



CROWNE PLAZA
MELBOURNE OCEANFRONT

Platinum Wedding Package

A Selection of Six Butler Passed Hors D'oeuvres

A Selection of Two Displayed Stations

Crepe Reception Station

Dinner to Include; Appetizer, Soup, Salad, Entrée & Dessert

Wedding Cake Served on a Decorated Plate

Champagne Toast

Four Hour Open Bar Featuring Top-Shelf Brands

Unlimited Premium Wine with Dinner

Selection of Hors D'Oeuvres

(Six for Platinum Package; See List of Hors D'Oeuvres)

Choose 2 Specialty Display Stations

(See List of Specialty Display Stations)

Choose One Appetizer

Jumbo Shrimp Cocktail

Andros Crab Cake

Lobster Ravioli

Crab Stuffed Portobello Mushroom

Choose One Soup

Florida Seafood Chowder

Cream of Wild Mushroom

Chilled Mellon Duo

Choose One Salad

Crowne Salad

Bouquet of Field Greens, Tomato, Carrot, Cucumber, Sherry Vinaigrette Dressing

Classic Caesar Salad

Hearts of Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Star Salad

Bouquet of Field Greens, Bell Pepper, Tomato, Toasted Walnuts, Goat Cheese, Balsamic Basil Dressing

Choose One Entrée

Walnut & Rosemary Crusted Breast of Chicken

*Caramelized Root Vegetables, Garlic and Sour Cream Whipped Potatoes,
Natural Jus*

Grilled Beef Tenderloin Filet

*Eight ounce Center Cut Tenderloin, Béarnaise Sauce
Potato Gratin, Asparagus, Sweet Baby Carrots*

Herb Roasted Prime Rib of Beef

*Sweet Baby Carrots, Asparagus, Herb Roasted Baby Yukon Potato
Horseradish Jus*

Sautéed Medallions of Veal Loin

Gratin Potato, Haricot Vert Madeira Morel Sauce

Garlic Marinated Roast Rack of Lamb

Ratatouille, Gratin Potato, Merlot Rosemary Shallot Reduction

Macadamia Crusted Grouper Filet

Spicy Lemongrass-Coconut Rum Sauce, Cucumber & Bok Choy, Garlic Mashed Yukon Potatoes

Lemon-Peppered Salmon Filet

Buttered Orzo, Grilled Asparagus, Fingerling Potatoes

Atlantic Surf & Turf (mkt price)

Eight ounce New York Strip & Six ounce Caribbean Lobster Tail