



CROWNE PLAZA®
SYRACUSE

Wedding Packages

Telephone: (315) 703-1920
E-Mail: Sales@cpsyracuse.com
701 East Genesee St., Syracuse, NY 13210



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 HERB POTATOES

SKIN-ON MASHED POTATOES

VEGETABLE

(CHOOSE ONE)

GREEN BEANS

BABY STEM ON CARROTS

VEGETABLE OF THE SEASON

\$70⁺⁺



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⁺⁺



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⁺⁺



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 CHICKEN
STEWED VEGETABLE POLENTA
CHICKEN PARMESAN
EGGPLANT PARMESAN
CHARRED CAULIFLOWER

PASTA

(CHOOSE SAUCE)

MARINARA
ALFREDO
VODKA ROSE
PESTO

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⁺⁺