



CROWNE PLAZA®

AN IHG® HOTEL
QUEENSTOWN

FESTIVE SEASON MENU





GRAZING TABLE

\$85 PER PERSON

Minimum 10 guests

Includes Christmas
theming



Bread and dips to share

Entrees platters

- Salmon ceviche (GF, DF)
- Ham and cheese empanadas
- Cured meats and bruschettas
- Steamed mussels and prawns (GF, DF)

Main platters

- Honey cider glazed ham (DF, GF)
- Pumpkin ravioli, tomato pesto and parmesan (V)
- Wagyu rump cap and truffle mascarpone (GF)
- Grilled chicken breast and mushroom gravy (DF)

Sides

- Mash potato and onion gravy (V)
- Green beans, broccoli and garlic butter almond (V, GF)
- Baby beetroot, walnuts, feta, kale and maple dressing (GF)

Desserts tasting platter

- Crème brûlée (V)
- Chocolate mousse (V)
- Panna cotta (V, DF)
- Pavlova and passion fruit (V)



V = Vegetarian | GF = Gluten Free | DF = Dairy Free

** Please be aware that we make every endeavor to cater for dietary requirements, however our kitchen is not 100% free from allergens



PLATED MENU

2 COURSE \$69 PER PERSON

3 COURSE \$89 PER PERSON

Minimum 6 guests

Includes Christmas
theming



Bread and dips to share

Entrees

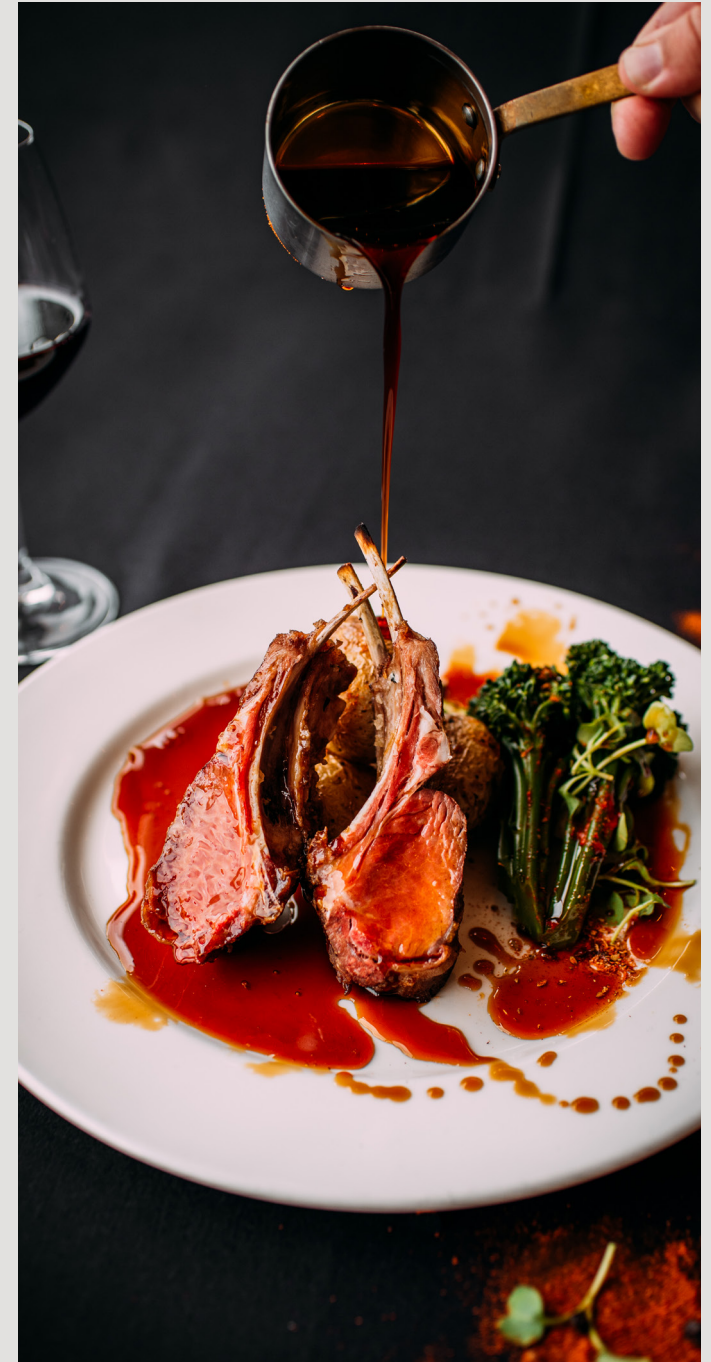
- Iceberg wedges and pulled chicken salad (GF)
Lettuce, cherry tomato, quinoa carrots with radish dressing
- Salmon ceviche and prawns (GF, DF)
Leche de tigre, canchita corn, kumara and tortilla
- Halloumi bruschetta (DF, V)
Bread, romesco, asparagus and spinach

Mains

- Market fish in coconut broth (GF)
Rice, veggies and garlic cashew butter
- Roasted merino lamb rump
Crashed perla potatoes, charred spring veggies and salsa verde and rosemary gravy
- NZ angus ribeye
Green beans, crispy onion mash, red wine jus and truffle mascarpone

Desserts

- Creme brulee (V)
Five spiced pineapple and berry sorbet
- Vanilla pavlova (V)
Chocolate crumb, whipped custard, berry sorbet and dulce de leche
- Mascarpone and mango cheesecake (V)
Caramel, mango coulis, pepita granola and strawberries



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CHRISTMAS THEMED HIGH TEA

\$59.00 PER PERSON
INCLUDES GLASS OF
SPARKLING

Minimum 4 guests

Includes Christmas
theming



Traditional Sandwiches

- Egg salad (V)
- Chicken caesar
- Tomato relish, cream cheese and cucumber (V)

Scones

- Plain and fruit scones
- Whipped chantilly cream and jam

Sweets

- Opera gateaux (V)
- Macarons (GF, V)
- Crème patisserie fruit tartlet (V)



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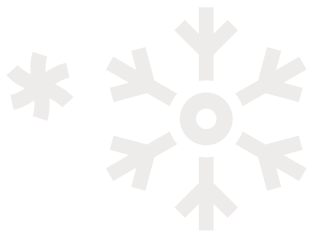
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