



**CROWNE PLAZA<sup>®</sup>**

COOGEE BEACH  
SYDNEY

**THE PLACE TO MEET.**

# Conference & Events

Menus 2010

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## Breakfast Menus

### Quickstart Breakfast

**\$16.50 per person**

- Freshly Sliced Seasonal Fruits  
BAKER'S BASKET
- Danish Pastries, Croissants & Brioche
- Butter, Preserves, Honey & Vegemite
- Freshly Squeezed Orange Juice
- Freshly Brewed Tea & Coffee

### Continental Breakfast

**\$22.50 per person**

- Freshly Sliced Seasonal Fruits
- Assorted Cereals including Muesli, Special K, Weetbix & Nutri Grain
- Skim & Full Cream Milk  
BAKER'S BASKET
- Danish Pastries, Croissants & Brioche
- Butter, Preserves, Honey & Vegemite
- Freshly Squeezed Orange Juice
- Freshly Brewed Tea & Coffee

### Australian Buffet Breakfast

**\$35.00 per person**

- Freshly Sliced Seasonal Fruits
- Assorted Cereals including Muesli, Special K, Nutri Grain, Weetbix
- Skim & Full Cream Milk
- Fresh Fruit Yoghurts  
BAKER'S BASKET
- Breakfast Rolls, Fruit Muffins, Croissants & Danish Pastries
- Wholegrain, White & Multi-grain Toast
- Butter, Preserves, Honey & Vegemite  
HOT DISHES
- Scrambled Eggs, Crispy Bacon, Country Sausages & Baked Beans
- Grilled Tomato with Parmesan
- Hash Browns
- Freshly Squeezed Juices
- Freshly Brewed Tea & Coffee





## Conference Packages

### Day Delegate Success Package

Full day \$76.00 per person

Half day \$67.00 per person

One of Sydney's most famous beaches, Coogee Beach, offers a unique environment for meetings, conferences & presentations. The waterfront location helps provide a more relaxed informal setting & the hotel's meetings facilities & products have been specifically designed to ensure Meetings Success.

Included in the Day Delegate Success Package are the following:

- Welcome tea & coffee with a bowl of fresh apples
- Morning tea break including our Chefs selection of contemporary sweet & savory items, tea and coffee
- Lunch: Seated buffet lunch in bluesalt\* overlooking Coogee Beach and surrounds OR Deli Lunch served to your meeting room or on one of our outdoor terraces
- Afternoon tea break including our Chefs selection of contemporary sweet and savory items, accompanied by tea, coffee, soft drinks and bottled water

\*Buffet lunch in bluesalt is subject to availability. and maximum numbers may apply.



## Day Delegate Success Package Menu

### Snack Attack Selections

Only available with the Day Delegate  
Success Package

### Recovery Room

Designed to be served for a 1 hour period,  
\$10.50 per person

- Salted Nuts
- Health Bars
- Mini Kit Kat's
- Still Water
- Red Bull & Powerade
- Tomato Juice

### Brain Food

Designed to be served for a 1 hour period,  
\$12.50 per person

- Whole Fruits
- Yoghurts
- Carob Bars
- Dried Fruits
- Assorted Soft Drinks
- Juice Selection

### Office Drinks

Designed to be served for a 1/2 hour period,  
\$14.50 per person

- Beer Nuts, Pringles, Pretzels
- Cheese 'n' Biscuits
- Pure Blonde
- Cascade Premium Light
- Crowne Plaza Selected White & Red Wine
- Assorted Soft Drinks

### Something More

- Espresso Service \$4.50 per person, per break
- Smoothie Station \$6.50 per person
- Stick Ice Cream Bar \$3.50 per person
- Birthday Cakes from \$30.00
- Red Bull \$6 each
- Hairy Lemon Tablets \$3.50 each
- Berrocca Twist & Go \$6.00 each
- Bottled Water \$4 each
- San Pellegrino Sparkling Mineral Water  
250ml \$4 each
- Powerade \$6 each
- Nutrient Water \$5.50 each
- Chocolate Bar / Confectionary  
selection \$3.50 each
- Pringles/Chips \$3.50 each
- Health Bars \$3.50 each

## Lunch Selections

### bluesalt Lunch Buffet

**\$35.00 per person**

**Included with the Day Delegate Success Package**

Enjoy our Chef's daily selection of International dishes inspired by the seasons, whilst taking in views of the Pacific Ocean. Includes 6 hot dishes accompanied by fresh salad options, tempting desserts & soft drinks.

Minimum numbers may apply

### Deli Lunch

**Included with the Day Delegate Success Package**

Served in your meeting room or one of our outdoor terraces

- Selection of Gourmet Filled Rolls & Wraps
- Selection of Gourmet Salads
- Mediterranean Antipasto Platter
- Chunky Chips served with condiments
- Platter of Australian Cheese with Crackers & Dried Fruit
- Platter of Sliced Seasonal Fruit

### bluesalt Alfresco Platters

**\$42.50 per person**

**Available for an additional \$6.00 per person with the Day Delegate Success Package.**

Our premium lunch offering, includes large gourmet share platters & soft drinks served on your reserved VIP table in bluesalt.

- Selection of Antipasto with Crisp Bruschetta
- Selection of Cold Cuts with Condiments
- Greek & Caesar Salads
- Thai Beef Noodle Salad
- Grilled Salmon Fillet with Braised Leek
- Medallions of Beef with Wild Mushrooms & Balsamic Glaze
- Chicken & Leek Tartlets
- Char-grilled Mediterranean & Fetta Wraps
- Platter of Australian Cheese with Crackers & Seasonal Fruit

Minimum & maximum numbers may apply



# Canapé Selections

## Classic Selection

**\$16.00 per person**

Your selection of 2 Hot & 2 Cold Canapés, designed to be served for a 1 hour duration

## Elegant Selection

**\$24.00 per person**

Your selection of 3 Hot & 3 Cold Canapés, designed to be served over a 1.5 hour period

## Premier Selection

**\$33.00 per person**

Your choice of 3 Hot, 3 Cold, 2 Dessert Canapés & 1 Small Asian Box designed to be served over a 2.5 hour period

## Choose from:

### Cold Canapés

- Vietnamese Rice Paper Rolls
- Fresh Oysters Natural with Lime Dressing
- Californian Rolls
- Thai Beef Skewers with Coriander & Chilli Dipping Sauce
- Marinated Prawn & Shallots Skewers
- Smoked Salmon, Capers & Dill Roulade
- Peking Duck Pancakes
- Assorted Bruschetta

### Hot Canapés

- Chicken Satay Skewers with Spicy Peanut Sauce
- Lamb Souvlaki with Spicy Tomato Relish
- Vegetable Samosa with Mint Yoghurt
- Tempura Prawns with Soy Sauce
- Mini Spring Rolls (Cajun Chicken, Peking Duck or Vegetable) with Sweet Chilli Sauce
- Assorted Mini Quiches
- Thai Fish Cakes with Noc Cham
- Chicken Herb Wonton with Teriyaki Sauce
- Gourmet Mini Pies

### Dessert Canapés

- Lamingtons
- Profiteroles
- Fruit Skewers with Honey Yoghurt
- Chocolate Mousse
- Assorted Mini Tarts
- Mini French Pastries
- Passionfruit Slice
- Mini Lemon Cheese Cake

### Asian Boxes

Small Boxes \$5.00 each

Large Boxes \$8.00 each

Served with chopsticks or forks

- Traditional Salt & Pepper Squid with Lime Aioli
- Stir-fried Hokkien Noodles with Asian Greens
- Wild Mushroom Risotto
- Butter Chicken Curry with Basmati Rice
- BBQ Pork with Vermicelli & Lime Dressing

### Something More

Additional Canapés \$4.50 per item, per person

# bluesalt Group Dinner Menus

## bluesalt 2 course \$42.50 per person

### BREAD

- Selection of Mixed Fresh Breads & Dips

### ENTRÉE

- Leek & Potato Soup finished with Chive Cream
- Tasmanian Smoked Salmon, Corn & Dill Fritter, Mixed Leaves & Saffron Dressing

### MAINS

- 200g Barramundi Fillet served with Garlic Mash, Steamed Asparagus & Salsa Verde
- Supreme of Chicken stuffed with Brie & Sundried Tomatoes with Potato & Shallot Ragout & Basil Reduction

## bluesalt 3 course \$49.00 per person

### ENTRÉE

- Leek & Potato Soup finished with Chive Cream
- Tasmanian Smoked Salmon, Corn & Dill Fritter, Mixed Leaves & Saffron Dressing

### MAINS

- 200g Barramundi Fillet served with Garlic Mash, Steamed Asparagus & Salsa Verde
- Supreme of Chicken stuffed with Brie & Sundried Tomatoes with Potato & Shallot Ragout & Basil Reduction

### DESSERT

- Vanilla Bean Bread & Butter Pudding with Berry Compote
- Caramelised Orange Tart with Chocolate Sorbet

## bluesalt 3 course \$55.00 per person

### ENTRÉE

- Leek & Potato Soup finished with Chive Cream
- King Prawn & Avocado Salad with Rocket Leaves & Balsamic Dressing
- Caesar Salad, Cos Leaves, Parmesan Cheese, Bacon, Croutons & mixed with Ceaser Dressing & topped with a Soft Poached Egg

### MAINS

- 200g Barramundi Fillet served with Garlic Mash, Steamed Asparagus & Salsa Verde
- Supreme of Chicken stuffed with Brie & Sundried Tomatoes with Potato & Shallot Ragout & Basil Reduction
- 200g Beef Fillet topped with King Prawns, Rosti Potatoes finished with Red Wine Jus

### DESSERT

- Vanilla Bean Bread & Butter Pudding with Berry Compote
- Caramelised Orange Tart with Chocolate Sorbet

# bluesalt Group Dinner Menus

## bluesalt Experience

**\$69.00 per person**

### CANAPÉS

- Chef's Selection of Canapés

### BREAD

- Selection of Mixed Fresh Breads & Dips

### BLUESALT SEAFOOD PLATE

- Cold Seafood Share Plate including; Oysters 2 Ways, Smoked Salmon, King Prawns, Moreton Bay Bugs, Blue Swimmer Crab & Baby Octopus

### MAINS

- 200g Beef Fillet Topped with King Prawns, Rosti Potatoes finished with Red Wine Jus
- 6 Bone Lamb Rack served with Ratatouille, Potato Gratin & Minted Jus
- 200g Atlantic Salmon Fillet with Dill & Garlic Mash & Salsa Verde

### DESSERT

- Vanilla Bean Bread & Butter Pudding with Berry Compote
- Mocha Fondant with White Chocolate Anglaise
- Share Plate of Selected Australian Cheese; Brie, Blue & Aged Cheddar, served with Grapes, Dried Fruit, Quince Paste & Crisp Breads (Varieties will vary depending on ripeness)

## Something More

CANAPÉS \$7.50 per person

- ½ Hour Chef's Selection of Canapés

BREAD \$5.00 per person

- Selection of Mixed Fresh Breads & Dips

CHEESE \$7.50 per person

- Share Plate of Selected Australian Cheese; Brie, Blue & Aged Cheddar, served with Grapes, Dried Fruit, Quince Paste & Crisp Breads (Varieties will vary depending on ripeness)

FRUIT \$7.50 per person

- Seasonal Fresh Fruit Platters

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bluesalt



## BBQ Selections

### Classic BBQ

**\$56.00 per person**

- Baker's Basket
- Antipasto
- Chef's Selection of Salads with Condiments & Dressings

#### FROM THE GRILL

- Barbecued Ocean Trout Fillets with Salsa Verde
- Tasty Country Sausages
- Sirloin Steaks with Rosemary & Garlic
- Satay Chicken Skewers
- Vegetable Kebabs
- Corn on the Cob
- Baked Potatoes with Sour Cream & Chives
- Tomato, Barbecue, Chilli Sauce, Mustard & Chutneys
- Chef's Selection of Desserts
- Sliced Tropical Fruits  
or Selection of Australian Cheese with Fruit Loaf
- Freshly Brewed Tea & Coffee

### Coogee BBQ

**\$63.00 per person**

- Baker's Basket
- Seafood Antipasto
- Chef's Selection of Salads with Condiments & Dressings

#### FROM THE GRILL

- Whole King Prawns with Lime & Chilli
- Barbecued Ocean Trout Fillets with Salsa Verde
- Tasty Country Sausages
- Sirloin Steaks with Rosemary & Garlic
- Char-grilled Octopus with Lemon & Oregano
- Satay Chicken Skewers
- Vegetable Kebabs
- Corn on the Cob
- Baked Potatoes with Sour Cream & Chives
- Tomato, Barbecue, Chilli Sauce, Mustard & Chutneys
- Chef's Selection of Desserts
- Seasonal Sliced Tropical Fruits
- Selection of Australian Cheese with Fruit Loaf
- Freshly Brewed Tea & Coffee

A surcharge applies to groups with less than 30 guests



# Buffet Menus

## Classic Buffet

**\$56.00 per person**

- Baker's Basket
- Antipasto
- Continental Smallgoods Display
- Chef's Selection of Salads with Condiments & Dressing

Your choice of 3 Internationally inspired Hot Dishes & 1 Dish from the Traditional Roast Selection, accompanied by Steamed Rice, Mixed Seasonal Vegetables & Chef's Selection Potato Dish

## HOT DISHES

- Soy & Ginger Salmon Fillet with Stir Fried Asian Greens
- Barramundi Fillets with Baby Spinach, Macadamia & Citrus Dressing
- Chicken Breast with Mediterranean Vegetables & a Rich Tomato Coulis
- Char-grilled Pork Medallions with Braised Red Cabbage & Port Wine Jus
- Butter Chicken Curry
- Braised Lamb Curry "Rogan Josh"
- Stir-fry Beef with Asian Greens
- Beef Bourguignon
- Eggplant, Roasted Tomato & Fetta Lasagne with a Pesto Dressing
- Spiced Pumpkin & Chickpea Ragout with a Minted Yoghurt Raita

## ROAST DISHES

- Roasted Beef Sirloin with Mustard & Garden Herbs
- Leg of Lamb with Garlic & Rosemary
- Honey-glazed Pork Loin with Crackling & Apple Sauce
- Turkey Breast with Cranberry Sauce

All served with Condiments & Jus

## DESSERTS

- Our Pastry Chef's Selection of Desserts
- Freshly Sliced Seasonal Fruits
- A Selection of Australian Cheese with Fruit Loaf
- Freshly Brewed Tea & Coffee

A surcharge applies to groups with less than 30 guests

# Buffet Menus

## Seafood Buffet \$70.00 per person

- Baker's Basket
- Antipasto
- Continental Smallgoods Display
- Fresh Seafood Display including:  
King Prawns, Oysters Natural & a selection  
of Smoked Fish & Mussels with Roasted  
Tomato Salsa
- Chef's Selection of Salads with  
Condiments & Dressing

Your choice of 3 Internationally inspired  
Hot Dishes & 2 Dishes from the Traditional  
Roast Selections, accompanied by Steamed  
Rice, Mixed Seasonal Vegetables &  
Chef's Selection Potato Dish

## HOT DISHES

- Soy & Ginger Salmon Fillet with Stir Fried  
Asian Greens
- Barramundi Fillets with Baby Spinach &  
Macadamia & Citrus Dressing
- Chicken Breast with Mediterranean Vegetables  
& a Rich Tomato Coulis
- Char-grilled Pork Medallions with Braised Red  
Cabbage & Port Wine Jus
- Butter Chicken Curry
- Braised Lamb Curry "Rogan Josh"
- Stir-fry Beef with Asian Greens
- Beef Bourguignon
- Eggplant, Roasted Tomato & Fetta Lasagna  
with a Pesto Dressing
- Spiced Pumpkin & Chickpea Ragout with a  
Minted Yoghurt Raita

## ROAST DISHES

- Roasted Beef Sirloin with Mustard &  
Garden Herbs
- Leg of Lamb with Garlic & Rosemary
- Honey-glazed Pork Loin with Crackling &  
Apple Sauce
- Turkey Breast with Cranberry Sauce

All served with Condiments & Jus

## DESSERTS

- Our Pastry Chef's Selection of Desserts
- Freshly Sliced Seasonal Fruits
- A Selection of Australian Cheese with  
Fruit Loaf
- Freshly Brewed Tea & Coffee

A surcharge applies to groups with less than 30 guests



## Plated Menus

### Seated Dining Options

- 2 course dining \$48.00
- 3 course entrée, main & dessert \$62.00
- 2 course with ½ hour pre dinner canapés \$56.00
- 3 course with ½ hour pre dinner canapés \$69.00
- 2 course with cheese plate \$57.00
- 3 course with cheese plate \$70.00
- Alternate serve \$2.50 per person, per course

Prices are per person, a surcharge applies to groups with less than 30 guests

# Plated Menus

## Entree

### SALAD

- Caesar Salad, Cos Lettuce, Croutons, Crispy Bacon & Parmesan

### BEEF

- Thai Style Beef Salad with Cucumber, Spanish Onion, Coriander, Bean Sprouts & Noc Cham

### LAMB

- Sumac Spiced Lamb Loin Tart, Onion Jam, Caramelised Sweet Potato, Tomato & Coriander Salsa, Avocado Relish

### DUCK

- Crispy Duck, Chinese Cabbage Slaw, Honey Soy Glaze

### SEAFOOD

- King Prawn & Avocado Salad, Papaya, Herb Salad, Tomato Salsa, Basil Aioli
- Tasmanian Smoked Salmon, Cauliflower Fritter, Herb Oil
- Seared Ocean Trout Crusted with Black Sesame Seeds, Seaweed Salad, Cucumber Noodles, Sesame Dressing
- Braised Octopus, Herb Salad, Turkish Bread, Baba Ghanoush, Hommus

### VEGETARIAN

- Grilled Garlic Mushroom Stack, Asparagus, Wild Mushrooms, Shaved Parmesan, Goats Cheese, Spicy Tomato Dressing
- Grilled Mediterranean Vegetables, Eggplant, Zucchini, Fetta Cheese, Roast Tomato Vinaigrette



# Plated Menus

## Mains

### BEEF

- Beef Tenderloin with Potato & Onion Fritter, Confit Roma Tomato, Baby Spinach, King Prawns, Béarnaise Sauce
- Roast Beef Sirloin, Potato Gratin, Eschallot Confit, Wild Mushrooms, Kumera Chips, Jus

### LAMB

- Char-grilled Lamb Loin Roast Pumpkin, Grilled Zucchini, Tomato & Mint Relish, Rosemary & Red Wine Sauce
- Spiced Lamb Rump with Olive Mash, Eggplant, Tomato Stack, Fried Basil, Butter Sauce

### VEAL

- Panfried Veal Medallions with Saffron Potatoes, Asparagus, Sage Jus

### PORK

- Roast Pork Belly, Noodle Cake, Broccolini, Ginger, Star Anise Broth, Apple Relish

### CHICKEN

- Roast Chicken Breast with Sautéed Mushroom & Leeks, Green Beans, Sweet Potato Gratin, Port Jus

### SEAFOOD

- Tasmanian Salmon Fillet, Shellfish & Corn Nage, Herb Risotto, Watercress & Preserved Lemon Salad
- Snapper Fillet on Kipfler Potatoes, Snow Peas, Caper & Green Olive Salsa, Saffron Vinaigrette

### VEGETARIAN

- Potato & Spinach Gnocchi, Tomato & Basil Sauce, Semi Dried Capsicum, Rocket Salad, Shaved Parmesan
- Pumpkin & Ricotta Cannelloni, Crème of Balsamic, Extra Virgin Olive Oil, Pine Nuts & Pepita Seeds

## Desserts

- Bread & Butter Pudding with Crème Anglaise served with Fresh Berries & Crème Fraiche
- Chocolate Ganache Box with Raspberry Coulis
- Fresh Fruit Flan, Berry Coulis & Lemon Sorbet
- Baked Apple & Rhubarb Crumble with Double Cream
- Chocolate Pudding with Coffee Anglaise
- Pear & Almond Tart with Caramel Sauce
- Sticky Date Pudding with Butterscotch
- Citron Tart served with Berry Compote
- Australian Cheese Plate, Crackers & Dried Fruit

## Beverage Packages

### Classic

- 1.5 hours \$18.50 per person
- 2.5 hours \$25.00 per person
- 3.5 hours \$30.00 per person
- 4.5 hours \$35.00 per person

- Morgans Bay Sparkling Curvee
- Morgans Bay Chardonnay or Morgans Bay Sauvignon Blanc
- Morgans Bay Shiraz Cabernet Sauvignon
- Carlton Draught
- Cascade Premium Light
- Soft Drinks & Juice

### VIP

- 1.5 hours \$24.00 per person
- 2.5 hours \$32.00 per person
- 3.5 hours \$39.00 per person
- 4.5 hours \$44.50 per person

- Bay of Stones Chardonnay Pinot Noir NV Brut, Sth Eastern Australia
- Bay of Stones Sauvignon Blanc, Sth Eastern Australia
- Bay of Stones Shiraz, Sth Eastern Australia
- Pure Blonde
- Carlton Draught
- Cascade Premium Light
- Soft Drinks & Juice

### Platinum

- 1.5 hours \$28.50 per person
- 2.5 hours \$36.00 per person
- 3.5 hours \$43.00 per person
- 4.5 hours \$49.00 per person

- Orlando Trilogy Sparkling, South Australia
- Ta Ku Sauvignon Blanc, Marlborough New Zealand
- Mojo Shiraz, Barossa Valley, South Australia
- Crown Lager
- Pure Blonde
- Cascade Premium Light
- Sparkling Mineral Water
- Soft Drinks & Juice

### Add the following to any package

- Corona, Stella Artois or Heineken for \$3.50 per person
- Basic Spirits (1st 2 hours only) for \$10.00 per person
- Arrival Cocktail for \$12.00 per person

# Important Information

## Responsible Service of Alcohol

Crowne Plaza Coogee Beach is committed to patron care & adheres completely with the Liquor Act in regards to responsible service of alcohol.

The act states 'All licensees, nominees & staff of licensed premises have a responsibility to ensure that liquor is sold & supplied to patrons in a responsible manner'.

It is also an offence to supply liquor, allow liquor to be supplied to or consumed by a person whom is under the age of 18 years, or whom is unduly intoxicated.

We thank you in advance for your support throughout your event.

## Special Dietary Requirements

Our team of qualified chefs take great care in the preparation of menu items, however some food products may contain allergens that individual guests may be allergic to.

Your Event Coordinator will be available prior to your event to discuss any of these special dietary requirements with you.

## Event & Service Surcharges

- Conference Packages require a minimum of 20 guests
- Minimum catering numbers for any private dinner Events / Functions are 30 guests
- Cash bars require a minimum beverage spend of \$250.00, should this not be achieved the difference will be charged as a surcharge
- Alternate drop menus are available with a surcharge of \$2.50 per person, per course
- Events that are catered for or continue after midnight attract a \$1000.00 minimum surcharge
- Events held on Public Holidays attract a 10% surcharge
- All prices are correct at the time/date of publication, however Crowne Plaza Coogee Beach reserves the right to change prices & content without notice due to market conditions
- All food & beverage consumed in meeting rooms, restaurants, bars, public & function areas must only be that which the Hotel has provided

# Meeting / Banquets Floor Plans

