

# 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](http://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  
Ready Room Beginning 4 Hours Prior to the Start Time

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 FROM 30 TO 250 GUESTS

Selection of Butler-Passed Hors D'oeuvres

Selection of Display Stations

Package Options : Brunch, Dinner Plated or Buffet

Bar Options

Traditional Wedding Cake

Champagne or Champagne Cider Toast for All Guests

Floor-length Table Linens and Napkins in Color of Your Choice

Fresh Floral Centerpieces or Bouquets

Head Table or Sweetheart Table

Round Guest Tables

White Chair Covers and Color Choice of Sash

Dance Floor (not included for outside events)

Gift Table, Place Card Table, Guestbook Table, DJ Table, Table Numbers

Venue Coordinator available to detail your set-up, food, and beverage

Dedicated Banquet Captain available during your event

Deluxe Wedding Night Accommodations for the Couple with

Champagne and Strawberries

Menu Tasting for Up to Four Guests

Rental includes a Total of 9 Hours (2 Set-Up, 1 Cocktail, 4 Reception,  
2 Breakdown). Additional set-up time is based on hotel availability.

**Reception fee based on date, location and time.**

**Please contact us for a quote.**

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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

Artesian 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  
Custom Wedding Cake  
Wedding Florals-Bouquets or Centerpieces

**\$90.00++ PER PERSON**

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  
Wedding Florals-Bouquets or Centerpieces



**\$126++ PER PERSON PLATED SELECTION**

**\$131++ PER PERSON BUFFET SELECTION**

Buffet-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



# 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

Artesian International Cheese Display

Import 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



Creative Cakes and Candies  
321-952-0231  
creativecakesandcandies.com  
creativecakesandcandies@cfl.rr.com

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



Junk Food Bakery  
321-613-3556  
junkfoodbakery.com  
junkfoodbyl@gmail.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, Jameson 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, Jack Daniels 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  
**\$12++ per person**

## Fiesta Time

Chips and Salsa  
Queso Blanco and Guacamole  
Chicken Empanadas  
**\$12++ 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  
**\$20++ 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  
**\$21++ 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  
**\$50++ 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

**\$36++ 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

**\$34++ 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

**\$42++ 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

**\$25++ 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.

## VENUE COORDINATOR VS. DAY OF COORDINATOR

As your venue coordinator 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 by your side. We have some excellent Day of 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  
JHP Entertainment 904-521-3113  
DJ Master Keys 321-720-0392

## Photography

Matthew Hayford Photography 407-603-1951  
Sara Lally Photography 321-652-4932  
Acevedo Photography 321-223-4437  
Kaylie Marie Photography 321-412-5093  
Corner House Photography 407-435-7747  
Kimberly Hoyle Photography 321-243-8595  
Colmenares Photography 321-258-2525  
Salty Native Photography 321-626-3852

## Florists

\*Julie Miner Events 321-258-5547  
\*Buds Etc. 321-254-0551  
\*Petals Design Center 321-729-6044  
Violets in Bloom 321-242-3360  
Emma's Flowers 321-768-7776  
Eau Gallie Florist 321-254-2584

## Bakers

\*Creative Cakes by Dawn 321-952-0231  
\*CakeKrush 321-773-6238  
\*Junk Food Bakery 321-613-3556  
Publix 321-773-2915

## 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

## Live Music

Seba & that Guy 352-455-6278  
Paradigm Party Band 419-357-2764  
Floridana Music – String Quartet 321-345-0342  
Harpist Christine MacPhail 407-239-1330  
RLE 3 Music-Saxophonist 954-292-6395  
Felix & Fingers Dueling Pianos 321-270-3464  
Violinist Char Good [chargood.com](http://chargood.com)  
C'Nergy Music 321-426-8193  
Noire Events & Productions 407-223-1865

## Invitations

Decoratifs 321-723-1735  
After a While Crocodile 321-506-3434

## Creative Additions

Snow Days Ice Carving 321-301-4448  
Event Painting by Jamie 610-316-2113  
Eklectic Entertainment 419-357-2764

## Notaries and Officiants

Sensational Ceremonies 407-361-7781  
Love is a Beach Wedding 321-951-1588  
I Do Weddings Plus Events 321-720-3365  
Once Upon a Wedding 626-676-0898

## Event Design, 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

## Salon, Makeup Artists and Hair Stylists

Imperial Salon 321-777-4242  
In2yourbeauty Makeup Artistry 321-213-2811  
Darcymm Makeup Artistry 321-987-6082  
Kristy's Artistry Design Team 407-766-3335  
Glam Culture 321- 652-9105  
Moxie To Go 833-669-4363

## Limousine Service

Brevard Executive Limousine 321-432-0262  
JJS Hotrayz Limo's 321-412-2202  
Luxury Limousines 321-298-4646

## Formal Wear

Nicole Maree Bridal 321-373-1002  
5th Avenue Bridal 321-512-4243  
Aurora Bridal 321-254-3880  
Elda's Bridal 321-984-7192  
La Boutique Bridal 321-725-2727  
The Kings Daughter Bridal Boutique 321-536-7818  
Men's Warehouse 321-733-0500

## Wedding Coordinators/Planners

Julie Miner Events 321-258-5547  
Custom Creations For All Occasions 321-242-8910  
Sincerely Yours Weddings & Events 321-794-5044  
Grand Events by Lori 321-243-0887  
I Do Weddings Plus Events 321-720-3365  
Kayla Huston Events 321-271-4185

Marriage License Info 321-637-5413