



YOUR EVENT | *An Intimate Affair*





# breakfast

– 10 guest minimum –

## **Continental Breakfast Buffet**

Fresh Orange Juice & Grapefruit Juice  
Assorted Sliced Fresh Fruit  
Selection of Danishes, Croissants, Coffee Cake  
Butter, Jams, Cream Cheese, Honey  
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas

22

## **Deluxe Continental Breakfast Buffet**

Fresh Orange Juice & Grapefruit Juice  
Assorted Sliced Fresh Fruit  
Assorted Individual Yogurts  
Selection of Danishes, Croissants, Coffee Cake & Assorted Bagels  
Smoked Salmon Platter, Tomatoes, Red Onion & Capers  
Butter, Jams, Cream Cheese & Honey  
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas

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## **South Beach Breakfast Buffet**

Fresh Orange Juice & Grapefruit Juice  
Assorted Sliced Fresh Fruit  
Selection of Danishes, Croissants & Coffee Cake  
Butter, Jams, Cream Cheese & Honey  
Assorted Individual Yogurts  
Scrambled Egg Breakfast Burritos with Pepper Jack Cheese, Mushrooms and Scallions  
Fresh Salsa & Sour Cream  
Sliced Ripe Tomatoes  
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas

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Prices are per person unless otherwise noted. All charges are subject to 9% sales tax and a 22% gratuity



# breakfast

– 10 guest minimum –

## **American Style Breakfast Buffet**

Fresh Orange Juice & Grapefruit Juice  
Assorted Sliced Fresh Fruit  
Selection of Danishes, Croissants, Coffee Cake & Assorted Bagels  
Butter, Jams, Cream Cheese & Honey  
Assorted Individual Yogurts  
Scrambled Eggs with Sprinkling of Cheddar Cheese  
Crisp Apple Wood Smoked Bacon & Sausage  
Potatoes Fried with Onions & Paprika  
Sliced Ripe Tomatoes  
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas

36

## **Breakfast Enhancements**

Smoked Salmon 9

Sliced Ripe Tomatoes, Red Onions, Capers, Lemon & Cream Cheese

Breakfast Burritos 9

Scrambled eggs with Mushrooms, Scallions,  
Pepper Jack Cheese with sides of Sour Cream and Salsa

Ham & Cheese Croissant 10

Flakey Croissant with Virginia Baked Ham and Melted Cheddar Cheese

Apple Wood Smoked Bacon, Canadian Bacon, Sausage Patties 7

Individual Yogurts 4



# lunch

– 10 guest minimum –

## **Working Lunch**

Sandwiches Prepared on Assorted Freshly Baked Breads: Whole Grain, Sour Dough, Marble-Rye, Raisin Pumpernickel, French Baguette

Oven Roasted Turkey with Cheddar & Swiss Cheese  
Grilled Chicken Breast  
Virginia Ham with Pepper Jack Cheese  
Chicken Salad with Walnuts & Fresh Dill  
White Albacore Tuna Salad with Light Lemon Mayonnaise  
Prosciutto with Brie  
Tomato-Mozzarella-Basil

Tri-Color Rotini Pasta Salad  
Sun-Dried Tomatoes, Scallions, Fresh Herbs, Light Olive Oil-Red Wine Vinegar Dressing

Fresh Garden Greens  
Sliced Artichokes, Hearts of Palm, Ripe Tomatoes, & Mandarin Oranges

Selection of Fresh Baked Cookies or Dessert Squares

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas, Iced Tea



# lunch

– 10 guest minimum –

## **Front Porch Salad Sampler**

Curried Chicken Salad

Mango Chutney, Granny Smith Apples, Celery, Golden Raisins, & Mayonnaise

White Albacore Tuna Salad with Light Lemon Mayonnaise

Selection of Freshly Baked Breads

Penne Pasta Salad

Fresh Tomatoes, Basil, Parmesan & Brie, with Lemon & Olive Oil Dressing

Caesar Salad

Fresh Fruit Salad

Dessert Squares: Pecan-Chocolate / Seven Layer / Apple Carmel / Lemon

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas, Iced Tea



# lunch

– 10 guest minimum –

## **Front Porch Hot Lunch Buffet**

Fresh Garden Greens

Sliced Artichokes, Hearts of Palm, Ripe Tomatoes & Mandarin Oranges

Mango Chutney Chicken Breast

Tangy-Sweet Curried Mango Chutney Sauce, topped with Toasted Coconut & Fresh Cilantro

Wild Salmon Fillet Broiled in Citrus-Herb-Shallot Marinade

Roasted Fingerling Potatoes

Broccolini with Sautéed Onions & Red Peppers

Assorted Breads & Butter

Assorted Mini French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas, Iced Tea

39

## **Guests Choice (10 Guests or less):**

Guests Choices from Front Porch Café Lunch Menu

Freshly Baked Cookies and Desserts Squares

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas, Iced Tea

29



# conference break

– 10 guest minimum –

## **Morning Refreshers**

### **Parisian**

Selection of Breakfast Pastries  
Fresh Orange & Grapefruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas  
16

### **The Health Spa**

Fresh Fruit  
Chilled Yogurts  
Granola, Nutri-Grain & Power Bars  
Fresh Orange & Grapefruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas  
19

### **Floridian**

Breakfast Pastries  
Fresh Fruit  
Fresh Orange & Grapefruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas  
21

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# conference break

– 10 guest minimum –

## **Afternoon Refreshers**

### **American Break**

Selection of Freshly Baked Cookies & Dessert Squares  
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas  
14

### **Gourmet Afternoon**

Selection of Assorted Miniature French Pastries  
Fresh Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas  
20

### **Fiesta Afternoon**

Yellow, Red, & Blue Tortilla Chips  
Homemade Fresh Mango Salsa & Guacamole  
Pitcher of Limeade & Iced Tea  
20

### **Southern Tea Time**

Assorted Finger Sandwiches  
Assorted Miniature French Pastries  
Selection of Freshly Baked Cookies & Dessert Squares  
Fresh Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas  
29

### **Smoothie Juicy Afternoon**

Front Porch's Nutritious & Delicious Blended Icy & Thick Drinks:  
Flip - Strawberries, Banana, Yogurt, Orange Juice  
Green Flip - Banana, Broccoli, Spinach, Orange Juice,  
Strawberries, Soy Milk, Bee Pollen, Vegetable Protein  
8

### **Veggie Blend**

California Carrots, Celery, Beets  
8

Prices are per person unless otherwise noted. All charges are subject to 9% sales tax and a 22% gratuity





## a la carte

(Per item based on consumption)

Tropical Blend Iced Tea (per gallon) 50

Assorted Sodas 4

Spring & Sparkling Water ( 0.5 Liter) 4

Coffee, Decaffeinated Coffee, Hot Tea (per gallon) 45

Fresh Squeezed Orange or Grapefruit Juice (per gallon) 45

Assorted Granola Bars 4

Assorted Individual Yogurts 4

Seasonal Sliced Fruit & Melon 7

Assorted Coffee Cake (per dozen slices) 48

Selection of Freshly Baked Cookies (per dozen) 19

Finger Sandwiches (per dozen) 24

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# reception

– 10 guest minimum; minimum 12 pieces per selection –

## **Hors d'oeuvres (per piece pricing)**

Skewers of Fresh Mozzarella, Artichoke, Sun-Dried Tomato & Black Olive 4

Jumbo Shrimp Cocktail 5

Melon Wrapped with Prosciutto 4

Fruit Skewers 3

Mini Beef Wellington 4

Scallop Wrapped in Bacon 4

Coconut Shrimp 4

Spanakopita 3

Empanada with Chorizo 3

Mushroom stuffed with Crabmeat 4

Mini Crab Cakes with Spicy Aioli 5

Beef Burger Slider with Chipotle Ketchup 5

## **Sweet Hors d'oeuvres (per piece pricing)**

Brie & Pear Phyllo 4

Mini Fruit Tartlets 5

## **Stationary Hors d'oeuvres (per piece pricing)**

Imported & Domestic Cheeses and Seasonal Fruit

Assorted Water & Flatbread Crackers 11

Seasonal Fruits 7

Crudités with Dip 8

Crisp Tortilla Chips with Homemade Mango Salsa & Guacamole 9

Hot Spinach-Artichoke Dip with French Baguette 8

Hummus with Toasted Whole Wheat Pita Triangles 9

Crisp Cucumber Slices, Cherry Tomatoes, & Assorted Olives

Prices are per person unless otherwise noted. All charges are subject to 9% sales tax and a 22% gratuity



# terms & conditions

## **Meeting Room Rental**

All meeting room rentals are subject to 22% service charge and 9% tax

## **Menus**

Meal selections must be confirmed ten (10) business days prior to the date of the first function. Prices and menus are subject to change but guaranteed up to three (3) months prior to your event. Please note that all food and beverage prices are subject to a 20% service charge and 9% tax.

Final guarantees must be received 3 business days prior to an event. Guarantees for a Monday or Tuesday function must be received by the preceding Thursday by 12:00 noon, otherwise the estimated attendance will serve as the guarantee. All BEO's must be signed and returned no later than seven (7) working days prior to the event.

## **Social Events**

Require a minimum Food & Beverage spend of \$5,000 for dinner and \$7,500 for weekend brunches, minimums do not include tax and services.

## **Audio Visual**

Please see list for more information. Audio Visual Prices are subject to a 22% service charge and 7% tax. Please advise your Sales Manager if you will be bringing your own equipment. Crowne Plaza is not responsible for hook up with personal laptop configurations, or set-up of other personal or non-hotel equipment.

## **Payment Policy**

We accept cash, credit cards and checks. A 50% deposit is required 30 days prior to the event. An event is not guaranteed until full payment has been made. The hotel must receive all checks no later than ten (10) business days prior to the event. Direct billing applications must be received one month prior to the event. Direct bill applications will be not be accepted if the function is less than \$1000.00. If direct billing is not approved, another form of payment will be required ten (10) business days prior to the event.

## **Other**

Outside food is not permitted in the meeting rooms. All signage must be approved prior to display in any area of the hotel. Confetti, rice, glitter or any other decorative item is strictly prohibited. When placing any materials on walls you must first have the approval of the hotel.

All banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.

The hotel may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed, or held overnight in the hotel.



# terms & conditions

The hotel is not responsible for damage to or loss of any items left in the hotel prior to or following any functions. The hotel makes no warranties or representations to the customer other than what is printed hereon.

Smoking is not permitted in any area of the hotel or restaurant.

The customer is responsible for any additional cleaning including removal of excess trash or other items left behind. Additional cleaning will be charged to your account in an amount commensurate with any services determined to be beyond standard clean up after a group event. The level of standard clean up shall be determined by the hotel and charged as a reasonable fee to cover additional labor and material required to return the room to a ready state. A minimum charge of \$250 will be required for additional cleaning services.

The hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the event order, without prior notification.

The customer is responsible and will reimburse the Hotel for any damage, loss or liability incurred by the hotel by any of the customers' guests or any person or organizations contracted by the customer to provide any service before, during or after the function. Any items to be put on any meeting room or lobby walls or any directional signs must be approved by the hotel.

## **Change in Set-Up**

Any change from the original set-up less than 12 hours prior to the event will result in a \$250.00 service fee.

## **Music**

For the consideration of our hotel guests, music is permitted until 11:00 PM, after that time it will be allowed at the discretion of the hotel management, and no later than 1:30 AM

## **Shipping and Storage of Boxes & Packages**

Due to limited storage capacity, packages that arrive three days prior to your meeting, or are left two days after the conclusion of your meeting are subject to a charge of \$10.00 per day per package. A \$10.00 charge will be applied for every 10 additional lbs. on packages weighing 50 lbs. or over.



# terms & conditions

Please advise the Sales Manager of any packages to be expected.  
All packages must be labeled as follows:

Z Ocean Hotel  
C/O (Name of Sales Manager)  
1437 Collins Avenue  
Miami Beach, FL 33139  
Please hold for (on-site Contact's Name):  
Arrival Date:

## Cash or Hosted Bars

All bars require a minimum of \$1000.00, (tax and gratuity not included), plus a Bartender Fee of \$50.00 for the first hour and \$25.00 for each additional hour

## Service Charge/Tax

Meeting Room Rental Tax	7%
Food & Beverage Tax	9%
Audio Visual Tax	7%
Audio Visual Service Charge	22%
Food & Beverage Service Charge	22%
Meeting Room Service Charge	22%
Set Up Service Charge	22%

## Audio Visual Charges

Screen	\$40.00
LCD Projector	\$300.00
Flipchart or Dry Erase Board	\$35.00
Lavaliere Microphone (wireless)	\$130.00
Polycom Speaker Phone	\$150.00
Extension Cords	\$10.00
Power Strip	\$25.00

\*\*All Sound equipment will require a mixer\*\*