





welcome to the CROWNE PLAZA MELBOURNE-OCEANFRONT

Welcome to Crowne Plaza Melbourne-Oceanfront, where coastal luxury and sophistication blend seamlessly to create the perfect setting for your next private dining event. Nestled in the heart of Florida's famed Space Coast, our hotel offers an unparalleled experience for those seeking an exquisite venue to host their special occasions. From intimate gatherings to grand celebrations, our dedicated team is committed to crafting unforgettable moments tailored to your every need.

With stunning event spaces, world-class cuisine, and impeccable service, allow us to transform your vision into reality. Whether you're planning a birthday celebration, anniversary dinner, corporate luncheon, or any other special event, we invite you to discover the elegance and charm of hosting your event at the Crowne Plaza Melbourne-Oceanfront.

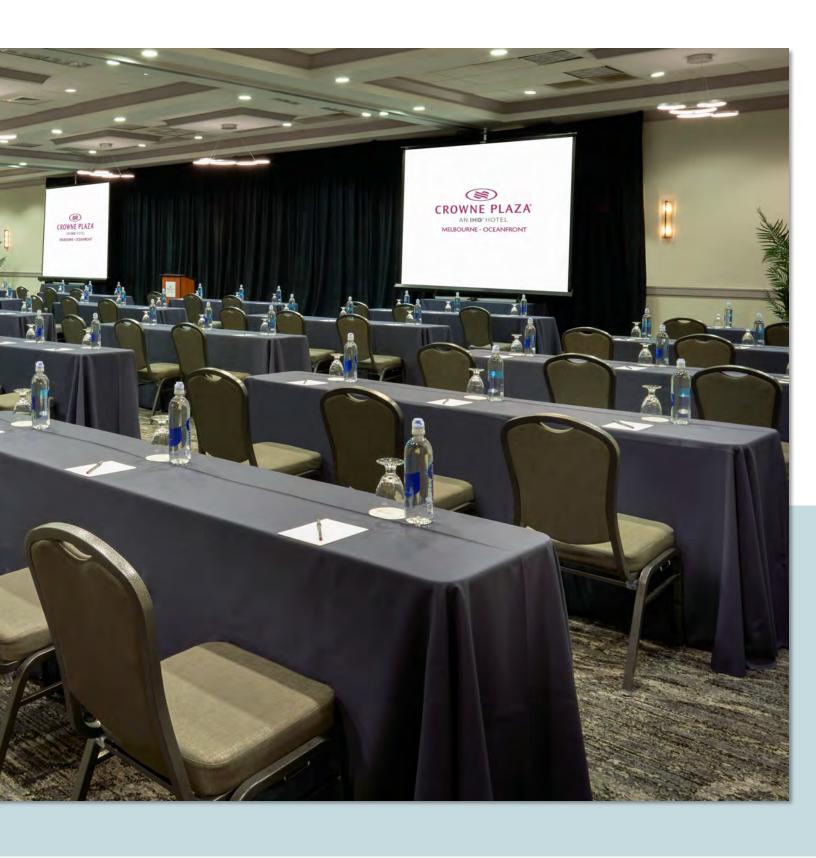
WE ARE PROUD TO BE PART OF YOUR STORY.

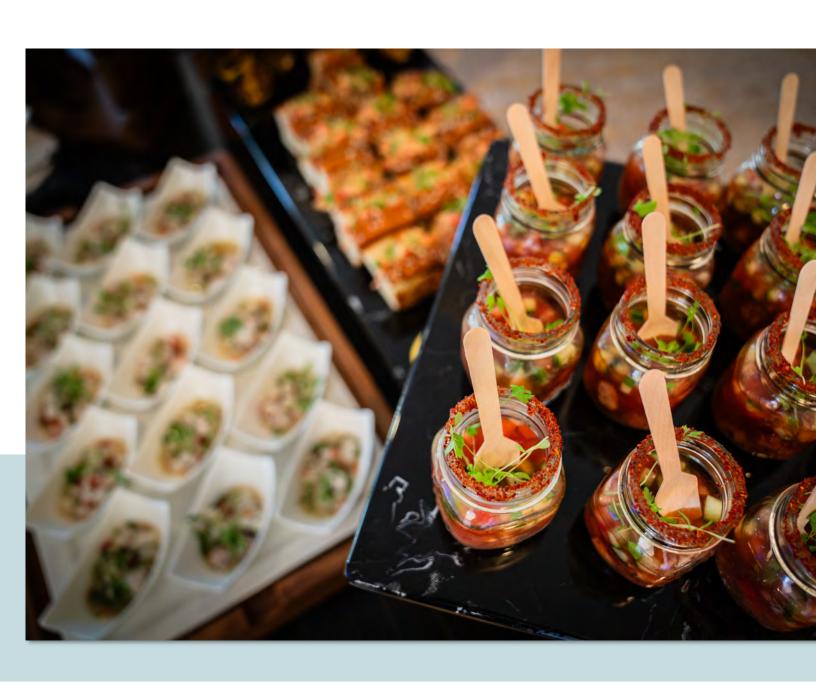


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It's with great pleasure that I welcome you to the beautiful Crowne Plaza Melbourne-Oceanfront. As a chef, my passion lies in creating unforgettable culinary experiences that leave a lasting impression. I understand that planning an event involves countless details and decisions, and I'm honored to have the opportunity to contribute to the success of your special occasion.

Food is more than just sustenance; it's an expression of culture, creativity, and hospitality. Whether you're hosting an intimate gathering or a grand celebration, my team and I are dedicated to crafting a menu that not only tantalizes the taste buds but also reflects your unique vision and preferences.

From elegant plated dinners to lively cocktail receptions, we pride ourselves on using only the finest, freshest ingredients to deliver dishes that are as visually stunning as they are delicious. Our culinary expertise spans a range of cuisines and dietary preferences, ensuring that every guest's needs are not only met but exceeded.

But our commitment to excellence goes beyond the plate. We understand the importance of seamless service and attention to detail, and we work tirelessly to ensure that every aspect of your event runs smoothly. From the initial planning stages to the final bite, you can trust us to handle every detail with professionalism and care.

We invite you to sit back, relax, and allow us to take your event to the next level. Thank you for considering us to be a part of your special day. We look forward to the opportunity to exceed your expectations and create memories that will last a lifetime.

Cheers to unforgettable moments and culinary delights!

Warm regards,





EVENT spaces

GRAND BALLROOM

Host your event in the Grand Ballroom for groups up to 300. There is plenty of room to hold a wedding ceremony and reception, or mix and mingle for your birthday or corporate event.

The Grand Ballroom divides into five spaces to fluctuate with your group's needs.





ST. MARTIN & ST. LUCIA

The well-appointed St. Martin & St. Lucia event spaces features floor to ceiling windows overlooking the dunes for groups up to 100 guests.

This space can divide into two separate rooms for more intimate events, while still enjoying the natural light.



Two Breakout Spaces allow you to ideate in areas designed for your group size. Great for medium sized groups and sessions, all three rooms are in our meeting space corridor.

St. Anne offers a permanent boardroom table set up (pictured right).



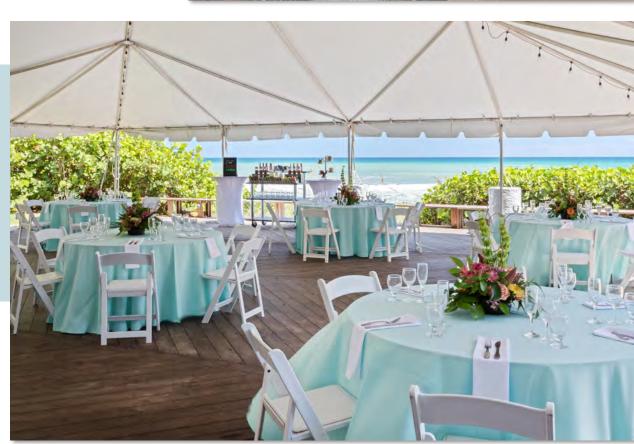


THE STUDIO

The popular Studio allows you to collaborate in a flexible work space, with various seating zones.

Ideal for small groups or as a conference work room for your staff.

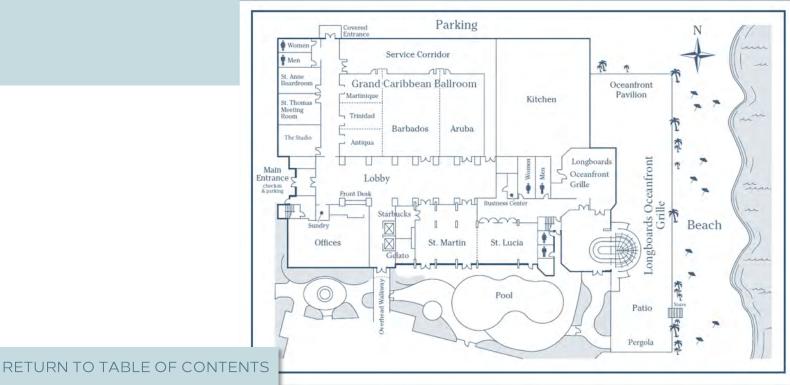






Ocean breezes are the perfect backdrop for events hosted under our spacious outdoor tent. Host your cocktail hour, lunch, or dinner for up to 100 guests with the best views of the beautiful Melbourne coastline.







FIND YOUR Space

Whether you have an intimate birthday gathering or a large convention, we have a space for you.

The flexible Grand Ballroom tailors from intimate brainstorming meetings to grand general sessions with ease. Many rooms can be sectioned or expanded.

Let's create your ideal space today.

	Event Space	SQ. FEET	DIMENSIONS	BANQUET ROUNDS 10 PER TABLE	THEATER	RECEPTION	CLASSROOM	CONFERENCE	U-SHAPE
1	GRAND BALLROOM	4,420	85' x 52'	370	500	500	300	100	80
To the last	ARUBA	1,456	28' x 52'	90	125	125	70	40	40
1	BARBADOS	1,768	34 x 52'	120	200	175	120	60	60
	ATM (Antigua, Trinidad, Martinique)	1,196	23' x 52'	60	80	80	50	30	20
	ANTIGUA	299	23' x 13'	20	20	20	12	15	10
	TRINIDAD	391	23' x 17'	20	30	25	15	15	10
	MARTINIQUE	391	23' x 17'	20	30	25	15	15	10
	THE STUDIO	432	24' x 18'	-	-	-	-	-	-
	ST. THOMAS	432	24 x 18'	32	40	40	24	20	20
	ST. ANNE BOARDROOM	384	24' x 16'	-	-	-	-	12	-
	ST. MARTIN	1,368	36' x 38'	60	80	80	50	30	25
	ST. LUCIA	1,064	28' x 38'	60	70	70	40	25	20
	OCEANFRONT PAVILION	2,500	50' x 50'	120	150	150	80	40	80
	OCEANFRONT PATIO GAZEBO	3,315	85' x 39'	300	300	300	-	-	-
	BANDSTAND	540	30' x 18'	14	-	30	-	-	12







CHAMPIONS 33

Fresh Baked Breakfast Pastries
Fruit Preserves & Jams | Sweet Butter

Egg Benedict (Choose One):

Blue Crab Cake with Key Lime Hollandaise Smoked Salmon, Baby Spinach, Orange Hollandaise Chorizo and Avocado with Cajun-Spiced Hollandaise

Breakfast Potatoes (Select One):

Herbed Roasted Red Bliss Potatoes Potato Hash with Peppers & Onions

HOLA! MEXICO 45

Fresh Baked Breakfast Pastries
Fruit Preserves & Jams | Sweet Butter
Seasonal Sliced Fruits and Berries

Breakfast Burrito

Egg | Potato | Onion | Peppers | Monterey Jack | Chorizo | Refried Beans

Chilaquiles

Queso Fresco | Tomato | Green Onion | Cilantro | Melted Cheese | Salsa Verde | Salsa Roja | Pico de Gallo THE SURFSIDE CONTINENTAL 19

Fresh Baked Breakfast Pastries

Fruit Preserves & Jams | Peanut Butter & Nutella Seasonal Fruits & Fresh Berries

BEACHCOMBER CONTINENTAL 30

Seasonal Fruits & Fresh Berries Individual Yogurt Parfaits

Fresh Baked Breakfast Pastries

Fruit Preserves & Jams | Peanut Butter & Nutella

Variety of Cereals & Milks

Smoked Salmon Platter | Fresh Bagels & Cream Cheese

RISE & SHINE 34

Seasonal Fruits & Fresh Berries

Individual Yogurt Parfaits

Scrambled Eggs with Chives

Crispy Bacon & Sausage

Sea Salt & Paprika Roasted Breakfast Potatoes

Sliced Breakfast Breads

Fruit Preserves & Jams | Peanut Butter & Nutella

Elevate your event with Coffee Experiences, detailed on page 20



The American Choice of Meats, Breakfast Potato, Two Scrambled Farmed Eggs	27
Quiche Lorraine Seasonal Fruit, Mini Croissant	26
Huevos Rancheros Corn Tortilla, Scrambled Eggs, Salsa Roja, Pico de Gallo, Cotija Cheese	25
Lox & Bagel Chive-Whipped Cream Cheese, Caper, Shaved Red Onion, Cucumber, Tomato	27
Croissant Sandwich Egg Crepe, Sharp Cheddar Cheese, Smoked Tomato Aioli, Choice of Meat	24

BREAKFAST ENHANCEMENTS

Seasonal Fresh Fruit Shooters

+7 per person

Strawberry, Lime-Mint Orange, Carrot-Ginger Honeydew, Cucumber-Rosemary

Farmed Eggs

+6 per person, per choice

Fluffy Scrambled eggs with chives Scrambled Egg Whites

Hard boiled Eggs

Breakfast burrito: Egg | Potato | Onions | Peppers | Monterey Jack | Flour Tortilla

Croissant Sandwich: Egg | Cheddar | Pit Smoked Ham or Bacon Biscuit Sandwich: Egg | Cheddar | Pit Smoked Ham or bacon

Meats & Potatoes

+6 per person, per choice

Applewood Smoked Bacon Pork Sausage

Sliced Ham Steak Organic Apple Chicken Sausage (+2)

Turkey Bacon Tater-Tots

Herb Roasted Red Bliss Potatoes Potato Hash with Roasted Peppers & Onions

From the Griddle

+6 per person, per choice

Classic Buttermilk Pancakes

Cheese Blintzes & Strawberry Sauce

Belgium Waffles

Cinnamon French Toast

Rolled Oats & Granola

+5 per person, per choice

Individual Chobani Greek Yogurt

Hot Rolled Oatmeal

Steal-Cut Oatmeal | Cinnamon | Brown Sugar | Craisins | Raisins

Assorted dry cereals | Assorted milks

Smoked Salmon Board

+15 per person

Whipped Cream Cheese | Boursin Spreads Capers | Red Onion | Tomato | Cucumber | Chives | Dill Assorted Fresh Bagels

Brunches require a minimum of 30 guests and must conclude by 2:00 pm

brunchBUFFET

LET'S GO 59

Seasonal Harvested Fruits

House Made Granola and Assorted Chobani Greek Yogurts

Fresh Baked Breakfast Pastries & Muffins

Sweet Butter, Fruit Preserves, Jams & Marmalade

Baby Field Greens | Tomato, Cucumber, Carrots, Croutons, Buttermilk Ranch & Vinaigrette

Baby Potato Salad | Bacon, Green Onion, Dijonnaise

Fluffy Scrambled Fresh Farmed Eggs with Chives

Herbed Roasted Red Bliss Potatoes

Applewood Smoked Bacon & Pork Sausage

Smoked Lox Board | Capers, Egg Confetti, Red Onion, Chives, Cream Cheese, Toast Points

Rosemary Roasted Asparagus

Penne Pasta | Leeks, Roasted Wild Mushrooms, Sweet Corn, Tomato, Saffron Cream Sauce

THE MELBOURNE BRUNCH

72

Seasonal Harvested Fruits

House Made Granola and Assorted Chobani Greek Yogurts

Fresh Baked Breakfast Pastries & Muffins

Sweet Butter | Fruit Preserves, Jams & Marmalade

Caesar Salad Romaine | Grana Padana, Panko Crumb, Jubilee Tomatoes, Classic Dressing

Fluffy Scrambled Fresh Farmed Eggs with Chives

Applewood Smoked Bacon & Pork Sausage

Buttermilk Pancakes | Fresh Blueberries, Vermont Maple Syrup

Smoked Lox Board | Capers, Egg Confetti, Red Onion, Chives, Crème Fraiche & Caviar, Toast Points

Roasted Red Bliss Potatoes

Orecchiette Pasta | Market Vegetables, Parmesan Cheese, Vodka Sauce

Herb Roasted Petite Fillet | Roasted Fingerlings, Red Wine Reduction

Includes Freshly Squeezed Orange Juice, Regular and Decaf Coffees, and Herbal Teas



brunch ACTION STATIONS

Add on to any Brunch Buffet Chef required at \$150 per 75 guests Action Stations are 1 hour of service

OMELET & EGGS +16

Apple Wood-Smoked Bacon | Smoked Pit Ham | Country Sausage | Chicken Apple Sausage White Onion | Bell Peppers | Mushrooms | Tomato | Baby Spinach | Green Onions Monterey Jack | Sharp Cheddar | Goat Cheese

Add Seafood: Rock Shrimp | Smoked Salmon | Jumbo Lump Crab | Lobster +26

BELGIAN WAFFLES +18

Fresh Berries | Vermont Maple Syrup | Berry Compote | Chantilly Cream

HUEVOS RANCHEROS +17

Eggs to Order | Corn Tostadas | Pico de Gallo | Chorizo | Guacamole | Sour Cream Queso Fresco | Cheddar Cheese | Salsa Verde & Roja | Cholula

EGGS BENEDICT +25

Poached Farmed Eggs | English Muffin | Ham | Crab Cakes | Spinach | Tomato | Avocado Classic Hollandaise | Orange Hollandaise | Cajun Hollandaise

AVOCADO TOAST BAR +22

Fresh Smashed Avocado Spread | Marinated Tomatoes | Pickled Red Onion | Micro Greens Balsamic reduction | Toasted Pepita Seeds | Flax Seeds | Pesto | Infused Salt Selection

Meats | Smoked Salmon | Prosciutto | Smoked Bacon Cheeses | Feta | Buttermilk Bleu | Goat | Queso Fresco Toast | Ciabatta | Multigrain | Focaccia

BRUNCH BAR ENHANCEMENTS

BLOODY MARY BAR 28 per hour

Build your own with Tito's Vodka, Housemade Mix, Pearl Onions, Celery, Pickled Vegetables, Bacon, Stuffed Olives, Pickle Spears, Longboards Signature Hot Sauces

MIMOSAS 15 per hour

Prosecco, Fresh Squeezed Orange Juice, Mango Puree, Grapefruit Juice, Fresh Berries Garnish

SPRITZ BAR 19 per hour

Aperol, Grand Mariner, Hugo, Americano Spritz

Bar open for duration of event Bartender fee \$150 per 100 guests





33

Iced Tea, Coffee, Herbal Teas & Water are included with all Buffets.

Minimum of 25 guests required for all buffets.

Buffets offered for 1.5 hours.

THE SANDWICH BOARD

Green Salad | Cucumber, Red Onion, Shredded Carrots Homemade Loaded Potato Salad | Seasonal Fruit Salad Sliced Roast Beef, Smoked Turkey, Capicola, Salami, Grilled Chicken

Cheddar, Swiss & Provolone Cheeses
Selection of Assorted Sandwich Breads & Rolls
Whole Grain Mustard, Chipotle Mayonnaise, Pesto Mayo
Housemade Potato Chips | Bacon Blue Cheese Scallion Dip
Chocolate Chip Cookies | Brownies & Blondies

MANGIA ITALIANO 46

Minestrone Soup, Fresh Baked Rolls

Classic Caesar | Romaine Hearts, Grana Padana, Panko Crumb, Caesar Dressing

Heirloom Tomato, Mozzarella, Basil, Balsamic Reduction Orzo Pasta Salad | Marinated Artichoke, Fire-Roasted Red Bell Pepper, EVOO, Sweet Basil, Citrus Vinaigrette Penne Primavera | Market Vegetable, Parmesan Cream Chicken Caprese | Roasted Tomato, Fresh Mozzarella, San Marzano Sauce

Grilled Grouper | Puttenesca Sauce, Olives, Capers, Parsley Mini Cannoli | Tiramisu

AMERICANO 60

Homestyle Chicken Noodle Soup, Fresh Baked Rolls Iceberg Wedge | Tomato, Cucumber, Carrots, Bleu Cheese, Bacon Lardon, Buttermilk Bleu Dressing Waldorf Chicken Salad | Granny Smith Apple, Walnuts, Celery, Golden Raisins

New Potato Salad | Herbs, Celery, Cheddar, Dijonnaise Mother's Meatloaf | Truffle Ketchup, Mushroom Demi Blackened Salmon Fillet | Sweet Corn & Edamame Succotash, Citron Remoulade

Buttermilk Fried Chicken | Hot Honey White Cheddar Baked Mac & Cheese Seasonal Mini Cobblers Sea Salted Chocolate Chip Cookies Chocolate Chunk Brownies

ISLAND BREEZE

58

Tuna Poke Martinis | Namau Cucumber, Wakame, Watermelon Radish, Toasted Sesame

Hawaiian Mac Salad

Kaula Pork | Cabbage Slaw, Sweet Hawaiian Rolls Grilled Mahi | Mango Relish

Teriyaki Roasted Baby Bok Choy | Baby Carrots

Pineapple Fried Rice

Pina Colada Smoothie Shots

Key Lime Pie

Guava Cheesecake

TACO TUESDAYS

39

Chicken Tortilla Soup

Southwest Salad | Romaine, Roasted Corn & Black Bean Salsa, Tortilla Strips, Avocado Ranch

Ensalada de Elote | Charred Corn, Queso Fresco, Cilantro, Green Onion, Tajin Aioli, Fresh Lime

Choice of Two Proteins: Carne Asada, Chicken Tinga, Pork Carnitas, or Blackened Shrimp

Flour & Corn Tortillas, Shredded Iceberg Lettuce, Crema, Monterey Jack Cheese, Fire Roasted Tomato Salsa, Smashed Guacamole

Tres Leches Cake

THE SMOKEOUT

39

Country Cobb, Baby Gem | Sungold Tomato, Bacon, Farmed Egg, Bleu Cheese Crumbles, Buttermilk Ranch Heirloom Tomato | Whipped Ricotta, Pistachio Pesto, Maldon Sea Salt, Oil & Vinegar

Select Two Sides: Pimento Mac & Cheese, Cheddar Grits, Bourbon Maple Brussel Sprouts, Tajin Elote (Charred Corn), Down South Potato Salad, Texas Pit Beans

Select Two Entrees:

Ancho-Coffee Brisket | Molasses Tabasco Glaze
Chopped Pork Shoulder | Citrus Chili Mojo
St. Louis Ribs | Kansas City BBQ Rub
Hot Links, Smoked & Grilled
Dry Rubbed Chicken Wings, Mustard Seed Brine
(+8 per each additional entrée)
Caramel Pecan Hand Pies | Sea Salt Caramel
Nana's Banana Puddin' | Wafer, Cocoa Dust



STARTER

Garden Salad | Mixed Greens, Cucumbers, Baby Tomatoes, Carrots, House Vinaigrette
Baby Spinach | Strawberries, Spicy Pecan, Bleu Cheese, Maple Mustard Vinaigrette
Field Greens | Poached Pear, Candied Pecan, Bleu Cheese, Raspberry Vinaigrette
Caesar Salad | Romaine, Focaccia Crouton, Parmesan, Classic Caesar Dressing
Tomato Bisque | Cheddar Cheese Croutons
Minestrone | Crouton, Basil Pesto
Chicken Corn Chowder | Basil Oil

Chicken Noodle | Bone Broth, Egg Noodle, Parsley

MAIN COURSE

Herb Roasted Chicken Roasted Potato, Broccolini, Thyme Jus	38
Blackened Chicken Creole Mustard Cream, Andouille White Rice, Smothered Green Beans	42
Fennel-Rubbed Pork Tenderloin New Potato Hash, Marsala Gravy	44
Lemon Pepper Salmon Pesto Orzo, Roasted Yellow & Green Squash, Lemon Caper Sauce	46
Pan-Seared Snapper Whipped Potato, Seasonal Vegetable, Tomato Ragout	52
Flat Iron Steak Garlic Mashed, Seasonal Vegetable, Fiorentina Rub, Beef Jus	57
Pesto-Rubbed Cauliflower Steak Ancient Grain Pilaf, Romesco Sauce, Toasted Pinenuts	45
Bistro Cobb Grilled Chicken Farmed Egg Bacon Bleu Cheese Crumbles Tomato Avocado	39

DESSERT

Ultimate Chocolate Cake | Whipped Cream, Sliced Strawberries

Strawberry Shortcake | Champagne Macerate Strawberries

NY Cheesecake | Raspberry, Chantilly Whipped Cream

Apple Tarte | Caramel Drizzle, Whipped Cream
Chocolate Caramel Souffle | Fresh Berries



MARKETPLACE lunches

SELECT UP TO THREE SANDWICHES OR SALADS

36 PER GUEST

SANDWICHES

Grilled Chicken Breast | Bibb Lettuce, Sliced Tomato, Honey Dijon, Whole Tortilla

Basil Tomato Ciabatta | Fresh Mozzarella, Vine Ripe Tomato, Sweet Basil Aioli, Baby Arugula, Aged Balsamic

BLT | Peppered Bacon, Lettuce, Tomato, Aioli, Sourdough

Lox & Bagel | Cucumber, Shaved Red Onion, Tomato, Citrus Dill Whipped Cream Cheese Spread

Smoked Turkey Breast | Avocado Spread, Baby Arugula, Brie Cheese, Red Onion, 7 Grain Roll

Shaved Beef Baguette | Horseradish Crème, Red Wine Onion Marmalade, Watercress

Tortilla Wrapped Caesar | Grilled Chicken, Romaine Heart, Panko Crumb, Parmesan, Caesar Dressing

SALADS

The Caesar | Grilled Chicken Breast, Romaine Heart, Grape Tomato, Parmesan, Panko Crumb, Caesar Dressing
The Greek | Shaved Red Onion, Kalamata Olive, Pepperoncini, Feta, Grape Tomato, Salami, Oregano Vinaigrette
The SW Cobb | Baby Greens, Roasted Corn, Black Beans, Heirloom Tomato, Avocado, Chipotle Ranch

SIDES

Vine Ripe Seasonal Fruit Salad | Toasted Coconut

Market Fresh Pasta Salad

New Potato Salad | Fresh Dill | Mayo

Green Cabbage Slaw | Cilantro Lime Dressing | Corn Tortilla



Upgrade your experience to a market-style grab 'n' go lunch with sustainable Green-2-Go packaging for \$43 per guest

Minimum of 25 guests required for all breaks.

Breaks are served for one hour.

20 per guest

time to TAKE A BREAK

MEDITERRANEAN SAMPLER

Hummus Martinis, Cucumber, Garlic Naan Marinated Artichokes, Feta, Dolmas, Tzatziki, Naan Marinated Kalamata Olives Tahini Banana Date Shake Shooters

BEACH SIESTA 16 per guest

Tortilla Chips, Guacamole Crafted Queso Blanco, Tropical Salsa, Pico de Gallo

DONUT TIME 11 per guest

Fresh Donuts from our Local Bakery Partner Assorted Hot Teas & Freshly Brewed Coffee

BEACHSIDE CEVICHE 25 per guest

Rock Shrimp Ceviche Shooters, Plantain Chips Spicy Asian Octopus Salad, Togarashi Wonton Chips Traditional Ceviche, Tortilla Chips

ON THE TRAIL 11 per guest

Make Your Own Trail Mix – Dried Fruit, Sunflower Seeds, Assorted Nuts, Granola, M&Ms, Chocolate Chips, Raisins, Mini Pretzels

BAKE SALE 12 per guest

Cookies, Brownies, Cupcakes, Pound Cake



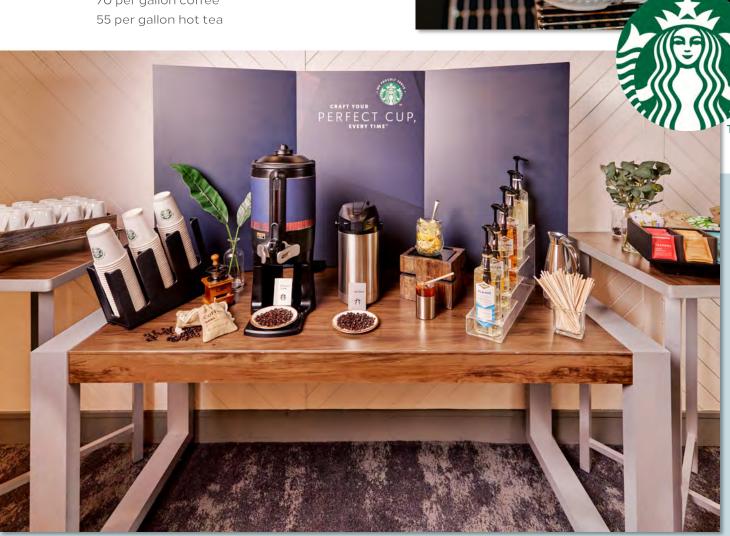


STARBUCKS coffee experience

Enjoy the signature Pike's Place Blend as we bring the classic Starbucks experience to your event.

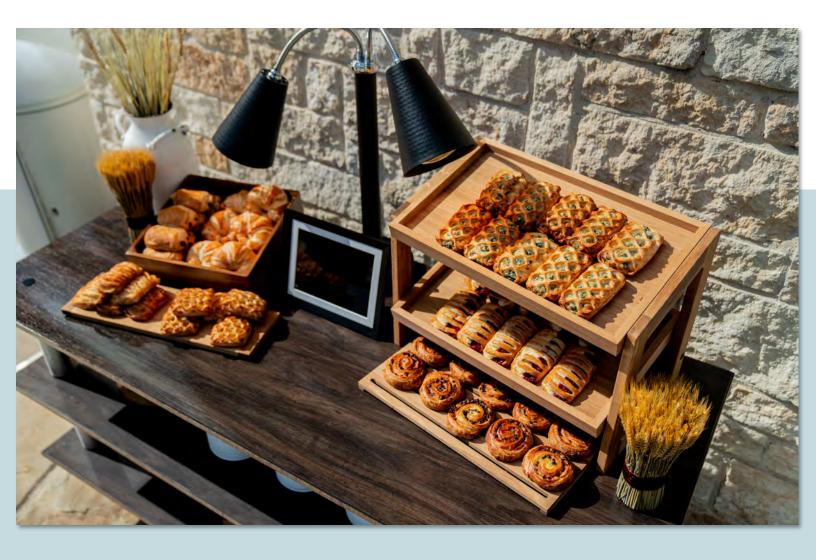
Freshly Brewed Pike's Place Blend Teavana Tea Selection Syrups: Caramel, Vanilla, Chocolate, Seasonal

70 per gallon coffee



BITES & snacks

Sliced Fresh Fruit 10 per person Fresh Baked Muffins 42 per dozen Individual Greek Yogurt 6 each New York Style Bagels with Spreads 38 per dozen Assorted Candy Bars 5 each Housemade Cookies 36 per dozen Power & Energy Bars 6 each Housemade Brownies or Blondies 36 per dozen Assorted Coffee Cakes 44 per dozen Roasted Mixed Nuts 6 per bag Tropical Trail Mix Butter Croissants or Assorted Danish 44 per dozen 5 per bag



EUROPEAN water experience

SAN PELLEGRINO ITALIAN SPARKLING

Aranciata (Orange)

Limonata

Aranciata Rossa (Blood Orange)

Melograno & Arancia (Orange Pomegranate)

ZERO

Lemonade

Peach & Clementine

San Pellegrino (Sparkling)

Aqua Panna Tuscany (Still)

Artesian Dried Fruits

Fresh Herbs

175 includes first 25 beverages

Additional beverages 7 each on consumption





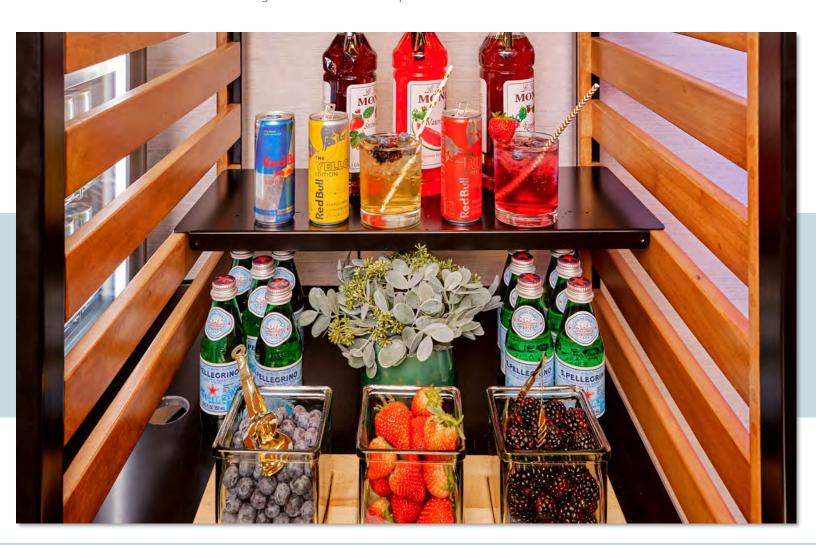
RED BULL Twist energy break

The Red Bull Twist break is a build your own energy-driven mocktail station with fresh fruit, herbs, and of course, Red Bull

Red Bull Energy Red Bull Sugar Free Red Bull Edition

Raspberry & Strawberry Syrups Sparkling Water Fresh Fruit Garnish & Herbs

175 includes first 20 beverages Additional beverages 8 each on consumption



MORE BEVERAGES

Soft Drinks 5 each
Gatorade 6 each
Fresh Squeezed Lemonade 45 per gallon

Mango Lemonade 98 per gallon Fruit-Infused Water 42 per gallon Milk (Skim, 2% and Whole) 25 per carafe

BITES & stations

SUSHI BAR Market Price

Rolls | California | Spicy Yellow Fin Tuna | Shrimp Tempura
Sashimi | Tuna | Salmon | Hamachi
Pickled Ginger | Soy Sauce | Wasabi | Edamame | Chopsticks

BAR BITES 42 per guest

Buffalo Chicken Wings I Bleu Cheese Dressing Beef Sliders I Cheddar Cheese I Truffle Aioli Fried Mozzarella Sticks I Marinara Beer-Battered Onion Rings I Honey Mustard Tortilla Chips I Guacamole I Fire-Roasted Salsa

MEDITERRANEAN 24 per guest

Prosciutto I Salami I Marinated Bocconcini I Tabbouleh Salad Chickpea Hummus I Red Pepper Hummus I Baba Ganoush I Tzatziki Tapenade I Marinated Olives I Pita Bread I Naan

SLIDERS 26 per guest

Guava BBQ Pork I Pickled Vegetables I Scallion Mayo Beef I Cheddar Cheese I Truffle Aioli Crab Cakes I Cajun Remoulade Bread & Butter Pickles

PAELLA 34 per guest

Fresh Clams I Mussels I Shrimp I Calamari I Scallops Chorizo Sausage I Chicken I Sofrito I Spanish Olive Oil Saffron-Infused Rice with Sweet Peppers & Peas



Hors d'oeurves prices reflect 50 pieces Displays prices per guest

HORS D'oeurves

CHILLED

Rock Shrimp Ceviche	350	Spicy Tuna Wonton	300
Roasted Mushroom & Boursin Crostini	275	Tostones I Chimichurri Aioli I Roasted Corn Salsa	275
Crab Salad in Phyllo	300	Oyster Shooters I Cocktail Sauce	275
Caprese Skewers I Basil I Balsamic	275	Avocado Toast I Marinated Tomato I Micro Basil	250

НОТ

Mini Beef Wellington	300	Conch Fritters I Spicy Remoulade	300
Vegetable Spring Roll I Sweet Chili Sauce	250	Beef Empanadas I Guasacaca	250
Toasted Ravioli I San Marzano Tomato Sauce	250	Mojo Pork Sliders	300
Coconut Shrimp I Sweet Chili Sauce	300		

DISPLAYS

CHILLED SEAFOOD

MP

Jumbo Cocktail Shrimp I Lump Crab Cracked Alaskan Snow Crab Legs I Oysters on Half Shell Cocktail Sauce I Shallot Mignonette

CHARCUTERIE

21

Prosciutto I Bresaola I Salami I Capicola Pickled Vegetables I Marinated Olives Grilled Bread I Dijon

FROMAGERIE

18

Chef's Selection of Cheeses Housemade Jam I Local Honey Assorted Crackers I Grilled Bread

CRUDITES

12

Garden Fresh Vegetables with Seasonal Dip Selection

FRUIT

10

Seasonal Sliced Fresh Fruits & Berries

Displays are priced per guest with a minimum of 25 guests



DINNER buffets

Coffee, Herbal Teas & Water are included with all Buffets.

Minimum of 25 guests required for all buffets.

Buffets offered for 1.5 hours.

OCEANFRONT STEAKHOUSE

Roasted Corn & Tomato Salad | Citrus Vinaigrette
Individual Baby Caesars | Grilled Crostini, Shaved Parmesan
Ribeye | Sauteed Onions, Mushrooms, Blue Cheese
Herb Roasted Chicken | Grilled Asparagus
Lobster Mac & Cheese
Loaded Mashed Potatoes
Bacon & Brussel Sprout Sauté | Parmesan
Chocolate Spoon Cake

AMERICANO 72

Homestyle Chicken Noodle Soup, Fresh Baked Rolls
Iceberg Wedge | Tomato, Cucumber, Carrots, Bleu
Cheese, Bacon Lardon, Buttermilk Bleu Dressing
Waldorf Chicken Salad | Granny Smith Apple, Walnuts,
Celery, Golden Raisins
New Potato Salad | Herbs, Celery, Cheddar, Dijoppaise

New Potato Salad | Herbs, Celery, Cheddar, Dijonnaise Mother's Meatloaf | Truffle Ketchup, Mushroom Demi Blackened Salmon Fillet | Sweet Corn & Edamame Succotash, Citron Remoulade Buttermilk Fried Chicken | Hot Honey White Cheddar Baked Mac & Cheese

Seasonal Mini Cobblers
Sea Salted Chocolate Chip Cookies

Chocolate Chunk Brownies

FAR EAST 68

Dumpling & Chicken Soup

Asian Salad | Chopped Lettuce, Carrots, Cashews, Lychee, Heart of Palm, Mandarin Orange, Citrus Dressing

Soba Noodle Salad | Green Cabbage, Cucumber, Mint, Scallions, Thai Chili, Lime-Soy Dressing

Vegetable Egg Rolls | Plum Sauce

Pineapple Fried Rice | Kim Chee, Eggs

Chicken Tonkatsu | Scallions, Japanese BBQ Sauce

Miso Soy Glazed Cod | Scallions

Vietnamese Beef | Shaved Red Onion, Broccoli,

Roasted Garlic Sweet Chili Sauce

Ginger Crème Brulé | Almond Cookies | Rice Pudding

MANGIA ITALIANO

70

58

Minestrone Soup, Fresh Baked Rolls

Classic Caesar | Romaine Hearts, Grana Padana, Panko Crumb, Caesar Dressing

Heirloom Tomato & Mozzarella | Basil, Balsamic Reduction Orzo Pasta Salad | Marinated Artichoke, Fire-Roasted Red Bell Pepper, EVOO, Sweet Basil, Citrus Vinaigrette Penne Primavera | Market Vegetable, Parmesan Cream

Chicken Caprese | Roasted Tomato, Fresh Mozzarella, San Marzano Sauce

Grilled Grouper | Puttenesca Sauce, Olives, Capers Mini Cannoli | Tiramisu

HAVANA NIGHTS

58

Fruit Skewers

Roasted Corn & Black Bean Salad

Chefs Seasonal Selection of In-Season Ceviche

Fried Tostones | Roasted Garlic & Cilantro Aioli

Chicken & Black Bean Empanadas

Lechon Asado | Camarones Al Ajillo | Ropa Vieja

Black Beans | Yellow Rice

Guava Cheesecake

THE SMOKEOUT

56

Country Cobb | Baby Gem, Sungold Tomato, Bacon, Farmed Egg, Bleu Cheese Crumbles, Buttermilk Ranch Heirloom Tomato | Whipped Ricotta, Pistachio Pesto, Maldon Sea Salt, Oil & Vinegar

Select Two Sides:

Pimento Mac & Cheese, Cheddar Grits, Bourbon Maple Brussel Sprouts, Tajin Elote Charred Corn, Down South Potato Salad, Texas Pit Beans

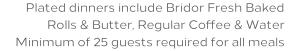
Select Two Entrees:

Ancho-Coffee Brisket | Molasses Tabasco Glaze
Chopped Pork Shoulder | Citrus Chili Mojo
St. Louis Ribs | Kansas City BBQ Rub
Hot Links | Smoked & Grilled
Dry Rubbed Chicken Wings | Mustard Seed Brine

Caramel Pecan Hand Pies | Sea Salt Caramel Nana's Banana Puddin' | Wafer, Cocoa Dust

(+8 per each additional entrée)







STARTER

OTATION	36/660 0//6	
Chefs Market Salad S	Seasonal Local Greens, Baby Tomato, Radish, Cucun	nber, White Balsamic Vinaigrette
Crunchy Arugula Fet	a I Sun-Dried Cherries, Almond-Pepita Granola, Maț	ole Vinaigrette
The Wedge Tomato,	Gorgonzola, Green Onion, Bacon Lardon, Onion Frill	s, Buttermilk Bleu Cheese
Poached Pear Field G	Greens, Candied Pecans, Goat Cheese Croutons, Pol	rt Berry Vinaigrette
Heirloom Tomato Co	ws Milk Ricotta, Pistachio Pesto, Cold-Pressed Olive	e Oil, Baby Arugula +3
Caesar Romaine Hea	art, Grana Padano, Panko Crumb, Classic Caesar Dre	ssing +3

select one

Ahi Tuna Crudo | Salsa Verde, Salmon Roe, Pickled Jalapeno, Petite Cilantro +16 Beef Tartare | Caper Frito, Black Garlic Aioli, Grilled Toast Points +18 Blue Lump Crab Cakes | Roasted Red Pepper Cream, Petite Tomato Salad +16 Mozzarella di Burrata | Truffle Honey, Petite Greens, Pistachio Pesto, Focaccia Toast Points +15

IVIAIIN	select one		
Beef Tournedos Oven-Cure	d Tomato	84	
Red Wine Braised Short Rib	Crispy Buttermilk Onion Frills	78	
Pink Peppercorn Salmon H	oney Glaze	70	
Cracker Crusted Cod Citrus	Dill Beurre Blanc	66	
French Cut Chicken Citrus 7	Thyme Brine, Chicken Jus	64	
Prosciutto Chicken Roasted F	Pepper, Parmesan, Spinach, Mushroom Panko, Sage Bechamel	65	
Truffle Chicken Scallopini C	aramelized Cremini Mushroom, White Wine Bechamel	67	
Forest Mushroom Wellington Thyme, Boursin Cheese, Chive Cream			
Japchae Stir-Fried Sweet Po	stato Noodle, Shitake Mushrooms, Peppers, Onions, Carrots, Napa Cabbage	58	

DESSERT select one

Opera Cake

NA A INI

Flourless Chocolate Tort | Raspberry, Whipped Cream, White Chocolate Ganache
NY Cheesecake | Sea Salted Caramel, Candied Pecans, Whipped Cream
Torched Lemon Tart | Lemon Curd, Meringue, Macerated Strawberry
Carrot Cake | Toasted Coconut, Whiskey Caramel, Pecan Praline

DELUXE DESSERT DISPLAY 14 per guest

Slices of New York Style Cheesecake, Red Velvet Cake, Chocolate Mousse Cake, Fruit Tart, Carrot Cake, Coconut Cake, Tiramisu

MINI DESSERT DISPLAY 12 per guest

Petite Cheesecakes, Crème Puffs, Éclairs, Chocolate Bites & Fudge Brownies



dinner ACTION STATIONS

STREET TACOS STAND 24 per guest

Flour & Corn Tortillas

Chipotle Chicken Tinga I Carne Asada

Queso Fresco I Smashed Guacamole I Fire Roasted Tomato I Crema

Chopped Onion I Cilantro I Choula Sauce I Lime

PASTA SAUTE STATION

26 per guest

Garganelli Pasta I Cavatappi Pasta I Orecchiette Pasta

San Marzano Tomato Sauce I Pinenut Pesto I A La Vodka Sauce I EVOO

Tomato I Onion I Broccoli I Asparagus Coins I Bell Pepper I Mushrooms I Parsley I Garlic I Chili Flake Ground Parmesan I Shaved Asiago I Garlic Bread

POKE YOUR WAY 29 per guest

Ahi Tuna I Salmon I Marinated Tofu I Sticky Rice

Namasu Cucumber I Avocado I Wakame I Carrots I Radish I Edamame I Flaming Hot Cheetos Chili Garlic Sauce I Traditional Poke Sauce I Siracha Mayo

RAMEN BAR 29 per guest

Tonkotsu Broth I Roasted Chicken Broth

Traditional Ramen Noodles I Soba Noodles

Chicken Thighs I Pork Charsu

Boiled Egg | Shaved Radish | Shredded Carrots | Nori | Bok Choy | Cilantro | Green Onion | Chili Sauce



STEAKHOUSE CARVED experience

We work with the finest purveyors and distributors to bring you the finest cuts of beef for a true carved steakhouse experience.

BEEF TENDERLOIN 36 PRIME RIB OF BEEF 30

Garlic Rub I Flaky Sea Salt Horseradish Crème I Dinner Rolls Thyme-Roasted Onions I Rosemary Demi Glace Horseradish Crème I Dinner Rolls

Prices may vary by seasonality

dinner CARVING STATIONS

SWINE & FOWL

Select One:

Sweet Tea-Brined Pork Loin I Cranberry Orange Chutney	15
Whole Suckling Roasted Pig I Pineapple Moustarda I Mojo Onions I Hawaiian Rolls	21
Citrus-Brined Turkey I Lemon Sage Aioli I Smoked Chipotle Turkey Jus	16

FISH

Select One:

Herb-Marinated Salmon I Citrus Salad I Cajun Beurre Blanc	21
Sesame-Crusted Ahi Tuna I Watermelon I Wakame I Kim Chee	21
Whole Fried Snapper I Tomato-Avocado Salsa I Orange Chipotle Glaze	29

Carving stations require a minimum of 25 guests.

Chef attendant fees may apply.







bars & BEVERAGE

DIAMOND BAR

Top Shelf

Grey Goose Vodka Hendricks Gin Bacardi Silver Rum Patron Silver Tequila Jameson Whiskey Maker's Mark Bourbon Glenfiddich Scotch

Sea Sun Chardonnay Kim Crawford Sauvignon Blanc Terra d'Oro Pinot Grigio 14 Hands Merlot Kendall Jackson Cabernet Meiomi Pinot Noir Cote des Roses Rose

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Lagunitas IPA
Heineken
Corona Extra
Stella Artois
Longboards Lager
Blue Moon
Soft Drinks

PLATINUM BAR

Premium Brands

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

Decoy by Duckhorn Wines: Chardonnay Sauvignon Blanc Rose Pinot Noir Merlot Cabernet Sauvignon

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Heineken
Corona Extra
Stella Artois
Longboards Lager
Blue Moon
Soft Drinks

GOLD BAR

House Brands

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

Three Thieves Wines: Chardonnay Pinot Grigio Pinot Noir Red Blend Cabernet

Budweiser
Bud Light
Miller Light
Coors Light
Michelob Ultra
Heineken
Corona Extra
Stella Artois
Yuengling
Soft Drinks

SILVER BAR

Beers & Wines

Three Thieves Wines: Chardonnay Pinot Grigio Pinot Noir Red Blend Cabernet

Budweiser
Bud Light
Miller Light
Corona Extra
Michelob Ultra
Stella Artois
Longboards Lager
Blue Moon
Yuengling
Lagunitas IPA
Soft Drinks



bar PACKAGES

We offer a diverse range of bar packages to fit every time of day and style. Each package is priced per guest, based on the bar package level.

DIAMOND PLATINUM GOLD SILVER Top Shelf Open Bar

Premium Brands Open Bar

House Brands Open Bar

R Beer & Wines



	1HOUR	2 HOURS	3 HOURS	4 HOURS
DIAMOND BAR	\$31	\$44	\$57	\$70
PLATINUM BAR	\$29	\$40	\$51	\$62
GOLD BAR	\$27	\$36	\$45	\$54
SILVER BAR	\$23	\$32	\$41	\$50



This bar selection offers your guests the option to order the drinks off your designated bar, and the ordered beverages are tallied on a consumption basis for billing at the conclusion of your event.

cash BAR

This bar selection offers a full range of beverages for your guests to pay for as they order. The hotel offers a lobby ATM on site for convenience.

HOST BAR & CASH BAR PRICING

Diamond Cocktails	13	Imported Beer	9
Platinum Cocktails	11	Domestic Beer	6
Gold Cocktails	9	Three Thieves Wines	9
Soft Drinks	5	Specialty Wines	10-13

BARTENDERS & EVENT STAFF

Bartenders and event staff is required for your event. All bars require a \$150 bartender per 100 guests. Event staff rates vary based on scope of your event to ensure excellent service. See your event manager for a staffing quote.



bloody mary BAR

28 per guest, per hour

CLASSIC Wheatley

TEQUILA Espolon Blanco
VODKA Tito's Handmade

SMOKY Ilegal Mezcal

Bacon, Stuffed Olives, Pickles, Celery, Lime, Lemon, Pickled Vegetables, Longboards Signature Hot Sauce

mimosa BAR

15 per guest, per hour

SPARKLING WINE

Fresh-Squeezed Orange Juice Grapefruit Juice Cranberry Juice Seasonal Berries Garnish



CRAFTED mocktails

13 per guest, per hour

THE FRENCH 86
ROSEMARY FIZZ
ITALIAN EXPERIENCE
ZERO ITALIANO

Lyre's Classico, Fever Tree Sicilian Lemonade, Rosemary Rosemary Syrup, Fever Tree Blood Orange, Fresh Lemon San Pellegrino Aranciata, Limonata, Aranciata Rossa Peach or Lemonade

Make it a Crafted Cocktail Bar!

Upgrade with Vodka & Gin

22 per guest, per hour

19 per guest, per hour



Discover a refreshing twist on a classic Italian aperitif, where bright, Citrus mingles with bubbly prosecco and a splash of soda for the perfect balance of bittersweet and effervescent.

APEROL SPRITZ FRENCH SPRITZ HUGO SPRITZ SEEDLIP (NA) SPRITZ

Aperol, Rufino Prosecco, San Pellegrino, Fresh Orange Grand Mariner, Prosecco, San Pellegrino, Fresh Orange St-Germain, Prosecco, San Pellegrino, Fresh Mint & Lime LIMENOCELLO SPRITZ Limoncello, Prosecco, San Pellegrino, Fresh Lemon Seedlip NA, San Pellegrino, Fresh Rosemary & Lime

> 150 set up fee & 150 bartender fee applicable Bartender fee may increase based on guest count



tequila & MEZCAL

22 per guest, per hour

ME PATRON Patron, Fresh Agave Sour, Pineapple, Jalapeno, Tajin ILEGAL PASION Ilegal Mezcal, Passion Fruit, Fever Tree Grapefruit

150 bartender fee applicable Bartender fee may increase based on guest count



the prisoner WINE TASTING EXPERIENCE

UNSHACKLED Chardonnay 54

Sauvignon Blanc 54

Cabernet 54

SALDO Chenin Blanc 62

Zinfandel 62

THE PRISONER Red Blend 98



bourbon AFICIONADO

SMOKED OLD FASHIONED

Maker's Mark, Knob Creek Rye, Homemade Syrup, Bitters

29 per guest, per hour

150 bartender fee applicable Bartender fee may increase based on guest count

Based on consumption, minimums may apply





local craft BEER TASTING

BREVARD'S BEST CRAFTED EXPERIENCE

Intracoastal Brewing Dragon Point IPA
Intracoastal Brewing Southern Style Amber Lager
Intracoastal Space Coast Light Lager
Playlinda Blonde Ale
Playlinda Robonaut Red Ale
Playlinda Pleasure Chest IPA

26 per guest, per hour 150 bartender fee per 100 guests













CORPORATE meeting package

Our meeting packages are thoughtfully crafted to enhance your professional gatherings with exceptional food and impeccable service. Whether you're hosting a small team meeting, a large conference, or an executive retreat, our diverse menu offers a range of delicious options designed to fuel productivity and delight your attendees.

From energizing breakfasts to satisfying lunches and gourmet snacks, each item is prepared with the highest quality ingredients, ensuring your event is as successful as it is memorable. Let us take care of the details, so you can focus on what matters most—achieving your business goals.



CORPORATE MEETING PACKAGE

110 per guest

- Continental Breakfast Buffet
- Morning Beverage Station Refresh
- Lunch Buffet
- Afternoon Break
- You choice of TV or Screen/Projector for Audio Visual

Corporate Meeting Package is offered for a minimum of 25 guests.

THE SURFSIDE CONTINENTAL

Fresh Baked Breakfast Pastries

Fruit Preserves & Jams | Peanut Butter & Nutella

Seasonal Fruits & Fresh Berries

AFTERNOON BREAK

Includes Chef's Selection of Home Baked Cookies, Brownies, or Cupcakes, a Salty Snack of the Day such as Popcorn or Assorted Chips, Refresh of Beverage Station.

LUNCH BUFFET Select One

THE SANDWICH BOARD

Green Salad | Cucumber, Red Onion, Shredded Carrots

Homemade Loaded Potato Salad

Seasonal Fruit Salad

Sliced Roast Beef, Smoked Turkey, Capicola, Salami, Grilled Chicken

Cheddar, Swiss & Provolone Cheeses

Selection of Assorted Sandwich Breads & Rolls

Whole Grain Mustard, Chipotle Mayonnaise, Pesto Mayo

Housemade Potato Chips | Bacon Blue Cheese & Green Onion Dip

Chocolate Chip Cookies | Brownies & Blondies

TACO TUESDAYS

Chicken Tortilla Soup

Southwest Salad | Romaine, Roasted Corn & Black Bean Salsa, Tortilla Strips, Avocado Ranch

Ensalada de Elote | Charred Corn, Queso Fresco, Cilantro, Green Onion, Tajin Aioli, Fresh Lime

Choice of Two Mains:

Carne Asada, Chicken Tinga, Pork Carnitas, or Blackened Shrimp (Additional Mains +5 each)

Flour & Corn Tortillas, Shredded Iceberg Lettuce, Crema, Monterey Jack Cheese, Fire Roasted Tomato Salsa, Smashed Guacamole

Churros with Dulce de Leche & Mexican Hot Chocolate Tres Leches Cake

MANGIA ITALIANO

Minestrone Soup, Fresh Baked Rolls

Classic Caesar | Romaine Hearts, Grana Padana, Panko Crumb, Caesar Dressing

Heirloom Tomato & Mozzarella | Basil, Balsamic Reduction Orzo Pasta Salad | Marinated Artichoke, Fire-Roasted Red Bell Pepper, EVOO, Sweet Basil, Citrus Vinaigrette Penne Primavera | Market Vegetable, Parmesan Cream Chicken Caprese | Roasted Tomato, Mozzarella, San Marzano Grilled Grouper | Puttenesca Sauce, Olives, Capers Mini Cannoli | Tiramisu

THE SMOKEOUT

Country Cobb | Baby Gem, Sungold Tomato, Bacon, Farmed Egg, Bleu Cheese Crumbles, Buttermilk Ranch Heirloom Tomato | Whipped Ricotta, Pistachio Pesto, Maldon Sea Salt, Oil & Vinegar

Select Two Sides: Pimento Mac & Cheese, Cheddar Grits, Bourbon Maple Brussel Sprouts, Tajin Elote Charred Corn, Down South Potato Salad, Texas Pit Beans

Select Two Mains:

Ancho-Coffee Brisket | Molasses Tabasco Glaze Chopped Pork Shoulder | Citrus Chili Mojo St. Louis Ribs | Kansas City BBQ Rub Hot Links, Smoked & Grilled

Dry Rubbed Chicken Wings | Mustard Seed Brine (Additional Mains +8 each)

Caramel Pecan Hand Pies | Sea Salt Caramel Nana's Banana Puddin' | Wafer, Cocoa Dust

AUDIO visual

The Crowne Plaza Melbourne-Oceanfront offers a full selection of audio visual aids to support your event. We partner with On Site Audio Visual, located at the hotel to assist with all of your audio visual needs, including staging.

On Site Audio Visual offers the convenience and expertise of in-house audio visual support to ensure your meeting is a complete success.

Your Catering Manager can offer a current menu of available options upon request.



INFO to know

MEAL & EVENT TIMES

Most events are up to 4 hours, plus set up and breakdown time. Additional time may carry applicable fees. Lunches are served between 11am and 4pm. Brunches must conclude by 2pm. Dinners are served between 4- 10pm. Buffets are one-hour service unless otherwise indicated.

Buffets are set for one hour of services. Brunches and Stations are set for 1.5 hours of service. Plated meals are set for 1.5 hours of service (approximately). Breaks are set for 30 minutes of service.

Brunches require a minimum of 30 guests. Other buffets and breaks require a minimum of 25 guests. Plated meals require a minimum of 12 guests.

SERVICE CHARGE, TAX & FEES

Prices are subject to service charge (9%), gratuity (14%), and local and state taxes (7%). Tax and service charge are subject to change without prior notice.

A \$25 per bottle corkage fee applies to wine brought in and opened for the event. Staffing fees may apply based on service and bar style selected.

SPECIAL CATERING NEEDS

Our talented culinary team can accommodate special catering needs upon request, including gluten free, vegetarian, and vegan dietary parameters. Please discuss with your Catering Manager for options.

OUTSIDE CATERING

The hotel does not permit outside catering, and provides a full range of catering options for all event styles. For specialty catering needs, please discuss with your Sales Manager. Celebration cakes may be provided by the client. A \$4 per guest cake cutting fee applies to all cakes.

PARKING

Parking is \$15 for overnight hotel guests.

GROUP ROOM RATES

Your Sales Manager can facilitate a group room rate for qualifying groups. The hotel provides a custom booking link for your group's guests to easily book their own stays with us at the group rate prior to the group cutoff date.

PACKAGES

Packages may be mailed to the hotel on your behalf to:
Crowne Plaza Melbourne-Oceanfront
Attn: GUEST NAME, EVENT NAME
1550 N. Atlantic Avenue

Cocoa Beach, FL 32931

Packages may arrive at the hotel no more than 72 hours prior to guest arrival/retrieval. Package handling fees will be applied to your guest room or group master account for all packages received without prior written notice.

CONTRACTS, DEPOSITS & PAYMENTS

A signed contract with a non-refundable deposit is due to secure the date. Following your detailing appointment, you will receive a Banquet Event Order from our Venue Coordinator summarizing the details of your event. Your final head count and guarantee will be due fourteen (14) business days prior to the event.

We accept certified check or credit card as method of payment. Personal checks are not accepted within 14 business days of the event. Please make all checks payable to the Crowne Plaza Melbourne-Oceanfront.

CRUISE SHUTTLE

Fee-based cruise shuttle services are provided by our local transportation partner. They receive your reservations directly through their web site. To book, please visit www.cocoabeachtransfers.com

TRAVEL

Located on the oceanfront in Cocoa Beach, Florida, the hotel is a 20 minute drive to the Melbourne Orlando International Airport (MLB), or 50 minute drive for Orlando Sanford International Airport (SFB).

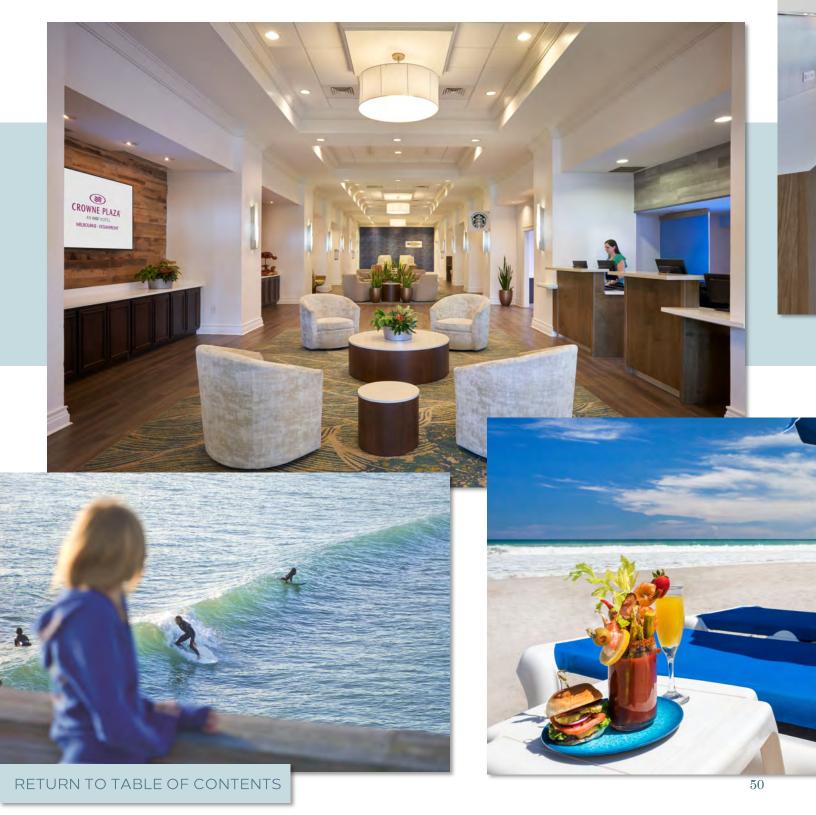
The Cruise Shuttle company listed above offers fee-based airport shuttle services.

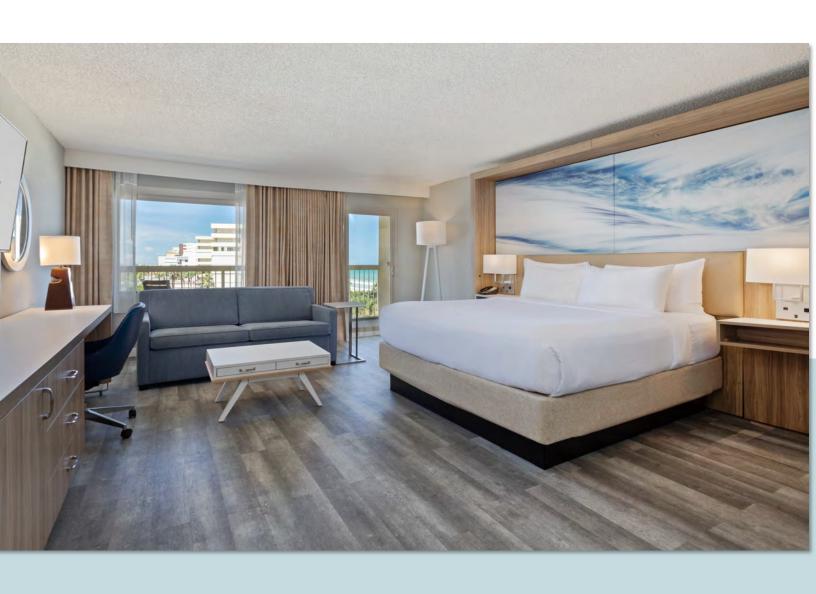
VENDORS

Vendors have access to your space two 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 Sales Manager. Vendor Meals are available and number of vendors must be submitted with your final event guest count.

crowne plaza melbourne OCEANFRONT

The Crowne Plaza Melbourne-Oceanfront offers the comforts of your favorite beach vacation. Enjoy a variety of room configurations, including King Studio, Queen/Queen Studio, and Suite options.









oceanfront DINING EXPERIENCES

LONGBOARDS OCEANFRONT GRILLE

Enjoy casual beachfront dining with tropical vibes at Longboards Oceanfront Grille. This laid-back outdoor spot offers fresh seafood, burgers, and island-inspired cocktails, perfect for savoring ocean views in a relaxed setting.

STARBUCKS

Your on-the-go café for gourmet coffee, pastries, and light snacks. It's the perfect place for a quick morning pick-me-up or a relaxed afternoon coffee while enjoying the oceanfront surroundings.











beachfront AMENITIES

At our hotel, you're only steps from the beautiful sands of Melbourne, in the heart of Florida's Space Coast.

Relax by the pool deck, featuring Longboards Oceanfront Grille and dedicated beach access through the Crowne Plaza Arch.

- Direct Beach Access
- Large Outdoor Pool
- Pool and Beach Food & Beverage Service
- Six Miles from Melbourne Orlando International Airport (MLB)
- 25 Miles from Port Canaveral
- 35 Miles from Kennedy Space Center & NASA
- 290 Recently-Renovated Guest Rooms
- 13,760 sf. of Flexible Meeting & Event Space
- Fitness Center
- Technology Lounge
- Longboards Oceanfront Grille offering breakfast, lunch, and dinner daily, with weekday Happy Hour













let's connect

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IHG HOTELS &





































