

Newlywed Brunch

Classic Breakfast Buffet

Assorted Chilled Fruit Juices
Seasonal Fresh Fruit Bowl
Scrambled Eggs
Applewood Bacon
Country Sausage Links
Breakfast Potatoes
Assorted Breakfast Pastries
Danish & Muffins

\$13.00 per person

Buckeye Brunch Buffet

Assorted Chilled Fruit Juices
Seasonal Fresh Fruit Bowl
Scrambled Eggs
Applewood Bacon
Country Sausage Links
Breakfast Potatoes
Cinnamon French Toast with Maple Syrup
Assorted Breakfast Breads
Danish & Muffins
Butter Breaded Chicken
Roast Beef au Jus
Pasta Marinara
Vegetable Medley
Bucci Garden Salad
Assorted Mini Pastries

\$20.00 per person

Brunch Enhancements

Omelet Station \$5.00 per person
Belgian Waffle Station \$4.00 per person

*Unless noted, there is a minimum of 25 guests for all breakfast buffet menus.
Please add 20% service charge & 7.75% sales tax.
All breakfasts include coffee, decaffeinated coffee, and a selection of herbal teas.*

Beverage service

All packages are based on five hours unlimited service, with soft drinks & wash, garnish

House Brands Bar Service

Each additional hour \$3.00 per person

Includes Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, Scotch, Amaretto, Peach Schnapps, Triple Sec
Bottled Domestic Beer [Budweiser, Bud Light, Miller Lite, Amstel Light]
House Wines by the Glass [Chardonnay, Cabernet, White Zinfandel]

Deluxe Brands Bar Service – additional \$3.00 per person

Each additional hour \$4.00 per person

Includes Smirnoff/Stoli Vodka, Beefeater Gin, Bacardi Rum, Jose Cuervo Tequila, Seagram's 7 Whiskey,
Jim Beam Bourbon, Dewar's Scotch, Amaretto, Peach Schnapps, Triple Sec
Bottled Domestic & Import Beer [Budweiser, Bud Light, Miller Lite, Amstel Light, Corona]
House Wine by the Glass [Chardonnay, Cabernet, Merlot, White Zinfandel]

Premium Brands Bar Service – additional \$6.00 per person

Each additional hour \$5.00 per person

Includes Grey Goose Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Cuervo Gold Tequila, Jack Daniels
Whiskey, Jim Beam Bourbon, Johnny Walker Scotch, Amaretto, Peach Schnapps, Triple Sec
Bottled Domestic & Import Beer [Budweiser, Bud Light, Miller Lite, Corona, Heineken]
House Wines by the Glass [Chardonnay, Pinot Grigio, Merlot, Cabernet, White Zinfandel]

Wedding receptions

“Our Gift to You”

Each wedding package includes:

White or Ivory Linens – Choice of Napkin Color

Hotel Centerpiece to include votive candles

Complimentary Cake Cutting Service

Complimentary Room Rental and/or Set up Fees

Complimentary Bartender – Complimentary Dance Floor

Assistance with Set up & Coordination of Deliveries

Crowne Weddings Director

Overnight Guest Room for Bride & Groom with Breakfast for Two

Chef-hosted tasting for up to four guests

Complimentary Shuttle Service (24/7) to Cleveland Hopkins Airport

Ample, free parking – Easy access to major freeways

Specially discounted guest room rates for out of town guests

Always In Style – On-site Licensed Massage Therapist, available by appointment

Catered exclusively by award winning Bucci's Restaurant, named one of Cleveland's BEST Italian

Restaurants by Cleveland Magazine

Wedding receptions

Platinum Wedding Package

- *Five Hours Unlimited Premium Brands Bar Service and Wine Service during dinner*
 - *Champagne Toast for all Guests*
- *Choice of Three Hand-passed Hors D'oeuvres*
 - *Bucci Antipasto Display*
 - *Deluxe Finger Pastry Display*
 - *Gourmet Coffee Station*
- *Chair Covers & Bows for all Guests with specialty linens*

Plated Dinner Service

Choice of one

Caesar Salad with garlic croutons and homemade dressing
House Salad
Strawberry Salad with Sweet & Sour Celery Seed Dressing

Choice of one

New York Strip Steak, Brandy Peppercorn Sauce
Roast Prime Rib au Jus, Horseradish Cream Sauce
Filet Mignon, Cabernet Demi Glace
Veal Tenderloin Marsala

Choice of one

Chicken Piccata or Marsala
Chicken Parmesan
Mediterranean Crusted Atlantic Salmon
Romano Crusted Halibut Filet

Choice of two

Rice Pilaf
Au Gratin Potatoes
Tuscan Mashed Potatoes
Roasted Redskin Potatoes
Cavatelli
Parmesan Risotto
Pasta Marinara or Tomato
Broccoli Milanese
Vegetable Medley
Glazed Carrots
Green Beans Almondine or Agli e Olio

\$75. per person

(20% service charge and 7.75% sales tax will be applied)

Wedding receptions

Gold Wedding Package

- Five Hours Unlimited Deluxe Brands Bar Service
- Champagne Toast for all Guests
- Italian Meat & Cheese Display
- Gourmet Coffee Station
- Deluxe Finger Pastry Display

Plated Dinner Service

Choice of one

Caesar Salad with garlic croutons and homemade dressing
House Salad
Strawberry Salad with Sweet & Sour Celery Seed Dressing

Choice of one

Roasted Beef Tenderloin Funghetto
Roast Pork Loin with Madeira Sauce
Strip Steak with Marsala Peppercorn Sauce

Choice of one

Chicken Piccata or Marsala
Chicken Parmesan or Butter Breaded Cutlet
Roasted Rosemary Chicken
Broiled Boston Scrod Milanese
Balsamic Glazed Atlantic Salmon

Choice of two

Rice Pilaf
Au Gratin Potatoes
Tuscan Mashed Potatoes
Roasted Redskin Potatoes
Cavatelli
Parmesan Risotto
Pasta Marinara or Tomato
Broccoli Milanese
Vegetable Medley
Glazed Carrots
Green Beans Almondine or Agli e Olio

\$65. per person

(20% service charge and 7.75% sales tax will be applied)

Silver Wedding Package

- Five Hours Unlimited House Brands Bar Service
- Champagne Toast for Bridal Party
- Domestic & Imported Cheese Tray
- Gourmet Coffee Station
- Assorted Finger Pastries

Buffet Dinner

- Dinner service is served with House salad, Rolls and Butter

Choice of one

Garlic Dijon Roasted Pork Loin
Roasted Sirloin of Beef, Natural Jus
Cherry Glazed Smoked Pit Ham
Herb Roasted Breast of Turkey, pan Gravy
Roast Prime Rib of Beef, Horseradish Sauce
(add \$8.00 per person)

Choice of one

Roasted Rosemary Chicken
Chicken Piccata or Marsala
Chicken Parmesan or Butter Breaded Cutlet
Eggplant Parmesan
Roasted Atlantic Salmon with Fennel & onions

Choice of two

Rice Pilaf
Tuscan Mashed Potatoes
Roasted Redskin Potatoes
Pasta Marinara or Tomato
Broccoli Milanese
Vegetable Medley
Glazed Carrots
Green Beans Almondine or Agli e Olio

\$55. per person

(20% service charge and 7.75% sales tax will be applied)

Stationed Hors d'Oeuvres

Each hors d'oeuvre is priced per 25 guests as an addition to a dinner package, with one-hour service prior to dinner. There is a minimum of 25 guests for all hors d'oeuvres.

Displays

Bucci's Classic Antipasto \$125.00

Including, but not limited to the following: imported & domestic cheeses, marinated mushrooms and artichoke hearts, roasted red peppers, green olives, pitted calamata olives, dry sausage, and Genoa salami. Accompanied by crackers, bread sticks, and crostini

Italian Meat & Cheese Display \$125.00

Imported meats, dried sausages and cheeses with assorted crackers and crostini

Mezza Platter \$125.00

Fresh pita triangles with a combination of hummus, baba ganoush, stuffed grape leaves and Greek olives

Sliced Seasonal Fruit Mosaic \$90.00

Impressive arrangement of fresh seasonal melons, berries, and fruits

Domestic and Imported Cheese Display \$90.00

Domestic and imported cheeses with crackers and grissini. Garnished with red grapes and strawberries

Crudités Display \$90.00

Carrot sticks, cucumber, cherry tomatoes, zucchini, red and yellow peppers, celery sticks, broccoli and cauliflower florets, served with fresh dill dip

Grilled Vegetable Display \$125.00

Marinated and flame grilled potato wedges, eggplant, portabella mushrooms, roasted red peppers, asparagus, zucchini and yellow squash, broccoli, cauliflower, carrots, and tomatoes

Seafood

Jumbo Shrimp Cocktail \$100.00

Colossal Black Tiger Shrimp, citrus poached served with spicy cocktail sauce

Miniature Crab Cakes \$100.00

Our secret recipe, served with spicy remoulade.

Calamari with Tri Colored Peppers \$140.00

Our infamous calamari - lightly seasoned and tossed with sautéed tri colored peppers. Served with marinara sauce

Crab Stuffed Mushroom Caps \$90.00

Jumbo mushroom caps with crab meat and seasoned bread crumbs, topped with provolone cheese

Smoked Salmon Display \$100.00

Nova Lox with capers, red onion, cream cheese, and bagels



Stationed Hors d'Oeuvres

Chicken

Sesame Chicken Satay \$90.00

Japanese breaded chicken tenders, skewered and served with homemade teriyaki dip

Chicken Wings \$80.00

Jumbo wings in either traditional or Bucci buffalo style, served with celery sticks and chunky bleu cheese for dipping

Chicken Fingers \$80.00

Hand breaded tenders, made to order and served with choice of Dijon mayo or ranch dip

Chicken Quesadillas \$80.00

Wrapped tortillas served with avocado dip and salsa

Beef, Pork, & Lamb

Cocktail Meatballs & Sweet Italian Sausage \$80.00

Served in our traditional tomato sauce with parmesan cheese

Beef Tenderloin Satay \$100.00

With a tangy hoisin glaze

Italian Sausage & Tri Colored Peppers \$80.00

Tossed in seasonings and roasted, then skewered

Lollipop Lamb Chops \$125.00

Rosemary grilled - an impressive appetizer

Waterchestnuts Wrapped in Bacon \$110.00

In our brown sugar glaze

Cheese & Vegetable

Breaded Cheese Ravioli \$80.00

Large pasta pockets, hand breaded and toasted golden, served with marinara sauce

Roasted Vegetable Quesadillas \$80.00

Crisp flour tortilla filled with cheese and vegetables

Bucci Bruschetta \$80.00

Ripe tomatoes, buffalo mozzarella, and basil served with crostini

Vegetable Spring Rolls \$80.00

Served with hot mustard and sweet chili sauce

Rehearsal dinner

*Minimum of 25 guests in order to reserve the room as private.
Please add 20% service charge and 7.75% sales tax.
Menu items may be customized to suit your needs.
Please contact your salesperson for additional information.*

Plated Dinner Menu 1

\$24.00 Per person

Bucci's House Salad
Choice of homemade dressings

Assorted Rolls

10oz. Strip Steak
Topped with garlic butter
served with house potato

12oz. Pork Chop
Char grilled to order
served with house potato

Chicken Piccata
Chicken breasts sautéed in a light lemon white wine sauce
served with Rice Pilaf

Cedar Plank Salmon
Roasted over fennel & sweet onions, Dijon mustard,
fresh herbs, served with broccoli milanese

Choice of Assorted Finger Pastries or Raspberry Sorbet

*Menu also includes fresh brewed regular &
decaffeinated coffees, iced tea and sodas.*

Plated Dinner Menu 2

\$29.00 Per person

Bucci's House Salad or Caesar Salad
Choice of homemade dressings

Assorted Rolls

Chicken Marsala
In a rich Marsala wine sauce with mushrooms over angel
hair pasta

12oz. New York Strip Steak
USDA Upper Choice, grilled &
made to order and served with house potato

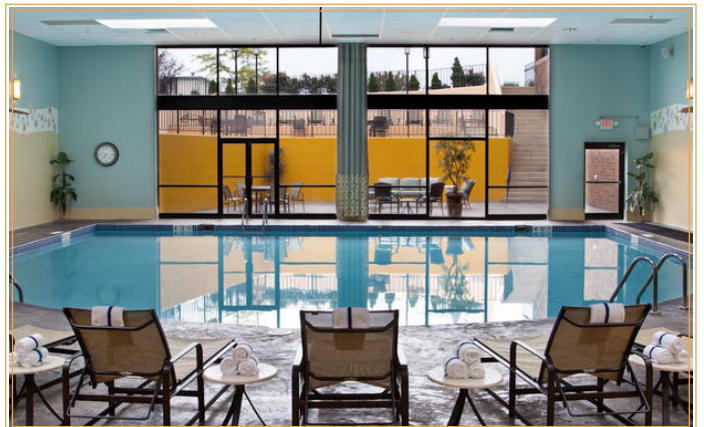
Veal Parmesan
Breaded cutlet, smothered in tomato sauce and
provolone cheese, served with pasta

Shrimp Marinara
Jumbo shrimp over linguini in a fresh marinara sauce

Choice of Assorted Finger Pastries or Raspberry Sorbet

*Menu also includes fresh brewed regular &
decaffeinated coffees, iced tea and sodas.*

Photos



Wedding policies & procedures

Accommodations

The Grand Ballroom can comfortably accommodate up to 350 people for a wedding reception, depending on the type of set up, service style and additional decorations needed. The Hotel may provide rounds of 8 and rounds of 10, to be used at the discretion of the Bride & Groom. Standard linens are white or ivory, with their choice of a colored napkin. Floor length and specialty linens are available at an additional cost. A minimum of 175 guests is required to reserve the entire Grand Ballroom; otherwise the room can be divided in to the appropriate sections.

Save the Date

The date and appropriate space can be tentatively held for the Bride & Groom for up to one week, allowing time to gather information, have questions answered, and make a formal decision. The Bride and/or Groom's full contact information [name, primary phone number, address, and email] is required to hold space. While a date is being held, additional inquiries will be accepted from other prospective couples/groups, and the Bride/Groom will be notified if their date is being requested, allowing them an opportunity to make a decision. A tentative hold is not a guarantee on date (s) and/or space, only a courtesy extended to allow them time to make an informed decision.

Booking

Once a Bride & Groom are ready to book, a confirmation agreement outlining hotel policies & procedures, the date/space/time of their function, guest room accommodations and any other pertinent information must be sent within 24 hours. A \$1,000.00 non-refundable deposit is due at the time the agreement is signed, and will secure their date as definite. The deposit is transferable in the event the date is changed, and will be applied towards their final bill.

Guest Room Accommodations

A guest room block may be set up for those guests wishing to make individual reservations at a discounted rate. The Hotel will set the discounted rate, determined by availability and date of event, and provide any pertinent information in the confirmation agreement. Guests are to make their individual reservations by contacting the hotel and have until the cut-off date (usually 2-3 weeks before the arrival date) to be guaranteed the discounted rate. A credit card is required at the time the reservation is made to guarantee; the guest has until 6:00pm day of arrival to cancel without penalty. Rooms not picked up in the block by the cut-off date will be released and sold at the standard rate, and the Bride & Groom are not penalized for these rooms.

Advanced Deposit

The initial \$1,000.00 deposit due at the time the agreement is signed is applied towards the final bill. 50% of the estimated balance is due ninety days prior to the reception, and the remaining balance is due five days prior, with the final guarantee. Payment may be made by check or credit card.

Menu Selections

Menu pricing can not be guaranteed more than six months prior to the date of the reception, due to rising food costs, shortages, nationwide food recalls, or other circumstances beyond the Hotel's control. Package pricing can be locked in for a Bride & Groom, with menu substitutions for items not available at current pricing. All menu items are subject to a 20% taxable service charge and 7.75% sales tax.

Tasting

Tastings are held Monday-Friday 2:00pm-4:00pm in Bucci's Restaurant and must be scheduled in advance with the Crowne Weddings Director. The chef-hosted tasting is available ninety days to six months prior to the reception, and is for the Bride & Groom and up to two guests. Bride & Groom must supply a list of items they'd like to sample, and get approval from the Crowne Weddings Director. Due to preparation time and availability, certain menu items may not be available.

Food & Beverage

The Hotel has a strict policy prohibiting outside food & beverage, with the exception of the wedding cake. Ethnic pastries and desserts may be allowed, in addition to Hotel package, and must be delivered in the condition that they will be served. Access to kitchen will not be permitted under any condition and Hotel reserves the right to refuse to serve any item that does not meet health standards (i.e. raw foods, etc.). Hotel must have advance notice of any outside items being brought in. Items must be delivered day of function, as storage/refrigeration space can not be guaranteed. Further, they must be clearly denoted as to the source. Due to liability and insurance regulations, upon conclusion, any left over or remaining food becomes the property of the hotel, and may not be taken off the premises.

Decorations

The Hotel provides linens, napkins, centerpieces, tables/chairs, plates and silverware, included in the cost of the package. Groups are permitted to supply their own decorations, such as chair covers, tooling & lighting, and centerpieces at no additional cost, or they may order through the Hotel. The use of confetti and glitter is strictly prohibited, and a cleanup fee may be assessed. The Hotel will assist with the setup of the items as long as detailed instructions are provided; however, will not be responsible for decorating room and/or assisting contracted vendors with their set up. Access to room will be provided the day of the reception, at a time to be specified in advance by the Crowne Weddings Director. Any earlier access to the function room is subject to hotel availability and can not be guaranteed.