



DOUBLETREE  
BY HILTON™  
SYRACUSE

*"Where the little things mean everything"*



*DoubleTree by Hilton Syracuse is a modern-day luxury hotel offering excellent hospitality and elegant event space for your special day! We offer two beautiful ballrooms, as well as additional meeting spaces for other social events.*

*We're here to make your big day memorable and stress-free – from securing guest rooms, to planning a delicious menu , to even selecting the right wedding professionals – you can put your trust with us! Our event coordinators work closely with you to ensure no detail is overlooked. We would be honored to help you with such an important and exciting event.*



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# HORS D'OEUVRES

*ALL WEDDING PACKAGES INCLUDE A 3-HOUR OPEN BAR SERVING HOUSE BRANDS,  
2 DISPLAYED HORS D'OEUVRES AND CHOICE OF 3-4 PASSED HORS D'OEUVRES*

## INCLUDED DISPLAYS

Domestic & Important Cheese, Olive, Hummus & Fruit Presentation  
Spinach & Artichoke Dip with French Baguettes & Pita Points

## ADDITIONAL DISPLAYS (PRICED PER PERSON)

Imported Italian Meats	\$3.50
Boursin Cheese & Herb Spread	\$1.95
Mediterranean Bar	\$9.00
Baked Brie Wheel (Per Presentation - Serves 25)	\$85.00

## PASSED (BASED ON 2 PER PERSON)

- Assorted Miniature Quiches
- Bacon Wrapped Scallops
- Bacon Wrapped Water Chestnut (GF)
- Boursin Stuffed Mushrooms (Vegetarian)
- Brie & Pear Phyllo Purse (Vegetarian)
- Buffalo Style Chicken Spring Roll
- Coconut Shrimp
- Crispy Asparagus in Phyllo
- Italian Meatballs
- Franks in Puff Pastry
- Honey Goat Cheese Stuffed Sweet Peppers (Vegetarian)
- Kale Vegetable Spring Roll
- Lemon Grass Chicken Spring Roll
- Parmesan Stuffed Artichoke Hearts
- Petite Chicken Duxelle EnCroute
- Raspberry Brie Phyllo Roll (Vegetarian)
- Vegetable Spring Rolls
- Smoked Chicken or Vegetable Quesadillas
- Spinach & Cheese Phyllo
- Wild Mushroom Purse (Vegetarian)
- Zip Zap Shrimp

\*All Prices Are Subject to A 22% Administrative Charge and Applicable State Sales Tax - Prices Are Subject to Change Without Notice\*

# PLATED ENTREES

ALL ENTREES ARE SERVED WITH ARTISAN BREADS, SEASONED OILS AND BUTTER ROSETTES,  
COFFEE, TEA AND DECAFFEINATED COFFEE

## FIRST COURSE (PLEASE SELECT TWO)

**Italian Wedding Soup** | chicken broth with spinach, pastina & miniature meatballs

**Pumpkin Bisque** | rich harvest blend of spices & pumpkin cream

**Fresh Fruit Martini** | fresh, seasonal fruit with honey & yogurt

**Caesar Salad** | romaine greens with seasoned croutons, shaved parmesan cheese & Caesar dressing

**Field Green Salad** | mesclun greens with cherry tomatoes, seedless grapes, gorgonzola cheese, candied walnuts & raspberry vinaigrette dressing

**Lemony Waldorf Salad** | romaine greens, frisee, radishes, celery hearts, Fuji apples, golden raisins, walnuts & lemony vinaigrette dressing

**Tuscan Caprese** | Tuscan blend greens with heirloom tomatoes, Ciliegine mozzarella, red onion & balsamic vinaigrette

### TIER I – PLEASE SELECT TWO

( \$69.00 PER PERSON )

**Black Angus Steak & Lavender Chicken** *Angus sirloin and chicken breast with a lavender marinade & a roasted garlic, honey & balsamic reduction served with smoked cheddar mashed potatoes, batonnet of carrots & lemon scented green beans*

**Continental Sirloin Steak** *garnished with a Portobello mushroom ravioli & cognac butter, served with smoked cheddar mashed potatoes & lemon scented green beans*

**Chicken Francaise** *with a lemon beurre blanc served with batonnet of carrots, sugar snap peas & harvest blend rice pilaf*

**Chicken Rockefeller** *with spinach, bacon, white wine sauce & Swiss cheese served with batonnet of carrots, sugar snap peas & harvest blend rice pilaf*

**Whiskey & Brown Sugar Glazed Salmon** *with an asparagus & wild mushroom risotto & lemon scented green beans*

### TIER II – PLEASE SELECT TWO

( \$77.00 PER PERSON )

**Angus Reserve Prime Rib of Beef** *with Au Jus, horseradish cream, smoked cheddar mashed potatoes, batonnet of carrots & lemon scented green beans*

**Black Angus Steak** *with a grain mustard demi glace, risotto with asparagus, wild mushrooms & smoked gouda cheese, batonnet of carrots & lemon scented green beans*

**Chicken Wellington** *with mushroom duxelle en croute, mushroom cream sauce, harvest blend rice pilaf, batonnet of carrots & lemon scented green beans*

**Filet Mignon** *with a pink peppercorn demi glace, roasted fingerling potatoes, batonnet of carrots & lemon scented green beans*

**Pan Seared Sea Bass** *with lemon caper berry sauce, smoked cheddar mashed potatoes & lemon scented green beans*

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# SPECIALTY ENTREE OPTIONS

*ALL ENTREES ARE SERVED WITH ARTISAN BREADS, SEASONED OILS AND BUTTER ROSETTES,  
COFFEE, TEA AND DECAFFEINATED COFFEE*

## VEGETARIAN OPTIONS

**Grilled Vegetable Ravioli** | Filled with a Mediterranean Vegetable Blend of Red, Yellow & Green Peppers, Zucchini Squash & Asiago Cheese Tossed with Pesto Sauce

**Vegetable Napoleon** | Orange Citrus Polenta Cake Topped with Grilled Seasonal Vegetables, Sweet Potato Chips & an Arugula Salad Served with a Citrus Vinaigrette

**Vegetable Lasagna Stack** | Layers of Lasagna Noodles, Ricotta Cheese, Fresh Mozzarella, Spinach, Eggplant, Roasted Peppers, Zucchini Squash Served with Creamy Alfredo Sauce & Marinara Sauce

## GLUTEN FREE OPTIONS

**Chicken Romano** | Italian Seasoned Gluten Free Bread Crumbs Served with Brown Rice Pasta, House Marinara Sauce, Parmesan Cheese & Lemon Scented Green Beans

**Angus Sirloin** | Served with Smoked Cheddar Mashed Potatoes & Batonnet of Carrots

**Calypso Salmon** | With Cucumber, Fresh Dill & Vidalia Onion Relish Served with Harvest Blend Rice Pilaf & Lemon Scented Green Beans

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# WEDDING BUFFET

*THE BUFFET IS SERVED WITH YOUR CHOICE OF SALAD, ARTISAN BREADS,  
SEASONED OILS AND BUTTER ROSETTES, COFFEE, TEA AND DECAFFEINATED COFFEE*

**CHOICE OF 1:** Caesar Salad · Field Green Salad  
Lemony Waldorf Salad · Tuscan Greens Capresse

**CHOICE OF 2:** Greek Salad · Grilled Vegetable Salad · Orzo, Tomato & Feta Salad

**CHOICE OF 1:** Chicken Carnivale | Roasted red peppers in a white wine sauce  
Chicken Chardonnay | Chardonnay wine cream sauce with mushrooms & leeks  
Chicken Francaise | Pan seared with a lemon beurre blanc  
Chicken Rockefeller | Topped with spinach, bacon & Swiss cheese

**CHOICE OF 1:** Crab Cakes | Fresh Lump crab meat with Remoulade sauce  
Roasted Cod | With a bruschetta and zesty tomato sauce topping  
Seafood Crepe | Ricotta cheese & seafood medley, topped with lobster sauce  
Whiskey & Brown Sugar Salmon | Seasoned & seared

**CHOICE OF 1:** Lobster Macaroni & Cheese · Rigatoni with Vodka Sauce  
Homemade Stuffed Shells with Grilled Vegetable Marinara

**CHOICE OF 1:** Au Gratin Potatoes · Garlic Mashed Potatoes · Harvest Blend Rice Pilaf  
Lyonnaise Potatoes · Roasted Fingerling Potatoes

Batonnet of Carrots · Lemon Scented Green Beans

## **CARVING CHOICE:**

Roasted Turkey Breast | \$64.95

Country Club Sirloin | \$68.95

Angus Reserve Roasted Prime Rib | \$69.95

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# ENHANCEMENTS

PRICED PER PERSON -  
EXTRA TOUCHES ARE CUSTOMIZABLE!

## SWEET TREATS

### **Shareable Dessert | \$5.95 per person**

*Platters of Chocolate-Dipped Strawberries & Petit Fours on Each Table*

### **Viennese Table Extravaganza | \$11.95 per person (minimum 35 guests)**

*Milk Chocolate Fondue with Fresh Fruit, Chocolate Covered Strawberries, Mini Cheesecakes, Assorted Petit Fours, Assorted Flavored Mousse Shooters & Cannolis*

### **Doubletree Cookies | \$24.00 per dozen**

*Double Chocolate Chip Cookies with Walnuts*

## LATE NIGHT SNACKS:

### **Cheese Pizza | \$9.00 per pie ( 12 slices )**

*Additional Toppings are \$1.95 each*

### **Chicken Tenders \$100.00 ( 50 pieces )**

*Served with Honey Mustard and BBQ Sauce*

### **Franks in Puff Pastry \$100.00 ( 50 pieces )**

*Served with Mustard*

### **Mini Sliders \$125.00 ( 50 pieces )**

*Chicken & Beef*

### **JT's Famous Chicken Wings \$100.00 ( 50 pieces )**

*Teriyaki, Honey, Garlic and Zip Zap Sauce*

### **Mozzarella Sticks \$100.00 ( 50 pieces )**

*Served with Marinara Sauce*

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# BEVERAGE SELECTIONS

*CHAMPAGNE TOAST WITH A BERRY IS INCLUDED FOR ALL.  
CRAFT BEERS AVAILABLE UPON REQUEST.*

## CHOOSE (4) BOTTLED BEERS

Labatt Blue · Labatt Blue Light · Budweiser · Bud Light · Miller Lite · Michelob Ultra · Coors Light

## CHOOSE (5) WINES

White Zinfandel · Pinot Grigio · Sauvignon Blanc · Chardonnay  
Pinot Noir · Merlot · Cabernet Sauvignon  
Sparkling Wine / Champagne

## MIXERS AND SPIRITS

### Assorted Juices & Soft Drinks

**Bourbon** | Jim Beam

**Brandy** | E & J Gallo

**Gin** | Gibley's

**Rum** | Cruzan

**Scotch** | Grant's

**Vodka** | Gibley's

**Whiskey** | Seagram's 7

## ADDITIONAL HOUR OF OPEN BAR

(PER PERSON)

**House** | \$6.50

**Call** | \$8.00

**Premium** | \$10.00

## BRAND UPGRADE

**Call** | \$9.00

**Premium** | \$13.00

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# SIGNATURE DRINKS

*CHOOSE ONE OF THE FOLLOWING SIGNATURE DRINKS  
CUSTOMIZED BY OUR HEAD BARTENDER!*

## **BLIZZARD**

Lunazul, triple sec, lime juice, sour mix

## **BLUE HAWAIIAN**

Blue Curacao, rum, coconut rum, pineapple juice and a cherry

## **CRISP APPLE BLISS**

Apple liquor, vanilla vodka, grenadine, Sprite and an orange slice

## **HEAVEN SENT**

Vanilla vodka, white crème de cocoa, half and half, whipped cream topping and a cherry

## **MOJITO**

Rum, lime juice, simple syrup, muddled mint and club soda

## **PURPLE PASSION**

Blue Curacao, vodka, cranberry juice and Sprite

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# WEDDING FACTS

*PLEASE DISCUSS ANY SPECIFIC OR SUPPLEMENTARY  
NEEDS WITH OUR CATERING STAFF IN ADVANCE.*

## ALL WEDDINGS INCLUDE THE FOLLOWING:

- Five-hour Reception
- Three hours of open bar with well brand liquors, bottled domestic beer and wine
- Choice of one of our signature cocktails
- Champagne toast with a berry for each guest
- Domestic & imported cheese, olive, hummus and fruit presentation
- Spinach and artichoke dip with French baguettes and pita points
- Selection of served hors d'oeuvres (3-4)

## COMPLIMENTARY SERVICES AND AMENITIES:

- Cutting and service of the Wedding cake
- End of the night coffee and water station
- Professional banquet team to host and oversee the entire event
- Referrals for local wedding professionals and vendors
- Personalized wedding website
- Reservation cards for your guests (25)
- Ample parking
- Shuttle to and from the airport
- Overnight accommodations for the newlyweds on their wedding night
- 1<sup>st</sup> anniversary overnight stay with breakfast for two (based on availability)
- Hilton Honors Points (subject to HHonors terms and conditions)

## COMPLIMENTARY ITEMS:

- House centerpieces
- Selection of tablecloths: white, black and silver grey
- Selection of overlays: white, black, silver, ivory, champagne and sea glass
- Selection of napkins: white, black, silver, purple and red

## VENDOR AND CHILD MEALS:

- Vendors can either dine with your group or order from a dedicated menu
- Children's meals are \$16.95 per guest (inquire further for the selections)

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

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# ADDITIONAL INFORMATION

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**EXTENDED HOURS** | *Extensions are based on \$250.00 per hour and based on availability.*

**CEREMONY** | Indoor & outdoor ceremonies are \$500.00 and include theatre style seating with a center aisle, ceremony & program table draped with white linen & skirting (inquire about our enhanced ceremony options).

**DEPOSIT REQUIREMENTS** | In order to secure and confirm your event, a \$5.00 per person non-refundable deposit and signed contract will be required. Halfway to your event 50% of your estimated balance will be due. Final payment is due five business days in advance with cash, cashier's check or credit card. A credit card must be on file and any additional charges will be paid upon the conclusion of your event.

**GUARANTEES** | Your guarantee must be received five 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.

**CANCELLATION** | Should it be necessary to cancel your event you will be accountable for the cancellation policy stated on your signed contract. All deposits are non-refundable.

**FOOD & BEVERAGES** | All food and beverage must be purchased, prepared and served by The Hotel unless approved by management. Food and beverage may not be taken off the premises. Off-premise catering is available. Menu selections, room requirements and all other arrangements must be received thirty days prior to the function. All food and beverage prices are subject to change and will be 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 ENTREES** | 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.

**ADMINISTRATIVE CHARGE AND TAX** | The DoubleTree by Hilton Syracuse assesses an administrative charge of 22% 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. Federal, state and local employees are tax-exempt if they are on government business. Any other individual is not tax exempt unless payment is made by a tax-exempt organization. A completed tax-exempt form must be presented prior to your arrival.

**MATERIALS & DELIVERIES** | We do not permit the affixing of items to walls, floors or ceilings with nails, staples, carpet tape or other substances. Note that **ALL** candle centerpieces must be in an enclosed encasement. The Catering Department is happy to provide complimentary setup 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 centerpieces and/or decor. Additionally, decorative ice pieces may be purchased from The Hotel.

The DoubleTree by Hilton Syracuse reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The Hotel cannot assume responsibility for personal property and equipment brought onto the premises.

**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 articles left in The Hotel prior to or following your event. ***Vendors will be granted access to the ceremony and reception site two hours prior to the scheduled start time. Additional time is subject to availability.***

**ROOM RATES** | We are pleased to offer Guest Room information, Availability and Special Room Rates for your out of town guests.

**SECURITY** | 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. Any and all provisions for security must be arranged through The Hotel's Director of Security.

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