



CROWNE PLAZA®

TERRIGAL

THE PLACE TO MEET.

festive cheer:

(noun) | Celebrating this festive season at Crowne Plaza Terrigal. Experience a warm welcome and great conversations with a variety of events to bring everyone together.



Experience Crowne Plaza Terrigal's festive cheer for yourself.

Call +61 2 4384 9238 or email social.events@crowneplazaterrigal.com.au

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REWARDS

SYDNEY MELBOURNE PERTH AUCKLAND LONDON NEW YORK HONG KONG OVER 300 LOCATIONS WORLDWIDE

MELBOURNE CUP TUESDAY 3RD NOVEMBER 2009

HOT TO TROT \$95 PER PERSON

COCKTAIL EVENT

Live entertainment, cocktail food and 4 hour standard beverage package all included.

- Antipasto platters, dips & breads
- Mini chicken burger & avocado, bacon & chilli jam
- Sumac spiced lamb spit roasted in Lebanese bread, tzatziki & hommus
- Peking duck & shiitake spring rolls
- Tempura squid & nori rolls
- Pork belly with crackle & soy mirin glaze
- ASIAN BOX: Saffron linguini, chilli, capers, lemon & seared salmon
- ASIAN BOX: Butter chicken with jasmine rice & cucumber, shallot & mint salad

MEMBERS GALLERY LUNCHEON \$240 PER PERSON

Beverages will be matched to menu options with a TAB runner service available for your little splurges. Nothing displays quality like the Members Gallery.

DEGUSTATION MENU

- AMUSE BOUCHE: White tomato soup & olive soldier
- 1ST ENTRÉE: House cured salmon pastrami, mud crab, roe, cucumber, red onion & mustard cress
- 2ND ENTRÉE: Crisp pork belly, celeriac puree, green apple & paw paw slaw, dried cranberries & baby leaves
- 3RD ENTRÉE: Seared scallops, pea puree, tomato petals, fennel, zucchini blossom, asparagus & baby basil
- REFRESHER: Kaffir lime sorbet
- MAIN: Roasted beef fillet & poached rock lobster, kipfler potato gratin, mascapone & chervil ravioli, black cabbage & porcini butter
- DESSERT: Pineapple ice, coconut jelly & orange gelato
- CHEESE: Jindi triple cream brie, quince paste, muscatels & crisp breads
- PETIT FOURS: Selection of hand made sweet treats

IT'S NEVER TOO EARLY TO PLAN YOUR FESTIVE CELEBRATIONS

Whether it is an intimate evening with 10 guests or a gala occasion for 250, our 12 flexible function rooms can cater to any size and style of event. Choose from our flexible menu options.

BEVERAGE PACKAGES

Standard beverage package includes Australian sparkling, red and white wine, local beer and soft drinks.

LONG LAZY LUNCHEES

\$65 PER PERSON (SHARED TABLES)

Enjoy a casual lunch with beautiful views over the ocean. Valid from 30 November to 18 December 2009 from 12pm until 3pm.

SEAFOOD

- King prawns
- Smoked salmon, red onion, capers, mustard cress & sourdough crisps
- Antipasto of prosciutto, octopus, asparagus, dips, chorizo, fetta & olives

SALADS

- German style potato
- Mixed leaf

HOT

- Maple glazed leg ham
- Roast turkey breast, sausage meat stuffing
- Sweetlip snapper, prawns, ruby grapefruit & fennel salad
- Steamed seasonal greens
- Roasted garlic & rosemary desiree potatoes

DESSERTS

- Christmas pudding & brandy sauce
- Mince pies, lemon meringue, fruit & nut tarts, profiteroles
- Tropical fruit salad
- Cheese & fruit
- Tea & coffee

Beverages purchased on consumption. Priority Privilege discounts apply.

BIGGEST CHRISTMAS PARTIES

WHITE WINTER CHRISTMAS

\$150 PER PERSON (SHARED TABLES)

With entertainment, a scrumptious buffet and a 4 hour standard beverage package included, it's the complete Christmas party. Held on Saturday 28 November, Saturday 5 December and Saturday 12 December from 7pm until 11pm.

BREAD SELECTION

- Selection of freshly baked crusty breads & rolls

ON ICE

- King prawns
- Rock oysters
- Blue swimmer crab

ROUND PLATTERS

- Mussels with chilli jam
- Seafood salad, horseradish & dill dressing
- Antipasto platter
- Roast beef, cured meats & pickles
- Roasted chicken with tomato chutney
- Sushi nori

SALADS

- Tomato, bocconcini & basil
- Caesar salad
- German style potato
- Mixed leaf
- Penne pasta & grilled chorizo & tomato

HOT

- Honey ham & suckling pork shoulder with crackling
- Roast turkey breast & thigh, sausage meat stuffing
- Sweetlip snapper fillet, black mussel, horseradish & chive nage
- Steamed seasonal vegetables
- Roasted garlic & rosemary potatoes

DESSERTS

- Selection of finger desserts & gateau's, Christmas puddings & brandy sauce
- Mince pies, egg nog mousse
- Lemon meringue, fruit & nut tarts, profiteroles
- Tropical fruit salad, pavlova, cream & coulis
- Chocolate fountain
- Cheese & fruit
- Tea & coffee

BIGGEST CHRISTMAS PARTIES

A NIGHT UNDER THE STARS

\$95 PER PERSON

Live entertainment, cocktail food and a 4 hour standard beverage package all included. Held on Friday 4 December and Friday 11 December from 7pm until 11pm.

COCKTAIL MENU

- Antipasto platters, dips & breads
- Mini chicken burger & avocado, bacon & chilli jam
- Sumac spiced lamb spit roasted in Lebanese bread, tzatziki & hommus
- Peking duck & shiitake spring rolls
- Tempura squid & nori rolls
- Pork belly with crackle & soy mirin glaze
- ASIAN BOX: Saffron linguini, chilli, capers, lemon & seared salmon
- ASIAN BOX: Butter chicken with jasmine rice & cucumber shallot & mint salad

CHRISTMAS BY THE SEA

CHRISTMAS DAY BREAKFAST

\$50 PER PERSON

Enjoy a full buffet breakfast whilst enjoying beautiful ocean views from Seasalt restaurant. \$50 per person, children under 6 free. Sunrise seating is from 7am – 8:30am, with the Take it Easy seating from 9am – 10:30am.

- Choice of chilled fruit juices
- A variety of breakfast cereals, fresh sliced fruits
- Compotes, Danish pastries, croissants & breakfast rolls
- Farm fresh eggs, crispy bacon, grilled tomato
- Breakfast sausage, mushrooms, hash browns
- Omelettes made to order
- Freshly brewed coffee & tea

CHRISTMAS DAY LUNCH OR DINNER

\$150 PER PERSON

Enjoy Christmas lunch or dinner overlooking the ocean in Seasalt restaurant. \$150 per person, 6-12 years \$50 per person with children under 6 free, soft drinks included. \$20 per person surcharge for window seating.

LUNCH AND DINNER MENU

Please refer to the Grand Christmas Day lunch menu.

A GRAND CHRISTMAS DAY LUNCH

\$140 PER PERSON (SHARED TABLES)

Enjoy lunch in our Grand Ballroom with a very special visit from Santa. \$140 per person, 6 - 12 years \$50 and children under 5 free. From 11:30am to 2:30pm. Relax as the kids play in the kids rooms, enjoy the delectable buffet and unwind with the festive cheer.

BREAD SELECTION

- Selection of freshly baked crusty breads, rolls & lavoshs

SEAFOOD

- King prawns, Narooma rock oysters
- Blue swimmer crabs, Balmain bugs
- Poached whole salmon, smoked salmon, asparagus & lime

PLATTERS

- Seared squid, prawn & octopus, Asian noodle & mushroom salad, radish & coriander
- Antipasto platter
- Beef sirloin, prosciutto, smoked chicken, salami
- Seafood salad with horseradish & mayo, asparagus, fennel, tomato petals & baby salad leaves
- Red cooked chicken ballontine, bok choy & Asian slaw, egg noodle & mushroom salad
- Sushi & sashimi with soy & wasabi

SALADS

- Tomato, red pepper, sourdough, basil & bocconcini salad
- Spinach, sweet potato, butter bean, haloumi, tomato, pepita seeds
- Mediterranean salad, German style potato salad
- Mixed leaf salad

HOT FOOD

- Roast leg of lamb studded with garlic & rosemary
- Suckling pork with crackling
- Roast turkey breast & thigh, sausage meat & sage stuffing
- Sweetlip snapper with seafood bouillabaisse & saffron rouille
- Selection of steamed seasonal vegetables
- Roast vegetables
- Maple basted leg ham, madeira jus

DESSERTS

- Sacher torte, berry tarts, lemon meringue tarts, Noel log
- Chocolate mousse shots, crème brulee's, egg nog mousse
- Nut tarts, fruit salad, pavlova, sliced & fresh fruits
- Fruit coulis, fresh seasonal fruit platters
- Australian cheeses with dried fruits & crisp breads
- Chocolate fountain & garnishes

BOOGIE WONDERLAND

NEW YEARS EVE

\$160 PER PERSON (SHARED TABLES)

Includes Seafood and Seasonal Buffet, 4 hour standard beverage package and a relaxation room for some time out.

From 7:30pm to 12:30am.

SEAFOOD ON ICE

- King prawns
- Narooma rock oysters
- Blue swimmer crabs
- Cooked yabbies
- Balmain bugs

PLATTERS

- Seafood salad with Vietnamese mint, Thai basil, fried onion, chilli & lime
- Cured meats & farmhouse pate en crouete
- Manuka smoked snapper, smoked salmon & smoked garlic mussels, horseradish cream & bread crisps
- Asian platter, BBQ pork, duck & red cooked chicken
- Antipasto platter
- Sushi & sashimi with soy & wasabi

SALADS

- Fresh garden & seasonal salads

HOT SELECTION

- Sweetlip snapper meuniere with prawn, squid & asparagus
- Veal cassoulet, toulouse sausage & white beans
- Braised apricot chicken
- Seafood chowder pie
- Potato gratin
- Seasonal vegetables
- Beef wellington
- Pot roast leg of lamb with bread sauce

DESSERTS

- A selection of gateaus & finger desserts, mousse, crème brulee & croquebouche, summer berry pudding, trifle & pavlova
- Fairy floss, toffee apples, & ice cream in cone
- Fresh seasonal fruit platters
- Australian cheeses & crisp breads
- Chocolate fountain

LATE NIGHT MUNCHIES

- Mini hamburgers
- Cocktail pies
- Dagwood dogs

SPECIAL CHRISTMAS PARTY ACCOMMODATION RATES MAKE A NIGHT OF IT AND STAY OVER

Enquire about our special Christmas Party accommodation rates.

With flexible festive menus and outstanding service and facilities, you'll agree that *The Place To Meet* for your festive celebrations this year is Crowne Plaza Terrigal.

Festive celebration package conditions. Pre-payment is required. Please note that a transaction fee of 1.5% will apply to all credit card payments. Tables may be shared for some events based on group numbers. Maximum of 10 people per table. Please note discounts do not apply unless otherwise stated.



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