



CROWNE PLAZA®

SUFFERN – MAHWAH

Weddings

Celebrate your happily ever after...

*Perfect setting for
Lasting Memories
and Photos*



Pergola Gardens

Outdoor Ceremony Location



Wedding Package Features

- ❖ Concierge Greeting Upon Arrival For Your Guests with Sparkling Water with Lemon Wedges
- ❖ Pergola Gardens Available For Outdoor Ceremony (\$500.00 Fee Applies)
- ❖ Use of Our Waterfall Gardens For Your Photo Shoot
- ❖ Elegant Chiavari Bamboo Chairs
- ❖ Private Room for the Bridal Party's Special Cocktail Hour
- ❖ Complimentary Suite for the Bride and Groom with Breakfast Buffet
- ❖ Two Additional Guest Rooms for the Parents of the Bride and Groom
- ❖ Special Reduced Guest Rates for Your Out of Town Guests
- ❖ Honeymoon On Us or Priority Points Program
- ❖ Coat Check and Restroom Attendants
- ❖ Personalized Maître 'D Service From Beginning to End
- ❖ Place Cards and Directional Cards
- ❖ Floor Length Linens and Napkins of Your Choice
- ❖ White Glove Service Throughout Affair
- ❖ Elegant Ice Carving Display
- ❖ Five Hour Premium Open Bar
- ❖ Celebratory Champagne Toast
- ❖ Ten Butler Style Passed Hors D 'Oeuvres
- ❖ Selection of Three Cold Displays
- ❖ Selection of Three Hot Displays
- ❖ Chef's Superior Four Course Meal
- ❖ Enchanting Wedding Cake
- ❖ Mini Italian Pastries for Each Table

\$135.00 Per Person Plus 21% Service Charge and NYS Sales Tax

Cocktail Hour

Passed Hors d'oeuvres

Cold Stations

Hot Stations



*Butler Style
Passed
Hor d'oeuvres
Choice of Ten*

- ❖ Shrimp and scallop purse
- ❖ Scallops wrapped in bacon
- ❖ Mini crab cakes with roumelaude sauce
- ❖ Filet mignon crostini's
- ❖ Baked brie en pear
- ❖ Mini Reuben sandwiches
- ❖ Prosciutto crostini
- ❖ Smoked salmon canapes
- ❖ Coconut shrimp
- ❖ Franks and pastry
- ❖ Asian chicken bites
- ❖ Asparagus and prosciutto
- ❖ Mini quiche
- ❖ Coconut chicken
- ❖ Mini Beef Wellingtons



Cold Stations

Choice of Three

- ❖ Fresh fruit display
- ❖ Crudité with vodka chutney dip
- ❖ Grilled vegetable display
- ❖ Italian antipasto
- ❖ Choucroute smoked meats and sausages
- ❖ Imported and domestic cheese display
- ❖ Fresh mozzarella and tomato caprese'
- ❖ Tuscany display
- ❖ Mediterranean display



Hot Stations

Choice of Three

Pasta station (Choice of Two)

- ❖ Rigatoni Bolognese
- ❖ Penne ala vodka
- ❖ Tortellini with basil alfredo sauce
- ❖ Cellentani pasta with Italian sausage garlic & oil
- ❖ Cheese ravioli and pesto cream

American station

- ❖ Mini sliders
- ❖ Mini mac and cheese
- ❖ Hotdogs
- ❖ Onion rings
- ❖ French fries

Fajita station

- ❖ Beef and chicken
- ❖ Flour tortillas, sour cream, salsa

Asian station

- ❖ Assorted stir fry vegetables
- ❖ Choice of beef, chicken or shrimp (Choice of Two)

Deli station

- ❖ Hot pastrami or corned beef
- ❖ Cocktail breads
- ❖ Deli mustard

Pulled pork station

- ❖ Slow roasted pork in a slow roasted BBQ sauce
- ❖ Cole slaw

Carving station (Choice of Two)

- ❖ Roasted Turkey
- ❖ Braised pork loin
- ❖ Angus London broil
- ❖ Baked smoked ham
- ❖ Peppercorn round of beef



Reception
Appetizers and Salads



Appetizer and Salad

Appetizers

(Choice of One)

- ❖ Mushroom ravioli and sundried tomato cream
- ❖ Season fruit plate
- ❖ Penne vodka table side
- ❖ Tomato mozzarella caprese
- ❖ Roasted tomato bisque
- ❖ Cold poached salmon sauce vert
- ❖ Petite marmite
- ❖ Boston chowder
- ❖ Penne pasta with smoked duck and walnuts
- ❖ Shrimp and Crabmeat Louis

Salads

(Choice of one)

- ❖ Classic Caesar table side
- ❖ Crowne Salad
Baby greens, tear drop tomatoes, red onion, English cucumber, champagne vinaigrette dressing
- ❖ Wedge Salad
Romaine hearts, blue cheese dressing and bacon chips
- ❖ Artesian Salad
Exotic lettuce leaves, olives, cucumbers, grape tomatoes, brie cheese, Roasted garlic dressing

Reception

Entrée



Entrée

Choice of Three or Duet
Plate

Poultry

- ❖ Chicken saltimbocca
- ❖ Chicken Marsala
Sautéed chicken breast served with a marsala wine and mushroom sauce
- ❖ Chicken Francaise
Chicken breast dredged in egg and parmesan cheese sautéed with white wine and lemon sauce
- ❖ Chicken Champion
French cut breast wild mushrooms and Madeira sauce
- ❖ Asiago Chicken Breast
French cut stuffed chicken breast with asiago cheese and pan au jus

Seafood

- ❖ Chilean Seabass
With fresh basil, white wine and grape tomatoes
- ❖ Seared Atlantic Salmon
Served with sundried tomatoes, wild mushrooms and champagne vinaigrette
- ❖ Sautéed Grouper
With vermouth pecans and grapes
- ❖ Baked Stuffed Shrimp
Stuffed shrimp with crabmeat

Pork / Beef

- ❖ Grilled NY Sirloin
With merlot butter
- ❖ Tenderloin of Beef
With bordelaise or au poivre sauce
- ❖ Roast Duck
With an apple brandy glaze
- ❖ Broiled Delmonico Steak
Topped with wild mushrooms and ramps

Duet Option

- ❖ Filet Mignon with a Merlot demi and Chicken Breast with Madeira reduction
- ❖ Filet Mignon with Merlot demi and Filet of Salmon with fresh basil tapenade
- ❖ Filet Mignon with Merlot demi and Stuffed Sole with Scallops and Crabmeat in a beurre blanc

Dessert



Dessert

Enchanted Tiered Wedding Cake

Assorted Mini Pastries and Cookies

