



*INDULGE IN A ROYAL SWEET SIXTEEN  
CELEBRATION*

Thank you for considering the Crowne Plaza Fort Lauderdale at Sawgrass Mills for your special occasion. What an exciting time in your daughter's life.

You and your guests will enjoy superb cuisine overseen by our exceptional Executive Chef Carlos Marin. Our menus contain suggestions for a complete and unique dining experience. It would be my pleasure to meet with you to discuss further details and to help you create a customized package tailored to your specific needs. Please enjoy the enclosed information.

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 special occasion an unforgettable experience. We look forward to sharing part of this special day with you, your family, and friends. I look forward to speaking with you in the near future.

Warm Regards,

*Laura Hurter*

Catering Sales Manager

*Specializing in Weddings and Social Events*



**CROWNE PLAZA®**

**FORT LAUDERDALE  
AT SAWGRASS MILLS**

**The Sweet Sixteen menus give you the option to select from the following:**

**Gourmet Chilled Displays**

*Fresh Seasonal Fruit Display, Imported and Domestic Cheese Montage,  
Vegetable Crudités, Brochette Towers, and Chicken Liver Pate  
Upgrade: Jumbo Shrimp Bowl, French Connections, and Norwegian Platter*

**Butler Passed Hot Hors D' Oeuvres**

*Raspberry Brie En Croute, Mini Beef Wellington, Spanikopita, Oriental  
Spring Rolls, Coconut Chicken, Petit Potato Pancakes, Grilled Vegetable  
Brochettes, and Mini Beef Franks En Croute,  
Upgrade: Bacon Wrapped Scallops, Coconut Shrimp, and Crab Stuffed  
Mushrooms*

**Salads**

*Asian Salad, Fresh Spinach Salad, Buffalo Mozzarella Salad, Classic Caesar  
Salad, and Traditional Garden Salad*

**Entrée**

*Steak Islander, Beef Braciola, Chicken Divan, Butter Crumb Scrod,  
Chimichurri Chicken and Crowne Primavera, New York Strip, Chicken  
Cordon Bleu, Tropical Mahi Mahi, Sliced Mushroom Sirloin, Chicken  
Marsala, Chicken Piccata, Hoisin Salmon, and Grouper New Englander  
Upgrade: Filet Mignon, Chicken Sonora, Sword Fish, Tuna Steak, Pesto  
Salmon Filet, Stuffed Sole Florentine, and Pork Tenderloin*

**Tiered Sweet Sixteen Cake**

**Call Brand Bar**



## *Sweet Sixteen Package*

*Cocktail Hour*



*Two Gourmet Chilled Displays*



*Champagne Toast*  
*(Sparkling Cider Toast for Young Adults)*



*Three Hour Open Call Bar*



*Salads*  
*(Please Select One)*



*Entree*  
*(Please Select One)*



*Entrées Served with Chef Choice of Starch & Vegetables*



*Birthday Cake*  
*(Provided by Elite Cakes)*



*Freshly Brewed Coffee, Decaf, and Hot Tea*



*\$86.00 per Adult*  
*\$34.00 per Young Adult*

*All prices are subject to 20% Service Charge & 6% Sales Tax*



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AT SAWGRASS MILLS

## *Sweet Sixteen Package*

*One hour of Soft drinks*



*Two Gourmet Chilled Displays*



*Champagne Toast  
(Sparkling Cider Toast for Young Adults)*



### *\*The Royal Dinner Buffet\**

*All Dinner Buffets are served with Warm Rolls and Sweet Creamery Butter, and Dessert  
Freshly Brewed Coffee, Hot and Iced Tea, and soft drinks*

### *Choice of Three Salad Selections*

*Garden Salad Display ~ Classic Caesar Salad ~ Fresh Mozzarella and Tomato Salad ~  
Seafood Salad~ Pasta Salad ~ Marinated Green Bean Salad  
~ Mushroom Artichoke Salad ~ Sliced Fresh Fruit Display*

### *Choice of Three Entree Selections*

*Chicken Cordon Bleu ~ Chicken Piccata ~ Vegetarian Lasagna ~  
Seafood Linguine with Roasted Garlic Cream Sauce~  
Tri Colored Cheese Tortellini with Marinara Sauce  
Mahi Mahi with Tropical Fruit Salsa ~ Herb Roasted Loin of Pork with Sweet Plum  
Sauce~Pan Seared Medallion of Beef with Roasted Garlic Merlot Sauce*

### *Choice of Three Accompaniments*

*Parsley Potatoes ~ Garlic Smashed Potatoes  
Savory Rice Pilaf ~ Buttery Noodles  
Green Beans Almandine ~ Vegetable Medley*

### *Dessert*

*Assorted Cakes & Pies*

*\$55.00 per Adult*

*\$34.00 per Young Adult*

**Additional \$3.00 per Person Charge for groups less than 30 attendees**

*All prices are subject to a 20% service charge and 6% sales tax*

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



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**ADDITIONAL COURSE ENHANCEMENTS**

***Fresh Melon Wedge with Berries \$5***  
*Seasonal Melon Wedge Topped with Fresh Berries*

***Fresh Fruit Sorbet \$3***  
*Choose From a Variety of Flavors*

***Home Style Soups \$4***  
*Chef's Selection of Home-Made Soups*

***Mini Shrimp Cocktail \$10***  
*4 Large Shrimp Served on a Bed of Lettuce with  
Tangy Cocktail Sauce and Lemon*

*Price per Person*

**UPGRADED COCKTAIL RECEPTION**

***Bacon Wrapped Scallops \$160***  
*Tender Sea Scallops Wrapped in Bacon*

***Coconut Shrimp \$200***  
*Butter Flied Shrimp Hand Breaded in Toasted Coconut*

***Crab Stuffed Mushrooms \$160***  
*Mushroom Caps Filled with Jumbo Lump Crab Meat Stuffing*  
*Serves 100 Guests*

**UPGRADED COCKTAIL PLATTERS**

***Jumbo Shrimp Bowl \$300***  
*100 Pieces of Jumbo Shrimp Arranged in a Silver Ice Bowl and  
Served with Lemon Wedges and Cocktail Sauce*

***French Connection \$250***  
*Warm Baked Brie En Crouete Topped with Brown Sugar, Honey and Almonds,  
Garnished with Grapes, Sliced Fruit and Crusty French Bread*

***Norwegian Platter \$275***  
*Sliced Smoked Nova Salmon Served with Chopped Egg, Diced Red Onions, Tomatoes and  
Capers, Accompanied with Sliced Bagels, Crackers and Assorted Mini Breads*

*Serves 100 Guests*