



Sheraton[®]

SYRACUSE UNIVERSITY
HOTEL & CONFERENCE CENTER



Eat, Drink and Be Married

LET US HELP YOU MAKE YOUR WEDDING DAY ONE YOU WILL NEVER FORGET

Celebrate your big day and plan the wedding of your dreams at Sheraton Syracuse University Hotel & Conference Center. With over 10,000 square feet of event space, including our Regency Ballroom adorned with illuminating chandeliers, our elegant hotel will be the perfect setting for your new beginning. Plus, when you plan with us, you earn up to 100,000 bonus Starpoints[®] which can be used towards honeymoon nights.

Learn more at sheratonsyracuse.com 801 University Ave, Syracuse, NY 13210 315.475.3000

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Starwood
Preferred
Guest



Sheraton®

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Wedding Packages Include

REGENCY BALLROOM

ACCOMMODATES UP TO 250 GUESTS

Displayed Hors d'oeuvres

Your Choice of Butlered Hors d'oeuvres
Based on Three Per Person

Your Choice of One of Our Signature
Ice Sculptures

No Additional Charge to Offer Your
Guests a Choice of Entrée Selections

Elegant Centerpieces for Enhancements

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

LED Uplighting Packages Available

COMSTOCK BALLROOM

ACCOMMODATES UP TO 150 GUESTS

Complimentary Coffee Service

Complimentary Champagne Toast
for All of Your Guests

White or Ivory Floor Length Table Linens
With An Assortment of Napkin Colors

Our Banquet Manager to Host and
Oversee Your Entire Event

Experienced Wedding Specialists To
Assist in Your Reception Planning

Complimentary Cutting and Serving of
Your Wedding Cake

A Luxurious Two Room Suite for the Bride
and Groom

Complimentary Parking During the
Reception in our Enclosed Garage

Special Rates on Overnight
Accommodations for Your Guests

Reservation Cards & A Convenient Web
Link For An Easy Guest Room Booking

Shuttle Service To and From the Airport
For Your Overnight Guests

ASK HOW YOUR DREAM WEDDING CAN PAY FOR YOUR HONEYMOON

Book your wedding reception and earn bonus Starpoints® toward your honeymoon.
Celebrate your first year anniversary the way it began with a complimentary overnight stay
(based on availability).

Friday and Sunday wedding discounts are available.

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



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Make Your Selections

DISPLAYED HORS D'OEUVRES

(Choose One)

CHEESE, VEGETABLES & FRUIT

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

Choose Two Dips to Compliment
Your Display:

Spinach Artichoke; Sundried Tomato;
Dill Feta & Garlic; Avocado Ranch;
Roasted Red Pepper Hummus or
Cilantro & Lemon Hummus

MEDITERRANEAN BOARD

Capicola, Prosciutto, Salami, Pepperoni &
Smoked Mozzarella, Provolone, Marinated
Peppers, Mushrooms, Tomatoes & Black
Olives Served With Crusty Italian Bread &
Infused Oils

BUTLERED HORS D'OEUVRES

(Choose Three)

Sausage Stuffed Mushrooms
Spanakopita
Devils on Horseback
Parmesan Risotto Drops
Chicken Santa Fe Purse
Vegetarian Egg Rolls
Crab Cakes with Sesame Wasabi Aioli
Grilled Tenderloin on a Potato Pancake
Meatballs (Swedish Or Marinara)
Smoked Turkey & Hickory Cheddar Panini
Vegetable Samosa with Tomato Chutney

Additional Choices on the Stations Page

PREMIUM BRANDS

Vodka: Absolute
Gin: Tanqueray
Rum: Bacardi, Captain Morgan, Malibu
Tequila: Jose Cuervo Gold
Whiskey: Seagrams 7, Canadian Club
Bourbon: Jack Daniels, Southern Comfort
Scotch: Dewars
Amaretto: Amaretto DiSaronno
Coffee Liqueur: Kahlua
Irish Cream: Bailey's
Peach Schnapps
DeKuyper Peachtree

WINE

Copperridge – Chardonnay, Merlot,
Cabernet Sauvignon, White Zinfandel

Finer Wines Available for Table Service.
Price per Bottle Varies Depending
Upon Vintage

BEER

Imported & Domestic Bottle Selection

Guests may request substitutions of an
above listed brand at time of booking from
hotel's stocked brands. Special requests
can be accommodated, however an
additional surcharge may apply.

ULTRA PREMIUM BRANDS

Vodka: Grey Goose, Kettle One
Gin: Bombay Sapphire, Tanqueray 10
Rum: Bacardi White, Captain Morgan, Malibu
Tequila: Patron Silver, 1800
Whiskey: Crown Royal, Jameson
Scotch: Chivas Regal, Johnny Walker Black
Bourbon: Jack Daniels, Maker's Mark
Brandies: Courvoisier, Hennessy
Cordials: Baileys, Kahlua, Grand Marnier,
Amaretto DiSaronno, Southern Comfort,
Peach Schnapps
Triple Sec

WINE

Kendall-Jackson, Chardonnay,
Cabernet Sauvignon, Merlot & Syrah

BEER

Imported and Domestic Bottle Selection

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Simple Elegance

\$90 PER PERSON

SALAD GREENS

(Choose One)

SPRING MIXED ROMAINE SALAD
With Mandarin Oranges and Sliced Strawberries Served with Balsamic Vinaigrette

CAESAR SALAD
Hearts of Romaine Lettuce, Fresh Garlic Croutons, Parmesan Cheese Curls Served with Home Made Caesar Dressing

GARDEN SALAD
Tomato, Cucumber, Crumbly Bleu Cheese Served with Your Choice of Italian or Ranch Dressing

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

ENTRÉE SUGGESTIONS

PRIME RIB OF BEEF
Slow Roasted with au Jus and Garlic Mashed Potatoes

12 OZ. NEW YORK STRIP STEAK
With a Brandy, Wild Mushroom and Shallot Compote Served with Oven Roasted Red Skin Potatoes

CHICKEN ROULADE
Filled with Mushrooms, Boursin Cheese, Sundried Tomatoes and Boursin Cream Sauce with Garlic Oil and Herb Cappelini

SAUTÉED CHICKEN
Topped With Orange & Cranberry Compote on a Bed of Shredded Seasonal Vegetables and Pesto Fingerling Potatoes

CILANTRO-LIME CHICKEN
Marinated and Grilled to Perfection, Topped with Avocado Salsa on a Bed of Saffron Rice

CHICKEN SALTIMBOCCA
Wrapped in Prosciutto and Fresh Sage Leaves and Lemon Glaze

POTATO CRUSTED SALMON
Baked Salmon Filet with a Chive Buerre Blanc Sauce served with Jasmine Rice

ROASTED VEGETABLE NAPOLEON
Over Capellini Pasta or Sautéed Greens

EGGPLANT PARMESAN
Italian Crusted Eggplant, Marinara and Mozzarella Served with Pasta Marinara

SEARED TROUT
Served with Lentils and Heirloom Tomato Vinaigrette

TOFU & SPINACH STUFFED SHELLS
Served with a Roasted Tomato Sauce

VEGAN RAVIOLI
Served with a Basil Pesto Sauce

DUAL PLATE
Choose any two entrées and make your meal a unique experience. Our Prime Rib would not be included to ensure the most appealing presentation possible. Please add \$6 per person for this option.

All entrées include chef's choice of fresh vegetable that will enhance your entrée based on what is in season and available.

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Enhanced Elegance

\$95 PER PERSON

SALAD GREENS

(Choose One)

SPRING MIXED ROMAINE SALAD
With Mandarin Oranges and Sliced Strawberries Served with Balsamic Vinaigrette

CAESAR SALAD
Hearts of Romaine Lettuce, Fresh Garlic Croutons, Parmesan Cheese Curds Served with Home Made Caesar Dressing

GARDEN SALAD
Tomato, Cucumber, Crumbly Bleu Cheese Served with Your Choice of Italian or Ranch Dressing

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

ENTRÉE SUGGESTIONS

GRILLED 8 OZ FILET MIGNON
Topped with either AuPoivre or Mushroom Compote, Served with Pesto Oven Roasted Red Potatoes

TWIN VEAL TENDERLOIN
With a Tarragon Cream Sauce Served with Horseradish Mashed Potatoes

CHICKEN FROMAGGIO
With Prosciutto, Sundried Tomatoes & Asiago Cream Sauce

GRILLED LAMB CHOPS
With a Mint Demi and Fingerling Potatoes

CHICKEN VALENCIA
Stuffed with Lobster Meat and Swiss Cheese, Dressed with a Lobster Cream Sauce

SAUTÉED CHICKEN
With Portobello Mushrooms, Craisins, Mandarin Oranges, Topped with Fontina Cheese and a Grand Marnier Demi Glace

ASIAN SALMON
With Soy Sauce and Dijon Honey Sauce On a Bed of Gingered Napa Cabbage

SEARED SCALLOPS & CRABMEAT STUFFED SHRIMP
Sautéed With a Warm Bruschetta Sauce

SWORDFISH
Seared with an Orange Thyme Glaze

ROASTED VEGETABLE NAPOLEON
Over Capellini Pasta or Sautéed Greens

EGGPLANT PARMESAN
Italian Crusted Eggplant Smothered With Marinara and Mozzarella With Pasta Marinara

DUAL PLATE
Choose any two entrées and make your meal a unique experience. Our Prime Rib would not be included to ensure the most appealing presentation possible. Please add \$6 per person for this option.

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Stations

\$95 PER PERSON

BUTLERED HORS D'OEUVRES

(Choose Four)

Mini Assorted Quiche
Sausage Stuffed Mushroom Caps
Chicken Pot Stickers
Crabmeat Stuffed Mushroom Caps
Parmesan Risotto Drops
Thai Chicken Spring Rolls
Beef & Bleu Cheese - Empanadas
Crab Cakes
Hibachi Beef
Spanakopita
Beef or Chicken Kabobs
Vegetable Egg Rolls
Parmesan Artichoke Hearts
Chicken Satay

PASTA STATION

CHICKEN RIGATONI
With Spicy Marinara Sauce

MUSHROOM RAVIOLI
With Marscapone Cream Sauce

SEAFOOD PROVENCAL
With Bowtie Pasta

GLUTEN-FREE RAVIOLI
With Pomodoro Sauce

Caesar Salad and Italian Bread

CARVING STATION

(Choose Two)

Turkey
Rib
Ham
Tenderloin -*\$5 additional per person*

(Choose One)

POTATO BAR
Fluffy Mashed Potatoes with an
Assortment of Toppings

MAC & CHEESE

SAUTE STATION

(Choose Three)

SZECHWAN SHRIMP
Tomato & Soy Based Spicy Shrimp
with Nappa Cabbage

SEARED SALMON
With Saffron Broth and Julienne Vegetables

SAUTED CHICKEN
With Dijon Lime Sauce

CHICKEN FRANCAISE
In a Lemon Volute

BEEF & BROCCOLI
Stir Fry with Carrots, Snow Peas and
Red Peppers and Steamed Rice

PORK MEDALLIONS
Calvados/Apple Brandy Cream Sauce

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Buffet Dinner

\$85 PER PERSON

PLATED SALAD GREENS

(Choose One)

SPRING MIXED ROMAINE SALAD
With Mandarin Oranges and Sliced
Strawberries Served with Balsamic
Vinaigrette

CAESAR SALAD

Hearts of Romaine Lettuce, Fresh Garlic
Croutons, Parmesan Cheese Curds Served
with Home Made Caesar Dressing

GARDEN SALAD

Tomato, Cucumber, Crumbly Bleu Cheese
Served with Your Choice of Italian or
Ranch Dressing

STRAWBERRY SALAD

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

COLD SALADS

(Choose Two)

MOZZARELLA, TOMATO & BASIL
With Balsamic Vinaigrette

COUSCOUS

With Asparagus, Cherry Tomato and
Feta Cheese

ASPARAGUS & MUSHROOM SALAD

With Italian Dressing

FRUIT SALAD

With Yogurt Lime Dressing

CARVING STATION

PRIME RIB OF BEEF

Served With Rosemary au Jus
And Horseradish

ENTRÉE SUGGESTIONS

(Choose Two)

CHICKEN FRANCAISE
In A Light Lemon Sauce

ROASTED CHICKEN

With Bacon & Onion

ROASTED PORK

With Apples & Caramelized Onion

POTATO CRUSTED SALMON

With Chive Buerre Blanc

SHRIMP & SCALLOPS

In a Dijon Cream Sauce

STUFFED CHICKEN

With Vegetables & Smoked Gouda
Topped With A Gouda Cream Sauce

SIDE SUGGESTIONS

(Choose Two)

POTATOES

Herb Smashed Red Skin
Garlic Mashed
Oven Roasted New Potatoes
Asiago & Sage Scalloped Potatoes

RICE

Rice Pilaf
Orange Blended Wild Rice

PASTA

Tortellini Carbonara
Baked Rigatoni with Spicy Marinara & Asiago
Mushroom Ravioli with Roasted Tomato Sauce

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Enhancements

STARTERS

Family Style Pasta Course
Italian Wedding Soup
Iced Shrimp Cocktail

DISPLAYED HORS D'OEUVRES

\$4 SUSHI BAR
A Displayed Variety of Sushi with
Wasabi, Soy and Pickled Ginger Root
\$8 Per Person

BAKED BRIE WHEEL
A Large Wheel of Baked Brie in a
Puff Pastry Drizzled with Brown Sugar,
Honey & Almonds Served With French
Baguettes
\$80 Each - Serves 50 People

SWEET ADDITIONS

CHOCOLATE FONDUE
With Pretzels, Marshmallows, Potato Chips,
Strawberries, Cantaloupe, Honeydew,
Watermelon and Pineapple
\$5 Per Person

GOURMET COFFEE & CORDIAL BAR
Fresh Brewed Coffee and Decaffeinated Coffee
Accompanied by Your Choice of Cordials With
Chocolate Bits, Whipped Cream, Cinnamon
Sticks and Biscotti
\$8 Per Person

HORS D'OEUVRES BUTLERED OR DISPLAYED (Per 100 Pieces)

Thai Chicken Spring Rolls \$250
Mini Beef Wellington \$275
Chilled Jumbo Shrimp \$325
Chicken Pot Stickers \$250
Tenderloin Bruschetta \$325
Crabmeat Stuffed Mushroom Caps \$275
Chicken With Herb Cream Sauce \$250
Scallops Wrapped in Bacon \$325
Chicken Satay \$275
Chicken Coconut \$300
Crab Rangoon \$325
Hibachi Beef \$300

RAW BAR
Oysters, Clams, Shrimp and Crab Claws
Market Price

VIENNESE TABLE
Deliciously Elegant Cakes, Miniature French
Pastries, Assorted Mousses, Chocolate Fondue
With Assorted Sliced Fresh Fruit and Assorted
Petit Fours
\$12 Per Person

FINISHING TOUCHES

CHAIR COVERS & SASH
\$5 Each

UPLIGHTING
\$200 Per 12 Lights

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Policies

DEPOSIT REQUIREMENTS

A \$500 non-refundable deposit will be required, with a signed contract, to confirm your event. Fifty percent of the estimated balance is due halfway to your event. Final payment is due 3 business days in advance with cash, check or credit card. Should there be additional charges, payment will be expected upon the conclusion of your event.

ENTRÉE SELECTION

There is no additional charge to offer your guests a choice of entrée selections. Should you wish to offer two or more entrée selections to your guests, a form of entrée indication is required.

GUARANTEE

We need your assistance in making your wedding reception a success. Your guarantee must be received three business days in advance. This will be considered your minimum guarantee, not subject to reduction, for which you will be charged even if less attend.

FOOD

All food items must be supplied and prepared by the hotel. Your entrée selection, guest room requirements and all other arrangements must be received a minimum of three weeks prior to the function. Your guaranteed count must be received three business days prior to the event. These menus are suggestions for your consideration, but if you prefer, our Catering Department will be pleased to tailor a menu to your specific needs. Prices and menus quoted are subject to change without notice. Please consult your sales representative for current prices.

BEVERAGE

It is our policy that the hotel supplies all liquor, wine and/or beer. We consider it our responsibility to enforce all alcohol service laws of the State of New York.

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. It is a 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. Liability for damage to the premises will be charged accordingly.

CANCELLATIONS

If you should cancel this event for any reason you will be held accountable to the cancellation policy stated on your letter of agreement.

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 an Event Technology Fee of 22%. New York law states that the administrative fee and Event Technology fees are taxable.