CROWNE PLAZA®
AN IHG® HOTEL
MELBOURNE

MEETING AND EVENT PLANNING GUIDE.

CROWNE PLAZA MELBOURNE

WELCOME TO CROWNE PLAZA MELBOURNE.

Unlock productivity at Crowne Plaza Melbourne.

Discover how a picturesque river location and easy access to the heart of the CBD makes Crowne Plaza Melbourne the ideal location for your next event.

We understand that there is more to business then all work and no play. Which is why, in addition to exemplary service, food and meeting rooms we also offer a variety of break options and activities to keep your delegates inspired. We are also on hand to suggest a variety of memorable and unique Melbourne experiences to go and explore after the meeting is over.

Thank you for considering Crowne Plaza Melbourne for your next event, use this guide to learn more about our spaces, services and menu options. We look forward to speaking with you further and to start planning your next meeting or event.

Cameron Abbott
General Manager
Crowne Plaza Melbourne

Centre Place, off Flinders Lane.

CONTENTS.

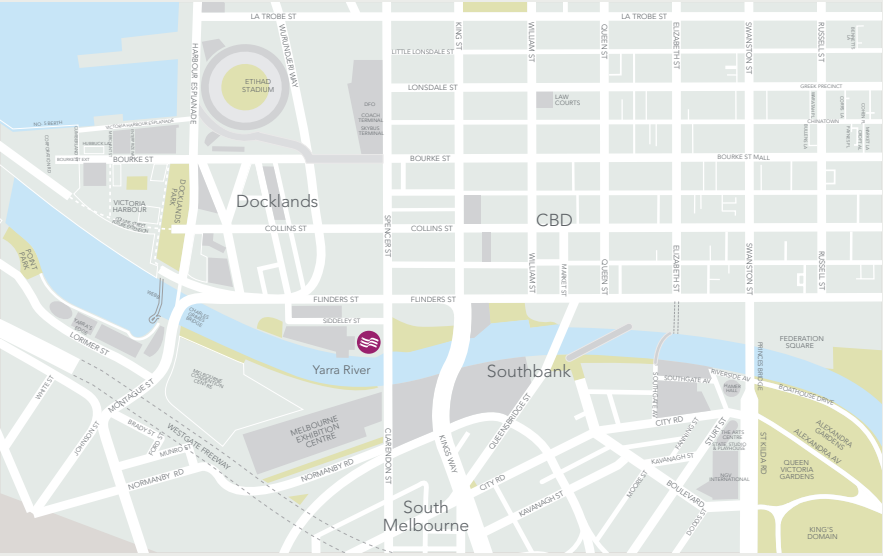
4. Destination Melbourne >
5. Hotel Overview >
6. Meeting Spaces Capacities >
7. Meeting Spaces Layouts >
10. Meetings & Events Success Program >
11. Testimonials >
12. Food Philosophy >
13. Conference Packages >
14. Breakfast Menu Options >
17. Tea & Coffee Breaks >
19. Lunch Options >
21. Crowne Classic Buffet >
22. Seafood Buffet >
24. Plated Lunch & Dinner >
27. Cocktail & Canapé Options >
30. Beverage Packages >
31. IHG® Business Rewards >
32. Contact Us >

DESTINATION MELBOURNE.

Repeatedly voted the most liveable city in the world, come and discover what makes this international city so popular. Explore the laneways, find that hidden bar or watch your favourite sport live.

An iconic calendar of events has people flocking to Melbourne each year for the Australian Open, Formula Grand Prix and Spring Racing Carnival, which are only a few headline acts of a renowned sporting culture. Mix with this an outstanding arts scene of ballet, opera and musical theatre plus a delicious and unique foodie and coffee culture that everyone can immerse themselves in.

Our location on the bank of the Yarra River, means you are right beside the beautiful South Bank and South Wharf precincts full of riverside dining and bars. The free tram zone runs throughout the city and with a stop directly outside the hotel you have easy access to the amazing food, attractions and entertainment in Melbourne.



Flinders Street Station.

HOTEL OVERVIEW.

Conveniently located on the banks of the Yarra River, Crowne Plaza Melbourne is just a short walk from the centre of Melbourne's CBD, directly opposite the Melbourne Convention and Exhibition Centre and is close to the lively Southbank dining precinct. Easily accessible, it is perfectly situated for guests staying for business or attending a convention.

The stylish guestrooms offer comfort and convenience with a range of accommodation options, many featuring stunning river views. Ergonomic work stations, pillow menus, high speed internet access and movies on-demand feature in all rooms making every stay productive and refreshing.

Choose from our versatile meeting spaces that can be tailored to your event, whether it's for 20 delegates or 150 delegates. Enjoy river views and abundant natural light in the larger Bridge Rooms or plan and meet in privacy in our creative boardroom spaces, the choice is yours.

Rooftop Hotel Pool.

MEETING SPACES CAPACITIES.

	FLOOR AREA (M^2)	CEILING HEIGHT (M)	CABARET	THEATRE	CLASSROOM	COCKTAIL	BANQUET	BOARDROOM	U-SHAPE
BRIDGE ROOM 1	150.9	2.9	72	120	60	120	80	20	27
BRIDGE ROOM 2	162.1	2.9	72	120	60	120	80	20	27
BRIDGE ROOM 3	31.6	2.7	-	20	9	-	-	10	-
BRIDGE ROOM 4	35.8	2	-	20	9	-	-	10	-
BRIDGE ROOM 5	345.8	2.9	80	140	90	150	100	26	33

Bridge Room 1.

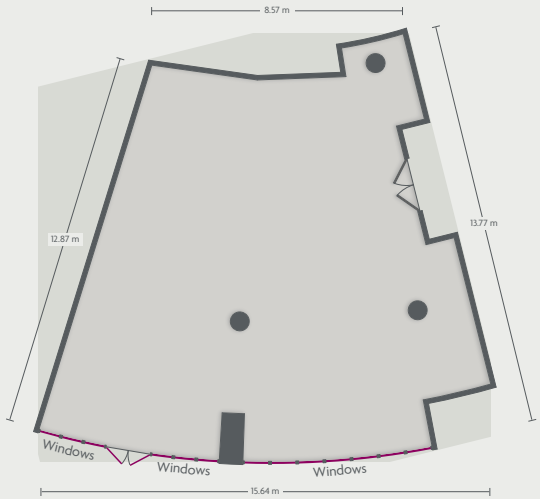
Bridge Room 4.

MEETING SPACES LAYOUTS.

BRIDGE ROOM 1

Venue capacity 120 People.

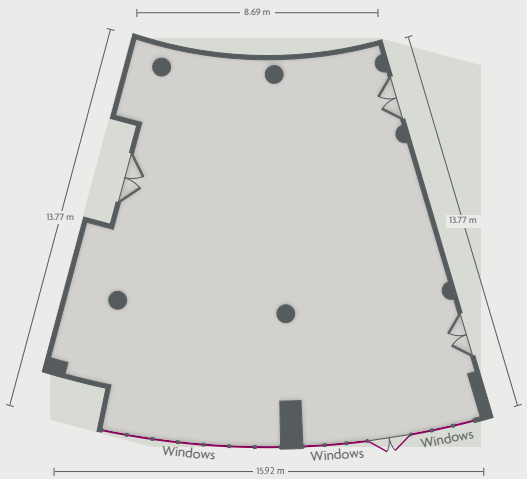
Bridge Room 1 is bathed in natural light from floor to ceiling windows. This room overlooks the picturesque Yarra River and the unique Polly Woodside, the 1885 ship that forms the centrepiece of Melbourne's South Wharf precinct.



BRIDGE ROOM 2

Venue capacity 120 People.

Bridge Room 2 also features floor to ceiling windows and provides natural light and river views. This space also has direct access to Clarendon St Grill, ideal for pre or post event networking functions.

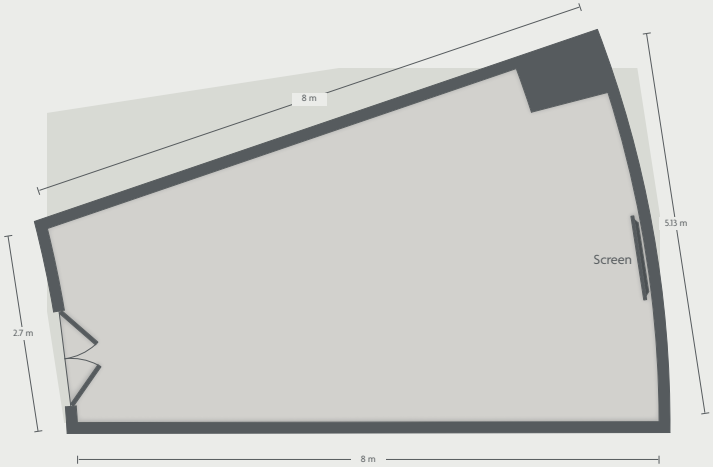


MEETING SPACES LAYOUTS.

BRIDGE ROOM 3

Venue capacity 20 People.

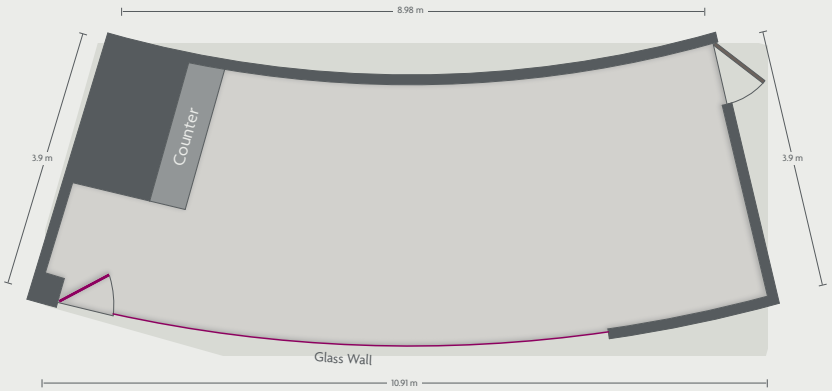
Located just off the lower lobby level, Bridge Room 3 is a private space that is ideal for small meetings. It also offers an overflow space from the larger Bridge Rooms or a great pre-function area for networking and mingling with colleagues.



BRIDGE ROOM 4

Venue capacity 20 People.

This conference venue is located on level three under the glass atrium at the hotel. It includes our well-designed Creative Meeting Space where flexible seating and a large whiteboard provides the ideal set up for creative planning and idea generation.

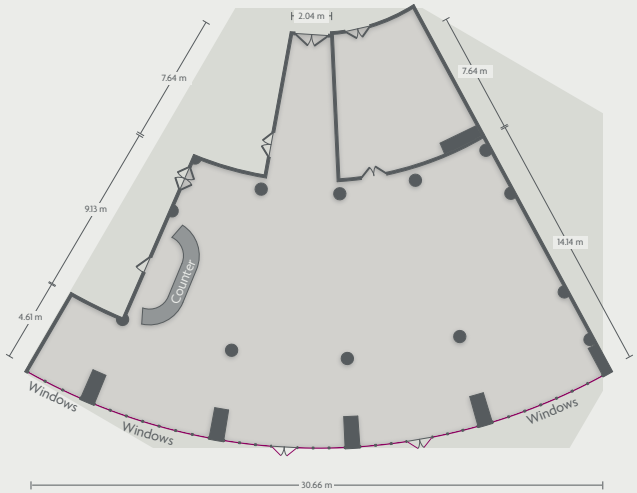


MEETING SPACES LAYOUTS.

BRIDGE ROOM 5

Venue capacity 150 People.

Seating up to 140 guests for a theatre style conference, or up to 150 for a cocktail function, Bridge Room 5 is our largest event space. Large floor to ceiling windows take up one whole side of the room, showing off the beautiful Yarra River and South Wharf precinct. The abundance of natural light during the day is perfect for full day events, trade shows and conferences.



MEETING AND EVENTS SUCCESS PROGRAM OVERVIEW.

You can trust our knowledgeable team to deliver an outstanding experience that will run with precision and be personalised to your needs. We handle the details so that you can focus on the big picture.

With seven modern spaces that can cater for a wide range of meetings and events, including corporate meetings both big and small, conferences, training seminars and dinners, you can relax knowing you have the room to stay productive and successful. Each room features AV-conference technology.

With our connections to trusted local suppliers, we also offer a range of meeting enhancements, making your event experience truly engaging.

Our meetings guests value the Meetings Promise, as well as the seamless service provided by the Crowne Meetings Manager and their team.

With the 'Crowne Plaza Meeting Success' Program, you'll feel confident and successful with our:

- **Two Hour Response Guarantee.** Within two hours of submitting your request for proposal, we'll respond with space and date availability and ask any follow-up questions. You'll then receive your detailed proposal by the following business day.
- **Dedicated Crowne Meetings Manager.** Our professional Crowne Meetings Manager and team are always there to guide you through your meeting or event and help at every step along the way.
- **Daily Meeting Debrief.** At the end of each day during your event, your Crowne Meetings Manager will give you an itemised account of the day's expenditures to help you manage your budget.

TESTIMONIALS.

At Crowne Plaza Melbourne we care about your success, here is what some of our clients have to say about holding an event at our river front hotel:

"They made it so easy, it was ridiculous."
Tracy, Executive Edge

"Responsible, helpful & flexible."
Maya, Kintetsu International Express

"A dream to work with!"
Tina, Arinex Pty Ltd

"The venue was great, the food was fantastic, everyone was happy with the meals and most of all the service was very friendly, efficient and professional. I had one of the smoothest and easiest events planned."
Sonia , Multispares Limited

FOOD PHILOSOPHY.

At Crowne Plaza Melbourne we have three key beliefs when creating dishes for our guests:

1. FRESH & SUSTAINABLE

The foundation of all of our dishes is a selection of thoughtfully sourced, sustainable and fresh seasonal ingredients. The quality of the produce speaks for itself.

2. TASTY & HEALTHY

Our dishes emphasise fresh and healthy options such as performance-supporting health food and a variety of vegetarian options, without compromising on flavours.

3. ON YOUR TERMS

Whether designed to be enjoyed sitting down, while networking or simply to celebrate success, our dishes are carefully tailored to meet your expectations. Our expert team will consult with you to design personalised menus for each meal to ensure the nourishment offered to your delegates is tailored to their needs and the style of the event.

CONFERENCE PACKAGES.

*SUBJECT TO MINIMUM NUMBERS. TERMS AND CONDITIONS APPLY.

DAY DELEGATE PACKAGE

From $80.00 per person

Inclusions:

- Welcome tea and coffee on arrival
- Morning tea, freshly brewed coffee & bakery selection
- Hot buffet lunch served in the hotel restaurant or a gourmet sandwich lunch in the meeting room*
- Afternoon tea to invigorate the delegates
- Complimentary usage of the conference room from 8.30am to 5.00pm daily*
- Standard audio-visual equipment: flipchart, whiteboard and screen
- Earn points with IHG® Business Rewards

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

BREAKFAST MENU OPTIONS.

MINIMUM 20 GUESTS

CONTINENTAL BREAKFAST

$25.50 per person

- Selection of sweet and savoury pastries including: Croissant, Danish & mini muffins V
- Individual low fat fruit yoghurts V GF
- Poached fruits in natural syrup V GF DF
- Selection of cereals including bircher muesli with low fat, lactose free, soy & full cream milk V
- Seasonal fruit salad topped with toasted seeds & drizzled with honey V GF DF
- Selection of gourmet breads and Beerenberg spreads V
- Chilled fruit juice selection
- Freshly brewed coffee & selection of teas

FULL BUFFET BREAKFAST

$34.50 per person

- Selection of sweet and savoury pastries including: Croissant, Danish, and mini muffins V
- Seasonal fruit salad topped with toasted seeds and drizzled with honey V GF DF
- Selection of cereals including bircher muesli with full cream, low fat, lactose free & soy milk V
- Individual low fat fruit yoghurts V GF
- Selection of gourmet breads and spreads V
- Scrambled free range eggs GF, Black Forest bacon DF, slow roasted tomatoes V GF DF, field mushrooms with garlic & thyme V GF DF, hash browns V DF and chipolata sausages DF
- Chilled fruit juice selection
- Freshly brewed coffee & selection of teas

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

BREAKFAST MENU OPTIONS. (CONT.)

MINIMUM 20 GUESTS

HOT PLATED BREAKFAST

$28.00 per person

The following items served on the table:

- Individual low fat fruit yoghurt V GF
- Seasonal fruit platter, toasted seeds & honey drizzle V GF DF
- A selection of pastries including, muffins, danish & croissant V
- Freshly brewed coffee, a selection of teas & juice

And your choice of two of the following items served alternating:

- Chicken & mustard seed sausage, free range scrambled eggs, slow cooked tomato, roasted field mushroom, potato hash & streaky bacon GF
- Soft scrambled eggs with chives, grilled sourdough, pepperonata & wilted spinach V
- Poached eggs on grilled sourdough, hollandaise, serrano ham, salsa verde & warm herb & tomato salad
- Roasted pumpkin & spinach frittata, potato rosti, wilted spinach & smoky baked beans V GF
- Homemade corn fritters served with avocado smash, greens, poached eggs with dukkah, pebre salsa & smoked salmon DF

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

BREAKFAST MENU OPTIONS. (CONT.)

MINIMUM 20 GUESTS

ADDITIONAL EXTRAS

$6.50 per item, per person

Add any of the following to your breakfast, arrival tea & coffee or morning tea break

- Banana & walnut bread with whipped cinnamon butter V
- Assorted smoothie shots - berry bang, mango lassi, banana maple & cinnamon V GF
- Watermelon, mint & honey yoghurt cups with toasted grains & seeds V GF
- Spanish doughnuts with maple syrup lemon & berries V DF
- Bacon, lettuce, avocado & tomato toastie with aioli
- Mini smoked ciabatta with cream cheese, wild rocket, capers & dill

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

TEA AND COFFEE BREAKS.

ARRIVAL TEA & COFFEE

$6.00 per person

- Freshly brewed coffee with a selection of teas & bite size cookies

CONTINUOUS TEA & COFFEE

Full Day $15.00 per person
Half Day $10.50 per person

- Continuous freshly brewed coffee & selection of teas

MORNING & AFTERNOON TEA BREAKS

$8.50 per person

- Freshly brewed coffee and a selection of teas served with seasonal whole fruit and your choice of one of our sweet, savoury or wellbeing options (see next page)

Additional Items $5.00 each

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

TEA AND COFFEE BREAKS. (CONT.)

SOMETHING SWEET

- Selection of danishes & pastries V
- Mini glazed donuts V
- Chocolate brownie GF
- Blueberry & white chocolate scones with berry jam & cream V
- Petite chocolate lamingtons V
- Assorted bite size cookies V
- Selection of mini boutique cupcakes V
- Assorted red velvet, caramel and orange & poppy friands GF
- Portuguese tarts V

SOMETHING SAVOURY

- Slow cooked petite King Island beef pies with tomato ketchup
- Mini Thai chicken sausage rolls & tomato chutney
- Mini ham & cheese croissants
- Caramelised onion, pumpkin & goats cheese tartlets V
- Spinach & feta pide V
- Zucchini & bacon scones with rosemary butter and chilli jam
- Chorizo & potato frittata GF
- Wild mushroom & mozzarella arancini GF

WELL-BEING OPTIONS

- Liquid energy boost with kale, apple, ginger, mint, celery & lemon shots V GF
- Greek yoghurt cups with honey, cinnamon, chia seeds, berries & mint V GF
- Dates, cocoa, coconut & raspberry protein balls V GF DF
- Carman's deluxe fruit, nut & seed bars V

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

LUNCH OPTIONS.

WORKING LUNCH

MINIMUM OF 15 GUESTS

$28.00 per person or,
$36.00 per person
(with choice of two hot items)

- Assorted classic filled sandwiches, rolls & wraps
- Chef's selection of two seasonal salads
- Antipasti platter: grilled vegetables, selection of dips, frittata, marinated fetta & mixed olives GF
- Fresh sliced fruit platter GF DF
- Assorted desserts
- Freshly brewed coffee, a selection of teas & juice

Hot Items

- Selection of savoury mini quiches & tarts
- Teriyaki glazed chicken skewers DF
- Spicy pork sausage rolls with tomato relish
- Mini lamb kofta, lemon & mint yoghurt
- Warm pumpkin, fetta & caramelised onion frittata V GF
- Assorted mini pizzas with seasonal toppings, tomato & mozzarella

Additional Hot Items
$5.50 per item, per person

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

LUNCH OPTIONS. (CONT.)

BUFFET LUNCH

MINIMUM OF 35 GUESTS

$38.00 per person

- A selection of marinated vegetables, sliced meats, dips with Turkish bread
- Chef's selection of three hot dishes with accompaniments
- Chefs' selection of two seasonal salads
- Fresh fruit salad with coulis
- Assorted mini desserts
- Assorted Australian cheeses with crackers & dried fruits
- Chilled juice & a selection of soft drinks
- Freshly brewed coffee & a selection of tea

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

CROWNE CLASSIC BUFFET.

MINIMUM 40 GUESTS

$65.00 per person

Entrée

- Selection of dips with Turkish bread
- Chef's selection of cured meats & condiments GF DF
- Antipasti; grilled vegetables, dips, frittata, marinated fetta & mixed olives V GF
- Freshly baked bread rolls with butter

Salad Station

- Baby cos, garlic croutons & anchovy dressing
- Vine ripened tomato salad with Persian fetta & basil GF
- Ancient grain salad with toasted almonds, pomegranate & fresh mint V GF DF
- Baked pumpkin & baby spinach, sumac yoghurt & flaked almonds GF
- Mixed garden leaves, crudités & house dressing V GF DF

Hot Selection

Choose two of the following

- Lemon & herb marinated snapper with braised fennel & Mediterranean tomato & olive salsa GF DF
- Roast sirloin of beef with red wine jus GF DF
- Moroccan spiced lamb shoulder with cous cous & mint pesto DF
- Pumpkin & spinach tortellini with fried sage, pine nuts & burnt butter sauce V
- Seared chicken breast with patatas bravas, spicy tomato sauce, sautéed peas & pancetta GF

Hot Accompaniments

- Mediterranean vegetable moussaka with creamy béchamel V
- Steamed seasonal vegetables with herb butter V GF
- Garlic & rosemary roasted potatoes V GF DF

Dessert Selection

- Assorted individual of mini tartlets, cakes & pastries
- Seasonal sliced fresh fruit & berry platter
- Selection of fresh & mature cheese with conserve & crackers

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

SEAFOOD BUFFET.

MINIMUM 50 GUESTS

$85.00 per person

Entrée

- Freshly baked bread rolls with butter
- Selection of dips with Turkish bread V
- Freshly shucked oysters, shallot & sherry vinegar dressing GF DF
- Crystal Bay prawns with cocktail sauce GF DF
- Assorted nori rolls with sushi & soy dipping sauce GF DF
- Half shell green lip mussels with sumac & tomato salsa GF DF
- Tasmanian smoked salmon with preserved lemon, spanish onion, capers & dill GF DF
- Salt & native pepper berry calamari, yuzu aioli DF

Salad Station

- Traditional caesar salad station with condiments
- Garden salad with cherry tomatoes bocconcini & basil oil V
- Blackened salmon with shaved fennel, orange segments, dill, kipfler potato & creamy aioli dressing GF DF
- Harissa spiced chicken with quinoa tabouleh & mint yoghurt dressing GF
- Roasted pumpkin, pine nut & roquette salad V GF DF

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

SEAFOOD BUFFET. (CONT.)

MINIMUM 50 GUESTS

Hot Selection

Choose two of the following:

- Lemon & herb marinated snapper with braised fennel & Mediterranean tomato & olive salsa GF DF
- Braised beef with Paris mash & crispy shallots GF
- Moroccan spiced lamb shoulder with cous cous & mint pesto DF
- Seared chicken breast with patatas bravas, spicy tomato sauce, sautéed peas & pancetta GF
- Rigatoni with seafood bouillabaisse

Hot Accompaniments

- Garlic & rosemary roasted potatoes V GF DF
- Steamed seasonal vegetables with herb butter V GF
- Mediterranean vegetable Moussaka with creamy béchamel

Dessert Selection

- Assorted individual of mini tartlets, cakes & pastries
- Seasonal sliced fresh fruit & berry platter
- Selection of cheese with conserve & crackers

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

PLATED LUNCH & DINNER.

MINIMUM 20 GUESTS

TWO COURSES

$58.00 per person

THREE COURSES

$70.00 per person

Pricing for the plated dinner is for an alternate drop with a choice of two items. Any additional items would cost $5.00 per item, per person.

Entrée

- Crispy beef, Asian herb salad, coconut noodles & tamarind dressing DF
- Seared scallops on cauliflower puree with crispy Serrano ham, black garlic butter & petit herb salad GF
- Hot smoked salmon nicoise with egg, cos lettuce green beans, kipfler potatoes & cherry tomatoes GF DF
- Skull Island panko prawns, yuzu dressing, dashi jelly & toasted sesame DF
- Confit duck salad, orange & grapefruit, pomegranate, burnt honey dressing GF DF
- Venison carpaccio, beetroot, parmesan & dark chocolate GF
- Smoked chicken, baby greens, crispy shallots, avocado & lime GF DF

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

PLATED LUNCH & DINNER. (CONT.)

MINIMUM 20 GUESTS

Vegetarian Entrée

- Grilled vegetables, chicory, heirloom tomato & roquette salad V GF DF
- Beetroot & fetta salad, sunflower seeds, organic leaf salad & green oil V GF
- Roasted pumpkin & silver beet tart with organic quark & basil oil V
- Spiced falafel with smokey eggplant dip, tabbouleh & sumac yoghurt V
- Frijole of beans with corn chips, guacamole sour cream & corn salsa V GF
- Chickpea, potato & spinach fritters with mango & chilli salsa & tamarind chutney V

Mains

- Grass fed sirloin steak, heirloom carrots, swiss browns, spinach puree & port jus GF
- Grilled lemongrass chicken, coconut noodles, peanuts, Asian herbs & nam jim GF DF
- Long & slow Gippsland lamb, ratatouille, soft polenta, black olive jus & salsa verde GF
- Chicken breast on corn veloute with chorizo, confit shallots & jus gras GF
- Confit duck leg, sauté kipflers, lardons, bitter greens & beetroot glaze GF DF
- Roasted barramundi, red thai curry, crispy sweet potato & rice noodle salad GF DF
- Pan fried crispy skin salmon, saffron mash, seafood bisque & blistered tomatoes GF
- Crisp skin pork belly, vino cotto & balsamic radicchio, asparagus, pear cider reduction GF DF
- Slow cooked beef cheek, smoked parsnip, lentil & root vegetable jus GF
- New York strip steak, white beans, smoked bone marrow, beetroot & cabernet jus

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

PLATED LUNCH & DINNER. (CONT.)

MINIMUM 20 GUESTS

Vegetarian Mains

- Truffled cauliflower risotto, lemon thyme pangrattato V GF
- Vegetable tian with bean cassoulet, & basil oil V GF
- Freekeh, quinoa & roasted vegetable stuffed capsicum & smoked tomato sugo V DF
- Ricotta gnocchi, wild mushroom ragu, creamed leek & pecorino V
- Vegetable tikka masala with saffron pilaf & mint aita V GF

Desserts

- Crème brûlée with caramelised apple & almond biscotti V
- Classic pavlova with mascarpone cream, seasonal berries, strawberry dust & passion fruit V GF
- Chocolate delice, salted caramel, rum & prune gel V
- Caramelised pineapple, gin compressed melon, cool mint, manuka honey & yoghurt V GF
- Eton Mess: passion fruit curd, meringue, fresh cream, berries, violas & micro mint V GF
- Organic brie, candied pecans, cider jelly, fruit bread & lavosh V
- Sticky date pudding, butterscotch sauce, bourbon vanilla ice cream & popcorn V
- Deconstructed strawberry cheesecake, white chocolate & macadamia crunch, black sesame V GF

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

COCKTAIL & CANAPÉ OPTIONS.

MINIMUM 20 GUESTS

Your selection from our cold, hot, vegetarian & sweet canapés options.

Four Pieces per person
$17.50 per person

Six Pieces per person
$22.50 per person

Eight Pieces per person
$32.50 per person

Ten Pieces per person
$38.50 per person

Additional Pieces
$4.50 per item, per person

Cold Canapés

- Corn fritters, smoked salmon, crème fraiche & dill
- Thai chicken & peanut salad with nam jim dressing GF DF
- Assorted California rolls & sashimi, wasabi & soy GF DF
- Prawn cocktail, avocado & crisp jamon GF
- Rare beef en croute, horseradish cream & micro cress

Hot Canapés

- Steamed dumplings with black vinegar & pickled ginger DF
- Salt & pepper calamari with yuzu mayo DF
- Peri peri chicken skewers with lemon yoghurt GF
- Smoked cod & dill croquettes with saffron aioli DF
- Tuscan pork sausage rolls, tomato relish
- King Island slow cooked beef pies, tomato ketchup
- Mushroom & caramelised onion tartlets with asparagus V
- Singapore lamb skewer with spicy peanut sauce

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

COCKTAIL & CANAPÉ OPTIONS. (CONT.)

MINIMUM 20 GUESTS

Cold Vegetarian Canapés

- Caprese bruschetta with pesto, tomato & bocconcini V
- Vietnamese rice paper rolls with coriander lime & chilli dipping sauce V GF DF
- Olive basil pesto & semi-dried tomato palmiers with chilli jam V

Hot Vegetarian Canapés

- Onion & spinach bhajis with mint chutney V
- Tempura ricotta & sweet corn pumpkin flower V
- Vegetarian steamed dumplings V DF
- Spring rolls with sweet chilli sauce V DF
- Wild mushroom arancini with basil aioli V

Sweet Canapés

- Churros dusted with powdered cinnamon sugar & chocolate sauce V
- Vanilla panna cotta with berries & baby balm V GF
- Chocolate tart with pistachio cream V
- Frangipani & apple tarts V
- Portuguese custard tarts V
- Mini Eton mess with lemon curd & strawberry dust V GF

SHARED PLATTERS

Prices per platter

Platters to serve 10 guests

Cheese $80.00

- Australian cheese platter, dried fruit, crackers & lavosh

Antipasto $85.00

- Antipasto platter, grilled vegetables, marinated olives & fetta V GF

Dips $65.00

- Dips & warm Turkish bread V

Fruit $65.00

- Seasonal fresh sliced fruit platter V GF DF

Rolls & Wraps $85.00

- Gourmet filled selection of rolls & wraps

Mini Dessert $95.00

- Individual mini desserts

Canapés $90.00

- Chef's selection of hot canapés

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

COCKTAIL & CANAPÉ OPTIONS. (CONT.)

MINIMUM 20 GUESTS

SUBSTANTIALS & GRAZING

Three Items per person
$24.00 per person

Five Items per person
$38.00 per person

Additional Items
$8.50 per item, per person

Substantials & Grazing Items

- Slow cooked Gippsland lamb, tomato kasoundi, smoky eggplant GF
- Crisp skin pork belly, chilli caramel, coriander oil DF
- Beer battered fish & chips, tartare sauce & lemon DF
- Ricotta gnocchi, heirloom tomatoes, Persian fetta, basil oil V
- Fried chicken, sweet potato fries, chipotle mayo DF
- Hot smoked salmon salad of kipfler potato, fennel & citrus segments GF DF
- Pumpkin & chickpea tagine with fruity cous cous, sumac yoghurt V
- Pulled pork sliders with Asian slaw & miso mayo
- Mini beef burgers on brioche bun with relish, aioli, cornichons & cheddar

Dietary Information: V = Vegetarian GF = Gluten Free DF = Dairy Free

BEVERAGE PACKAGES.

PRICES PER PERSON

DELUXE BEVERAGE PACKAGE

1 Hour	$33.00
2 Hour	$43.00
3 Hour	$52.00
4 Hour	$58.00

Sparking Wine

- Seppelt Fleur De Lys

White Wine (choose one)

- Kapuka Sauvignon Blanc
- Chandon Chardonnay
- Innocent Bystander Pinot Gris

Red Wine (choose one)

- Oakridge 'Over the Shoulder' Pinot Noir
- St Hallet 'Garden of Eden' Shiraz
- Petaluma 'The Hundred Line' Cabernet Sauvignon

Beer

- Peroni
- Corona

House Spirits on consumption from $8.00 per serve

STANDARD BEVERAGE PACKAGE

1 Hour	$22.00
2 Hour	$30.00
3 Hour	$36.00
4 Hour	$40.00

Sparking Wine

- Tatachilla Sparkling

White Wine

- Tatachilla Semillon Sauvignon Blanc

Red Wine

- Tatachilla Shiraz Cabernet

Beer

- Crown Lager
- Carlton Draught

House Spirits on consumption from $8.00 per serve

BEVERAGE PACKAGE UPGRADE

Add the following to any package

Arrival Cocktail
$10.00 per person

IHG®
BUSINESS REWARDS.

BE REWARDED FOR YOUR ACCOMMODATION BOOKING, MEETING OR EVENT.

Welcome to IHG® Business Rewards. We want to reward you for booking with IHG® on behalf of others.

Each hotel room you reserve, meeting you plan or event you organise with a participating IHG® property could earn you points through IHG® Business Rewards.

IHG® Business Rewards Benefits.

- Earn three points for every $1 USD spent on qualified guest rooms, meeting space and food and beverage
- Earn points for stays at more than 5,000 hotels worldwide
- Fast track your membership status and reach IHG® Rewards Club Gold Elite with only 20,000 points and Platinum Elite with only 60,000 points
- Manage all your IHG® rewards programs from just one account, with easy online access to your bookings

Your Potential Rewards.

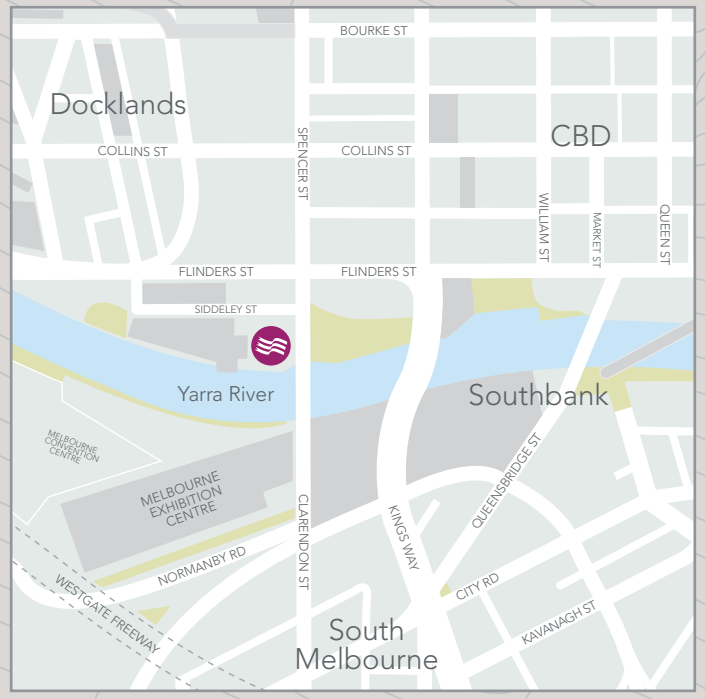
Points accumulated through IHG® Business Rewards can be redeemed for company use or for your personal use as an IHG® Rewards Club member.

Redemption options include, but are not limited to:

- Reward nights at over 5,000 hotels worldwide, with no blackout dates
- Turn points or points and cash into flights anywhere with over 400 airlines worldwide
- Redeem points for brand name merchandise, retail and restaurant gift certificates, or even instant music and entertainment downloads

IHG® Business Rewards

For more information on IHG® Business Rewards and to view the full terms and conditions, visit ihgbusinessrewards.com



CONTACT US.

CROWNE PLAZA MELBOURNE

1-5 Spencer Street | Melbourne VIC 3008 | Australia | t: +61 3 9648 2682 | e: meetings.melfs@ihg.com
w: melbourne.crowneplaza.com

TERMS & CONDITIONS: Venue hire will apply subject to minimum spend. Packages are not valid in conjunction with any other offer. Menu items are subject to change. Menu items and venue spaces are subject to availability. Pre-payment is required. A merchant service fee of 3% applies for American Express, Diners Club and JCB credit card. A 1.5% fee applies for other credit cards. Prices are inclusive of GST. Images are for illustration purposes only.

IHG® Business Rewards