LET US BRING YOUR SPECIAL DAY TO LIFE AT THE MARRIOTT SYRACUSE DOWNTOWN. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.
YOUR HOTEL

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, MARRIOTT SYRACUSE DOWNTOWN WILL EXCEED EVERY EXPECTATION. FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM AND A CURATED LIST OF PREFERRED VENDORS, WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN AFFAIR TO REMEMBER.
YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR “I DOs” IN THE PERFECT SETTING AT MARRIOTT SYRACUSE DOWNTOWN. WHETHER A SIT-DOWN DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.
YOUR CEREMONY

Whether a more traditional walk down the aisle or a one-of-a-kind ceremony created by you, choose one of our spectacular venues for the perfect backdrop to your "I Do's."
YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.
HOTEL GALLERY

EXTERIOR

ELEVEN WATERS

M CLUB LOUNGE

EMPIRE ROOM

ROOM

ROOM

ROOM

LOBBY LOUNGE

CAVALIER
Your Details

We know that your special day is in the details, which is why we offer an array of services, from valet parking and private pre-reception areas to specialty linens and expertly designed place cards, to ensure that you and your guests get a taste of unforgettable.
CONGRATULATIONS!

The Marriott Syracuse Downtown is delighted to be your partner in planning your wedding celebration. We will provide you with the peace of mind and assurance that your wedding event will exceed all of your dreams and expectations. Our commitment to providing you a unique and memorable wedding experience is based on the dedication, enthusiasm and experience of our hotel management and service team. In selecting our hotel, we will ensure each detail is fulfilled on your special day. Our reputation for service execution along with our unparalleled service makes us the perfect choice for your celebration!

To simplify the planning process we provide you with packages, designed to fit your every need and ensure that each of your guests has an enjoyable and memorable experience. You will also find a listing of all amenities that are included when hosting your event.
“THE BIG DAY “

ROTUNDA BRIDAL SUITE PACKAGES

HER

While you’re prepping for the big day in our bridal suites, please choose from these delicious options:

BEVERAGE
Package Price Includes up to 12 people, each additional person is noted.

MIMOSA STATION
$110 | $6 per person

BLOODY MARY STATION
$110 | $6 per person

WINE BAR
$110 | $6 per person

CAFÉ KUBAL STATION (REGULAR & DECAF COFFEE)
$60 | $3 per person

FOOD
Package Price Includes up to 12 people, each additional person is noted

PETITE SANDWICHES
A light assortment for you to sample and enjoy.
$75 | $6 per person

PASTRIES
Muffins, Scones & Croissants
$60 | $5 per person

ARTISAN CHEESE SELECTION
Local Cheeses w/ spiced nuts, fresh honey & berries
$72 | $6 per person

FRUIT TRAY
Mix of sliced fruit with a mint crème fraîche dipping sauce.
$55 | $4 per person

THE ENERGIZER
Fresh Sliced Fruit and Berries, Energy and Protein bars, carrots, celery and hummus.
$60 | $5 per person
HIM

BEVERAGE
Package Price Includes up to 12 people, each additional person is noted.

CAFÉ KUBAL STATION (REGULAR & DECAF COFFEE)
$60 ǀ $3 per person

FOOD
Package Price Includes up to 12 people, each additional person is noted

SANDWICHES
A sampling of clubs & wraps for you to enjoy.
$75 ǀ $6 per person

ARTISAN CHEESE SELECTION
Local Cheeses w/ spiced nuts, fresh honey & berries
$72 ǀ $6 per person

FRUIT TRAY
A mix of sliced fruit with a mint crème fraîche dipping sauce.
$55 ǀ $4 per person

THICK CUT KETTLE CHIPS
melted cheddar, bacon bits &scallions.
$55 ǀ $4 per person
PARKING
On-site valet and self-parking available

GUEST COUNT
An exact count of guests to be served is required ten (10) business days prior to your function. If the guarantee is not received ten business days’ prior, the highest number of your estimated count will be used as your guarantee. Once received, the guarantee may not be lowered. You will be charged for the guarantee, minimum guarantee or the actual attendance, whichever is greater. Additional charges for guests over the guarantee are due and payable at the time of the event. If you choose to offer a choice of entree to your guests, the exact count of each entree is also required ten (10) business days in advance.

SERVICE CHARGE AND SALES TAX
All food and beverage prices and subject to a 22% service charge and are an 8% NY sales tax.

MENU TASTING
We are happy to schedule an appointment to discuss the menu and arrange a sample tasting. Menu tastings will only be scheduled after your signed contract and deposit has been confirmed. Due to cost and availability, we may not be able to provide all requested items. We request that your menu selections be finalized a minimum of thirty (30) days in advance to your tasting date. The first four people are complimentary, any additional guests will be charged $25 per person plus tax and service charge.
INVITATIONS
Rainbow Papers
315-449-0412

FLORIST
Backyard Garden
315-445-0530
Whistlestop Florist
315-656-2236
FR Brice Florist
315-475-1691
The Floral Gardens
315-699-2036
Sam Rao
315-488-3164

BAKERY
Biscotti Café
315-478-9538
The Gingersnap Bakery
315-695-5591
Patisserie
315-685-2433

MAKEUP & HAIR
A-List Artistry
315-447-2411
Erica Abdo
315-412-5227
Mere Expressions
315-437-8357

BIDAL & TUX ATTIRE
Mirror Mirror Inc.
315-635-5030
Giovanni’s
315-455-8729

DJ
Black Tie Entertainment
315-492-7985
Salt City Sound Machine
315-558-0272
Jones Tones
315-699-8656
Brian Oddo Entertainment
315-699-6816

PHOTOGRAPHY
The Story Photography
315-944-0044
Vrooman Photography
315-532-9498
Francesca Photographers
315-498-0120
Meghan Thomas Photography
315-383-2619
ReBecca’s Photography
315-234-6055

VIDEOGRAPHY
Video Network Inc.
315-430-5247
Black Tie Entertainment
315-492-7985

WEDDING FAVORS
Carman’s Creations
315-401-9412

LIMO
American Limo
315-415-2045
S&S Limo
585-444-6666

LIVE BANDS
DeSantis Band
315-488-7611
The NY Players
518-376-8373
Prime Time
315-256-3424
The BlackLites
315-395-1083

CHAIR COVERS & TABLE LINEN
Elizabeth’s Chair Cover Rentals
315-751-5180
ALL WEDDING PACKAGES INCLUDE THE FOLLOWING

- Exclusive maître d’ and dedicated wedding captain available throughout
- Floor length linen
- Five-hour reception with open bar for the evening featuring name-brand liquors domestic, light and premium beers, wines, assorted juices and soft drinks or
- Butler-passed hors d’oeuvres, and hors d’oeuvre display
- Champagne toast provided for all guests
- Plated, buffet or cocktail-style reception
- Complimentary cake-cutting service
- Gourmet coffee station displayed after dinner
- Complimentary overnight accommodations for the bride and groom, complete with a bottle of champagne, chocolate-covered strawberries and breakfast for two people
- Complimentary menu tasting for up to four people
- Special room rates for all guests
- Marriott rewards points for your honeymoon with a breakdown of dollars spent

All Food & Beverage Pricing is exclusive of 22% Service Charge and 8% Sales Tax
Menu Prices Are Subject to Change
COCKTAIL HOUR

INTERNATIONAL CHEESE BOARD
Selection of Imported & Domestic Cheeses, Seasonal Berries Assorted Crackers

GARDEN FRESH VEGETABLE CRUDITÉS
Southwestern Ranch & Bleu Cheese Dips

PASSED HORS D’OEUVRES/ YOUR CHOICE OF FOUR

Toast Pita, Hummus, Olive & Cucumber
Crispy Vegetable Spring Roll
Polenta Cake, Gorgonzola and Fig Chutney, Goat Cheese Flat Bread, Oven Roasted Tomato, Basil
Chicken Street Taco, Tomatillo, Sour Cream
Spanakopita
Jamaican Jerk Meatballs
Korean BBQ Beef Cigars
Porcini Mushroom Arancini
Falafel Bites, spicy tomato oil (vegetarian, Gluten free)

DINNER

FRESH GARDEN SALAD
Mixed Greens, Cherry Tomatoes, Sliced Cucumber, Sweet Red Onion, Balsamic Vinegar

MAIN ENTRÉE SELECTIONS
Herb Grilled Chicken, Tomato Basil Risotto, Seasonal Vegetable
Soy Glazed Salmon, Ginger Cucumber Relish, Wild Rice Pilaf, Seasonal Vegetable
Short Rib with Demi Glaze, Caramelized Onions, Garlic Mashed Potatoes, Seasonal Vegetable

DESSERT
Wedding Cake Recommendations
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Fine Teas, Served with Hot Water

ENHANCE YOUR SILVER PLATED PACKAGE
Duet: Salmon and Chicken, Wild Rice Pilaf, Seasonal Vegetable $5 per person
WEDDING PACKAGES
GOLD PLATED PACKAGE I $119 Per Person

INCLUDES
Open Bar for the Evening & Wine Service with Dinner

COCKTAIL HOUR

ANTIPASTO & ROASTED VEGETABLE DISPLAY
Imported Meats and Cheeses, Marinated Mushrooms, Eggplant Caponata

BALSAMIC ROASTED VEGETABLE PLATTER
Served with Focaccia, Breadsticks & Garlic Crostini

SEASONAL FRUIT & BERRY DISPLAY
Honey Yogurt Dip

PASSED HORS D’OEUVRES/ YOUR CHOICE OF FOUR
Smoked Salmon, Goat Cheese & Radish, Brioche Toast
Seared Tuna, Pickled Celery & Olive, Phyllo
Toasted Pita. Hummus, Olive & Cucumber
Vegetable Spring Roll
Fried Shrimp Phyllo Cup, Sundried Tomato, Cucumber, Mint, Oregano & Lemon Dressing
Steamed Vegetable Dumplings, Sweet Chili Sauce
Speedy Marinated Chicken Skewers, Cilantro Cream
Tempura Mushrooms, Truffle Aioli
Blackened Steak, Oregano Vinaigrette
Falafel Bites, Spicy Tomato Oil (Vegetarian, Gluten Free)

ENHANCEMENT
Pasta Station $6 per person
DINNER

MARKET SALAD
Mixed Lettuce, Cranberries, Walnuts, Blue Cheese Crumbles, Riesling Vinaigrette

MAIN ENTREE SELECTIONS/ YOUR CHOICE OF TWO
Herb Roasted Chicken Picatta, Light Lemon Caper Cream Sauce, Wild Rice
Herb Crusted Bone-In Chicken Breast, Roasted Fingerling Potatoes
Pan Seared Salmon, Citrus Buerre Blanc Sauce, Sweet Corn Risotto
Grilled Filet Mignon, Classic Chasseur Sauce, Wild Mushroom Risotto
Braised Veal Osso Bucco, Sweet Potato Mashed, Dijon Demi-Glace

All Entrees Served With Chefs Market Vegetable

ADDITIONAL ENTREE SELECTIONS
Surf and Turf Duet $8 per person
Seasonal Ravioli or Tortellini $8 per person
Penne Pasta with Vodka or Alfredo Sauce $5 per person

All Entrees Served With Chefs Market Vegetable

DESSERT
Wedding Cake Recommendations
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas, Served with Hot Water

ENHANCEMENT
Mini Pastries $6 per person
Cannoli’s/Lemon Bars/ Chocolate Dipped Strawberries
WEDDING PACKAGES
PLATINUM PLATED PACKAGE | $135 Per Person

INCLUDES
Open Bar for the Evening & Wine Service with Dinner
Champagne Toast with Berry Garnish

COCKTAIL HOUR

CHILLED JUMBO SHRIMP DISPLAY
Served with House made Cocktail Sauce & Lemon Wedge

Choice of Antipasto Display or Charcuterie Board

ANTIPASTO DISPLAY
Assorted Imported Meats and Cheeses, Grilled Italian Vegetables, Marinated Mushrooms, Grilled Artichoke Hearts
Marinated Olives Served with Assorted Focaccia & Lavosh

CHARCUTERIE BOARD
Assorted Thin Sliced or Julienned Meats, Including Soprosata Salami, Speck Ham, Black pepper Pastrami, and Provencal
Herb Turkey, with Pork Rilletes, Duck Confit, Chicken Liver Pate, Fresh Grapes, Dried Cranberries, Figs, Dates, and
Assorted Hard and Soft Cheeses

INTERNATIONAL CHEESE BOARD DECORATED
Selection of Imported & Domestic Cheeses
Seasonal Berries & Assorted Crackers
Ask about our Specialty Selections:

Seafood Raw Bar at Market Price

PASSED HORS D’OEUVRES | YOUR CHOICE OF FOUR
Lobster Empanada, Cilantro Cream
Seared Tuna, Pickled Radish, Phyllo
Smoked Salmon, Goat Cheese, Radish, Brioche Toast
Red and Yellow Tomato Bruschetta
Chimichurri Marinated Beef Kabobs
Apple & Walnut Brie Phyllo
Chipotle BBQ Pork Belly,
Fig and Blue Cheese Flatbread Bites
Bacon Wrapped Scallops
Buffalo Chicken Spring Roll, Blue Cheese Dipping
Peking Duck Spring Roll, Peanut Hoisin Dipping
Dijon and Herb Crusted Lamb Lollipop
Tempura Shrimp, Sweet Chili Dipping
Falafel Bites, spicy tomato oil (vegetarian, Gluten free)
AMUSE BOUCH SELECTIONS

CHOOSE ONE

Seared Sea Scallop, Mini Potato Scallion Cake, Truffle Vinaigrette
Braised Beef and Mushroom, Soft Parmesan Polenta
Chilled Duck Confit and Lentil Salad, Roasted Shallot Sauce
Shrimp, Corn, and Pepper Fritter, Chipotle Mayo
Pumpkin Quiche, Micro Greens, Crème Fraise
Shrimp with Tomato and Arugula, Pesto Vinaigrette

DINNER RECEPTION

APPETIZER/ SELECT ONE

Seasonal Greens Wrapped in Cucumber, Grape tomatoes, Goat Cheese, Toasted Pecans, Shallot Vinaigrette
Lobster Bisque En Croute

Entrees (Choice of 2 Main Entrées or 1 Duet Entrée)

MAIN ENTRÉE SELECTIONS (SELECT 2)

Grilled Swordfish, Tomato Leek Relish, Wild Mushroom Polenta, Seasonal Vegetable.
Seared Halibut, Spinach, Charred Grape Tomatoes, Saffron & Caramelized Onion Grits
Grilled Beef Tenderloin, Roasted Garlic, Cabernet Sauce, Roasted Fingerling Potatoes, Seasonal Vegetables
Stuffed Chicken with Spinach, Swiss Cheese, Parmesan Cream Cheese, Farro Risotto, Seasonal Vegetable
Herb Roasted Chicken Breast, Lemon Caper Cream, Wild Rice, Seasonal Vegetable

DUET ENTRÉE SELECTIONS (SELECT 1 for Additional $6pp)

Filet Mignon & Fresh Maryland Crab Cake, Cabernet Demi-Glace, Stone Ground Mustard
Filet Mignon & Jumbo Stuffed Shrimp, Peppercorn Sauce
Filet Mignon & Seared Sea Scallops, Cabernet Demi-Glace, Citrus Burre Blanc
Grilled New York Sirloin & Grilled Sword Fish, Herb Butter, Tomato Confit

All duet options are served with roasted garlic mashed potatoes and grilled asparagus.

DESSERT

Your choice of Bakery
Complimentary Cake Cutting Service
COCKTAIL HOUR

INTERNATIONAL CHEESE BOARD
Selection of Imported & Domestic Cheeses Seasonal Berries, Mixed Nuts, Assorted Crackers

GARDEN FRESH VEGETABLE CRUDITÉS
Bleu Cheese Dip

PASSED HORS D’OEUVRES | YOUR CHOICE OF FOUR
Smoked Salmon, Goat Cheese & Radish, Brioche Toast
Seared Tuna, Pickled Radish, On Crisp Won Ton
Toasted Pita, Hummus, Olive & Cucumber
Vietnamese Vegetable Spring Roll
Speedy Marinated Chicken Skewers, Cilantro Cream
Goat Cheese Flat Bread, Oven Roasted Tomato & Basil
Chicken Street Taco, Tomatillo And Sour Cream
Spanakopita
Lobster Empanada, Cilantro Cream
Falafel Bites, Spicy Tomato Oil (Vegetarian, Gluten Free)
Jamaican Jerk Meatballs
Korean BBQ Beef Cigars
DINNER BUFFET

SERVED SALAD:
Mixed Greens, Grape Tomatoes, Cucumber, Radish, Carrot, Balsamic Dressing

BUFFET SALADS: (CHOOSE ONE)
Mediterranean Orzo Salad
Roma Tomato and Buffalo Mozzarella Salad
Quinoa, Edamame, and Grape Tomato Salad, Chive Vinaigrette
Crisp Romain, Shaved Parmesan Cheese, Croutons, Creamy Garlic Dressing
Marinated Roasted Seasonal Vegetable Salad

CHICKEN ENTREES: (CHOOSE ONE)
Herb Grilled Chicken, Rosemary Jus
Chicken Piccata
Chicken Marsala

BEEF ENTREES: (CHOOSE ONE)
Sirloin Of Beef, Wild Mushroom Demi-Glace
Roasted Herb-Crusted Pork Loin, Whole Grain Mustard Jus
Tender Braised Beef Short Ribs, Pearl Onions, Rich Demi-Glace

SEAFOOD ENTREES: (CHOOSE ONE)
Asian BBQ Seared Salmon
New England Baked Cod
Crab Stuffed Sole

STARCH: (CHOOSE ONE)
Herb Roasted Fingerling Potatoes
Local Buttery Salt Potatoes
Wild Rice Pilaf
Roasted Garlic Mashed Potatoes
Roasted Sweet Potatoes with Maple and Sage
Penne Pasta ala Vodka

VEGETABLES: (CHOOSE ONE)
Green Beans, Toasted Almonds
Seasonal Mixed Vegetables
Traditional Utica Greens
Grilled Asparagus And Blistered Tomatoes

DESSERT

Wedding Cake Recommendations

Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Fine Teas
INTERNATIONAL CHEESE BOARD
Selection of Imported and Domestic Cheeses, Seasonal Berries, Assorted Crackers

GARDEN FRESH VEGETABLE CRUDITÉS
Bleu Cheese Dip

ANTIPASTO DISPLAY
Assorted Focaccia and Lavosh

PASSED HORS D’OEUVRES: (CHOOSE THREE)
Smoked Salmon, Goat Cheese and Radish, Brioche Toast
Seared Tuna, Pickled Celery and Olive, Yellow Corn Nacho
Toasted Pita, Hummus, Olive and Cucumber
Rice Paper Spring Roll, Stir Fry Vegetables, Mango and Basil
Blackened Steak, Oregano Vinaigrette
Polenta Cake, Gorgonzola and Fig Chutney
Goat Cheese Flat Bread, Oven Roasted Tomato and Basil
Chicken Street Tacos, Tomatillo and Sour Cream
Crab And Scallion Pancake, Sweet Chili Relish

PLATED SALAD: (CHOOSE ONE)
Traditional Caesar
Mixed Green Salad: Tomato, Cucumber, Radish, Shredded Carrot, Red Wine Vinaigrette
Market Salad: Dried Cranberry, Walnuts, Blue Cheese, Balsamic Vinaigrette
Composed Salad: Cucumber Wrap, Pine Nuts, Sundried Tomato, Feta, Greek Dressing
Caprase Stack: Tomato, Mozzarella, Basil, Balsamic Glaze

PASTA STATION
Served with Breadsticks

Penne Pasta, Sweet Basil Marinara, Parmesan Cheese
Rigatoni with Italian Sausage, Broccoli Rabe, Garlic Confit

CARVING STATION: (CHOOSE ONE)
Served with Utica Greens and Roasted Fingerling Potatoes

Herb Roasted Turkey Breast
Dijon Crusted Pork Loin
Slow Roasted Beef Top Round
Honey Glazed Ham
Beef Tenderloin – Additional $9pp
Prime Rib of Beef – Additional $7pp

INCLUDES
Open Bar for the Evening

EMERALD COCKTAIL RECEPTION | $120 Per Person

INCL UDES
Open Bar for the Evening

WEDDING PACKAGES

Open Bar for the Evening

EMERALD COCKTAIL RECEPTION | $120 Per Person

INCLUDES
Open Bar for the Evening
WEDDING PACKAGES
EMERALD COCKTAIL RECEPTION | $120 Per Person

STATIONS: (CHOOSE TWO)

COMFORT STATION

Roast Turkey with Sweet Potato, Roasted Brussel Sprouts, Cranberry Glaze
Braised Short Ribs with Parmesan Polenta, Caramelized Onion Demi Glaze

ASIAN STATION

Korean BBQ Beef over Soba Noodles in Black Bean Sauce
General Tao’s Chicken over Vegetable Fried Rice

ARMORY SQUARE

Grilled Flatiron Steak, Truffle Mashed Potatoes, Wild Mushroom Demi
Rosemary Grilled Chicken, Salt Potatoes, Roasted Corn

ITALIAN

Tortellini ala Vodka with Prosciutto and Peas
Chicken Marsala with Mushrooms over Garlic Mashed Potatoes

FROM THE SEA

Cod Puntanesca
Soy Glazed Seared Salmon with Wild Rice

PASTA

Traditional Chicken Riggies
Tuscan Shrimp Scampi over Linguini

MAC AND CHEESE

Black Truffle and White Cheddar
Lobster and Saffron

DESSERT

Wedding Cake Recommendations
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Fine Teas
WEDDING ENHANCEMENTS

ENHANCE YOUR COCKTAIL RECEPTION WITH ADDITIONAL STATIONS

CARVING STATION: (CHOOSE ONE)
Each Includes Brioche Silver Dollar Rolls

Roast Rack of Colorado Lamb, Rosemary Sauce $20
Roast Loin of Pork, Apricot and Shallots $15
Top Round of Beef, Onion Jam $15
Beef Tenderloin, Béarnaise Sauce $21
Honey Glazed Ham, Spicy Mustard $15
Turkey Breast, Cranberry and Horseradish $14

PASTA STATION | $14pp

YOUR CHOICE OF TWO PASTAS:
Rigatoni
Penne
Orecchiette
Cheese Filled Tortellini

YOUR CHOICE OF TWO SAUCES
Pesto and Sun Dried Tomatoes
San Marzano Tomato and Basil
Primavera
Bolognese
Alfredo

ROCKS GLASS SALAD STATION | $14pp
(CHOOSE TWO)

Traditional Caesar
Mixed Green Salad with Tomato, Cucumber, Radish, Shredded Carrot and Red Wine Vinaigrette
Market Salad with Dried Cranberry, Walnuts, Blue Cheese, and Balsamic Vinaigrette
Composed Salad with Cucumber Wrap, Pine Nuts, Sundried Tomato, Feta, and Greek Dressing
Caprase Stack with Tomato, Mozzarella, Basil, and Balsamic Glaze
POTATO BAR | $13pp
Yukon Gold Mashed Potatoes, Whipped Sweet Potatoes, Baked Marble Potatoes, Crumbled Blue Cheese, Shredded Cheddar Cheese, Crispy Shallots, Scallions, Bacon Bits, Sour Cream, Broccoli, Candied Pecans, Mini Marshmallows, Caramelized Onions, Roasted Mushrooms

DUM SUM STATION | $13pp
Displayed in Traditional Steamer Baskets
Shrimp Hargow, Pork Soup Dumplings, Turkey Pot stickers, Sho Mai, Barbeque Pork Bao XO sauce, Ginger Soy Dip, Roasted Chili Paste

BRUSCHETTA STATION | $12pp
Assortment of Grilled Harrisons Bakery Breads and Lavosh Crisps
Foraged Mushroom and Rosemary, Tomato Basil, Roasted Eggplant, Artichoke and Fine Herb, Cannellini bean spread, Sundried Tomato and Goat Cheese

VEGETABLE STATION | $12pp
(CHOSE TWO)
Utica Greens, Ratatouille Vegetable, Green Bean Almandine, Sage Roasted Butternut Squash, Seasonal Vegetable Medley, Grilled Asparagus with Roasted Red Pepper, Broccoli, Carrot and Cauliflower Mix

THE AFTER HOURS STATIONS

PIZZA PARTY STATION | $11pp
Pizzas, Buffalo Chicken Tenders, Popcorn Chicken Bites
CHOOSE ONE:
Ballpark Pretzels, Mozzarella Sticks, Fries

LATE NIGHT SANDWICHES | $16pp
CHOOSE TWO SANDWICHES:
Angus Beef and Cheddar Burger, Carolina Pulled Pork, Buffalo Chicken Tender, Maryland Crab Cake, Mini Chicken and Waffle Sandwich, Bacon, Egg, and Cheese Biscuit, Sausage, Egg, and Cheese on an English Muffin, Apple and Walnut Chicken Salad Roll, Mini Turkey Avocado Wraps, Mini Reuben on Rye

CHOOSE ONE SIDE:
Fries with Cheese Curds in Gravy, Sweet Potato Tots with Molasses Ketchup, Nacho Bar, Waffle Fries and Horseradish Sauce, Kettle Chips and Melted Cheddar

DESSERT STATION | $12pp
CHOOSE FOUR:
Chocolate Covered Cheesecake Lollipops, Tiramisu Shooters, Assorted Petit Fours
Vanilla Bean Crème Brulee, Mini Cannoli’s, Bite-Sized Red Velvet Cupcakes, Lemon Bars, Cake Pops, Fresh Fruit Tarts
SPECIAL ADDITIONS

REHEARSAL DINNER BUFFET
$30 Per Person

Caesar Salad
Mixed Greens, Balsamic Dressing
Seared Chicken Breast, Sautéed Spinach, Fontina Cheese, Crisp Prosciutto
Short Rib, French Onion Jus
Roasted Red Potatoes
Chef’s Choice Of Seasonal Vegetables
Assorted Rolls With Butter
Cheesecake
Freshly Brewed Coffee & Tea

NEXT DAY BRUNCH BUFFET
$32 Per Person

Danishes, Muffins, Croissants
Fresh Fruit
Scrambled Eggs
Crispy Applewood Smoked Bacon
French Toast
Garden Mixed Salad, Balsamic Vinaigrette
Assorted Rolls, Butter
Penne Pasta In Vodka Sauce
Rosemary Grilled Chicken
Seasonal Vegetable & Oven Roasted Potatoes
Assorted Cookies & Desserts
Freshly Brewed Coffee & Tea, Assorted Juices
BREAKFAST BUFFET
$19 Per Person
Scrambled Eggs, Crispy Bacon, Or Sausage
Buttermilk Pancakes Or French Toast, Maple Syrup
Breakfast Potatoes
Fresh Baked Muffins, Quick Breads, Bagels, Fruit Preserves, Butter, Cream Cheese
Seasonal Sliced Fruit, Seasonal Berries
Fruit Yogurts
Fresh Squeezed Orange Juice
Chilled Apple, Cranberry Juice
Fresh Brewed Coffee
Tazo Tea Selection

BRIDAL SHOWER BRUNCH
$29 Per Person
Fresh Fruit Salad
Freshly Baked Breakfast Pastries
Scrambled Eggs
Crispy Bacon Or Sausage
Mixed Field Greens
Cheese Tortellini, Sundried Tomato Pesto
Herb Roasted Chicken Breast, Red Wine Reduction
Seasonal Vegetable & Roasted Potato
Rolls & Butter
Freshly Brewed Coffee & Tea, Assorted Juices
BAR SELECTIONS

Included Beer | YOUR CHOICE OF FIVE
Budweiser
Bud Light
Coors Light
Corona
Corona Light
Labatt Blue
Labatt Blue Light
Michelob Ultra
Miller Lite
Sam Adams Boston

Vodka
Gin
Rum
Tequila
Cognac
Scotch
Bourbon
Whiskey

New Amsterdam
New Amsterdam
Cruzan
Sauza
Courvosier
Cutty Sark
Jim Beam
Canadian Club

ADD ONS:

Blue Moon | $1
BD Root Beer | $1
Beak & Skiff Cider | $1
Goose Island | $1
Leinenkugels | $1
Sam Adams Rebel | $1
Sam Adams Seasonal | $1
Saranac Seasonal | $1
Stella Artois | $2

Maker's Mark | $3
Crown Royal | $3
New Amsterdam Flavor | $3
Captain Morgan | $3
Jack Daniels | $3
Tanqueray | $2
Effen Vodka | $2
Tito's | $2
BAR SELECTIONS
PREMIUM BRANDS

Included Beer | YOUR CHOICE OF FIVE
Budweiser
Bud Light
Coors Light
Corona
Corona Light
Labatt Blue
Labatt Blue Light
Michelob Ultra
Miller Lite
Sam Adams Boston

Vodka          Pinnacle
               Pinnacle
Gin            Bacardi or
               Captain Morgan
Rum            Epsolon
              Hennessey VS
Tequila        Dewars
Cognac         Maker’s or Jim Beam
Scotch          Crown Royal
Bourbon
Whiskey

ADD ONS:

Blue Moon | $1
BD Root Beer | $1
Beak & Skiff Cider | $1
Goose Island | $1
Leinenkugels | $1
Sam Adams Rebel | $1
Sam Adams Season | $1
Saranac Seasonal | $1
Stella Artois | $2

Grey Goose | $4
Pinnacle Flavor | $3
Bacardi or Captain Morgan | $3
Captain Morgan | $3
Maker’s Mark or Jim beam | $3
Tanqueray | $2
Effen Vodka | $2
Tito’s | $2
Included Beer | YOUR CHOICE OF FIVE
Budweiser
Bud Light
Coors Light
Corona
Corona Light
Labatt Blue
Labatt Blue Light
Michelob Ultra
Miller Lite
Sam Adams Boston

Vodka
Grey Goose

Gin
Bombay Sapphire

Rum
Plantation or Appleton

Tequila
Epsolon Respo

Cognac
Hennessey VS

Scotch
Macallan 12 or
Johnny Black

Bourbon
Basil hayden’s

Whiskey
Jack Daniels

ADD ONS:

Blue Moon | $1
BD Root Beer | $1
Beak & Skiff Cider | $1
Goose Island | $1
Leinenkugels | $1
Sam Adams Rebel | $1
Sam Adams Season | $1
Saranac Seasonal | $1
Stella Artois | $2

Ketel One Flavor | $4
Grey Goose Flavor | $4
Pinnacle Flavor | $3
Captain Morgan | $2
Bacardi Rum | $2
Tito's | $2
# BAR SELECTIONS

## PRICE PER DRINK

<table>
<thead>
<tr>
<th>Type</th>
<th>Hosted</th>
<th>Cash (tax &amp; service charge included)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Familiar</td>
<td>$6.00</td>
<td>$7.00</td>
</tr>
<tr>
<td>Premium</td>
<td>$7.00</td>
<td>$8.00</td>
</tr>
<tr>
<td>Boutique</td>
<td>$9.00</td>
<td>$9.00</td>
</tr>
<tr>
<td>Domestic</td>
<td>$3.75</td>
<td>$4.00</td>
</tr>
<tr>
<td>Import/Craft</td>
<td>$5.00</td>
<td>$6.00</td>
</tr>
<tr>
<td>Wine (Ruby)</td>
<td>$6.00</td>
<td>$7.00</td>
</tr>
<tr>
<td>Wine (Diamond)</td>
<td>$7.00</td>
<td>$8.00</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$2.75</td>
<td>$3.00</td>
</tr>
<tr>
<td>Juices</td>
<td>$2.75</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

## AFTER DINNER DRINKS AND COCKTAILS

<table>
<thead>
<tr>
<th>Type</th>
<th>Hosted</th>
<th>Cash</th>
</tr>
</thead>
<tbody>
<tr>
<td>Liqueurs &amp; Cordials</td>
<td>$7.50</td>
<td>$9.00</td>
</tr>
</tbody>
</table>

## HOSTED BAR PER HOUR:

Includes Mixed drinks, Beer, Wine Tier 1, and Soft Drinks

<table>
<thead>
<tr>
<th>Type</th>
<th>1st Hour</th>
<th>Additional Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Familiar</td>
<td>$12.00</td>
<td>$8.00</td>
</tr>
<tr>
<td>Premium</td>
<td>$15.00</td>
<td>$9.00</td>
</tr>
<tr>
<td>Boutique</td>
<td>$17.00</td>
<td>$10.00</td>
</tr>
</tbody>
</table>

## ADDITIONAL BEVERAGES

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Champagne</td>
<td>$39.00 per bottle</td>
</tr>
<tr>
<td>Sparkling Grape Juice</td>
<td>$20.00 per bottle</td>
</tr>
<tr>
<td>Champagne Punch</td>
<td>$50.00 per gallon</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$28.00 per gallon</td>
</tr>
</tbody>
</table>

A $100 bartender fee will apply to all bars. A $100 Cashier fee will apply to all cash.
# BAR SELECTIONS

## WHITE WINES

<table>
<thead>
<tr>
<th>Ruby</th>
<th>Canyon Road</th>
<th>Pinot Grigio</th>
<th>$25.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canyon Road</td>
<td>Sauv Blanc</td>
<td>$25.00</td>
<td></td>
</tr>
<tr>
<td>Canyon Road</td>
<td>Chard</td>
<td>$25.00</td>
<td></td>
</tr>
<tr>
<td>Salmon Run</td>
<td>Reisling</td>
<td>$25.00</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Diamond</th>
<th>Wagner</th>
<th>Riesling</th>
<th>$32.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Benvolio</td>
<td>Pinot Grigio</td>
<td>$35.00</td>
<td></td>
</tr>
<tr>
<td>Flint &amp; Steel</td>
<td>Sauv Blanc</td>
<td>$35.00</td>
<td></td>
</tr>
<tr>
<td>Rodney Strong</td>
<td>Chard</td>
<td>$35.00</td>
<td></td>
</tr>
</tbody>
</table>

## RED WINES

<table>
<thead>
<tr>
<th>Ruby</th>
<th>Canyon Road</th>
<th>Merlot</th>
<th>$25.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canyon Road</td>
<td>Pinot Noir</td>
<td>$25.00</td>
<td></td>
</tr>
<tr>
<td>Canyon Road</td>
<td>Cab Sauv</td>
<td>$25.00</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Diamond</th>
<th>Rodney Strong</th>
<th>Merlot</th>
<th>$35.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rodney Strong</td>
<td>Pinot Noir</td>
<td>$35.00</td>
<td></td>
</tr>
<tr>
<td>19 Crimes</td>
<td>Shiraz</td>
<td>$35.00</td>
<td></td>
</tr>
<tr>
<td>Avalon</td>
<td>Cab Sauv</td>
<td>$35.00</td>
<td></td>
</tr>
</tbody>
</table>

## SPARKLING AND CHAMPAGNE

<table>
<thead>
<tr>
<th>House</th>
<th>Veuve de Vernay</th>
<th>BR</th>
<th>$39.00</th>
</tr>
</thead>
</table>

| House | Veuve de Vernay | BR | $39.00 |
YOUR CHEF

The Chef Thomas Kiernan, CEC has been in kitchens since he was 14 years old. Having progressed from the country club circuit around NYC, to the waterfront of Boston, throughout the Caribbean and back to New York his experience has been varied and extensive. Well trained in the teachings of the masters such as Escoffier & Careme at the Culinary Institute of America, Chef Kiernan came into his own during the 1980’s with the advent of the “New American Chef”. Over the last 10 years Chef has worked vigorously to promote the local, sustainable bounty that we have here in Central New York. Working with local farmers, producers and processors is a major part of Chef’s kitchen philosophy. It is evident in his having been part of the Pride of New York program for the last 10 years. Recently Chef Kiernan participated as a guest chef at the James Beard House in NYC for the famed Empire State Feast and is the 2015 American Culinary Federation Chef of the Year for the Syracuse chapter. event.
LET US BRING YOUR SPECIAL DAY TO LIFE AT THE MARRIOTT SYRACUSE DOWNTOWN. OUR EXPERTS WILL GO ABOVE AND BEYOND TO MAKE YOUR VISION, YOUR TASTES, YOUR DREAMS COME TRUE FOR AN UNFORGETTABLE HAPPILY EVER AFTER THAT EXCEEDS EVERY EXPECTATION.