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 DOs."
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.
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

BLOODY MARY STATION
$110

WINE BAR
$110

CAFÉ KUBAL STATION (REGULAR & DECAF COFFEE)
$60

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

PASTRIES
Muffins, Scones & Croissants
$60

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

FRUIT TRAY
Mix of sliced fruit with a mint crème fraiche dipping sauce.
$55

THE ENERGIZER
Fresh Fruit Skewers, Carrots, Celery, and Hummus
$55
“THE BIG DAY “

ROTUNDA BRIDAL SUITE PACKAGES

HIM

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

WHISKEY/BOURBON BAR
PRICE PER BOTTLE
Jameson, Crown Royal, Johnny Walker, Jack Daniels, Makers Mark, Basil Hayden, Jim Beam

CAFÉ KUBAL STATION (REGULAR & DECAF COFFEE)
$60

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

HEARTY SANDWICHES
A sampling of clubs & wraps for you to enjoy.
$75

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

FRUIT TRAY
A mix of sliced fruit with a mint crème fraiche dipping sauce.
$55

THICK CUT KETTLE CHIPS
melted cheddar, bacon bits & scallions.
$55

PRETZEL BITES
with beer cheese
$55
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
Menu tastings are conducted twice a year. Group tasting dates will be offered after a signed contract and deposit is completed. The tasting is complimentary for up to four guests. Each additional guest will be $25.00 per person plus service charge and tax. Group tasting experience also includes booths from many of our favorite vendors.
PREFERRED VENDORS

INVITATIONS
Rainbow Papers
315-449-0412

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

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

CHAIR COVERS & TABLE LINEN
Elizabeth’s Chair
Cover Rentals
315-751-5180

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

DJ
Black Tie Entertainment
315-492-7985
Brian Oddo Entertainment
315-699-6816
Salt City Sound Machine
315-558-0272
Jones Tones
315-699-8656
Visa Versa Entertainment
315-440-2048

PHOTOGRAPHY
The Story Photography
315-944-0044
Crystal Herry Photographs
585-755-1205
Vrooman Photography
315-532-9498
Francesca Photographers
315-498-0120
ReBecca’s Photography
315-234-6055

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
ATLAS
585-615-3435

VIDEOGRAPHY
Video Network Inc.
315-430-5247
Black Tie Entertainment
315-492-7985
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
- Wine service with dinner
- Plated, buffet or cocktail-style reception
- Complimentary cake-cutting service
- Coffee station displayed after dinner
- Complimentary junior suite overnight accommodations for the bride and groom, complete with a bottle of champagne, chocolate-covered strawberries and breakfast for two
- 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
INCLUDES
Familiar Brand Open Bar for the Evening & Wine Service with Dinner

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
Toasted 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 Vinaigrette

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
Inquire about our Vegan and Vegetarian Selections

DESSERT
Wedding Cake Recommendations
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Fine Teas

ENHANCE YOUR SILVER PLATED PACKAGE
Duet: Salmon and Chicken, Wild Rice Pilaf, Seasonal Vegetable | $5 per person
Premium Bar Upgrade | $6 per person
Boutique Bar Upgrade | $8 per person
INCLUDES
Familiar Brand 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
Fresh Shrimp Inside A Phyllo Cup, Sundried Tomato, Cucumber, Mint, Oregano & Lemon Dressing
Fried Vegetable Dumplings, Sweet Chili Sauce
Spiedie Marinated Chicken Skewers, Cilantro Cream
Tempura Vegetables, Truffle Aioli
Blackened Steak, Oregano Vinaigrette
Falafel Bites, Spicy Tomato Oil (Vegetarian, Gluten Free)

ENHANCEMENT
Pasta Station | $6 per person

  Your choice of two pastas:
  Rigatoni, Penne, Orecchiette, Cheese Filled Tortellini

  Your choice of two sauces:
  Pesto and Sundried Tomatoes, San Marzano Tomato and Basil, Primavera, Bolognese, Alfredo or Italian Sausage,
  Broccoli Rabe, Garlic Confit

  Ask your planner about served pasta course option

WEDDING PACKAGES
GOLD PLATED PACKAGE | $119 Per Person

INCLUDES
Familiar Brand Open Bar for the Evening & Wine Service with Dinner
DINNER

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

MAIN ENTRÉE 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
Inquire about our Vegan and Vegetarian selections

ADDITIONAL ENTRÉE SELECTION
Surf and Turf Duet | $8 per person
Duet of Filet Mignon and Grilled Seared Salmon, Pinot Noir Demi-Glace

All Entrees Served With Chefs Market Vegetable

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

ENHANCEMENT
Mini Pastries | $6 per person
A selection of cannoli’s, lemon bars, or chocolate dipped strawberries
Premium Bar Upgrade | $6 per person
Boutique Bar Upgrade | $8 per person
**WEDDING PACKAGES**

**PLATINUM PLATED PACKAGE | $140 Per Person**

**INCLUDES**
- Premium 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 Rillettes, 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’ŒUVRE | 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
- Chipotle BBQ Pork Belly
- Raspberry & Walnut Brie Phyllo
- Fig and Bleu Cheese Flatbread Bites
- Bacon Wrapped Scallops
- Buffalo Chicken Spring Roll, Bleu Cheese Dipping Sauce
- Peking Duck Spring Roll, Peanut Hoisin Dipping Sauce
- Dijon and Herb Crusted Lamb Lollipop
- Tempura Shrimp, Sweet Chili Dipping Sauce
- 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 Fraîche
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, Cabernet Sauce, Roasted Fingerling Potatoes, Seasonal Vegetables
Stuffed Chicken with Spinach, Swiss Cheese, Parmesan Cream Cheese, Farro Risotto, Seasonal Vegetable
Herb Roasted Bone In Chicken Breast, Lemon Caper Cream, Wild Rice, Seasonal Vegetable

Inquire about our Vegan and Vegetarian selections

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 Swordfish, Herb Butter, Tomato Confit

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

DESSERT
Wedding Cake Recommendations
Freshly Brewed Coffee, Decaffeinated Coffee & a Selection of Fine Teas
Complimentary Cake Cutting Service

ENHANCEMENT
Upgrade to a Boutique Bar | $6 per person
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’ŒUVRES | YOUR CHOICE OF FOUR
Smoked Salmon, Goat Cheese & Radish, Brioche Toast
Seared Tuna, Pickled Radish, On Crisp Won Ton
Toasted Pita, Hummus, Olive & Cucumber
Crispy Vegetable Spring Roll
Spiedie Marinated Chicken Skewers, Cilantro Cream Dipping Sauce
Goat Cheese Flat Bread, Oven Roasted Tomato & Basil
Chicken Street Taco, Tomatillo And Sour Cream
Spanakopita
Lobster Empanada, Cilantro Cream Dipping Sauce
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/PORK 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
Upgrade to a Beef Tenderloin Carving Station | $8 per person

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

ENHANCEMENTS
Upgrade to a Premium ($6 per person) or Boutique ($8 Per Person) Bar
INCLUDES
Open Bar for the Evening

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, Phyllo
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

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
Caprese Stack: Tomato, Mozzarella, Basil, Balsamic Glaze

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
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 Tso’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 Putanesca
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

ENHANCEMENT
Choose 3 Stations for $12 per person
VEGAN AND VEGETARIAN PLATED DINNER OPTIONS

Spinach and ricotta gnocchi with primavera vegetables in roasted garlic parmesan cream sauce
Grilled vegetable ravioli in sundried tomato pesto sauce
Saffron risotto with peas, topped with ratatouille vegetables (vegan and gluten free)
Grilled vegetable portabella mushroom napoleon over gluten free penne pasta (vegan and gluten free)
Lemon thyme farro risotto with grilled artichokes, wilted arugula, blistered tomatoes, balsamic glaze
Seasonal ravioli or tortellini

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 | $10.95pp

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
DESSERT STATION | $12pp

CHOOSE FOUR:
- Chocolate Covered Cake 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

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 | $15pp

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
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

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
FAREWELL 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

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
BAR SELECTIONS

FAMILIAR BRAND (INCLUDED IN PACKAGE)

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

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

PREMIUM BRAND (ADD $6 PER PERSON)

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
Blue Moon
BD Root Beer
Beak & Skiff Cider
Goose Island
Leinenkugels
Sam Adams Rebel
Sam Adams Season
Saranac Seasonal

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
Blue Moon
BD Root Beer
Beak & Skiff Cider
Goose Island
Leinenkugels
Sam Adams Rebel
Sam Adams Season
Saranac Seasonal

Vodka
New Amsterdam
Gin
New Amsterdam
Rum
Cruzan
Tequila
Sauza
Cognac
Courvosier
Scotch
Cutty Sark
Bourbon
Jim Beam
Whiskey
Canadian Club

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

BOUTIQUE BRAND (ADD $8 PER PERSON)
IF PURCHASING PLATINUM PACKAGE, BOUTIQUE BRAND BAR IS $6 PER PERSON

Included Beer | YOUR CHOICE OF FIVE
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Budweiser | Vodka
Bud Light | Grey Goose
Coors Light | Gin
Corona | Bombay Sapphire
Corona Light | Rum
Labatt Blue | Plantation or Appleton
Labatt Blue Light | Tequila
Michelob Ultra | Epsolon Respo
Miller Lite | Cognac
Sam Adams Boston | Hennessey VS
Blue Moon | Scotch
BD Root Beer | Macallan 12 or
Beak & Skiff Cider | Johnny Black
Goose Island | Bourbon
Leinenkugels | Basil hayden’s
Sam Adams Rebel | Whiskey
Sam Adams Season | Jack Daniels
Saranac Seasonal
Stella Artois

Included Beer:

- Budweiser
- Bud Light
- Coors Light
- Corona
- Corona Light
- Labatt Blue
- Labatt Blue Light
- Michelob Ultra
- Miller Lite
- Sam Adams Boston
- Blue Moon
- BD Root Beer
- Beak & Skiff Cider
- Goose Island
- Leinenkugels
- Sam Adams Rebel
- Sam Adams Season
- Saranac Seasonal
- Stella Artois

Included Vodka:

- Grey Goose
- Bombay Sapphire
- Plantation or Appleton
- Epsolon Respo
- Hennessey VS
- Macallan 12 or
- Johnny Black
- Basil hayden’s
- Jack Daniels
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

Liqueurs & Cordials $7.50 $9.00

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>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Champagne</td>
<td>$39.00</td>
<td>per bottle</td>
</tr>
<tr>
<td>Sparkling Grape Juice</td>
<td>$20.00</td>
<td>per bottle</td>
</tr>
<tr>
<td>Champagne Punch</td>
<td>$50.00</td>
<td>per gallon</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$28.00</td>
<td>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>Familiar</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>
</tr>
<tr>
<td>Canyon Road</td>
<td>Chard</td>
<td>$25.00</td>
</tr>
<tr>
<td>Salmon Run</td>
<td>Riesling</td>
<td>$25.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Premium</th>
<th>Riesling</th>
<th>$32.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wagner</td>
<td>Pinot Grigio</td>
<td>$35.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Boutique</th>
<th>Sauv Blanc</th>
<th>$35.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Benvolio</td>
<td>Chard</td>
<td>$35.00</td>
</tr>
</tbody>
</table>

### Red Wines

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

<table>
<thead>
<tr>
<th>Premium</th>
<th>Merlot</th>
<th>$35.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rodney Strong</td>
<td>Pinot Noir</td>
<td>$35.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Boutique</th>
<th>Shiraz</th>
<th>$35.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rodney Strong</td>
<td>Cab Sauv</td>
<td>$35.00</td>
</tr>
</tbody>
</table>

### Sparkling and Champagne

| 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.
SETTINGS BY US, INSPIRED BY YOU.
Frequently Asked Wedding Questions

I WANT TO COME IN AND VIEW THE PROPERTY, DO I NEED AN APPOINTMENT?

An appointment is required to view the venue. We want you to receive a detailed tour of our hotel and have a Catering Sales Manager present to answer your questions.

WE ARE CONSIDERING YOUR VENUE FOR OUR REHEARSAL DINNER AND POST WEDDING BRUNCH. DO YOU HAVE SPACE TO ACCOMMODATE THIS REQUEST?

The Marriott Syracuse Downtown has several larger and smaller event space sizes to accommodate groups of all ranges. If you choose a private banquet space, you will receive 10% off your food and beverage pricing for either or both events if having your Wedding Reception with us.

WHAT ARE MY OPTIONS FOR AN ON SITE CEREMONY?

We have different ceremony spaces within the Hotel. The likelihood, depending on the time of year is that you will have your ceremony in your reception space and we will then escort your Guests to a private cocktail hour area while we transform the room. The Hotel currently has no outdoor ceremony space.

CAN I JUST HOLD MY CEREMONY AT THE MARRIOTT SYRACUSE DOWNTOWN?

The Hotel only offers on-site ceremonies to Bride’s and Groom’s having their Receptions with us.

HOW LONG DO WE HAVE THE RECEPTION ROOM?

There is a five-hour time built into the pricing of the packages. The first hour is for cocktail hour, followed by four hours of reception. A sixth hour maybe be purchased to extend and that fee is $300.00 plus tax and 22% service charge.

DO I HAVE TO PAY A ROOM RENTAL FEE OR DANCEFLOOR RENTAL FEE?

The room rental fee is included in your package price. Should you choose to not use the Wedding Packages set forth, room fees will apply.

WHAT IS NOT INCLUDED IN THE PACKAGE PRICE PER PERSON?

The Service Charge of 23% and 8% Sales Tax is not included. Audio visual needs, vendor meals, specialty décor, chivari chairs and chair covers are also not included in the pricing.
DO YOU OFFER SPECIAL PRICING FOR CHILDREN?

We offer special pricing for Children ages three to ten a rate of $20 each plus service charge and tax. If you have a Guest that is under 21 but not a child, that special rate per person is $60.00 each plus service charge and tax. Vendor meals are also $60.00 per vendor plus service charge and tax.

DO I HAVE TO USE VENDORS FROM YOUR LIST OR MAY I CHOOSE MY OWN?

We highly encourage our Brides and Grooms to choose from the provided list, however we do allow you to use the vendor of your choice. The vendors must be properly licensed, insured and comply with the Marriott Syracuse Downtown Standards. This is also dependent upon approval from the Catering Sales Manager.

WHAT IS A FOOD AND BEVERAGE MINIMUM?

All locations at the Marriott Syracuse Downtown have a food and beverage minimum expenditure that must be met. This minimum is met exclusively through the purchase of food and beverage and is not inclusive of tax and service charge. The food and beverage minimums are determined by location, month, day of the week and time of year. Linen rental, chair rental, centerpiece rental and any other service offered by the hotel that is not food and beverage related, does not count toward the minimum.
HOW DO I HOLD THE DATE?

Your Catering Sales Manager will hold the date for you for seven business days after you receive the official contract. Once the agreement has been signed and sent in alongside a nonrefundable deposit, the date will be official. Deposits are 10% of the Food and Beverage Minimum documented in the contract.

WHAT IS YOUR PAYMENT SCHEDULE AND ATTENDANCE GUARANTEE POLICY?

Payments may be made at any time leading up to the event. Final balances of events are due 10 business days’ prior the event. We only except certified checks, credit cards and cash for final payments. Personal checks used for payments (not final payment) may be used but only in an amount up to $5,000.00. Final Guest count and entrée choices are due 10 business days prior to the event.

MAY WE USE AN OUTSIDE WEDDING PLANNER?

Yes. Your Catering Services Manager is here to assist you with details such as arranging for your tasting, collecting payments, detailing your menu, creating room diagrams, monitoring your room block and creating an event order for the big day. Outside Wedding Planners are always welcome into our beautiful Hotel, as long as they adhere to all the policies and procedures at the Marriott Syracuse Downtown. Our preferred outside planner is Megan with MLH Events. You as the client, may use the planner of your choosing.

WHAT IS YOUR CANCELLATION POLICY?

We do understand that circumstances may change, and we will work with you to make the cancellation process as easy possible.
CAN I SET UP A ROOM BLOCK FOR GUESTS WHO WISH TO STAY AT THE HOTEL?

Your Catering Manager will help you set up a room block with the appropriate number of rooms based on your expected guest count. These rates are predetermined, based on season and day of the week. Thirty days prior to your reception, any rooms in your block that have not been reserved will be released for re-sale.

IS THERE ANYTHING AVAILABLE AT THE HOTEL OR NEARBY FOR MY GUESTS TO DO?

Our hotel features many additional services for your overnight guests to enjoy. From our Fitness Center, to the classy Cavalier Bar, to our bistro style Eleven Waters Restaurant, all of our outlets offer your guests a chance to relax in comfort and convenience. The Marriott Syracuse Downtown is also located near the heart of Downtown Syracuse, which offers an array of restaurants, entertainment venues, and museums.

DO WE RECEIVE A TASTING IN OUR WEDDING PACKAGE?

We offer complimentary menu tastings for up to four guests with all of our wedding packages once a contract has been signed. There will be an additional charge for any guests beyond six. Selections will be provided by your Convention Service Manager and must be confirmed at least two weeks prior to the tasting. Tastings are scheduled based on availability. Tastings are scheduled on Tuesdays, Wednesdays and Thursdays from 1:00pm to 3:00pm.

WHERE DO MY GUESTS PARK?

Guests may utilize the parking garage on 110 Harrison Place. Self-parking is $5.00 for event parking and $15.00 for overnight parking. Valet is $12.00 event parking and $18.00 overnight parking. Your Convention Services Manager will assist you with parking arrangements prior to your event.

WILL YOU DELIVER WELCOME BAGS TO MY GUESTS’ ROOMS?

We would be happy to distribute your welcome bags upon their arrival at the front desk. Welcome bags cannot be labeled with individual guests’ names and should be brought to your final wedding meeting.

WHO WILL TAKE CARE OF ALL OF MY POSSESSIONS AFTER THE RECEPTION IS OVER?

Our staff will ensure all of your possessions are collected after the wedding, and you will be responsible for retrieving them by the Monday after your wedding. This includes pictures, centerpieces, cake toppers, and any additional décor. However, you will have to designate someone to handle your gifts and card box, as our staff is unable to handle those for you.
CAN I BRING IN OUTSIDE FOOD OR BEVERAGE?

We do not allow any outside food or beverage to be brought in. This includes specialty food vendors and alcohol. The only exception we make is for wedding cakes, which can be arranged for delivery to our hotel. Any perishable items being brought in for your wedding will not be held overnight. The Marriott Syracuse Downtown would be happy to provide you with custom menu selections or enhancements that may not be featured on our menus.

CAN I BRING IN OUTSIDE RENTAL ITEMS FOR MY RECEPTION?

We would prefer that you rent all specialty décor items directly through your Convention Services Manager so that we may oversee delivery, handling, and pick-up for you. If you do choose to utilize such items yourself, you will be responsible for any breakage or damage fees that may occur during the course of your reception. We can supply a list of our frequently used vendors for you as well. You may also ask your Convention Services Manager for our onsite upgrades, including Chivari Chairs and specialty linen.

DO I GET A CEREMONY REHEARSAL THE NIGHT BEFORE?

We do offer a complimentary ceremony rehearsal the night before your wedding. The rehearsal space is based on availability and may not be offered in the same space that your ceremony will take place. Officiants are required to attend any ceremony rehearsals occurring the evening prior to your reception to ensure he/she and your Convention Services Manager have consistent information. If you would like to host your rehearsal dinner at the Marriott Syracuse Downtown, your Catering Sales Manager would be happy to offer menu selections.
BECAUSE IN YOUR DREAMS
EVERY DETAIL MATTERS.

For booking information please contact:

Lindsey Cole
Wedding Sales Manager
Lindsey.cole@mariott.com
315.554.3527