



Celebrate with your team at Crowne Plaza Canberra







Make this year's festive season unforgettable with Crowne Plaza Canberra's tailored dining experiences – perfect for corporate gatherings, team lunches, and end-of-year celebrations.

From sparkling buffets and elegant plated menus to festive canapés, summer BBQs and premium seafood feasts, there's a package to suit every occasion. Enjoy flexible private or shared options, a glass of sparkling on arrival, and live chef experiences for selected menus.



Celebrate, connect, and toast to the season with a dining experience designed to impress.

- **★** Flexible private and shared options available
- **★** Sparkling on arrival included for buffet bookings
 - **★** Live chef experiences for selected menus
 - **★** Tailored to dietary needs with advance notice











Shared Pre-Christmas Buffet Lunch - \$72pp

Perfect for teams & friends, 28th November and 5th December, no minimum numbers.

Baker's Basket – artisan breads & focaccia French onion soup

Cold Station: antipasti; potato salad; beetroot, chèvre & candied walnut Hot Station: roast leg ham, roast chicken, gnocchi with mushrooms, beef bourguignon, roasted root veg, greens

Desserts: pavlova, salted caramel tart, seasonal fruit

Festive Canapés – \$59 (2h) | \$69 (3h) (min. 30pax)

Choose from seafood, meat & vegetarian options.

Cold: prawn crostini, chicken liver pâté, salmon mousse rosti, seared beef, eggplant tart, salsa fresca

Hot: chicken empanada, scallop with chorizo, lamb kofta, beetroot arancini, cod croquette, beef wellington, pumpkin flower with goat cheese

Australian Summer Festive BBQ - \$75pp (private, min. 20pax)

Fresh salads & breads

From the Grill: wagyu sliders, lamb cutlets, lemon-thyme chicken skewers, pumpkin & halloumi skewers, more

Desserts: pavlova, fruit salad Includes a private chef at the grill

Premium Seafood Buffet - \$109pp (private, min. 30pax)

Artisan breads & soup Antipasti & fresh salads

Seafood on Ice: prawns, mussels, smoked salmon
Hot Station: roast turkey, porchetta, beef bourguignon, gnocchi, roasted veg
Desserts & Cheese: pavlova, sago pudding, caramel tart, cheese platter
Includes a live chef experience

Festive Plated Menu – 2-course \$79 | 3-course \$89 (min. 20pax)

Starters: chicken liver parfait, gin-cured salmon, maple-glazed ham, grilled eggplant
Mains: lamb rump, beef tenderloin, turkey roulade, roast cauliflower

Desserts: Christmas pudding, pavlova roulade, yuzu lemon tart

Contact us at: eventscanberra@ihg.com or call us on (02) 6274 5500 to enquire today!

canberra.crowneplaza.com