



CROWNE PLAZA®

AN IHG® HOTEL

CLEVELAND AT PLAYHOUSE SQUARE

2025 Pricing

SO MUCH MORE THAN A WEDDING

The Crowne Plaza Cleveland at Playhouse Square is located in the heart of the renowned Playhouse Square Theater District. The Palace Ballroom showcases one of a kind views in an urban and stylish setting. Our location allows you to take advantage of the best photo opportunities that Cleveland has to offer, including photoshoots under the world's largest outdoor chandelier! And, your guests can see your photo as they arrive to your celebration as it lights up the neighborhood on our largest outdoor marquee.

We are excited to help you plan your one of a kind and FUN celebration!



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*
- early check-in & late check-out for wedding couple*
- 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

saturday ceremony set up fee during peak season (may-december)

- \$1,600 + 24% service charge and 8% tax (price reflects discount for holding both ceremony and reception at crowne plaza)

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

ceremony includes:

designated ceremony room

chair set up based on guarantee

rehearsal the evening prior with our wedding specialist*

breathtaking view of playhouse square and chandelier spectacular

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



micro weddings & mini-monies

Because bigger isn't always better! Looking for a small, intimate wedding venue for 50 or fewer guests? You've come to the right place! Whether that's always been your day-of dream or if it's the new Plan B, these small celebrations can pack a big punch when it comes to style and the guest experience offered. So, if you're looking to scale down that invite list to just your nearest and dearest, we have you covered.

We are experts in customizing unique wedding packages that align with your guest list and specific wants and needs! Our custom-curated packages will save you time, money, and stress when it comes to planning your intimate event. The option is designed to comply with Covid-safe guidelines.

Please talk with our wedding specialist to start creating your custom package.



marquee wedding package

\$126.99 per person, *exclusive* of service charge & tax

\$170.07 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

detail

choice of two hors d'oeuvres

spinach feta phyllo purse

vegetable spring rolls, zesty orange sauce

antipasto brochette

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

and

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

\$137.99 per person, *exclusive of service charge & tax*

\$184.80 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

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

crowne wedding package

detail

choice of three hors d'oeuvres

coconut shrimp, sweet thai chili

chicken and vegetable potstickers

maryland crab cakes, mustard remoulade

sesame teriyaki spiked beef meatball

water chestnuts wrapped in bacon

spinach feta phyllo purse

vegetable spring rolls, zesty orange sauce

antipasto brochette

italian stuffed, asiago crusted mushroom

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 15)

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

and

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

\$167.99 per person, *exclusive* of service charge & tax

\$224.97 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

wine service with dinner

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

detail

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 brochette | 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 15)

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

detail

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

and

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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suggested 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

classic potatoes dauphine

maple glazed diced yams

blended rice medley

these are our suggestions, but our culinary team is happy to accommodate special requests

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bar detail

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
chardonnay
white zinfandel or pinot grigio

budweiser
bud light
corona
stella artois
great lakes dortmunder
white claw

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
white claw

assorted soft drinks, fruit juices, mixers

additional hour deluxe bar, \$11.00 per person
additional hour premium bar, \$13.00 per person
wine service with dinner, \$10.00 per person
upgrade to premium bar, \$5 per person per hour

number of bartenders/ bars determined by final guest count
additional bartenders may be added at \$207 each

subject to 8% tax and 24% service charge



reception stations

international and domestic cheese display \$11
crackers, sliced baguettes

sushi display \$15
fresh sushi rolls, wasabi, soy, pickled ginger

fresh fruit display \$10
seasonal fruits, house made yogurt dipping sauce

antipasto display \$16
assorted meats, international and domestic cheeses, grilled vegetables

vegetable crudité \$10
garden vegetables, house made hummus, avocado dill aioli

jumbo shrimp cocktail display \$15

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 \$14

served with hot sauce & syrup

slider station \$16

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

paisano \$15

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

super snack \$15

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

sweet tooth \$13

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 \$31

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 \$53

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 open bar \$20

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 meals \$45

chicken alfredo or vegetarian entrée

kid's meals \$30

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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general guidelines

guest count

a final guarantee or guest count is due 72 business hours prior to the scheduled event. final guarantee may not increase or decrease within the 72 hour window. should the guest count exceed the original guarantee, the appropriate charges will be incurred.

menu tasting

after your contract is signed, your wedding specialist will coordinate a custom menu tasting with our executive chef. a total of 6 people may attend the tasting experience, a "tasting fee" is applicable to additional guests. the tastings menu includes 2 salads and 3 entrees. please coordinate with your wedding specialist regarding scheduling and pricing. you will coordinate your cake tasting through our preferred local bakery.

deposit and payment requirements

the crowne plaza cleveland requires a non-refundable \$1,500 deposit at the time of the booking. additional payments will be required throughout the year at intervals outlined in your contract. final payment will be due no later than 72 business hours before the wedding. deposits and payments may be made with a credit card or cashier's check.

cancellations

should it be necessary for you to cancel a function, any advance deposits will not be refunded. in addition, a cancellation fee may be charged and is due and payable at the time of cancellation. these amounts are due as liquidated damages and not as penalty.

parking

valet parking is located at the main hotel entrance on euclid avenue. event parking (not overnight) is complimentary for your wedding guests, overnight parking is \$37+ per night per vehicle.

guest accommodations

please request additional information regarding discounted overnight accommodations for your guests.

bridal shower, rehearsal dinner, and farewell brunch packages

your weddings specialist team can offer you a variety of options for these events.

food and beverage policy

all food and beverages served in event space associated with the wedding must be provided, prepared, and served by hotel. all food and beverages must be consumed on the hotel premises, and may not be taken away from hotel in "to-go" containers. outside food and beverage is not permitted in event space.

independent contractors and vendors

your photographer, videographer, band or dj, florist etc. must schedule a setup time with our weddings specialist to ensure a smooth set up / clean up. contractors and vendors may not store equipment before or after the event. the crowne plaza cleveland at playhouse square is not responsible for their equipment. these vendors should be included in the final count of guests for your event. all outside vendors must be pre-approved by the hotel and provide proper proof of insurance.

alcohol policy

the crowne plaza cleveland playhouse square is responsible for the sale and service of all alcoholic beverages and the administration of the state regulations. per the hotel's alcoholic beverage license and to ensure the safety and security of our guests, we will request photo id identification of any person of questionable age, and refuse the distribution of alcoholic beverages to any person under 21 years old or any person who cannot provide proper identification. hotel staff will also refuse the distribution of alcoholic beverages to persons who appear to be intoxicated. outside alcohol (not purchased/provided by hotel) is not permitted on hotel premises. hotel practices a strict no shot policy.

personal items

personal items such as décor, photos, signs, etc. must be picked up no later than 24 hours after the wedding concludes. hotel is not responsible for lost items.