CROWNE PLAZA MELBOURNE OCEANFRONT WEDDING PACKAGES



Where every couple deserves a crown...



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 Water Station with Fresh Lemons, Cucumbers and Strawberries Ceremony Rehearsal (based on availability) Indoor Weather Back-Up Dressing room for Bride and Groom 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.

Ceremony fee based on date, location and time. Please contact us for a quote.





The Reception...

An Intimate Affair or Grand Gala we have the space you need accommodating up to 300 Guest. Minimum of 30 guest for all packages.

Selection of butler-passed hors d'oeuvres options Selection of display options Separate location for cocktail hour (based on availability) Meal Package options : brunch, plated or buffet options available Private Bar and Hosted Bar Options Traditionally designed wedding cake and cake table Champagne toast for all guests *Elegant floor-length table linens & napkins available in white* Centerpieces with votive candles & mirrors 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 Frame Table Numbers **On-Site Wedding Venue Coordinator** Dedicated Banquet Captain



Luxurious wedding night accommodations for the bride & groom 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.





The Enhancements...

Your catering manager can also provide a listing of our preferred service providers to assist you with your event planning and can also assist with the following arrangements:

> Bridal spa packages Bridal showers Rehearsal dinners Post-wedding brunch







Sun Kissed Brunch Package...

Cocktail Hour Assorted Mini Quiche Butler Passed Fruit Display

<u>Bar</u>

Four Hour Beer and Wine Bar (Upgrade to Silver Brand Bar for an additional fee)

> Champagne Toast for all guest Non-alcoholic champagne also available

Brunch

Artesian International Cheese Board Smoked Salmon Display with Traditional Accompaniments Mini Bagels with Cream Cheese Market Fresh Seasonal Fruit Display Traditional Eggs Benedict Old Fashion Smoked Bacon and Sausage Links Sea Salt Breakfast Potatoes Assorted Breakfast Breads Sweet Butter, Preserves, Peanut Butter and Nutella

Field Green Salad with Balsamic Vinaigrette Salad of Apples, Watercress, Crisp Celery and Havarti Signature Lump Crab Cakes with Lobster Butter Herb Roasted Chicken Breast with Red Skin Mashed Potatoes

Choice of Station

Biscuits and Gravy or Southern Chicken and Waffle Station

Chilled Juices, Coffee & Tea

Cake

Please contact us for a quote



CROWNE PLAZA MELBOURNE OCEANFRONT CENTRONT CENTRONT CENTRONT

Ocean Breeze Package...

Cocktail Hour

Four Butler Passed Hors d'oeuvres Two Specialty Display Option

<u>Bar</u>

Four Hour Hosted Bar featuring Gold Brands (Upgrade to Platinum Brands for an additional fee)

Champagne Toast Non-Alcoholic Champagne also available

<u>Dinner</u>

Salad Selection

Three Entrée Selections

Fresh Sides

Rolls and Butter

Coffee and Tea Service

Cake Traditional Wedding Cake

Please contact us for a quote Buffet or Plated Service Available For Combo Plates or an Additional Entrée please add \$5/per person





Ocean Breeze Package Selections...

Hors d'oeuvres (choose four for cocktail hour)

Hot Hors D'oeuvres

Fried Lobster Spring Rolls with Zesty Lemon Tartar Coconut Shrimp with Pineapple Salsa Andros Crab Cakes with Herbed Rémoulade Scallops wrapped in Pepper Smoked Bacon Teriyaki Glaze Beef Skewers Sesame Chicken Tenders with Honey Mustard Sauce Ginger Marinated Chicken Skewers Spinach and Feta Cheese in Phyllo Caramelized Onion and Goat Cheese Crostini Fried Pot Stickers with Ginger Soy Sauce Maine Lobster Mac and Cheese Fritters

Cold Hors D'oeuvres

Smoked Salmon Pinwheels with Horseradish Cream Sauce, Pita Points Shrimp wrapped in Prosciutto Crab 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 Skewers of Cherry Tomato and Mozzarella with Fresh Basil Watermelon and Queso Fresco 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 Board

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 Raspberry Brie Stuffed Chicken Ricotta and Basil Stuffed Chicken Walnut & Rosemary Panko Crusted Breast of Chicken

Grilled or Blackened Mahi Mahi with Orange Bruere Blanc Sauce Macadamia Crusted Grouper with Spicy Lemongrass Coconut Rum Sauce Sesame Encrusted Salmon with Citrus Orange Ginger Soy Glaze

> Red Wine Braised Short Ribs Gorgonzola Crusted Filet of Beef with Cognac Demi-Glace Herb Roasted Prime Rib of Beef with Horseradish Au Jus

Portobello Mushroom Ravioli with Herbed Cream Cheese Sauce Penne Pasta with Sun Dried Tomatoes and Parmesan Cream Sauce

Fresh Side Selections (choose two for dinner)

Parmesan and Gouda Potato au Gratin Roasted Garlic Potato Puree Parmesan Risotto Herb Roasted Fingerling Potatoes Aromatic Basmati Rice Fire Grilled Asparagus Spears Sautéed Green Beans OR Glazed Baby Carrots Farmers Market Vegetable Medley Broccoli Florets with Olive Oil and Garlic Roasted Mediterranean Vegetables



Endless Summer Package...



Cocktail Hour Four Butler Passed Hors d'oeuvres One Specialty Display Option

<u>Bar</u>

Four Hour Hosted Bar featuring Gold Brands (Upgrade to Platinum Brands for an additional fee)

Champagne Toast Non-Alcoholic Champagne also available

Dinner Four Additional Hors d'oeuvres (butler passed or displayed) **Two Additional Display Station** Two Specialty Enhancements Stations displayed (Attendant fee may apply) **One Carving Station**

Coffee and Tea

Cake **Traditional Wedding Cake**

Please contact us for a quote



Endless Summer Package Selections...

Hors d'oeuvres (choose four for cocktail hour and four for dinner)

Hot Hors D'oeuvres

Fried Lobster Spring Rolls with Zesty Lemon Tartar Coconut Shrimp with Pineapple Salsa Andros Crab Cakes with Herbed Rémoulade Scallops wrapped in Pepper Smoked Bacon Teriyaki Glaze Beef Skewers Sesame Chicken Tenders with Honey Mustard Sauce Ginger Marinated Chicken Skewers Spinach and Feta Cheese in Phyllo Caramelized Onion and Goat Cheese Crostini Fried Pot Stickers with Ginger Soy Sauce Maine Lobster Mac and Cheese Fritters

Cold Hors D'oeuvres

Smoked Salmon Pinwheels with Horseradish Cream Sauce, Pita Points Shrimp wrapped in Prosciutto Crab 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 Skewers of Cherry Tomato and Mozzarella with Fresh Basil Watermelon and Queso Fresco Skewers

Display Stations (choose one for cocktail hour and two for dinner)

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

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Artesian International Cheese Board

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



Endless Summer Package Selections Continued...

Specialty Enhancement Stations (choose two for dinner)

Chop-Chop Station

Romaine, Iceberg and Radicchio, Tomato, Cucumber, Red Onion Carrots, Garbanzo Beans, Palm Hearts, Grilled Chicken, Diced Ham, Hard Boiled Egg, Bacon, Shredded Cheddar, Served with Balsamic Dressing, Italian Vinaigrette & Buttermilk Ranch Dressing

> **Pyramid of Jumbo Shrimp** Thai Vinaigrette & Cocktail Sauce

Antipasto Italiano

Prosciutto Ham, Genoa Salami, Pepperoni, Provolone Cheese, Marinated Artichoke Hearts, Sun Dried Tomatoes, Buffalo Mozzarella, Marinated Peppers, Kalamata Olives, Black Olives, Spanish Olives, Goat Cheese, Artisan Breads, Herbed Olive Oil

Gourmet Pasta Bar

Tri-Colored Tortellini, Penne Rigate, Bow Tie Pasta, Basil Olive Oil, Marinara and Caper Sauce, Asiago Garlic Cream Sauce, Assorted Topping: Grilled Chicken, Fresh Roma Tomatoes, Chopped Onions, Kalamata Olives, Grilled Zucchini, Roasted Garlic, Sun Dried Tomatoes, Parmesan Cheese, Garlic Bread

Risotto Bar

Creamy Arborio Rice Assorted Toppings: Grilled Chicken, Shrimp, Prosciutto, Chorizo, Mushrooms, Asparagus, Tomatoes, Scallions, Peas, Primavera Vegetables, Blue Cheese, Pine Nuts

Bacon Bacon and More Bacon

Seared Pork Belly, Chipotle Cheddar Grits, Cornbread, Sweet and Sour Bacon Strips, Prosciutto, Crispy Pancetta, Bacon Stout Jam, Alehouse Cheddar, Artisan Bread Display

One Carving Station (choose one for dinner)

Butcher Block Roasted and Chef Carved / Accompanied by Appropriate Breads, Rolls & Biscuits / Chef Attended \$75

Bourbon Glazed Country Ham

Served with a Variety of Mustards & Herbed Mayonnaise

Roasted Turkey Breast

Served with Cranberry Marmalade & Herbed Mayonnaise

Pork Tenderloin

Pork Tenderloin wrapped in ground pork, wrapped in lattice of bacon

Fresh Snapper

Whole Fried & Baked served with Orange Horseradish, Aioli and Citrus Salsa

Top Round of Beef

Served with Au Jus, Mustard, Mayonnaise & Creamy Horseradish

Herb Crusted Prime Rib

Served with Au Jus, Mustard, Mayonnaise & Creamy Horseradish

Roasted Tenderloin of Beef

Roasted Whole & Served with Sauce Béarnaise

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 Linda Lee Sanderson 321-312-9300 cakessosimple@yahoo.com www.cakessosimple.com Creative Cakes and Candies Dawn Futch 321-952-5256 creativecakesandcandies@cfl.rr.com www.creativecakesandcandies.com Sue Anns Bakery Kerry Moran 321-952-5256 sueannsbakery@gmail.com

www.facebook.com/sueannsbakery









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.



Bella Fleur Charlotte Wienckoski 321-600-4968 <u>charlotte@theultimaterose.com</u> <u>bellafleurdesignstudio.com</u>

Buds Etc. Patti Leicht 321-254-0551 pattiatsuntree@gmail.com www.budsetc.net Roses Are Red & Violets in Bloom Christi Brown 321-242-3660 cbrown@RosesAreRedFlorist.com

www.MelbourneWeddingFlorist.com



Late Night Bites...

Any request for 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, Zucchini, Mushroom, Sun-Dried Tomato, Spinach The Classic - Pepperoni and Cheese Mediterranean - Grilled Chicken with Artichoke, Spinach, Red Onion, Feta The Hawaiian - Pineapple and Ham Margherita Pizza Cheese Pizza Hot Parmesan Artichoke Dip Served with Sea Salt - Smoked Paprika Seasoned Pita Chips

> Wing Bar Buffalo, Caribbean Jerk, Bourbon BBQ Carrot and Celery Sticks, Blue Cheese, Ranch

Sliders

Jerked Chicken with Mango Slaw, Honey and Lime Aioli Mini Burger Bites with Bacon, Blue Cheese, and Caramelized Onions Lil' Cuban's with Roasted Pork, Ham, Swiss Cheese, Pickles, Yellow Mustard

Chocolate Fountain

Fresh Seasonal Fruit, Pineapple, Honeydew, Strawberries, Short Bread, Marshmallows, Pretzels, Crispy Rice Treats, Potato Chips with Flowing Warm Dark Chocolate Attendant Fee Required (minimum of 25 people)

Nacho Station

Corn Tortilla Chips, Warm Queso Dip Tequila-Lime Chicken, Cumin Spiced Beef Pico De Gallo, Guacamole, Sour Cream, Onions, Cilantro, Black Olives, Cheddar & Jack Cheese, Pickled Jalapenos, Black Bean and Roasted Corn Salsa



The Bar...

Bartender Fee/per bar

FOUR HOUR HOSTED BAR INCLUDED WITH ALL WEDDING PACKAGES

	<u>Silver</u>	<u>Gold</u>	<u>Platinum</u>
Vodka	Smirnoff	Absolut	Grey Goose
Rum	Cruzan	Bacardi	Captain Morgan
Gin	Beefeater	Tanqueray	Bombay Sapphire
Bourbon	Tin Cup	Jim Beam	Jack Daniels
Scotch	Johnny Walker Red	Dewars	Johnny Walker Black
Whiskey	Canadian Club	Seagram's 7	Crown Royal
Tequila	Sauza	Jose Cuervo	Patron Silver
Wines	House Selection of Wines available with all tiers		
Beer	Imported and Domestic Beers available with all tiers		
Soft Drinks	Assorted Soft Drinks available with all tiers		and the second s
Additional Bar Options: Hosted Beer and Wine Only			

Hosted Beer and Wine Only Includes Domestic and Imported Beer, House Wine and Soft Drinks

Hosted Bar by Consumption or Limit Amount Domestic Beers • Imported Beers House Wines • House Wines by the Bottle Silver Level Cocktails • Gold Level Cocktails • Platinum Level Cocktails • Cordials – priced accordingly Soft Drinks • Bottled Water

> <u>Wine Service During Dinner</u> Choose from Butler Passed Wine or Two Bottles of Wine at each Table Pricing will be based per bottle.

> > Kegs of Beer Full Domestic Keg Imported or Specialty Kegs Cash Bar All cash bars must reach a minimum of \$250



Additional Information...

Menu Tastings

A complimentary menu tasting is available for up to 4 people. Additional people may attend for an additional fee. Tastings will include up to four hors d'eovures, four entrees and four sides. Additional items can be added for an additional fee. Please note, not all menu items are available for tastings. Tastings are scheduled Tuesdays or Thursdays between 12PM-2PM and must be arranged with your Catering Manager at least one month in advance.

<u>Children</u>

A Child Friendly Package for is available for children between the ages of 4-12 years old. Package will include the same items as the adult package with 4 Hours of Non-Alcoholic Beverages instead of bar. Please discuss menu options with your Catering Manager. The number of children must be submitted with your wedding guest final count.

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 to include Sandwich and Chips with Non-Alcoholic Beverage Station. The number of vendors must be submitted with wedding guest final count.

Service Charges and Taxes

A 22% Service Charge and 7 % Sales Tax has been included with all Wedding Packages. Changes to the package or additional items not included with package will be subject to Current Service Charge and Current Sales Tax.

Payment Schedule

25% Non-Refundable Deposit of the Contract Minimum with Signed Contract will reserve your date
9 Months Prior to Event Date 50% of Estimated Contract Minimum is due
6 Months Prior to Event Date 75% of Estimated Contract Minimum is due
Two Weeks Prior to Event Date - Final Balance along with guarantee of attendance is due

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

Overnight Rooms

Complimentary elegantly appointed accommodations for Bride and Groom is included with all wedding packages. Group Rates for your out of town guest can be arranged through our Group Sales Team 321-775-0002.

