



**CROWNE PLAZA®**  
SYRACUSE

# Wedding Packages

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# WHAT'S INCLUDED

ALL OF OUR WEDDING PACKAGES INCLUDE THE FOLLOWING:

## WEDDING RECEPTION

FIVE HOUR RECEPTION IN AN ELEGANT BALLROOM WITH A SPECTACULAR VIEW OF THE SYRACUSE SKYLINE

## EXPRESS ELEVATOR SERVICE TO THE 20TH FLOOR

## COCKTAIL HOUR

COCKTAIL RECEPTION FEATURING HORS D'OEUVRES

## TOAST

A SLENDER FLUTE WITH SPARKLING WINE

## DINNER

AN EXQUISITE MEAL

VENDOR & CHILDREN MEAL OPTIONS

## MENU TASTING

PRIVATE FOOD TASTING WITH THE CHEF

## BEVERAGE

FOUR HOUR OPEN BAR WITH BARTENDER  
DELUXE COFFEE STATION WITH DESSERT

## CAKE SERVICE

COMPLIMENTARY CAKE CUTTING  
SERVED OR DISPLAYED FOR GUESTS

## DECORATIONS

A CENTERPIECE FOR EACH TABLE, BLACK, WHITE OR IVORY TABLE LINENS, DECORATIVE FOLDED NAPKINS, CANDLELIT HEAD TABLES AND CAKE TABLES

## ACCOMMODATIONS

COMPLIMENTARY OVERNIGHT ACCOMMODATIONS FOR THE HAPPY COUPLE ON THEIR WEDDING NIGHT

SPECIAL ROOM RATES FOR OVERNIGHT GUESTS WITH A PERSONALIZED WEB LINK AND INVITATION INSERTS FOR EASY BOOKING

COMPLIMENTARY PARKING IN OUR ATTACHED, COVERED PARKING GARAGE FOR YOUR GUESTS

COMPLIMENTARY AIRPORT SHUTTLE SERVICE FOR HOTEL GUESTS

## WEDDING SPECIALIST

PERSONAL MANAGER TO OVERSEE YOUR WEDDING RECEPTION AND ALL OF YOUR BRIDAL PARTY NEEDS



## PACKAGE ONE

### OPEN BAR

#### FOUR HOURS OF HOUSE BRANDS OPEN BAR

BOTTLED BEER: CHOOSE 4 DOMESTICS : Budweiser, Bud Light, Labatt Blue, Labatt Blue Light, Miller Lite, Coors Light, Michelob Ultra

CHOOSE 1 IMPORT: Corona, Heineken, Yuengling, Sam Adams, Stella, 1911 Cider

WINE BY THE GLASS: Coastal Vines varietals: Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

COCKTAILS: Recipe 21: Vodka, Gin, Rum, Tequila, Whiskey, Coconut Rum

ASSORTED MIXERS, JUICES, COCA-COLA SOFT DRINKS & BOTTLED WATER

### HORS D'OEUVRE FARM TABLE DISPLAY

#### SERVED SALAD

WITH ROLLS AND BUTTER

(CHOOSE ONE)

HOUSE SALAD WITH TARRAGON VINAIGRETTE

CLASSIC CAESAR SALAD WITH CROUTONS AND PARMESAN CHEESE

#### SERVED ENTRÉES

CHICKEN PICCATA

HERB CRUSTED COD WITH WHITE WINE SAUCE

STEWED VEGETABLE POLENTA

#### STARCH

(CHOOSE ONE)

BASMATI RICE

ROASTED HERBED POTATOES

SKIN-ON MASHED POTATOES

#### VEGETABLE

(CHOOSE ONE)

GREEN BEANS

BABY STEM ON CARROTS

VEGETABLE OF THE SEASON

# \$70<sup>++</sup>



## PACKAGE TWO

### OPEN BAR

#### FOUR HOURS OF PREMIUM BRANDS OPEN BAR

BOTTLED BEER: CHOOSE 4 DOMESTICS : Budweiser, Bud Light, Labatt Blue, Labatt Blue Light, Miller Lite, Coors Light, Michelob Ultra

CHOOSE 1 IMPORT: Corona, Heineken, Yuengling, Sam Adams, Stella, 1911 Cider

WINE BY THE GLASS: Coastal Vines varietals: Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

COCKTAILS: Stolichnaya Vodka, Bombay Dry Gin, Bacardi Silver Rum, Jose Cuervo Especial, Jim Beam White Label Bourbon, Dewar's White Label Scotch, Canadian Club Whiskey & Captain Morgan.

ASSORTED MIXERS, JUICES, COCA-COLA SOFT DRINKS & BOTTLED WATER

## HORS D'OEUVRES

### FARM TABLE WITH DIP DISPLAY CHEF'S CHOICE OF DIP

### SERVED SALAD

WITH ROLLS AND BUTTER

(CHOOSE ONE)

HOUSE SALAD WITH TARRAGON VINAIGRETTE

CLASSIC CAESAR SALAD WITH CROUTONS AND PARMESAN CHEESE

### SERVED ENTRÉES

(CHOOSE 3)

8OZ. SIRLOIN STRIP STEAK WITH BORDELAISE SAUCE

STATLER CHICKEN WITH VELOUTE SAUCE

BOURBON PORK RIBEYE WITH COFFEE CARDAMOM DRY RUB

SWEET HEAT SHORT RIBS

GRILLED SALMON WITH RED WINE REDUCTION

CHARRED CAULIFLOWER WITH CHIMICURRI SAUCE

### CHOOSE 2 PASSED

TOMATO BASIL BRUSCHETTA on BAGUETTE

MINI VEGETARIAN SPRING ROLLS with SWEET CHILI SAUCE

SPANAKOPITA

CHICKEN SATAY WITH PEANUT SAUCE

BEEF SATAY WITH DEMI GLACE

MOZZARELLA CREMINI ARANCINI

GAZPACHO SHOOTERS

BLT BITES

### STARCH

(CHOOSE ONE)

BASMATI RICE

PARMESAN RISOTTO

SMASHED CRISPY GARLIC FINGERLING POTATOES

MASHED SKIN ON POTATO

MASHED SWEET POTATO

### VEGETABLE

(CHOOSE ONE)

GREEN BEANS

ASPARAGUS

BABY STEM ON CARROTS

# \$80<sup>++</sup>



## PACKAGE THREE

### OPEN BAR

#### FOUR HOURS OF PREMIUM BRANDS OPEN BAR

BOTTLED BEER: CHOOSE 4 DOMESTICS : Budweiser, Bud Light, Labatt Blue, Labatt Blue Light, Miller Lite, Coors Light, Michelob Ultra

CHOOSE 1 IMPORT: Corona, Heineken, Yuengling, Sam Adams, Stella, 1911 Cider

WINE BY THE GLASS: Coastal Vines varietals: Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

COCKTAILS: Stolichnaya Vodka, Bombay Dry Gin, Bacardi Silver Rum, Jose Cuervo Especial, Jim Beam White Label Bourbon, Dewar's White Label Scotch, Canadian Club Whiskey & Captain Morgan.

ASSORTED MIXERS, JUICES, COCA-COLA SOFT DRINKS & BOTTLED WATER

### HORS D'OEUVRES

#### PREMIUM FARM TABLE WITH DIP DISPLAY

(CHOOSE TWO DIPS)

WARM CHEDDAR ALE  
SPINACH & ARTICHOKE

CHIPOTLE  
BUFFALO CHICKEN

#### CHOOSE 3 PASSED HORS D'OEUVRES

LOADED POTATO CROQUETTES WITH BACON  
TOMATO SOUP SHOOTER WITH MICRO GRILLED CHEESE  
FRIED MAC N' CHEESE  
KOREAN PORK BELLY SLIDERS  
BEEF CANAPE WITH HORSERADISH CREME  
BACON WRAPPED SCALLOPS  
VODKA SHRIMP COCKTAIL

#### SERVED SALAD

WITH ROLLS AND BUTTER

(CHOOSE ONE)

HOUSE SALAD WITH TARRAGON VINAIGRETTE  
CLASSIC CAESAR SALAD WITH CROUTONS AND PARMESAN CHEESE

#### SERVED ENTRÉES

(CHOOSE 2 MEATS & 1 VEGETARIAN)

DUO PLATE: 6OZ FILET WITH BORDELAISE & MARYLAND CRAB CAKE

DUO PLATE: FILET WITH BORDELAISE SAUCE & STATLER CHICKEN  
BEEF RIBEYE

HALF ROASTED DUCK WITH ORANGE SAUCE

CRAB STUFFED HADDOCK

ROASTED VEGETABLE RAVIOLI

#### STARCH

(CHOOSE ONE)

JASMINE RICE  
GARLIC ORZO PASTA  
SMASHED CRISPY GARLIC FINGERLING POTATOES  
MASHED SKIN ON POTATO  
MASHED SWEET POTATO

#### VEGETABLE

(CHOOSE ONE)

GREEN BEANS  
ASPARAGUS  
BABY STEM ON CARROTS  
BRUSSEL SPROUTS  
VEGETABLE OF THE SEASON

# \$100<sup>++</sup>



## BUFFET PACKAGE

### OPEN BAR

#### FOUR HOURS OF HOUSE BRANDS OPEN BAR

BOTTLED BEER: CHOOSE 4 DOMESTICS : Budweiser, Bud Light, Labatt Blue, Labatt Blue Light, Miller Lite, Coors Light, Michelob Ultra

CHOOSE 1 IMPORT: Corona, Heineken, Yuengling, Sam Adams, Stella, 1911 Cider

WINE BY THE GLASS: Coastal Vines varietals: Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

COCKTAILS: Recipe 21: Vodka, Gin, Rum, Tequila, Whiskey, Coconut Rum

ASSORTED MIXERS, JUICES, COCA-COLA SOFT DRINKS & BOTTLED WATER

### HORS D'OEUVRES PREMIUM FARM TABLE

#### SERVED SALAD

(CHOOSE ONE)

HOUSE SALAD WITH TARRAGON VINAIGRETTE  
CLASSIC CAESAR SALAD WITH CROUTONS AND PARMESAN  
CHEESE

#### ENTRÉES

(CHOOSE 2)

BEEF BOURGUIGNON  
SWEET HEAT SHORT RIB  
ROASTED D CHICKEN  
STEWED VEGETABLE POLENTA  
CHICKEN PARMESAN  
EGGPLANT PARMESAN  
CAULIFLOWER STEAKS

#### PASTA

(CHOOSE SAUCE)

MARINARA  
ALFREDO  
VODKA ROSE

#### STARCH

(CHOOSE ONE)

BASMATI RICE  
ROASTED HERBED POTATOES  
SKIN ON MASHED POTATOES

#### VEGETABLE

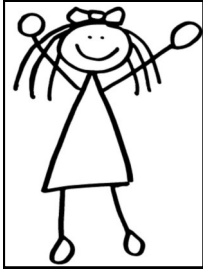
(CHOOSE ONE)

GREEN BEANS  
STEM ON BABY CARROTS  
VEGETABLE OF THE SEASON

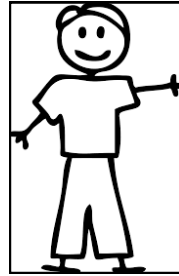
# \$80<sup>++</sup>



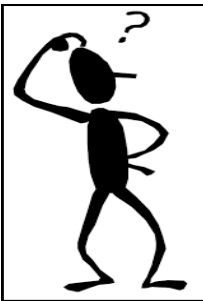
# MEET THE TEAM



JESS



CHEF



BANQUET MANAGER



# ENHANCEMENTS

S'MORES STATION

LATE NIGHT STATION

NACHO BAR

UPGRADE TO PREMIUM BAR

WINE POUR, 1 GLASS PER GUEST

NEXT DAY FAREWELL BRUNCH

BREAKFAST IN BED FOR THE HAPPY COUPLE

REHEARSAL DINNER

BRIDAL SHOWER BRUNCH