



CROWNE PLAZA[®]

— BY IHG —

Cleveland at Playhouse Square
2026 Wedding Menus



Our gifts to you ... the below features are included in all wedding packages

- complimentary event (non-overnight) valet parking for all guests
- complimentary wedding suite overlooking glittering playhouse square
- discounted sleeping room rate for wedding guests
- personalized room block reservation link
- complimentary distribution of wedding welcome bags upon check-in
- floor length linen
- elegant signature crowne plaza centerpieces
- custom size dance floor
- staging for band, dj, or wedding party table
- waived reception set up & rental fees
- waived cake cutting and plating fee
- ceremony rehearsal space*
- handcrafted signature cocktail*
- custom menu tasting for wedding couple and four guests
- personal wedding specialist

*based on availability

included features are based on a guest count of 100+, inclusions may vary with lower guest count



Ceremony with a view

Provide your guests with the luxury of having your ceremony and reception in one location

Ballroom Ceremony

- \$1,800 + 24% service charge and 8% tax

Outdoor Terrace Ceremony *for weddings with 100 or fewer guests*

- \$1,500 + 24% service charge and 8% tax

Ask about special pricing for off-season, friday, or sunday ceremonies

Ceremony includes:

chair set up

rehearsal the evening prior with our wedding specialist*

breathtaking view of the Playhouse Square and chandelier

natural light for amazing photos of your memorable day

Our wedding specialist is delighted to incorporate your family traditions and unique style into your ceremony to create the perfect day you have always envisioned!

*based on availability



Marquee Wedding Package

\$133.99 per person, *exclusive* of service charge & tax

\$179.44 per person, *inclusive* of service charge & tax

four hour open deluxe bar service

two hand passed hors d'oeuvres

champagne toast for all guests

artisan dinner rolls

choice of starter salad

choice of two entrées & a vegetarian entrée

wedding cake (includes tasting, design consultation, delivery, and cutting)

after dinner coffee and hot tea station

Marquee Wedding Package

Details

Choice of two hors d'oeuvres

spinach feta phyllo purse
vegetable spring rolls, zesty orange sauce
antipasto skewer
sesame teriyaki spiked beef meatball
italian stuffed, asiago crusted mushroom
water chestnuts wrapped in bacon

Starter salad options:

harvest salad, arcadian blend of sweet lettuces, english cucumber, grape tomato, shaved parmesan, focaccia croutons, balsamic vinaigrette
caesar salad, crisp romaine, shaved parmesan, focaccia croutons, rich and creamy caesar dressing

Choice of two entrées & a vegetarian entrée

ny strip steak, cabernet demi-glace
chicken marsala, all natural chicken breast sautéed in a rich marsala wine sauce with cremini mushrooms
chicken romano, all natural chicken breast, parmesan herbed panko crust, and rich creamy boursin sauce
atlantic thyme buttered cod, baby spinach, lemon, oven roasted tomatoes
grilled vegetable medley tossed in pesto penne pasta
butternut squash ravioli, cinnamon cream sauce, toasted pecans
(all entrees are served with client's choice of seasonal starch and vegetable)

Décor

poly floor length linens, select colors (based on 10 chairs per table)
poly linens on card table, gift table, and dj table
white napkins
crowne plaza banquet chairs
elegant centerpieces and votive candles

Extras

complimentary wedding suite for the couple on the wedding night
complimentary overnight valet parking for 3 vehicles on wedding night

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Crowne Wedding Package

\$145.99 per person, *exclusive* of service charge & tax

\$195.51 per person, *inclusive* of service charge & tax

four and a half hour open deluxe bar service

three hand passed hors d'oeuvres

imported & domestic cheese display, fresh cut vegetables, fruit garnish, breads, and crackers

champagne toast for all guests

artisan dinner rolls

choice of starter salad

choice of two entrées & a vegetarian entrée

wedding cake (includes tasting, design consultation, delivery, and cutting)

after dinner coffee and hot tea station

choice of late night bite

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Crowne Wedding Package

Details

Choice of three hors d'oeuvres

coconut shrimp, sweet thai chili	spinach feta phyllo purse
chicken and vegetable potstickers	vegetable spring rolls, zesty orange sauce
maryland crab cakes, mustard remoulade	antipasto skewer
sesame teriyaki spiked beef meatball	italian stuffed, asiago crusted mushroom
water chestnuts wrapped in bacon	

Choice of starter salad

butter crunch bibb lettuce, toasted walnuts, dried cherries, crumbled gorgonzola cheese, baby tomato, champagne vinaigrette

harvest salad, arcadian blend of sweet lettuces, english cucumber, grape tomato, shaved parmesan, focaccia croutons, balsamic vinaigrette

caesar salad, crisp romaine, shaved parmesan, focaccia croutons, rich and creamy caesar dressing

Choice of two entrées and a vegetarian entree

6 oz. filet mignon, rosemary red wine reduction demi-glace

north atlantic salmon, pan seared, drizzled with lemon dill chardonnay cream sauce

chicken piccata, all natural chicken breast sautéed with lemon, white wine, capers, sliced mushrooms

honey sesame soy pan fried tofu, vegetable stir fry, and brown rice

plus all marquee entrée options

(all entrees are served with client's choice of seasonal starch and vegetable)

Late night bite (see page 14)

Décor

upgraded floor length majestic table linen, choice of color (based on 10 chairs per table)

upgraded majestic napkins, choice of color

upgraded majestic linens on card table, gift table, and dj table

crowne plaza banquet chairs

elegant centerpieces and votive candles

Extras

complimentary wedding suite for the couple on the wedding night

complimentary overnight valet parking for 3 vehicles on wedding night

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Chandelier Wedding Package

\$177.99 per person, *exclusive* of service charge & tax

\$238.36 per person, *inclusive* of service charge & tax

five hour open premium bar service

three hand passed hors d'oeuvres

fresh vegetable display

imported & domestic cheese and charcuterie display, dried cured salamis, pepperoni, prosciutto, olives, hummus, soft brie spreads, fresh fruit, vegetable garnish, and breads

champagne toast for all guests

artisan dinner rolls

choice of starter salad

choice of two entrées & a vegetarian entrée

wedding cake (includes tasting, design consultation, delivery, and cutting)

after dinner coffee and hot tea station

choice of late night bite

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Chandelier Wedding Package

Details

Choice of three hors d'oeuvres

jumbo shrimp cocktail	coconut shrimp, sweet thai chili
water chestnuts wrapped in bacon	raspberry almond baked brie
chicken and vegetable potstickers	spinach feta phyllo purse
cherrywood smoked bacon wrapped scallop	maryland crab cakes, mustard remoulade
antipasto skewer	petite beef wellington, scallion horseradish aioli
sesame teriyaki spiked beef meatball	italian stuffed, asiago crusted mushroom
vegetable spring rolls, zesty orange sauce	

Choice of starter salad

baby spinach salad, goat cheese, oven roasted beets, candied pecans, golden tomatoes, raspberry vinaigrette

butter crunch bibb lettuce, toasted walnuts, dried cherries, crumbled gorgonzola cheese, baby tomato, champagne vinaigrette

harvest salad, arcadian blend of sweet lettuces, english cucumber, grape tomato, shaved parmesan, focaccia croutons, balsamic vinaigrette

caesar salad, crisp romaine, shaved parmesan, focaccia croutons, rich and creamy caesar dressing

Choice of two entrées & a vegetarian entrée

delmonico, angus beef at its finest, chargrilled with balsamic glazed sweet onions, and finished with a tomato chive compound butter

chilean sea bass, with basil, tomato, and black pepper lemon butter

chicken saltimbocca, all natural chicken breast sautéed in a white wine lemon sauce, with sage, prosciutto ham, and fresh mozzarella

tuscan chicken, all natural chicken breast, simmered in a parmesan garlic cream sauce with oven roasted tomatoes and baby spinach

eggplant napoleon, grilled eggplant, layered with sliced tomato, fresh basil, buffalo mozzarella, on a bed of crushed tomatoes, finished with a balsamic reduction

plus all marquee and crowne entrée options

(all entrees are served with client's choice of seasonal starch and vegetable)

Choice of late night bite (see page 14)

Inclusions and details continue on next page ...

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Chandelier Wedding Package continued

Details

Décor

upgraded floor length majestic table linen, choice of color (based on 10 chairs per table)

upgraded majestic linens on card table, gift table, and dj table

coordinating majestic napkins, choice of color

chiavari chairs, select colors

elegant centerpieces and votive candles

Extras

complimentary 2 night stay in wedding suite for the couple on the wedding night & night prior

(2) complimentary parents' suites on wedding night

complimentary overnight valet parking for 3 vehicles on wedding night

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Starch & Vegetable

Vegetable:

haricot verts, julienne bell pepper, herb butter
citrus glazed baby carrots
roasted brussel sprouts, bacon, balsamic glaze
jumbo asparagus with roasted tomato
lemon buttered broccolini

Starch:

rosemary roast red bliss potatoes
asiago and chive mashed potatoes
dauphinoise potatoes
maple glazed diced yams
blended rice medley

Our culinary team is excited to accommodate special requests!

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Bar Details

Deluxe Bar

tito's vodka
tanqueray gin
bacardi silver rum
jim beam bourbon
canadian club whisky
seagrams 7 american whiskey
jose cuervo silver tequila
dewar's scotch

cabernet sauvignon
sauvignon blanc

budweiser
bud light
corona
stella artois
great lakes dortmunder
flavored hard seltzers

assorted soft drinks, fruit juices, mixers

Premium Bar

grey goose vodka
tito's vodka
bombay sapphire gin
bacardi silver rum
captain morgan spiced rum
crown royal canadian whisky
jack daniel's american whiskey
maker's mark bourbon
1800 silver tequila
johnny walker black scotch

cabernet sauvignon
pinot noir
chardonnay
sauvignon blanc
prosecco

budweiser
bud light
corona
stella artois
great lakes dortmunder
flavored hard seltzers

assorted soft drinks, fruit juices, mixers



Reception Stations

Vegetable crudité \$12

garden vegetables, house made hummus, avocado dill aioli

Fresh fruit display \$12

seasonal fruits, house made yogurt dipping sauce

Cheese display \$13

assorted cheese, crackers, sliced baguettes

Charcuterie display \$16

assorted meats, international and domestic cheeses, grilled vegetables

Jumbo shrimp cocktail display \$17

Sushi display \$17

fresh sushi rolls, wasabi, soy, pickled ginger

priced per person

subject to tax and service charges, currently 8% and 24%, subject to change

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Late Night Bites

Nashville chicken and waffles \$16

served with hot sauce & syrup

Slider station \$17

mini cheeseburger sliders, southern fried chicken sandwiches, and grilled veggie sliders with crisp fried tater tots with cheese sauce on the side

Paisano \$16

assorted variety of fresh baked pizzas, italian sausage with onions and peppers, and meatballs with artisan rolls

Super snack \$16

hot soft pretzels with cheese sauce and mustards, nacho bar with seasoned beef, salsa, sour cream, and guacamole

Sweet tooth \$14

assorted fresh baked cookies, blondies, brownies, dessert bars, and individual wrapped candies

midnight bites must be ordered for at least 60% guest count

priced per person

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Breakfast & Brunch

Sunrise breakfast buffet \$35

orange, ruby red, and cranberry juices, sliced fresh fruit with berries
fluffy scrambled eggs, red skin potatoes with peppers & onions
crisp pork bacon & turkey sausage links, freshly assorted muffins & danish
assorted accompaniments
coffee, decaf coffee, hot teas

Playhouse Square brunch \$56

orange, ruby red, and cranberry juices
seasonal freshly cut fruit & berries, assorted yogurts & granola
freshly assorted muffins & danish
scrambled eggs & bacon
mixed green salad, cucumbers, tomato, carrots, shredded cheese, ranch & raspberry vinaigrette
seasonal grilled vegetables
ginger orange sautéed premium chicken breast
country club sirloin of beef, tomato demi glaze
assorted artisan rolls
chef's seasonal dessert
champagne toast with strawberry
coffee, decaf coffee, hot teas

Bloody mary & mimosa bar, 2 hour bottomless bar \$22

minimum of 25 guests required for sunrise buffet, minimum of 50 guests required for Playhouse Square Brunch

priced per person

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Extras

Vendor entrée \$50

chicken alfredo or vegetarian entrée

Child entrée \$35

fresh mixed fruit

(select one entrée below)

crispy chicken fingers & fries

cheeseburger/veggie burger & fries

chicken breast with seasonal starch and vegetable

priced per person

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