



**CROWNE PLAZA®**

**HOLLYWOOD BEACH**

**THE PLACE TO MEET.**



## *“One Wedding at a Time”*

*The Crowne Plaza Hollywood Beach Hotel provides you with the most beautiful view overlooking the Intracoastal Waterway; an elegant and romantic ambiance complete the perfect setting for your special event. The hotel offers 10,000 square feet of dining and meeting space to host both intimate and grand social events. Hotel guests enjoy an expansive pool area on the Intracoastal featuring an Infinity pool, Jacuzzi and Tiki Bar. Whether you are having a small or large event, you and your guests will be pampered in our beautiful surroundings.*

The Crowne Plaza Hollywood Beach Hotel is delighted that you are considering us for your Wedding Reception. Exclusively yours, the hotel caters to “one wedding at a time”, ensuring that every detail of your dream wedding is orchestrated to perfection.

Our professional wedding planners will be pleased to custom design any menu to fit your special needs.

*Romantic...*

*And*

*Intimate...*

*Superb cuisine, impeccable service and glorious surroundings...*

*These are our special gifts to you.*



## *Destination Wedding*

Compliments of Crowne Plaza Hollywood Beach Hotel:

White Gloved Service Throughout the Cocktail Hour  
Stage for Band or DJ  
Tasting and Planning Session for Bride and Groom  
White Table Linens  
Votive Candles to Accent your Decorations  
Complimentary Guest Room Accommodations for the  
Bride and Groom on the Wedding Night  
Special Rates for Your Out of Town Guests  
One Night Complimentary Guest Room Accommodation for your  
"One Year Anniversary"

### *One Hour Cocktail Reception*

#### *Selection of Hors d'oeuvres Passed Butler Style*

(Choose Four from the Selections on Page 12)

Champagne Toast

#### *First Course*

*(Please Select One)*

Hollywood Caesar Salad with Sweet Croutons and Parmesan Cheese  
Tossed with Mango Caesar Dressing

Crowne Mixed Green Salad with Boursin Cheese and Spiced Pecans  
Tossed with Sweet Red Wine Vinaigrette Dressing

#### *Main Course*

*(Please Select One)*

Grilled Citrus Salmon, Prepared with Graffiti Vegetables and a Pineapple syrup  
Hollywood Tropical Grilled Chicken, Prepared with Tropical Chutney and Spicy Rum Glaze  
Sunshine Salsa Mahi-Mahi, Oven Roasted and Served with a Fresh Mango Salsa  
Herb Crusted Chicken Marsala Marinated with Thyme, Oregano and Preserved Lemon Topped with a Buttery Crust  
Beef Skirt Steak with Chimichurri Sauce

\$75.00 per person

\$100.00 per person (with Four Hours Open Bar Name Brands)

All Entrées are Accompanied by your Choice of Starch and Seasonal Vegetables

Freshly Baked Rolls and Butter

Specialty Wedding Cake From One of our Preferred Vendors

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas

(All prices are subject to a 22% Service Charge and 6% Sales Tax)

## ***Intracoastal Waterway Wedding***

Compliments of Crowne Plaza Hollywood Beach Hotel:

White Gloved Service Throughout the Cocktail Hour  
Stage for Band or DJ  
Tasting and Planning Session for Bride and Groom  
White Table Linens  
White Chair Covers with Color Sash  
Votive Candles to Accent your Decorations  
Complimentary Guest Room Accommodations for the  
Bride and Groom on the Wedding Night  
Special Rates for Your Out of Town Guests  
One Night Complimentary Guest Room Accommodation for your  
“One Year Anniversary”

### **One Hour Cocktail Reception** **Selection of Hors d'oeuvres Pass Butler Style**

(Choose Four from the Selections on Page 12)

#### **Display**

*(Please Select One)*

International and Domestic Cheese Display, Garnished with Fruits and Served with Gourmet Crackers and French Bread

Antipasto Display to Include, Chef's Selection of Fresh Italian Cold Cuts, Cherry Tomatoes, Mozzarella Cheese, and Grilled Vegetables in Balsamic Oil Served with French Petit Bread

Champagne Toast

#### **First Course**

*(Please Select One)*

Hollywood Caesar Salad with Sweet Croutons and Parmesan Cheese  
Tossed with Mango Caesar Dressing

Crowne Mixed Green Salad with Boursin Cheese and Spiced Pecans  
Tossed with Sweet Red Wine Vinaigrette Dressing

Fresh Tomato and Mozzarella Salad

#### **Intermezzo**

*(Please Select One)*

Mango  
Raspberry  
Lime

*Main Course*  
*(Please Select One)*

*Breast of Chicken stuffed with Montrachet Cheese, Artichokes and Sun-Dried Tomatoes*

*Herb Grilled Salmon, Sautéed Marinated Artichokes, Ripe Red and Yellow with  
Beurre Blanc and Citrus Zest*

*14oz. Ribeye served with Roasted Garlic and Brandied shallot crème*

*\$94.00 per person*

*\$120.00 per person (with Four Hours Open Bar Name Brands)*

*All Entrées are Accompanied by your Choice of Starch and Seasonal Vegetables*

*Freshly Baked Rolls and Butter*

*Specialty Wedding Cake From One of our Preferred Vendors*

*Freshly Brewed Gourmet Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas*

*(All prices are subject to a 22% Service Charge and 6% Sales Tax)*



## *The Enchanted Wedding*

Compliments of Crowne Plaza Hollywood Beach Hotel:

White Gloved Service Throughout the Cocktail Hour  
Stage for Band or DJ  
Tasting and Planning Session for Bride and Groom  
White Table Linens  
White Chair Covers with Color Sash  
Votive Candles to Accent your Decorations  
Complimentary Guest Room Accommodations for the  
Bride and Groom on the Wedding Night  
Special Rates for Your Out of Town Guests  
One Night Complimentary Guest Room Accommodation for your  
"One Year Anniversary"

*One Hour Cocktail Reception*  
*Selection of Hors d'oeuvres Pass Butler style*  
(Choose Four from the Selections on Page 12)

### *Display*

*(Please Select One)*

*International and Domestic Cheese Display, Garnished with Fruits and Served with Gourmet Crackers and French Bread*

*Antipasto Display to Include, Chef's Selection of Fresh Italian Cold Cuts, Cherry Tomatoes, Mozzarella Cheese, and Grilled Vegetables in Balsamic Oil Served with French Petit Bread*

*Champagne Toast*

### *First Course*

*(Please Select One)*

*Baby Mixed Greens, Gorgonzola Cheese, Dried Cherries, Toasted Walnuts, and Golden Raisins  
with Honey Cider Vinaigrette*

*Fresh Tomato and Mozzarella Salad*

*Iceberg Wedge with Warm Bacon and Bleu Cheese Dressing*

### *Intermezzo*

*(Please Select One)*

*Mango*

*Raspberry*

*Lime*

*Main Course*  
*(Please Select One)*

*Breast of Chicken Stuffed with Spinach, Exotic Mushrooms and Boursin Cheese Sauce*

*Petit Filet Mignon with Lemon Parsley Hollandaise*

*Marinated New York Strip with Crushed Herbs and Roasted Garlic  
with Essence of Red Wine and Drizzled*

*Searched Chilean Sea Bass, Topped with Orange Comb Honey Sauce*

*Gulf Coast Grouper Citrus Beurre Blanc and Fruit Relish*

*\$105.00 per person*

*\$130.00 per person (with Four Hours Open Bar Name Brands)*

*All Entrees are Accompanied by your Choice of Starch and Seasonal Vegetables*

*Warm Rolls, and Butter*

*Specialty Wedding Cake From One of our Preferred Vendors*

*Freshly Brewed Gourmet Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas*

*(All prices are subject to a 22% Service Charge and 6% Sales Tax)*



## *The Fairy Tale Wedding*

Compliments of Crowne Plaza Hollywood Beach Hotel:

White Gloved Service Throughout the Cocktail Hour  
Stage for Band or DJ  
Tasting and Planning Session for Bride and Groom  
White Floorlength Table Linens  
Chiavari Chairs  
Votive Candles to Accent your Decorations  
Complimentary Guest Room Accommodations for the  
Bride and Groom on the Wedding Night  
Special Rates for Your Out of Town Guests  
One Night Complimentary Guest Room Accommodation for your  
“One Year Anniversary”

*One Hour Cocktail Reception*  
*Selection of Hors d'oeuvres Pass Butler Style*  
(Choose Four from the Selections on Page 12)

### *Display*

*(Please Select One)*

*International and Domestic Cheese Display, Garnished with Fruits and Served with Gourmet Crackers and French Bread*

*Antipasto Display to Include, Chef's Selection of Fresh Italian Cold Cuts, Cherry Tomatoes, Mozzarella Cheese, and Grilled Vegetables in Balsamic Oil Served with French Petit Bread*

*Champagne Toast*

### *First Course*

*(Please Select One)*

*Fresh Tomato and Mozzarella Salad*

*Baby Mixed Greens, Gorgonzola Cheese, Dried Cherries, Toasted Walnuts,  
and Golden Raisins with Honey Cider Vinaigrette*

*Iceberg Wedge with Warm Bacon and Bleu Cheese Dressing*

### *Intermezzo*

*(Please Select One)*

*Mango*

*Raspberry*

*Lime*

*Main Course*  
*(Please Select One)*

*Center Cut Filet of Beef Pan Seared in Butter and Flamed in Brandy  
With Warm Confetti of Forrest Mushrooms*

*Roasted Colorado Rack of Lamb, Rubbed with English Mustard and Onion Crusted  
Lamb Glaze and Apple Mint Pesto*

*Porcini Dusted Veal Tournedos with Morel Crème  
Two Petit Veal Tender Loins lightly dusted and Seared on an Herb Sauce*

*Duo Plate  
Grilled Beef Tenderloin and Maine Crab Cake  
With Cucumber Coulis and Remoulade*

*Skillet Seared Veneered Alaskan Halibut  
with Orange Marmalade and Spices*

*\$125.00 per person  
\$150.00 per person (with Four Hours Open Bar Name Brands)*

*All Entrées are Accompanied by your Choice of Starch and Seasonal Vegetables*

*Warm Rolls, and Butter*

*Specialty Wedding Cake From One of our Preferred Vendors*

*Freshly Brewed Gourmet Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas*

*(All prices are subject to a 22% Service Charge and 6% Sales Tax)*



## ***Wedding Reception Package***

(Minimum of 50 Guests Required)

Champagne Toast

### ***Displayed Hors d'oeuvres***

Market Style Fruit and Cheese Display  
Vegetable Crudités with Dipping Sauces

### ***Hors d'oeuvres Butler Passed***

(Select Four Pieces - Two pieces of each per Person)

Coconut Chicken Strips with a Tangy Bourbon Sauce  
Potato Crusted Mushroom Caps stuffed with Boursin Cheese  
Shrimp Potstickers with a Sesame Mushroom Soy Sauce  
Beef Sate with Peanut Sauce, Green Onions and Chopped Peanuts  
Vegetable Spring Rolls with a Sweet and Spicy Dipping Sauce  
Hawaiian Chicken Brochettes with a Zesty Orange Drizzle  
Miniature Crab Cake with Red Pepper Ketchup and Old Bay Aioli  
Sea Scallops Wrapped in Bacon with a Spicy Lemon Aioli

### ***Carving Station***

Whole Roasted Top Round  
Served with Horseradish, Mustards and Rolls

### ***Caesar Salad Station***

Romaine Hearts, Parmesan Cheese and Caesar Dressing  
Toppings of Grilled Chicken, Blackened Shrimp and an Assortment of Vegetables  
Herbed and Cornbread Croutons

### ***Deluxe Pasta Station***

Penne Pasta and Cheese Tortellini  
Infused Olive Oil, Pesto, Parmesan Cream, and Marinara  
Diced Tomatoes, Garlic, Basil, Peppers, Onions and Parmesan Cheese  
Primavera Vegetables, Fresh Mozzarella  
Served with Garlic Bread and Breadsticks

(One Chef Attendant Fee Waived per Station,  
Additional Chef Attendant \$95.00 per 75 guests)

### ***Specialty Coffee Station***

Freshly Brewed Coffee, Tea, Decaffeinated Coffee, Flavored Coffee and Iced Tea.  
Specialty Coffee Condiments and Biscotti

Specialty Wedding Cake From One of our Preferred Vendors

\$110.00 per person

\$135.00 per person (with Four Hours Open Bar Name Brands)

(All prices are subject to a 22% Service Charge and 6% Sales Tax)

## *Wedding Enhancements*

*"Take Out" Cuban Coffee Before Departure of Guests: Price Vary by Number of Guests*

*Ice Sculptures: Prices Vary by Size and Selection*

*Chocolate Covered Strawberries to Decorate Wedding Cake: \$2.00 per piece*

*Chocolate Fountain with Dipping Items: \$10.00 per person*

*Viennese Table: \$10.00 per person*

### *Flambé Station*

*Assorted Sliced Fresh Fruit Sautéed with Butter, Brown Sugar and Bourbon Flambé,*

*Complimented with Short Bread Cookies and Served in a Martini Glass*

*\$10.00 per person*

*Martini Bar: \$6.00 per person*

*Vodka Slide (Name Brands, Minimum 100 Guests): \$5.00 per person (In Addition to \$100.00 Attendant Fee and Ice Sculpture Price)*

*Vodka Slide (Premium Brands, Minimum 100 Guests): \$7.00 per person (In Addition to \$100.00 Attendant Fee and Ice Sculpture Price)*

*Chilled Shrimp Cocktail Display: \$4.00 per piece*

*Caviar Display: Market Price*

*(All prices are subject to a 22% Service Charge and 6% Sales Tax)*



### *Additional Services:*

*Chair Covers with Sash or Bow: \$6.00 each*

*Premium Linen for Bride & Groom Table and Cake Table: Price Based on Selection*

*Ladies Room Attendant: \$100.00 each*

*Selection of Hors D'Oeuvres*

🌸 Coconut Chicken Strips with a Tangy Bourbon Sauce

Potato Crusted Mushroom Caps stuffed with Boursin Cheese 🌸

🌸 Shrimp Potstickers with a Sesame Mushroom Soy Sauce

Beef Sate with Peanut Sauce, Green Onions and Chopped Peanuts 🌸

🌸 Vegetable Spring Rolls with a Sweet and Spicy Dipping Sauce

Hawaiian Chicken Brochettes with a Zesty Orange Drizzle 🌸

🌸 Miniature Crab Cake with Red Pepper Ketchup and Old Bay Aioli

Sea Scallops Wrapped in Bacon with a Spicy Lemon Aioli 🌸

🌸 Citrus Ceviche with Traditional Garnishes

Crispy Phyllo with Spinach and Feta Cheese 🌸

(All prices are subject to a 22% Service Charge and 6% Sales Tax)





# *Wedding Ceremony Planner*



**CROWNE PLAZA**  
HOLLYWOOD BEACH

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