



CROWNE PLAZA®

HOLLYWOOD BEACH

THE PLACE TO MEET.

Crowne Plaza Hollywood Beach Catering Menus

2009



Continental Breakfast

Morning Sunrise

Chilled Orange, Cranberry and Tomato Juices
Sliced Market Style Fresh Fruit
Freshly Baked Breakfast Pastries
Bagels and Cream Cheese
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Assorted Herbal and Decaffeinated Tazo Teas
\$17.00 Per Person

Intracoastal

Chilled Orange, Cranberry and Tomato Juice
Sliced Market Style Fresh Fruit
Freshly Baked Breakfast Pastries
Bagels and Cream Cheese
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Assorted Herbal and Decaffeinated Tazo Teas

Hot Item | Choose 1

Ham & Cheese Croissants
Sausage Egg Biscuits
\$20.00 Per Person

Health Conscious

Scrambled Eggs
Bagels With Low-Fat Cream Cheese
Low-Fat Yogurt With Crunchy Granola
Selection Of Cereals Served With Bananas And Low-Fat Milk
Sliced Market Style Fresh Fruits
Freshly Brewed Regular And Decaffeinated Gourmet Coffee
Assorted Herbal And Decaffeinated Tazo Teas
\$21.00 Per Person

Breakfast Enhancements

Tortilla Wraps with Egg and Cheddar Cheese
\$4.50 Per Person
Hot Oatmeal Bar with Brown Sugar, Raisins, Sliced Bananas,
Low Fat and Regular Milk
\$4.00 Per Person
French Toast Served with Maple Syrup and Butter
\$3.50 Per Person

All prices are subject to a taxable 22% service charge and 6% sales tax.



Chef's Plated Breakfast

Hollywood Classic

Fluffy Scrambled Eggs,
Seasoned Crispy Potatoes with Diced Onions, Pepper
Smoked Bacon, Country Farm Sausage Links
Assorted Breakfast Pastries with Fruit Jams and Butter
Freshly Brewed Regular And Decaffeinated Gourmet Coffee
Assorted Herbal And Decaffeinated Tazo Teas
Fresh Florida Juices
\$23.00 Per Person

French With A Twist

Thick Sliced Cinnamon Raisin French Toast
With Strawberries, French Chocolate or Bananas
Includes Butter, Maple Syrup, Honey, Assorted Fruit Toppings
Freshly Brewed Regular And Decaffeinated Gourmet Coffee
Assorted Herbal And Decaffeinated Tazo Teas
Fresh Florida Juices
\$21.00 Per Person

Chef's Omelet

3 Egg Omelet topped with Sweet Basil and Fresh Tomatoes
Grilled Canadian Bacon
Sliced Poppy Seed Breakfast Bread
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Assorted Herbal and Decaffeinated Tazo Teas
Fresh Florida Juices
\$20.00 Per Person

All prices are subject to a taxable 22% service charge and 6% sales tax.



Breakfast Buffet

(Minimum 30 Guests Based on 2 Hours of Service, Groups Under 30 Please Add \$3.00 Per Person)

Starboard

Chilled Orange, Grapefruit and Tomato Juices
Sliced Market Style Fresh Fruit
Freshly Baked Breakfast Breads, Cream Cheese, Butter and Fruit Jams
Scrambled Eggs
Crisp Bacon Strips and Sausage Links
Seasoned Crispy Potatoes with Peppers and Onions
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Assorted Herbal and Decaffeinated Tazo Teas

\$26.00 Per Person

Fresh Start

Chilled Orange, Grapefruit and Tomato Juices
Sliced Market Style Fresh Fruits
Assorted Breakfast Breads
International Cheese Display
Assorted Cold Cereals with Skim- Milk
Trio of Bagels with Low- Fat Cream Cheese
Select Mini Muffins
Non-Fat Yogurt and Granola
Sliced Tomatoes
Low Cholesterol Scrambled Eggs
Crisp Bacon Strips and Grilled Country Ham
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Assorted Herbal and Decaffeinated Tazo Teas

\$29.00 Per Person

All prices are subject to a taxable 22% service charge and 6% sales tax.



Breakfast Stations

(\$75 Per Chef Attendant)

(Minimum 30 Guests Based on 2 Hours of Service, Groups Under 30 Please Add \$3.00 Per Person)

Omelet and Eggs to Order

Prepared to "Your Liking" Filled with Mushrooms, Tomatoes, Green Onions, Red and Green Peppers, Ham, Sausage, Bacon, and Cheddar and Mozzarella Cheeses

&

Traditional Eggs "Any Style"

\$9.00 Per Person

Classic Belgian Waffle Station

Assorted Fresh Fruit Toppings, Classic Vanilla Whipped Cream, Cinnamon Honey Butter, Warm Wildflower Syrup

\$7.00 Per Person

Station Enhancements

A Variety of Cold Cereals and Granola Low Fat and Regular Milk

\$3.50 Per Person

Hot Oatmeal Bar with Brown Sugar, Raisins, Sliced Bananas, Low Fat and Regular Milk

\$4.00 Per Person

French Toast Served with Maple Syrup and Butter

\$3.50 Per Person

Breakfast Burritos filled with Scrambled Eggs, Cheddar Cheese, Green Onions,

\$4.50 Per Person

Griddle Cakes

\$4.50 Per Person

All prices are subject to a taxable 22% service charge and 6% sales tax.



Just The Breaks

Fresh Start

Assorted Fresh Juices
Trio of Bagels, Danish and Muffins
Butter, Variety Jams
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Assorted Herbal and Decaffeinated Tazo Teas
\$10.00 Per Person

Afternoon Snack

Freshly baked Cookies/Brownies
Seasonal Sliced and Whole Fruits
Yogurt Bars
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Assorted Herbal and Decaffeinated Tazo Teas
\$12.00 Per Person

Health Kick

Fresh Crisp Vegetables and Light Dips
Tarro Chips with Sea Salt
Assorted Granola Bars
Seasonal Sliced Fruit Display
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Assorted Herbal and Decaffeinated Tazo Teas
\$16.00 Per Person

The Energizer

Variety Granola Bars
Assorted Fruit Yogurts
Seasonal Whole Fruits
Freshly Brewed Regular And Decaffeinated Gourmet Coffee
Assorted Herbal and Decaffeinated Tazo Teas
\$12.00 Per Person

Sweet Tooth

Freshly Baked Cookies and Brownies
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Assorted Herbal and Decaffeinated Tazo Teas
Assorted Soft Drinks and Bottled Water
\$12.00 Per Person

All prices are subject to a taxable 22% service charge and 6% sales tax.



Chill Out

Assorted Ice Cream Bar, Fruit Bars and Candy Bars
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Assorted Herbal and Decaffeinated Tazo Teas
Assorted Soft Drinks and Bottled Water
\$15.00 Per Person

Health Kick

Seasonal Sliced Fresh Fruit Display
Assorted Fruit Yogurts
Choose One: Individual Vegetable Crudite or Market Style Worldwide Cheeses
Freshly Brewed Regular and Decaffeinated Gourmet Coffee
Assorted Herbal and Decaffeinated Tazo Teas
Assorted Soft Drinks and Bottled Water
\$18.00 Per Person

Just The Coffee

Freshly Brewed Regular and Decaffeinated House Coffee
Assorted Herbal and Decaffeinated Tazo Teas
\$45.00 Per Gallon

Starbucks Gourmet Coffee

Freshly Brewed Regular and Decaffeinated Starbucks Coffee
Assorted Herbal and Decaffeinated Tazo Teas
\$62.00 Per Gallon

Beverage Enhancements

Assortment of Soft Drinks **\$3.50 each**
Bottled Water **\$4.00 each**
Sparkling Bottle Water **\$4.50 each**
Bottled Fruit Juice **\$4.00 each**
Starbucks Frappuccinos **\$5.00 each**
Gatorade **\$4.00 each**
Red Bull or Red Bull Sugar Free Energy Drink **\$5.00 each**
Whole, 2%, Skim and Chocolate Milk **\$2.95 each**
Freshly squeezed orange juice **\$30.00 per gallon**

Single Serve POD Espresso Machine - **\$5.50 ea**
includes variety of caffeinated and decaffeinated flavored coffee PODS,
and appropriate coffee condiments

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Food Enhancements

Assorted Danish Pastries, Croissants and Specialty Breads **\$32.00 Dozen.**

Assorted Cookies **\$34.00 Dozen.**

Gourmet Brownies **\$32.00 Dozen.**

Freshly Baked Biscuits **\$28.00 Dozen.**

Assorted Dry Cereals with Whole, 2% and Skim Milk **\$3.00 each**

Candy Bars **\$3.00each**

Potato or Tortilla Chips **\$15.00 Per lb**

Warm Soft Baked Pretzels with Assorted Mustards**\$34.00 Dozen.**

Garden Fresh Tropical Salsa **\$3.00 Per Person**

Garden Fresh Guacamole **\$3.50 Per Person**

Deluxe Mixed Nuts **\$28.00 Per lb**

Granola Bars, Fruit Bars and Yogurt Bars **\$4.00 each**

All prices are subject to a taxable 22% service charge and 6% sales tax.



Plated Lunches

All Entrees Include:

Fresh Rolls with Butter, Seasonal Vegetables, and Rice or Potato
Chef's Desserts
Freshly Brewed Regular and Decaffeinated Gourmet Coffee, and Iced Tea

Choice of Salad

Hollywood Caesar

Romaine, Parmesan Cheese, Croutons, Mango Caesar Dressing

~or~

Mixed Green Salad

With your Choice of Dressing

Entrée

Grilled Citrus Salmon

Prepared with Graffiti Vegetables and a Pineapple Syrup

\$28.00 Per Person

Hollywood Tropical Grilled Chicken

Prepared with Tropical Chutney, Spicy Rum Glaze

\$27.00 Per Person

Sunshine Salsa Mahi-Mahi

Local Catch Oven Roasted and Served with a Fresh Mango Salsa

\$29.00 Per Person

Floridian Grilled Chicken

House Made Jerk Rubbed Chicken, Sweet Meyer's Rum Syrup

\$28.00 Per Person

Orange – Honeycomb Sea Bass

Topped with Orange Honeycomb

\$33.00 Per Person

Pan Seared Whole Boneless Pork Loin

With a Peach and Raisin Chutney

\$29.00 Per Person

Fire Grilled Starbucks Filet Mignon

Coffee Rubbed Center Cut Tenderloin, Pearl Onions and Roasted Garlic Demi

\$36.00 Per Person

All prices are subject to a taxable 22% service charge and 6% sales tax.



Buffet Lunches

(Minimum 30 Guests Based on 2 Hours of Service, Groups Under 30 Please Add \$3.00 Per Person)

Northern Picnic

Fresh Baked Cornbread Muffins
Pasta Salad, Potato Salad
Country Fried Chicken
Pulled Pork BBQ
Oven Baked Macaroni and Cheese
Corn on the Cob, Baked Beans
Fruit Cobbler
Freshly Brewed Regular and Decaffeinated Gourmet Coffee, and Iced Tea
\$33.00 Per Person

Hollywood Deli

Soup Du Jour
Mixed Greens topped with Tomatoes, Cucumbers, Croutons and Two Dressings
Pasta Salad, Potato Salad
Sliced Breast of Turkey, Roast Beef and Honey Baked Ham
Sliced Tomatoes, Lettuce, Onions and Pickles
Assorted Sliced Cheese
Mayonnaise, Mustard, Horseradish
Assorted Bags of Chips
Chefs Choice Of Desserts
Freshly Brewed Regular and Decaffeinated Gourmet Coffee, and Iced Tea
\$28.00 Per Person

Chinatown

Egg Drop Soup
Oriental Salad with Ginger Peanut Dressing
Spring Rolls with Sesame Dressing
Orange Chicken
Spicy Beef Broccoli
Vegetable Fried Rice
Classic Mango Pudding
Freshly Brewed Regular and Decaffeinated Gourmet Coffee, and Iced Tea
\$30.00 Per Person

All prices are subject to a taxable 22% service charge and 6% sales tax.



Hollywood Hustle

Romaine Lettuce, Sweet Baked Croutons, Mango Caesar Dressing, Parmesan Cheese
Grilled Chicken Breast with Spicy Pineapple and Orange Glaze
Sliced Pork Loin Mojo with Black Bean and Lime Sauce
Yukon Garlic Mashed Potatoes
Chef's Seasonal Vegetables
Warm Rolls with Butter
Chefs Tropical Desserts
Freshly Brewed Regular and Decaffeinated Gourmet Coffee, and Iced Tea
\$35.00 Per Person

A Taste of Italy

Antipasto Display
Grilled Vegetable Display
Sliced Beefsteak Tomato and Buffalo Mozzarella Salad
Caper Brown Butter Salmon
Basil and Garlic Chicken
Puttanesca Penne Pasta
Roasted Italian Vegetables
Floridian Panna Cotta
Freshly Brewed Regular and Decaffeinated Gourmet Coffee, and Iced Tea
Iced Tea
\$32.00 Per Person



SUMMER PICNIC BOX LUNCH

**All Box Lunches Are Served With Whole Fruit, Bag Chips,
Assorted Condiments, Pasta Salad, Pickle and Freshly Baked Cookies.**

Roasted Turkey and Bacon Croissant Club
\$21.00 each

Grilled Chicken, Bacon and Pepper Jack Wrap
\$23.00 each

Roast Beef and Grilled Onions on French Baguette
\$23.00 each

Honey Ham and Swiss Cheese on Croissant
\$22.00 each

Bottled Water **\$4.00 each**
Assorted Sodas additional **\$3.50 each**

POOLSIDE FROM THE GRILL

(\$75 Per Chef Attendant, Groups Under 30 Please Add \$3.00 Per Person)

All Poolside Items will include Assorted Sliced Bread, Trio Sliced Cheeses, Chips and Pickles

Mixed Greens topped with Tomatoes, Cucumbers, Croutons and Two Dressings

Pasta Salad and Potato Salad

Grilled Jerk Chicken

Grilled Hot Dogs

Grilled Caribbean Mahi-Mahi

Grilled Hamburgers

Freshly Brewed Regular and Decaffeinated Gourmet Coffee, and Iced Tea

Chef's Choice of Desserts

\$32 Per Person

All prices are subject to a taxable 22% service charge and 6% sales tax.



Hors d'oeuvre Selections

Cold Hors d'oeuvres

The following selections priced per piece

Iced Jumbo Shrimp Served with Lemon Wedges, Cocktail Sauce
\$4.00 per piece

Tuna Carpaccio
Small Wafers of Ahi Tuna Drizzled with an Asian Ponzue
\$6.00 per piece

Smoked Salmon and Boursin on toast point
\$5.00 per piece

Classic Panzenella Bites
Buffalo Mozzarella Bites with Beefsteak Tomatoes Drizzled with 10 year old Balsamic Vinegar
\$4.00 per piece

Vegetable Crudite Shooters
Served with Creamy Ranch Dressing
\$4.00 each

Hot Hors d'oeuvres

The Following selections |\$3.95 per piece

Floridian Conch Fritters with Key Lime Aioli
Ginger Peanut Beef Satay
Mini Crab Cakes with a Tropical Remoulade
Plump White Sea Scallops Wrapped in Lean Smoked Bacon
Large Coconut Battered Shrimp with a Sweet Coconut Glaze
Spicy Buffalo Wings with Chopped Celery Bleu Cheese Dressing
Stroganoff Meatballs
Caribbean Jerk Chicken Skewers
Crispy Breaded Mushroom Caps
Salmon Wellington

All prices are subject to a taxable 22% service charge and 6% sales tax.



Displays & Montages

Cheese Montage

Artisan & International Cheeses, Toasted Baguettes, and Assorted Crackers

\$4.50 per person

Vegetable Crudite Display

Served with Creamy Ranch Dipping Sauce

\$3.50 per person

Tropical Fruit Display

Fresh seasonal Fruit and Berries

\$4.00 per person

Chilled Whole Poached Floridian Salmon

*serves 50 guests

\$350.00 each

Baked Brie En Crouté

Whole Wheel of Brie Cheese Baked in a Puffed Pastry
served with Raspberry Sauce and Toasted French Baguettes

*serves 25 guests

\$125.00 each

Smoked Salmon

With Traditional Condiments and Cocktail Rye

*serves 50 guests

\$375.00 each

Chef Stations

(\$75 Per Chef Attendant, Groups Under 30 Please Add \$3.00 Per Person)

Pasta Station

Penne and Tortellini Pasta tossed with Tomato and Pesto Sauces, Garlic, Basil and Grated Reggiano
Cheese accompanied by Garlic Bread

\$8.50 per person

***Add grilled shrimp | \$4.95 per person additional**

Fajitas Station

Sliced and Marinated Beef and Chicken served with Warm Flour Tortillas, Shredded Lettuce, Grated
Cheddar and Jack Cheese, Diced Tomatoes, Refried Beans, and Chopped Olives

\$10.00 per person

All prices are subject to a taxable 22% service charge and 6% sales tax.



Carving Stations

(\$75 Per Chef Attendant, Groups Under 30 Please Add \$3.00 Per Person)

Slow Roasted Prime Rib

Red Wine Au Jus

\$10.00 Per Person

Thyme and Rosemary Strip Loin

Horseradish Crème

\$10.00 Per Person

Roasted Beef Tenderloin

Chimichuri Sauce

\$12.00 Per Person

Brown Sugar and Honey Cured Baked Pit Ham

Spiced Mustard Sauce

\$8.50 Per Person

Roasted Boneless Turkey

Coconut Cranberry Sauce

\$10.00 Per Person

Carved Mojo Pork Loin

Caramelized Pineapple Chutney

\$10.00 Per Person

All prices are subject to a taxable 22% service charge and 6% sales tax.



Plated Dinner

All Entrees Include

Fresh Assorted Rolls and Butter, Mixed Green Salad or Hollywood Caesar, Seasonal Vegetables, Couscous, Jasmine Rice, 3 Cheese Polenta, Classic Risotto, Roasted Garlic Red Bliss Potatoes, Cheesy Grits, Choice of Dessert, Freshly Brewed Regular And Decaffeinated Gourmet Coffee, Iced Tea

Floridian Sea Bass with Citrus Soy
\$35.00 Per Person

Roasted Salmon with Crispy Capers and Fume Blanc Crème
\$32.00 Per Person

14oz. Ribeye with Brandied Shallot Crème, Roasted Garlic
\$38.00 Per Person

8oz Filet Mignon with Rich Peppercorn Glace
\$44.00 Per Person

Caribbean Jerk Chicken with Tropical Mango Salsa
\$32.00 Per Person

Grilled Salmon with Hearts of Palm, Roasted Tomato Coulis
\$32.00 Per Person

Honey-Comb Roasted Pork Loin with Peach Cilantro Chutney
\$34.00 Per Person

Filet and Crab Duo with Truffle Glace, Tropical Salsa
\$55.00 Per Person

Dessert Selection

(Choice of 1 of the Following)

New York Cheesecake with a Citrus Coulis
Key Lime Pie, Whipped Cream with a Lemon Lime Glaze
Raspberry Mouse Pyramid with Raspberry Paint
Sweet Bread Pudding with Tahitian Vanilla Crème Anglaise
Carrot Cake with Carrot Meringue Candied Pineapple
Chocolate Panache

Upgraded Desserts: Plated

Tropical Panna Cotta Whipped Cream, strawberries
Chocolate Lava Cake, Ganache Glaze
\$3.50 each

All prices are subject to a taxable 22% service charge and 6% sales tax.



Action Stations

(\$75 Per Chef Attendant, Groups Under 30 Please Add \$3.00 Per Person)

Crème Brulee/ French Custard, Hard Sugar Coating

~or~

Flambé Stations/ Fresh Fruit Flamed With Cognac

\$9.00 Per Person

All prices are subject to a taxable 22% service charge and 6% sales tax.



Dinner Buffet

(Minimum 30 Guests Based on 2 Hours of Service, Groups Under 30 Please Add \$3.00 Per Person)

All Dinner Buffets Include:

Fresh Baked Rolls, Butter, Margarine, Freshly Brewed Regular and Decaffeinated Gourmet Coffee

Choice of 2 of the following:

Mixed Green Salad with Choice of Dressing
Greek Pasta Salad or Pesto Potato Salad
Hollywood Caesar Salad
Three Bean Salad
Fresh Fruit Salad

Choice of 1 of the Following:

Floridian Jasmine Rice
Dauphinoise Potatoes
Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Habichuelas and Rice
Toasted Orzo Pasta
Israeli Couscous

Choice of 2 of the Following:

Seasonal Vegetables
Chayote and Zucchini
Honey-Comb Carrots
Steamed Broccoli Brown Butter
Tropical Corn O'Brien

Choice of 2 of the Following:

Grilled Chicken Breast with Spicy Pineapple and Orange Glaze
Sliced Pork Loin Mojo with Black Bean and Lime Sauce
Caper Brown Butter Salmon
Basil and Garlic Chicken
Puttanesca Penne Pasta
Spicy Beef Broccoli

Choice of 2 of the Following:

Sliced Fresh Fruit
Assorted Cakes
Chocolate Mousse
Assorted Pies
Tropical Fruit Cobblers

\$42.00 per person

All prices are subject to a taxable 22% service charge and 6% sales tax.



Crowne Plaza Hollywood Beach Resort Catering Department General Information

AUDIO VISUAL EQUIPMENT

Should you require AV equipment; same can be arranged with the Catering Sales Manager. Cancellation of AV equipment must be received no later than 48 hours in advance to avoid charges. All audiovisual charges are daily and subject to 22% service charge and 6% sales tax. Use of audiovisual not provided by the hotel will result in a charge of 22% of our list price.

BEVERAGE SERVICE

If alcoholic beverages are to be served on the Resort premises (or elsewhere under the Resort's alcoholic beverage license) Resort will require that beverages be dispensed only by Resort servers and bartenders. The Resort's alcoholic beverage license requires the Resort to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Resort's judgment, appears intoxicated. The Crowne Plaza Hollywood Beach Resort as a license is responsible for the administration of sales and service of all alcoholic beverages in accordance with the Florida State Legislative Commission's regulation. It is a Florida State Law, therefore, that the Resort must supply all alcoholic beverages.

BILLING

Unless direct bill privileges are established, payment in full will be due 72 hours prior to the event. Fifty percent (50%) of the estimated charges are due 60 days prior to the event or immediately if contract is signed within the 60 days.

CANCELLATION

In the event of cancellation, 90 days prior or more the penalty will be equivalent to 50% of the catering minimum. 89 days prior to the event or less, 100% of the catering minimum will be due.

DECORATIONS

Fresh floral arrangements and special theme decorations may be ordered through the Catering Department. Decorations may not be affixed in any way to the wall, doors, ceilings or floors. Your Catering Sales Manager must approve any and all decorations to be used in conjunction with your function. Your Catering Sales Manager must be notified and proper insurance obtained for all outside vendors used for your function.

ELECTRICAL CHARGES

Special electrical needs can be arranged through our Engineering Department. Charges will be based on the materials, labor involved and power drain. Special electrical requirements must be specified at least three (3) business days prior to your function.

FOOD

All food items must be supplied and prepared by the Resort. Menu prices cannot be confirmed more than sixty (60) days prior to the function due to the daily fluctuations of market prices. The Resort reserves the right to make reasonable substitutions on the menu to meet increased market prices or commodity shortages. Resort policy does not allow any removal of food and beverage off premises during or at the conclusion of a catering function.

FUNCTION ROOMS

Function rooms are held only between the hours indicated on your confirmation. The Resort assigns function rooms based on the guaranteed number of attendees. Final confirmation of rooms can be made at the time the

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guarantee is given. All rooms are subject to change. Any group that requires a room setup that deviates from the agreed upon event order will be charged a \$200.00 re-setup fee.

GUARANTEES

It is a requirement that the Catering Office be notified of the exact number of attendees by 9:00am, three (3) business days prior to the event. This minimum number of guests will be considered a guarantee, and cannot be lowered for any reason. If the menu includes choice of entrée, the guarantee is due five (5) business days prior to the event. You will be charged for the guarantee number, even if fewer guests attend. An increase in the guaranteed attendance will be accepted up to forty-eight (48) hours before function (72 hours on weekends). An increase of more than 5% above the guaranteed attendance within 48 hours of the event will result a 15% price increase for the additional guests. The Resort will set up to five percent (5%) over the final guarantee figure; however, food is prepared for the guarantee only. If the Catering office receives no guarantee by the deadline time, we will then consider your last indication of number of attendees as the guarantee.

BUFFETS and ACTION STATIONS

Additional carvers, station attendants, food and cocktail servers are available at a \$100.00 fee. For your bars, a \$100.00 + tax bartender fee will apply for up to 2 hours and \$25.00 + tax for each additional hour, per bar. A cashier is required for cash bars and is \$50.00 + tax per cashier for up to 2 hours and \$25.00 + tax per hour for each additional hour. No buffet selections are offered for attendance less than 20, unless expressly indicated. The hotel reserves the right to substitute food items on buffets that reflect these lower attendance figures.

LOST and FOUND

The Housekeeping Department administrates the Lost and Found. The Resort cannot be held responsible for damage or loss of any articles or merchandise left in the Resort prior to, during or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set up prior to the planned event or left unattended for any time.

PACKAGE HANDLING

Due to limited storage, the Resort will not accept packages more than three (3) business days, prior to the start of a function. Our receiving department is on the ground level and THERE IS NO LOADING DOCK AT THE HOTEL. Special arrangements must be made for all palletized shipments. The Resort will accept no package weighing more than fifty (50) pounds. A \$6.00 per box labor charge for packages weighing 50 pounds or less will be assessed for unloading vehicles and moving items to storage areas. A \$10.00 per box labor charge for packages weighing between 51 – 100 pounds will be accessed. The hotel reserves the right to refuse any shipment. The Catering Department can recommend warehousing companies for large shipments. Packages should be addressed as follows:

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Crowne Plaza Hollywood Beach Resort
4000 South Ocean Drive.
Hollywood FL 33019
Attn: Person Claiming Box
Attn: Name of Event
Date of Event
Box 1 of 1 (1 of 2, etc.)

At the conclusion of your event, we will be glad to help you ship your boxes. We will pick up, store and send any sealed and labeled box, using the vendor of your choice, for a nominal fee. Please refer to the price list for current prices.

SECURITY

The Resort shall not assume responsibility for the damage or loss of any merchandise left in the Resort prior to following or during the function. Arrangements may be made for security of exhibits, merchandise or articles set up for display prior to the planned event.

SERVICE CHARGE and SALES TAX

A customary service charge and applicable state sales tax (currently 22% and 6%, respectively) will be added to all food and beverage charges. Florida law states that the service charge is subject to sales tax.

SIGNAGE

All signage must be professionally made and approved in advance by the Catering Sales Manager assigned to your account. The hotel reserves the right to reposition and/or remove signs at its sole discretion.

All prices are subject to a taxable 22% service charge and 6% sales tax.