

CROWNE PLAZA®

AN IHG® HOTEL

MELBOURNE - OCEANFRONT



Every couple deserves a Crowne...

Crowne Plaza Melbourne Oceanfront
2605 N Highway A1A, Melbourne, FL 32903
321-777-4100 cpmelbourne.com

The Ceremony...

Toes in the sand or overlooking the beautiful Atlantic Ocean as your background.
Choose the ceremony location of your dreams.

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.



The Reception...

An Intimate Affair or Grand Gala we have the space you need accommodating up to 300 guests.

Minimum of 30 guests for all packages.

Selection of butler-passed hors d'oeuvres options

Selection of appetizer display options

Ocean View for cocktail hour

Meal Package options : brunch, dinner plated or buffet options available

Bar Options

Traditional Wedding Cake

Champagne or Champagne Cider toast for all guests

Floor-length table linens & napkins with your color choice

Fresh Floral Centerpieces

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 & 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.



Sun Kissed Brunch Wedding Package...



Cocktail Hour

Assorted Mini Quiche Butler Passed
Fruit Display

Bar

Four Hour Beer and Wine Bar

Champagne Toast for all guest
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

Choice of Station

Biscuits and Gravy or Southern Chicken and Waffle Station

Chilled Juices, Coffee & Tea

\$90++/per person

Ocean Breeze Dinner Package...

Cocktail Hour

Four Butler Passed Hors d'oeuvres

Two Appetizer Reception Displays

Bar

Four Hour Hosted Bar featuring Gold Brands

Champagne and Non-Alcoholic Champagne Toast

Dinner

One Salad Selection

Three Entrée Selections

Two Fresh Sides

Rolls and Butter

Coffee and Tea Service

\$118++/per person Buffet Service

\$123++/per person Plated Service



Ocean Breeze Package Selections...

Hors d'oeuvres (choose four for cocktail hour)

Hot Hors D'oeuvres

Fried Shrimp Spring Rolls with Zesty Lemon Tartar
Coconut Shrimp with Orange Marmalade Sauce
Andros Crab Cakes with Herbed Rémolade
Scallops wrapped in Pepper Smoked Bacon
Cocktail Bordelaise Meatballs
Sesame Chicken Tenders with Honey Mustard Sauce
Ginger Marinated Chicken Skewers
Spinach and Feta Spanakopita
Caramelized Onion and Goat Cheese Crostini
Fried Pot Stickers with Ginger Soy Sauce
Mac and Cheese Fritters
Fried Mozzarella Ravioli with Warm Marinara Dipping Sauce
Lemon Butter Shrimp Skewer

Cold Hors D'oeuvres

Salmon Mousse on Crostini with Capers
Crab Salad in a Crispy Canapé Shell
Curry Chicken Salad in a Crispy Canapé Shell
Asparagus Spears wrapped in Roast Beef and Blue Cheese
Roasted Vegetable Ratatouille in a Tartlet Shell
Carpaccio of Tuna with Sesame Salad on Wonton
Sliced Strawberries with Boursin Cheese
Caprese Skewer with Balsamic Reduction
Tomato Bruschetta on Crostini
Assorted Pinwheel Sandwiches
Honey Pecan and Brie Canapé
Antipasto Skewers

Display Stations (choose two for cocktail hour)

Market Fresh Tropical Sliced Fruit with Yogurt Dip

Fresh Sliced Seasonal Fruits; Cantaloupe, Honeydew, Pineapple, Grapes, Mango and Kiwi

Fresh Vegetable Crudités

Array of Crisp Vegetable: Baton Carrots, Celery, Bell Peppers, Broccoli, Cucumber Spears, Cherry Tomatoes and Cauliflower with Sour Cream Chive and Sun-Dried Tomato Dips

Mediterranean Display

Tabbouleh, Traditional Hummus, Olives Tapenade, Feta Cheese, Grilled Pita Points and Herb Crostini

Artesian International Cheese Display

Sliced and Whole Artisan and Farmstead Cheese to include: Brie, Havarti, Cheddar, Swiss, Stilton, Gouda, and Goat Cheese, Fresh and Dried Fruits, French Baguette, Cracker Crisps

Ocean Breeze Package Selections Continued...

Salad Selections (choose one for dinner)

Crowne Salad

Fresh Greens, Tomatoes, Cucumbers, Carrots and Red
Onion served with choice of Dressing

Baby Spinach Salad

Baby Spinach with Bacon, Red Onion, Mushrooms and Hard
Boiled Egg, Served with Honey Bacon Dressing

Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Garlic
Herb Croutons with Creamy Caesar Dressing

Wedge Salad

Wedge of Baby Iceberg with Crumbled Blue Cheese, Tomatoes,
Red Onion and Bacon served with Ranch Dressing

Entrees Selections (choose three for dinner)

Chicken Francaise, Chicken Picatta or Chicken Marsala

Grilled Chicken with Ricotta Cream Sauce Topped with Chopped Fresh Basil

Chicken Cordon Bleu (Plated Dinner Option Only)

Grilled Mahi Mahi with Orange Bruere Blanc Sauce or Lemon Butter and Herbs

Macadamia Crusted Grouper with Lemon Coconut Rum Sauce

Sesame Encrusted Salmon with Orange Ginger Glaze or Dill Cream Sauce

Grilled Filet Mignot with Cognac Demi-Glace

Grilled Ribeye - 10 oz. House Seasoned

Portobello Mushroom Ravioli with Herbed Cream Cheese Sauce (Vegetarian Option)

Mushroom Strata – Layers of Roasted Veggies topped with Melted Provolone (Vegetarian and Vegan Option Available)

Fresh Side Selections (choose two for dinner)

Penne Pasta with Creamy Marinara

Duchess Potato

Herb Roasted Potatoes

Rice Pilaf

Herbed Cous Cous

Asparagus Spears

Sautéed Green Beans

Glazed Baby Carrots

Roasted Farmers Market Vegetable Medley

Broccoli Florets with Olive Oil and Garlic

The Centerpieces...

Beautiful floral arrangements are available with all wedding packages. Please contact our approved vendors to set up a detailing appointment to discuss your options. An additional cost will apply to any special requirements or designs.

Petals Florist

321-729-6044

petalsweddings@gmail.com

www.weddingsbypetals.com



Roses Are Red & Violets in Bloom

321-242-3360

cbrown@RosesAreRedFlorist.com

www.MelbourneWeddingFlorist.com



The Cake...

A selection of traditional wedding cakes created by one of our Recommended Bakeries will be available for you to choose from. Please contact our approved vendors to set up your tasting and detailing appointment and discuss your options. An additional cost will apply to all fondant cakes or those with special requirements and designs.

Cakes So Simple

321-312-9300

cakessosimple@yahoo.com

www.cakessosimple.com



Sue Anne's Bakery

321-312-9300

sueannsbakery@gmail.com

www.cakessosimple.com



Creative Cakes and Candies

321-802-8261

creativecakesandcandies@cfl.rr.com

www.creativecakesandcandies.com



Late Night Bites...

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

The Pizza Experience

Meat Lovers - Bacon, Ham, Pepperoni, Sausage

Veggie Lovers - Red Onion, Mushroom, Sun-Dried Tomato, Spinach

The Classic - Pepperoni and Cheese

Mediterranean - Grilled Chicken, Artichoke, Spinach, Red Onion, Feta

The Hawaiian - Pineapple and Ham

Margherita Pizza

Cheese Pizza

\$18++/per pizza (minimum of 5 pizza)

Nacho Platter

Corn Tortilla Chips, Warm Queso Dip

Chicken OR Beef

Pico De Gallo, Guacamole, Sour Cream, Onions, Cilantro, Black Olives,
Cheddar & Jack Cheese, Pickled Jalapenos

\$16++/per order (1 order serves ~10 people)

Hot Parmesan Artichoke Dip

Served with Sea Salt - Smoked Paprika Seasoned Pita Chips
\$12++/per order (1 order serves ~20 people)

Wings

Buffalo, Garlic Parmesan and Sriracha Glaze
Carrot and Celery Sticks, Blue Cheese, Ranch
\$20++/per dozen

Sliders

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

Chocolate Fondue

Fresh Seasonal Fruit, Pineapple, Honeydew, Strawberries,
Short Bread, Marshmallows, Pretzels, Crispy Rice Treats,
Potato Chips with Warm Dark Chocolate
\$10++/per person/per hour (minimum of 25 people)

The Bar...

Beer, Wine and Soda Bar (Sub in for \$13 less per person)

Domestic Beer

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

Imported Beer

Heineken, Corona Extra, Landshark

Wine - House Brands

Chardonnay, Cabernet, Merlot,
White Zinfandel, Sauvignon Blanc

Juice and Soda

Assorted Soft Drinks
Assorted Juices and Mixers

Gold Brand Bar ***Included in Package**

Domestic Beer

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

Imported Beer

Heineken, Corona, Corona Extra,
Landshark

Wine - House Brands

Chardonnay, Cabernet, Merlot,
White Zinfandel, Sauvignon Blanc

*Liquor

Absolut, Capt. Morgan's, Bacardi,
Tanqueray, Jim Beam, Johnny Walker,
Seagram's 7, Sauze

Juice and Soda

Assorted Soft Drinks
Assorted Juices and Mixers

Platinum Brand Bar (Upgrade Option - \$9++ Additional Per Person)

Domestic Beer

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

Imported Beer

Heineken, Corona, Corona Extra,
Landshark

Wine Brands

Please discuss with your Catering
Manager available options

*Liquor

Grey Goose, Capt. Morgan, Bombay
Sapphire, Jack Daniels, Johnny Walker
Black, Crown Royal, Patron Silver

Juice and Soda

Assorted Soft Drinks
Assorted Juices and Mixers

Juice and Soda Bar

Guest under 21 will be charged at the Juice and Soda package

Juice and Soda

Coke, Diet Coke, Sprite, Cranberry, OJ, Pineapple Juice, Tonic Water, Lemonade, Iced Tea

The Ready Room...

A complimentary ready room is included with our wedding packages, four hours prior to your start time.

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

Fruit Tray
Wrap Tray (turkey, ham, roast beef, veggie or assorted)
Potato Chips
Granola Bars
Water, Coffee and Tea
Food accommodates ~10 people

(4) Bottles of Champagne and Orange Juice
(20) Assorted Beers

Last Minute Needs Basket

\$500.00++

We're Married Breakfast...

Waived Meeting Room Rental with On-Site Reception Event

Packages 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



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

The Rehearsal Dinner...

Waived Meeting Room Rental with On-Site Reception Event

Packages 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

Rehearsal Dinner Hors d'oeuvres:

Fruit, Vegetable OR Cheese Display

Hors d'oeuvres (Choose Five):

Assorted Pinwheel Sandwiches

Strawberries w/ Boursin & Pepper

Conch Fritter with Spicy Remoulade

Franks en Croute

Miniature Egg Rolls with Honey Mustard

Breaded Chicken Tenderloins

Wings w/ Carrots, Celery, Blue Cheese

Cocktail Meatballs Bordelaise

Spanakopita

Beef Teriyaki Brochettes

Chicken Teriyaki Brochettes

Sesame Chicken Skewers

Coconut Shrimp

Chef's Choice of Dessert

Coffee, Tea and Lemonade

\$25+€/per person

Rehearsal Dinner Buffet:

Chef's Choice of Two Salads

Entrees (Choose Two):

Portabella Mushroom Strata

Penne Pasta Pomodoro

Honey Glazed Pork Loin

Chicken Francaise OR Chicken Marsala

Grilled BBQ Chicken

Charbroiled Hamburgers

Beer Brats with Peppers and Onions

Sesame Encrusted Salmon

Mahi Mahi with Tropical Fruit Salsa

Sliced London Broil

Chef's Choice of Starch and Vegetable

Chef's Choice of Dessert

Rolls and Butter

Coffee, Tea and Lemonade

\$25+€/per person

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**. Tastings will include samples of limited menu options. **Please note**, not all menu items are available for tastings. Tastings are scheduled 90 days out from your wedding and can be booked on Tuesdays or Thursdays between 2PM-4PM 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 4 Hours of 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.

Under 21 Guest

For guest under 21 and children, a Juice and Soda Bar package will be available to replace bar package. All guest 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 & the number of vendors must be submitted with wedding guest final count.

Service Charges and Taxes

All prices subject to a 22% 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 guest can be arranged through our Sales Team 321-777-4100.