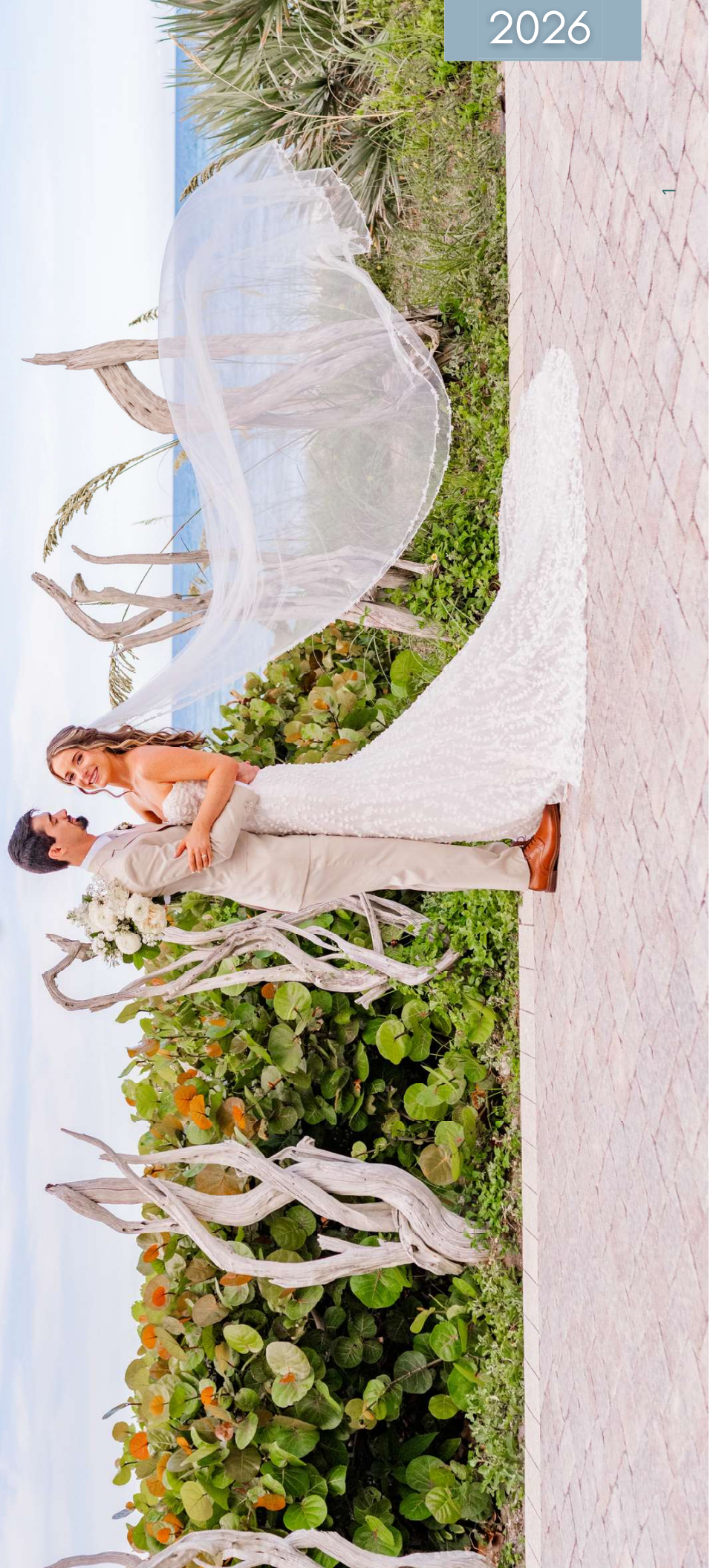


CROWNE PLAZA®

— BY IHG —

MELBOURNE OCEANFRONT

Weddings & Celebrations



2026

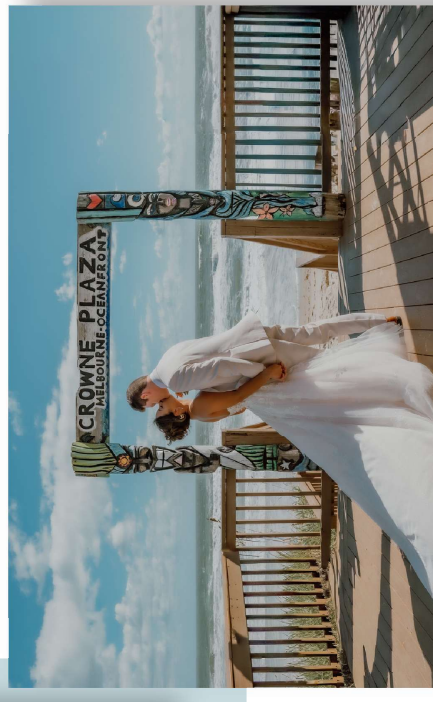
Welcome to the

CROWNE PLAZA MELBOURNE-OCEANFRONT

Welcome to Crowne Plaza Melbourne-Oceanfront, where coastal elegance and timeless romance come together to create the perfect backdrop for your wedding celebration. Nestled along Florida's stunning Space Coast, our oceanfront venue provides a breathtaking backdrop for every celebration of your wedding weekend. From picturesque beach ceremonies and intimate rehearsal dinners to elegant receptions and memorable farewell brunches, every moment is designed to be unforgettable.

Our experienced wedding team is dedicated to bringing your vision to life with personalized service, exceptional cuisine, and beautifully appointed event spaces. Whether you dream of a beachfront inspired celebration or a sophisticated ballroom reception, we are committed to creating a seamless and memorable experience for you and your guests.

At Crowne Plaza Melbourne-Oceanfront, every love story deserves a stunning beginning. We are honored to be part of your journey and look forward to celebrating one of life's most meaningful moments with you.



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FROM OUR *Chef*

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,

Chef Joe Chaiaphum



GRAND Ballroom

Host your event in the Grand Ballroom for groups up to 250. There is plenty of room to hold a wedding ceremony and reception, or mix and mingle for your birthday or corporate event.

EVENT Spaces

ST. MARTIN & ST. LUCIA

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

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



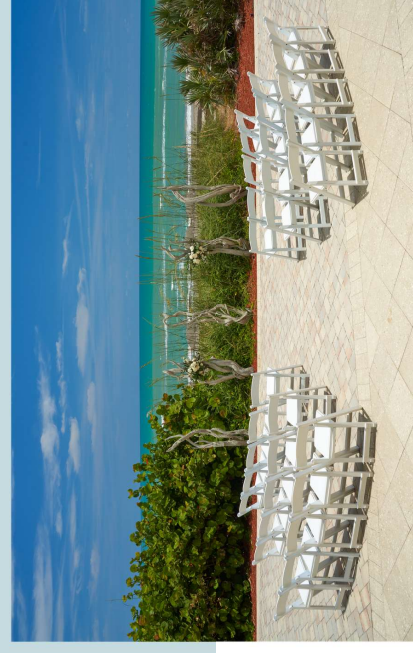
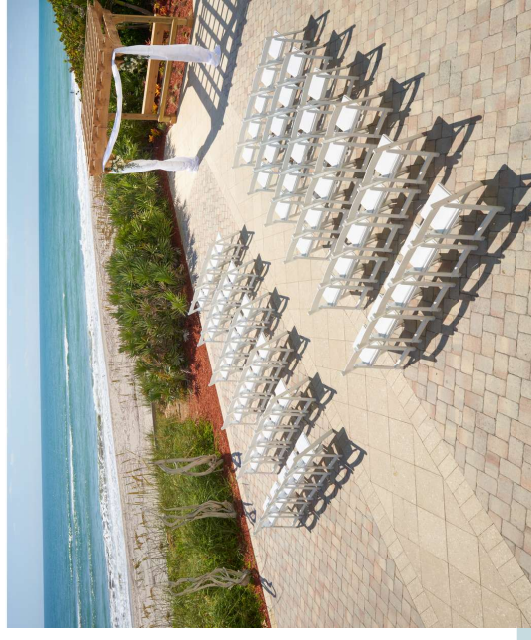
THE STUDIO

The Studio offers a comfortable and private space for the bride or groom and their bridal party to relax, get ready, and enjoy special moments before the ceremony. With flexible seating and plenty of room to prepare, it's the perfect setting to begin your wedding day.



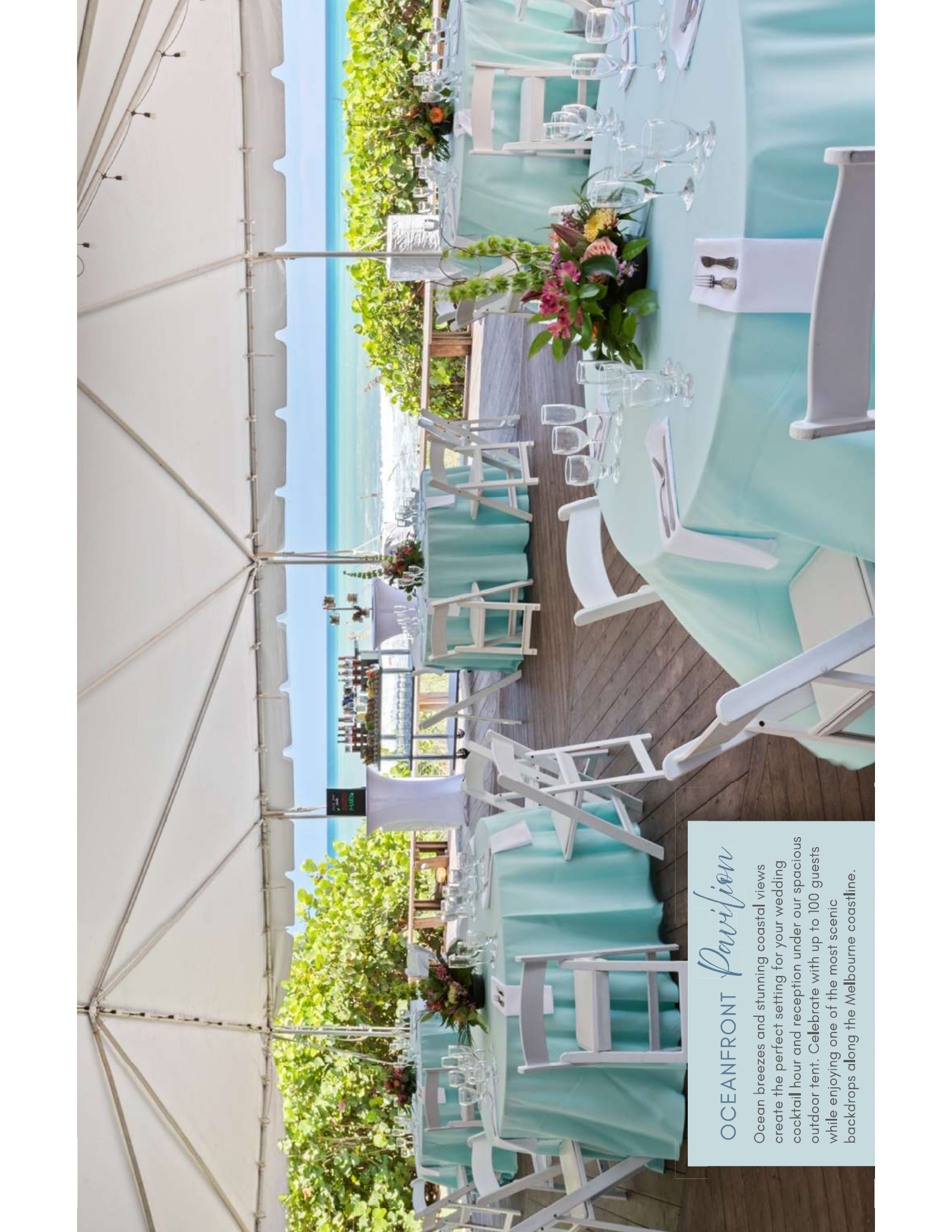
OCEANFRONT GAZEBO

Exchange your vows beneath our Oceanfront Gazebo, where breathtaking ocean views create a romantic setting for an unforgettable beachfront ceremony.



OCEANFRONT PATIO

Enjoy a beachfront ceremony from our Oceanfront Patio, featuring stunning ocean views and a relaxed coastal ambiance—without the sand. The perfect balance of seaside beauty and effortless comfort for your special day.

A large outdoor wedding reception tent with white and teal decor, overlooking the ocean. The tent is set up on a wooden deck, and the tables are covered with teal cloths. White chairs are arranged around the tables, and there are floral centerpieces. The ocean is visible in the background, and the sky is blue.

OCEANFRONT Pavilion

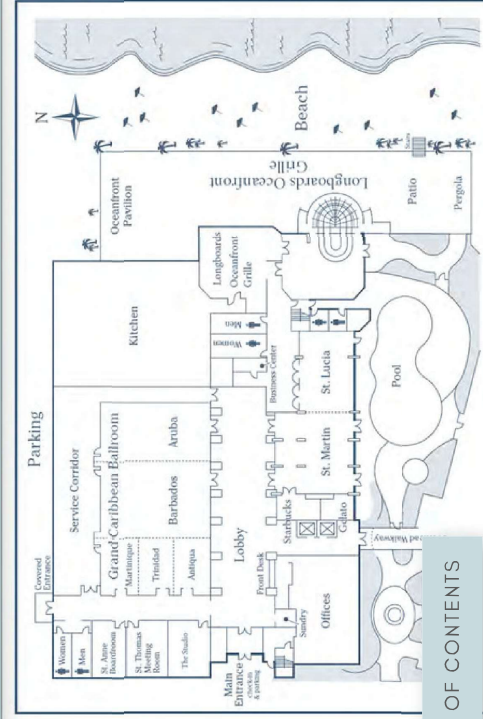
Ocean breezes and stunning coastal views create the perfect setting for your wedding cocktail hour and reception under our spacious outdoor tent. Celebrate with up to 100 guests while enjoying one of the most scenic backdrops along the Melbourne coastline.



FIND YOUR Space

Whether you're planning an intimate wedding with your closest loved ones or a grand celebration with all your family and friends, we offer the perfect indoor and outdoor spaces to bring your vision to life. From breathtaking oceanfront ceremonies to elegant ballroom receptions, our flexible event venues can be customized to accommodate weddings of every size, ensuring every detail of your special day is beautifully brought to life.

Event Space	SO. FEET	DIMENSIONS	BANQUET ROUNDS 10 PER TABLE	THEATER	RECEPTION	CLASSROOM	CONFERENCES	U-SHAPE
GRAND BALLROOM	4,420	85' X 52'	370	500	500	300	100	80
ARUBA	1,456	28' x 52'	90	125	125	70	40	40
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'	52	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	1,600	40' x 40'	100	150	150	60	40	40
OCEANFRONT PATIO GAZEBO	3,315	85' x 39'	300	300	300	-	-	-
BANDSTAND	540	30' x 18'	14	-	30	-	-	12

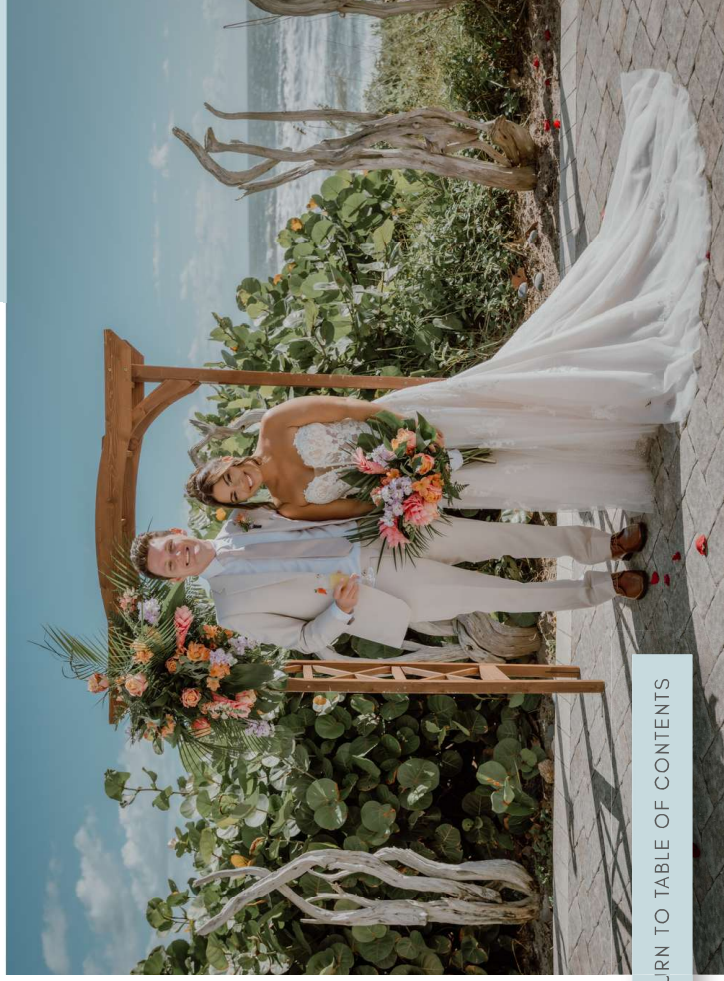


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I DO *with a view*

Hosting your wedding ceremony on sandy shores of the Florida Space Coast offers an unparalleled experience with a variety of set up options. Each ceremony is designed with you in mind and will accommodate up to 300 guests.

Spend the morning getting ready in the comfort of our wedding ready room, surrounded by your closest friends and family. Relax, celebrate, and savor every moment before stepping out to begin your forever together.



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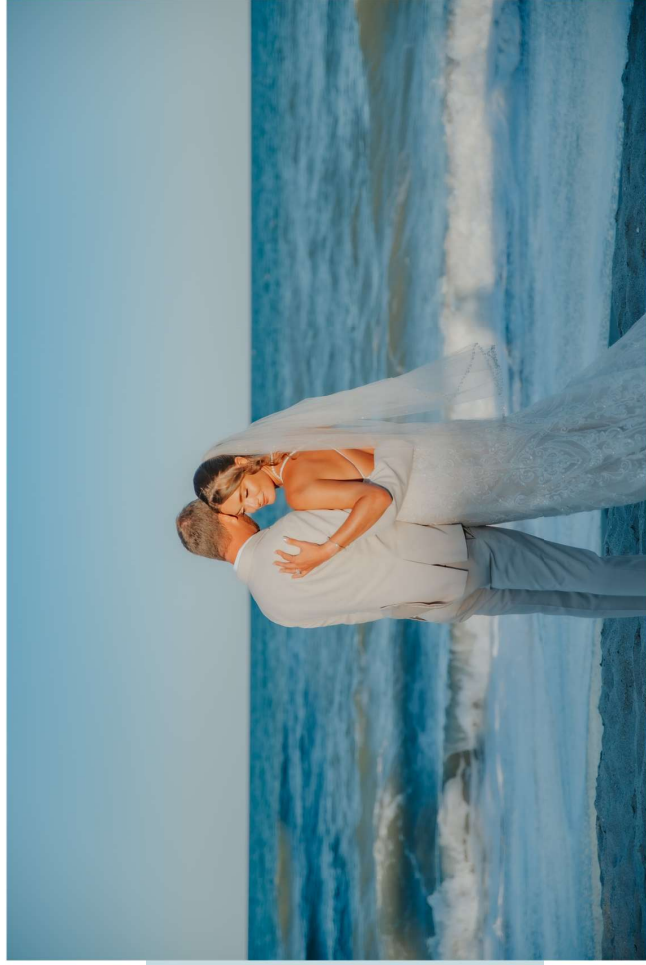


CEREMONY PACKAGES INCLUDE

- Hotel-Provided Arch
- White Garden Chairs
- Fruit-Infused Water Station
- Ceremony Rehearsal Time & Space (based on availability)
- Weather Back-Up Space
- Getting Ready Room 4-Hours Prior to Ceremony
- Rental Includes one hour (30 minutes of guest arrival time plus 30 minutes for ceremony)
Additional time based on availability and may incur charge

Wedding Reception PACKAGES

We offer a diverse range of wedding packages to fit every time of day and style. Each package is priced based on service style and bar level.



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HOTEL RECEPTION PACKAGES INCLUDE

Five Hour Evening Event (Four Hours for Daytime Weddings)

Dedicated Cocktail Hour & Dinner/Reception Event Space

Banquet Tables and Chairs, Buffet, Place Card, Gift & Accessory Tables

Champagne Toast or Passed Champagne (for all guests 21+)

Selection of Butler Passed Hors d'oeuvres and Display Stations

Menu Tasting for up to Four Guests

- Floor Length Table Linens, Napkins, White Chair Covers with Sash (color from available options)

Dance Floor (available for Grand Ballroom events)

Outdoor and Tented events have dedicated indoor weather backup space booked Rental includes a total of 9 hours (2 hr set up, 1 hr cocktail, 4 hr reception, 2 hr breakdown)

- Honeymoon Suite for the couple to enjoy the night of the wedding with Amenity

*Second Honeymoon Suite night included for weddings of \$15,000 or more.

Discounted Group Hotel Rates for Overnight Guests with Custom Online Booking Link

Gun-Kissed Brunch

BUFFET

All prices are subject to a 23% service charge and applicable 7% sales tax.
\$115++ per guest

- Three Hour Beer and Wine Bar

Champagne Toast for All Guests

Non-Alcoholic Champagne Also Available

Chef-Curated Fruit & Cheese Platter

Smoked Salmon Display

Scrambled Eggs

Smoked Bacon Strips & Sausage Links

Cheesy Potato Casserole
- Assorted Breakfast Breads

Sweet Butter, Preserves, Peanut Butter, Nutella

Garden Salad with Two Dressings

Baked Seafood Pasta with Lobster Cream

Herb Roasted Chicken Breast

Roasted Farmers Market Vegetables

Wedding Cake Credit

Wedding Florals Credit

Specialty Linens



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Brunch ACTION STATIONS

All prices are subject to a 23% service charge and applicable 7% sales tax.
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



BRUNCH BAR ENHANCEMENTS

- BLOODY MARY BAR

\$28 per guest, 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

\$17 per guest, per hour

Prosecco, Fresh Squeezed Orange Juice, Mango Puree, Grapefruit Juice, Fresh Berries Garnish
- SPRITZ BAR

\$21 per guest, per hour

Aperol, Grand Mariner, Hugo, Americano Spritz

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

FULL BAR UPGRADE		
\$15 PER GUEST	GOLD BAR	
\$20 PER GUEST	PLATINUM	

Seashore Dinner

PACKAGE

All prices are subject to a 23% service charge and applicable 7% sales tax.

\$130+++ per Guest Plated Selection

\$135+++ per Guest Buffet Selection

COCKTAIL HOUR

Two Display Stations

BAR

Four Hour Hosted Gold Tier Bar

Champagne & Non-Alcoholic Toast

DINNER

One Salad Selection

Two Entrée Selections

Two Fresh Sides

Rolls & Butter

Coffee & Tea Service

INCLUDED ENHANCEMENTS

Coordinated Specialty Linens

Ocean Breeze Dinner

PACKAGE

All prices are subject to a 23% service charge and applicable 7% sales tax.

\$160+++ per Guest Plated Selection

\$165+++ per Guest Buffet Selection

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

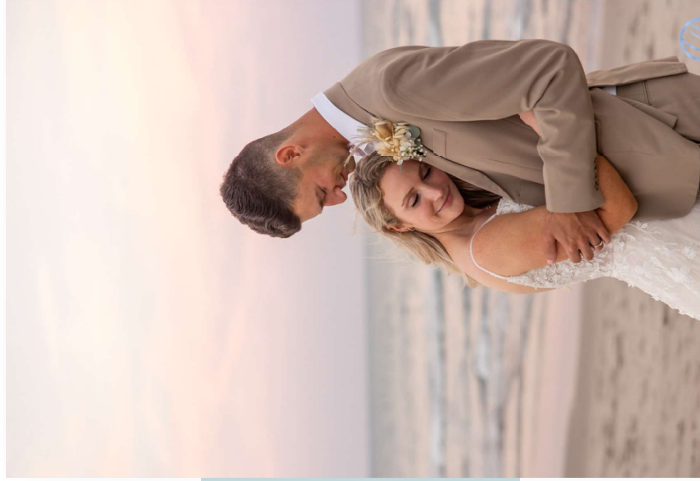
Coffee and Tea Service

INCLUDED ENHANCEMENTS

Coordinated Specialty Linens

Wedding Cake Credit

Wedding Floral Credit



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Cocktail HOUR

hot

Maui Shrimp Spring Rolls, Toasted Garlic Soy
Rice Flour Wrapped Shrimp, Gochujang Sauce
Coconut Shrimp, Orange Marmalade Sauce
Crab Cakes, Meyer Lemon Aioli
Peppered Bacon Wrapped Scallops
Beef Empanadas, Guasacaca
Mini Beef Wellington
Piri Chicken Thighs, Mint and Cilantro Chutney
Chicken Pot Stickers, Toasted Ginger Soy
Vegetable Spring Rolls, Ginger Soy
Wild Mushroom and Truffle Arancini, Pesto Aioli
Spinach and Feta Spanakopita
Fried Mozzarella Ravioli, San Marzano Tomato Sauce

chilled

Tuna Poke Wonton Cups
Gazpacho Shooter, Blackened Shrimp
Smoked Salmon, Caviar, Crème Fraîche, Blini
Chef's Seasonal Ceviche
Seared Beef Tenderloin, Garlic Crostini, Horseradish Crème,
Chive Baton
Melon Skewers, Prosciutto, Mozzarella, Balsamic Reduction
Tomato Bruschetta, Herbed Crostini
Avocado Toast, Marinated Tomatoes
Tostones, Chimichurri Aioli, Roasted Corn and Black Bean Salsa
Grilled Crostini, Boursin, Roasted Mushrooms

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Display Stations

All prices are subject to a 23% service charge and applicable 7% sales tax.



TROPICAL BLISS

Chef's Seasonal Selection of Sliced Fruit and Local Berries, Key Lime Yogurt

FARMERS MARKET CRUDITÉ

Locally Sourced Vegetables, Black Bean and Pimento Hummus

MEDITERRANEAN

Roasted Garlic Hummus, Garlic Naan, Marinated Artichokes and Olives, Roasted Red Peppers, Grilled Vegetables

FROMAGERIE

Chef's Curated Selection of Cheese, Assorted Crackers, Grilled Breads, Homemade Seasonal Jam, Local Honey

ELEVATED DISPLAY STATIONS

CHARCUTERIE

Italian Prosciutto, Bresaola, Salami, Capicola, Pickled Vegetables, Grilled Bread, Cornichons, Dijon Spread
\$10 per guest

SUSHI AND SASHIMI

California Roll, Spicy Tuna Roll, Salmon Roll, Sashimi of Yellowfin Tuna, Salmon, Pickled Ginger, Soy Sauce, Wasabi
\$20 per guest

CHILLED SEAFOOD DISPLAY

Citrus Poached Jumbo Shrimp, Oysters on the Half Shell, Chilled New Zealand Green Lip Mussels, Snow Crab Claws, Key Lime Cocktail Sauce, Mignonette, Lemon
\$30 per guest

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Dinner SELECTIONS

All prices are subject to a 23% service charge and applicable 7% sales tax.

SALADS

CROWNE SALAD | Chopped Romaine, Iceberg, Heirloom Tomatoes, Cucumbers, Carrots, Choice of Dressing
WEDGE CAESAR | Hybrid Romaine, Shredded Asiago, Garlic Herb Croutons, Creamy Caesar Dressing
BABY BIBB | Crumbled Goat Cheese, Candied Pecans, Local Berries, Honey-Citrus Vinaigrette
HARVEST BLEND | Mandarin Oranges, Sunflower Seeds, Burrata, Champagne Vinaigrette

ENTRÉES

PAN-ROASTED CHICKEN | Bone-in Springer Mountain Farms Chicken Breast, Wild Mushroom Sauce
GRILLED BONELESS CHICKEN | Rosemary and Garlic Reduction
UMAMI RUBBED PORK TENDERLOIN | Honey-Garlic Reduction
BLACKENED SALMON | Cajun Beurre Blanc
GRILLED FLAT IRON STEAK | Chimichurri Butter
HARISSA MARINATED VEGETABLES | Purple Rice and Quinoa Blend
VEGETABLE WELLINGTON | Smoked Tomato Cream

SPECIALTY ENTREES

COCONUT CRUSTED GROUPER | Thai Red Curry Cream +\$10
BONE-IN DOUBLE CUT PORK CHOP | Jalapeño-Pineapple Chutney +\$15
CENTER CUT BEEF TENDERLOIN | Porcini Demi-Glace +\$20

SIDE SELECTIONS

Roasted Garlic Whipped Potatoes	Citrus Charred Asparagus
Truffle Parmesan Roasted Marble Potatoes	Roasted Brussels Sprouts
Maple Roasted Fingerling Sweet Potatoes	Honey-Sriracha Glazed Carrots
Cilantro-Lime Jasmine Rice	Garlic Roasted Broccolini



Beachside Dinner

STATIONS PACKAGE

All prices are subject to a 23% service charge and applicable 7% sales tax.
\$171++ per guest for 3 Stations
\$186++ per guest for 4 Stations
\$201++ per guest for 5 Stations

COCKTAIL HOUR

Four Butler Passed Hors D'oeuvres
Two Display Stations

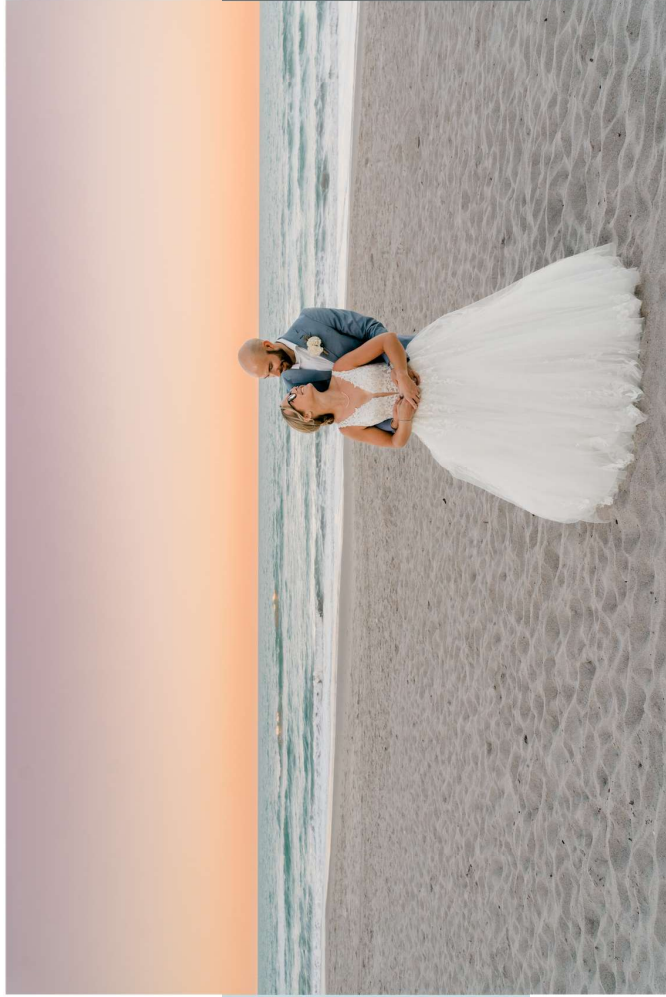
BAR

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

Wedding Cake Credit
Wedding Florals Credit
Specialty Linens Credit

INCLUDED ENHANCEMENTS

Specialty Linens in the Color of your Choice



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POKE YOUR WAY

Ahi Tuna, Salmon, Sticky Rice, Namasu Cucumbers, Avocado, Wakame Salad, Watermelon Radish, Carrots, Edamame, Flaming Hot Cheetos
Chili Garlic Sauce, Traditional Poke Sauce
Kimchee Mayo, Sriracha Aioli

RAMEN BAR

Tonkotsu Broth, Roasted Chicken Broth, Traditional Ramen Noodle, Soba Noodle
Marinated Chicken Thighs, Pork Chashu, Boiled Egg
Shaved Radish, Shredded Carrot, Nori, Bok Choy, Cilantro, Green Onions
Chili Garlic Sauce

STEAKHOUSE

Herb Crusted Prime Rib, Au Jus, Horseradish Crème
Garlic Mashed Potato
Roasted Asparagus with Béarnaise Drizzle

POLYNESIAN NIGHTS

Whole Fried Snapper, Thai Chili-Lime Sauce
Vegetable and Egg Fried Rice
Roasted Baby Bok Choy

PASTA SAUTÉ

Cavatappi, Orecchiette, Tortellini
San Marzano Tomato Sauce, Pesto Alfredo
A La Vodka Sauce, EVOO
Tomato, Onion, Broccoli, Asparagus, Bell Pepper, Mushrooms Garlic, Chili Flakes
Parmesan, Shaved Asiago, Garlic Bread

SUSHI BAR

California Roll, Spicy Yellowfin Tuna Roll, Rainbow Roll
Sashimi of Tuna, Salmon, Hamachi
Pickled Ginger, Soy Sauce, Wasabi

GELATO STATION

Chef's Selection of Seasonal Gelato
Caramel and Raspberry Syrup
Chopped Nuts
Rainbow and Chocolate Sprinkles
Cherries
Gummi Bears
Whipped Cream

FLAMBÉ STATION

Brandy Roasted Apples with Cinnamon
Rum Caramelized Bananas
Streusel Crumb
Mascarpone
Local Honey
Tahitian Vanilla Gelato



Bar & Beverage

All prices are subject to a 23% service charge and applicable 7% sales tax.
\$150++ bartender fee

Gold

Included in Seashore Package

DOMESTIC BEER	THREE THIEVES WINES	Assorted Soft Drinks
Budweiser	Chardonnay	Assorted Juices and Mixers
Bud Light	Pinot Grigio	
Miller Lite	Cabernet	
Coors Lite	Pinot Noir	
Michelob Ultra	Red Blend	
Yuengling Lager		
IMPORTED BEER	SPIRITS	
Heineken	New Amsterdam Vodka	
Corona Extra	Cruzan Light Rum	
Stella Artois	Bombay Gin	
	Four Roses Bourbon	
	Tin Cup Whiskey	
	Famous Grouse Scotch	
	Corazon Blanco Tequila	

Platinum

Included in Ocean Breeze and Beachside
Dinner Stations Packages

DOMESTIC BEER	DECOY BY DUCKHORN WINES	SPIRITS
Budweiser	Tito's Handmade Vodka	Bacardi Silver Rum
Bud Light	Chardonnay	Captain Morgan Rum
Miller Lite	Sauvignon Blanc	Bombay Sapphire Gin
Coors Lite	Pinot Noir	Jack Daniel's Whiskey
Michelob Ultra	Cabernet	Bulleit Bourbon
Yuengling Lager	Merlot	Johnnie Walker Black Scotch
IMPORTED BEER		1800 Blanco Tequila
Heineken		Assorted Soft Drinks
Corona Extra		Assorted Juices and Mixers
Stella Artois		

DIAMOND TIER BAR UPGRADE

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



HIS & HERS SPECIALTY COCKTAILS

upgrade fee may apply

Elevate your bar experience with custom signature cocktails offered during your event. Cheers to a memorable celebration!



Bloody Mary BAR

\$28 per guest, per hour

CLASSIC	Wheatley
TEQUILA	Espolon Blanco
VODKA	Tito's Handmade
SMOKY	Illegal Mezcal
Olives, Pickles, Celery, Lemon, Lime, Spices	
Upgrade to Charcuterie Toppings	
\$6 per guest	

Mimosa BAR

\$17 per guest, per hour

SPARKLING WINE
Fresh-Squeeze Orange Juice
Grapefruit Juice
Cranberry Juice
Seasonal Berries Garnish



CRAFTED Mocktails

\$15 per guest, per hour

THE FRENCH 86	Lyre's Classico, Fever Tree Sicilian Lemonade, Rosemary
ROSEMARY FIZZ	Rosemary Syrup, Fever Tree Blood Orange, Fresh Lemon
ITALIAN EXPERIENCE	San Pellegrino Aranciata, Limonata, Aranciata Rossa
ZERO ITALIANO	Peach or Lemonade

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All prices are subject to a 23% service charge and applicable 7% sales tax.

Spritz EXPERIENCE

\$18 per beverage

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	Aperol, Rufino Prosecco, San Pellegrino, Fresh Orange
FRENCH SPRITZ	Grand Mariner, Prosecco, San Pellegrino, Fresh Orange
HUGO SPRITZ	St-Germain, Prosecco, San Pellegrino, Fresh Mint & Lime
LIMONCELLO SPRITZ	Limoncello, Prosecco, San Pellegrino, Fresh Lemon
SEEDLIP (NA) SPRITZ	Seedlip NA, San Pellegrino, Fresh Rosemary & Lime

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



Make it a Crafted Cocktail Bar!
Upgrade with Vodka & Gin
\$22 per guest, per hour

Bourbon AFICIONADO

SMOKED OLD FASHIONED

Maker's Mark, Knob Creek Rye, Homemade Syrup, Bitters
\$33 per person

\$150 bartender fee applicable

Bartender fee may increase based on guest count

All prices are subject to a 23% service charge and applicable 7% sales tax.



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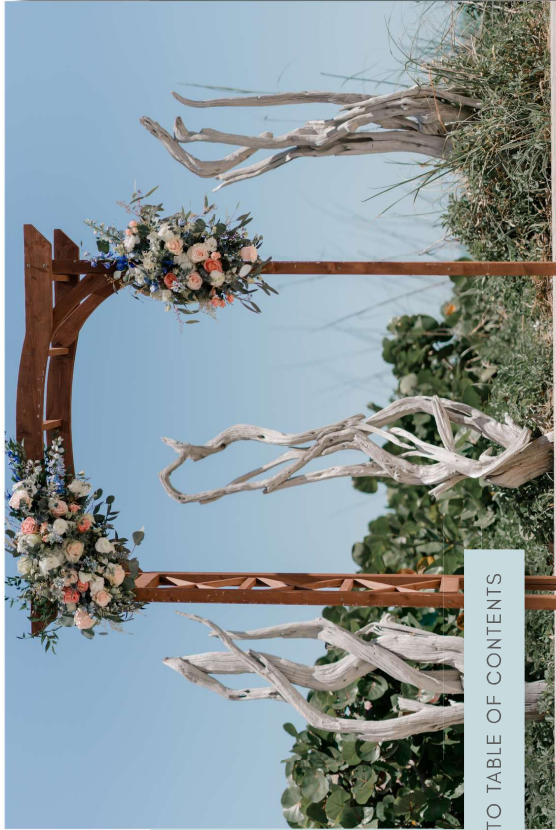
Micro Weddings

AND ELOPEMENTS

Allow us to customize your intimate celebration at Crowne Plaza Melbourne, whether it's just the two of you or a small gathering of your closest friends and family.

Exchange vows with the Atlantic Ocean as your backdrop, either directly on the beach or in a scenic oceanfront setting at the hotel.

Enhance the experience with a curated gourmet meal and optional live local musician to create the perfect atmosphere.



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Micro Wedding

PACKAGE

\$3,750++ Micro wedding package
Package services up to 14 guests
\$160 per additional guest up to 50 guests
Additional time available upon request

The micro wedding package includes:

- Intimate Ceremony overlooking the Atlantic Ocean
- Three-hour private dinner reception
- Three-course plated dinner with Appetizer, Salad, and Entrée
- Gold Bar Package
- Your choice of Specialty Table Linens
- House Centerpieces

BUTLER SERVED DINNER

APPETIZER

CRAB CAKE | meyer lemon aioli

CHEF SEASONAL CEVICHE

SALADS

CROWNE SALAD | Chopped Romaine, Iceberg, Heirloom Tomatoes, Cucumbers, Carrots
WEDGE CAESAR | Hybrid Romaine, Shredded Asiago, Garlic Herb Croutons, Creamy Caesar
BABY BIBB | Crumbled Goat Cheese, Candied Pecans, Local Berries, Honey-Citrus Vinaigrette
HARVEST BLEND | Mandarin Oranges, Sunflower Seeds, Burrata, Champagne Vinaigrette

ENTRÉES

PAN-ROASTED CHICKEN | Bone-in Springer Mountain Farms Chicken Breast,

Wild Mushroom Sauce

GRILLED BONELESS CHICKEN | Rosemary and Garlic Reduction

UMAMI RUBBED PORK TENDERLOIN | Honey-Garlic Reduction

BLACKENED SALMON | Cajun Beurre Blanc

GRILLED FLAT IRON STEAK | Chimichurri Butter

HARISSA MARIATED VEGETABLES | Purple Rice and Quinoa Blend

VEGETABLE WELLINGTON | Smoked Tomato Cream

SIDES

Citrus Charred Asparagus

Roasted Brussels Sprouts

Honey-Sriracha Glazed Carrots

Garlic Roasted Broccolini

All prices are subject to a 23% service charge and applicable 7% sales tax.

Micro wedding package does not include: officiant, flowers, cake, or photography to provide the couple flexibility to put their own stamp your wedding day. Your Sales Manager can make suggestions on local vendors for these details to best fit your style.

Keep the Party GOING

All prices are subject to a 23% service charge and applicable 7% sales tax.

Extend your bar for an additional hour and select one late-night snack station below.
\$40++ per person

STREET TACOS STAND

Flour & Corn Tortillas

Chipotle Chicken Tinga, Carne Asada

Queso Fresco, Smashed Guacamole, Fire Roasted Tomato, Crema

Chopped Onion, Cilantro, Cholula Sauce, Lime

SLIDER SHACK

CAB Patty, Caramelized Onion and Bacon Jam

Blue Cheese

Shrimp with Cilantro Remoulade

Roasted Pork, Ham, Swiss, Pickles and Mustard

DESSERT BAR

Chef's Selection of Seasonal Sweet Treats

Cookies, Brownies, Blondies, Donut Holes,

Individual Dessert Cups and Mini Cakes



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READY ROOM *Experience*

All prices are subject to a 25% service charge and applicable 7% sales tax.

Complimentary ready room is included with our wedding packages and is available for use four hours prior to your ceremony start time. Enhance your special day by adding one of our Signature Groomsmen or Bridesmaid Ready Room Packages



FOR THE GUYS

Serves up to 10 people

Bourbon Aficionado

Your choice of one bottle of premium bourbon:

Makers Mark, Knob Creek, Knob Creek Rye, Bulleit Rye
Woodford Reserve, Buffalo Trace, Elijah Craig

Includes homemade syrups, bitters, and craft ice Snack Bar
Smoky and salty nuts, assorted beef jerky, dried fruits, mini pretzels
and a chef's seasonal cheese and charcuterie board

\$550++

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FOR THE LADIES

Serves up to 10 people

Build Your Own Mimosas

Includes three bottles of Prosecco

Fresh squeezed Orange Juice, Mango Puree, Grapefruit Juice
Fresh Berries and Mint for garnish

Brunch Bites

Chef's Seasonal Sliced Fruit Display

Garden Fresh Vegetables with Assorted Hummus Dips

Avocado Toast on Grilled Sourdough with Oven Roasted Plum Tomatoes and Basil

\$650++

SHARING IS CARING

Book both packages together and enjoy a special rate of \$1,000 when selected at the same time. If these offerings are not the right fit, your Catering and Sales Manager would be happy to design a custom Ready Room experience tailored to your celebration

Welcome YOUR GUESTS

Start your wedding weekend with a welcome reception or rehearsal dinner at Crowne Plaza Melbourne Oceanfront. Packages for 25 guests include appetizers, and bar service at a per-guest rate (minimums apply).

Events include up to 3 hours of venue time with 90 minutes of food service. Private event space, additional bar options, and enhancements are available based on hotel availability and additional fees. Reservations may be made up to 60 days before the wedding date and are subject to hotel approval and availability.



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All prices are subject to a 23% service charge and applicable 7% sales tax.

MANGIA ITALIANO — \$46

Minestrone Soup, Fresh Baked Rolls
Classic Caesar with Romaine Hearts,
Grana Padano, Panko Crumb, Caesar
Heirloom Tomato, Mozzarella, Basil,
Balsamic Reduction

Orzo Pasta Salad with Marinated
Artichoke, Fire-Roasted Red Bell Pepper,
EVOO, Sweet Basil, Citrus Vinaigrette
Penne Primavera with Market Vegetables,
Parmesan Cream

Chicken Caprese with Roasted Tomato,
Fresh Mozzarella, San Marzano Sauce
Grilled Grouper with Puttanesca Sauce,
Olives, Capers, Parsley
Mini Cannoli, Tiramisu

TACO TUESDAYS — \$39

Chicken Tortilla Soup

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

Ensalada de Elote with Charred Corn,
Queso Fresco, Cilantro, Green Onion,
Tajín Aioli, Fresh Lime

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

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

Tres Leches Cake

FAR EAST — \$68

Dumpling & Chicken Soup

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

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

Vegetable Egg Rolls, Plum Sauce
Pineapple Fried Rice with Kim Chee, Eggs
Chicken Tonkatsu with Scallions,
Japanese BBQ Sauce

Miso Soy Glazed Cod, Scallions
Vietnamese Beef with Shaved Red Onion,
Broccoli, Roasted Garlic Sweet Chili Sauce
Ginger Crème Brûlée, Almond Cookies,
Rice Pudding

OCEANFRONT STEAKHOUSE — \$70

Roasted Corn & Tomato Salad, Citrus

Vinaigrette

Individual Baby Caesars with Grilled Crostini,
Shaved Parmesan

Ribeye with Sautéed Onions, Mushrooms,
Blue Cheese

Roasted Chicken with Grilled Asparagus
Lobster Mac & Cheese

Loaded Mashed Potatoes

Bacon & Brussels Sprout Sauté, Parmesan
Chocolate Spoon Cake



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WE'RE MARRIED *Brunch*

All prices are subject to a 23% service charge and applicable 7% sales tax. \$38++ per person

SIGNATURE WELCOME

Signature Crafted Mocktail Upon Arrival

DISPLAY

Market Sliced Seasonal Fruit Display

STATIONS & HOT SELECTIONS

Yogurt Parfait Station

Scrambled Eggs with Chives

Crispy Bacon

Pork Sausage

Sea Salt Breakfast Potatoes

Brioche French Toast, Maple Syrup

BAKERY

Sliced Breakfast Breads

Freshly Baked Pastries

Sweet Butter

Preserves

Peanut Butter

Nutella

BEVERAGES

Chilled Juices

Freshly Brewed Coffee

Assorted Herbal Teas

BRUNCH BAR

+ \$32

Two hours of service included

Additional hour - 10 per guest, per hour

MMOSA BAR

Orange juice, grapefruit juice, strawberries, blueberries, raspberries

BLOODY MARY BAR

Olives, pickle spear, celery, lemon, lime
Domestic Beer, House Wines, Sodas & Bottled Water

** Upgrade your toppings to bacon, okra and chilled shrimp for \$5 per guest*



Buffet service is available for a minimum of 20 guests. Event space is subject to hotel availability, with specific rooms available to reserve for an additional rental fee. Standard meeting room usage includes up to 3 hours of event time, with food service available for 90 minutes. Bar service options are available for an additional fee. Events may be booked up to 60 days prior to the wedding date.



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Custom EXPERIENCES

We welcome outside caterers who fulfill ethnic and religious culinary needs. Inquire with our event team to customize your wedding's menu in partnership with custom Kosher, Halal, or South Asian caterers. Additional fees apply.

YOUR PERFECT DAY BEGINS HERE



PARTNERED Vendors

Several of our wedding reception packages include floral services and wedding cake services as part of the per-person package price. To take advantage of this wonderful benefit, the couple will need to select one of our preferred partner vendors in each category below. While couples are responsible for contacting and booking their chosen vendors directly, the package includes a contribution toward the services provided by the following participating vendors.



Wedding Florals:

Julie Miner Events
321-258-5547

Buds Etc. Floral Studio
321-254-0551

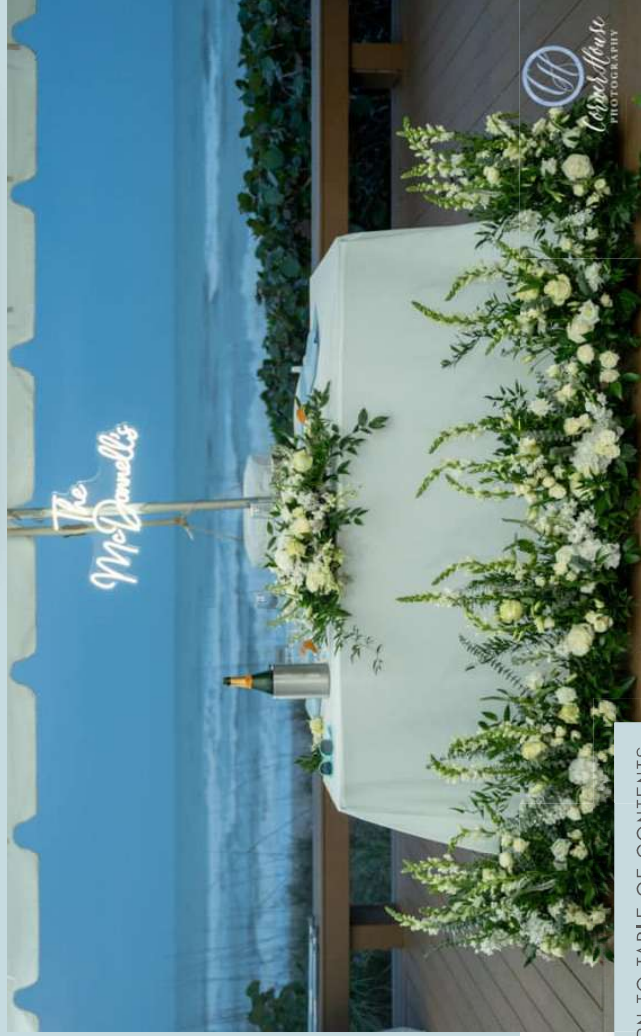
Petals Florist
321-729-6044

Wedding Cake:

Junk Food Bakery
321-613-3556

The Naked Cupcake
407-308-5736

Baked by Chelle
bakedbychelle@yahoo.com



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RECOMMENDED

Vendors

NOTARIES & OFFICIANTS

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

SPECIALTY CAKES

Baked by Chelle - bakedbychelle@yahoo.com*
Junk Food Bakery — 321-613-3556*
The Naked Cupcake — 407-308-5736*

FLORISTS & DÉCOR

Julie Miner Events — 321-258-5547*
Buds Etc. Floral Studio — 321-254-0551*
Petals Florist — 321-729-6044*

DJs

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

PHOTOGRAPHERS

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

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

MAKEUP & HAIR

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

EVENT RENTAL

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

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





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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 3pm. Brunches must conclude by 2pm. Dinners are served between 4-10pm.

Plated meals are set for one hour of services unless otherwise noted. Brunches and Stations are set for 1.5 hours of service. Buffet meals are set for 1.5 hours of service (approximately).

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 (23%), 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 Catering Manager. Celebration cakes may be provided by the client from a licensed and insured baker. A \$4 per guest cake cutting fee applies to all cakes.

PARKING

Parking is now included in the resort fee for overnight staying 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.

INFO *to know*

PACKAGES

Packages may be mailed to the hotel on your behalf to:

Crowne Plaza Melbourne-Oceanfront
Attn: GUEST NAME, EVENT NAME
2605 N. HWY A1A
Melbourne, FL 32903

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 event detailing appointment, you will receive a Banquet Event Order from you Catering Manager 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.

HOTEL SHUTTLE

Courtesy hotel shuttle to Melbourne-Orlando International Airport (MLB) and within local area up to five miles available upon request by overnight staying guests from 7am-10pm daily. Times subject to change.

TRAVEL

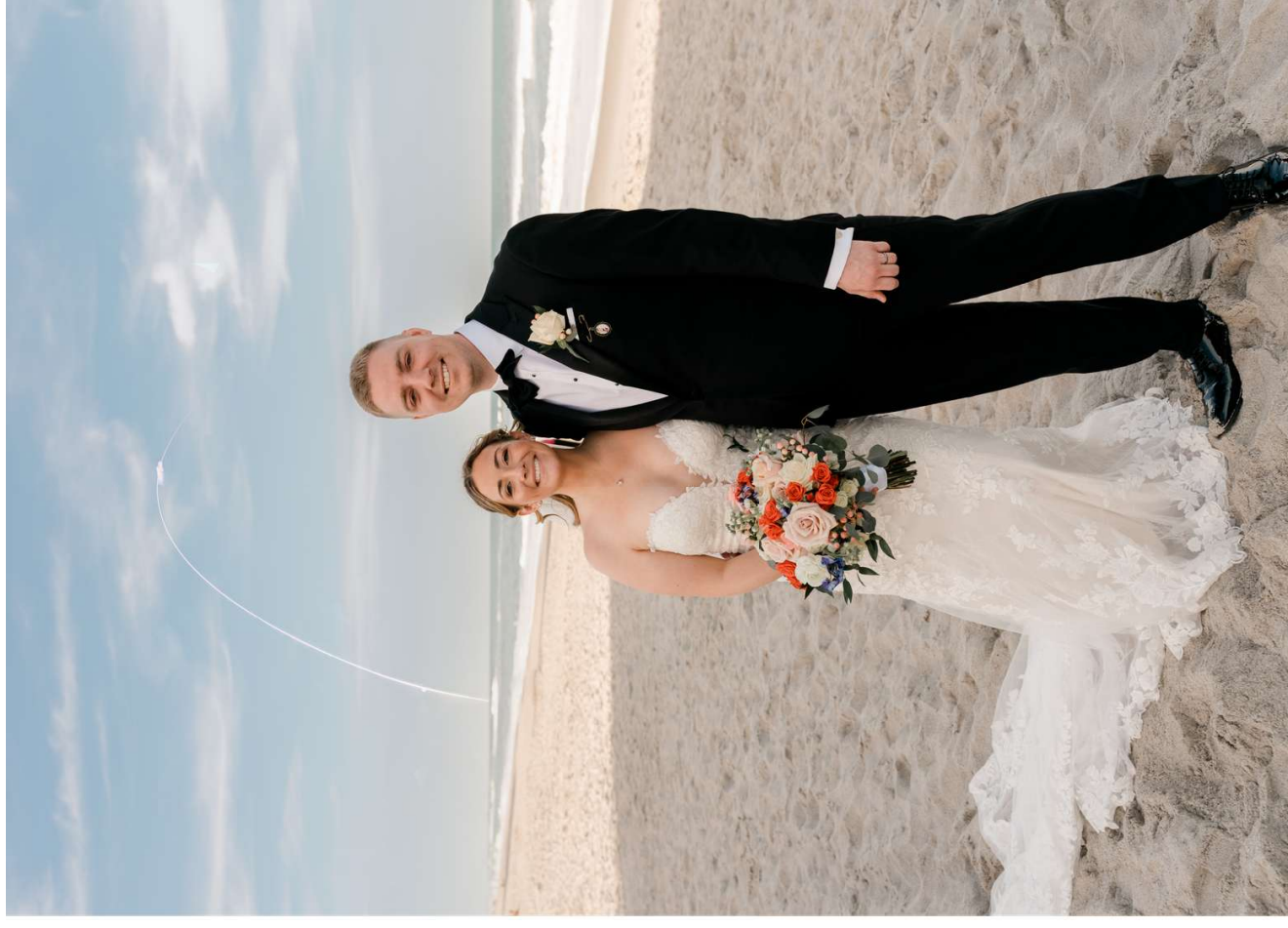
Located on the oceanfront in Melbourne, Florida, the hotel is a 10 minute drive to the Melbourne Orlando International Airport (MLB), or 60 minute drive from Orlando International Airport (MCO).

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.

DAY-OF COORDINATION

While not required, couples are encouraged to hire a day-of wedding coordinator to assist with timelines, vendor coordination, and event details for a smooth and seamless wedding day.



Build your GUEST ROOM BLOCK

Make wedding weekend accommodations easy for your guests with a room block at the hotel. Room blocks allow family and friends to stay together while enjoying a special group rate and convenient access to all of your wedding festivities.

Room blocks typically include 10-20 guest rooms held under your wedding name. Guests can reserve rooms using a custom booking link or group code and are responsible for their own reservations and payment. Any unreserved rooms are released back to the hotel after the room block cut-off date, typically 30-60 days prior to arrival.

For larger wedding groups or additional room block options, please speak with your Sales Manager.

GROUP ROOM RATES & BOOKING

Preferred group rates are offered based on availability and seasonality. Rates are not guaranteed until confirmed by the hotel. A personalized booking link will be provided for your guests to easily reserve their accommodations within your block. Guests are encouraged to book early to ensure availability.

CONTACT FOR ROOM BLOCKS

For more information or to reserve your guest room block, please contact:

Stephanie Bray

Group Sales Manager

(321) 775-0003

sbray@cpmelbourne.com

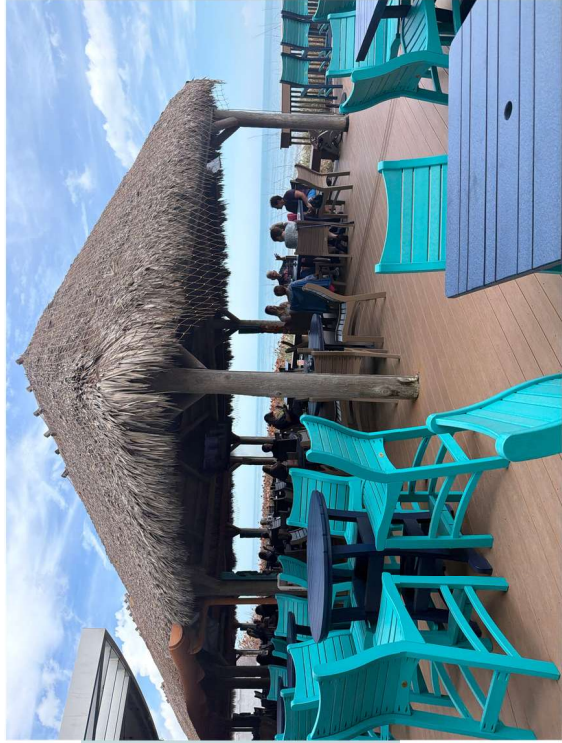
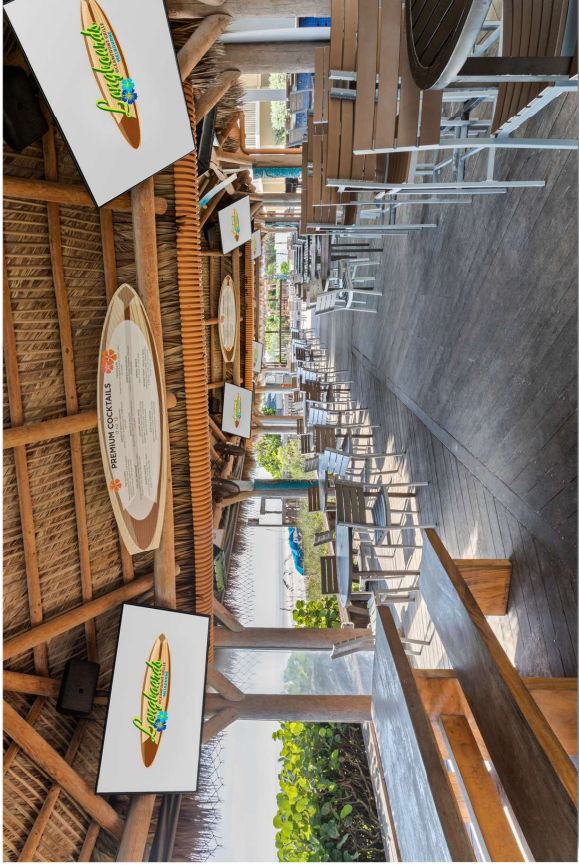


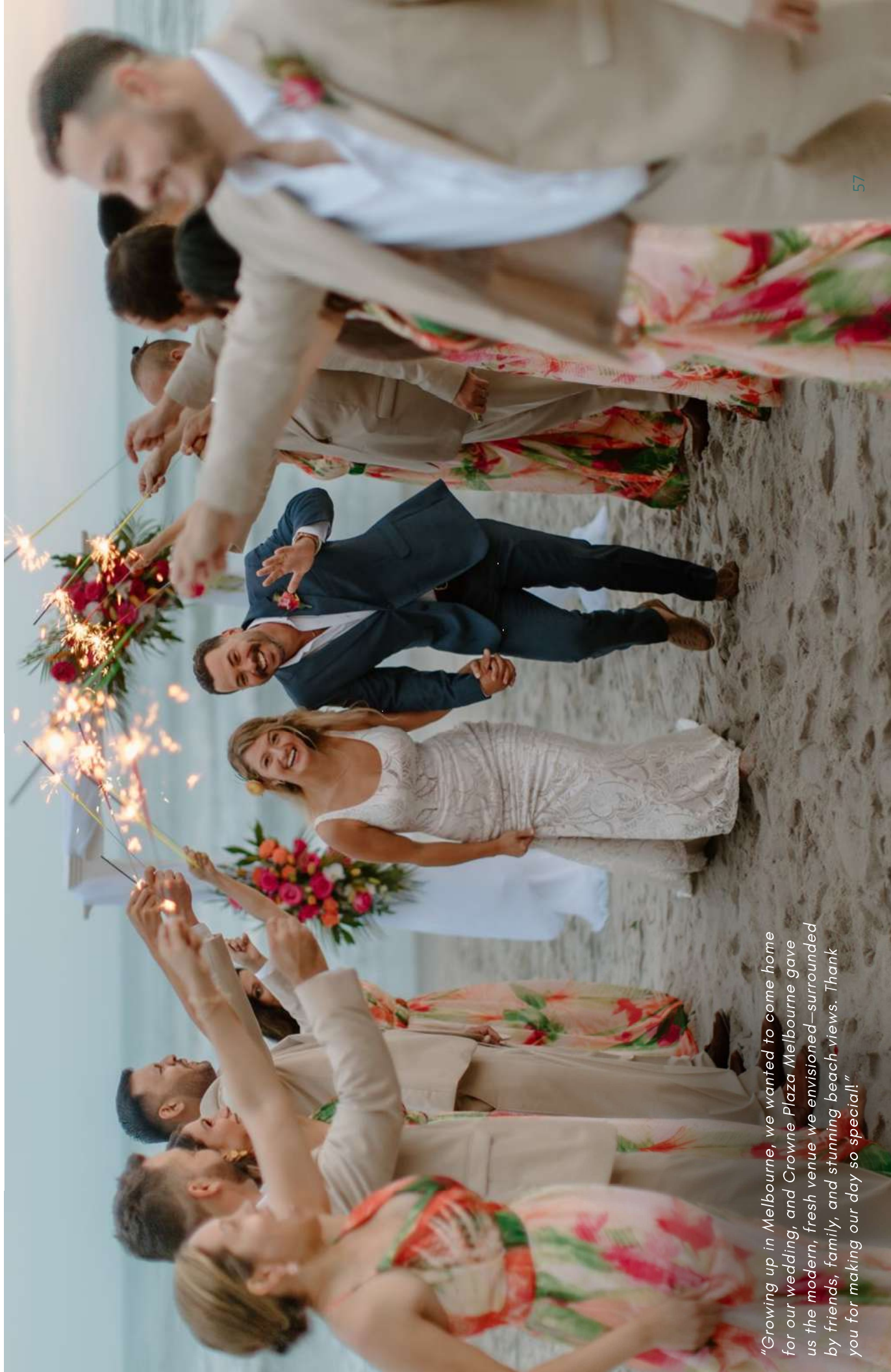
Oceanfront

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 cafe 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





"Growing up in Melbourne, we wanted to come home for our wedding, and Crowne Plaza Melbourne gave us the modern, fresh venue we envisioned—surrounded by friends, family, and stunning beach views. Thank you for making our day so special!"

