

CROWNE PLAZA®

AN IHG® HOTEL

MELBOURNE - OCEANFRONT



WHERE EVERY COUPLE
DESERVES A **CROWNE**

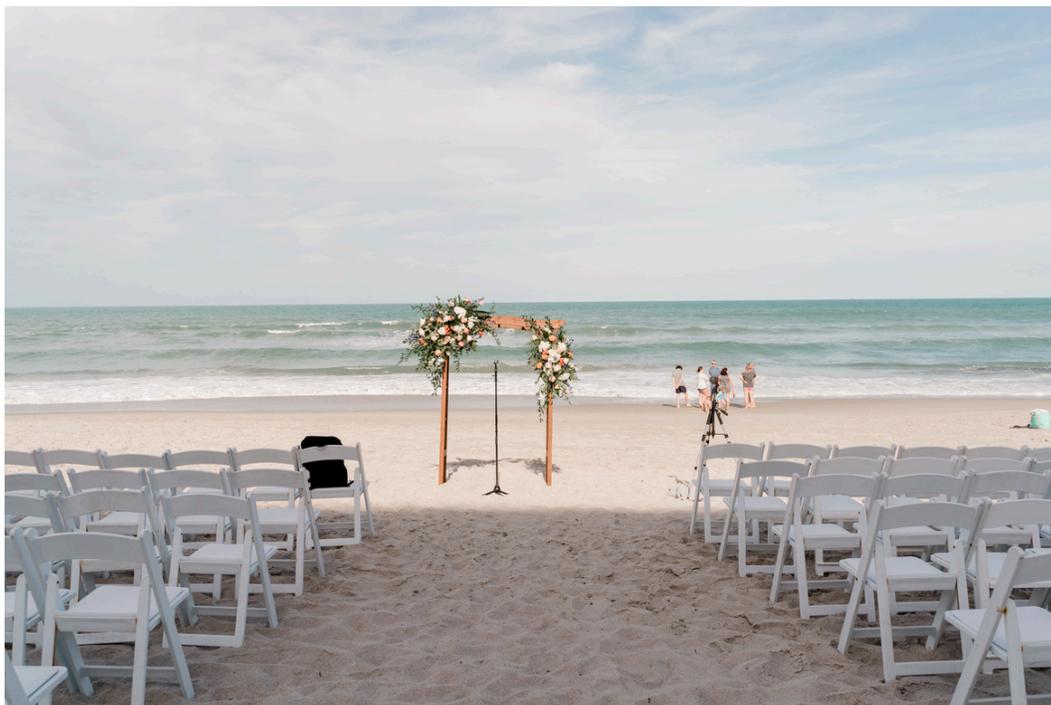
2605 N Hwy A1A, Melbourne, Florida, 32903
321-777-4100, cpmelbourne.com

The Ceremony

WITH TOES IN THE SAND OR ON
OUR PATIO OVERLOOKING THE
OCEAN, WE ARE YOUR
DREAM DESTINATION

Hotel Provided Arch
White Garden Chairs
Fruit Infused Water Station
Ceremony Rehearsal (based on availability)
Weather Back-Up (in Ballroom)

Rental Includes 1 hour
(30 Minutes Prior to Ceremony, 30 Minute Ceremony)
Additional Time is Based on Hotel Availability.



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The Reception

AN INTIMATE AFFAIR
OR GRAND GALA,
WE HAVE THE SPACE YOU NEED

Floor-length White Crinkle Chiffon Table Linens
Napkins in Color of Your Choice (Selection varies by availability)
Head Table or Sweetheart Table
Round Guest Tables
White Chair Covers
Table Numbers

Catering Sales Manager's assistance in detailing set-up and menu choices
Dedicated Banquet Captain available during your event

Rental includes a Total of 5 Hours
(1 Set-Up, 3 Reception, 1 Breakdown)
Additional set-up time is based on hotel availability.



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Sun Kissed Brunch Wedding Package



BAR

Three Hour Beer and Wine Bar
Champagne Toast for All Guests
Non-Alcoholic Champagne Also Available

BRUNCH

Artisan 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 Sriracha Aioli
Herb Roasted Chicken Breast
Roasted Farmers Market Vegetable Medley

INCLUDED ENHANCEMENTS

Specialty Linens in the Color of Your Choice
Wedding Cake Credit
Wedding Floral Credit

\$90.00++ PER PERSON

90 Minutes of Service / Minimum of 25 people

Seashore Dinner Package



COCKTAIL HOUR

Two Display Stations

BAR

Four Hour Hosted Gold Tier Bar
Champagne and Non-Alcoholic Toast

DINNER

One Salad Selection
Two Entrée Selections
Two Fresh Sides
Rolls and Butter
Coffee and Tea Service

INCLUDED ENHANCEMENTS

Specialty Linens in the Color of Your Choice

\$98++ PER PERSON PLATED SELECTION

\$102++ PER PERSON BUFFET SELECTION

Buffet-90 Minutes of Service / Minimum of 25 people

Ocean Breeze Dinner Package

COCKTAIL HOUR

Four Butler Passed Hors D'oeuvres
Two Display Stations

BAR

Four Hour Hosted Platinum Tier Bar
Champagne and Non-Alcoholic Toast

DINNER

One Salad Selection
Three Entrée Selections
Two Fresh Sides
Rolls and Butter
Coffee and Tea Service

INCLUDED ENHANCEMENTS

Specialty Linens in the Color of Your Choice
Wedding Cake Credit
Wedding Floral Credit



\$126++ PER PERSON PLATED SELECTION

\$131++ PER PERSON BUFFET SELECTION

Buffet-90 Minutes of Service / Minimum of 25 people

Cocktail Hour

BUTLER PASSED HORS D'OEUVRES & DISPLAYS

Hot Selections

Maui Shrimp Spring Rolls
Coconut Shrimp with Orange Marmalade Sauce
Shrimp Cakes with Spicy Citrus Remoulade
Scallops Wrapped in Pepper Smoked Bacon
Beef Empanadas with Guasacaca
Piri Chicken Thigh Skewers
Spinach and Feta Spanakopita
Chicken Pot Stickers with Toasted Ginger Soy
Fried Mozzarella Ravioli with Marinara Sauce
Crab Rangoon with Sweet Chili Sauce
Mini Beef Wellington
Vegetable Spring Rolls with Ginger Soy Sauce

Cold Selections

Grilled Crostini with Boursin
and Roasted Mushrooms
Beef Carpaccio Roll, Arugula Salad
Caprese Skewer with Balsamic Reduction
Tomato Bruschetta on Crostini
Antipasto Skewers
Crab Salad Canape
Rock Shrimp Ceviche
Avocado Toast with Marinated Tomatoes
Tostones, Chimichurri Aioli, Roasted Corn
and Black Bean Salsa
Sesame Tuna on Crispy Wonton

Display Station Selections

Fresh Tropical Fruit Display

Chef's Seasonal Selection of Fresh Sliced Fruit, Local Honey and Yogurt Dipping Sauce

Farmer's Market Crudité

A Selection of Locally Sourced Vegetables, Sun-Dried Tomato Pesto, House-Made Ranch

Mediterranean Display

Roasted Garlic Hummus Served with Garlic Naan, Marinated Artichokes, Marinated Olives,
Roasted Red Peppers and Grilled Vegetable Assortment

Artisan International Cheese Display

Imported and Domestic Selection of Cheese, Seasonal Jam, Local Honey,
Assorted Crackers and Breads

Upgraded Display Selection

Chilled Seafood Display

Citrus Poached Jumbo Shrimp, Oysters on the Half Shell, Chilled New Zealand Green Lip
Mussels, Snow Crab Claws, Cocktail Sauce, Mignonette, Lemons and Limes

*Market Price

Charcuterie Display

Thinly Sliced Italian Prosciutto, Bresaola, Salami, Capicola, Pickled Vegetables, Marinated
Olives and Dijon Spread
+ \$7.00++ per person

Dinner

SALAD SELECTIONS

Crowne Salad

Gourmet Spring Mix, Heirloom Tomatoes, Cucumbers, Carrots and Red Onion served with Choice of Dressing

Caesar Salad

Hearts of Romaine, Shredded Asiago Cheese, Garlic Herb Croutons with Creamy Caesar Dressing

Baby Bibb Salad

Baby Bibb Lettuce, Crumbled Goat Cheese, Candied Pecans, Local Berries with Meyer Lemon Vinaigrette

Field Greens Salad

Fresh Field Greens, Mandarin Oranges, Sunflower Seeds, Ricotta Salata with a Champagne Vinaigrette

ENTREE SELECTIONS

Pan Roasted Bone-in Joyce Valley Farms Chicken Breast, Wild Mushroom Sauce
Grilled Boneless Chicken, Rosemary and Garlic Reduction
Blackened Wahoo, Meyer Lemon and Basil Butter
Parmesan Crusted Grouper, Smoked Tomato Cream
Grilled Verlasso Salmon, Cajun Beurre Blanc
Herb Roasted Filet Mignon, Porcini Demi-Glace
Grilled Flat Iron, Chimichurri Butter
Vegetable Stir Fry-Coconut Rice, Bean Sprouts, Sugar Snap Peas
and Assorted Vegetables
Japchae-Stir Fried Sweet Potato Noodles, Shitake Mushrooms, Peppers,
Onions, Carrots, Napa Cabbage

SIDE SELECTIONS

Boursin Whipped Potatoes
Olive Oil Poached Fingerling Potatoes
Herb Roasted Red Potatoes
Coconut Lime Jasmine Rice

Citrus Charred Asparagus
Sautéed Green Beans
Roasted Farmers Market Vegetable Medley
Garlic Roasted Broccolini

The Florals

PLEASE CONTACT OUR APPROVED
FLORISTS TO SET UP A DETAILING
APPOINTMENT TO DISCUSS YOUR
OPTIONS

*Included with the Ocean Breeze Package

Julie Miner Events
321-258-5547
julieminerevents.com
hello@julieminerevents.com



Buds Etc. Floral Studio
321-254-0551
budsetc.net
pattiatsuntree@gmail.com

Petals Florist
321-729-6044
petalsflowersandgifts.com
petalsweddings@gmail.com



The Cake

PLEASE CONTACT OUR APPROVED
BAKERS TO SET UP A TASTING
AND DETAILING APPOINTMENT
TO DISCUSS YOUR OPTIONS

*Included with the Ocean Breeze Package

CakeKrush
321-773-6238
facebook.com/CakeKrush
cakekrushsweets@gmail.com



Junk Food Bakery
321-613-3556
junkfoodbakery.com
junkfoodbyl@gmail.com

The Naked Cupcake
407-308-5736
thenakedcupcakeorlando.com
hello@thenakedcupcakeorlando.com



The Bar

GOLD TIER BAR

Included in Seashore Package

Domestic Beer

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

Imported Beer

Heineken, Corona Extra, Stella Artois

Wine - House Brands

Three Thieves Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, Red Blend

Liquor

New Amsterdam Vodka, Cruzan Light Rum, Bombay Gin, Four Roses Bourbon, Tin Cup Whiskey, Famous Grouse Scotch, Corazon Blanco Tequila

SUBJECT TO CHANGE

Assorted Soft Drinks

Assorted Juices and Mixers

PLATINUM TIER BAR

Included in Ocean Breeze Package

Domestic Beer

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

Imported Beer

Heineken, Corona Extra, Stella Artois, Longboards Lager

Wine - House Brands

Decoy by Duckhorn Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet, Merlot

Liquor

Titos Vodka, Bacardi Silver Rum, Captain Morgan Rum, Bombay Sapphire Gin, Jack Daniels Whiskey, Bulleit Bourbon, Johnnie Walker Black Scotch, 1800 Blanco Tequila

SUBJECT TO CHANGE

Assorted Soft Drinks

Assorted Juices and Mixers

Beer, Wine and Soda Only Bar Option Available

Diamond Tier Bar Upgrade Option Available

To Include: Premium Wine Selections, Liquor: Grey Goose Vodka, Mount Gay Rum, Bacardi Silver Rum, Hendricks Gin, Glenfiddich Scotch, Jameson Whiskey, Makers Mark Bourbon, Patron Silver Tequila

Juice and Soda Bar

Included in the Package Price for Guests under 21

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

Signature Cocktails

TAKE ONE OF OUR SIGNATURE
DRINKS AND MAKE IT YOUR OWN

Orange Crush

New Amsterdam Orange
Vodka, Triple Sec, Orange
Juice, Lemon Lime Soda

Beach Lemonade

New Amsterdam Vodka,
Peach Schnapps, Lemonade

Deep Blue Punch

Coconut Rum, Blue Curacao,
Pineapple Juice, Lemon Lime
Soda

Beach Tea

New Amsterdam Vodka,
Sweet Tea, Sweet and Sour

Or Talk with your Catering Sales Manager About
Creating your Own!

Late Night Bites

DRINK, AND DANCE, AND
SNACK THE NIGHT AWAY

Neapolitan Bites

Margarita Flatbread
Meat Lovers Flatbread
Garlic and Cheddar Bites
Zeppoles
Chilled Cappuccino Shooters
\$13++ per person

Fiesta Time

Chips and Salsa
Queso Blanco and Guacamole
Chicken Empanadas
\$13++ per person

Tijuana Street Tacos

Your choice made to order:
Carne Asada or Grilled Chicken
Served in a Warm Tortilla, Lime Crema,
Diced Onions and Chopped Cilantro
Mexican Street Corn
Horchata and Agua de Jamaica Shooters
\$21++ per person

Gelato Cart

Scooped to Order:
Chef's Selection of Seasonal Villa Dolce Gelato
Chocolate, Caramel and Raspberry Syrup
Chopped Nuts, Rainbow and Chocolate Sprinkles,
Cherries, Gummi Bears, Whipped Cream
\$22++ per person

Sliders

Jerked Chicken with Mango Slaw, Honey and Lime Aioli
Mini Burger Bites, Bacon, Blue Cheese and Caramelized Onions
Lil' Cubans-Roasted Pork, Ham, Swiss, Pickles and Mustard
\$53++ per dozen (minimum of 2 dozen)

All Late Night Bites-60 Minutes of Service / Minimum of 20 people

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

The Ready Room

A COMPLIMENTARY READY ROOM IS INCLUDED WITH OUR WEDDING PACKAGES, AVAILABLE TO YOU FOUR HOURS PRIOR TO YOUR CEREMONY START TIME

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

Fresh Sliced Fruit Tray
Wrap or Sandwich Tray (turkey, ham, roast beef, veggie or assorted)
Assorted Potato Chip Bags
Freshly Baked Cookies
Water, Coffee and Tea
(4) Bottles of Champagne and Orange Juice
OR
(20) Assorted Beers

Food accommodates 10 people

\$ 3 5 0 + +

The Rehearsal Dinner

WAIVED MEETING ROOM RENTAL WITH ON-SITE WEDDING RECEPTION

Selections 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

Event can be booked 60 days out from wedding date

Mangia Italiano

Caprese Salad, Baby Arugula,
Drizzled with Balsamic
Reduction
Antipasto Salad
Tuscan Chicken with Sundried
Tomatoes, Roasted
Mushrooms and
Artichoke Hearts
Cavatappi with English Peas,
Boursin Cream Sauce
Homemade Garlic Bread
Individual Cheesecakes
and Cannoli's

Coffee, Tea and Lemonade

\$37++ per person

Taco Tuesday

Southwest Salad with Chopped Romaine,
Roasted Corn and Black Bean Relish,
Tortilla Strips, Shredded Monterey Jack
Lime and Avocado Ranch
Hard and Soft Taco Shell
Lime Crema, Guacamole,
Pico De Gallo, Salsa,
Shredded Lettuce and Shredded Cheese

Choose Two:

Additional Proteins add \$10pp

Carne Asada
Shredded Chicken
Blackened Shrimp
Pork Carnitas

Yellow Rice
Borracho Beans
Warm Churros

Coffee, Tea and Lemonade

\$35++ per person

Island Breeze

Tuna Poke Martinis, Namasu
Cucumber, Watermelon
Radish, Wakame, Sesame Seed
Hawaiian Mac Salad
Kalua Pork
Grilled Mahi Mahi with
Papaya Relish
Coconut Sticky Rice
Teriyaki Roasted Vegetables
Hawaiian Sweet Rolls
and Butter
Key Lime Pie

Coffee, Tea and Lemonade

\$44++ per person

We're Married Breakfast Buffet

WAIVED MEETING ROOM RENTAL WITH ON-SITE WEDDING RECEPTION

Buffet 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

Event can be booked 60 days out from wedding date



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

\$26++ per person

*Enhance Your Buffet with our Create Your Own Bloody Mary or Mimosa Bar

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 with a max of 6 attendees.

Tastings will include samples of limited menu options. Please note, not all menu items are available for tastings.

Tastings are scheduled 60 to 90 days out from your wedding and can be booked on Tuesdays or Thursdays between 12PM-3PM 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 a reduced price. Package will include the same items as the adult package, a child friendly plated meal and a 4 Hour 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.

GUESTS UNDER 21

For guests under 21, package will include a 4 Hour Juice and Soda Bar available at a reduced price.

All guests 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 and the number of vendors must be submitted with wedding guest final count.

SERVICE CHARGE & TAX

All prices subject to a 23% 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 guests can be arranged within a room block.

DAY OF COORDINATOR

As your Catering Sales Manager, I will guide you on how to use the venue spaces, make sure that the room is set up as you have directed, and will ensure that your chosen menu is served. If you want every detail of your day to be curated to your exact requirements, you will want a personal wedding coordinator or planner by your side. We have some excellent planners and coordinators listed below on our Vendor List.

The Vendors

DJ'S

DJ Shane Entertainment 321-259-2755
Blue Skies Entertainment 321-536-5973
Space Coast Weddings 321-806-8660
DJ Tony Signorino 321-222-3511

Live Music

Floridana Music – String Quartet 321-345-0342
Harpist Christine MacPhail 407-239-1330
Violinist Char Good chargood.com
C'Nergy Music 321-426-8193

Photography

Matthew Hayford Photography 407-603-1951
Acevedo Photography 321-223-4437
Kaylie Marie Photography 321-412-5093
Corner House Photography 407-435-7747
Kimberly Hoyle Photography 321-243-8595
Inezz Photography 321-

Videographers

Brevard Wedding Films 321-298-0192
TLC Video 321-345-3852
Spark 11 Productions 321-775-5514
Light and Motion Films 321-315-3238

Bakers

*CakeKrush 321-773-6238
*Junk Food Bakery 321-613-3556
Publix 321-773-2915
The Naked Cupcake 407-758-2205

Live Wedding Painter

Kait Paints Live- (772) 204-3511

Florists

*Julie Miner Events 321-258-5547
*Buds Etc. 321-254-0551
*Petals Design Center 321-729-6044
Violets in Bloom 321-242-3360

Salon, Makeup Artists and Hair Stylists

Darcymm Makeup Artistry 321-987-6082
Kristy's Artistry Design Team 407-766-3335
Glam Culture 321- 652-9105
Laura Reynolds Artistry 407-962-5114

Wedding Coordinators/Planners

Julie Miner Events 321-258-5547
Sincerely Yours Weddings & Events 321-794-5044
Grand Events by Lori 321-243-0887
Kayla Huston Events 321-271-4185

Notaries and Officiants

Sensational Ceremonies 407-361-7781
I Do Weddings Plus Events 321-720-3365
Once Upon a Wedding 626-676-0898

Event Rentals & Draping

K L Draping by Chairs for Affairs 321-259-8252
Fabrication Events 321-613-3188
Custom Creations for all Occasions 321-242-8910
Absolutely Fabulous 321-312-6622
Rent Your Events 321-544-1610
Chairs for Affairs 321-259-8252
Mimosas & Moonshine 772-360-6384

Marriage License Info 321-637-5413