



YOUR EVENT | *An Intimate Affair*





breakfast

— 10 guests minimum —

Continental Breakfast Buffet \$21

Fresh Orange Juice
Assorted Sliced Fresh Fruits & Berries
Selection of Danish Pastries, Croissants
Wild Blueberry Coffee Cake, Butter & Jams
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas

Deluxe Continental Breakfast Buffet \$25

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

American Style Breakfast Buffet \$30

Fresh Squeezed Orange Juice & Grapefruit Juice
Assorted Fresh Fruit & Berries
Selection of Danish Pastries, Croissants, Wild Blueberry Coffee Cake & Assorted Bagels
Butter, Jams, Cream Cheese & Honey
Assortment of Individual Fruit Yogurts
Freshly Made Scrambled Eggs with Crisp Applewood Smoked Bacon & Sausage
Sliced Ripe Tomatoes, Potatoes Fried with Onions & Paprika
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas

Front Porch's South Beach Breakfast Buffet \$36

Fresh Squeezed Orange Juice & Grapefruit Juice
Assorted Fresh Fruit & Berries
Selection of Danish Pastries, Croissants, Wild Blueberry Coffee Cake & Assorted Bagels
Butter, Jams, Cream Cheese & Honey
Smoked Salmon Platter with Red Onions, Capers & Lemon
Assortment of Individual Fruit Yogurts
Freshly Made Scrambled Eggs with Crisp Applewood Smoked Bacon & Sausage
Sliced Ripe Tomatoes, Potatoes Fried with Onions & Paprika
Orange Zest French Toast
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas





breakfast

— 20 guest minimum —

Continental Breakfast Enhancements

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|--|-----|
| Smoked Salmon Sliced Ripe Tomatoes, Red Onions, Capers, Lemon & Cream Cheese | \$7 |
| French Toast Challah dipped in Orange Zest & Triple Sec Creamy Egg Batter, Topped with Cinnamon & Confectioners Sugar Served with Maple Syrup (2 pieces) | \$5 |
| Granola Whole Wheat Pancakes Delicious & Hearty, made with Oats, Honey & Almonds, with Creamy Butter, & Maple Syrup | \$5 |
| Breakfast Burritos Fresh Scrambled eggs with Mushrooms, Scallions, Pepper Jack Cheese and Tomato Salsa | \$8 |
| Charcuterie Board Virginia Baked Ham, Oven Baked Turkey, Prosciutto, Cheddar, Swiss, Pepper Jack Cheeses with Cornichons and Whole Grain Mustard | \$9 |
| Ham & Cheese Croissant Flakey Croissant with Virginia Baked Ham and Melted Cheddar Cheese | \$7 |
| Applewood Smoked Bacon, Canadian Bacon, Sausage Patties | \$5 |
| Assorted Dry Cereals with Whole & Skim Milk | \$3 |
| Selection of Individual Fruit Yogurts with Bowl of Granola | \$4 |
| Brie & Apple Butter on Toasted Marble Rye Bread | \$7 |





luncheon

– 10 guests minimum –

Working Lunch

\$25

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 with Brie

Virginia Ham with Pepper Jack Cheese

Chicken Salad with Walnuts & Fresh Dill

White Albacore Tuna Salad with Light Lemon Mayonnaise

Tomato – Mozzarella and 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

Dark Chocolate Chunk, White Chocolate Chunk with Macadamia Nuts, Oatmeal with Golden Raisins,

Peanut Butter, Dark Chocolate with White Chocolate & Macadamia Nuts

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas

Boxed Lunch

\$27

Choose one of the following sandwiches:

Tomato – Mozzarella and Basil with Virgin Olive Oil & Aged Balsamic Vinegar
on Freshly Baked French Bread

Turkey Breast with Cheddar & Swiss Cheeses, Smoked Applewood Bacon,
Whole Grain Mustard on Whole Grain Bread

Grilled Chicken Breast with Goat Cheese and Red Pepper on French Baguette

Pasta Salad with Sun-dried Tomatoes with Fresh Herbs and Red Wine Vinaigrette
or Fresh Fruit

Gourmet Rich Chocolate Brownie

Bottled Water or Soda





luncheon

– 10 guests minimum –

Build your own Sandwich

\$29

Freshly Baked Breads

Oven Roasted Turkey

Virginia Baked Ham

Prosciutto

Grilled Chicken Breast

Cheddar, Swiss and Pepper Jack Cheeses

Chicken Salad with Toasted Walnuts & Fresh Dill

Tuna Salad with Light Lemon Mayonnaise

Front Porch Hummus & Mango Salsa

Tri-Color Rotini Pasta Salad

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

Fresh Garden Greens

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

Selection of Fresh Baked Cookies

Dark Chocolate Chunk, White Chocolate Chunk with Macadamia Nuts, Oatmeal with Golden

Raisins, Peanut Butter, Dark Chocolate with White Chocolate & Macadamia Nuts

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas





Lunch

– 10 guests minimum –

Front Porch Salad Sampler

\$30

Curried Chicken Salad

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

White Albacore Tuna Salad with Light Lemon Mayonnaise

Chicken Salad with Walnuts & Fresh Dill

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

Front Porch Hot Lunch Buffet

\$36

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

Choice of Roasted Red Potatoes

Broccolini with Sautéed Onions & Red Peppers

Assorted Breads & Butter

Assorted Mini French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas





conference break

– 15 guests minimum –

Morning Refreshers

Classic \$14

Assorted Fresh Baked Cookies
Fresh Squeezed Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas

Parisian \$16

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

The Health Spa \$19

Fresh Squeezed Orange & Grapefruit Juices
Whole Fresh Fruit
Chilled Yogurts
Granola, Nutri-Grain & Power Bars
Spring & Sparkling Water
Freshly Brewed Coffee, Decaffeinated Coffee & Selection of Teas

Floridian \$21

Breakfast Pastries or Selection of Freshly Baked Cookies
Seasonal Fruit & Melon Presentation
Fresh Squeezed Orange & Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas





conference break

– 15 guests minimum –

Afternoon Refreshers

| | |
|--|------|
| American Break | \$14 |
| Selection of Freshly Baked Cookies & Dessert Squares | |
| Fresh Orange Juice | |
| Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas | |
| Gourmet Afternoon | \$20 |
| Selection of Assorted Miniature French Pastries | |
| Fresh Fruit | |
| Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas | |
| Fiesta Afternoon | \$20 |
| Yellow, Red, & Blue Tortilla Chips | |
| Homemade Fresh Mango Salsa & Guacamole | |
| Pitcher of Limeade & Iced Tea | |
| Southern Tea Time | \$29 |
| Assorted Finger Sandwiches | |
| Assorted Miniature French Pastries | |
| Selection of Freshly Baked Cookies & Dessert Squares | |
| Fresh Fruit | |
| Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas | |
| Smoothie Juicy Afternoon | \$7 |
| Front Porch's Nutritious & Delicious Blended Icy & Thick Drinks | |
| Flip | \$7 |
| Strawberries, Banana, Yogurt, Orange Juice, Honey | |
| Green Flip | \$8 |
| Banana, Broccoli, Spinach, Orange Juice, | |
| Strawberries, Soy Milk, Bee Pollen, Vegetable Protein | |
| Veggie Blend | \$8 |
| California Carrots, Celery, Beets | |





conference break

– 15 guests minimum –

A la carte Refreshment Selection

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|---|------|
| Tropical Blend Iced Tea (per gallon) | \$50 |
| Assorted Sodas | \$4 |
| Spring & Sparkling Water (16.9 fl.oz / 0.5 Liter) | \$5 |
| Fresh Fruit Juices | \$5 |
| Energy Drinks | \$5 |
| 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 | \$8 |
| Whole Fresh Fruit (per dozen) | \$48 |
| Assorted Coffee Cake (per dozen slices) | \$48 |
| Selection of Freshly Baked Cookies (per dozen) | \$19 |
| Semi-Sweet Chocolate Chunk / White Chocolate Chunk with Macadamia Nuts / Peanut Butter / Oatmeal with Golden Raisins & Pecans / Double Chocolate with White Chocolate Chips & Macadamia Nuts | |





conference packages

— 10 guests minimum —

Z Ocean Executive

\$80

Deluxe Continental Breakfast

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

Morning Break

Assorted Coffee Cake
Assorted Sodas & Bottled Water
Refresh Coffee/Decaf Coffee & Tea

Lunch

Sandwiches Prepared on Assorted Freshly Baked Breads:
Whole Grain, Sour Dough, Marble-Rye, Raisin Pumpnickel, French Baguette.
Oven Roasted Turkey with Cheddar & Swiss, Grilled Chicken Breast with Brie, Virginia Ham with Pepper Jack, Chicken Salad with Walnuts & Fresh Dill, White Albacore Tuna Salad with Light Lemon Mayo, & Mozzarella-Tomato-Basil Sandwiches
Tri-Color Rotini Pasta Salad with Fresh Herbs, Sun-Dried Tomatoes, Scallions, with a Light Olive Oil-Red Wine Vinegar Dressing
Fresh Garden Greens with Sliced Artichokes, Hearts of Palm, Ripe Tomatoes, & Mandarin Oranges
Gourmet Chocolate Brownies, Pecan-Chocolate Squares, Seven Layer Squares, Granny Smith-Carmel Apple Squares, & Lemon Bars
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas

Afternoon Break

Selection of Fresh Baked Cookies
Semi-Sweet Chocolate Chunk / White Chocolate Chunk with Macadamia Nuts / Peanut Butter / Oatmeal with Golden Raisins & Pecans / Double Chocolate with White Chocolate Chips & Macadamia Nuts
Whole Fruit
Assorted Sodas & Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas





conference packages

– 10 guests minimum –

Z Ocean Premier

\$95

Deluxe Continental Breakfast

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

Morning Break

Assorted Coffee Cake
Assorted Sodas & Bottled Water
Refresh Coffee, Decaf Coffee & Tea

Front Porch Salad Sampler

Curried Chicken Salad with Mango Chutney, Granny Smith Apples,
Celery, Golden Raisins, & Mayonnaise

White Albacore Tuna Salad with Light Lemon Mayonnaise

Chicken Salad with Walnuts & Fresh Dill

Selection of Freshly Baked Breads

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

Caesar Salad

Fresh Fruit Salad

Assorted Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas

Afternoon Break

Selection of Fresh Baked Cookies

Semi-Sweet Chocolate Chunk / White Chocolate Chunk with Macadamia Nuts / Peanut Butter
/ Oatmeal with Golden Raisins & Pecans / Double Chocolate with White Chocolate Chips &
Macadamia Nuts

Whole Fruit

Assorted Sodas & Bottled Water,

Freshly Brewed Coffee, Decaffeinated Coffee, & Selection of Teas





reception

– Minimum 12 pieces each per selection –

Hors d'oeuvres

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| Skewers of Fresh Mozzarella, Artichoke, Sun-Dried Tomato & Black Olive | \$4 |
| Jumbo Shrimp Cocktail | \$4 |
| Melon Wrapped with Prosciutto | \$4 |
| Fruit Skewers | \$3 |
| Mini Beef Wellington | \$4 |
| Scallop Wrapped in Bacon | \$4 |
| Lobster Tempura | \$4 |
| Coconut Shrimp | \$3 |
| Spanakopita | \$3 |
| Empanada with Chorizo | \$3 |
| Mushroom stuffed with Crabmeat | \$3 |
| Lobster Tail Coconut | \$4 |
| Mini Reuben | \$3 |
| Mini Crab Cakes with Spicy Aioli | \$5 |
| Chicken Croissant Dijonnaise | \$4 |
| Tangy-Spicy Pork BBQ Slider | \$4 |
| Beef Burger Slider with Chipotle Ketchup | \$4 |

Sweet Hors d'oeuvres

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|-------------------------------|-----|
| Empanadas with Guava & Almond | \$4 |
| Brie & Pear Phyllo | \$4 |
| Mini Fruit Tartlets | \$5 |
| Mini Tiramisu | \$5 |





reception

– Minimum 12 pieces each per selection –

Stationary Hors d'oeuvres

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|---|------|
| Imported & Domestic Cheeses and Seasonal Fruit Assorted Water & Flatbread Crackers | \$11 |
| Seasonal Fruits, Melons & Berries | \$12 |
| Deluxe Crudités Display | \$12 |
| Crispy Vegetables with Assorted Dips | \$12 |
| Chips 'n Dips | \$12 |
| Crisp Tortilla Chips with Homemade Mango Salsa & Guacamole | \$12 |
| Hot Spinach-Artichoke Dip | \$12 |
| Hot Spinach-Artichoke Dip with French Baguette | \$13 |
| Mediterranean Platter | \$12 |
| Hummus with Toasted Whole Wheat Pita Triangles Crisp Cucumber Slices, Cherry Tomatoes, & Assorted Olives | \$12 |

Carving Station

| | |
|--------------------------------------|-------|
| Pepper Crusted Beef Tenderloin | \$169 |
| Prime Rib | \$350 |
| Slow Roasted Turkey Breast | \$95 |
| Attendant Charge Per Carving Station | \$100 |





plated dinner

Ocean Drive Dinner Menu

\$75

Lobster Bisque

* * *

Mesclun Green Salad with Pears, Roasted Pine Nuts,
Blue Cheese Croutons, & Lemon/Champagne/Shallot Vinaigrette

* * *

Basil Garlic Breast of Chicken with Grilled Balsamic Peaches

or

Filet of Salmon with Honey, Dijon Truffle Mustard on a bed of Marinated Fennel
Roasted Red Potatoes & Sautéed Mushroom & Asparagus

* * *

Chocolate Lava Cake

or

Florida Key Lime Pie





plated dinner

Collins Avenue Dinner Menu

\$95

Lobster Bisque

* * *

Caesar Salad

* * *

8 oz. Filet Mignon with Red Wine Demi Glace and Mushrooms

or

Filet of Salmon with Honey, Dijon Truffle Mustard on a bed of Marinated Fennel

Roasted Potato Bites with Pancetta, Onions & Fresh Lemon

Sautéed Broccolini with Extra Virgin Olive Oil, Garlic, & Crushed Red Pepper

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Crème Brulée Cheesecake With Fresh Berries





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 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 / Singing

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.





terms & conditions

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 | \$500.00 |
| Flipchart or Dry Erase Board | \$35.00 |
| Lavaliere Microphone (wireless) | \$130.00 |
| Speaker Phone | \$75.00 |
| Extension Cords | \$10.00 |
| Power Strip | \$25.00 |

