



# CROWNE PLAZA

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## MELBOURNE OCEANFRONT

***Congratulations!** You're getting married and you want your wedding to be that beautiful, special occasion you've always dreamed of. We too, share that dream and understand that every wedding is unique. Our experienced staff, along with our elegant facilities and total commitment to the success of your event, will help set the Standard for the rest of your life... and make your wedding day truly unforgettable.*

*At the Crowne Plaza Melbourne Oceanfront, We offer a full complement of services featuring special menus that are customized to meet the individual preferences of our wedding couples.*

*We are known for creating truly memorable events such as Engagement Parties, Bridal Showers, Bridesmaids' Luncheons, Rehearsal Dinners, Wedding Day Breakfasts or Luncheons, or a Champagne Brunch in our beautiful Coquina's oceanfront restaurant. Let us show you what we can do to make your day, one you will cherish for years to come.*

*At the Crowne Plaza Melbourne Oceanfront, we have not forgotten the comfort of your guests. Our "Sleep Advantage" guest rooms are the talk of the industry. All of our accommodations are luxurious and beautifully appointed.*

*Once again, congratulations on your engagement; we look forward to making your first memories together last a lifetime!*

*\*Preferred dates are based upon availability and space can be limited. All Saturday dates for events held in our Grand Ballroom require a minimum event total of \$20,000.*

### **Wedding Package**

*All Wedding packages feature elegant "White Glove Service"*

### **Hors d'oeuvres**

*Please see wedding packages for selections*

### **Dinner**

*Please see Wedding Package for options. Couple may choose from heavy hors d'oeuvres buffet or plated dinner.*

### **Champagne Toast**

*Wishing the Bride & Groom a lifetime of memories with a champagne toast. Ask our Director of Catering for additional champagne options.*

### **Wedding Cake**

*A selection of traditional wedding cakes created by our Baker will be available for you to choose. An additional cost will apply to all fondant cakes or those with special requirements and designs. Please see our wedding specialist to schedule a cake tasting.*

### **Cocktails**

*Four (4) Hour Sponsored Cocktail Service (Premium Brands) during your Reception.  
Please see the wedding packages for various options.*

### **Ballroom Set-Up**

*Ballrooms will be set for the occasion with: white floor length linens, candle centerpieces, dance floor, cake table and gift table.*

### **Romance Amenity**

*Chocolate dipped strawberries, Cheese display, and Champagne awaiting your arrival, following your reception.*

### **Guest Rooms**

*Complimentary elegantly appointed oceanfront suit for Bride and groom included in all packages. Discounted room rates may be available for your guests with any catered event. Rates are based on availability and season. Please ask our Director of Catering for details.*

## **Platinum Wedding Package**

*A Selection of Six Butler Passed Hors D'oeuvres*

*A Selection of Two Displayed Stations*

*Crepe Reception Station*

*Six Course Dinner to Include; Appetizer, Soup, Salad, Intermezzo, Entrée & Dessert*

*Wedding Cake Served on a Decorated Plate*

*Champagne Toast*

*Four Hour Open Bar Featuring Top-Shelf Brands*

*Unlimited Premium Wine with Dinner*

*White Glove Service by Professional Wait Staff*

*Specialty Floor Length White Table Linen*

*Overnight Oceanfront Suite Accommodations for the Bride and Groom*

*Discounted Sleeping Room Rates for Guests (10 or more rooms)*

*Votive Candles and Mirrored Centerpieces for Dinner Tables*

*Priced From \$129.00 per person*

## ***Selection of Hors D'Oeuvres***

*(Six for Platinum Package)*

### ***HOT***

*Fried Lobster Spring Rolls, Zesty Lemon Tartar*

*Coconut Shrimp, Citrus-Ginger Sauce*

*Andros Crab Cake, Shitake Mushroom-Lobster sauce*

*Scallop Wrapped in Peppered-Smoked Bacon*

*Beef Satay, Teriyaki Glaze, Toasted Sesame Seeds*

*Sesame Chicken Tenders, Honey Mustard Sauce*

*Chicken Saté, Peanut Sauce*

*Spinach and Feta Cheese in Phyllo*

*Caramelized Onion and Goat Cheese Crostini*

*Fried Pot Stickers, Ginger Soy Sauce*

### ***CHILLED***

*Curried Chicken and Raisin Canapé*

*Smoked Salmon Pinwheels, Horseradish Cream Sauce, Pita Points*

*Shrimp Wrapped in Prosciutto*

*Crab Salad in a Crispy Canapé Shell*

*Port Ripened Blue Cheese with Walnuts*

*Asparagus Spear Wrapped with Roast Beef and Blue Cheese*

*Roasted Vegetable Ratatouille, Tartlet Shell*

**Choose 2 Specialty Display Stations**

*Tropical Sliced Fruit with Yogurt Dip*

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

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

*Mediterranean*

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

*International Cheeses with Baguettes and Biscuits*

*Fine Display of Cheeses; Brie, Havarti, Cheddar, Swiss, Stilton, Gouda, and Goat  
Cheese*

**Choose One Appetizer**

*Jumbo Shrimp Cocktail  
Additional \$5.95 per person  
Andros Crab Cake  
Lobster Ravioli  
Crab Stuffed Portobello Mushroom*

**Choose One Soup**

*Florida Seafood Chowder  
Cream of Wild Mushroom  
Chilled Mellon Duo*

**Choose One Salad**

*Crowne Salad  
Bouquet of Field Greens, Tomato, Carrot, Cucumber, Sherry Vinaigrette Dressing*

*Classic Caesar Salad*

*Hearts of Romaine, Croutons, Parmesan Cheese, Caesar Dressing*

*Star Salad*

*Bouquet of Field Greens, Bell Pepper, Tomato, Toasted Walnuts, Goat Cheese,  
Balsamic Basil Dressing*

**Choose One Entrée**

***Walnut & Rosemary Crusted Breast of Chicken***

*Caramelized Root Vegetables, Garlic and Sour Cream Whipped Potatoes,  
Natural Jus*

***Grilled Beef Tenderloin Filet***

*Eight ounce Center Cut Tenderloin, Béarnaise Sauce  
Potato Gratin, Asparagus, Sweet Baby Carrots*

***Herb Roasted Prime Rib of Beef***

*Sweet Baby Carrots, Asparagus, Herb Roasted Baby Yukon Potato  
Horseradish Jus*

***Sautéed Medallions of Veal Loin***

*Gratin Potato, Haricot Vert Madeira Morel Sauce*

***Garlic Marinated Roast Rack of Lamb***

*Ratatouille, Gratin Potato, Merlot Rosemary Shallot Reduction*

***Macadamia Crusted Grouper Filet***

*Spicy Lemongrass-Coconut Rum Sauce, Cucumber & Bok Choy, Garlic Mashed Yukon Potatoes*

***Lemon-Peppered Salmon Filet***

*Buttered Orzo, Grilled Asparagus, Fingerling Potatoes*

***Atlantic Surf & Turf***

*Eight ounce New York Strip & Six ounce Caribbean Lobster Tail*

### **Sapphire Package**

*A Selection of Six Butler Passed Hors D'oeuvres  
A Selection of Two Displayed Stations  
Crepe Reception Station  
A Selection of Two Specialty Stations  
One Carving Station  
Wedding Cake Served on a Decorated Plate  
Champagne Toast  
Four Hour Open Bar Featuring Top-Shelf Brands  
Unlimited Premium Wine with Dinner  
White Glove Service by Professional Wait Staff  
Specialty Floor Length White Table Linen  
Overnight Oceanfront Suite Accommodations for the Bride and Groom  
Discounted Sleeping Room Rates for Guests (10 or more rooms)  
Votive Candles and Mirrored Centerpieces for Dinner Tables  
Priced From \$119.00 per person*

### **Choose 2 Specialty Display Stations**

*Tropical Sliced Fruit with Yogurt Dip  
Fresh Sliced Seasonal Fruits; Cantaloupe, Honeydew, Pineapple, Grapes, Mango, Kiwi*

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

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

*International Cheeses with Baguettes and Biscuits  
Fine Display of Cheeses; Brie, Havarti, Cheddar, Swiss, Stilton, Gouda, and Goat  
Cheese*

## Selection of Hors D'Oeuvres

*(Three Hot and Three Cold)*

### **HOT**

*Fried Lobster Spring Rolls, Zesty Lemon Tartar  
Coconut Shrimp, Citrus-Ginger Sauce  
Andros Crab Cake, Shitake Mushroom-Lobster sauce  
Scallop Wrapped in Peppered-Smoked Bacon  
Beef Satay, Teriyaki Glaze, Toasted Sesame Seeds  
Sesame Chicken Tenders, Honey Mustard Sauce  
Chicken Saté, Peanut Sauce  
Spinach and Feta Cheese in Phyllo  
Caramelized Onion and Goat Cheese Crostini  
Fried Pot Stickers, Ginger Soy Sauce*

### **CHILLED**

*Curried Chicken and Raisin Canapé  
Smoked Salmon Pinwheels, Horseradish Cream Sauce, Pita Points  
Shrimp Wrapped in Prosciutto  
Crab Salad in a Crispy Canapé Shell  
Port Ripened Blue Cheese with Walnuts  
Asparagus Spear Wrapped with Roast Beef and Blue Cheese  
Roasted Vegetable Ratatouille, Tartlet Shell*

## Choose 2 Specialty Display Stations

### *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 Toppings; Grilled Chicken, Fresh Roma Tomatoes, Chopped Onion,  
Kalamata Olives, Grilled Zucchini, Roasted Garlic, Sun Dried Tomatoes,  
Parmesan Cheese, Garlic Bread*

### *Risotto Bar*

#### *Creamy Arborio Rice*

*Grilled Chicken, Shrimp, Prosciutto, Chorizo, Mushrooms, Asparagus, Tomatoes,  
Scallions, Peas, Primavera Vegetables, Blue Cheese, Pine Nuts*

### *Mashed Potato Bar*

*Build Horseradish Roasted Garlic or Creamy White Mashed Potato with Caramelized Onions,  
Bay Shrimp, Chives, Roasted Peppers, Smoked Bacon, Cheddar and Sour Cream*

## Choose One Carving Station

*Prime Rib of Beef*

*Slow Roasted served with Natural Jus, Horseradish and a Variety of Rolls*

*Roasted Tom Turkey*

*With Cranberry Relish and a Variety of rolls*

*Sugar Cured Ham*

*Served with Rolls, Mustard and Mayonnaise*

## Diamond Wedding Package

*A Selection of Five Passed Hors D'oeuvres*

*A Selection of Two Displayed Stations*

*Five Course Dinner to Include; Soup, Salad, Intermezzo, Entrée & Dessert*

*Wedding Cake Served on a Decorated Plate*

*Champagne Toast*

*Four Hour Open Bar Featuring Premium Brands*

*Unlimited House Wine with Dinner*

*White Glove Service by Professional Wait Staff*

*Specialty Floor Length White Table Linen*

*Overnight Oceanfront Suite Accommodations for the Bride and Groom*

*Discounted Sleeping Room Rates for Guests (10 or more rooms)*

*Votive Candles and Mirrored Centerpieces for Dinner Tables*

*Priced From \$109.00 per person*

## *Selection of Hors D'Oeuvres*

*(Select Five for Diamond Package)*

### **HOT**

*Fried Lobster Spring Rolls, Zesty Lemon Tartar*

*Coconut Shrimp, Citrus-Ginger Sauce*

*Beef Satay, Teriyaki Glaze, Toasted Sesame Seeds*

*Sesame Chicken Tenders, Honey Mustard Sauce*

*Chicken Saté, Peanut Sauce*

*Spinach and Feta Cheese in Phyllo*

*Caramelized Onion and Goat Cheese Crostini*

*Fried Pot Stickers, Ginger Soy Sauce*

**CHILLED**

*Curried Chicken and Raisin Canapé*  
*Smoked Salmon Pinwheels, Horseradish Cream Sauce, Pita Points*  
*Shrimp Wrapped in Prosciutto*  
*Crab Salad in a Crispy Canapé Shell*  
*Port Ripened Blue Cheese with Walnuts*  
*Asparagus Spear Wrapped with Roast Beef and Blue Cheese*  
*Roasted Vegetable Ratatouille, Tartlet Shell*

**Choose 2 Specialty Display Stations**

*Tropical Sliced Fruit with Yogurt Dip*  
*Fresh Sliced Seasonal Fruits; Cantaloupe, Honeydew, Pineapple, Grapes, Mango, Kiwi*

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

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

**Choose One Soup**

*Florida Seafood Chowder*  
*Cream of Wild Mushroom*  
*Chilled Mellon Duo*

**Choose One Salad**

*Crowne Salad*  
*Bouquet of Field Greens, Tomato, Carrot, Cucumber, Sherry Vinaigrette Dressing*

**Classic Caesar Salad**

*Hearts of Romaine, Croutons, Parmesan Cheese, Caesar Dressing*

**Star Salad**

*Bouquet of Field Greens, Bell Pepper, Tomato, Toasted Walnuts, Goat Cheese,*  
*Balsamic Basil Dressing*

## **Wedding Package Menus**

### *Choose One Entrée*

#### *Walnut & Rosemary Crusted Breast of Chicken*

*Caramelized Root Vegetables, Garlic and Sour Cream Whipped Potatoes,  
Natural Jus*

#### *Herb Roasted Prime Rib of Beef*

*Sweet Baby Carrots, Asparagus, Herb Roasted Baby Yukon Potato  
Horseradish Jus*

#### *Macadamia Crusted Grouper Filet*

*Spicy Lemongrass-Coconut Rum Sauce, Cucumber & Bok Choy, Garlic Mashed Yukon Potatoes*

#### *Lemon-Peppered Salmon Filet*

*Buttered Orzo, Grilled Asparagus, Fingerling Potatoes*

#### *Garlic Marinated Roast Rack of Lamb*

*Ratatouille, Gratin Potato, Merlot Rosemary Shallot Reduction  
Additional \$4.95 per person*

## **Gold Wedding Package Menus**

*A Selection of Four Passed Hors D'oeuvres*

*A Selection of Two Display Stations*

*Four Course Dinner to Include; Soup or Salad, Intermezzo, Entrée, & Dessert*

*Wedding Cake Served on a Decorated Plate*

*Champagne Toast*

*Four Hour Open Bar Featuring Deluxe Brands*

*White Glove Service by Professional Wait staff*

*Specialty Floor Length White Table Linen*

*Overnight Oceanfront Suite Accommodations for the Bride and Groom*

*Discounted Sleeping Room Rates for Guests (10 or more rooms)*

*Votive Candles and Mirrored Centerpieces for Dinner Tables*

*Priced From \$89.00 per person*

## ***Selection of Hors D'Oeuvres***

*(Select Four for Gold Package)*

### ***HOT***

*Potato Pancakes, Apple Sauce*

*Coconut Shrimp, Citrus-Ginger Sauce*

*Spanakopita*

*Potato Puffs*

*Beef Satay, Teriyaki Glaze, Toasted Sesame Seeds*

*Sesame Chicken Tenders, Honey Mustard Sauce*

*Chicken Saté, Peanut Sauce*

*Spinach and Feta Cheese in Phyllo*

*Caramelized Onion and Goat Cheese Crostini*

*Fried Pot Stickers, Ginger Soy Sauce*

### ***CHILLED***

*Curried Chicken and Raisin Canapé*

*Strawberries & Boursin Cheese*

*Brie & Pear Beggars Purse*

*Crab Salad in a Crispy Canapé Shell*

*Port Ripened Blue Cheese with Walnuts*

*Asparagus Spear Wrapped with Roast Beef and Blue Cheese*

*Roasted Vegetable Ratatouille, Tartlet Shell*

## ***2 Specialty Display Stations***

*Tropical Sliced Fruit with Yogurt Dip*

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

*Fresh Vegetable Crudités with Sour Cream Chive and Sun-Dried Tomato  
Dips*

*Array of Crisp Vegetables; Baton Carrots, Celery, Bell Peppers, Broccoli, Cucumber  
Spears, Cherry Tomatoes, and Cauliflower*

*Choose One Soup*

*Florida Seafood Chowder*  
*Cream of Wild Mushroom*  
*Chilled Mellon Duo*

*or*

*Choose One Salad*

*Crowne Salad*

*Bouquet of Field Greens, Tomato, Carrot, Cucumber, Sherry Vinaigrette Dressing*

*Classic Caesar Salad*

*Hearts of Romaine, Croutons, Parmesan Cheese, Caesar Dressing*

*Choose One Entrée*

*Pecan Crusted Breast of Chicken*

*Caramelized Root Vegetables, Garlic and Sour Cream Whipped Potatoes,*  
*Natural Jus*

*Roasted Top-Round of Beef*

*Horseradish Cream Sauce, Garlic Yukon Potatoes, Market Vegetables*

*Penne Pasta*

*Sun Dried Tomato, Parmesan Cream Sauce*

*Macadamia Crusted Grouper Filet*

*Spicy Lemongrass-Coconut Rum Sauce, Cucumber & Bok Choy, Garlic Mashed Yukon Potatoes*

*Lemon-Peppered Salmon Filet*

*Buttered Orzo, Grilled Asparagus, Fingerling Potatoes*

## ***Specialty Enhancements***

*Personalize your special day by selecting from the below enhancements.*

### ***Pyramid of Jumbo Shrimp***

*Thai Vinaigrette & Cocktail Sauce*

*\$400.00 per display (100 pieces)*

### ***Sushi & California Roll Boats***

*A Selection of California Rolls, Maki Rolls, Nigiri*

*Wasabi, Soy Sauce, Pickled Ginger*

*\$4.75 per person based on two pieces per person*

### ***Antipasto Italiano***

*Prosciutto Ham, Genoa Salami, Peperoni, 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*

*\$10.95 per person*

### ***Gourmet Pasta Bar***

*Tri-Colored Tortellini, Penne Rigate, Bow Tie Pasta,*

*Basil Olive Oil, Marinara and caper sauce, Asiago Garlic Cream Sauce, Assorted Toppings; Grilled Chicken, Fresh Roma Tomatoes, Chopped Onion,*

*Kalamata Olives, Grilled Zucchini, Roasted Garlic, Sun Dried Tomatoes,*

*Parmesan Cheese, Garlic Bread*

*\$14.95 per person*

### ***Risotto Bar***

*Creamy Arborio Rice*

*Grilled Chicken, Shrimp, Prosciutto, Chorizo, Mushrooms, Asparagus, Tomatoes,*

*Scallions, Peas, Primavera Vegetables, Blue Cheese, Pine Nuts*

*\$13.95 per person*

### ***Crowne Viennese Table***

*Assorted Layer Cakes, Pies, Tortes, Fruit Tarts, Chocolate Dipped Strawberries*

*\$9.95 per person*

### ***Chocolate Fountain***

*Fresh Seasonal Fruit; Pineapple, Honeydew, Strawberries, Short Bread, Marshmallows*

*Flowing Warm Dark Chocolate*

*\$8.95 per person*