

# The Hotel Syracuse

CATERED BY



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**Pascale Catering at The Hotel Syracuse  
500 South Warren Street  
Syracuse, NY 13202**

**Visit Our Website:  
[www.pascalecompanies.com](http://www.pascalecompanies.com)**

~ **HOTEL SYRACUSE** ~  
**RECEPTION SUGGESTIONS**  
**Hors d'Oeuvres and Canapés**  
**Passed on Silver Trays by Wait Staff**

Coteghini Sausage Baked in Puff Pastry	Crostini with Duck Liver Mousse and Slivered Apple
Pork Pot Stickers with Soy Ginger Dipping Sauce	Crostini with Southwestern Chicken and Guacamole
Crostini with Tomato, Basil, Garlic, and Fresh Mozzarella	Crostini with Dried Tomato Tapanade and Goat Cheese
<i>60.00* per selection</i>	

Smoked Trout Salad in Crisp Phyllo Cup	Smoked Salmon Pinwheels on Rye Toast
Wild Mushroom Tartlets with Smoked Mozzarella	Spanakopeta ~ Spinach and Feta Wrapped in Phyllo
Indonesian Chicken Satays with Spicy Peanut Sauce	Asparagus Wrapped in Prosciutto and Provolone
Warm Tartlets of Duck Confit, Caramelized Onion, Apple and Smoked Cheddar	
<i>75.00* per selection</i>	

Sun Dried Tomatoes Stuffed with Herbed Goat Cheese	Chilled Jumbo Shrimp with Two Dipping Sauces
Grilled Spicy Beef Rolled with Crisp Chinese Vegetables	Baby Lamb Chops with Green Peppercorn Dijonnaise
Scallops Wrapped in Bacon	Miniature Lobster Club Sandwiches
Skewered Thai Peanut Shrimp with Chili-Garlic Dipping Sauce	Mousse of Hudson Valley Foie Gras on Brioche Toast
Grilled Marinated Peach Wrapped in Prosciutto with Mascarpone and Fresh Mint	Maine Crab Cakes with Spicy Avocado on Gaufrettes
Searred Sesame Crusted Ahi Tuna with Wasabi Aioli	Peppered Beef Carpaccio on Parmesan Croutons
Grilled Polenta Crostini with Garlic Sausage & Roasted Peppers	Peekytoe Crab Salad in Crisp Phyllo Cups
<i>85.00* per selection</i>	
<i>120.00* per selection</i>	

**DISPLAYS**

Fresh Vegetable Crudités  
*With Creamy Blue Cheese and French Onion Dip*  
*2.50/person*

International Assortment of Cheeses and  
 Fresh Seasonal Fruits  
*Served with Baskets of Crackers*  
*3.00/person*

Wheel of Baked Brie~ Baked with Chopped Hazelnuts in  
 Puff Pastry, Served with Sliced Apples and Pears  
*(Serves 50 people/\$100.00)*

Mediterranean~ Pita and Crostini with an Assortment of  
 Toppings to include Olive Tapanade, Caponata,  
 Roasted Eggplant Puree, Hummus, White Bean Gratin,  
 Mushroom Ragout, Herbed Goat Cheese,  
 Artichoke Gratin and Skordalia  
 (Choose Three)  
*3.00/person*

Charcuterie~ A Variety of Smoked and Cured Meats,  
 Sausages and Pates with Assorted Artisan Breads  
*4.00/person*

**ANTIPASTO TABLE**

A Beautiful Garnished  
 Multilevel Display of Italian Specialties Consisting of:  
 Colorful Vegetable Crudités with Dipping Sauces  
 Cascades of Red & White Grapes and Assorted Melons  
 Marinated Wood Roasted Mushrooms  
 Bowls of Olives, Marinated and Plain  
 A Variety of Cheeses to Include: Smoked Mozzarella,  
 Provolone, Reggiano Parmesan and Gorgonzola  
 Warm Roasted Garlic Artichoke Spread  
 Bowls of Marinated Roasted Peppers  
 Baskets of Assorted Italian Breads  
*7.00/person*

Platters of Thinly Sliced Prosciutto di Parma,  
 Hot and Sweet Cappicola and Salamis

Wood Grilled Italian Vegetables  
 with Balsamic Vinaigrette & Fresh Mozzarella

Baguette Finger Sandwiches with Premium Italian Meats,  
 Bermuda Onion and Roasted Peppers  
*1.50/person additional per selection*

**\*Prices Based on 50 Pieces per Each Selection**

Prices Do Not Include a 20% Service Charge or 8% NYS Sales Tax  
 Prices Subject to Change

# EXHIBITION STATIONS

## PASTA

*All Served with Freshly Grated Reggiano Parmesan*

A Choice of Pasta ~ Penne, Fusilli, Farfalle, Radiatore (Tortellini or Ravioli extra)

with a Choice of Sauces ~ Pesto, Primavera, Alfredo, Bolognese,  
Creamy Tomato Vodka, or Carbonara.

*4.00/person or choose any two for additional 2.50*

## Autumn Ravioli

Pumpkin Filled Pasta Pillows with Thyme Brown Butter, Caramelized Pearl Onions and Candied Pecans  
*5.00/person*

## STIR FRY

Assorted Crisp Asian Style Vegetables  
Stir Fried with Soy, Ginger and Chili  
Served with Fragrant Jasmine Rice  
*4.00/person*

with Sliced Chicken Breast  
*(additional 1.25/person)*

with Sliced Pork Loin  
*(additional 1.25/person)*

with Shrimp and Scallops  
*(additional 2.50/person)*

with Sliced Beef Tenderloin  
*(additional 2.50/person)*

## CARVING

*All Our Premium Meats are Hand Carved to Order  
and Served on Freshly Baked Petite Italian Rolls  
with a Selection of Sauces  
(Two per person)*

Baked Old-Fashioned Ham Off the Bone  
*4.50/person*

Slow Roasted Breast of Carolina Turkey  
*5.00/person*

Boneless Pork Loin  
Rubbed with Southwestern Spices  
*5.00/person*

Top Round Angus Beef  
*5.50/person*

Korean Marinated Flank Steak  
Soy Bourbon Marinade  
*6.50/person*

Roast Tenderloin Angus Beef  
*9.00/person*

## SEAFOOD

*All Served with Appropriate Sauces*

Chilled Salmon with Shrimp Mousse in Pastry  
Served with Creamy Dijon Dill Sauce  
*6.00/person*

Sides of Smoked Scottish Salmon Garni  
*7.50/person*

100 Littleneck Clams on the Half Shell  
*200.00*

100 Chilled Jumbo Shrimp  
*220.00*

100 Chilled Stone Crab Claws  
*240.00*

100 Oysters on the Half Shell  
*240.00*

Whole Large Decorated Fish  
(Swordfish, Tuna, etc.)  
*Market Price*

Chef Fee is Included in Above Prices for Parties of 100 Guests or More  
Under 100 Guests or for an Additional Chef a \$75.00 Fee Applies

Prices Do Not Include a 20% Service Charge and 8% NYS Sales Tax.  
Prices are Subject to Change.

## ENHANCEMENTS

Red New Potatoes Salad  
with a Creamy Dill Horseradish Dressing  
*2.00/person*

Mixed Green Salad with Choice of Dressing  
*2.00/person*

Roasted Red Potatoes  
Tossed with Olive Oil and Herbs  
*2.50/person*

Sautéed Julienne Vegetables  
*2.50/person*

Crisp Oriental Style Vegetable Salad with Sesame Ginger Dressing  
*2.50/person*

Romaine with Caesar Dressing,  
Vine Ripened Tomatoes and Crisp Garlic Croutons  
*2.50/person*

Israeli Cous Cous Salad with Diced Vegetables, Apples and Raisins  
with a Creamy Curry Lime Dressing  
*3.00/person*

Mixed Organic Baby Lettuces  
with Balsamic Vinaigrette and Edible Blossoms  
*3.00/person*

Grilled Italian Vegetables with Balsamic Vinaigrette  
*3.00/person*

Organic Baby Spinach Salad  
Tossed with Potatoes, Smoked Bacon, Vidalia Onions and Sherry Vinaigrette  
*3.00/person*

Tri-Color Tortellini Salad with Fresh Basil Dressing  
*3.00/person*

Sliced Tomatoes and Fresh Mozzarella with Basil and Olive Oil  
*3.50/person*

Wood Grilled Asparagus Spears  
with Maytag Blue Cheese and Sherry Vinaigrette  
*3.50/person (Seasonal)*

Mediterranean Seafood Salad ~ Calamari, Shrimp, Scallops and Mussels Tossed with Olives,  
Roasted Peppers and Sweet Onions and Basil Vinaigrette  
*4.00/person*

## DESSERTS

*Desserts are Served with Freshly Brewed Coffee and Tea*

Freshly Cut Seasonal Fruits  
Splashed with Grand Marnier  
*3.50/person*

Ice Cream Bar-  
Assorted Flavors and Toppings  
*5.00/person*

Assorted Freshly Baked Cookies- Consisting of  
Oatmeal Raisin, Chocolate Chip and Peanut Butter  
*3.50/person*

Assorted Miniature Desserts  
Three per Person  
*8.00/person*

Assortment of "Pascale's Bakehouse"  
International Cookies  
*4.00/person*

Assorted Whole Cakes  
Wedding Cakes  
*9.00/person*

**~ PASCALE CATERING ~**  
**BEVERAGE MENU**

**OPEN LIQUOR BAR**

*Consisting of Red & White Wine, Regular & Light Beer,  
Soft Drinks, Mixers and your choice of Liquors*

**HOUSE BRAND**

Vodka ~ Gin ~ Rum ~ Scotch ~ Bourbon ~ Whiskey  
Cabernet Sauvignon ~ Chardonnay ~ White Zinfandel  
Labatt Blue ~ Blue Light ~ Saranac  
First Hour \$10.00 per person  
Each Additional Hour \$5.00 per person \*

**PREMIUM BRAND**

Absolute Vodka ~ Beefeater Gin ~ Bacardi Rum ~ Old Grand Dad Bourbon  
Dewar's Scotch ~ Seagram's VO Whiskey  
Cabernet Sauvignon ~ Chardonnay ~ White Zinfandel  
Labatt Blue ~ Blue Light ~ Amstel Light ~ Heineken  
First Hour \$12.00 per person  
Each Additional Hour \$ 6.00 per person \*

**BOUTIQUE BRAND**

Ketel One or Grey Goose ~ Tanqueray 10 or Bombay Sapphire ~ Captain Morgan & Bacardi  
Maker's Mark Bourbon ~ JW Black Scotch ~ Gentleman Jack Whiskey  
Cabernet Sauvignon ~ Chardonnay ~ White Zinfandel  
Labatt Blue ~ Blue Light ~ Amstel Light ~ Heineken  
First Hour \$14.00 per person  
Each Additional Hour \$ 7.00 per person \*

**OPEN WINE BAR**

*Consisting of Red & White Wine,  
Regular & Light Beer and Soft Drinks*  
First Hour \$10.00 per person\*  
Each Additional Hour \$4.00 per person

**CASH BAR**

*Bartender Fee- \$90.00/per bartender*

Cocktails- \$6.00 ea.  
Wine- \$ 5.00 ea.  
Beer- \$4.00 ea.  
Soft Drinks- \$1.00 ea.

**DINNER WINES & CHAMPAGNES**

We will be happy to assist you in selecting an appropriate wine or champagne for your dinner.  
*Wine and Champagne are charged by the bottle as consumed.*

~ Price per person based on consecutive hours ~ \$90.00 Bartender Fee for Events under 100 Guests ~

Pascale is Licensed and Insured to Serve Alcoholic Beverages Both on and off Premises.  
Prices do not include a 20% Service Charge or 8% NYS Sales Tax. Prices are Subject to Change.

**~HOTEL SYRACUSE~**  
**BANQUET DINNER MENU**

You Dinner Selection will include a choice of Soup or Salad, Choice of Starch and Vegetable,  
Freshly Baked Rolls and Butter, a choice of Dessert and Freshly Brewed Colombian Coffee

**SALADS/SOUPS**

**Garden Salad**

Mixed Baby Greens, Garden Vegetables, Crumbled Blue,  
Champagne Vinaigrette

**Sonoma Field Salad**

Mixed Baby Lettuces with Goat Cheese on a Crostini,  
Golden Raisins, Edible Blossoms and Balsamic Vinaigrette

**Autumn Salad**

Mixed Greens with Pecan Crusted Local Chevre,  
Dried Cranberries, Pumpkin Bread Croutons  
Orange Vinaigrette  
*(1.00 Additional)*

**Baby Spinach Salad**

Tender Baby Spinach with Gorgonzola, Mushrooms,  
Bacon, Shaved Onion and Sherry Vinaigrette  
*(1.00 Additional)*

**Caprese Salad**

Sliced Vine Ripe Tomatoes, Fresh Mozzarella, Arugula, Basil Vinaigrette  
*(1.50 Additional)*

**Bartlett Salad**

Mixed Baby Lettuces with Wine Poached Pear, Candied Pecans and Stilton  
Drizzled with Champagne Vinaigrette  
*(2.00 Additional)*

**Tortellini en Brodo**

Savory Chicken Broth with Cheese Filled Pasta,  
Spinach and Grated Pecorino Romano

**Tuscan Bean Soup**

with Sausage and Rappini, Topped with Romano and a Drizzle of Olive Oil

**Butternut Squash Soup**

Puree of Roasted Squash with Caramelized Pearl Onions  
and Diced Smoked Chicken Breast

**Finnan Haddie Chowder**

New England Style with Sweet Corn, Potatoes and Smoked Haddock  
*(.50 Additional)*

## ENTREES

### **Autumn Ravioli**

*Pumpkin Filled Pasta Pillows with  
Caramelized Pearl Onions,  
Candied Pecans and Thyme Brown Butter*  
20.95

### **Vegetable Wellington**

*Grilled Italian Vegetables Layered with Garlic  
Artichoke Pate in a Puff Pastry,  
Roasted Red Pepper Coulis*  
20.95

### **Chicken Breast Roma**

*Stuffed with Broccoli, Sundried Tomatoes and Ricotta  
Fresh Tomato Basil Coulis*  
21.95

### **Chicken Breast Florentine**

*Stuffed with Spinach and Mushrooms,  
Creamy Mornay Sauce*  
21.95

### **New England Chicken Breast**

*Stuffed with Roasted Squash, Cornbread  
and Melted Leeks  
Spiced Cider Glaze*  
22.95

### **Asian Pork Tenderloin**

*Marinated with Soy and Bourbon  
Roasted and Served with Thai Peanut Sauce*  
23.95

### **Baked Cod Dijonnaise**

*Fillet Topped with Dijon Mustard,  
Sliced Beefsteak Tomatoes,  
Grated Romano and Herbed Breadcrumbs,  
Baked in a Light Lemon Cream*  
24.95

### **Korean Salmon**

*Marinated Thick Sliced Fillet  
Sesame Ginger Glaze and Wasabi Cream*  
24.95

### **Roast Salmon**

*Crusted with Fresh Herbs and Panko Crumbs,  
Served with Fresh Basil Hollandaise*  
24.95

### **Herb Roasted Lamb**

*Boneless Leg of Young Australian Lamb  
Rubbed with Minted Basil Pesto  
Roasted Garlic Mint Demi Glace*  
25.95

### **Boneless Prime Rib**

*Slow Roasted Rib Eye of Angus Beef  
With Madeira Sauce*  
29.95

### **Roasted Halibut**

*Firm White Alaskan Fillet  
Crusted with a Sun Dried Tomato Tapanade  
and Served with a Bouillabaisse Sauce*  
31.95

### **Roast Tenderloin of Beef**

*Choice Western Black Angus  
Served with Wild Mushroom Rosemary Cream*  
32.95

### **Roast Rack of Veal**

*Slow Roasted "Prime Rib" of Milk Fed Veal  
with a Green Peppercorn Tarragon Sauce*  
34.95

### **Surf and Turf**

*Our Roast Tenderloin of Angus Beef  
paired with  
Roasted Herb Crusted Salmon 33.95*

*~or~*

*Broiled Jumbo Shrimp 34.95*

*~or~*

*Broiled Lobster Tail (4 oz. or 6 oz.) Market Price*

### **Twin Lobster Tails**

*Broiled Coldwater Lobster  
with Choice of Drawn Butter or  
Our Signature Vanilla Beurre Blanc  
Market Price*

You may offer your guests a choice of **two** entrees, however we must have an estimated number of each entrée one-week prior to your event. Selecting a 3<sup>rd</sup> entrée choice is an additional 1.00 per person.

**ENTREE ENHANCERS**  
*(Choose One From Each Column)*

**Roasted Red Potatoes with Herbs and Garlic**

**Roast Garlic Mashed Potatoes**

**Three Cheese Potatoes au Gratin**

**White & Sweet Potatoes Lyonnaise**

**Saffron Rice Pilaf**

**White and Wild Rice Pilaf**

**Herbed Soft Polenta**

**Warm Lentil Salad**  
with Balsamic and Olive Oil

**Lemon Garlic Orzo**

**Golden Barley Pilaf**

**Roasted Italian Vegetables**

**Baby Carrots with Dill and Chives**

**Sautéed Green Beans**

**Broccoli and Cauliflower Florets**  
with Garlic Butter Crumbs

**Acorn Squash Baked with Brown Sugar**

**Stir Fried Snow Peas**  
with Multicolor Peppers

**Sautéed Greens**  
with Garlic and Olive Oil

**Steamed Asparagus *(Seasonal)***

**Zucchini and Yellow Squash Medley**

## **DESSERTS**

### **Lemon Tart**

*Tangy Lemon Curd in a Flakey Crust  
Garnished with Whipped Cream and Berries*

### **Fresh Seasonal Fruit Tart**

*Delicate Puff Pastry  
Filled with Pastry Cream, Topped with Fresh Seasonal Fruit*

### **Opera Torte**

*Liqueur Flavored Cakes Layered with Chocolate  
and Mocha Butter cream*

### **Apple Frangipan Tart**

*Caramelized Apples and Almond Pastry Cream Baked in a Flaky Crust  
Served with Cream Anglaise*

### **Bete Noir**

*Our Signature Flourless Chocolate Cake  
with Crème Anglaise and Raspberry Puree*

### **White Chocolate Pistachio Gateau**

*Layers of Pistachio Sponge Cake  
Brushed with Liqueur and Iced with White Chocolate Mousse*

### **Chocolate Mousse Gateau**

*Rich Chocolate Cake  
Layered with Milk Chocolate Mousse and Fresh Berries, Iced with Chantilly Cream*

### **Semolina Bread Pudding**

*Served with Cinnamon Crème Anglaise*

### **Cheesecake**

- 1- Traditional New York Style with Fruit Compote*
- 2- Espresso Flavored in a Chocolate Brownie Crust*
- 3- Pumpkin Flavored in a Ginger Cookie Crust*

### **Desserts Variees**

*An Assortment of our Miniature Desserts Served to Each Guest  
(1.00 Additional)*

# Dinner Buffet I

## Mixed Green Salad with Raspberry Vinaigrette

Freshly Cut Tropical Fruit Salad

Roasted Potatoes with Garlic and Rosemary

Grilled Italian Vegetables Brushed with Extra Virgin Olive Oil

Freshly Baked Pascale's Bakehouse Breads & Rolls with Butter

## Pasta

*Served with Freshly Grated Reggiano Parmesan*

*Choose One*

### Pasta

With Creamy Tomato Vodka Sauce

### Pasta Primavera

Tossed with Fresh Vegetables  
and Simmered in Broth  
(Vegetarian or Chicken Broth)

### Cheese Tortellini

Served with a Spicy Plum Tomato Sauce

### Cheese Tortellini

Served with Alfredo Sauce

### Vegetarian Lasagna

with Spinach, Four Cheeses,  
Tomato Sauce and Fresh Herbs  
*(Additional .50 /per person)*

## Entrees

*Choose Two*

Roast Angus Beef Top Round  
Served Au Jus

Roast Breast of Carolina Turkey  
with Home-style Pan Gravy

Baked Sugar Cured Ham  
Served with Pineapple Orange Glaze

Marinated Pork Loin  
Rubbed with Southwestern Spices  
Served Au Jus

Boneless Chicken Breast  
Stuffed with Spinach, Mushrooms  
Creamy Mornay Sauce

## Dessert

*Choose One*

Lemon Tart with Fresh Berries

Traditional NY Style Cheese Cake with Raspberry Puree

Carrot Cake with Cream Cheese Frosting

Chocolate Mousse Gateau

Platters of Miniature Desserts *(\$1.00 additional)*

~ Freshly Brewed Coffee and Tea Served to Each Guest ~

**\$25.95/ per person**

**\*\* Buffets under 100 people are an additional \$2.00 per person\*\* ~ All Prices are Subject to Change.  
Prices Do Not Include a 20% Service Charge and 8% NYS Sales Tax.**

# Dinner Buffet II

## Salads

*Choose Three*

Red New Potato Salad with Creamy Dill Dressing  
Lentil Salad with Multi-Colored Sweet Peppers, Scallions and Balsamic Vinaigrette  
Mixed Salad of Romaine, Radicchio and Endive with Raspberry Vinaigrette and Crumbled Blue Cheese  
Freshly Cut Tropical Fruit Salad  
Grilled Italian Vegetables Drizzled in Balsamic Vinaigrette  
Crisp Oriental Vegetable Salad with a Soy Ginger Dressing

## Pasta

*Choose One*

Fusilli Primavera (Prepared with Cream or Broth)  
Tortellini with Alfredo Sauce  
Penne Bolognese Consisting of Beef, Veal & Pork Ragu, Slowly Simmered with Roma Tomatoes & Fresh Herbs  
Lasagna of Wood Grilled Italian Vegetables, Four Cheeses, Herbs and Tomato Sauce  
Penne with Creamy Tomato Vodka Sauce

## Entrees

*Choose Two*

Roast Breast of Carolina Turkey  
With Home-style Pan Gravy

Baked Sugar Cured Ham  
Served with Pineapple Orange Glaze

Boneless Breast of Chicken  
Stuffed with Spinach & Mushrooms,  
Creamy Mornay Sauce

Boneless Breast of Chicken  
Braised with Plum Tomatoes, Garlic,  
Roasted Peppers, Olive Oil & Fresh Basil

Korean Flank Steak  
Soy Bourbon Marinade

Roast Angus Beef Top Round Au Jus

Boneless Pork Loin  
Rubbed with Southwestern Spices

Roast Fillet of Salmon with a Teriyaki Glaze

Filet of Sole Baked in a Delicate Mornay Sauce

Sausage with Onions & Peppers

## Vegetable

*Choose Two*

Sautéed Green and Yellow Beans  
Steamed Carrots with Fresh Baby Dill ~ Sautéed Broccoli with Garlic Butter Crumbs  
Basmati Rice Pilaf ~ Roasted Red Potatoes with Garlic and Rosemary ~ Three Cheese Potatoes Au Gratin

Served with Freshly Baked Rolls and Butter

## Dessert

*Choose One*

Chocolate Mousse Gateau ~ Lemon Tart with Fresh Berries ~ Carrot Cake with Cream Cheese Frosting  
Espresso Cheesecake ~ Our Signature Flourless Chocolate Cake Bete Noir  
Platters of Miniature Desserts (\$1.00 additional)

Freshly Brewed Coffee and Tea Served to Each Guest

**\$29.95/ per person**

Prices Do Not Include a 20% Service Charge and 8% NYS Sales Tax. ~ All Prices are Subject to Change.

\* Buffets under 100 people are an additional \$2.00 per person\*

## BUFFET III

Baby Lettuces with Poached Pear, Stilton and Candied Pecans  
Tossed with Champagne Vinaigrette

*Served First*

~ ~ ~

Platters of Sliced Melons and Berries

Grilled Italian Vegetables  
Drizzled with Balsamic Vinaigrette

Three Cheese Potatoes Au Gratin

Autumn Ravioli  
Pumpkin Filled Pasta Pillows with Caramelized Pearl Onions  
Candied Pecans and Thyme Brown Butter

Grilled Salmon  
With Dill Radish Butter Sauce

Roast Tenderloin of Beef  
With Madeira Sauce

Pascale Bakehouse Breads & Rolls with Butter

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Desserts Variees  
A Selection of Miniature Desserts  
*Served to Each Guest*

Freshly Brewed Coffee and Tea

**\$34.95/per person\***

## ~ PASCALE CATERING AT HOTEL SYRACUSE~

### 2010 EVENT POLICIES & PROCEDURES

**CANDLES:** Syracuse City Ordinances prohibit the use of candles in the Hotel Syracuse. Battery operated candles are available for rental at a small additional fee.

**BANDS:** Bands will be required to sign and return to Pascale Catering an event summary form two weeks prior to your event. City Ordinances prohibits pyrotechnics and fog machines.

**LINENS:** Standard white table linens are included for all functions. There are a variety of colored napkin choices at no additional fee. Please consult with your sales manager for color availability. Coordinating overlays are available at \$4.00 per linen. Linens to the floor and chair covers are available at an additional fee. All food and beverage stations will be draped to the floor in white linen.

**FOOD / BEVERAGE:** All food and beverage products must be supplied and prepared by Pascale Catering Co. We do pride ourselves on customizing each menu to your individual taste, transforming the highest quality and freshest ingredients into delicious, highly presentable dishes, including our famous desserts. We take great care to bring you our full attention in food, wine, service and culinary presentation.

**MINIMUMS:** Events held at the Hotel Syracuse have a minimum food and beverage expenditure. Please consult with our sales manager on dates and requirements.

**FACILITY FEE:** Events held at the Hotel Syracuse have a facility fee of \$1,000.00 for the Lobby, Persian Terrace or Imperial Ballroom and a facility fee of \$1,200.00 for the Grand Ballroom

**GUARANTEE POLICY:** In order that we may better serve your guests, we do ask for an estimated number of attendees ten days prior to your event. You may offer guests a choice of two entrees; however, we must have as estimated number or each entrée ten days prior to your event. We require a final guaranteed number of attendances and choice of entrees seven-two hours (three business days) in advance. This number shall constitute a guarantee and you will be billed for this number or the actual attendance, whichever is higher

**DEPOSITS & PAYMENTS:** In the event of a cancellation, all deposits paid are non-refundable. Event bookings require a \$1,000.00 deposit to reserve a date on a definite basis. Final payment is due in full 48 hours prior to the event unless other arrangements have been approved. Payments made with credit card will be charged an additional 3% service fee.

**SERVICE CHARGE & TAX:** On all food and beverage functions, there will be a 20% service charge and an 8% NYS sales tax applied. All prices quoted are exclusive of service charge and tax. The service charge is applied to cost per person and all other items handled by our staff. New York State Law states that all items including the service charge are subject to a state tax. For tax-exempt organizations, form ST-119 must be submitted two weeks prior to the function date.

**ADDITIONAL LABOR:** All dinner prices are based on a four-hour function. Brunch, lunch and reception prices are based on a three-hour function. Events extending beyond will be subject to additional labor fees.

**STAFFING:** An Event Manager will be assigned to your function and will coordinate your entire evening to your standards and satisfaction. All service staff will be dressed in black and white tuxedo uniforms.

~ Notes ~