



CROWNE PLAZA®

AN IHG® HOTEL

CANBERRA

Australian Summer Festive BBQ

Minimum 30 guests

BREAD STATION

Rustic bread loaves and rolls (gf on request)

Olive oil and flavoured vinegars (gf)

Selection of fresh dips (gf)

GOURMET SALAD STATION

Toasted quinoa, pumpkin, kale, grilled fennel, sesame dressing (gf, v)

Fusilli pasta, seafood, lemon crème fraiche (gf on request)

Mesclun heirloom tomatoes, peppers, Spanish onion (gf, v)

FROM THE BARBEQUE

Scotch fillet, rosemary and garlic (gf)

Pork cutlets with onion gravy (gf)

Tandoori spiced marinated chicken (gf)

Corn on the cob, paprika, olive oil, lime (gf, v)

Root vegetables, seeded mustard, thyme (gf, v)

Herb buttered jacket potato, walnut pesto, sour cream (gf, v)

DESSERT

Mince tarts (gf on request)

Fresh seasonal fruit platter (gf on request)

**Suitable for The Glebe and Binara spaces only
Includes a chef cooking at the barbecue for 30 minutes*

Dietary information:

V = Vegetarian GF = Gluten Free

Please advise us of any allergies or dietary requirements

email: eventscanberra@ihg.com or phone (02) 6274 5500