



CROWNE PLAZA®
SYRACUSE

Wedding Packages

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SERVICES AND AMENITIES

BALLROOM FEATURES

SPECTACULAR VIEW OF THE SYRACUSE SKYLINE FROM HORIZONS BALLROOM
EXPRESS ELEVATOR SERVICE TO THE 20TH FLOOR
SELECTION OF HOTEL TABLE LINENS
CENTER PIECES
PIN-SPOT LIGHTING TO HIGHLIGHT YOUR CENTER PIECES
UPLIGHTING WITH ACCENT COLORS TO MATCH YOUR THEME
DANCE FLOOR

ACCOMMODATION FEATURES

ONE COMPLIMENTARY NIGHT STAY: LUXURY GUEST ROOM FOR EVENING OF THE WEDDING
COMPLIMENTARY AIRPORT SHUTTLE SERVICE FOR HOTEL GUESTS
GROUP ROOM BLOCK RATES AVAILABLE FOR OUR LUXURY GUEST ROOMS

EXCLUSIVE FEATURES

INDIVIDUAL MENU TASTING WITH THE CHEF PRIOR TO YOUR EVENT
COMPLIMENTARY SPARKLING WINE TOAST FOR ALL OF YOUR GUESTS



PACKAGE ONE

PASSED HORS D'OEUVRES (CHOOSE 3)

FARM TABLE

CRUDITÉ, ASSORTED DOMESTIC CHEESES, SEASONAL FRUIT,
ARTISANAL MODERN MALT BREADS, PASTABILITIES
STRETCH AND FOCACCIA BREADS, OILS

SALAD (CHOOSE ONE)

HOUSE SALAD WITH TARRAGON VINAIGRETTE
CLASSIC CAESAR SALAD WITH CROUTONS
AND PARMESAN CHEESE
ARUGULA SALAD WITH GOAT CHEESE, SLICED BEETS,
CANDIED PECANS, AND BALSAMIC PORT

ENTRÉES

PAN SEARED PORK RIBEYE STEAK
GRILLED FLANK STEAK
PAN ROASTED CHICKEN
PAN-ASIAN CAULIFLOWER STEAK
SEARED MONKFISH FILLET WITH FIRM POLENTA

STARCH (CHOOSE ONE)

ROASTED HERBED POTATOES
MASHED SKIN ON POTATO
MASHED SWEET POTATO
BASMATI RICE
ROASTED FINGERLING POTATOES
POTATO TERRINE

\$80

VEGETABLE (CHOOSE ONE)

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

SAUCE (CHOOSE ONE FOR EACH)

BEEF

DEMI GLACE (CHIANTI OR GREEN PEPPERCORN)
COMPOUND BUTTER
BÉARNAISE
SMOKED BLUE CHEESE CRUST
CHIMICHURRI

CHICKEN

FORESTIERE SAUCE
GARLIC WHITE WINE
VELOUTÉ
PESTO RUB

FISH

GARLIC WHITE WINE
LEMON CAPER
PINEAPPLE SALSA
BUERRE BLANC

PORK

IPA MUSTARD
BOURBON TERIYAKI
GREMOLATA

HOUSE BRAND LIQUORS
SPARKLING TOAST



PACKAGE TWO

PASSED HORS D'OEUVRES (CHOOSE 3)

PREMIUM FARM TABLE

CRUDITÉ, ASSORTED DOMESTIC CHEESES, SEASONAL FRUIT,
ARTISANAL MODERN MALT BREADS, PASTABILITIES STRETCH AND
FOCACCIA BREADS, OILS, CHARCUTERIE, PICKLED
VEGETABLES, DIPS & SPREADS, IPA MUSTARD

SALAD (CHOOSE ONE)

HOUSE SALAD WITH TARRAGON VINAIGRETTE
CLASSIC CAESAR SALAD WITH CROUTONS AND PARMESAN CHEESE
ARUGULA SALAD WITH GOAT CHEESE, SLICED BEETS, CANDIED
PECANS, AND BALSAMIC PORT

ENTRÉES

SEARED HERB MAPLE TEMPEH WITH EARTHY VEGETABLES AND
MUSHROOMS IN A THYME FUMÉ
PAN SEARED FILET MIGNON OR RIBEYE STEAK
ROASTED BONE IN PORK CHOP
SEARED HALIBUT
ROASTED GAME HEN

STARCH (CHOOSE ONE)

ROASTED HERBED POTATOES
MASHED SKIN ON POTATO
MASHED SWEET POTATO
BASMATI RICE
ROASTED FINGERLING POTATOES
POTATO TERRINE

\$100

VEGETABLE (CHOOSE ONE)

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

SAUCE (CHOOSE ONE FOR EACH)

BEEF

DEMI GLACE (CHIANTI OR GREEN PEPPERCORN)
COMPOUND BUTTER
BÉARNAISE
SMOKED BLUE CHEESE CRUST
CHIMICHURRI

CHICKEN

FORESTIERE SAUCE
GARLIC WHITE WINE
VELOUTÉ
PESTO RUB

FISH

GARLIC WHITE WINE
LEMON CAPER
PINEAPPLE SALSA
BUERRE BLANC

PORK

IPA MUSTARD
BOURBON TERIYAKI
GREMOLATA

HOUSE BRAND LIQUORS
SPARKLING TOAST



EXPERIENCE PACKAGE ONE

**PASSED HORS D'OEUVRES
(CHOOSE 3)**

PREMIUM FARM TABLE
FRESH CRUDITÉ, SEASONAL FRUIT,
CHARCUTERIE MEATS, PICKLED VEGETABLES, DIPS & SPREADS, IPA MUSTARD,
CHEF'S CHOICE GRAIN SALAD OR VEGETABLE SALAD

STATIONS

CAESAR SALAD & PASTA PARMESAN WHEEL

SALAD AND PASTA PREPARED A LA MINUTE
IN A WHEEL OF PARMESAN CHEESE

PULLED MOZZARELLA & SEAFOOD

FRESH MOZZARELLA PREPARED A LA MINUTE
CHEF'S CHOICE SHELLFISH
SEASONAL FRUITS VEGETABLES,
FINISHING OILS AND VINEGARS

CARVING & OILS

FILET OF BEEF
HOUSE-CURED SLAB BACON
TURKEY
FINISHING SAUCES & OILS

BREAD & CHEESE

PASTABILITIES STRETCH BREAD & FOCACCIA,
MODERN MALT ARTISANAL BREADS, BUTTERS, OILS,
CARVED CHEESES

BEVERAGE

FRESHLY BREWED COFFEE, DECAF, AND HOT TEA
FLAVORED FOAMS
COLD BREWS

SEASONAL BEVERAGE

SPRING/SUMMER: BUBBLY

FALL: CIDER

WINTER: HOT CHOCOLATE

SEASONAL LIQUEURS

SEASONAL SYRUP

SEASONAL ACCOUTREMENTS

\$110

**HOUSE BRAND LIQUORS
SPARKLING TOAST**



EXPERIENCE PACKAGE TWO

**PASSED HORS D'OEUVRES
(CHOOSE 3)**

PREMIUM FARM TABLE
FRESH CRUDITÉ, SEASONAL FRUIT,
CHARCUTERIE, PICKLED VEGETABLES, DIPS & SPREADS, IPA MUSTARD,
CHEF'S CHOICE GRAIN SALAD OR VEGETABLE SALAD

STATIONS

SEASONAL COBB & CARBONARA
SALAD AND PASTA PREPARED A LA MINUTE
PASTA CREATED IN A WHEEL OF PARMESAN CHEESE

GRITS & SEAFOOD
CORN GRITS PREPARED A LA MINUTE
CHEF'S CHOICE SHELLFISH
SEASONAL ACCOUTREMENTS

CARVING & OILS
STEAMSHIP
HOUSE-CURED SLAB BACON, ANDOUILLE SAUSAGE,
OR CHORIZO
TURKEY
FINISHING SAUCES & OILS

BREAD & CHEESE
PASTABILITIES STRETCH BREAD,
MODERN MALT ARTISANAL BREADS,
HONEY & SALTED WHIPPED BUTTERS, OILS,
CARVED CHEESES, CORN BREAD, HUSH PUPPIES

BEVERAGE
FRESHLY BREWED COFFEE, DECAF, AND HOT TEA
FLAVORED FOAMS
COLD BREWS
SEASONAL LIQUEURS
SEASONAL SYRUP
SEASONAL BEVERAGE BAR
MICROBREWS
LOCAL SPIRITS & WINE
SEASONAL ACCOUTREMENTS

\$115

**HOUSE BRAND LIQUORS
SPARKLING TOAST**



PASSED HORS D'OEUVRES

CHOOSE THREE

TOMATO SOUP SHOOTER
with MICRO GRILLED CHEESE

GAZPACHO SHOOTERS

AVOCADO TOAST with GOAT CHEESE
& CHERRY TOMATOES

TOMATO BASIL BRUSCHETTA on BAGUETTE

FRIED ARTICHOKE HEARTS

MINI VEGETARIAN SPRING ROLLS
with SWEET CHILI SAUCE

CHERRY TOMATO, FRESH MOZZARELLA,
MEDITERRANEAN OLIVE SKEWER

SPANAKOPITA

PETITE ASSORTED QUICHE

MOZZARELLA CREMINI ARANICINI

CHICKEN SATAY with PEANUT SAUCE

TOASTED ALMOND CRUSTED CHICKEN

VODKA SHRIMP COCKTAIL

MINI CRAB CAKES
with TOASTED LEMON ZEST

SMOKED SALMON & DILL CANAPÉ

SEAFOOD BISQUE SHOOTER

LOADED POTATO CROQUETTES
with HOUSE-CURED BACON

BLT BITES

BACON WRAPPED SCALLOPS

PROSCIUTTO WRAPPED ASPARAGUS
with BALSAMIC REDUCTION

SAUSAGE STUFFED MUSHROOM CAPS

BEEF CANAPÉ
with HORSERADISH CRÈME FRAÎCHE

BEEF SATAY WITH DEMI GLACE
with CHIPOTLE RANCH