



SHERATON



# Wedding Packages

Let us help make your wedding day one you will never forget

Celebrate your big day and plan the wedding of your dreams at the Sheraton Syracuse University Hotel & Conference Center. With over 10,000 square feet of event space, including the Regency Ballroom adorned with illuminating chandeliers, our elegant hotel will be the perfect setting for your new beginning.

Sheraton Syracuse University Hotel & Conference Center

Learn more at [Marriott.com/SYRSI](http://Marriott.com/SYRSI)

801 University Ave, Syracuse, NY 13210 315.475.3000

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# Welcome to the Sheraton Syracuse University Hotel

Congratulations on your recent engagement to be married! There is no greater cause for celebration than the biggest day of your life. We are honored to be considered as host for your special day!

We have two elegant ballrooms totaling more than 6,400 square feet of dining space, along with pre-function space to host your cocktail reception. Our Regency Ballroom accommodates up to 250 guests and our Comstock Ballroom accommodates up to 150 guests.

While we excel at weddings, also consider us to host an engagement party, bridal shower, rehearsal dinner or a farewell brunch. Rest assured knowing that our attentive and professional staff will be with you every step of the way. Our hotel is just the place you are looking for to share an unforgettable time with the people you care about most.

As an additional service, we can arrange overnight accommodations for any out of town guests. Our 235 comfortable guest rooms, club rooms and suites are ready to accommodate your party no matter how large or intimate.

Thank you for considering us, we look forward to scheduling a site tour to show you all that The Sheraton Syracuse University Hotel has to offer.

Sincerely,

The Sheraton Syracuse University Hotel Staff



# Wedding Packages Include

Complimentary use of Regency Ballroom and the Upper Lobby or Comstock Ballroom and the Lower Lobby

Five Hour Wedding Reception

Choice of Displayed Hors d'Oeuvres

Choice of Passed Hors d'Oeuvres

Elegant Silk Floral Arrangement for Food Displays

Choice of Sit-down, Buffet or Stations Style Dinner

Four Hours of Open Bar With Premium Brand Liquors, Bottled Beer and Wine

Choice of Two Signature Cocktails from our List

Complimentary Champagne Toast for All of Your Guests

Complimentary Coffee Station

Complimentary Cutting and Serving of Your Wedding Cake

Personalized Complimentary Menu Tasting for Up to 6 Guests

Discounted Children's Menu Pricing

Discounted Under 21 and Vendor Meal Pricing

Elegant House Centerpieces

White or Ivory Floor Length Table Linens

An Assortment of Napkin Colors

Customized Floorplan

Complimentary use of our Table Numbers

LED Uplighting

Experienced Wedding Specialist to Assist in Your Reception Planning

A Banquet Manager to Host and Oversee Your Entire Event

Referrals for Local Wedding Professionals

Complimentary Parking in our Attached Garage for Reception Guests and Discounted Overnight Parking

A Luxurious Two Room Suite for the Bride and Groom with Breakfast for Two

Discounted Room Rates with a Convenient Online Booking Link for Your Guests

Complimentary Shuttle Service To and From the Airport for your Overnight Guests

1<sup>st</sup> Anniversary Stay with Breakfast for Two (based on availability)

Discounts are Available for Friday and Sunday Weddings

Ask about SU Alumni & Military Discounts



# Make Your Selections

## Displayed Hors d'Oeuvres

*(Choose One)*

### Cheese Vegetables & Fruit

Imported & Domestic Cheeses, Assorted Fresh Vegetables,  
Skewered Fruit Kabobs, Crackers and Crostini

### *Your Choice of Two Dips:*

Spinach Artichoke

Housemade French Onion Dip

Dill Feta & Garlic Dip

Roasted Red Pepper Hummus

Cilantro & Lemon Hummus

### Mediterranean Display

Capicola, Prosciutto, Salami, Pepperoni & Smoked Gouda,  
Provolone, Marinated Mushrooms, Tomatoes & Olives,  
Served with Crusty Italian Breads & Infused Oils

## Passed Hors d'Oeuvres

*(Choose Three)*

**Stuffed Mushrooms (Sausage or Spinach)**

**Spanakopita**

**Parmesan Risotto Drops with Marinara Dipping Sauce**

**Vegetarian Egg Rolls with Thai Dipping Sauce**

**Crab Cakes with Sesame Wasabi Aioli**

**Meatballs (Swedish or Italian)**

**Pot Stickers (Pork or Chicken) with Thai Dipping Sauce**

**Chicken Quesadillas with Salsa and Sour Cream**

**Kabobs (Beef or Chicken)**

**Parmesan Artichoke Hearts with Marinara Dipping Sauce**

**Chicken Satay with Peanut Dipping Sauce**

**Assorted Miniature Quiche**

**Falafel Bites with Tzatziki Dip**

**Parmesan Tenderloin Bites**



# Buffet

\$85 per person

## Plated Salad

*(Choose One)*

### **Garden Salad**

Mixed Greens with Tomatoes, Cucumbers and Black Olives  
Served with Ranch & Italian Dressings

### **Caesar Salad**

Hearts of Romaine, Fresh Garlic Croutons & Parmesan Cheese Curls  
Served with House Made Caesar Dressing

### **Spring Salad**

Romaine with Mandarin Oranges & Sliced Strawberries  
Served with Balsamic Vinaigrette

## On the Buffet

### **Cold Salad**

*(Choose One)*

#### **Fresh Mozzarella, Tomato & Basil**

With Balsamic Vinaigrette

#### **Ginger Raspberry Pasta Salad**

#### **Tomato, Cucumber & Red Onion Salad**

#### **Fresh Seasonal Fruit Salad**

### **Vegetable**

*(Choose One)*

#### **Sautéed Green Beans with Diced Red Pepper**

#### **Roasted Seasonal Vegetables**

#### **Ginger Glazed Carrots**

#### **Broccoli Florets with Dill Carrots**

#### **Roasted Brussel Sprouts**

### **Starch**

*(Choose One)*

#### **Plain or Garlic Mashed Potatoes**

#### **Red Skin Smashed Potatoes**

#### **Oven Roasted Red Potatoes**

#### **Asiago & Sage Scalloped Potatoes**

#### **Rice Pilaf**

#### **Orange Blended Wild Rice**

### **Pasta**

*(Choose One)*

#### **Tortellini Alfredo**

#### **Baked Ziti with Meatballs and Sausage**

#### **Rigatoni with Artichoke Hearts, Grilled Eggplant and Bell Pepper in a Pink Blush Sauce**

#### **Pasta Primavera in Pesto Cream Sauce**

### **Entrée Selections**

*(Choose Two)*

#### **Chicken Francaise**

In a Light Lemon Sauce

#### **Roasted Chicken**

With Bacon and Onions

#### **Roasted Pork**

With Apples and Caramelized Onions

#### **Seared Salmon**

Mesquite and Brown Sugar Seared Salmon  
with Mango Buerre Blanc

#### **Shrimp & Scallops**

In a Dijon Cream Sauce

#### **Spinach and Artichoke Chicken**

Spinach, Artichokes, Dried Fruits and Brie  
Cheese with Grand Marnier Demi-Glace

### **Carving Station**

*(Choose One)*

#### **Prime Rib of Beef**

Served with Rosemary au jus and  
Horseradish Cream

#### **Roast Tenderloin of Beef**

With Mushroom Madeira and Horseradish  
Cream (additional \$5/pp)



# Simple Elegance

\$90 per person

## Salads

*(Choose One)*

### **Garden Salad**

Tomatoes, Cucumbers and Black Olives  
Served with Ranch & Italian Dressings

### **Caesar Salad**

Hearts of Romaine Lettuce, Fresh Garlic  
Croutons & Parmesan Curls Served with  
House Made Caesar Dressing

### **Spring Mixed Romaine Salad**

With Mandarin Oranges & Sliced Strawberries  
Served with Balsamic Vinaigrette

## Duo Plate

In Lieu of Selecting Three Entrée Choices,  
You may Choose any two entrees for an  
Additional \$6.00/person

*\*\*\*Prime Rib is not an option on the duo plate\*\*\**

*All Entrees will be paired with the chef's choice of a fresh  
vegetable that will enhance your entrée based on what is in  
season and available.*

## Entrée Selections

*(Choose Three)*

### **Prime Rib of Beef**

12 oz. Slow Roasted with Au Jus and Garlic  
Mashed Potatoes

### **NY Strip Steak**

12 oz. Cut with a Cabernet Mushroom Demi-Glace  
Served with Oven Roasted Red Potatoes

### **Oriental Chicken**

Semi-Boneless Soy Sesame Marinated Topped with  
Sautéed Shiitake Mushrooms, Snow Peas, Red Peppers  
and Carrots Served with Orange Jasmine Rice

### **Chicken Francaise**

In a Light Lemon Sauce Served with Rice Pilaf

### **Chicken Roulade**

Filled with Spinach, Dried Fruits and Brie with Grand  
Marnier Demi-Glace, Served with Orange Basil Wild Rice

### **Herb Seared Salmon**

Seared Salmon Filet Topped with a Warm Tomato  
Bruschetta Served with Basil Risotto

### **Stuffed Sole**

Filet of Sole Stuffed with Spinach, Mushrooms and Asiago  
Cheese with a Lemon Buerre Blanc Served with  
Saffron Rice Pilaf

### **Roasted Vegetable Napoleon**

Over Capellini Pasta

### **Eggplant Parmesan**

Italian Crusted Eggplant, Marinara and Mozzarella  
Served with Pasta Marinara

### **Vegan Ravioli**

Tofu Stuffed Ravioli served with Julienne Vegetables and  
Tomato Pomodoro Sauce



# Enhanced Elegance

\$98 per person

## Salads

*(Choose One)*

### **Garden Salad**

Tomatoes, Cucumbers and Black Olives  
Served with Ranch & Italian Dressings

### **Caesar Salad**

Hearts of Romaine Lettuce, Fresh Garlic  
Croutons & Parmesan Curds Served with  
House Made Caesar Dressing

### **Spring Mixed Romaine Salad**

With Mandarin Oranges & Sliced Strawberries  
Served with Balsamic Vinaigrette

### **Strawberry Salad**

Mixed Greens with Candied Pecans, Gorgonzola  
Cheese & Fresh Strawberries Served with  
Strawberry Vinaigrette

## Duo Plate

In Lieu of Selecting Three Entrée Choices,  
You may Choose any two entrees for an  
Additional \$6.00/person

*All Entrees will be paired with the chef's choice of a fresh  
vegetable that will enhance your entrée based on what is in  
season and available.*

## Entrée Selections

*(Choose Three)*

### **Filet Mignon**

8 oz. Grilled Filet with Red Wine Demi-Glace, Served with  
Truffle Mashed Potatoes

### **Veal Chop**

10 oz. Garlic Dijon Crusted Veal Chop with a Pinot  
Demi-Glace, Served with Wild Mushroom Risotto

### **Chicken Formaggio**

With Prosciutto, Sundried Tomatoes & Asiago Cream  
Sauce, Served with Roasted Garlic Mashed Potatoes

### **Grilled Lamb Chops**

With a Mint Demi-Glace, Served with Fingerling Potatoes

### **Chicken Oscar**

Stuffed with Crabmeat, Asparagus and Fontina Cheese,  
Topped with a Tarragon Cream Sauce, Served  
with Rice Pilaf

### **Cajun Crusted Chicken**

Semi-Boneless Light Cajun Crusted Chicken with a Mango  
Buerre Blanc, Served with Caramelized Onion Risotto

### **Asian Mahi Mahi**

With Soy Sauce and Dijon Honey on a Bed of Gingered  
Napa Cabbage, Served with Jasmine Rice

### **Seared Scallops & Crabmeat Stuffed Shrimp**

Sautéed with a Warm Bruschetta, Served with Basil Risotto

### **Roasted Vegetable Napoleon**

Over Capellini Pasta or Sautéed Greens

### **Stuffed Manicotti**

Three Cheese Stuffed Manicotti with Grilled Eggplant,  
Topped with Tomato Pomodoro Sauce

### **Mushroom Ravioli**

Mushroom and Ricotta Stuffed Ravioli, Served with  
Sundried Tomato Pesto Sauce



# Stations

\$95 per person

## Plated Salads

*(Choose One)*

### **Garden Salad**

Tomatoes, Cucumbers and Black Olives  
Served with Ranch & Italian Dressings

### **Caesar Salad**

Hearts of Romaine Lettuce, Fresh Garlic  
Croutons & Parmesan Curls Served with  
House Made Caesar Dressing

### **Spring Mixed Romaine Salad**

With Mandarin Oranges & Sliced Strawberries  
Served with Balsamic Vinaigrette

### **Strawberry Salad**

Mixed Greens with Candied Pecans, Gorgonzola  
Cheese & Fresh Strawberries Served with  
Strawberry Vinaigrette

## Stations

*(Choose Three Stations)*

### Carving Station

*Carving Station Served with Mashed Potato Bar  
(Choose Two)*

- Roasted Turkey Breast with Cranberry Chutney
- Prime Rib with Au Jus and Horseradish Cream
- Slow Roasted Pork Loin with Onion Jam
- Roast Tenderloin of Beef with Mushroom Madeira and Horseradish Cream (additional \$5/pp)

### Pasta Station

*Pasta Station Served with Garlic Bread  
(Choose Three)*

- Rigatoni a La Vodka with Mushroom & Artichoke Hearts
- Tortellini and Broccoli Alfredo
- Three Cheese Ravioli with Sundried Tomato Pesto Cream
- Penne Bolognese
- Vegan Ravioli with Julienne Vegetables and Tomato Pomodoro Sauce
- Smoked Gouda Macaroni & Cheese

### Oriental Station

*Oriental Station Includes: Vegetable Egg Rolls, Fortune Cookies and Choice of Jasmine or Stir Fried Rice  
(Choose Two)*

- Soy Marinated Chicken with Vegetable and Pineapple Sweet & Sour
- Teriyaki Beef and Broccoli with Oriental Vegetables
- Shrimp & Scallops with Oriental Vegetables and Orange Hoisin Glaze
- Tofu Lo Mein with Oriental Vegetables & Nappa Cabbage

### Sautee Station

*(Choose Two)*

- Pork Medallions with Calvados Apple Brandy Cream Sauce
- Caribbean Jerk Chicken with Caramelized Onions and Mango Cream
- Seared Salmon with Saffron Broth and Julienne Vegetables
- Chicken Francaise in a Lemon Volute





# Beverages

A Four Hour Premium Brand Bar is Included with all Packages

## Premium Brand Bar

### Liquors

**Vodka:** Absolut, Titos

**Gin:** Tanqueray

**Rum:** Bacardi, Captain Morgan, Malibu

**Tequila:** Jose Cuervo Gold

**Whiskey:** Seagrams 7, Canadian Club

**Bourbon:** Jack Daniels, Southern Comfort

**Scotch:** Dewars

**Brandies:** Hennessy

**Cordials:** Amaretto DiSaronno, Kahlua, Bailey's,  
& Peach Schnapps

### Wines

**Copperridge:** Chardonnay, Merlot, Cabernet Sauvignon and  
White Zinfandel

### Beer

**Selection of Domestic & Imported Bottles**

Additional 5<sup>th</sup> Hour of Open Premium Bar +\$9/pp

## Signature Cocktails

*(Choose Two)*

**Something Old:** Whiskey with a Dash of Bitters, Garnished  
with an Orange Slice & Cherry

**Something New:** Vodka, Soda Water & Grenadine,  
Garnished with Cherries

**Something Blue:** Vodka, Blue Curacao & Lemonade

**Blushing Bride:** Malibu Rum, Pineapple & Cranberry Juice

**Grinning Groom:** Southern Comfort, Amaretto, Orange,  
Cranberry & Lime Juice, Garnished with a Lime

**Say I Do Sangria:** Choice of Red or White Sangria

**The Happy Couple:** Vodka, Pineapple Juice & Grenadine

## Ultra-Premium Brand Bar

### Liquors

**Vodka:** Grey Goose, Kettle One

**Gin:** Bombay Sapphire, Tanqueray 10

**Rum:** Bacardi White, Captain Morgan, Malibu

**Tequila:** Patron Silver, 1800

**Whiskey:** Crown Royal, Jameson

**Bourbon:** Jack Daniels, Maker's Mark

**Scotch:** Chivas Regal, Johnny Walker Black

**Brandies:** Courvoisier, Hennessy

**Cordials:** Grand Marnier, Amaretto DiSaronno,  
Kahlua, Bailey's, & Peach Schnapps

### Wines

**Kendall Jackson:** Chardonnay, Merlot, Cabernet Sauvignon  
and Syrah

### Beer

**Selection of Domestic & Imported Bottles**

Upgrade to a 4 Hour Ultra-Premium Bar +\$4/pp

Additional 5<sup>th</sup> Hour of Ultra-Premium Bar +\$10/pp

## Wine Service with Dinner

**House Red and White Wine:** Offered to each Guest  
During Dinner Service

\$5/person

**Upgraded Wine Selections** Available

*See Sales Manager for Pricing*



# Menu Enhancements

## Additional Courses

**Soup** **\$3/person**

**Family Style Pasta** **\$4/person**

*Choose One Pasta:* Penne, Tortellini, Cavatappi,  
Cheese Ravioli, Rigatoni

*Choose One Sauce:* Pink Blush, Pesto Cream,  
Marinara or Bolognese

**Intermezzo** **\$3/person**

*Choice of Wild Berry or Lemon Sorbet*

**Shrimp Cocktail** **\$10/person**

## Displayed Hors d'Oeuvres

**Sushi Bar** **\$8/person**

A Displayed Variety of Sushi with Wasabi, Soy &  
Pickled Ginger Root

**Baked Brie Wheel** **\$90/each**

A Large Wheel of Brie in Puff Pastry and Drizzled with Brown  
Sugar, Honey & Almonds. Served with French Baguettes

**Raw Bar** **Market Price**

Oysters, Clams, Shrimp and Crab Claws

## Passed Hors d'Oeuvres

*(Per 100 Pieces)*

**Crabmeat Stuffed Mushrooms** **\$300**

**Chicken & Pesto Blossoms** **\$300**

**Fried Mac & Cheese Bites** **\$300**

**Tomato, Mozzarella & Basil Crostini** **\$325**

**Coconut Chicken** **\$325**

**Asparagus Wrapped in Prosciutto** **\$325**

**Philly Cheesesteak Spring Rolls** **\$350**

**Grilled Cheese & Tomato Shots** **\$350**

**Crispy Asparagus in Phyllo** **\$350**

**Crab Rangoon** **\$350**

**Coconut Shrimp** **\$350**

**Tenderloin Bruschetta** **\$375**

**Scallops Wrapped in Bacon** **\$375**

**Shrimp Cocktail** **\$375**

**Lollipop Lamb Chop** **\$400**

## Sweet Additions

**Chocolate Fondue** **\$5/person**

With Pretzels, Marshmallows, Potato Chips, Strawberries,  
Cantaloupe, Honeydew, Watermelon and Pineapple

**Viennese Table** **\$12/person**

Elegant Cakes, Miniature French Pastries, Assorted Mousses,  
Chocolate Fondue with Sliced Fresh Fruit and Petit Fours

**Gourmet Coffee & Cordial Bar** **\$8/person**

Freshly Brewed Coffee and Decaf, Accompanied by Your  
Choice of Cordials with Chocolate Bits, Whipped Cream,  
Cinnamon Sticks, Flavored Creamers and Biscotti

**Hot Chocolate Bar** **\$5/person**

Hot Chocolate Served with Chocolate & Caramel Syrups,  
Chocolate Bits, Mini Marshmallows, Peppermint Bits and  
Whipped Cream

## Late Night Snacks

*Each Display Serves 50 Guests*

**Pizza & Wings** **\$375**

Cheese & Pepperoni Pizza, Buffalo Chicken Wings, Celery  
and Carrot Sticks with Blue Cheese & Ranch Dipping Sauces

**Sliders** **\$500**

Mini Beef and Turkey Burgers Served with an Assortment  
of Toppings & Condiments and House Made Chips

**Nacho Bar** **\$300**

Tortilla Chips, Taco Meat, Nacho Cheese Sauce,  
Sliced Black Olives, Sour Cream, Guacamole and Salsa

**Snack Attack** **\$325**

Chicken Fingers, Mozzarella Sticks and Sidewinder Fries  
with an Assortment of Dipping Sauces

**French Fry Bar** **\$300**

Regular & Sweet Potato Fries with an Assortment of  
Toppings and Dipping Sauces

**Novelty Ice Cream Bars** **\$250**

An Assortment of Ice Cream Bars to Include: Heath Bar  
Crunch, Strawberry Shortcake, Vanilla Ice Cream Bars,  
Cookies and Cream Bars & Peanut Butter Caramel Bars

*All Prices Subject to 22% Administrative Fee and New York State Sales Tax.*



# Policies

## Guarantee Policy

We need your assistance in making your wedding reception a success. Your guaranteed number of guests are required seven (7) 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 prepare to serve 5% over your guarantee. Our sit-down package is limited to three entrée selections. An exact number of each entrée is required with your guaranteed attendance, place cards are required to designate entrée selections to our banquet staff.

## Deposit Requirements

A non-refundable deposit of \$1,000.00 is due at the time your reception is contracted. Six (6) months prior to your reception fifty (50) percent of your anticipated revenue will be due. Three (3) months prior to your reception seventy-five (75) percent of your anticipated revenue will be due. Final payment will be due the week of your wedding at your final wedding meeting. Final payments can only be made by cash, cashier's check or credit card. Please note: Payment structure will vary for short-term bookings, please see your catering sales manager for more information.

## Cancellation

Should it be necessary to cancel your event, all deposits and payments are non-refundable. In addition, you will be accountable for the cancellation policy stated in your contract.

## Administrative Fee and Tax

An administrative fee of 22% is added to all charges with the exception of Audio Visual Equipment, which is subject to a 22% Event Technology Fee. New York State law states that the administrative fee and Event Technology fees are taxable. This fee is subject to change.

## Food & Beverage

Hotel policy dictates that no food or beverage is allowed to be brought into the hotel, with the exception of a wedding cake and/or cookies from a licensed bakery. It is also hotel policy that for health reasons, in addition to liability, we shall not give any "left over" food and/or beverage to take out after any function. Menu selections and other arrangements must be received thirty (30) days prior to the date of the function. Prices are subject to change and are confirmed ninety (90) days prior to the date of the function. The Sheraton can customize any dietary restrictions upon request if notified in advance.

## Liability

The Sheraton Syracuse University Hotel reserves the right to inspect, control or revoke all private functions in accordance with hotel policy and the law. The hotel does not assume responsibility for personal property and equipment brought on the premises. The hotel may require that extra security be hired for your function. Liability for damage to the premises will be charged accordingly.

## Arrival Gift Bags

We are pleased to distribute your welcome bags to your guests upon check-in at no additional charge. All bags must be generic and not contain anything perishable.