



YOUR EVENT | *An Intimate Affair*





breakfast

– 10 guest minimum –

Continental Breakfast Buffet

Fresh Orange Juice & Grapefruit Juice
Assorted Sliced Fresh Fruit
Selection of Danishes, Croissants, Coffee Cake
Butter, Jams, Cream Cheese, Honey
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas

22

Deluxe Continental Breakfast Buffet

Fresh Orange Juice & Grapefruit Juice
Assorted Sliced Fresh Fruit
Assorted Individual Yogurts
Selection of Danishes, Croissants, Coffee Cake & Assorted Bagels
Smoked Salmon Platter, Tomatoes, Red Onion & Capers
Butter, Jams, Cream Cheese & Honey
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas

29

South Beach Breakfast Buffet

Fresh Orange Juice & Grapefruit Juice
Assorted Sliced Fresh Fruit
Selection of Danishes, Croissants & Coffee Cake
Butter, Jams, Cream Cheese & Honey
Assorted Individual Yogurts
Scrambled Egg Breakfast Burritos with Pepper Jack Cheese, Mushrooms and Scallions
Fresh Salsa & Sour Cream
Sliced Ripe Tomatoes
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas

33

Prices are per person unless otherwise noted. All charges are subject to 9% sales tax and a 22% gratuity



breakfast

– 10 guest minimum –

American Style Breakfast Buffet

Fresh Orange Juice & Grapefruit Juice
Assorted Sliced Fresh Fruit
Selection of Danishes, Croissants, Coffee Cake & Assorted Bagels
Butter, Jams, Cream Cheese & Honey
Assorted Individual Yogurts
Scrambled Eggs with Sprinkling of Cheddar Cheese
Crisp Apple Wood Smoked Bacon & Sausage
Potatoes Fried with Onions & Paprika
Sliced Ripe Tomatoes
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas

36

Breakfast Enhancements

Smoked Salmon 9

Sliced Ripe Tomatoes, Red Onions, Capers, Lemon & Cream Cheese

Breakfast Burritos 9

Scrambled eggs with Mushrooms, Scallions,
Pepper Jack Cheese with sides of Sour Cream and Salsa

Ham & Cheese Croissant 10

Flakey Croissant with Virginia Baked Ham and Melted Cheddar Cheese

Apple Wood Smoked Bacon, Canadian Bacon, Sausage Patties 7

Individual Yogurts 4



lunch

– 10 guest minimum –

Working Lunch

Sandwiches Prepared on Assorted Freshly Baked Breads: Whole Grain, Sour Dough, Marble-Rye, Raisin Pumpernickel, French Baguette

Oven Roasted Turkey with Cheddar & Swiss Cheese

Grilled Chicken Breast

Virginia Ham with Pepper Jack Cheese

Chicken Salad with Walnuts & Fresh Dill

White Albacore Tuna Salad with Light Lemon Mayonnaise

Prosciutto with Brie

Tomato-Mozzarella-Basil

Tri-Color Rotini Pasta Salad

Sun-Dried Tomatoes, Scallions, Fresh Herbs, Light Olive Oil-Red Wine Vinegar Dressing

Fresh Garden Greens

Sliced Artichokes, Hearts of Palm, Ripe Tomatoes, & Mandarin Oranges

Selection of Fresh Baked Cookies or Dessert Squares

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas, Iced Tea



lunch

– 10 guest minimum –

Front Porch Salad Sampler

Curried Chicken Salad

Mango Chutney, Granny Smith Apples, Celery, Golden Raisins, & Mayonnaise

White Albacore Tuna Salad with Light Lemon Mayonnaise

Selection of Freshly Baked Breads

Penne Pasta Salad

Fresh Tomatoes, Basil, Parmesan & Brie, with Lemon & Olive Oil Dressing

Caesar Salad

Fresh Fruit Salad

Dessert Squares: Pecan-Chocolate / Seven Layer / Apple Carmel / Lemon

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas, Iced Tea



lunch

– 10 guest minimum –

Front Porch Hot Lunch Buffet

Fresh Garden Greens

Sliced Artichokes, Hearts of Palm, Ripe Tomatoes & Mandarin Oranges

Mango Chutney Chicken Breast

Tangy-Sweet Curried Mango Chutney Sauce, topped with Toasted Coconut & Fresh Cilantro

Wild Salmon Fillet Broiled in Citrus-Herb-Shallot Marinade

Roasted Fingerling Potatoes

Broccolini with Sautéed Onions & Red Peppers

Assorted Breads & Butter

Assorted Mini French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas, Iced Tea

39

Guests Choice (10 Guests or less):

Guests Choices from Front Porch Café Lunch Menu

Freshly Baked Cookies and Desserts Squares

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas, Iced Tea

29



conference break

– 10 guest minimum –

Morning Refreshers

Parisian

Selection of Breakfast Pastries
Fresh Orange & Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas
16

The Health Spa

Fresh Fruit
Chilled Yogurts
Granola, Nutri-Grain & Power Bars
Fresh Orange & Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas
19

Floridian

Breakfast Pastries
Fresh Fruit
Fresh Orange & Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas
21

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conference break

– 10 guest minimum –

Afternoon Refreshers

American Break

Selection of Freshly Baked Cookies & Dessert Squares
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas
14

Gourmet Afternoon

Selection of Assorted Miniature French Pastries
Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas
20

Fiesta Afternoon

Yellow, Red, & Blue Tortilla Chips
Homemade Fresh Mango Salsa & Guacamole
Pitcher of Limeade & Iced Tea
20

Southern Tea Time

Assorted Finger Sandwiches
Assorted Miniature French Pastries
Selection of Freshly Baked Cookies & Dessert Squares
Fresh Fruit
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas
29

Smoothie Juicy Afternoon

Front Porch's Nutritious & Delicious Blended Icy & Thick Drinks:
Flip - Strawberries, Banana, Yogurt, Orange Juice
Green Flip - Banana, Broccoli, Spinach, Orange Juice,
Strawberries, Soy Milk, Bee Pollen, Vegetable Protein
8

Veggie Blend

California Carrots, Celery, Beets
8

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a la carte

(Per item based on consumption)

Tropical Blend Iced Tea (per gallon) 50

Assorted Sodas 4

Spring & Sparkling Water (0.5 Liter) 4

Coffee, Decaffeinated Coffee, Hot Tea (per gallon) 45

Fresh Squeezed Orange or Grapefruit Juice (per gallon) 45

Assorted Granola Bars 4

Assorted Individual Yogurts 4

Seasonal Sliced Fruit & Melon 7

Assorted Coffee Cake (per dozen slices) 48

Selection of Freshly Baked Cookies (per dozen) 19

Finger Sandwiches (per dozen) 24

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reception

– 10 guest minimum; minimum 12 pieces per selection –

Hors d'oeuvres (per piece pricing)

- Skewers of Fresh Mozzarella, Artichoke, Sun-Dried Tomato & Black Olive 4
- Jumbo Shrimp Cocktail 5
- Melon Wrapped with Prosciutto 4
- Fruit Skewers 3
- Mini Beef Wellington 4
- Scallop Wrapped in Bacon 4
- Coconut Shrimp 4
- Spanakopita 3
- Empanada with Chorizo 3
- Mushroom stuffed with Crabmeat 4
- Mini Crab Cakes with Spicy Aioli 5
- Beef Burger Slider with Chipotle Ketchup 5

Sweet Hors d'oeuvres (per piece pricing)

- Brie & Pear Phyllo 4
- Mini Fruit Tartlets 5

Stationary Hors d'oeuvres (per piece pricing)

- Imported & Domestic Cheeses and Seasonal Fruit
Assorted Water & Flatbread Crackers 11
- Seasonal Fruits 7
- Crudités with Dip 8
- Crisp Tortilla Chips with Homemade Mango Salsa & Guacamole 9
- Hot Spinach-Artichoke Dip with French Baguette 8
- Hummus with Toasted Whole Wheat Pita Triangles 9
- Crisp Cucumber Slices, Cherry Tomatoes, & Assorted Olives

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terms & conditions

Meeting Room Rental

All meeting room rentals are subject to 22% service charge and 9% tax

Menus

Meal selections must be confirmed ten (10) business days prior to the date of the first function. Prices and menus are subject to change but guaranteed up to three (3) months prior to your event. Please note that all food and beverage prices are subject to a 20% service charge and 9% tax.

Final guarantees must be received 3 business days prior to an event. Guarantees for a Monday or Tuesday function must be received by the preceding Thursday by 12:00 noon, otherwise the estimated attendance will serve as the guarantee. All BEO's must be signed and returned no later than seven (7) working days prior to the event.

Social Events

Require a minimum Food & Beverage spend of \$5,000 for dinner and \$7,500 for weekend brunches, minimums do not include tax and services.

Audio Visual

Please see list for more information. Audio Visual Prices are subject to a 22% service charge and 7% tax. Please advise your Sales Manager if you will be bringing your own equipment. Crowne Plaza is not responsible for hook up with personal laptop configurations, or set-up of other personal or non-hotel equipment.

Payment Policy

We accept cash, credit cards and checks. A 50% deposit is required 30 days prior to the event. An event is not guaranteed until full payment has been made. The hotel must receive all checks no later than ten (10) business days prior to the event. Direct billing applications must be received one month prior to the event. Direct bill applications will be not be accepted if the function is less than \$1000.00. If direct billing is not approved, another form of payment will be required ten (10) business days prior to the event.

Other

Outside food is not permitted in the meeting rooms. All signage must be approved prior to display in any area of the hotel. Confetti, rice, glitter or any other decorative item is strictly prohibited. When placing any materials on walls you must first have the approval of the hotel.

All banquet checks must be signed by the person in charge or a designated representative at the completion of each function. Any discrepancies in counts or charges should be identified and resolved at that time.

The hotel may request that the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed, or held overnight in the hotel.



terms & conditions

The hotel is not responsible for damage to or loss of any items left in the hotel prior to or following any functions. The hotel makes no warranties or representations to the customer other than what is printed hereon.

Smoking is not permitted in any area of the hotel or restaurant.

The customer is responsible for any additional cleaning including removal of excess trash or other items left behind. Additional cleaning will be charged to your account in an amount commensurate with any services determined to be beyond standard clean up after a group event. The level of standard clean up shall be determined by the hotel and charged as a reasonable fee to cover additional labor and material required to return the room to a ready state. A minimum charge of \$250 will be required for additional cleaning services.

The hotel reserves the right to move functions to other meeting/banquet rooms other than those appearing on the event order, without prior notification.

The customer is responsible and will reimburse the Hotel for any damage, loss or liability incurred by the hotel by any of the customers' guests or any person or organizations contracted by the customer to provide any service before, during or after the function. Any items to be put on any meeting room or lobby walls or any directional signs must be approved by the hotel.

Change in Set-Up

Any change from the original set-up less than 12 hours prior to the event will result in a \$250.00 service fee.

Music

For the consideration of our hotel guests, music is permitted until 11:00 PM, after that time it will be allowed at the discretion of the hotel management, and no later than 1:30 AM

Shipping and Storage of Boxes & Packages

Due to limited storage capacity, packages that arrive three days prior to your meeting, or are left two days after the conclusion of your meeting are subject to a charge of \$10.00 per day per package. A \$10.00 charge will be applied for every 10 additional lbs. on packages weighing 50 lbs. or over.



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Please advise the Sales Manager of any packages to be expected.
All packages must be labeled as follows:

Z Ocean Hotel
C/O (Name of Sales Manager)
1437 Collins Avenue
Miami Beach, FL 33139
Please hold for (on-site Contact's Name):
Arrival Date:

Cash or Hosted Bars

All bars require a minimum of \$1000.00, (tax and gratuity not included), plus a Bartender Fee of \$50.00 for the first hour and \$25.00 for each additional hour

Service Charge/Tax

Meeting Room Rental Tax	7%
Food & Beverage Tax	9%
Audio Visual Tax	7%
Audio Visual Service Charge	22%
Food & Beverage Service Charge	22%
Meeting Room Service Charge	22%
Set Up Service Charge	22%

Audio Visual Charges

Screen	\$40.00
LCD Projector	\$300.00
Flipchart or Dry Erase Board	\$35.00
Lavaliere Microphone (wireless)	\$130.00
Polycom Speaker Phone	\$150.00
Extension Cords	\$10.00
Power Strip	\$25.00

All Sound equipment will require a mixer