

CROWNE PLAZA®

AN IHG® HOTEL

MELBOURNE - OCEANFRONT



WHERE EVERY COUPLE
DESERVES A **CROWNE**

2605 N Hwy A1A, Melbourne, Florida, 32903
321-777-4100, cpmelbourne.com

The Ceremony

WITH TOES IN THE SAND OR ON
OUR PATIO OVERLOOKING THE
OCEAN, WE ARE YOUR
DREAM DESTINATION

Hotel Provided Arch
White Garden Chairs
Fruit Infused Water Station
Ceremony Rehearsal (based on availability)
Weather Back-Up
Ready Room Beginning 4 Hours Prior to the Start Time

Rental Includes 1 hour (30 Minutes Prior to Ceremony, 30 Minute Ceremony) Additional Time is Based on Hotel Availability.



2605 N Hwy A1A, Melbourne, Florida, 32903
321-777-4100, cpmelbourne.com

The Reception

AN INTIMATE AFFAIR OR GRAND
GALA, WE HAVE THE SPACE YOU
NEED FROM 30 TO 250 GUESTS

Selection of Butler-Passed Hors D'oeuvres

Selection of Display Stations

Package Options : Brunch, Dinner Plated or Buffet

Bar Options

Traditional Wedding Cake

Champagne or Champagne Cider Toast for All Guests

Floor-length Table Linens and Napkins in Color of Your Choice

Fresh Floral Centerpieces or Bouquets

Head Table or Sweetheart Table

Round Guest Tables

White Chair Covers and Color Choice of Sash

Dance Floor (not included for outside events)

Gift Table, Place Card Table, Guestbook Table, DJ Table, Table Numbers

Venue Coordinator available to detail your set-up, food, and beverage

Dedicated Banquet Captain available during your event

Deluxe Wedding Night Accommodations for the Couple with

Champagne and Strawberries

Menu Tasting for Up to Four Guests

Rental includes a Total of 9 Hours (2 Set-Up, 1 Cocktail, 4 Reception,
2 Breakdown). Additional set-up time is based on hotel availability.

Reception fee based on date, location and time.

Please contact us for a quote.

2605 N Hwy A1A, Melbourne, Florida, 32903

321-777-4100, cpmelbourne.com

Sun Kissed Brunch Wedding Package



BAR

Three Hour Beer and Wine Bar
Champagne Toast for All Guests
Non-Alcoholic Champagne Also Available

BRUNCH

Artesian International Cheese Board
Market Fresh Seasonal Fruit Display
Scrambled Eggs
Smoked Bacon and Sausage Links
Breakfast Potatoes
Assorted Breakfast Breads
Sweet Butter, Preserves, Peanut Butter
and Nutella
House Salad with Two Dressings
Signature Lump Crab Cakes with Siracha Aioli
Herb Roasted Chicken Breast with Roasted Potatoes

INCLUDED ENHANCEMENTS

Specialty Linens in the Color of Your Choice
Custom Wedding Cake
Wedding Florals-Bouquets or Centerpieces

\$90.00++ PER PERSON

90 Minutes of Service / Minimum of 25 people

Ocean Breeze Dinner Package

COCKTAIL HOUR

Four Butler Passed Hors D'oeuvres
Two Display Stations

BAR

Four Hour Hosted Platinum Tier Bar
Champagne and Non-Alcoholic Toast

DINNER

One Salad Selection
Three Entrée Selections
Two Fresh Sides
Rolls and Butter
Coffee and Tea Service

INCLUDED ENHANCEMENTS

Specialty Linens in the Color of Your Choice
Wedding Cake
Wedding Florals-Bouquets or Centerpieces



\$126++ PER PERSON PLATED SELECTION

\$131++ PER PERSON BUFFET SELECTION

Buffet-90 Minutes of Service / Minimum of 25 people

Seashore Dinner Package



COCKTAIL HOUR

Two Display Stations

BAR

Four Hour Hosted Gold Tier Bar
Champagne and Non-Alcoholic Toast

DINNER

One Salad Selection
Two Entrée Selections
Two Fresh Sides
Rolls and Butter
Coffee and Tea Service

INCLUDED ENHANCEMENTS

Specialty Linens in the Color of Your Choice

\$98++PER PERSON PLATED SELECTION

\$102++PER PERSON BUFFET SELECTION

Buffet-90 Minutes of Service / Minimum of 25 people

Cocktail Hour

BUTLER PASSED HORS D'OEUVRES & DISPLAYS

Hot Selections

Maui Shrimp Spring Rolls
Coconut Shrimp with Orange Marmalade Sauce
Shrimp Cakes with Spicy Citrus Remoulade
Scallops Wrapped in Pepper Smoked Bacon
Beef Empanadas with Guasacaca
Piri Chicken Thigh Skewers
Spinach and Feta Spanakopita
Chicken Pot Stickers with Toasted Ginger Soy
Fried Mozzarella Ravioli with Marinara Sauce
Crab Rangoon with Sweet Chili Sauce
Mini Beef Wellington
Vegetable Spring Rolls with Ginger Soy Sauce

Cold Selections

Grilled Crostini with Boursin
and Roasted Mushrooms
Beef Carpaccio Roll, Arugula Salad
Caprese Skewer with Balsamic Reduction
Tomato Bruschetta on Crostini
Antipasto Skewers
Crab Salad Canape
Rock Shrimp Ceviche
Avocado Toast with Marinated Tomatoes
Tostones, Chimichurri Aioli, Roasted Corn
and Black Bean Salsa
Sesame Tuna on Crispy Wonton

Display Station Selections

Fresh Tropical Fruit Display

Chef's Seasonal Selection of Fresh Sliced Fruit, Local Honey and Yogurt Dipping Sauce

Farmer's Market Crudit 

A Selection of Locally Sourced Vegetables, Sun-Dried Tomato Pesto, House-Made Ranch

Mediterranean Display

Roasted Garlic Hummus Served with Garlic Naan, Marinated Artichokes, Marinated Olives,
Roasted Red Peppers and Grilled Vegetable Assortment

Artesian International Cheese Display

Import and Domestic Selection of Cheese, Seasonal Jam, Local Honey,
Assorted Crackers and Breads

Upgraded Display Selection

Chilled Seafood Display

Citrus Poached Jumbo Shrimp, Oysters on the Half Shell, Chilled New Zealand Green Lip
Mussels, Snow Crab Claws, Cocktail Sauce, Mignonette, Lemons and Limes

*Market Price

Charcuterie Display

Thinly Sliced Italian Prosciutto, Bresaola, Salami, Capicola, Pickled Vegetables, Marinated
Olives and Dijon Spread
+ \$7.00++ per person

Dinner

SALAD SELECTIONS

Crowne Salad

Gourmet Spring Mix, Heirloom Tomatoes, Cucumbers, Carrots and Red Onion served with Choice of Dressing

Caesar Salad

Hearts of Romaine, Shredded Asiago Cheese, Garlic Herb Croutons with Creamy Caesar Dressing

Baby Bibb Salad

Baby Bibb Lettuce, Crumbled Goat Cheese, Candied Pecans, Local Berries with Meyer Lemon Vinaigrette

Field Greens Salad

Fresh Field Greens, Mandarin Oranges, Sunflower Seeds, Ricotta Salata with a Champagne Vinaigrette

ENTREE SELECTIONS

Pan Roasted Bone-in Joyce Valley Farms Chicken Breast, Wild Mushroom Sauce

Grilled Boneless Chicken, Rosemary and Garlic Reduction

Blackened Wahoo, Meyer Lemon and Basil Butter

Parmesan Crusted Grouper, Smoked Tomato Cream

Grilled Verlasso Salmon, Cajun Beurre Blanc

Herb Roasted Filet Mignon, Porcini Demi-Glace

Grilled Flat Iron, Chimichurri Butter

Vegetable Stir Fry-Coconut Rice, Bean Sprouts, Sugar Snap Peas and Assorted Vegetables

Japchae-Stir Fried Sweet Potato Noodles, Shitake Mushrooms, Peppers, Onions, Carrots, Napa Cabbage

SIDE SELECTIONS

Boursin Whipped Potatoes

Olive Oil Poached Fingerling Potatoes

Herb Roasted Red Potatoes

Coconut Lime Jasmine Rice

Citrus Charred Asparagus

Sautéed Green Beans

Roasted Farmers Market Vegetable Medley

Garlic Roasted Broccolini

The Centerpieces

PLEASE CONTACT OUR APPROVED
FLORISTS TO SET UP A DETAILING
APPOINTMENT TO DISCUSS YOUR
OPTIONS

Julie Miner Events
321-258-5547
julieminerevents.com
hello@julieminerevents.com



Buds Etc. Floral Studio
321-254-0551
budsetc.net
pattiatsuntree@gmail.com



Petals Florist
321-729-6044
petalsflowersandgifts.com
petalsweddings@gmail.com

The Cake

PLEASE CONTACT OUR APPROVED
BAKERS TO SET UP A TASTING
AND DETAILING APPOINTMENT
TO DISCUSS YOUR OPTIONS



Creative Cakes and Candies
321-952-0231
creativecakesandcandies.com
creativecakesandcandies@cfl.rr.com



CakeKrush
321-773-6238
facebook.com/CakeKrush
cakekrushsweets@gmail.com

2605 N Hwy A1A, Melbourne, Florida, 32903
321-777-4100, cpmelbourne.com

The Bar

GOLD TIER BAR

Included in Seashore Package

Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling Lager

Imported Beer

Heineken, Corona Extra, Stella Artois

Wine - House Brands

Three Thieves Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Red Blend

Liquor

New Amsterdam Vodka, Cruzan Light Rum, Bombay Gin, Four Roses Bourbon, Tin Cup Whiskey, Famous Grouse Scotch, Corazon Blanco Tequila

SUBJECT TO CHANGE

Assorted Soft Drinks

Assorted Juices and Mixers

PLATINUM TIER BAR

Included in Ocean Breeze Package

Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

Imported Beer

Heineken, Corona Extra, Stella Artois, Longboards Lager

Wine - House Brands

Decoy by Duckhorn Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet, Merlot

Liquor

Titos Vodka, Bacardi Silver Rum, Captain Morgan Rum, Bombay Sapphire Gin, Jameson Whiskey, Bulleit Bourbon, Johnnie Walker Black Scotch, 1800 Blanco Tequila

SUBJECT TO CHANGE

Assorted Soft Drinks

Assorted Juices and Mixers

Beer, Wine and Soda Only Bar Option Available

Diamond Tier Bar Upgrade Option Available

To Include: Premium Wine Selections, Liquor: Grey Goose Vodka, Mount Gay Rum, Bacardi Silver Rum, Hendricks Gin, Glenfiddich Scotch, Jack Daniels Whiskey, Makers Mark Bourbon, Patron Silver Tequila

Juice and Soda Bar

Included in the Package Price for Guests under 21

All bars over 4 hours must be accompanied by a Late Night Bite

Signature Cocktails

TAKE ONE OF OUR SIGNATURE
DRINKS AND MAKE IT YOUR OWN

Orange Crush

New Amsterdam Orange
Vodka, Triple Sec, Orange
Juice, Lemon Lime Soda

Beach Lemonade

New Amsterdam Vodka,
Peach Schnapps, Lemonade

Deep Blue Punch

Coconut Rum, Blue Curacao,
Pineapple Juice, Lemon Lime
Soda

Beach Tea

New Amsterdam Vodka,
Sweet Tea, Sweet and Sour

Or Talk with your Catering Sales Manager About
Creating your Own!

Late Night Bites

DRINK, AND DANCE, AND
SNACK THE NIGHT AWAY

Neapolitan Bites

Margarita Flatbread
Meat Lovers Flatbread
Garlic and Cheddar Bites
Zeppoles
Chilled Cappuccino Shooters
\$12++ per person

Fiesta Time

Chips and Salsa
Queso Blanco and Guacamole
Chicken Empanadas
\$12++ per person

Tijuana Street Tacos

Your choice made to order:
Carne Asada or Grilled Chicken
Served in a Warm Tortilla, Lime Crema,
Diced Onions and Chopped Cilantro
Mexican Street Corn
Horchata and Agua de Jamaica Shooters
\$20++ per person

Gelato Cart

Scooped to Order:
Chef's Selection of Seasonal Villa Dolce Gelato
Chocolate, Caramel and Raspberry Syrup
Chopped Nuts, Rainbow and Chocolate Sprinkles,
Cherries, Gummi Bears, Whipped Cream
\$21++ per person

Sliders

Jerked Chicken with Mango Slaw, Honey and Lime Aioli
Mini Burger Bites, Bacon, Blue Cheese and Caramelized Onions
Lil' Cubans-Roasted Pork, Ham, Swiss, Pickles and Mustard
\$50++ per dozen (minimum of 2 dozen)

All Late Night Bites-60 Minutes of Service / Minimum of 20 people

All bars over 4 hours must be accompanied by a Late Night Bite

The Ready Room

A COMPLIMENTARY READY ROOM IS INCLUDED WITH OUR WEDDING PACKAGES, AVAILABLE TO YOU FOUR HOURS PRIOR TO YOUR CEREMONY START TIME

Add on this package for one less thing to worry about on your big day!

Fresh Sliced Fruit Tray
Wrap or Sandwich Tray (turkey, ham, roast beef, veggie or assorted)
Assorted Potato Chip Bags
Freshly Baked Cookies
Water, Coffee and Tea
(4) Bottles of Champagne and Orange Juice
OR
(20) Assorted Beers

Food accommodates 10 people

\$ 3 5 0 + +

The Rehearsal Dinner

WAIVED MEETING ROOM RENTAL WITH ON-SITE WEDDING RECEPTION

Selections available for a minimum of 20 people

Meeting Room is based on hotel availability (a specific room
can be reserved for a rental fee)

Meeting Room available for 3 Hours / Food available for 90 Minutes

Bar options available for an additional fee

Event can be booked 60 days out from wedding date

Mangia Italiano

Caprese Salad, Baby Arugula,
Drizzled with Balsamic
Reduction
Antipasto Salad
Tuscan Chicken with Sundried
Tomatoes, Roasted
Mushrooms and
Artichoke Hearts
Cavatappi with English Peas,
Boursin Cream Sauce
Homemade Garlic Bread
Individual Cheesecakes
and Cannoli's

Coffee, Tea and Lemonade

\$36++ per person

Taco Tuesday

Southwest Salad with Chopped Romaine,
Roasted Corn and Black Bean Relish,
Tortilla Strips, Shredded Monterey Jack
Lime and Avocado Ranch
Hard and Soft Taco Shell
Lime Crema, Guacamole,
Pico De Gallo, Salsa,
Shredded Lettuce and Shredded Cheese

Choose Two:

Additional Proteins add \$10pp

Carne Asada
Shredded Chicken
Blackened Shrimp
Pork Carnitas

Yellow Rice
Borracho Beans
Warm Churros

Coffee, Tea and Lemonade

\$34++ per person

Island Breeze

Tuna Poke Martinis, Namasu
Cucumber, Watermelon
Radish, Wakame, Sesame Seed
Hawaiian Mac Salad
Kalua Pork
Grilled Mahi Mahi with
Papaya Relish
Coconut Sticky Rice
Teriyaki Roasted Vegetables
Hawaiian Sweet Rolls
and Butter
Key Lime Pie

Coffee, Tea and Lemonade

\$42++ per person

We're Married Breakfast Buffet

WAIVED MEETING ROOM RENTAL WITH ON-SITE WEDDING RECEPTION

Buffet available for a minimum of 20 people

Meeting Room is based on hotel availability (a specific room
can be reserved for a rental fee)

Meeting Room available for 3 Hours / Food available for 90 Minutes

Bar options available for an additional fee

Event can be booked 60 days out from wedding date



Welcome Mimosa upon arrival (one per guest count)

Market Sliced Seasonal Fruit Display

Yogurt Parfait Station

Scrambled Eggs with Garden Fresh Herbs

Smoked Bacon

Sausage Links

Sea Salt Breakfast Potatoes

French Toast

Assorted Breakfast Breads

Sweet Butter, Preserves, Peanut Butter and Nutella

Chilled Juice, Coffee and Tea

\$25++ per person

*Enhance Your Buffet with our Create Your Own Bloody Mary or Mimosa Bar

Additional Information

MENU TASTINGS

A complimentary menu tasting for up to 4 people is included with wedding reception packages.

Additional people may attend for \$50++ per person with a max of 6 attendees.

Tastings will include samples of limited menu options. Please note, not all menu items are available for tastings.

Tastings are scheduled 60 to 90 days out from your wedding and can be booked on Tuesdays or Thursdays between 12PM-3PM and must be arranged with your Catering Manager at least one month in advance.

CHILDREN'S PACKAGE

A Child Friendly Package is available for children between the ages of 4-12 years old at \$57.00++. Package will include the same items as the adult package, a child friendly plated meal and a 4 Hour Juice and Soda Bar.

Please discuss menu options with your Catering Manager. The number of children must be submitted with your wedding guest final count.

GUESTS UNDER 21

For guests under 21, a 4 Hour Juice and Soda Bar will be available at a reduced package price.

All guests must provide ID if asked.

VENDORS

Vendors may have access to the room 2 hours prior to the start time of the event. Earlier access will be based on hotel availability and will need to be discussed with your Catering Manager. Vendor Meals are available and the number of vendors must be submitted with wedding guest final count.

SERVICE CHARGE & TAX

All prices subject to a 23% Service Charge plus 7 % Sales Tax.

PAYMENTS

A Non-Refundable Deposit with Signed Contract will reserve your date

Remaining deposit due dates and amounts will be listed in your contract

Accepted Payments: Credit Card, Cash, Money Order, Personal Check (checks accepted prior to 14 days of event).

OVERNIGHT ROOMS

Wedding night accommodations for the couple is included with wedding package (one night/one room).

Group Rates for your out of town guests can be arranged within a room block.

VENUE COORDINATOR VS. DAY OF COORDINATOR

As your venue coordinator I will guide you on how to use the venue spaces, make sure that the room is set up as you have directed, and will ensure that your chosen menu is served. If you want every detail of your day to be curated to your exact requirements, you will want a personal wedding coordinator by your side. We have some excellent Day of Coordinators listed below on our Vendor List.

The Vendors

DJ'S

DJ Shane Entertainment 321-259-2755
Blue Skies Entertainment 321-536-5973
Space Coast Weddings 321-806-8660
DJ Tony Signorino 321-222-3511
JHP Entertainment 904-521-3113
DJ Master Keys 321-720-0392

Photography

Matthew Hayford Photography 407-603-1951
Sara Lally Photography 321-652-4932
Acevedo Photography 321-223-4437
Kaylie Marie Photography 321-412-5093
Corner House Photography 407-435-7747
Kimberly Hoyle Photography 321-243-8595
Colmenares Photography 321-258-2525

Florists

*Julie Miner Events 321-258-5547
*Buds Etc. 321-254-0551
*Petals Design Center 321-729-6044
Violets in Bloom 321-242-3360
Emma's Flowers 321-768-7776
Eau Gallie Florist 321-254-2584

Bakers

*Creative Cakes by Dawn 321-952-0231
*CakeKrush 321-773-6238
Publix 321-773-2915

Videographers

Brevard Wedding Films 321-298-0192
TLC Video 321-345-3852
Spark 11 Productions 321-775-5514
Light and Motion Films 321-315-3238

Live Music

Seba & that Guy 352-455-6278
Paradigm Party Band 419-357-2764
Floridana Music – String Quartet 321-345-0342
Harpist Christine MacPhail 407-239-1330
RLE 3 Music-Saxophonist 954-292-6395
Felix & Fingers Dueling Pianos 321-270-3464
Violinist Char Good chargood.com
C'Nergy Music 321-426-8193
Noire Events & Productions 407-223-1865

Invitations

Decoratifs 321-723-1735
After a While Crocodile 321-506-3434

Creative Additions

Snow Days Ice Carving 321-301-4448
Event Painting by Jamie 610-316-2113
Eklectic Entertainment 419-357-2764

Notaries and Officiants

Sensational Ceremonies 407-361-7781
Love is a Beach Wedding 321-951-1588
I Do Weddings Plus Events 321-720-3365
Once Upon a Wedding 626-676-0898

Event Design, Rentals & Draping

K L Draping by Chairs for Affairs 321-259-8252
Fabrication Events 321-613-3188
Custom Creations for all Occasions 321-242-8910
Absolutely Fabulous 321-312-6622
Rent Your Events 321-544-1610
Chairs for Affairs 321-259-8252
Mimosas & Moonshine 772-360-6384

Salon, Makeup Artists and Hair Stylists

Imperial Salon 321-777-4242
In2yourbeauty Makeup Artistry 321-213-2811
Darcymm Makeup Artistry 321-987-6082
Kristy's Artistry Design Team 407-766-3335
Glam Culture 321- 652-9105
Moxie To Go 833-669-4363

Limousine Service

Brevard Executive Limousine 321-432-0262
J J'S Hotray'z Limo's 321-412-2202
Luxury Limousines 321-298-4646

Formal Wear

Nicole Maree Bridal 321-373-1002
5th Avenue Bridal 321-512-4243
Aurora Bridal 321-254-3880
Elda's Bridal 321-984-7192
La Boutique Bridal 321-725-2727
The Kings Daughter Bridal Boutique 321-536-7818
Men's Warehouse 321-733-0500

Wedding Coordinators/Planners

Julie Miner Events 321-258-5547
Custom Creations For All Occasions 321-242-8910
Grand Events by Lori 321-243-0887
I Do Weddings Plus Events 321-720-3365
Kayla Huston Events 321-271-4185

Marriage License Info 321-637-5413