



CROWNE PLAZA SYDNEY AIRPORT

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ACCOMMODATION, MEETINGS & EVENTS

CROWNE PLAZA®
— BY IHG —
Sydney Airport



WELCOME TO CROWNE PLAZA SYDNEY AIRPORT

Get ready to elevate your events at Crowne Plaza Sydney Airport where meetings and events transform into unforgettable experiences right in the heart of the action.

Home to the Harbour City's main airport, Mascot is the major gateway into Sydney, offering a mix of great shopping, convenient eats, fabulous dining, and high-flying attractions.

Crowne Plaza Sydney Airport provides fantastic transport links to the city centre, with Sydney's iconic landmarks like the Opera House, Harbour Bridge, and bustling Circular Quay just a short train ride away.

Our 252 newly refurbished guest rooms offer a restful retreat, perfect for both business and leisure travellers. The hotel boasts two on-site restaurants, a modern gym with a sauna, and a business centre designed to make your stay productive and enjoyable.

Whether you're staying for work, relaxation, or exploration, you'll be ideally positioned near year-round events, world-class shopping, and famous attractions like The Entertainment Quarter and Sydney Cricket & Sports Ground.

IHG HOTELS &
RESORTS

Crowne Plaza Sydney Airport



WHY CHOOSE CROWNE PLAZA SYDNEY AIRPORT

Our Sydney Mascot location, tranquil park setting , offers a convenient venue for a variety of meetings and events. From small to mid-sized gatherings, including board meetings, seminars, training sessions, and team planning days, to memorable dinners or cocktail receptions tailored to your needs.



DINING & DRINKS

Effortlessly transition from work to play with a range of catering options, from plated lunches to delectable canapés and seasonal buffets, followed by celebratory post-event drinks at the inviting Biggles Bar & Grill.



MULTI-FLEXIBLE SPACES

5 event spaces with versatile setups for various group sizes.



ON-SITE EVENTS EXPERTS

A dedicated on-site events team, featuring expert managers, attentive service staff, AV technicians, and a skilled culinary team.



FREE LOYALTY PROGRAMME

From board meetings and conferences to weddings and social events, we understand the work that goes into planning and we think all your bookings are important, so we reward you no matter the size with our IHG Business Rewards programme.



GUEST ROOMS

Experience ultimate comfort, ample space, serenity, and a selection of views.



DESTINATION EXPERTS

Access to our network of expert preferred event production, theming and team-building suppliers.



BETTER CONNECTED

Complimentary high-speed Wi-Fi and advanced built-in AV technology with multi-room connectivity, enabling hybrid and virtual events across multiple platforms.



Meet
your
way

FUNCTION ROOM
CAPACITIES

Room Name	Height (m)	Area (m2)	Theatre	Classroom	Boardroom	Cocktail	Banquet	Caberet	U-Shape	Holliow
Lawrence Hargraves	3	50	50	18	15	40	30	24	18	14
Herbert Hinkler	3	50	50	18	15	40	30	24	18	14
Hargraves & Hinkler	3	100	100	40	35	80	70	56	36	-
Hudson Fysh	3	80	80	40	25	70	50	40	28	24
Charles Kingsford-Smith	3	100	100	45	30	90	60	48	28	24
Fysh & Smith	3	180	170	70	-	180	130	103	-	-
Boardroom	3	31	-	-	12	-	-	-	-	-
Sirroco Restaurant	3	198	80	50	--	150	100	-	-	-

FUNCTION ROOM SPACES

LAWRENCE HARGRAVES

Perfect for medium-sized conferences, Lawrence Hargraves Space can hold up to 50 people in theatre style. Can be combined with Herbert Hinkler.

CHARLES KINGFORD-SMITH

A flexible meeting room featuring floor-to-ceiling windows and plenty of natural light. It can be combined with Hudson Fysh for added space.

HERBERT HINKLER

A versatile space suited to various meeting styles. Herbert Hinkler is perfect for small conferences, training sessions, or seminars. It can be combined with the adjacent room for extra capacity.

BOARDROOM

The Boardroom is ideal for intimate meetings, accommodating up to 12 people in a boardroom setup with a complimentary LCD screen.

HUDSON FYSH

An iconic space with high ceilings, natural light, and a private bar. Hudson Fysh can be extended by combining it with Charles Kingsford-Smith for larger events.

SIROCCO

Located on the ground floor, Sirocco Restaurant is a versatile venue suitable for sit-down dinners, cocktail parties, or corporate events.

FLOOR PLAN



DAY DELEGATE PACKAGES

FULL DAY DELEGATE PACKAGE

- Welcome tea and coffee
- Morning and afternoon tea – includes any choice of 2 tea break items and a selection of teas, pod coffees and juice
- Chef’s selection gourmet working-style sandwich lunch
- Soft drinks, teas and coffees served with lunch
- Complimentary whiteboard
- Complimentary Wi-Fi

HALF DAY DELEGATE PACKAGE

- Welcome tea and coffee
- Morning or afternoon tea – includes any choice of 2 tea break items and a selection of teas, pod coffees and juice
- Chef’s selection gourmet working-style sandwich lunch
- Soft drinks, teas and coffees served with lunch
- Complimentary whiteboard
- Complimentary Wi-Fi

*Upgrade to a seated Chef’s selection hot buffet lunch in Sirocco Restaurant at additional cost.

NOTE: Restaurant may be shared with delegates from other conferences. Lunch timings may be staggered and there will be designated tables for your group. Minimum numbers of 20 apply.

MENUS

DAY DELEGATE PACKAGE MENU

Morning and Afternoon Tea

All breaks include freshly brewed coffee and a selection of premium-quality classic and herbal teas.

Please select a total of two items per break, accompanied by sliced seasonal fruit, to complement your morning and afternoon tea break and enhance the set menu.

Bakery

- Natural scones, whipped cream, jam
- Danish pastries
- Chocolate and caramel muffins
- Assorted iced mini doughnuts
- Meringue pies
- Mini apple and rhubarb crumble
- Strawberry and cream cupcakes
- Spanish churros with dark chocolate sauce
- Local jam lamingtons
- Red velvet cupcakes

Sweet Options

- Macarons
- Mini chocolate éclairs
- Lemon and chocolate madeleines
- Caramel slice
- Strawberry tart
- Grandmother’s lemon meringue tart
- Mini Black Forest with milk chocolate mousse and cherry
- Organic macadamia nut slice

Savoury Options

- Spinach, semi-dried tomato, pumpkin, and feta frittata (GF)
- Savoury mini muffins
- Bacon and egg tarts
- Salmon and spinach quiche (A)
- Pepper steak mini pies
- Spinach and feta filo pastry
- Vegetable spring rolls with sweet chilli sauce
- Spinach and mozzarella arancini
- Lamb kofta pita bread
- Prawn twisters with sweet chilli sauce (I)
- Malay beef satay with satay sauce
- Chicken tandoori skewers with raita
- Vegetable samosa with sweet chilli sauce
- Mini beef sliders with cheese
- Mexican beef empanada

Healthy Choice Options (additional cost applies)

Antioxidant shooters – strawberry, watermelon, and mint or kale, beets, cucumber, lime

Immune-boosting elixir with coconut, lemon juice, zest, ginger, turmeric, and Manuka honey (GF, DF, Vegan)

Seasonal fruit salad with biodynamic yoghurt (GF, DF, Vegan)

Wholesome coconut and Jaffa bliss ball (GF, Vegan)

Mini fig loaf

Vegan chocolate brownie (GF, Vegan)

Green goodness cleansing juice (GF, DF, Vegan)

Petite banana bread

Carrot loaf with cream cheese and walnuts

Fruit skewers (GF, DF, Vegan)

Muesli bar

Crudités and dips (GF, Vegan)

MENUS

DAY DELEGATE PACKAGE MENU

Working Style Lunch

Our culinary team has created the following working lunch menu available with the Day Delegate Package. Alternatively, this menu is also available at an additional cost.

This menu includes a Chef’s Selection Desserts, featuring a variety of delicious, freshly made sweet treats.

Salads (Please select 2 items)

- Chicken penne, avocado, corn, grilled pineapple
- Fried tofu, green bean & snow pea salad (V, GDF)
- Greek salad, Kalamata olives, red wine vinaigrette (V, GF)
- Mesclun with French dressing (V, GF)
- Roast butternut pumpkin with grilled halloumi and honey vinaigrette (V, GF)
- Couscous tabbouleh, shrimp, tomato, mint, coriander, parsley, organic golden sultanas
- Russian potato salad (V, DF)
- Honey smoked ham, garden celery salad, Granny Smith apple, red cabbage (GF)
- Garden greens with assorted dressings (V, GDF)
- Thai beef salad, lemongrass ginger dressing (GF)

Hot Selection (Please select 2 items):

- Mini beef milk sliders or Peri Peri chicken sliders or Pulled pork sliders
- Spinach and feta filo pastry (V)
- Butter chicken curry with rice pilaf (GF)
- Tempura fish and chips (I)
- Braised red wine beef pie
- Peri Peri chicken drumettes with chipotle mayonnaise
- Malaysian beef satay kebabs
- Penne pasta arrabbiata
- Chargrilled chicken with Tunisian couscous, pine nuts, and sweet paprika
- Chips
- Loaded potato wedges with sour cream and salsa

MENUS

DAY DELEGATE PACKAGE MENU

Please select 2 items in total from any of the following options

Sandwiches

- Roast sirloin, caramelised onion, cheddar cheese, and Pommery mustard on a mini baguette
- Chicken Schnitzel (white)
- Chicken Mayo (brown) Chicken & Avocado (light rye)
- Peri-peri Chicken & Slaw (light rye)
- Turkey & Swiss (grain)
- Italian Club (white) Ham,
- Tomato & Cheese (white)
- Roast Beef (grain)
- Super Salad (grain)
- Egg & Lettuce (brown)
- Cheese & Tomato (brown)
- Vegan Rainbow (brown)

Tortilla Wraps

- Chicken Caesar
- Chicken & Avocado
- Greek Chicken & Feta
- Pesto Chicken Roast Beef
- Italian Club
- Falafel & Tabouli
- Pumpkin & Feta Cheese

Seeded Panini

- Chicken Schnitzel
- Chicken Avocado
- Chicken Milanese
- Peri-Peri Chicken
- Chicken Club
- Pesto Chicken
- Ham, Tomato & Cheese
- Tomato & Bocconcini

Baguette

- Smoked Salmon (I)
- Chicken Club
- Greek Chicken
- Roast Beef
- Turkey & Swiss Italian Club
- Ham, Tomato & Cheese
- Italian Antipasto
- Italian Chicken

MENUS

Buffet Lunch and Dinner – Minimum 20 Guests

Upgrade to DDP Lunch available at an additional cost
This menu also available separately at an additional cost

Monday

- Farm-fresh garden greens with assorted dressings (GF, DF, V)
- Three-grain salad with wild rice, wheat berries & pearl couscous (DF, V)
- Spinach & ricotta ravioli with semi-dried tomato cream sauce (V)
- Grilled free-range chicken breast with creamy mushroom sauce (GF)
- Oriental-style barramundi (A) with Asian vegetables & jasmine rice (GF)
- Steamed broccoli with basil olive oil (GF, DF, V)
- Chef's selection of desserts & sliced seasonal fruit
- Freshly brewed coffee & tea

Tuesday

- Roasted beetroot, kale, sultana & caramelised walnut salad (GF, DF, V)
- Caprese salad with fresh basil pesto (GF, V)
- Pan-fried Australian salmon fillet (A) with Massaman sauce (GF, DF)
- Ginger rice (GF, DF, V)
- Chicken korma with fragrant cashew sauce (GF)
- Stir-fried seasonal vegetables (GF, DF, V)
- Chef's selection of desserts & sliced seasonal fruit
- Freshly brewed coffee & tea

Wednesday

- Wombok salad with coriander & lime dressing (GF, DF, V)
- Grilled watermelon & halloumi salad (GF, V)
- Thyme & garlic-infused roasted beef rump with red wine jus (GF, DF)
- Potato gnocchi with creamy spinach sauce (V)
- Barramundi fillet (A) with citrus cream sauce (GF)
- Sautéed rosemary potatoes (GF, DF, V)
- Chef's selection of desserts & sliced seasonal fruit
- Freshly brewed coffee & tea

Thursday

- Roasted butternut pumpkin with grilled halloumi & honey vinaigrette (GF, V)
- Couscous tabbouleh with tomato, mint, coriander, parsley & golden sultanas (DF, V)
- Lamb tagine with seasonal vegetables & rice pilaf (GF, DF)
- Steamed seasonal vegetables with basil olive oil (GF, DF, V)
- Penne arrabbiata (V)
- Hoki fillet (I) with béarnaise sauce (GF)
- Chef's selection of desserts & sliced seasonal fruit
- Freshly brewed coffee & tea

Friday

- Greek salad with Kalamata olives & red wine vinaigrette (GF, V)
- Mesclun salad with French dressing (GF, DF, V)
- Butter chicken curry with rice pilaf (GF)
- Turkish eggplant with Napoli sauce & garlic yoghurt (GF, V)
- Slow-roasted beef brisket with peppercorn & Cognac sauce (GF)
- Broccoli with toasted almonds (GF, DF, V)
- Chef's selection of desserts & sliced seasonal fruit
- Freshly brewed coffee & tea

MENUS

ALTERNATIVE MENU OPTIONS

Entrée

- Smoked salmon, remoulade, fine herbs, pickled cucumber, and arancini (I)
- Citrus-cured ocean trout (A), roasted almonds, Parmesan, green olives, Binnorie labneh, and horseradish cream (GF)
- King prawns (A), kaffir lime, green papaya, and young celery shoots (GF)
- Thai beef salad with lime, ginger, and coriander dressing (DGF)
- Aged prosciutto, buffalo mozzarella, fig, celery cress, and balsamic (GF)
- Burrata, asparagus, organic spelt, golden raisins, and toasted pumpkin seeds (V, GF)
- Spinach and ricotta ravioli with mushroom sauce (V)

Mains

- Black peppered beef striploin, croquettes, grilled field mushroom, truffle jus
- Beef scotch fillet, cauliflower purée, beetroot relish, mustard seed jus (GF)
- Braised beef cheek, Pedro Ximénez, horseradish potato purée, bone marrow crumbs, eschalot
- Atlantic salmon (A), carrot purée, broccolini, micro herbs, dill beurre blanc (GF)
- Barramundi(A), young pea purée, asparagus, roasted tomato sauce (GF)
- Pan-seared ocean trout (A), saffron risotto, spinach cream sauce (GF)
- Grilled chicken breast, kumara purée, pesto Roma, saffron sauce
- Classic chicken ballotine, mushroom arancini, sundried tomato cream
- Confit of duck, speckled peas, Dutch carrot, sticky cherry jus (GF)
- Spinach risotto, goat cheese, pine nuts, king brown mushroom (V)
- Polenta, slow-roasted heirloom tomatoes, black olives, pencil asparagus (V)
- Grilled eggplant, zucchini, roasted sweet potato moussaka, tomato Napoli, and almonds (V)

Desserts

- Sticky date pudding, caramel sauce, cinnamon ice cream
- Rocher hazelnut slice, fresh berries, vanilla anglaise
- Lemon myrtle cheesecake, mango agar gel, mulberry ripple ice cream
- Mango panna cotta, passionfruit, toasted coconut (GF)
- Modern lamington, strawberry pearls, fresh strawberries
- Blueberry cheesecake, rose ice cream, cinnamon shortbread
- Chocolate tart, salted caramel, macerated cherries, vanilla syrup, orange sorbet
- Raspberry cheesecake, sultanas, caramelised cashew nuts, raspberry sauce (Vegan, DF)

Sides (Available at an additional cost)

- Honey-glazed carrots (DF, GF)
- Green beans with fried onion (DF, GF)
- Beetroot poached in garlic broth (GF, V)
- Baby corn with lemon butter (GF)
- Paris potato purée (GF)

Plated Lunch and Dinner Set Packages

Minimum: 20 guests (or service charge applies)

Available as: One course, two courses, or three courses

Includes:

Selection of bread

Freshly brewed coffee and tea

Chilled juice selection

Additional Options:

Customised individual menus available

Alternate service upgrades available at an additional cost

MENUS

ALTERNATIVE MENU OPTIONS

Modern Australian Buffet

Minimum: 30 people

Available for Lunch and Dinner

From the BBQ

- 100g sirloin steak
- Grilled white reef fish (A)
- Portuguese chicken skewers
- Wagyu beef sausages with caramelised onion
- Grilled oregano and garlic vegetable skewers (GF, V)
- Jacket potatoes with chive sour cream (GF, V)

Gourmet Salad Selection

- Thai beef salad with lemongrass ginger dressing (GF)
- Sweet and sour eggplant salad with red onions and raisins (GF, V)
- Quinoa, apple, and red cabbage slaw with mint (V)
- Coriander noodles with smoked salmon (I) and oriental dressing

Accompaniments

- Assorted condiments
- Freshly baked bread rolls

Desserts

- Chocolate marble mud cake
- Petit Australian pavlovas
- Lamingtons
- Fresh seasonal fruit platter

To Finish

- Freshly brewed filtered coffee and tea

Gourmet Seafood Buffet

Minimum: 50 guests

Available for Lunch and Dinner

Cold Selection

- Cooked Balmain bugs (A) (GF)
- Poached whole salmon (A) showpiece with dill mustard sauce
- Chargrilled pineapple-cut baby squid (I) with tarragon and chilli dressing (GF)
- Freshly shucked oysters (A) with assorted salsas
- Cooked blue swimmer crabs (A) (GF)
- Marinated half-shell mussels (I) with red wine dressing (GF)

Salads

- Traditional Caesar salad with condiments
- Garden salad with condiments (GF, V)
- Seafood marinara cocktail (I)
- Marinated vine-ripened semi-dried tomatoes with basil and feta (GF, V)
- Chargrilled vegetable antipasto with cured and smoked meats, served with dips (GF)

Hot Selection

- Aromatic roasted beef striploin with thyme jus (GF)
- Grilled chicken breast with olives and tomato red wine sauce (GF)
- Atlantic salmon (A) medallions with chardonnay sauce and baby spinach (GF)
- Seasonal vegetables (GF, V)
- Seafood paella pan (M)
- Spinach and ricotta ravioli with sundried tomato and basil sauce (V)

Desserts

Croquembouche

Marble mud cake

Mango panna cotta (GF)

Mini pavlovas with seasonal fruit

Caramel slice

Chocolate mousse with fresh strawberries (GF)

Australian cheese with condiments and crackers

To Finish

Freshly brewed filtered coffee and tea

MENUS

ALTERNATIVE MENU OPTIONS

Cocktail Receptions Canapé Packages

Minimum: 15 guests

Packages

- 30-minute package: 1 hot, 2 cold, 1 dessert
- 1-hour package: 3 hot, 3 cold, 1 dessert
- 2-hour package: 4 hot, 4 cold, 2 desserts
- 3-hour package: 4 hot, 4 cold, 2 desserts, 2 substantial
- 4-hour package: 5 hot, 5 cold, 2 desserts, 3 substantial

Additional canapé items are available at an extra cost.

Cold Canapés

- Soft chorizo, toast, almond aioli
- Bruschetta with tomato, Spanish onion, garlic, and fresh basil on crusty bread (V)
- Vietnamese rice paper rolls with sweet chilli dipping sauce (GDF, V)
- Chicken liver, cherry jam, French baguette
- Heirloom tomato, Paesanella’s burrata, Kalamata crostini (V)
- Melon wrapped in prosciutto (GF, DF)
- Peking BBQ duck pancakes with hoisin sauce (DF)
- Assorted sushi rolls (M) with pickled ginger, wasabi, and soy sauce
- Black Angus striploin, lavosh, smoked eggplant, aioli

Hot Canapés

- Chicken Malai Tikka (GF)
- Yakitori chicken skewers with chilli mayonnaise (DF)
- Chicken empanadas with smoky tomato, lime, and coriander dip
- Malaysian beef satay kebabs (GDF)
- Lamb kofta with minted yoghurt and pomegranate molasses (GF)
- Prosciutto croquette with spicy tomato jam
- Kataifi prawns (l) with pineapple and coriander salsa
- Caramelised red onion and three cheese tart (V)
- Mushroom arancini with goat cream cheese (V)
- Thai vegetable spring roll (V)
- Traditional spinach pakora with mint chutney (V, DGF)

Dessert Canapés

- Dark and white chocolate cupcakes with honeycomb
- Raspberry muffins with lemon and blueberry
- Mini Australian pavlovas with passionfruit (GF)
- Choux pastry with hazelnut cream and roasted almonds
- Salted caramel macarons, maple sugar
- Cinnamon donuts with chocolate sauce
- Lemon tartlets with meringue and lime zest
- Chocolate éclairs with caramel popcorn

Canapé Upgrades

*additional charges apply

Noodle Box

- Chilli chicken on spiced vegetable rice (GF)
- Stir-fry beef Singapore noodles with sesame and cashews (DF)
- Potato gnocchi with goat cheese and sundried tomato cream (V)
- Butter chicken curry with organic yoghurt, fresh coriander, and basmati pilaf rice (GF)

Substantials

- Spiced chickpea, kale, beetroot, and pumpkin salad with lime ginger dressing (V, DF, GF)
- Angus beef slider with pickles
- Bangers and garlic mash with caramelised onion jus (GF)
- Steamed pork buns with Asian slaw
- Beer-battered flathead (l) with fries and aioli (DF)

Share Platters

*each platter serves 10 guests. Prices are per platter

- Grazing Platter: Prosciutto, salami, chorizo, selected Australian cheeses, dips, a variety of crackers, dried fruits, and olives
- Vegetable Crudités Platter: Served with sour cream and guacamole (V, GF)
- Turkish Bread with Trio of Dips: Hummus, taramasalata (l), and babaganoush (V)
- Cheese Platter: Poached apricots and crispbreads (V)

MENUS

ALTERNATIVE MENU OPTIONS

Pre-Meeting Breakfast

Please choose up to three options from the following:

- Danish pastries
- Assorted muffins
- Croissants filled with ham and cheese or tomato and cheese
- Bacon and egg on a torpedo roll with apple-Pommery mustard
- Vegetarian frittata slices (GF)
- Bubble and squeak milk bun
- Mushroom and spinach Turkish bread toastie
- Walnut toast with ricotta, honey, and mixed berries
- Rhubarb yoghurt breakfast pot (GF)
- High-fibre muesli

Healthy Breakfast

Please choose up to four options from the following:

- Blueberry, spinach, superfood green smoothie
- Middle Eastern spiced granola bowl with rose honey
- Fruit and fibre muffin
- Chia seed oatmeal with drunken sultanas, cinnamon, blanched almonds, and organic maple syrup
- Fresh and light tropical açai bowl
- Smashed chickpea bruschetta with extra virgin olive oil
- Kale, mushroom, and goat cheese frittata

Australian Hot Buffet Breakfast

Minimum: 30 people

Beverages

- Freshly brewed coffee
- Selection of teas
- Selection of chilled juices

Cold Selection

- Sliced seasonal fresh fruits
- House-baked bread, croissants, Danish pastries, and assorted muffins
- Assorted homemade yoghurt
- Selection of cereals, nuts, and dried fruits served with full cream milk, skim milk, and soy milk
- Spreads: Honey, jam, and butter
- Selection of chilled juices
- Freshly brewed coffee and a selection of teas

Hot Selection

Choose any 5 items:

- Creamy scrambled eggs
- Seeded mustard chicken sausages
- Roasted pesto tomatoes
- Double-smoked bacon
- Sautéed mushrooms
- Rosemary potatoes
- Brioche French toast with warm maple syrup
- Seasonal fruit compote
- Mushroom and artisanal goat cheese quiche

Stand-Up Style Breakfast Breaks

All stand-up breakfast breaks are served with:

- Orange juice
- Freshly brewed coffee and tea

MENUS

ALTERNATIVE MENU OPTIONS

Plated Breakfast

Includes:

- Croissants, pain au chocolat, Danish pastries, sour cherry and walnut loaf
- Selection of jams and Australian honey
- Sliced seasonal fruit platter served with yoghurt
- Tea, coffee, and orange juice

Choose one from the following options:

- Freshly scrambled free-range eggs with grilled bacon, chicken chipolatas, roasted vine-ripened tomatoes, hash brown, toasted sourdough, and chervil
- Scrambled eggs with smoked salmon (I) on toasted brioche, wilted spinach, and herb tomato
- Pancetta and sheep ricotta quiche with thyme-braised tomatoes, grilled asparagus, and watercress

Canapé Breakfast

Includes:

- Freshly brewed coffee
- Selection of teas

Choose 4 Hot and 3 Cold Breakfast Canapés

Cold Breakfast Canapés

- Energiser yoghurt shot with a choice of honey, berry, banana, or mango
- Smoked salmon (I) and cream cheese on a poppy-seeded bagel
- Ham and brie cheese croissant
- Raspberry friands (GF)
- Strawberry salad jar (GF)
- Assorted mini muffins
- Fruit skewers with honey yoghurt (GF)
- Bircher muesli in a jar

Hot Breakfast Canapés

- Cocktail chicken, pesto, and feta frittata (GF)
- Roasted turkey, brie, and cranberry croissant
- Mushroom and spinach tarts (V)
- Mini brekky pies
- Chorizo and maple bacon on toasted baguette (GF)
- Bacon and egg mini roll
- Mexican chicken empanada
- Cheese and ham toasties
- Quiche Lorraine tart
- Pancakes with cinnamon cream and maple syrup (V)
- Porridge with dulce de leche and caramelised walnuts (V, GF)

BEVERAGE PACKAGES



Enjoy flexibility with our beverage packages, available for the following durations:

- 1 hour
- 2 hours
- 3 hours
- 4 hours
- 5 hours

Standard Drinks Package

- Selection of house sparkling, white, and red wine
- Tooheys New
- Heineken
- Hahn Premium Light

Deluxe Drinks Package

- Selection of deluxe sparkling, white, and red wine
- James Squire 150 Lashes
- Corona
- Little Creatures Pale Ale
- Hahn Premium Light
- Bottled sparkling or still water

GROUP ACCOMMODATION

Need accommodation? Relax and unwind, knowing we've got your perfect night's sleep covered.

ACCOMMODATION

252 Hotel Rooms

We offer a diverse range of room types, including accessible options, high-floor rooms, park view rooms, and premium accommodations with additional beds.

FACILITIES



Underground Secure Parking & Airport Shuttle Service



Fitness Centre



Business Centre



Biggles Bar & Grill



24 Hour In-Room Dining



Sirocco



Accessible Guest Rooms



Crowne Plaza Sydney Airport



InterContinental Fiji Golf Resort & Spa

IHG BUSINESS REWARDS



Not all heroes wear capes and you are definitely one of them. We believe in celebrating you – the unsung hero who quietly orchestrate seamless accommodations and coordinate impactful meetings and events for others.

Earn 3 points for every \$1 USD spent on qualifying bookings, with the flexibility to use these rewards towards corporate benefits or add them to your personal account. No catch, no booking threshold, and no minimum qualifying spend – just a straightforward acknowledgment of your hard work.



Earn points

3 points for every \$1 USD spent on accommodations, meetings and/or events.



Loyalty benefits

Earn Elite status and redeem points for stays, merchandise from the IHG One Rewards catalogue, and more.



Hotel choices

Nearly 6,000 participating hotels worldwide.



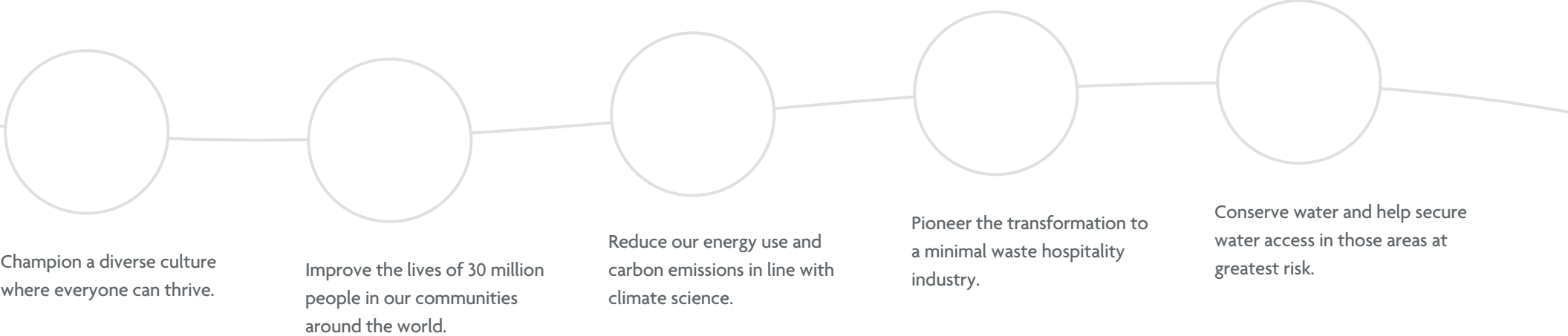
Manage just one account

One membership number manages your IHG Business Rewards and IHG One Rewards activity.

JOURNEY TO TOMORROW

IHG'S 10-YEAR RESPONSIBLE BUSINESS PLAN

Our goal is to help shape the future of responsible travel together with those who stay, work and partner with us. We will support our people and make a positive difference to local communities, while preserving our planet's beauty and diversity...not just today but long into the future.



OUR PEOPLE



Champion a diverse culture where everyone can thrive.

Drive gender balance and a doubling of under represented groups across our leadership.
Cultivate an inclusive culture for our colleagues, owners and suppliers.
Support all colleagues to prioritise their wellbeing and the wellbeing of others.
Drive respect for and advance human rights.

COMMUNITIES



Improve the lives of 30 million people in our communities around the world.

Drive economic and social change through skills training and innovation.
Support our communities when natural disasters strike
Collaborate to aid those facing food poverty

ENERGIES & CARBON



Reduce our energy use and carbon emissions in line with climate science.

Implement a 2030 science- based target that delivers 46% absolute reduction in carbon dioxide emissions from our owned, leased, managed and franchised hotels.
Target 100% new build hotels
Maximise/optmise the role to operate at very low/zero carbon emissions by 2030.
of renewable energy.

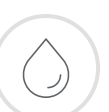
WASTE



Pioneer the transformation to a minimal waste hospitality industry.

Eliminate single use items, or move to reusable or recyclable alternatives across the guest stay.
Minimise food going to waste through a “prevent, donate, divert” plan.
Collaborate to achieve circular solutions for major hotel commodity items.

WATER



Conserve water and help secure water access in those areas at greatest risk.

Implement tools to reduce the water footprint of our hotels.
Mitigate water risk through stakeholder collaboration to deliver water stewardship at basin level.
Collaborate to ensure adequate water, sanitation, and hygiene (WASH). conditions for our operating communities

EMPOWER OUR PEOPLE TO HELP SHAPE THE FUTURE OF RESPONSIBLE TRAVEL



Crowne Plaza Sydney Airport

OUR LOCATION

- Mascot Train Station – 400m
- Sydney Domestic Airport – 1.2km
- Sydney International Airport – 2.5km
- The Grounds of Alexandria – 2.7km
- Sydney Park – 3.5km
- Moore Park Entertainment Quarter – 6.5km
- Sydney Cricket & Sports Ground – 6.8km
- Centennial Parklands – 7.2km
- Sydney CBD – 7.5km
- Circular Quay and Sydney Opera House – 9.0km
- Bondi Beach – 10.5km
- Botany Bay National Park – 11.0km

