

*Pascale's at
The Hotel Syracuse
Wedding Package*

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Pascale's at the Hotel Syracuse

*Is Proud to Present this Four Hour Wedding Package
For Your Special Day...*

Four Consecutive Hours of Premium Brand Bar

Consisting of Red & White Wine, Regular & Light Beers,

Assorted Soft Drinks, Mixers & Premium Brand Liquors to Include:

Absolute Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Dewar's Scotch & Seagram's 7 Whiskey

Add Additional Hour.....\$4.00

Upgrade to Boutique.....\$8.00

Additional Bar..... \$200.00 + \$90.00 Bartender Fee

Wine Service with Dinner..... \$24.00 per bottle

Champagne Toast

For All Guests

Cocktail Hour Includes...

Antipasto Table

A Beautiful Garnished

Multilevel Display of Italian Specialties Consisting of:

Colorful Vegetable Crudites 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 Pascale's Bakehouse Breads

Additional Antipasto Table Items:

Assorted Italian Salamis, Cappacola, and Prosciutto

Wood Grilled Vegetables with Balsamic Vinaigrette and Fresh Mozzarella

Mini Baguette Sandwiches with Premium Italian Meats, Bermuda Onion, and Roasted Peppers

\$1.50 per person per addition

******Selection of Passed Hors d'Oeuvres Available at an Additional Charge***

Add Passed Hors d'Oeuvres to Your Package at Special Prices

Each Selection Includes One Piece per Person

Passed on Silver Trays by Wait Staff

Coteghini Sausage

Baked in Puff Pastry

Crostini with Tomato, Basil,
Garlic and Fresh Mozzarella

Crostini with Southwestern Chicken
And Guacamole

Crostini with Dried Tomato Tapenade
And Goat Cheese

Vegetable, Chicken or Pork Pot Stickers
With Soy Ginger Dipping Sauce

Mushrooms Stuffed

With Sausage or Crabmeat

Indonesian Chicken Satays
With Spicy Peanut Sauce

Smoked Salmon Pinwheels
On Rye Toast

Spanakopetas

Spinach and Feta Wrapped in Phyllo

Swedish Meatballs Served in a Rich Sauce
Accented with Sour Cream

Choose 3 for \$4.00 per person

Wild Mushroom Tartlets

With Smoked Mozzarella

Scallops Wrapped in Bacon

Warm Tartlets of Duck Confit,
Caramelized Onion Apple and Smoked Cheddar

Sun Dried Tomatoes

Stuffed with Herbed Goat Cheese

Grilled Spicy Beef

Rolled with Crisp Chinese Vegetables

Asparagus Wrapped

In Prosciutto and Provolone

Skewered Thai Peanut Shrimp

With Chili-Garlic Dipping Sauce

Grilled Marinated Peach Wrapped in Prosciutto

With Mascarpone and Fresh Mint

Seared Sesame Crusted Ahi Tuna

With Wasabi Aioli

Coconut Crunchy Shrimp

Choose 3 for \$6.00 per person

Sun Dried Tomatoes

Stuffed with Herbed Goat Cheese

Scallops Wrapped in Bacon

Miniature Lobster Club Sandwiches

Skewered Thai Peanut Shrimp

With Chili-Garlic Dipping Sauce

Grilled Marinated Peach Wrapped in Prosciutto

With Mascarpone and Fresh Mint

Coconut Crunchy Shrimp

Brie & Raspberry Wrapped in Phyllo

Seared Sesame Crusted Ahi Tuna

With Wasabi Aioli

Chilled Jumbo Shrimp

With Two Dipping Sauces

Baby Lamb Chops

With Green Peppercorn Dijonnaise

Grilled Spicy Beef

Rolled with Crisp Chinese Vegetables

Peppered Beef Carpaccio

On Parmesan Croutons

Spring Rolls

With Ginger Dipping Sauce

Choose 4 for \$8.00 per person

Meal Selections Include:

*All Meals are accompanied with your Choice of Soup or Salad, Entree
A Vegetable & Starch, Assorted Breads, & Freshly Brewed Coffee & Tea*

Soup or Salads

*** Additional Selections Available at a Small Upgrade*

Garden Salad

Mixed Greens with Garden Vegetables, Crumbled Blue Cheese and Drizzled with Champagne Vinaigrette

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Caesar Salad

*Romaine with Creamy Caesar Dressing,
Sliced Beefsteak Tomatoes and Crisp Herb Croutons*

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Sonoma Field Salad

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

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Tortellini en Brodo

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

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Tuscan Bean Soup

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

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Butternut Squash Soup

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

Starch

*Roasted Red Potatoes
With Herbs and Garlic*

White and Wild Rice Pilaf

Three Cheese Potato Au Gratin

Roast Garlic Mashed Potatoes

White and Sweet Potatoes au Gratin

Herbed Soft Polenta

Golden Barley Pilaf

Vegetable

*Broccoli and Cauliflower Florets
With Garlic Butter Crumbs*

Mixed Julienne Vegetables

Grilled Italian Vegetables

Baby Carrots with Dill and Chives

Sautéed Green Beans

Stir-Fried Snow Peas with Multicolor Peppers

Steamed Asparagus

Special Touches....

*Shrimp Cocktail Served to Each Guest.....\$7.00 pp
Intermezzo Served Between Courses.....\$ 3.00 pp
Pasta Course Served After Salad Course.....\$ 4.00 pp
Viennese Table Served After Dinner.....\$ 7.00 pp
Chocolate Covered Strawberries Served with Cake.....\$ 1.50 a Piece
Wine with Dinner Served with Entrée..... \$24.00 Bottle*

ENTRÉES

Choose Two

Autumn Ravioli	\$52.95
<i>Pumpkin Filled Pasta Pillows with Caramelized Pearl Onions, Candied Pecans and Thyme Brown Butter</i>	
Vegetable Wellington	\$52.95
<i>Grilled Italian Vegetables Layered with Garlic Artichoke Puree, Baked in a Puff Pastry and Served with Roasted Red Pepper Coulis</i>	
Chicken Breast Roma	\$53.95
<i>Stuffed with Broccoli, Sundried Tomatoes and Ricotta Served with Fresh Tomato Basil Coulis</i>	
Chicken Breast Florentine	\$53.95
<i>Stuffed with Spinach and Mushrooms Served with a Creamy Mornay Sauce</i>	
Herb Roasted Lamb	\$57.95
<i>Boneless Leg of Young Australian Lamb Rubbed with Minted Basil Pesto Roasted Garlic Mint Demi Glace</i>	
Asian Pork Tenderloin	\$55.95
<i>Marinated with Soy, Scallions and Whiskey, Grilled and Served with Thai Peanut Sauce</i>	
Baked Cod Dijonnaise	\$56.95
<i>Fillet Topped with Dijon Mustard, Sliced Beefsteak Tomatoes, Grated Romano and Herbed Breadcrumbs; Baked in a Light Lemon Cream</i>	
Roast Salmon	\$56.95
<i>Thick Sliced Fillet Crusted with Fresh Herbs and Panko Crumbs, Served with Fresh Basil Hollandaise</i>	
Boneless Prime Rib with Madeira Sauce	\$61.95
Roasted Halibut	\$62.95
<i>Firm White Alaskan Fillet with a Sun Dried Tomato Tapenade and Served with a Bouillabaisse Sauce</i>	
Roast Tenderloin of Beef	\$64.95
<i>Pair with Roasted Herb Crusted Salmon</i>	\$1.00 extra
<i>Or Grilled Marinated Shrimp</i>	\$2.00 extra
<i>Or Broiled Lobster Tail (4 oz.)</i>	-\$Market Price
Roast Rack of Veal	\$66.95
<i>Slow Roasted Prime Rib" of Provini Veal with a Green Peppercorn Tarragon Sauce</i>	

You May Offer Your Guest Two Selections and a Vegetarian Option

If you would like to offer THREE Selections and a Vegetarian, an Additional \$1.00 per person will be added

*In Addition to These Fine Selections, Our Wedding Professional will Custom Design Menus
For You & Your Guests*

*Does Not Include 20% Service Charge or 8% NYS Sales Tax
**All Prices Subject to Change*

BUFFET 1

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

Entrées

Choose Two

Roast Breast of Carolina Turkey
With Home-Style Pan Gravy

Korean Marinated Flank Steak
Soy Bourbon Marinade

Baked Sugar Cured Ham
Served with Pineapple Orange Glaze

Boneless Pork Loin
Rubbed with Southwestern Spices

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

Roast Fillet of Salmon
with Herbs & Panko

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

Filet of Sole
Baked in a Delicate Mornay Sauce

Vegetable

Choose Two

Julienne Zucchini, Yellow Squash, Carrots and Sweet Peppers
Sautéed with Fresh Basil and Chives
Steamed Carrots with Fresh Baby Dill
Sautéed Broccoli and Cauliflower Florets 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

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**Freshly Brewed Coffee & Tea**

**\$61.95**

*Does Not Include 20% Service Charge or 8% NYS Sales Tax*

*\*\* All Prices Subject to Change*

# BUFFET 2

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

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*Platters of Sliced Melons and Berries*

*Sliced Tomatoes and Fresh Mozzarella Drizzled with Basil Vinaigrette*

*Grilled Italian Vegetables  
Drizzled with Balsamic Vinaigrette*

*Three Cheese Potatoes Au Gratin*

*Pasta Tossed with Creamy Vodka Sauce  
Served with Grated Parmesan Cheese*

*Grilled Salmon  
With Dill Radish Butter Sauce*

*Chicken Florentine  
Boneless Breast Stuffed with Spinach and Mushrooms  
Creamy Mornay Sauce*

*Roast Tenderloin of Beef  
With Madeira Sauce  
Carved To Order*

*Pascale Bakehouse Breads & Rolls with Butter*

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*Freshly Brewed Coffee and Tea*

**\$66.95/per person\***

## *ADDITIONAL SELECTIONS*

*These Additional Selections are carved to Order by Chef  
~Add to Any Buffet~*

*Roast Steamship of Beef Au Jus 3.50  
Roast Boneless Leg of Lamb Marinated in Garlic and Herbs with a Tarragon Marsala Sauce 3.50  
Roast Rib Eye of Beef with a Creamy Horseradish Sauce 5.00  
Roast Tenderloin Angus Beef with a Wild Mushroom Demi-Glace 6.95*

*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\**

# Wedding Package Also Includes:

*Complimentary Color Choice of Standard Table Linens & Napkins*

*~Or~*

*Linens to the Floor with Complimentary Overlays at \$10.00 per table  
\$26.00 Value for \$10.00!*

*Mirrors to Accent Your Centerpieces*

*Silver Table Numbers*

*Silk Arrangements for Food Display Tables*

*Experienced Wedding Coordinator*

*Professional Banquet Team to Host & Oversee all aspects of your day*

*End of Evening Coffee & Water Station*

*Complimentary \$50.00 Gift Certificate at Pascale's on your One Year Anniversary*

*Referrals for Florists, Photographers, Limos, Etc.*

*Preferred Rates at Jefferson Clinton Hotel*

*Complimentary Room for Bride & Groom at Jefferson Clinton Hotel  
(up to a \$300.00 value, minimum of 10 rooms blocked is required)*

*Attached Parking Garage \*Ask Coordinator for Pricing*

# *~Pascale's at the Hotel Syracuse~*

*For no additional fee Pascale's Catering Co.  
will provide these elegant touches to your event:*

- ◆ *Setup Favors and Décor*
- ◆ *White or Ivory Table Linens*
- ◆ *A Selection of 24 Colors of Napkins to Choose from*
- ◆ *A Selection of 24 Colors of Accents to Tie the Room Together*
  - ◆ *Under 21 Bar Pricing*
  - ◆ *Children's Pricing*
  - ◆ *Extended Hours:*
- ◆ *We will be More than Happy to Extend your Evening for \$300.00 / per hour ++*

## *~Special Touches~*

*Add these distinct extras to your special day to enhance the look of perfection.  
At Pascale's at the Hotel Syracuse we take pride in not only our cuisine and service,  
but also our fine taste in luxury.*

- ◆ *Ice Sculptures*
- ◆ *Champagne Fountain*
- ◆ *Chocolate Fountain*
- ◆ *Table Overlays*
- ◆ *Linens to the Floor*
- ◆ *Chair Covers*
- ◆ *Fabric Draping on Windows*
- ◆ *Stage for Head Table*
- ◆ *Up Lighting of Room*
- ◆ *Candy Table*
- ◆ *Edible Flowers and Fruit Bouquets*
- ◆ *Centerpiece Rentals*
- ◆ *Individual Menus for Each Place Setting*
- ◆ *Candles-Battery Operated*
- ◆ *Italian Cookie Platters*
- ◆ *Audio and Visual Rental*
- ◆ *Coat Check*

*\*\* Inquire about specific Pricing; Pricing Subject to Change*

# *~Complimentary Wedding Cake Special~*

*For Weddings On  
Friday Evenings, Saturday Afternoons-until 5pm & Sundays*

*~FROM PASCAL'S BAKEHOUSE~*



*PASCAL'S CATERING CO. INVITES YOU TO SHARE YOUR  
SPECIAL DAY WITH US*

# *Pascale's at the Hotel Syracuse*

## *~Chocolate Fountains~*

*Bring a sense of classic Romance to the air with  
Our beautifully decorated & catered chocolate Fountains.  
Let us to help you make your event a truly memorable occasion.*



### *Tastefully Simple Fountain Package*

*Constant Flowing Creamy Chocolate with dippers to Include  
Strawberries, Pineapple, Bananas, Grapes, Marshmallows, Pretzels, Oreos & Nutter butters*  
\$4.95 pp



### *Elegance Fountain Package*

*Entice your guests with this luxurious Chocolate Spring with Dippers to Include; Strawberries, Pineapple, Bananas, Grapes,  
Marshmallows, Pretzels, Nutter Butters, Oreos, Melons, Cherries, Graham Crackers, Rice Krispie Treats, Milanos & Biscotti*  
\$5.95 pp



### *Regal Fountain Package*

*Enchant your guests with this package fit for a King & Queen  
Enjoy Two Fountains with two Chocolate Flavors for everyone to choose from. Your dippers will include; Strawberries, Pineapple,  
Bananas, Grapes, Marshmallows, Pretzels, Nutter Butters, Oreos, Melons, Cherries, Graham Crackers,  
Rice Krispie Treats, Milanos & Biscotti*  
\$6.95 pp



### *Chocolate & Champagne*

*Sinfully Sweet Belgian Chocolate paired with Prosecco Champagne  
Put an elegant twist on any occasion. Dippers to Include Strawberries, Pineapple, Bananas, Grapes, Marshmallows, Pretzels &  
Cookies*  
\$7.95 pp

*\*\*Dark Chocolate, Milk Chocolate, White Chocolate, Caramel or Peanut Butter; White Chocolate Can Be Tinted or Flavored*

*\*\*\*Minimum of 75 pp per Fountain, All Prices Subject to Change. Prices do not include 20% service Charge or 8% NYS Sales Tax*

## *PASCALÉ CATERING 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/DJ:* Bands/DJs 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.

*GRAND BALLROOM:* All clients using the Grand Ballroom on the 10<sup>th</sup> floor of the Hotel Syracuse, agrees to the fact that the Owner will not allow the Grand Ballroom balcony to be used for any event, for any reason, no exceptions.

*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

*MATERIALS AND DELIVERIES:* Pascale's will receive materials for incoming functions no earlier than two days prior to the function date. Materials must be picked up no later than two days after the function. Please coordinate arrangements directly with your sales manager to insure proper handling. Pascale's is not responsible for any items left after your function. We have the right to discard any items left here without coordination through your Sales Manager. Any and all deliveries and/or setup materials must be brought in through the Onondaga Street entrance (former Coach Mac's Restaurant) and must be transported to the appropriate floor via the service elevators and corridors. Neither loading nor unloading of any equipment, materials or items of any kind will occur through the South Warren Street exit and no use of passenger elevators to move these items through the Hotel will occur at any time. All bands, vendors, suppliers, etc will provide the means and methods necessary to transport materials, equipment, etc. in and out of the facility.

No banners, decorations, speakers, lights, etc. will be hung or affixed to any ceiling, walls or floors with mechanical fasteners (nails, screws, wires, etc.) or any kind of tape or glue. Pascale Catering Co. cannot be responsible for damage or loss of any articles or merchandise left in Hotel Syracuse prior or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set up prior to the planned event or left unattended for any time.

*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.

Pascale Bakehouse has been creating custom design Wedding Cakes and specialty desserts to compliment every occasion for over 18 years. In the event you choose an alternate baker, Pascale Catering Co. will apply a \$1.50 per person service charge to cut and serve your wedding cake.

*ENGINEERING & AUDIO VISUAL:* Special engineering requirements must be specified to our Catering Department at least two weeks prior to the function. Charges will be based on labor involved and power drain. We will be pleased to arrange for any audio/visual requirement for your function. Francis Audio Visual is our contracted in-house provider. A 20% labor charge is assessed on all audiovisual equipment.

*MINIMUMS:* Events held at the Hotel Syracuse have a minimum food and beverage expenditure depending on the day, plus an additional facility rental fee of \$1,000.00 for the Lobby, Persian Terrace or Imperial Ballroom and \$1,200.00 facility rental for the Grand Ballroom.

*GUARANTEE POLICY: In order that we may better serve your guests, we do ask for an estimated number of attendees one week prior to your event. You may offer guests a choice of two entrees; however, we must have an estimated number for each entrée one week prior to your event. An additional \$1.00 per person will be applied when offering a third entrée. 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: 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. An additional \$1,000.00 deposit is due five months prior and applied as credit to the balance due. Final payment is due in full 48 hours prior with a Certified Check or Money Order made out to Pascale Catering Co. Payments made with credit card will be charged an additional 3% service fee. Please consult with your sales manager for deposit information on all other events.*

*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.*

*CANCELLATION POLICY: Should you at any time to cancel your wedding reception, the following penalty charges will be assessed, based on the receipt of a written cancellation request. All percentages are based on the anticipated event revenue.*

*All prior Deposits are nonrefundable*

*Cancellation within 1-6 months from the event date: 50% of anticipated revenue will be due to Pascale Catering if we do not rebook the room with comparable revenues.*

*Cancellation within 30 days or less: 75% of the anticipated revenue is due*

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

*PASCALÉ CATERING CO: Is licensed and insured to serve alcoholic beverages. We carry one million dollar (\$1,000,000.00) liquor liability and two-million dollar (\$2,000,000.00) general liability.*