

Wedding Amenities

♥ *All Plated and Buffet Dinner Options Include the Following*

Five-Hour Reception in One of Our Complimentary Ballrooms

Grand Ballroom Accommodates Up To 300 Guests and Offers a Private Outdoor Terrace

Crossroads Ballroom Accommodates Up To 150 Guests

♥ *Cocktail Hour*

Three and a Half Hours of Open Bar with Call Brand Liquor, Bottled Beer, & Wine

A Signature Cocktail on the Bar

♥ *Hors D'oeuvres (First Hour)*

Chef's Curation Boards | Display Boards of Artisan Italian Meats and Assorted Cheeses

Each Board Garnished with Roasted Tomatoes, Marinated Mushrooms and Artichokes, Pickles, Red Pepper Hummus, Assorted Mustards and Breads

Passed Hors D'oeuvres (Please choose 3-4)

Bacon Wrapped Scallops
Vegetable Spring Rolls
Smoked Gouda Mac N' Cheese Bits
Zip Zap Shrimp
Iced Jumbo Shrimp Cocktail

Tempura Sushi
Korean Pork Belly Wings
Buffalo Style Chicken Spring Rolls
Sweet Chili Miniature Meatballs
Spanakopita (Spinach & Feta Cheese in Puff Pastry)

Enhance your Cocktail Hour with Hand Crafted Individual Shooter Displays

Cheddar Cheese Cubes, Pepperoni, Cracker | \$1.75 each
Miniature Crudités ~ Ranch Dressing with Carrot, Celery, Red & Yellow Pepper Sticks | \$1.75 each
Caprese ~ Cielinginni Mozzarella, Fire Roasted Tomato, Fried Basil, Balsamic Glaze | \$2.25 each

[ALL PRICES ARE SUBJECT TO A 26% ADMINISTRATIVE CHARGE & APPLICABLE STATE SALES TAX - PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE] THE ADMINISTRATIVE FEE IS NOT A GRATUITY AND IS NOT PAID TO THE SERVICE STAFF. RATHER, THE ADMINISTRATIVE FEE IS A CHARGE TO OFFSET ANCILLARY EXPENSES ASSOCIATED WITH THE PLANNING AND ADMINISTRATION OF YOUR EVENT. AS SUCH, IT IS SUBJECT TO APPLICABLE SALES TAX.

Plated Entrees

♥ *Served Salad (Please select one)*

Caesar Salad Artisan Romaine with Croutons, Shaved Parmesan and Caesar Dressing

Artisan Greens Heritage Blend Spring Mix topped with Cherry Tomatoes, Cucumbers and Shredded Carrots
Choice of Two Dressings

♥ *Vegetable (Please select one per entrée)*

Green Beans with Roasted Tomato - Whole Baby Carrots with Stem

♥ *Starch (Please select one per entrée)*

Buttery Mashed Potatoes - Garlic & Fresh Herb Seasoned New Potatoes - Creamy Parmesan & Chive Risotto

♥ *Main Entrees (Please select up to three)*

Filet Mignon Angus Reserve 8 oz. Choice Cut Topped with a Savory Demi-Glace

Roast Tenderloin Angus Reserve Sliced Roast Tenderloin of Beef with a Fire Roasted Demi-Glace & Roasted Shallot Horseradish Cream

Beef Short Rib Tender Braised Short Rib of Beef with Sundried Tomato & Parmesan Polenta

Chicken Francaise* French Classic with a Delicate Lemon Beurre-Blanc Sauce

Older Roasted Chicken* With Honey Goat Cheese and Apple Compote

Herb Crusted Salmon Pin Wheel Spinach & Cream Cheese Stuffed Salmon with Caper Cream Sauce

Seared Sea Bass (GF) Lemon Caper Beurre Blanc

Grande Cheese Ravioli (V) In a Sundried Tomato Herb Cream Sauce Topped with Frizzled Onions and Balsamic Drizzle

*Our Chicken Has No Hormones, No Antibiotics Ever

*All entrees include assorted rolls, butter.
Seattle's Best® coffee, tea and decaf Station*

\$100.00 PER PERSON

ALL PRICES ARE SUBJECT TO A 26% ADMINISTRATIVE CHARGE & APPLICABLE STATE SALES TAX - PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE]THE ADMINISTRATIVE FEE IS NOT A GRATUITY AND IS NOT PAID TO THE SERVICE STAFF. RATHER, THE ADMINISTRATIVE FEE IS A CHARGE TO OFFSET ANCILLARY EXPENSES ASSOCIATED WITH THE PLANNING AND ADMINISTRATION OF YOUR EVENT. AS SUCH, IT IS SUBJECT TO APPLICABLE SALES TAX.

Wedding Buffet

1 Hour of Service

♥ *Served Salad (Please select one)*

Caesar Salad Artisan romaine with croutons, shaved parmesan and Caesar dressing

Artisan Greens Heritage Blend Spring Mix topped with Cherry Tomatoes, Cucumbers and Shredded Carrots
Choice of Two Dressings

On the Buffet

♥ *Salads*

Fresh Tomato Mozzarella Display with Basil Chiffonade & Balsamic Glaze - Grilled Vegetable Antipasto Display

♥ *Vegetable (Please select one)*

Green Beans with Olive Oil Garlic & Lemon - Roasted Vegetable to include Carrots, Cauliflower, Broccoli & Tomatoes

♥ *Starch (Please select one)*

Roasted Garlic Mashed Potatoes - Garlic & Fresh Herb New Potatoes - Classic Potato Au Gratin Dauphinois

♥ *Pasta (Please select one)*

Rigatoni in Vodka Sauce - C h e e s e Ravioli with Sundried Tomato Herb Cream Sauce, Frizzled Onions & Balsamic Glaze -
Butternut Squash Ravioli in a Sage and Amaretto Butter Sauce with a Hint of Cinnamon Topped with Crispy Herbs

♥ *Main Entrees (Please select Three)*

Chicken Entrées*

Chicken Milanese - With Asiago, Roasted Tomatoes & Arugula

Chicken Francaise - French Classic with a Delicate Lemon Beurre Blanc

Cider Roasted Chicken - With Honey Goat Cheese and Apple Compote

Seafood Entrées

Crab Cakes - Fresh Lump Crab Meat, Served With Remoulade Sauce on the Side

Roasted Cod (GF) - With a Delicate Lemon Dill Beurre Blanc Sauce

Spice Rubbed Salmon - With a Cucumber Dill Sauce

**[ALL PRICES ARE SUBJECT TO A 26% ADMINISTRATIVE CHARGE & APPLICABLE STATE SALES TAX - PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE]
THE ADMINISTRATIVE FEE IS NOT A GRATUITY AND IS NOT PAID TO THE SERVICE STAFF. RATHER, THE ADMINISTRATIVE FEE IS A CHARGE TO OFFSET ANCILLARY
EXPENSES ASSOCIATED WITH THE PLANNING AND ADMINISTRATION OF YOUR EVENT. AS SUCH, IT IS SUBJECT TO APPLICABLE SALES TAX.**

Wedding Buffet Main Entrees
Continued...

Beef Entrees

Steakhouse London Broil With a Savory Demi-Glace
Beef Short Rib - Tender Braised Short Rib of Beef with Sundried Tomato & Parmesan Polenta

***Our Chicken Has No Hormones, No Antibiotics Ever**

*Buffet is served with assorted rolls, butter,
Seattle's Best® coffee, tea and decaf-station*

\$89.00 PER PERSON

♥ *Upgrade Your Beef Entrée to a Carving Station*

Chef Carved Angus Reserve Carved Roasted Prime Rib | \$8.00 additional per person
With Au jus & Horseradish Cream Sauce.

[ALL PRICES ARE SUBJECT TO A 26% ADMINISTRATIVE CHARGE & APPLICABLE STATE SALES TAX - PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE]
THE ADMINISTRATIVE FEE IS NOT A GRATUITY AND IS NOT PAID TO THE SERVICE STAFF. RATHER, THE ADMINISTRATIVE FEE IS A CHARGE TO OFFSET ANCILLARY EXPENSES ASSOCIATED WITH THE PLANNING AND ADMINISTRATION OF YOUR EVENT. AS SUCH, IT IS SUBJECT TO APPLICABLE SALES TAX.

Wedding Beverages

Three and a Half Hours of Open Bar is Included, as well as One Signature Drink

♥ *Bottled Beers (Please Choose Four)*

Bud Light
Budweiser
Coors Light
Labatt Blue
Labatt Blue Light

Michelob Ultra
Miller Lite
Angry Orchard
White Claw
(Black Cherry)

♥ *Wines (Please Choose Four)*

Chardonnay | Rodney Strong
Pinot Grigio | Cavaliere D'Oro
Sauvignon Blanc | Kim Crawford
Cabernet Sauvignon | Rodney Strong
Merlot | Murphy Goode

Red Blend | Upshot Red
Moscato | Mirassou
Riesling | Chateau St. Michelle
White Zinfandel | Fox Brook

♥ *Mixers & Spirits (Assorted Juices & Soft Drinks)*

Bourbon | Bulleit
Gin | Tanqueray
Rum | Bacardi & Capt.
Morgan
Tequila | Sauza Silver

Scotch | Dewars
Vodka | Titos
Whiskey | Redemption
Rye

♥ *Additional Hour of Open Bar | \$ 11.00 per person*

Signature Drink (Please choose one)

Pineapple Mule | Captain Morgan, Pineapple Juice, Ginger Ale, Lime Wedge

Gin Fizz | Tanqueray Gin, Lemonade, Club Soda, Lemon Wedge

Aperol Spritz | Aperol (Zesty Orange Aperitif), Prosecco, Club Soda, Orange Wheel

Caribbean Kiss | Dark Rum, Campari, Pineapple Juice, Lime Juice, Simple Syrup, Cherry

New England Sour | Titos, Sour Mix, Cranberry Juice, Simple Syrup, Lemon Wedge

**[ALL PRICES ARE SUBJECT TO A 26% ADMINISTRATIVE CHARGE & APPLICABLE STATE SALES TAX - PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE]
THE ADMINISTRATIVE FEE IS NOT A GRATUITY AND IS NOT PAID TO THE SERVICE STAFF. RATHER, THE ADMINISTRATIVE FEE IS A CHARGE TO OFFSET ANCILLARY
EXPENSES ASSOCIATED WITH THE PLANNING AND ADMINISTRATION OF YOUR EVENT. AS SUCH, IT IS SUBJECT TO APPLICABLE SALES TAX.**

Beverage Upgrades

BEER	PREMIUM
	Bud Light Coors Light Michelob Ultra Miller Lite Labatt Blue Labatt Blue Light Heineken Heineken Light Corona Extra Corona Light Sam Adams/Seasonal Stella Artois Modello White Claw Angry Orchard
Craft Beers are Available upon Request	
WINE	PREMIUM
Chardonnay	Kendall Jackson
Pinot Grigio	Cavaliere D'Oro
Sauvignon Blanc	Chalk Hill
Cabernet Sauvignon	Robert Mondavi
Merlot	Sterling
Other Reds	Penfolds Shiraz
Moscato	Mirassou
Riesling	Chateau St Michelle
White Zinfandel	Fox Brook
SPIRITS	PREMIUM
Bourbon	Maker's Mark
Tequila	Casamigos Blanco
Gin	Bombay Sapphire
Rum	Diplimatico Dark
Scotch	Johnnie Walker Red
Vodka	Grey Goose
Whiskey	Crown Royal

♥ BRAND UPGRADE

Premium | \$25.00 per person

♥ ADDITIONAL HOUR OF OPEN BAR

Premium | \$15.00 per person

ALL PRICES ARE SUBJECT TO A 26% ADMINISTRATIVE CHARGE & APPLICABLE STATE SALES TAX - PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE]
THE ADMINISTRATIVE FEE IS NOT A GRATUITY AND IS NOT PAID TO THE SERVICE STAFF. RATHER, THE ADMINISTRATIVE FEE IS A CHARGE TO OFFSET ANCILLARY EXPENSES ASSOCIATED WITH THE PLANNING AND ADMINISTRATION OF YOUR EVENT. AS SUCH, IT IS SUBJECT TO APPLICABLE SALES TAX.

Additional Wedding Amenities

♥ *Additional Services & Amenities*

Personal wedding professional

Complimentary wedding menu tasting*

Customized floorplan

Cutting and serving of the wedding cake

End of the night coffee and water station

Professional banquet team to host the event

Referrals for local wedding professionals

Personalized reservation website

Discounted room rates for your guests

Ample complimentary parking

Shuttle to and from the airport

No fee for the use of our facility

Easy access to both ground floor ballrooms

Accommodations for the newlyweds on their

Wedding night with breakfast for two

1st anniversary stay with breakfast for two

Hilton Honors Points (subject to HHonors terms and conditions)

♥ *Complimentary Items*

Backdrop behind the sweetheart table or head table (black, grey, ivory, silver sparkle)

House centerpieces that consist of a mirror base (11 1/2 inches), hurricane lamp and three votive candles

Black, grey or white floor length linens

Overlay linens in color choices of: White, black, silver, navy, ivory, gold, and ocean blue

Linen napkins in color choices of: White, black, gold, red, purple

Table numbers

♥ *Vendor and Child Meals*

Children's meals are \$21.95 per guest (this includes a chicken tender meal with fries and unlimited soda/juices)

Young adults ages 13 to 20 will receive a \$10.00 discount and include soda

Vendors can dine with your group and receive a \$10.00 discount and include soda

** The complimentary wedding menu tasting will be held as a group event or as an individual event-based on hotels discretion on a specific date to be determined by your Catering Professional. This is an excellent opportunity to sample our chef's choice of entrees & sides, browse our décor, floor plan, and linen options. Limit 6 ppl per event booking.*

♥ Ask about our special discount for weddings held on a Friday evening, Saturday afternoon and Sunday ♥

**[ALL PRICES ARE SUBJECT TO A 26% ADMINISTRATIVE CHARGE & APPLICABLE STATE SALES TAX - PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE]
THE ADMINISTRATIVE FEE IS NOT A GRATUITY AND IS NOT PAID TO THE SERVICE STAFF. RATHER, THE ADMINISTRATIVE FEE IS A CHARGE TO OFFSET ANCILLARY
EXPENSES ASSOCIATED WITH THE PLANNING AND ADMINISTRATION OF YOUR EVENT. AS SUCH, IT IS SUBJECT TO APPLICABLE SALES TAX.**

Enhancements

Let us help you create your dream day with these customizable enhancements!

♥ *Unique Touches*

Champagne Toast with a Berry (\$1.95 per person)

House Wine Service with Dinner (\$28.00 per opened bottle)

Outdoor Patio Rental (\$250.00 per hour) | Enjoy a cozy hangout with fire pits and comfortable seating

Extended Hours (\$250.00 per hour) | Extensions are based on availability

Gobo (Pricing Varies) | Designs or phrases can be projected anywhere in your ballroom

Dramatic Up-lighting (\$20.00 each)

43" LCD Display Monitor (\$100.00 each)

♥ *Late Night Snack- Pricing is Based on 25 Guests*

Pizza & Wings Party | Boneless Buffalo Chicken Wings, Celery & Carrot Sticks, with Bleu Cheese & Ranch Dressings, Cheese and Pepperoni Pizzas | \$250.00

Late Night Craving | Chicken Fingers, Mozzarella Sticks, and French Fries served with Dipping Sauces | \$275.00

DoubleTree Cookies | \$24.00 per dozen

♥ *Special Additions (Inquire Directly For Menu Prices and Options)*

Bridal Shower | Impress your guests with our outstanding menu and special touches

Rehearsal Dinner | We offer both formal and cocktail reception set-ups

Bridal Suite Breakfast or Lunch | Let us deliver treats right to your suite while you get ready for the big day

Farewell Breakfast or Brunch | This is the perfect way to say farewell to your loved ones!

Outside Wedding Ceremonies | Private Courtyard Patio Usage \$1200.00

[ALL PRICES ARE SUBJECT TO A 26% ADMINISTRATIVE CHARGE & APPLICABLE STATE SALES TAX - PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE]
THE ADMINISTRATIVE FEE IS NOT A GRATUITY AND IS NOT PAID TO THE SERVICE STAFF. RATHER, THE ADMINISTRATIVE FEE IS A CHARGE TO OFFSET ANCILLARY EXPENSES ASSOCIATED WITH THE PLANNING AND ADMINISTRATION OF YOUR EVENT. AS SUCH, IT IS SUBJECT TO APPLICABLE SALES TAX.

Meet Our Executive Chef



At the helm of DoubleTree Syracuse's catering is Executive Chef Ron Stone, who's been sharpening his cooking skills in the Syracuse area for more than 30 years. A former restaurateur, Stone has been with us for over ten years, earning the award of "Manager of the Year" soon after his arrival. Though he subscribes to an "old school" work ethic, there's nothing old-fashioned about his culinary style... just take a peek at his menus!



Additional Information

PLEASE DISCUSS ANY SUPPLEMENTARY NEEDS IN ADVANCE.

WE REQUIRE EACH PART TO BE INITIALED AND RETURNED.

___ **CEREMONY** | Indoor ceremonies are \$600.00 and Outdoor ceremonies are \$1,200.00; they include a ceremony program table with linen and skirting. We provide theatre style seating for indoors ceremonies and up to 120 seats for outdoor ceremonies (inquire about our enhanced ceremony options). Additional chairs can be rented. *Note that if the ceremony is in the same ballroom as the reception, we require at least (1) hour between the end of the ceremony and the start of your program.*

___ **REHEARSAL** | We provide a complimentary space for rehearsals if your wedding is onsite.

___ **DEPOSIT REQUIREMENTS** | A valid credit card must be on file at all times. In order to secure and confirm your event, a signed contract and a \$1,000.00 non-refundable deposit is required. Halfway to your event, 50% of your *food and beverage minimum* will be due. Payment structure will vary for short-term bookings. Final payment is due **(10) business days in advance with cash, cashier's check or credit card.** We do not accept personal checks for the final payment. Changes to the event cannot be made after this time. *All deposits are non-refundable. Note that the bar closes 30 minutes prior to the end of the five-hour reception.*

___ **CANCELLATION** | Should it be necessary to cancel your event you will be accountable for the cancellation policy stated on your signed contract.

___ **GUARANTEES** | Your guarantee must be received **(10) business days in advance.** This will be considered your minimum guarantee, not subject to reduction, for which you will be charged even if a lesser number of guests attend. We will be prepared to serve 5% over your guarantee.

___ **FOOD & BEVERAGE** | *All food and beverage must be catered by The Hotel unless approved by management.* Outside food is not allowed in public areas (hotel lobby, meeting spaces, outdoor patio, etc.). Food and beverage may not be taken off the premises. Menu selections and other arrangements must be received **(60) days** prior to the function. *Menu selections cannot be modified within ten days of the event date.* Prices are subject to change and are confirmed **(90) days in advance.** The DoubleTree by Hilton Syracuse as a licensee is responsible for the administration of the sale and service of alcoholic beverages in accordance with the New York L.C.B. regulations. The Hotel must supply all alcoholic beverages and a bartender must be present to serve any type of alcohol to guests.

___ **MULTIPLE ENTRÉES** | Your diagram must include the number of guests per table with their entrée choices. Place cards must include a table number and the entrée choice for each of your guests. **There is a maximum of three entrees.**

___ **SPECIALTY ENTRÉES** | We are more than happy to provide a custom, plated meal for any guests with special dietary restrictions and/or needs such as vegetarian, gluten-free, lactose-intolerant, peanut allergies, shell-fish allergies, etc.

___ **ADMINISTRATIVE CHARGE & TAX** | The DoubleTree by Hilton Syracuse assesses an administrative charge of 26% on the following banquet and catering categories: food, beverage, audio visual, room rental and miscellaneous revenues. An applicable New York State tax will be charged on all items. New York State law states that the administrative charge is subject to state sales tax. The administrative fee is not a gratuity and is not paid to the service staff.

___ **MATERIALS & DELIVERIES** | We do not permit the affixing of items to walls, floors or ceilings with nails, staples, carpet tape or other substances. **No confetti, glitter, water balls, rice or birdseed.** Note that **ALL** candle centerpieces must be in an enclosed encasement. The Catering Department is happy to provide complimentary set-up of items such as menu cards, place cards (in alphabetical order) and/or any pre-assembled centerpieces. A fee will apply for the assembling of any decor. The DoubleTree by Hilton Syracuse reserves the right to inspect all private functions. Liability for damage to the premises will be charged accordingly.

All items supplied by the guest and/or vendor must be removed at the conclusion of the event. This includes all decorations, offsite linens, cake knives, toasting glasses and any additional items. Our Staff will not be responsible for dismantling or packing of personal items. The Hotel cannot be responsible for damage or loss of any personal articles left in The Hotel prior to or following your event. Vendors get access to the event site (2) hours prior to the scheduled start time.

___ **WELCOME BAGS** | We are happy to hand out your welcome bags upon check-in. All bags must be generic, containing the same materials and no personalization.

___ **SEATING ARRANGEMENTS** | Assigned seating is required for wedding receptions.

___ **GUEST CONDUCT & SECURITY** | Hotel has the right to shut down the bar and/or stop serving alcohol if a guest appears to be intoxicated. Additionally, Hotel has the right to remove a guest from an event if he or she is verbally or physically abusive to our staff. If, in the sole judgment of The Hotel, security is required in order to maintain order at your event, The Hotel may require you to provide, at your expense, security personnel.

SIGNATURE _____

[ALL PRICES ARE SUBJECT TO A 26% ADMINISTRATIVE CHARGE & APPLICABLE STATE SALES TAX - PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE]
THE ADMINISTRATIVE FEE IS NOT A GRATUITY AND IS NOT PAID TO THE SERVICE STAFF. RATHER, THE ADMINISTRATIVE FEE IS A CHARGE TO OFFSET ANCILLARY EXPENSES ASSOCIATED WITH THE PLANNING AND ADMINISTRATION OF YOUR EVENT. AS SUCH, IT IS SUBJECT TO APPLICABLE SALES TAX.

BRIDAL READY ROOM



2023 Bridal Package

Perfectly suited to serve a bride and her party as she prepares for her big day.



MENU

Fresh Fruit Tray (Sliced and Diced) // \$75.00 (serves 20)
Assorted Bagels with *butter, cream cheese, and jellies* // \$26.00 per dozen
Assorted Danish, Croissants, and Muffins // \$25.00 per dozen
Assorted Greek Yogurts // \$4.50 each
Assorted Fresh Juices // \$11.50 per carafe
Seattle's Best Coffee, Tea // \$55.00 per gallon



Add a Mimosa Station – Champagne, Juice and Berries
\$30.00 per bottle
\$100.00 Room Fee*

Due to licensing and insurance requirements, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel. An administrative fee of 26% is accessed on food, beverage, A/V, room rental and miscellaneous revenues which is not a gratuity and not paid to the service staff. Rather, the administrative fee is a charge to offset ancillary expenses associated with the planning and administration of your event. As such, it is subject to applicable sales tax.

****Room Fee waived if having reception at DoubleTree Syracuse by Hilton.***