



CROWNE PLAZA®

MELBOURNE OCEANFRONT

THE PLACE TO MEET.

General Catering Information

Beverage Service

We offer a complete selection of beverages to compliment your function. Because the State Control Board regulates alcoholic beverage sales and services, the hotel, as a licensee, is responsible for administration of these regulations. It is State policy that NO wine or liquor may be brought into the hotel from outside sources. All dispensing of alcoholic beverages must be done by hotel employees and consumed on the premises of the hotel.

Food Service

The hotel is responsible for the quality and freshness of the food served to its guests. Due to health regulations, food may not be taken off the premises after it has been prepared and served to guests. In addition, no food may be brought into the hotel by outside sources.

Directional Signs

The hotel agrees to provide directional signs, as well as meeting room identification, for its clients. Flipchart signs are not allowed in any public areas. The hotel's Catering Department must approve any printed sign that the client wishes to display.

Banners/Display Items

Banners or display items may not be affixed to any stationary wall, floor, or ceiling with nails, staples, or tape, unless approved by the Catering Department. Any damage caused by the use of these items will be charged to the client's account. We require 24 hours notice prior to your function in order to hang banners.

Security

The hotel shall not assume responsibility for the damage or loss of any merchandise or articles brought to the hotel. Arrangements may be made for security of exhibits, merchandise, or articles set up for display prior to the planned event by contacting the Catering Department. The Crowne Plaza Melbourne Oceanfront Hotel will not be held responsible for items left unattended in function rooms.

Billing

Proper credit information must be established prior to the function. The hotel reserves the right to request all or part of the bill prior to the function. Payment of the total balance due should be made upon receipt of the invoice. Additional information will be stated in the Group Sales & Catering Agreement.

Cancellations

Cancellations must be made within the times stated on the Sales Contract. A service charge will be applied if a cancellation is made after the cutoff period. If a client finds it necessary to cancel a function, expenses incurred by the hotel in preparation for the function become the responsibility of the client. If, at the time of the cancellation, the client commits to reserving a function at our hotel of similar value, we will credit the client with 50% of the cancellation fee when billed for the future function.

Property Damage

The client is responsible for any damage done to the property by the client's guests, attendees, employees, independent contractors, or other agents under the client's control.

Audio Visual Equipment

Our Catering Department will be happy to arrange for all audio/visual requirements for your function, including audio visual engineers, qualified lighting operators, and extensive audio visual setups.

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**General Catering Information
(Continued)**

Banquet Menus

Banquet menus, room arrangements and other details pertinent to your function, should be submitted to the Catering Department at least two weeks prior to your function. Our Catering Department will be happy to plan a menu especially for you, or assist you in selecting the proper menu items and making arrangements to ensure a successful function. Specialty and Theme Menus may be designed to meet your particular needs.

Guarantees

A final guaranteed attendance number for all food and beverage functions is required to be made three business days prior to the function by 12:00 noon. If we do not receive a guaranteed number, the client will be charged for the number of persons specified on the event order. We will be prepared to set 3% over the guaranteed number. The client will be charged for the guaranteed number of attendees or the exact number served whichever is greater.

Prices

Prices quoted do not include 21% service charge nor the Florida State and County Sales Tax. By Florida law, there is sales tax on the service charge. Prices are subject to change without notice. Guaranteed prices will not be given more than 90 days prior to any function. There may be additional labor fees if the minimum revenues are not met required to cover the cost of labor to serve your function. These will be discussed with you during the time your function is being planned.

Function Rooms

The number of people attending and the room setup indicated determines the assignment of rooms. Room rental charges are based on your program as outlined in the Contract. Should requirements or the size of group change, additional room rental charges may apply. We reserve the right to make room changes in the event that the original function room becomes unavailable for reasons or causes beyond our control or if your anticipated attendance increases or decreases significantly. The function time noted on the event order is the time that the room will be reserved for the client's use. Late checkout charges may apply if the room is not vacated at the time specified.

Decorations

Arrangements may be made through the hotel for the purchase of freshly cut flowers and distinctive centerpieces. If you would like special theme decorations, we will be happy to suggest companies with whom these arrangements may be made. A list of suggested entertainment is available through the Catering Department.

Shipping and Receiving

Packages for meetings may be delivered to the hotel two working days prior to the meeting date with notification and approval from the Catering Department. Packages for meetings that arrive more than two days prior to the client's meeting cannot be accepted due to storage limitations. The following information should be included on all packages:

Hotel Address
Group Name
Date of Function
Name of intended recipient
(Not the hotel sales contact)

In addition, please note the pricing schedule for handling, storage and shipping of guest packages.
The Client will be responsible for the appropriate charges incurred by shipping packages from hotel.

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Breaks

Afternoon Siesta

Crispy Corn Tortilla Chips
Fresh Guacamole Dip, Salsa and Chili Con Queso
Basket of Cinnamon Churros
Non Alcoholic Margarita, Iced Teas & Mineral Waters
We Proudly Brew
Barnies Coffee & Teas
\$14 per guest

The Chocolate Factory

M&M's, Kit-Kat, Snickers, and Milky Way Bars
Double Fudge Brownies
Chocolate Chip and White Chocolate Macadamia Nut Cookies
Yoo-Hoos &
We Proudly Brew
Barnies Coffee & Teas
\$19 per guest

Tropical Break

Sliced Tropical Fruit Platter
Chocolate Covered Bananas
Macadamia Nut Cookies
Coconut Macaroons
Iced Teas & Specialty Flavored Juices
We Proudly Brew
Barnies Coffee & Teas
\$20 per guest

Build Your Own Sundae Bar

Vanilla, Chocolate & Strawberry Haagen-daz
Strawberry, Caramel, Pineapple & Chocolate Toppings
Sliced Bananas, Chocolate Sprinkles and Toasted Coconut
Whipped Cream, Nuts and Cherries
Juice is available for an additional charge of \$1.50 per person
We Proudly Brew Barnies Coffee & Teas
\$18 per guest
(Requires Attendant \$45.00)

Ballpark Break

Warm Jumbo Pretzels
Fresh Popcorn
Cracker Jacks & Peanuts
Root Beer
We Proudly Brew Barnies Coffee & Teas
\$15 per guest

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The Continentals

Traditional Continental

Chilled Juices:

Orange, Grapefruit, & Cranberry

Muffins, Croissants, Savory & Fruit Danishes

Sweet Butter & Preserves

We Proudly Brew

Barnies Coffee & Teas

\$14 per guest

Crowne Continental

(Includes all items from Traditional Continental)

Plus:

Seasonal Fruit Display

\$16 per guest

Deluxe Crowne Continental

(Includes all items from Traditional Continental)

Plus:

Fresh Fruit Display & Yogurt

Dry Cereals with Milk & Honey

Bagels with Cream Cheese

\$20 per guest

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Plated Breakfasts

Sea Shell

Scrambled Eggs with Fresh Herbs
Maple Peppered Bacon
Breakfast Potatoes
Basket of Assorted Breakfast Breads & Pastries
Sweet Butter & Preserves
Orange Juice
We Proudly Brew
Barnies Coffee & Teas
\$17 per guest

Sea Spray

Grand Marnier French Toast
Fresh Fruit Garnish
Maple Peppered Bacon
Warm Maple Syrup
Orange Juice
We Proudly Brew Barnies Coffee & Teas
\$18 per guest

“She Crab” Cake Benedict

Jumbo Lump Crab Cakes
Poached Eggs, Canadian Bacon, & Hollandaise
Basket of Assorted Breakfast Breads & Pastries
Sweet Butter & Preserves
We Proudly Brew Barnies Coffee & Teas
\$26 per guest

Eggs Benedict

Poached Eggs, Canadian Bacon & Hollandaise
Basket of Assorted Breakfast Breads & Pastries
Breakfast Potatoes
Basket of Breakfast Breads & Pastries
Sweet Butter & Preserves
We Proudly Brew Barnies Coffee & Teas
\$21 per guest

Southwestern Breakfast Burrito

Chipotle Tortilla Stuffed with Scrambled Eggs, Pepper Jack Cheese and Chorizo Sausage
Country Style Breakfast Potatoes
We Proudly Brew Barnies Coffee & Teas
\$15 per guest

Southern Breakfast

Basket of Breakfast Pastries
Scramble Eggs with Cheese
Country Ham
Southern Style Grits
Biscuits and Gravy
We Proudly Brew Barnies Coffee & Teas
\$20 per guest

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Breakfast Buffets

The Crowne Classic

Fresh Chilled Juices:

Orange, Grapefruit, & Cranberry

Sliced Seasonal Fruit

Dry Cereals with Milk & Honey

Scrambled Eggs with Fresh Herbs

Choice of the following:

Breakfast Potatoes or Cheese Grits

Maple Peppered Bacon & Link Sausage

Muffins, Croissants, Fruit & Cheese Danishes

Sweet Butter & Preserves

We Proudly Brew Barnies Coffee & Teas

\$24 per guest

The Sea Coast Sunrise

(Includes all items from The Crowne Classic Buffet)

Plus:

Assorted Yogurts

Cheese Blintzes with Fruit Glaze

\$26 per guest

Executive Breakfast Buffet

Chilled Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice, V-8 Juice, 2% and Skim Milk

Freshly Baked Muffins, Breakfast Pastries and Croissants with Butter and Preserves

Granola Parfait Yogurts

Seasonal Sliced Fruit and Berries

Carved Baked Country Ham with Cheddar Cheese Biscuits

Scrambled Eggs with Chives, Maple Peppered Bacon, Sausage Links, Country Style Breakfast Potatoes

Crunchy French Toast with Honey Butter and Warm Breakfast Syrup

We Proudly Brew Barnies Coffee & Teas

\$30 per guest

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Breakfast & Break Enhancements

- Sliced Tropical Fruit Platter \$4 per guest
- Mini Ham & Cheese Croissants \$4 each
- English Muffins with Tomato & Scrambled Eggs \$4 each
- Scottish Smoked Salmon Served with Mini Bagels & Cream Cheese \$11 per guest
- Dry Cereals with Milk & Honey \$3 per guest
- Cheese Blintzes with Fruit Toppings \$4 per guest
- Biscuits & Sausage Gravy \$3 per guest
- French Toast \$5 per guest
- Chocolate Dipped Strawberries \$5 each
- Fruit Yogurts \$4 each
- Assortment of Candy Bars \$3 each
- Frozen Ice Cream & Yogurt Bars \$6 each
- Chocolate Dipped Bananas \$5 each
- Chef's Assortment of Cookies \$29 per dozen
- Double Fudge Brownies \$29 per dozen
- Assorted Breakfast Breads, Muffins & Pastries \$29 per dozen
- Bagels & Cream Cheese \$36 per dozen
- Barnies Coffee Regular \$45 per gallon
- Barnies Decaffeinated Coffee \$45 per gallon
- Hot Tea, Herbal and Regular \$42 per gallon
- Iced Tea \$39 per gallon
- Lemonade \$31 per gallon
- Still or Sparkling Mineral Waters \$4 each
- Assorted Soft Drinks \$3 each

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Brunch

Chilled Juices:

Orange, Grapefruit, & Cranberry

Domestic and Imported Cheese Display with Crackers
Smoked Salmon Display with Traditional Accoutrement
Mini Bagels with Cream Cheese

Basket of Assorted Breakfast Breads & Pastries
Sweet Butter & Preserves

Field Green Salad with Balsamic Vinaigrette
Salad of Apples, Watercress, Crisp Celery and Havarti

Fresh Seasonal Fruit Display
Cheese Blintzes with Fruit Glaze

Eggs Benedict
Maple Peppered Bacon and Link Sausage
Signature Jumbo Lump Crab Cakes with Lobster Butter
Herb Roasted Chicken Breast over Red Skin Mashed Potatoes with Natural Jus

Mini Patisseries, Cheesecakes, Petit Fours, & Truffles

We Proudly Brew
Barnies Coffee & Teas
\$39 per guest
(Minimum of 40 people)

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Plated Luncheons

Luncheons include freshly baked rolls with butter & iced tea.
Chef's selection of accompaniments, unless otherwise specified.

Please select one of the following for the 1st Course:

Soups

French Onion

Seafood Chowder **+2 per person**

Salads

Frisée Salad **+2 per person**

Pears, Bacon Lardons, Onions, Walnuts, Roquefort & Sherry Vinaigrette

Caesar Salad

Baby Romaine Tossed with Caesar Dressing and Herb Croutons

Mixed Greens

With choice of two dressings

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Plated Luncheons

Please select one of the following for the 2nd Course:

Entrees

Herb Roasted Pork Loin

Granny Smith Apple, Peach Relish & Applejack Brandy Sauce

\$25 per guest

Supreme of Chicken

Seared Free-range Breast of Chicken & Essence of Rosemary Demi-Glace

\$27 per guest

Blackened Grouper

Topped with Grilled Pineapple Salsa & Lemon Cream Sauce

\$28 per guest

Grilled Filet of Beef

Petite Tenderloin Smothered in Wild Mushroom Demi-Glace

\$31 per guest

Vegetable Lasagna

Fresh Vegetables of the Season, Ricotta Cheese & Marinara Sauce

\$21 per guest

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Please select one of the following for the 3rd Course:

Desserts

Cheesecake

Rich, Creamy, Cheesecake Topped with Fresh Fruit Coulis

Tiramisu

Served with Kahlúa, Mascarpone Cream, Shaved Chocolate and Coffee Anglaise

Key Lime Pie

Chocolate Mousse

With Chambord Sauce

Warm Chocolate Cake

With Liquid Center

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Quick Luncheons

Luncheons include freshly baked rolls with butter & iced tea.
Chef's selection of accompaniments, unless otherwise specified

Choice of Soup & Salad

1st Course

French Onion Soup

Seafood Chowder

2nd Course

Blackened Chicken Caesar Salad
With Semolina Croutons
\$20 per guest

Trio of Salads
Chef's Choice
Shrimp, Chicken & Tuna Salads
Served with Mixed Greens and Pita Crisps
\$22 per guest

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Luncheon Buffet Menus

Minimum 25 Guests

Mediterranean Luncheon Buffet

Fresh Arugula & Baby Spinach

Dressed with Balsamic Vinegar, Extra Virgin Olive Oil & Fresh Lemon Juice

Antipasto Salad with Feta Cheese, Artichokes & Mushrooms

Pasta Salad Tossed with Sautéed Vegetables, Tomatoes, & Basil

Herbed Tuna Salad

Grilled Chicken Salad tossed in Roasted Vidalia Vinaigrette

Shaved Ham and Turkey

Lettuce, Tomatoes, Pickle Spears, Peppers, Sliced Onions & Olive Relish

Mustard & Mayonnaise

Pita Bread and French Rolls

Chocolate Genoise & Mini Cheesecake

Preset Water and Unsweetened Iced Tea

We Proudly Brew Barnies Coffee & Teas

\$29 per guest

Cause Way Deli Buffet

Soup du Jour

Baked Potato Bar with Assorted Toppings

Mixed Greens with Assorted Dressings

Creamy Cole Slaw

Seasonal Fruit Salad

Deli Sliced Roast Beef, Smoked Turkey, Ham & Salami

Cheddar, Swiss and Provolone Cheeses

Selection of Fresh Sandwich Breads

Potato Chips

Cheesecake & Carrot Cake

Preset Water and Unsweetened Iced Tea

We Proudly Brew Barnies Coffee & Teas

\$29 per guest

Italian Buffet

Minestrone Soup

Ruskin Tomato and Sweet Onion Salad

Baby Romaine Tossed with Pancetta & Balsamic Vinaigrette

White Bean Salad with Pesto Shrimp & Red Onion

Tuscan Lasagna

Pan Seared Breast of Chicken Marsala with Mushrooms

Penne Pasta with Olives, Tomatoes & Parmesan Cheese

Garlic Bread & Grissini

Mini Cheesecakes & Cannolis

Preset Water and Unsweetened Iced Tea

We Proudly Brew Barnies Coffee & Teas

\$33 per guest

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Low Country Luncheon

Devised Egg Salad
Red Bliss Potato Salad
Country Biscuits & Stone Ground Cornbread
Mustard Pulled Pork Bar-B-Q
Local Shrimp & Grits with Tasso Chilled Iceberg Wedge with Buttermilk Ranch, Bacon & Crumbled Blue Cheese
Ham Gravy
Southern Style Green Beans
Collard Greens
Baked Macaroni & Cheese
Key Lime & Pecan Pie
Preset Water and Unsweetened Iced Tea
We Proudly Brew Barnies Coffee & Teas
\$35 per guest

Deluxe Deli Buffet

Soup of the Day
Baby Greens with Basil Cabernet Vinaigrette
Mediterranean Pasta Salad with Olives, Artichoke Hearts and Roasted Sweet Peppers
Vine Ripened Sliced Tomatoes with Fresh Mozzarella, Extra Virgin Olive Oil and Fresh Basil
Pickles and Assorted Relishes
Selection of New York Style Deli Meats to Include: Sopresatta, Coppicola, Smoked Turkey and Ham
Selection of Sliced Cheeses to Include: Cheddar, Monterey Jack, Swiss and Mozzarella
Assorted Rolls and Breads with Lettuce, Sliced Tomatoes, Red Onions,
Mayonnaise, Assorted Mustards and Horseradish
Assorted Breads and Rolls
Hot Shaved Corned Beef and Pastrami with Sauerkraut Complimented with Thousand Island Dressing,
Swiss Cheese and New York Rye Bread
Fruit Tarts
Key Lime Pie
New York Style Cheesecake with Fresh Fruit Topping
Preset Water and Unsweetened Iced Tea
We Proudly Brew Barnies Coffee & Teas
\$34 per guest

American Grille Luncheon Buffet

Mixed Green Salad with (2) Assorted Dressings
Country Potato Salad
Fresh Fruit Salad
Cole Slaw
Charbroiled Hamburgers on Kaiser Rolls
All Beef Hotdogs and Buns
Sliced Cheeses
Appropriate Condiments
Lettuce, Tomatoes & Sliced Onions
Baked Beans
Fresh Corn on the Cob
Potato Chips
Freshly Baked Apple Pie
Preset Water and Unsweetened Iced Tea
We Proudly Brew Barnies Coffee & Teas
\$26 per guest

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Reception Menus

Reception Display Selections

Minimum 25 guests

Carpaccio of Beef Tenderloin with Toasted Breads
\$17 per guest

Side of Smoked Salmon with Traditional Accompaniments
\$10 per guest

Vegetable Crudités with Dip
\$4 per guest

Imported and Domestic Cheese Display
\$8 per guest

Wheel of Baked Brie en Croûte with Honeyed Almonds
\$76 each

Seasonal Fruit Display with Yogurt Dip
\$5 per guest

Warm Crab and Artichoke Dip Served with Assorted Breads
\$6 per guest

Seafood Display of Whole Poached Salmon and Salads of Shrimp & Scallops
\$11 per guest

Mediterranean Display to Include Tabbouleh, Hummus, Olives and Feta Cheese
Served with Pita Bread
\$5 per guest

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Carving Stations

Accompanied by Appropriate Breads, Rolls and Biscuits
Chef Attended \$75.00

Top Round of Beef

Minimum 50 guests
Served with Au Jus, Mango Chutney and Creamy Horseradish
\$9 per person

Roasted Tenderloin of Beef

Roasted Whole and Served with Sauce Béarnaise
\$17 per person

Roasted Turkey Breast

Served with Cranberry Marmalade and Herbed Mayonnaise
\$8 per person

Smoked Country Ham

Served with a Variety of Mustards and Herbed Mayonnaise
\$6 per person

Herb Crusted Prime Rib of Beef

Minimum 25 guests
Served with Horseradish, Au Jus and Mango Chutney
\$13 per person

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Cold Hors d'oeuvre Selections

Minimum of 24

Jumbo Shrimp, Peeled with Tails Intact
\$4.25 each

Oysters on the Half Shell
\$4.00 each

Seafood Salad in a Puff Pastry
\$2.95 each

Sliced Strawberries with Boursin Cheese and Cracked Pepper
\$2.75 each

Assorted Finger Sandwiches
\$2.75 each

Salmon Mousse with Baby Shrimp on Pumpernickel
\$3.00 each

Carpaccio of Tuna with Sesame Salad on Wonton
\$4.00 each

Hickory Smoked Rare Beef with Pineapple Chutney
Served on a Crouton of French Bread
\$2.95 each

Cajun Deviled Eggs with Seasoned Shrimp Garnish
\$2.75 each

Roma Tomato with Goat Cheese & Basil
\$2.75 each

Assorted Sushi & Sashimi with Pickled Ginger and Wasabi
\$4.00 each

Shrimp and Guacamole on Toasted Bagel Chips
\$2.95 each

Thai Curry Chicken in a Puff Pastry Shell
\$2.75 each

Stone Crab Claws (in Season) with Mustard Sauce
Market Price

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Hot Hors d'oeuvre Selections

Mushrooms Stuffed with Spinach, Italian, Sausage & Boursin Cheese

\$2.95 each

Mushrooms Stuffed with Crab Meat

\$4.00 each

Brochettes of Teriyaki Beef or Chicken

Chicken-\$2.95 each

Beef-\$3.00 each

Miniature Egg Rolls Served with Honey Mustard

\$2.95 each

Jumbo Scallops Wrapped in Bacon with Creole Mustard Cream

\$4.00 each

Miniature Crab Cakes with Remoulade Sauce

\$4.00 each

Sesame Chicken Skewers with Sweet & Sour Sauce

\$3.25 each

Grilled Baby Lamb Chops with Kiwi Mint Sauce

\$4.00 each

Petit Quiche Lorraine

\$2.75 each

Oysters Rockefeller

\$4.00 each

Spinach and Feta Cheese Phyllo

(Spanakopita)

\$2.75 each

Miniature Chicken Wellington

\$4.00 each

Conch Fritters with Spicy Remoulade

\$2.75 each

Cocktail Meatballs Bordelaise

\$2.50 each

Breaded Chicken Tenderloins

\$3.00 each

Franks en Croûte

\$2.75 each

Pot Stickers with Dipping Sauces

\$2.75 each

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Reception Snacks & Dips
(Serves approximately 15 guests)

Snacks
(Served by the Pound)

Potato Chips and Dip \$20

Tortilla Chips and Salsa \$20

Pretzels with Mustard \$20

Mixed Nuts \$36

Party Mix \$20

Cajun Party Mix \$18

Dips
(Served by the Bowl, Serves approximately 15 guests)

Guacamole \$20

Chili Con Queso \$25

Creamy Onion \$20

Black Bean \$20

Artichoke \$25

Blue Cheese Dip \$25

Herb Ranch \$15

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Reception Stations
(Minimum of 25 guests)

Pasta al Minuto

Cheese Tortellini and Bowtie Pasta Tossed to Order with Alfredo and Marinara Sauces
Served with Anti Pasta Salad, Garlic Bread and Bread Sticks

\$12 per guest
Attended by Chef \$75.00

Oriental Style Station

Shrimp, Chicken & Oriental Vegetables Stir Fried and Served with Fried Rice

\$15 per guest
Attended by Chef \$75.00

Nacho Station

Crispy Nachos with Freshly Made Salsa, Chili Con Queso, Warm Black Bean Dip,
Sour Cream, Chopped Jalapeños, Guacamole and Pico de Gallo

\$10 per guest

Seafood Scampi

Shrimp and Sea Scallops Sautéed to Order in Garlic Butter and White Wine
Tossed with Bowtie Pasta

Served with Garlic Bread, Focaccia and Bread Sticks

\$17 per guest
Attended by Chef \$75.00

Caviar Station

Choice of Osetra or Servuga with Salmon Caviar, Blini, Breads, Chopped Eggs, Chives, Onions and Capers
(Iced Vodka and Ice Socle Options Available)

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Hors D'oeuvres' Packages

Based on 2 pieces of each per guest, Minimum of 30 guests

Option One

\$20 each guest

Warm Brie en Croûte with Honey Almonds & Assorted Flat Breads

Vegetarian Spring Rolls

Southern Style Deviled Eggs with Shrimp Garnish

Strawberry with Boursin Cheese and Cracked Pepper

Meatballs a la Bordelaise

Option Two

\$26 each guest

Fruit and Cheese Display with Water Crackers

Vegetable Crudités with Dip

Mini Crostini with Basil & Tomato

Shrimp and Guacamole on Toasted Bagel Chips

Miniature Crab Cakes with Rémooulade Sauce

Miniature Chicken Wellington

Spinach and Feta Cheese Phyllo (Spanakopita)

Option Three

\$40 each guest

Choice of Chef Attended Station

Choice of Two Displayed Items

Choice of Three Hot & Three Cold Hors d'oeuvres

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Plated Dinners

Dinners include freshly baked rolls with butter & Barnies Coffee. Chef's selection of accompaniments, unless otherwise specified. Multiple choices will result in the highest priced entrée selection.

Please select one Appetizer:

Appetizers

Baked Penne Pasta
With Roasted Vegetables in Cheese Sauce
\$6

Lemon and Dill-Smoked Salmon
With Dijon Mustard Sauce & Capers
\$8

Fresh Mushroom & Boursin Napoleon
With Roasted Shallot Demi-Glace
\$7

Seared Crab cakes on Tuscan Spinach Salad
With Lobster Butter
\$10

Shrimp Cocktail
With Spicy Cocktail Sauce
\$10

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CROWNE PLAZA®

MELBOURNE OCEANFRONT

THE PLACE TO MEET.

Plated Dinners

Please select one Soup or Salad for the 1st Course:

Soups

Roasted Pepper and Tomato Bisque

Sherried Shitake Bisque

Seafood Chowder +2
Manhattan Style

French Onion

Plated Dinners

Please select one Soup OR Salad for the 1st Course:

Salads

Traditional Caesar Salad
With Semolina Croutons

Spinach Salad +3
With Granny Smith Apples, Walnuts, Shiitake Mushrooms
Warm Pancetta Bacon Dressing

Romaine, Watercress & Belgian Endive +2
With Goat Cheese & Raspberry Vinaigrette

Wedge of Iceberg Salad +2
With Pepper Bacon & Buttermilk Ranch

Field Greens +2
With Strawberries, Oranges, Spiced Nuts & Balsamic Vinaigrette

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CROWNE PLAZA®

MELBOURNE OCEANFRONT

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Plated Dinners Entrées

Grilled Chicken and Mushroom Pasta
Penne Pasta with Herb Roasted Chicken and Wild Mushrooms in a Light Cream Sauce
\$31 per guest

Ashley Farms Organic Breast of Chicken
Breast of Chicken with Asparagus and Mashed Potato
\$33 per guest

Filet Mignon
8 oz “Certified Angus Beef” Filet Served with Mushrooms and Cabernet Butter Sauce
\$46 per guest

Prime Rib of Beef
12 oz. specified Herb Seasoned and Served with Horseradish Cream
Cooked Medium Rare unless Otherwise Specified
\$38 per guest

Vegetarian Napoleon
Layers of Grilled Eggplant, Tomato & Squash with Fresh Spinach,
Assorted Cheeses and Marinara Sauce
\$29.00 per guest

Filet of Salmon
Poached and Served with Chardonnay Beurre Blanc
\$32 per guest

Beef & Prawns
Grilled Sirloin of Beef and Roasted Garlic Prawns
\$48 per guest

Fresh Catch & Chicken
Herb Grilled Fish and Seared Breast of Chicken in Fine Herb Beurre Blanc
\$39 per guest

Filet of Salmon & Beef
Roasted Filet of Fresh Salmon topped with a Chardonnay Sauce
Tenderloin of Beef with Roasted Garlic
\$50 per guest

Filet of Beef & Lobster
Grilled Filet of Beef and Lobster Tail with Cabernet & Wild Mushrooms
Topped with Fine Herb Butter
Market Price

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CROWNE PLAZA®

MELBOURNE OCEANFRONT

THE PLACE TO MEET.

Please select one of the following for the 3rd Course:

Desserts

Cheesecake

Rich, Creamy, Cheesecake Topped with Fresh Fruit Coulis

Tiramisu

Served with Kahlúa Mascarpone Cream, Shaved Chocolate and Coffee Anglaise

Crème Brûlée

Key Lime Pie

Chocolate Mousse

With Chambord Sauce

Warm Chocolate Cake

With Liquid Center

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CROWNE PLAZA®

MELBOURNE OCEANFRONT

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Dinner Buffet Menus

Mediterranean Buffet

(Minimum of 35 Guests)

Marinated Olive & Artichoke Salad

Shrimp & Prosciutto tossed with Chervil & Orzo

Tomato & Mozzarella Salad with Basil & Virgin Olive Oil

Caesar Salad with Traditional Garnish

Pesto Seared Chicken Breast over Sun Dried Tomato Risotto with Parmesan Cream Sauce

Lobster Ravioli in Fra Diavolo Sauce with Sunburst Squash

Grilled Italian Sausage with Roasted Peppers & Penne Pasta in Creamy Ricotta Tomato Sauce

Grilled Vegetables

Assortment of Grissini, Flat Bread & Rolls

Tiramisu, Cannoli & Mini Pastries

Per Guest

\$44

Low Country Buffet

Mixed Greens with Buttermilk Ranch & Honey Mustard

Pickled Vegetable Salad

Scallop, Asparagus & Cherry Tomato Salad

Oysters on the Half Shell

Local Peel n' Eat Shrimp

with Saltines, Horseradish, Lemons

Tabasco & Cocktail Sauce

Stone Ground Corn Bread & Buttermilk Biscuits

She Crab Soup

Mustard BBQ Pork with Collard Greens

Shrimp n' Grits with Tasso Gravy

Grand Mariner Glazed BBQ Chicken

Pan Seared Grouper with Pineapple Salsa

Vegetable Medley

Rum Cake & Key Lime Pie

Per Guest

\$55

The Downtown Grille

Beefsteak Tomato Vidalia Onion & Cucumber Salad with Blue Cheese

Creamy Cole Slaw

Red Bliss & Roasted Pepper Salad

Salad of Mixed Greens and Julienne Vegetables

With Assorted Dressings

Assorted Artisan Breads

Grilled Ashley Farms Organic Chicken Breast with Mashed Potatoes

& Lemon Cream Sauce

Grilled Salmon with Roasted Fennel & Leeks Nage over Tuscan Spinach

Grilled New York Strip Steaks with Portabellas & Grilled Onions

Grilled Asparagus Baby Carrots & Haricot Verts

Jumbo Baked Potatoes with Traditional Toppings

Cheese Cake & Apple Pie

Per Guest

\$49

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CROWNE PLAZA®

MELBOURNE OCEANFRONT

THE PLACE TO MEET.

Brasserie Buffet

Frisée Salad Pears, Lardons, Onions, Walnuts, Roquefort & Sherry Vinaigrette
Display of Pate, Brie & Cured Meats with Grain Mustard
Salad of Haricot Verts with Roasted Shallots and Garlic
Marinated Mushroom Salad
Lobster bisque
Grilled Top Sirloin with Potato Purée in Red Wine Demi-Glace
Sautéed Shrimp in Garlic Butter with Saffron Risotto
Cog Au Vin
Chicken Braised with aromatic Vegetables & Potatoes in Red Wine
Sautéed Vegetables
Chocolate Fondue, Mini Pâtisseries & Truffles
Per Guest
\$45

Tuscan Bistro

Minestrone Soup
Garlic Bread, Rolls and Butter
Caesar Salad Station
Antipasto Display with Assorted Flatbreads
Tuscan Bread Salad
Chicken Breast Picatta
Portobello Stuffed Pork Loin with Red Pepper Coulis
Eggplant Parmigiana
Spaghetti Torta
Penne Pasta with Sauce Provençal
Italian Style Vegetable Sauté
Cannoli, Amaretto Mousse, Tiramisu
Preset Water and Unsweetened Iced Tea
We Proudly Brew Barnies Coffee & Teas
Per Guest
\$40

Southern Buffet
Vegetable Gumbo
Jalapeno Cornbread
Mixed Garden Greens
Creamy Cole Slaw
Southern Potato Salad
Fried Chicken, Yankee Pot Roast, Mountain Trout
Red Skinned mashed potatoes
Blackeye Peas
Collard Green
Pecan Pie, Chocolate Cake
Preset Water and Unsweetened Iced Tea
We Proudly Brew Barnies Coffee & Teas
Per Guest
\$39

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CROWNE PLAZA®

MELBOURNE OCEANFRONT

THE PLACE TO MEET. ALL AMERICAN COOKOUT

Tossed Garden Dressings
Old Potato Salad
Cole Slaw
Jumbo Franks, Bratwurst, Hamburger
Baked Bean
Corn on Cob
Chili
Lettuce, Tomato, Onions, Ketchup, Mustards, Mayonnaise
Assorted Cheeses
Kaiser Rolls and Hot Dog Buns
Choice of Peach or Apple Cobbler
Preset Water and Unsweetened Iced Tea
We Proudly Brew Barnies Coffee & Teas
\$30 Per Guest

Island Buffet
Miniature Crab Cakes
Tropical Salad
Tossed Mixed, Sliced Strawberries and Pineapple
Served with Raspberry Vinaigrette
Tropical Fruit Skewers
Fried Plantains
Marinated Port Loin Cubana
Jamaican Jerk Chicken
Grilled Mahi Mahi with Fruit Salsa
Yellow Rice with Black Beans
Mashed Yucca with Garlic
Fresh Baked Rolls and Butter with Jalapeno Cornbread
Key Lime Pie and Coconut Tarts
Preset Water and Unsweetened Iced Tea
We Proudly Brew Barnies Coffee & Teas
\$38 Per Guest

The Grande Crowne
Seafood Chowder
Rolls and Butter
Mixed Garden Greens
Tri Colored Tortellini Salad
Grilled Marinated Vegetable Salad
Please Choose 2 or 3 Entrees:
Sautéed Breast of Chicken and Garlic Jus
Chicken Oscar with Asparagus and Crab Meat
Garlic Infused Sliced Sirloin and Pommery Demi Glace
Herb Crusted Salmon
Apple Stuffed Pork Loin and Sweet Onion Demi Glace
Vegetarian Napoleon
Chef's Choice of Seasonal Vegetable and Starch
Peach Cobbler
Chocolate Decadence
New York Style Cheese Cake, Key Lime
Preset Water and Unsweetened Iced Tea
We Proudly Brew Barnies Coffee & Teas
\$48 Per Guest (2 entrée choice)
\$52 Per Guest (3 entrée choice)

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CROWNE PLAZA®

MELBOURNE OCEANFRONT

THE PLACE TO MEET.

Specialty Bars and Stations

The "Smart Bar"

A unique selection of European fruit extract sodas and tropical frozen favorites create a colorful array of exciting non-alcoholic libations. The refreshing alternative!

A Variety of Flavors to Include:

Kiwi, Mango, Mandarin
Cassis, Peach, Raspberry, Passion Fruit, Jasmine

Frozen Specialties

Strawberry Daiquiri, Piña Colada, Banana Daiquiri,
Frozen Lemonade

\$9 Per Person for First Hour

\$4.00 Per Person for Each Additional Hour

Specialty Coffee and Nightcaps

A selection of cordials and after dinner specialties to be enjoyed neat or combined with our freshly brewed Barnies coffee

Kahlúa, Amaretto di Saronno, Grand Marnier
Graham's Six Grapes, Bailey's Irish Cream, Frangelico
Macallan Scotch 12 yr., Bushmills Irish Whiskey, Hennessy VSOP
DeKuyper Crème de Menthe
Whipped Cream, Cinnamon & Chocolate Shavings
\$20 per hour

For Specialty Stations

Champagne Punch

\$120 per Gallon

Bloody Marys

\$100 per Gallon

Non-Alcoholic Fruit Punch

\$45 per Gallon

Sherbet Fruit Punch

\$70 per Gallon

Mimosas

\$120 per Gallon

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CROWNE PLAZA®

MELBOURNE OCEANFRONT

THE PLACE TO MEET.

Beverage Menu

House Premium Cocktails Include

Canadian Club Blended Whiskey

Jim Beam

Absolut Vodka

Barcardi Light Rum

Dewars Scotch

Beefeaters Gin

Cuervo Especial Tequila

E & J Brandy

Top Shelf Cocktails Include

Crown Royal Blended Whiskey

Jack Daniel's Bourbon

Grey Goose Vodka

Captain Morgan's Spiced Rum

Chivas Regal Scotch

Bombay Sapphire Gin

Cuervo 1800 Tequila

Hennessy VS Cognac

Cordials Include

Kahlúa

Grand Marnier

Bailey's Irish Cream

Amaretto de Saronno

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CROWNE PLAZA®

MELBOURNE OCEANFRONT

THE PLACE TO MEET.

Beverage Menu

Sponsored Bars

Beer

Imported

\$5.00

Domestic Beers

\$4.50

Cocktails

House Premium Brands

\$6.50 each

Top Shelf Brands

\$7.50 each

Cordials

Priced According to Selection

Sponsored Hourly Bars

Full bar with Top Shelf Brands

\$17 per person for the first hour

\$10 per person for each additional hour

Full bar with Premium Brands

\$14 per person for the first hour

\$9 per person for each additional hour

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