



CROWNE PLAZA®

**FORT LAUDERDALE
AT SAWGRASS MILLS**

Indulge in a Royal Holiday Celebration at the Crowne

Thank you for considering the Crowne Plaza Fort Lauderdale at Sawgrass Mills to host your upcoming Holiday Reception!

You and your guests will enjoy superb cuisine overseen by our exceptional Executive Chef. Our menus contain suggestions for a complete and unique dining experience. We have three packages available, which may be tailored to your individual taste and budget.

Our impeccable service and outstanding setting has been recognized and awarded by InterContinental Hotels Group, as one of the premier Fort Lauderdale special events sites.

At the Crowne Plaza, we will be delighted to work with you in making your Holiday Celebration an unforgettable experience.

Please contact me at your convenience to set up an appointment to discuss further details. I look forward to working with you!

Warm Regards,

Melissa Krieff

Catering Sales Manager

Specializing in Weddings and Social Events



CROWNE PLAZA®

**FORT LAUDERDALE
AT SAWGRASS MILLS**

Holiday Dinner Buffet Packages

Our Holiday Affairs Include

*Four Hours Open Bar with Call Brand Liquors
Elegant Floor Length Tablecloths, Overlays, Napkins,
and a Holiday Centerpiece with Votive Candles
Reception Room, Decorative Trees, Large Dance Floor, and Staging*

First Hour Welcome Reception

*International Cheese Montage Garnish with Fresh Seasonal Fruit
and Served with Gourmet Crackers and Garlic Crostini*

*Tomato and Mozzarella Basilico Display Served
with Parmesan Crusted Croutons*

Unlimited Butler Passed Hors D'oeuvres:

Vegetable Spring Rolls

Assorted Mini Quiche

Coconut Shrimp

Mini Beef Wellington

Smoked Chicken Quesadilla

Jingle Ball Package

Two Entrée Selections \$92.00 per Guest

Two Entrée Selections with Premium Bar \$98.00 per Guest

Without Open Bar \$67.00 per Guest

Mix & Mingle Package

Three Entrée Selections \$97.00 per Guest

Three Entrée Selections with Premium Bar \$103.00 per Guest

Without Open Bar \$72.00 per Guest.

All Prices are Subject to 21% Service Charge & 6% Sales Tax.



CROWNE PLAZA®

**FORT LAUDERDALE
AT SAWGRASS MILLS**

The Dinner Buffet

Salads

(Select Two)

Buffalo Mozzarella Salad

Sliced Fresh Buffalo Mozzarella Cheese, Accompanied with Sliced Fresh Tomatoes and Roasted Peppers over Leaf Lettuce and Served with Balsamic Reduction Dressing

Classic Caesar Salad

Tender Cut Romaine Hearts Tossed with Parmesan Cheese, Fresh Croutons and Topped with Creamy Caesar Dressing

Traditional Cobb Salad

Tender Mix Greens, Garnished with Fresh Tomatoes, Cucumbers, Onions, Black Olives, Bacon, and Chopped Eggs Served with Two Dressing Selections

Entrée Selections

(Select Two or Three)

Chicken Medallions Saltimbocca

All White Meat Chicken Layered with Spinach and Prosciutto and Topped with Demi Glaze

Potato Parmesan Crusted Chicken Breast

Served with Creamy Roasted Pepper Coulis

Asparagus Stuffed Chicken Breast

Pounded Breast Stuffed with Three Cheese Blend and Asparagus Served With Dill Cream Sauce

Mahi-Mahi Puttanesca

Grilled Mahi-Mahi Tossed with Onions, Capers, Black Olives, and Garlic in a Tangy Tomato Sauce

1000 Herbed Atlantic Salmon

Fresh Salmon Folded in 1000 Island Dressing then Crusted with Fresh Herbs and Bread Crumbs

Baked Red Snapper and Chorizo

Fresh Snapper Baked with Spanish Chorizo Serve with a Saffron Cream Sauce

Cajun Tilapia with Watermelon Chutney

Fresh Tilapia Filet Seared with Cajun Spices and Topped with a Fresh Watermelon Chutney

Mojo Roasted Pork Loin with Black Bean Sauce

Mojo Marinated Loin Served with a Cilantro Bean Sauce

Islander Jerk Pork Loin

Jerk Glazed Pork Loin Served with a Spicy Pineapple Creole Sauce

Montreal Crusted Flank Steak

Sliced Seasoned Flank Steak Served with a Wild Mushroom Demi-Glaze

Flat Iron Basilico

Basil-Garlic Marinated Iron Steak Grilled then Sliced Served with a Light Pesto Sauce

13400 W. Sunrise Blvd. Sunrise, FL 33323 * Tel: 954-835-3603



CROWNE PLAZA®

**FORT LAUDERDALE
AT SAWGRASS MILLS**

Accompaniments...

Vegetables

(Select Two)

*Green Beans and Almonds
Mediterranean Vegetable Ragu
Honey Glaze Carrots with Tarragon
Sesame-Ginger Broccoli Fleurettes
Squash Medley and Oregano Garlic Oil
Maple-Cinnamon Butternut Squash
Roasted Garlic Asparagus*

Starches

(Select Two)

*Rosemary Homemade Stuffing
Petite Twice Baked Potatoes
Penne Pasta with Creamy Pesto Alfredo or Marinara Sauce
Vanilla Glazed Plantains
Sun Dried Tomato Risotto
Herbed Roasted Potato
Mashed Sweet or Regular Potatoes
Wild Rice, Fried Rice or Chef's Rice Pilaf
Greek Potatoes*

Dessert Display Includes

*Holiday Yule Log and Cookies
Miniature Pastries, Petit-Fours
Assorted Cakes and Pies
Coffee and Tea Stations with Cinnamon Sticks and Whipped Cream*

All Prices are Subject to 21% Service Charge & 6% Sales Tax



CROWNE PLAZA®

**FORT LAUDERDALE
AT SAWGRASS MILLS**

Holiday Plated Dinner Packages

Our Holiday Affairs Include

Four Hours Open Bar with Call Brand Liquors

*Elegant Floor Length Tablecloths, Overlays, Napkins,
and a Holiday Centerpiece with Votive Candles*

Reception Room, Decorative Trees, Large Dance Floor, and Staging

First Hour Welcome Reception

*International Cheese Montage Garnish with Italian Antipasto and Spanish
Sausages Served with Gourmet Crackers and Assorted Crostini*

*Tomato and Mozzarella Basilico Display Served
with Parmesan Crusted Croutons*

Unlimited Butler Passed Hors D'oeuvres:

Vegetable Spring Rolls

Assorted Mini Quiche

Coconut Shrimp

Mini Beef Wellington

Smoked Chicken Quesadilla

*If more than one entrée is selected, client will provide color-coded
place cards for each guest indicating their entrée choice.*

All Prices are Subject to 21% Service Charge & 6% Sales Tax



CROWNE PLAZA®

**FORT LAUDERDALE
AT SAWGRASS MILLS**

Salad Selections

(Please Choose One)

Traditional Caesar Salad

*Fresh Romaine Lettuce Tossed with Shaved Parmesan Cheese,
Garlic Croutons and Drizzle with Creamy Caesar Dressing*

Garden Salad

*Crispy Iceberg Lettuce Garnished with Grape Tomatoes, Cucumber,
and Shredded Carrots Served with Choice of Two Dressings*

Buffalo Mozzarella Salad

*Fresh Mozzarella Cheese Layered with Red and Yellow Tomatoes Over a
Bed of Baby Greens Served with Balsamic Vinaigrette Dressing*

Greek Salad

*Crispy Mediterranean Greens Topped with Pepperoncini, Black Olives, Cucumber,
Tomato, and Onions Served with Our Homemade Greek Dressing*

Spinach Salad

*Tender Baby Spinach Tossed with Sweet Onions, Cucumbers,
and Grape Tomatoes Served with Raspberry Vinaigrette*

Sunrise Spring Salad

*Fresh Spring Mix Topped with Chopped Walnuts, Dried Cranberries,
Mandarin Oranges, and Cucumber Served with Bacon Mustard Vinaigrette*

Dressing Choices

*Thousand Island, Italian, Ranch, Balsamic Vinaigrette,
Creamy Caesar, Honey Mustard, and Raspberry Vinaigrette*



CROWNE PLAZA®

**FORT LAUDERDALE
AT SAWGRASS MILLS**

Entrée Selections

Potato Parmesan Crusted Chicken Breast

Served with Creamy Roasted Pepper Coulis

\$90.00 per Person

Chicken Medallions Saltimbocca

All White Meat Chicken Layered with Spinach and

Presciutto Ham Topped with Cabernet Demi Glaze

\$90.00 per Person

Asparagus Stuffed Chicken Breast

Pounded Breast Stuffed with Three Cheese Blend and

Asparagus Served with Dill Cream Sauce

\$92.00 per Person

Stuffed Chicken Sonora

Boneless Chicken Breast Stuffed with Jack and Cheddar Cheese,

Roasted Peppers and Basil Served with Creamy Basil Sauce

\$92.00 per Person

Cajun Tilapia with Watermelon Chutney

Fresh Tilapia Filet Seared with Cajun Spices

and Topped with a Fresh Watermelon Chutney

\$90.00 per Person

Pecan Crusted Mahi-Mahi

Fresh Mahi-Mahi Filet Crusted with Pecans and

Oriental Crumbs Served Citrus Cream Sauce

\$92.00 per Person

1000 Herbed Atlantic Salmon

Fresh Salmon Folded in 1000 Island Dressing then Crusted

with Fresh Herbs and Bread Crumbs Served with a Roasted Pepper Cream Sauce

\$94.00 per Person

All Prices are Subject to 21% Service Charge & 6% Sales Tax



CROWNE PLAZA®

**FORT LAUDERDALE
AT SAWGRASS MILLS**

More Entrée Selections...

Baked Red Snapper and Chorizo

Fresh Snapper Baked with Spanish Chorizo

Served with a Saffron Cream Sauce

\$94.00 per Person

Flat Iron Basilico

Basil-Garlic Marinated Iron Steak Grilled, then Sliced

Served with a Light Pesto Sauce

\$90.00 per Person

New York Strip Steak

Served with a Rosemary-Mushroom Demi-Glaze

\$95.00 per Person

Montreal Crusted Filet Mignon

Served with a Wild Mushroom Demi-Glaze

\$102.00 per Person

New York Strip and Crab Cake

Served with Appropriate Sauces

\$104.00 per Person

Duo of Filet Mignon and Choice of Fish

Served with Appropriate Sauces

\$106.00 per Person

Entrées without Open Bar, Reduce \$25.00 per Person

All Prices are Subject to 21% Service Charge & 6% Sales Tax

13400 W. Sunrise Blvd. Sunrise, FL 33323 * Tel: 954-835-3603



CROWNE PLAZA®

**FORT LAUDERDALE
AT SAWGRASS MILLS**

Accompaniments...

Vegetables

(Select One)

*Green Beans and Almonds
Mediterranean Vegetable Ragu
Honey Glaze Carrots with Tarragon
Sesame-Ginger Broccoli Fleurettes
Squash Medley and Oregano Garlic Oil
Maple-Cinnamon Butternut Squash
Roasted Garlic Asparagus*

Starches

(Select One)

*Rosemary Homemade Stuffing
Petite Twice Baked Potatoes
Penne Pasta with Creamy Pesto Alfredo or Marinara Sauce
Vanilla Glazed Plantains
Sun Dried Tomato Risotto
Herbed Roasted Potato
Mashed Sweet or Regular Potatoes
Wild Rice, Fried Rice, or Chef's Rice Pilaf
Greek Potatoes*

Dessert Selection

(Select One)

*Mango Raspberry Cheesecake
Double Layered Chocolate Cake
Marble Cheesecake and Caramel Sauce
White or Dark Chocolate Mousse with Fresh Berries
Black Forest Chocolate Cake
New York Style Cheese Cake with Strawberry Sauce*

Assorted Specialty

*Fresh Brewed Regular and Decaffeinated Coffee, Flavored Teas,
Whipped Cream, Cinnamon, and Rock Sugar Sticks*

Viennese Table Display \$5.95 per Guest Includes:

*Holiday Yule Log and Cookies, Mini Pastries,
and Petit Fours Assorted Cakes and Pies*

All Prices are Subject to 21% Service Charge & 6% Sales Tax

13400 W. Sunrise Blvd. Sunrise, FL 33323 * Tel: 954-835-3603



CROWNE PLAZA®

**FORT LAUDERDALE
AT SAWGRASS MILLS**

Upgrade Your Cocktail Reception with Additional Platters

French Connection

*Warm Baked Brie En Crouete Topped with Brown Sugar, Honey and Almonds,
Garnished with Grapes, Sliced Fruit and Crusty French bread
\$ 250.00 Serves 100 People*

Jumbo Shrimp Bowl

*100 Pieces of Jumbo Shrimp Arranged in a Silver Ice Bowl and
Served with Lemon Wedges and Cocktail Sauce.
\$299.00 per 100 Pieces*

Norwegian Platter

*Sliced Smoked Nova Salmon Served with Chopped Egg,
Diced Red Onions, Tomatoes and Capers, Accompanied with
Crackers and Assorted Mini Breads
\$325.00 Serves 100 People*



Additional Course Enhancements

Please Add \$ 3.95 per Person

Fresh Melon Wedge with Berries

Seasonal Melon Wedge Topped with Fresh Berries

Fresh Fruit Sorbet

Choose From a Variety of Flavors

Home style Soups

Chef's Selection of Home-Made Soups

All Prices are Subject to 21% Service Charge & 6% Sales Tax



CROWNE PLAZA®

FORT LAUDERDALE
AT SAWGRASS MILLS

★Beverage & Bar Options★

Unlimited

	<i>Per Person</i>
<i>Soft Drinks</i>	\$5.95

Host Sponsored Bar

(By The Drink Consumed)

<i>House Brand</i>	\$5.00
<i>Call Brand</i>	\$6.00
<i>Premium Brand</i>	\$7.00
<i>Wine by the Glass</i>	\$4.00
<i>Domestic & Light Beer</i>	\$4.00
<i>Imported & Premium Beer</i>	\$5.00
<i>Mineral Water</i>	\$2.50
<i>Soft Drinks</i>	\$2.50

Cash Bar

(Inclusive)

<i>House Brand</i>	\$5.00
<i>Call Brand</i>	\$6.00
<i>Premium Brand</i>	\$7.00
<i>Wine by the Glass</i>	\$4.00
<i>Domestic & Light Beer</i>	\$4.00
<i>Imported & Premium Beer</i>	\$5.00
<i>Mineral Water</i>	\$2.50
<i>Soft Drinks</i>	\$2.50



*Enjoy a Sparkling Champagne or Cider Toast
\$3.00 per Person*

*A \$75.00 Bartender Fee will be charged on all bars
We recommend 1 Bartender per 100 guests.*

Host Sponsored Bar must meet a minimum of \$350.00

All Prices are Subject to 21% Service Charge and 6% Sales Tax