

The Ballroom at the Comfort Suites Cicero Wedding Planner and Menus

ALL WEDDING PACKAGES INCLUDE... Complimentary Ballroom Accommodating up to 200 guests

White or Ivory Floor-length Tablecloths with Coordinating Napkins and Skirting

Complimentary Mirror Tile and Votive Candles to accent your Centerpieces

Four-Hour Wedding Reception

Farmer's Market and Cheese Display

Sit-Down and Buffet Dinner Packages to Choose From

Complimentary Cake Cutting Service

Complimentary Placement of Wedding Favors and Place Cards

Complimentary Jacuzzi Suite for the Bride and Groom on the Night of their Wedding Reception

Special Hotel Accommodation Rates

(10 Guest Room Minimum and Subject to Availability)

THE DIAMOND PLATED WEDDING DINNER THREE HOURS HOUSE BRANDS BAR TO INCLUDE:

Vodka, Gin, Whiskey, Rum, Scotch, Bourbon, Tequila, House Wines,
Pepsi, Diet Pepsi, Sierra Mist, Juices, Mixers and Domestic Beer Selection – Select One Import and Two Domestic
Choices

FARMER'S MARKET AND CHEESE DISPLAY

An Elaborate Display of Garden Fresh Vegetables, Seasonal Fruits, and Imported and Domestic Cheeses Served with An Array of Seasonal Dips, Spreads and Hummus Sliced French Bread, Specialty Crackers and Pita Chips

BUTLER PASSED HORS D' OEUVRES (Choice of 2)

Crab Stuffed Mushrooms

Crispy Vegetable Egg Rolls, Sweet and Sour Sauce

Mini Chicken Cordon Bleu with Creamy Mustard Dipping
Sauce

Scallops Wrapped in Bacon

Stuffed Artichokes Parmesan

Beef Skewers with Dipping Sauce

SALAD COURSE (*Please Choose One for your Guests*)

ORGANIC MIXED GREEN SALAD

Organic Mixed Greens with Candied Walnuts, Fresh Berries, and Goat Cheese with Champagne Vinaigrette

HOUSE SALAD

Mixed Green Salad with Tomatoes, Cucumbers and Carrot Ribbons with House Balsamic Dressing

TRADITIONAL CAESAR SALAD

Chopped Romaine Lettuce, Shredded Parmesan Cheese and Sour Dough Croutons with Traditional Caesar Dressing

ENTREES (Please Choose up to Three for Your Guests)

FILET MIGNON

Filet Mignon Topped with Red Wine Pepper Demi Glaze

CHICKEN FRANCAISE

Lightly Egg Battered Sautéed Boneless Breast of Chicken with White Wine Lemon Sauce

PAN SEARED SALMON

Pacific Rim Salmon Topped with Garlic Aioli

PORK LOIN

Baked Sliced Pork Loin Served with Caramelized Onions and Tart Green Apples

NEW YORK STRIP STEAK

Seared New York Strip Steak, Rosemary Barbeque Jus

MEDITERRANEAN CHICKEN

Boneless Breast of Chicken Sautéed with Kale, Artichokes, and Black Olives Finished with White Wine and Essence of Lemon

EGGPLANT ROLLATINI

Breaded Eggplant Filled with Ricotta Cheese and Topped with Fresh Pomodoro Sauce

VEGETABLE NAPOLEAN

Grilled Seasonal Vegetables and Cheese Drizzled with Balsamic Glaze

SHRIMP SKEWERS

Two Skewers of Shrimp Served with White Wine Butter Sauce and Fresh Lemon

Includes your choice of Starch and Seasonal Fresh vegetable

Warm Rolls and Butter, Your Wedding Cake for Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Diamond Wedding Package with 3-hour House Brands Bar: \$87 per person

Diamond Wedding Package without 3-hour House Brands Bar: \$67 per person

All prices subject to a 20% Service fee (which is retained by the house for labor expenses) and Applicable State Sales Tax. Prices Subject to Change without notice.

THE RUBY PLATED WEDDING DINNER

THREE HOURS HOUSE BRANDS BAR TO INCLUDE:

Vodka, Gin, Whiskey, Rum, Scotch, Bourbon, Tequila, House Wines,
Pepsi, Diet Pepsi, Sierra Mist, Juices, Mixers and Domestic Beer Selection Select One Import and Two Domestic
Choices

FARMER'S MARKET AND CHEESE DISPLAY

An Elaborate Display of Garden Fresh Vegetables, Seasonal Fruits, and Imported and Domestic Cheeses Served with An Array of Seasonal Dips, Spreads and Hummus Sliced French Bread, Specialty Crackers and Pita Chips

SALAD (*Please Choose One for your Guests*)

HOUSE SALAD

Mixed Green Salad with Tomatoes, Cucumbers and Carrot Ribbons with House Balsamic Dressing

TRADITIONAL CAESAR SALAD

Chopped Romaine Lettuce, Shredded Parmesan Cheese and Sour Dough Croutons with Traditional Caesar Dressing

ORGANIC MIXED GREEN SALAD

Organic Mixed Greens with Candied Walnuts, Fresh Berries, and Goat Cheese with Champagne Vinaigrette

ENTREES (Please Choose up to Two for Your Guests)

NEW YORK STRIP STEAK

Seared New York Strip Steak, Rosemary Barbeque Jus

CHICKEN MARSALA

Boneless Breast of Chicken Sautéed with Mushrooms and Marsala Wine

BAKED OCEAN WHITE FISH

Fillet of Ocean White Fish Baked with White Wine and Garlic Served with a Confetti Diced Pineapple and Pepper Relish

PORK LOIN

Baked Sliced Pork Loin Served with Caramelized Onions and Tart Green Apples

EGGPLANT ROLLATINI

Breaded Eggplant Filled with Ricotta Cheese and Topped with Pomodoro Sauce

Includes your choice of Starch and Seasonal Fresh Vegetable
Warm Rolls and Butter
Your Wedding Cake for Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Ruby Wedding Package with 3-hour House Brands Bar: \$57 per person
Ruby Wedding Package without 3-hour House Brands Bar: \$37 per person

SAPPHIRE WEDDING DINNER BUFFET THREE HOURS HOUSE BRANDS BAR TO INCLUDE:

Vodka, Gin, Whiskey, Rum, Scotch, Bourbon, Tequila, House Wines,
Pepsi, Diet Pepsi, Sierra Mist, Juices, Mixers and Domestic Beer Selection – Select One Import and Two Domestic
Choices

FARMER'S MARKET AND CHEESE DISPLAY

An Elaborate Display of Garden Fresh Vegetables, Seasonal Fruits, and Imported and Domestic Cheeses Served with An Array of Seasonal Dips, Spreads and Hummus Sliced French Bread, Specialty Crackers and Pita Chips

SALADS

Please Choose One for your Guests

House Salad Fresh Fruit Salad
Traditional Caesar Italian Tortellini Pasta Salad

Add a 2nd Salad for \$2 additional per person

Entrees (*Please Choose up to Two for Your Guests*)

ROASTED TOP SIRLOIN

Slow Roasted Sliced Top Sirloin Served with Rosemary Barbeque Au Jus

PORK LOIN

Baked Sliced Pork Loin Served with Caramelized Onions
and Tart Green Apples

CHICKEN FRANCAISE

Lightly Egg Battered Sautéed Boneless Breast of Chicken with White Wine Lemon Herb Sauce

BAKED OCEAN WHITE FISH

Baked Fillet of Ocean White Fish with a Lemon Pepper Butter and Fresh Wilted Spinach

Mashed Potatoes

Baked Seafood Macaroni and Cheese Loaded with Shrimp and Crab with New York State Sharp Cheddar Cheese
Seasonal Fresh Vegetable Blend
Warm Rolls and Butter

Your Wedding Cake for Dessert
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

ENHANCEMENTS

BAKED HAM PRIME RIB ROASTED TURKEY

Sliced Baked Sugar Ham with Rosemary and Salt Encrusted Herb Crusted Sliced Turkey

Pineapple-Orange Glaze Prime Rib with Au Jus and Breast Served with Cranberry\$2 per person Horseradish Orange Chutney
\$5 per person \$2 per person

Sapphire Wedding Package with 3-hour House Brands Bar: \$54 per person
Sapphire Wedding Package without 3-hour House Brands Bar: \$34 per person
To Have Meat Hand Carved to Order Please add \$60 Carver Fee

HORS D' OEUVRES STATIONARY DISPLAYS

Three Layer Cheese Torta Served with French Bread and Specialty Crackers (Serves 100) \$250.00 each

Trio of Crostini to Feature:

Traditional Tomato & Basil and Green Olive Tapenade (Serves 100)
\$175.00 each

Imported and Domestic Cheese Board with Specialty Crackers and Stone Grain Mustard (Serves 100) \$200 each

Vegetable Crudité with Seasonal Dip (Serves 100) \$200 each

Seasonal Fresh Fruit Platter with Seasonal Dip (Serves 100) \$250 each

HORS D' OEUVRES

	Priced per 100 pieces	
Red Pepper Hummus in	Bacon Wrapped Scallops	Red Rueben Slider
Cucumber Cup	\$250	Thinly Sliced Corn Beef, Swiss
\$150		Cheese with Pickled Red
	Beef Skewers with Pineapple	Cabbage with Thousand Island
Shrimp Cocktail Shooters	Teriyaki	Dressing on Rye
\$250	\$175	\$175
Greek Salad Bites	Mushroom Caps – Vegetarian,	Cocktail Meatballs
Chopped Grape Tomatoes,	Sausage or Crab	\$150
Cucumbers and Feta Cheese	\$175	
Lightly Tossed with Greek		Mini Crab Cakes with Lemon
Dressing Served in a Phyllo Cup	Chipotle Chicken Skewers with	Aioli
\$150	Sweet Chili Glaze	\$250
	\$150	
Assorted Pinwheels		Miniature Egg Rolls
\$175	Brie, Raspberry & Phyllo Cigars \$300	\$175
Tomato & Mozzarella Bites		Pot Stickers
Grape Tomato, Fresh Basil Leaf	Assorted Miniature Quiche	\$150
and Fresh Mozzarella Drizzled	\$150	
with Olive Oil and Balsamic		Pulled Pork Potato Cup Topped
\$175	Spanakopita	with a Baby Gherkin

\$175

\$150

SPECIALTY OFFERINGS AND ENHANCEMENTS

Pricing is subject to 20% Service Fee and 8% NYS Sales Tax

LOVE IS SWEET CANDY BUFFET

The Perfect Wedding Favor with your own personal flair! All Candy Buffets Included Candy, Jars and Containers, Tongs, Scoops,
Decorative Linen, Personalized Candy Bags or Boxes and Five to Six Candy Selections

EXAMPLE OF CANDY SELECTIONS

Milk and Dark Chocolates, Assorted Jelly Beans, Hard Stick Candies, Assorted Colors of M & M's,
Salt Water Taffy, Hersey's Kisses, Variety of Candies to Coordinate with Your Chosen Color Scheme. Additional
Options are Available upon Request
\$8.95 per person

DESSERT STATION (Minimum Guarantee of 35 Guests)

Chocolate Covered Strawberries, Mini Cream Puffs and Cannoli, and Assorted Miniature Cheesecakes \$8.95 per person

LATE NIGHT SNACK ATTACK

SNACKS - Choice of Three

French Fries with Cheese or Ketchup
Assorted Miniature Pizzas
Franks in Puff Pastry
Smoked Chicken or Veggie Quesadillas
Fried Mac and Cheese
Fried Ravioli with Marinara Dipping Sauce
\$9.95 per person

TREATS -Choice of Two

Rice Cereal Treats
Chocolate Fudge Brownies
Giant Chocolate Chip Cookies
Chocolate Dipped Jumbo Pretzel Rods
Half Moon Cookies
\$7.95 per person

BUTLER PASSED SIGNATURE WEDDING COCKTAILS

\$6 per drink (can be served as a punch ask for pricing per gallon)

SOMETHING BLUE

Blue Curacao, Amaretto, Lemon Juice and Champagne

LOVE POTION

Lemon Vodka, Triple Sec, Cranberry Juice and Passion Fruit Juice

WEDDING BELLE

Dubonnet, Gin, Cherry Brandy and a Splash of Orange Juice

SLICE OF WEDDING CAKE

Vanilla Vodka, Pineapple and Cranberry Juices

BLUSHING BRIDE

Rum, Pomegranate Liqueur, Lemon Juice and Mint infused Simple Syrup

HONEYMOON

Applejack, Benedictine, Orange Curacao and Lemon Juice

SPIRIT SELECTIONS

HOUSE	PREMIUM	ULTRA PREMIUM
Vodka	Absolut Vodka	Grey Goose
Gin	Tanqueray Gin	Bombay Gin
Scotch	Dewers White Label Scotch	Johnnie Walker Black Label
Bourbon	Jack Daniels	Makers Mark
Whiskey	Canadian Club	Seagrams VO
Rum	Bacardi Rum	Cruzan Aged Rum
Spiced Rum	Captain Morgan Spiced Rum	Captain Morgan Spiced Rum
Tequila	Jose Cuervo Tequila	Patron Tequila
Coffee Liquor	Kahlua	Kahlua
House Wines	House Wines	House Wines

BEER SELECTIONS - PLEASE CHOOSE 2 DOMESTIC BEERS AND 1 IMPORTED BEER

Budweiser Heineken
Budweiser Light Amstel Light
Coors Light Blue Moon
Miller Lite Michelob Ultra
Labatt Blue Corona

Labatt Blue Light Stella Artois

ADDITIONS AND UPGRADES Add 4th Hour Open Bar

House: \$5.00 per person Premium: \$8.00 per person Ultra-Premium: \$10.00 per person

Upgrade 3-Hour House Brand Bar

Premium: \$13.00 per person Ultra-Premium: \$17.00 per person

BEVERAGE SELECTIONS & COCKTAIL PACKAGES

HOST BARS	CASH BARS
Beverage Service on a per Drink Basis	Guests Purchase Their Own Drinks
House Brands\$4.00	House Brands\$5.50*
Premium Brands\$5.00	Premium Brands\$6.50*
Utlra-Premium Brands\$6.00	Ultra-Premium Brands\$7.50*
Domestic Bottled Beer\$3.00	Domestic Bottled Beer\$4.50*
Imported Bottled Beer\$4.00	Imported Bottled Beer\$5.50*
House Wine (glass)\$4.00	House Wine (glass)\$5.50*
Soda\$2.00	Soda\$2.50*
Juice\$2.00	Juice\$2.50*
	*00/ NVC Calas Tay Include

*8% NYS Sales Tax Include

There is a Cash Bar Set-up Fee of \$175.00

OPEN BAR

All Open Bars are stocked with Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Beer, Wine, Sodas, Juices and Mixers

HOUSE BAR

\$12.00 per person for the first hour, \$5.00 per person for each additional hour

PREMIUM BAR

\$14.00 per person for the first hour, \$6.00 per person for each additional hour

ULTRA PREMIUM BAR

\$16.00 per person for the first hour, \$7.00 per person for each additional hour

BEER, WINE AND SODA BAR

All Beer, Wine and Soda Bars are stocked with Three Selections of Beer from Your Chosen Category, House Wines, Assorted Sodas and Juices

\$11.00 per person for the first hour, \$4.00 per person for each additional hour

PUNCHES

Approximately 20 Drinks per gallon

Whiskey Sour, Daiquiri and Mia Tia \$45.00 per gallon Champagne, Mimosa and Spiked Punch \$40.00 per gallon

Fruit Punch \$ 30.00 per gallon

Other punch options available!

DJ Services, Specialty Lighting and Social Media Photo Booth Options

A LA CARTE PRICING SOUND SERVICES \$875 ALL-INCLUSIVE DJ SERVICE

For formal receptions, anniversary parties and weddings requiring key preparation. Package includes phone-based segment planning with the DJ, custom tailoring of music and crowd interaction.

LIGHTING

\$90 DANCEF LOOR FX

Red, green and blue rings burst above your dance floor during high energy songs

\$175 STARLIGHT FX

Recreates a virtual midnight sky complete with hazy blue cloud cover and twinkling stars

\$300 UP-LIGHTING PACKAGE

This package includes 12 wireless, battery-powered fixtures capable of achieving virtually any color and tint. Ideal for half-room ambience or highlighting key areas throughout – even under tables!

\$475

FULL-ROOM LIGHTING PACKAGE

Twice the lighting of the standard up-lighting package, enough for whole-room ambience or under lighting every table!

РНОТОВООТН

\$475 SOCIAL MEDIA BOOTH

The photo booth is an open air style, automated kiosk that makes it simple for attendees to take photos. It includes two light sources, a screen to see photos as they are taken as well as recent shots and an assortment of party props. Rather than producing small prints, full resolution shots are saved and will be uploaded to the hotel's Facebook page in the day(s) following the event. Guests simply 'like' the folder in Facebook at the event to be notified when photos are uploaded.

PACKAGE I ~ \$1,850.00

All-Inclusive DJ Service

Starlight FX

Full Room Lighting Package (Twice the lighting of the standard up-lighting package, enough for whole-room ambience or under lighting every table)

Social Media Photo Booth

Package II ~ \$1,650.00

All-Inclusive DJ Service

Dance Floor FX

Up-lighting Package (12 wireless, batterypowered fixtures capable of achieving virtually any color and tint.)

Social Media Photo Booth

DÉCOR ENHANCEMENTS

Chair Covers

Starting at \$3.00 per chair

Chair Ties

Starting at \$2.00 per chair

Overlays for Dining Tables

Price Varies

Head Table Backdrop

Price Varies

Stage for Head Table

Price Varies

Extra Hour of Reception Time

\$150.00 per each additional hour

Branch Centerpieces

\$10.00 each without up-lighting \$12.00 each with up-lighting

Individual Menus for each place setting

\$1.00 each

WEDDING GIFT BAGS

Our Front Desk Staff can hand out gift bags at check-in at no charge. Gift bags must be delivered to the hotel 24 hours prior to your guests' arrival date. All gift bags must be the same and **NOT** individualized for different guests. Gift bags must be delivered in a container/box with the wedding clearly labeled on it. Please include a couple of extra bags for those guests that may book outside your block. All reservations must have the individuals name on them.

PARKING

Ample complimentary parking is available for all guests and wedding vendors.

GENERAL INFORMATION AND POLICIES

Availability of Reception and Ceremony Time

Daytime ceremonies/wedding receptions are scheduled between 11:00 AM and 3:00 PM. Evening ceremonies/wedding receptions are scheduled between 5:00 PM and 12 Midnight. Vendors will not be granted access to the ceremony or reception site any earlier than two hours prior to the scheduled event start time. If additional set-up time is required it must be coordinated with the Sales Manager and it is subject to availability and may require an additional charge.

Wedding Ceremonies

On-site wedding ceremonies are available at the Comfort Suites Cicero for an additional fee of \$250.00. On-site wedding ceremonies are only available to couples who are also hosting their wedding reception at the Comfort Suites Cicero.

The Comfort Suites Cicero Sales Manager Will...

- Answer any questions, provide event suggestions and act as your primary Hotel Contact throughout the planning process
- Act as menu consultant for all food and beverage selections
- Detail your Banquet Event Orders, outlining the event specifications
- Create a cost estimate of charges and your payment schedule for the Comfort Suites Cicero
- Establish contact with a reservation coordinator, who will provide a rooming list for your guestrooms
- Oversee the set-up of the contracted banquet space for the rehearsal, the ceremony and the reception, and any other events at the Comfort Suites Cicero
- Ensure a seamless transition to the Hotel's Banquet Facilitator on the day of your event
- Recommend vendors

Deposits and Final Payment

A non-refundable deposit of \$500.00 is due on or before the contract due date in order to confirm your wedding reception/room block on a definite basis. Six months prior to your reception a \$500.00 non-refundable deposit will be due. Three months prior to your wedding reception an additional 50 % of anticipated revenue non-refundable deposit will be due. Remaining balance is due two weeks prior to your reception. See your Sales Manager for more specific details on the deposit schedule. Payments may be made via certified or cashiers' check or credit card or cash. This final payment is based on your final guaranteed number and the invoice generated by your Sales Manager. Payments by personal check on the final balance will be accepted up to 30 days prior to your event. No personal checks over \$1,000.00 will be accepted per hotel policy.

Service Fee and Sales Tax

In addition to any other changes, the Hotel's standard service charge, currently 20%, shall apply to all food and beverage charges, audio visual, meeting room – exhibit space rental and all miscellaneous charges. Unless otherwise noted, all prices are quoted exclusive of service charge and sales tax.

Planning Schedule

Menu selections and planning can commence six months prior to your wedding. All arrangements with your various vendors (i.e. photographers, musicians, etc.) should be finalized no later than three months before your scheduled event. Your Sales Manager will need a list of all vendors complete with addresses, cell phone numbers and a contact person.

Floor Plans

Your Sales Manager will provide floor plan options. The Comfort Suites Cicero reserves the right to change the setup to best fit the needs of your event.

Decoration

Decorations cannot be nailed, taped or stapled to the walls, fixtures or furniture. Bubbles and confetti products are not allowed. All candle centerpieces must have the flame enclosed due to fire code regulations.

Food and Beverage

Hotel policy dictates that no food or beverage is allowed to be brought into the Comfort Suites Cicero, with the exception of the wedding cake and wedding cookies from a licensed bakery. For your safety, no food or beverage is to be taken off property. Food and Beverage guarantees are required four (4) business days prior to your event. The Comfort Suites will be prepared to serve the guarantee number plus 5% over. The general account will be billed for the guarantee number or the actual number of attendees, whichever is greater. Plated entrée selections are limited up to three depending wedding package. An exact count of the number of each entrée is required with your guarantee of attendance four (7) business days prior to the event. Place cards are required to designate entrée selections to the banquet staff.

Alcoholic Beverages

The Comfort Suites Cicero, as a licensed premise, is responsible for the sale and service of all alcoholic beverages and compliance with state and city laws/regulations. Because of this, no alcohol may be brought onto the property. As a licensed premise, The Comfort Suites Cicero is required to (1) request proper (photo ID) of any person of questionable age and refuse alcoholic beverages to any person under age or who cannot produce proper identification, and; (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears to be intoxicated. Shots and doubles are not served at the Comfort Suites Cicero per Hotel policy.

Room Accommodations

A complimentary Jacuzzi suite is provided to the Bride and Groom on the night of their wedding with a wedding reception. This reservation will be made and confirmed by the Sales Manager. A discounted room block (subject to availability) can be secured with your Sales Manager.

Rehearsal Dinners, Bridal Showers, Etc...

Private rooms are available for the many other events associated with hosting a wedding at the Comfort Suites Cicero. From rehearsal dinner, elegant afternoon tea to a farewell brunch, your Sales Manager can assist you in creating special events to accent your wedding celebration. Contact your Sales Manager for further details, availability and pricing.

Miscellaneous Items

The Comfort Suites Cicero reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property or equipment brought onto premises.