUCE

AUSTRALIAN CHRISTMAS LOG – TOASTED MERINGUE, DIPLOMAT CREAM & TROPICAL FRUIT COMPOTE

EGGNOG CHEESECAKE – BAKED EGGNOG CHEESECAKE WITH STONE FRUIT RIPPLE

FRUIT MINCE TART – WITH LEMON MERINGUE

AVAILABLE FOR GROUPS OF 50 GUESTS OR MORE

AVAILABLE UNTIL 24TH DECEMBER 2025

BUFFET LUNCH: \$110 PER PERSON

BUFFET DINNER: \$150 PER PERSON. INCLUDED

NON-ALCOHOLIC BEVERAGE PACKAGE INCLUDED



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Sydney Airport

Premium Beverages Package

INCLUDES A SELECTION OF HOUSE WINES, BEERS, AND SOFT DRINKS.

- 1 HOUR – \$39 PER PERSON
- 2 HOURS – \$44 PER PERSON
- 3 HOURS – \$54 PER PERSON
- 4 HOURS – \$59 PER PERSON

NON-ALCOHOLIC BEVERAGE PACKAGE

INCLUDES SOFT DRINKS, JUICE, AND SPARKLING WATER.

- \$22 PER PERSON

AVAILABLE UNTIL 24TH DECEMBER 2025

CROWNE PLAZA®

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Sydney Airport

Christmas Canape Menu

\$7 PER PIECE

COLD CANAPÉS

CALIFORNIA ROLLS

VIETNAMESE RICE PAPER ROLLS

CITRUS-CURED OCEAN TROUT WITH CAVIAR & CHIVE CRÈME FRAÎCHE

SASHIMI SALMON WITH RICE CRACKLE

RARE ROAST VEAL WITH QUAIL EGG & SALSA VERDE

TRUFFLE SHORTBREAD WITH GOAT'S CURD & TOMATO FONDUE

HOT CANAPÉS

SALT & PEPPER SQUID PIECES

SWORDFISH AND SALMON SKEWERS WITH LIME & GARLIC DIP

SWEET POTATO & PARMESAN CROQUETTE WITH TOMATO PICKLE

BOLOGNESE AND PEA ARANCINI WITH PINE NUT & NETTLE MAYO

COCONUT CHICKEN ON SUGARCANE SKEWERS

BBQ PORK AND PLUM SPRING ROLLS WITH SOUR CHILLI DIP

CHICKEN SATAY SKEWERS WITH PEANUT SAUCE

DESSERT CANAPÉS

CHOCOLATE AND GINGERBREAD MACARONS WITH SALTED CARAMEL

TOASTED LEMON MERINGUE TARTLETS

HAZELNUT DELICE WITH CHRISTMAS PUDDING CRUMBS

PASSIONFRUIT POSSET SHOTS WITH TROPICAL FRUIT COMPOTE

FRUIT MINCE TARTS

MIXED ICE CREAM CONES

THE SIGNATURE CANAPÉS (12 PER PIECE)

SLOW-BRAISED VEAL SHANK WITH SOFT TRUFFLE SEMOLINA & MUSHROOM SAUCE

SEARED SCALLOPS ON PEA PURÉE WITH BLACK PUDDING & SALMON ROE

BLACK PEPPER GNOCCHI WITH ROAST TOMATO COMPOTE & GOAT'S CURD (V)

WAGYU SLIDERS WITH MUSTARD MAYO, DILL PICKLE & HOUSE-MADE POMME FRITES

SALMON TATAKI WITH REVERSED-COOKED QUAIL YOLK, FLYING FISH CAVIAR & LIME OIL POWDER

PORK BELLY SLIDERS WITH PICKLED RED CABBAGE, CORIANDER & CHIPOTLE MAYONNAISE

AVAILABLE UNTIL 24TH DECEMBER 2025

Festive Platters

CHEESE & CHARCUTERIE GRAZING PLATTER – \$35 PER PERSON

CHEESES

BRIE WITH CRANBERRY GLAZE
AGED CHEDDAR
BLUE CHEESE
HERBED GOAT CHEESE LOG

CURED MEATS

PROSCIUTTO
SALAMI (MILD & SPICY)
COPPA
HAM OFF THE BONE (CARVED THIN)

ACCOMPANIMENTS

MARINATED OLIVES, GHERKINS & PICKLED ONIONS
ROASTED RED PEPPERS
SPICED NUTS (E.G. MAPLE-ROASTED PECANS)
ASSORTED CRACKERS & BREADSTICKS
SOURDOUGH SLICES & CRANBERRY WALNUT BREAD

SEAFOOD GRAZING PLATTER – \$69 PER PERSON

COLD PRAWNS WITH COCKTAIL SAUCE
SMOKED SALMON, GRAVLAX & OYSTERS
THAI FISH CAKES WITH SWEET CHILLI
LEMON WEDGES, DILL, AIOLI & DRESSINGS
SOURDOUGH CRISPS & SEAWEED CRACKERS
PICKLED ONIONS, CAPERS, CUCUMBER RIBBONS
GERMAN SEAFOOD SALAD & GREEK SALAD
DINNER ROLLS & BUTTER

Festive Platters

CHRISTMAS ROAST GRAZING BOARD – \$59 PER PERSON

SLICED ROAST TURKEY, GLAZED HAM & ROAST BEEF
MINI YORKSHIRE PUDDINGS & STUFFING
CRANBERRY SAUCE & GRAVY SERVED IN JUGS
ROAST POTATOES, BABY CARROTS & GREEN BEANS
DINNER ROLLS & BUTTER
SWEET FINISH
CHRISTMAS PUDDING WITH VANILLA CUSTARD
FRUIT MINCE PIES
SEASONAL SLICED FRUIT

MEDITERRANEAN MEZZE PLATTER – \$52 PER PERSON

HUMMUS, BABA GHANOUSH & TZATZIKI
STUFFED GRAPE LEAVES & FALAFEL BITES
MARINATED OLIVES, CHERRY TOMATOES & FETA CUBES
ROASTED RED PEPPERS & ARTICHOKES
CHICKEN SOUVLAKI & LAMB KOFTA
PITA, LAVASH, LEBANESE BREAD & CHIPS
DESSERTS
HOMEMADE WALNUT BAKLAVA
SPICED CHRISTMAS PUDDING WITH CINNAMON CUSTARD
SEASONAL SLICED FRUIT

AVAILABLE UNTIL 24TH DECEMBER 2025