



Weddings

by

CROWNE PLAZA®

— BY IHG —

Cleveland at Playhouse Square

WEDDING PACKAGES

2026

Marquee

\$122

4 Hour Deluxe Bar
Champagne Toast
2 Classic passed Hors d'oeuvres
Classic salad & dinner rolls
2 Classic entrees & vegetarian
Wedding cake
Coffee & hot tea station
Elegant floating candle centerpieces
Floor length linen & napkins
(34 color options)
Crowne Plaza banquet chairs

Crowne

\$135

4.5 Hour Deluxe Bar
Champagne Toast
3 Enhanced passed Hors d'oeuvres
Classic Salad & dinner rolls
2 Enhanced entrees & vegetarian
Wedding cake
Coffee & hot tea station
Elegant floating candle centerpieces
Floor length linen & napkins
(34 color options)
Crowne Plaza banquet chairs

Chandelier

\$148

5 Hour Deluxe Bar
Champagne Toast
4 Enhanced passed Hors d'oeuvres
Top Tier Salad & dinner rolls
2 Top-Tier entrees & vegetarian
Wedding cake
Coffee & hot tea station
Elegant floating candle centerpieces
Floor length linen & napkins
(34 color options)
Crowne Plaza banquet chairs

Prices are per person and subject to 24% service charge and 8% tax
Custom menus and dietary modifications are available upon request

Amenities

Wedding coordinator

Complimentary valet parking for all daily guests

Complimentary wedding suite

Champagne delivered to wedding suite

Complimentary breakfast for couple

Dance floor, stage, banquet equipment

Setup & standard clean up

Signature cocktail

Custom menu tasting

Photo feature on Playhouse Square's Plaza marquee

Ceremony rehearsal space

HORS D'OEUVRES

CLASSIC

Spinach & Feta Phyllo Purse
Vegetable Spring Rolls with a Zesty Orange Sauce
Antipasto Skewer
Sesame Teriyaki Spiked Beef Meatball
Italian Sausage Stuffed, Asiago Crusted Mushroom

ENHANCED

Coconut Shrimp with a Sweet Thai Chilli Sauce
Chicken & Vegetable Potstickers
Maryland Crab Cakes with a Mustard Remoulade
Jumbo Shrimp Cocktail
Bacon Wrapped Water Chestnuts
Petite Beef Wellington with a Scallion Horseradish Aioli
Raspberry Almond Baked Brie

ENTREES

CLASSIC

Beef Sirloin

Chicken Marsala

Chicken Romano

Pesto Pasta (v)

Butternut Squash Ravioli (v)

ENHANCED

Short Rib

Chicken Piccata

Salmon

Honey Soy Tofu (v)

TOP-TIER

Delmonico Steak

NY Strip Steak

Tuscan Chicken

Chicken Saltimbocca

Sea Bass

Eggplant Napoleon (v)

SALAD

CLASSIC

Harvest

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

Caesar

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

TOP-TIER

Spinach Beet

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

Cherry Grove

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

THE 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

TOP-TIER BAR UPGRADE

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

\$2 PER PERSON PER HOUR
plus 8% tax & 24% service charge

Ceremony

Palace Ballroom Ceremony: \$1,000

Outdoor Terrace Ceremony: \$500

plus 8% tax & 24% service charge

RECEPTION DISPLAY

VEGETABLE CRUDITE

\$14 PER PERSON

Garden vegetables, house made hummus, & avocado dill aioli

FRESH FRUIT DISPLAY

\$14 PER PERSON

Seasonal fruits & house made yogurt dipping sauce

CHEESE & CRACKERS

\$15 PER PERSON

Assorted cheese, crackers & sliced French baguettes

CHARCUTERIE

\$19 PER PERSON

Assorted meats, cheeses & grilled vegetables

JUMBO SHRIMP COCKTAIL

\$21 PER PERSON

plus 8% tax & 24% service charge

LATE NIGHT BITE

CHICKEN & WAFFLES

\$16 PER PERSON

served with hot sauce & syrup

SLIDER STATION

\$16 PER PERSON

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

LITTLE ITALY

\$16 PER PERSON

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

SUPER SNACK

\$12 PER PERSON

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

SWEET TOOTH

\$12 PER PERSON

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

plus 8% tax & 24% service charge

Decor

LINEN UPGRADES

Majestic Reversible Tablecloths & Napkins (22 color choices)

\$4 per person

Satin Tablecloths & Napkins (30 color choices)

\$6 per person

CHAIR UPGRADES

Chiavari Chairs (Gold, Silver, Mahogany, or Clear Acrylic)

\$9 per person

plus 8% tax & 24% service charge

EXTRAS

KIDS MEAL \$35

Sliced Fruit
Chicken Nuggets & Fries
Wedding Cake

VENDOR MEAL \$50

Salad
Chicken Entree or Vegetarian Entree
Wedding Cake

plus 8% tax & 24% service charge