

The Crowne Plaza Suffern-Mahwah Weddings



2025 Wedding Packages

The Experience

At the Crowne Plaza Suffern-Mahwah, we believe your wedding day should be effortless, elegant, and unforgettable.

As a full-service venue, we offer a seamless, one-stop experience—featuring beautifully appointed event spaces, elevated culinary offerings, and convenient overnight accommodations all under one roof.

Whether you're planning an intimate gathering or a grand celebration, our experienced wedding professionals are here to bring your vision to life with thoughtful attention to every detail.

From our picturesque ballrooms to the serene Pergola Garden, the Crowne Plaza offers versatile spaces that provide a stunning backdrop for each part of your celebration.

With customizable packages, on-site catering, and a dedicated team committed to excellence, we deliver more than just a venue—we deliver peace of mind, genuine hospitality, and memories to last a lifetime.

Your Wedding Specialists

Here to guide you every step of the way and ensure your celebration is seamless, personalized, and unforgettable

Tracy Marvin

Director of Sales & Marketing
tmarvin@cpsuffernhotel.com

Heather Vanderhoof

Wedding Planning Specialist
hvanderhoof@cpsuffernhotel.com

The Perfect Package

At Crowne Plaza, we're dedicated to curating an exceptional wedding experience from your very first tour.

Our planning process is thoughtfully organized, enjoyable, and stress-free—ensuring your journey to “I Do” is as memorable as the day itself.

To ensure a smooth and seamless planning process, all of our wedding packages include the items below.

6 Butler Passed Hors d'Ouerves

Cocktail Reception Cheese & Pasta Display

Champagne Toast

3 Course Plated Dinner

Custom Wedding Cake From Palermo Bakery

5 Hour Standard Open Bar

Custom Menu Cards For Your Guests

Place Cards For Seating Arrangements

Up-Lighting In Reception Room

Traditional Linen, China, Glassware, and Flatware

Table Votives & Framed Numbers

Wedding Day Bridal Dressing Room

Dedicated Event Specialist To Ensure A Seamless Experience

Complimentary Newlywed Suite On Your Wedding Night

50,000 IHG One Rewards Points

\$160 Per Person

Celebration Spaces

At the Crowne Plaza Suffern-Mahwah, we offer a variety of beautifully appointed spaces to enhance every moment of your wedding celebration—from a romantic outdoor cocktail hour to an unforgettable ballroom reception

Pergola Garden

A charming pergola centered on our beautiful event lawn. Surrounded by nature and elegance, this outdoor space sets the perfect scene for your ceremony. Ideal for intimate or grand celebrations, it offers a romantic backdrop that's picture-perfect.

200

Ceremony

220

Cocktail
Reception

Waterfall Garden

Experience an unforgettable event in the scenic Waterfall Gardens, an indoor venue ideal for receptions, and cocktail hours. Surrounded by lush greenery and the soothing sound of waterfalls, this space offers a breathtaking backdrop.

225

Ceremony

350

Cocktail
Reception

300

Dinner

Montebello

Ideal for a classic reception, the Montebello Ballroom comfortably accommodates up to 130 guests with space for a dance floor. It's elegant layout, ambient lighting, and sophisticated finishes create an inviting atmosphere For dining and celebration.

500

Ceremony

340

Cocktail
Reception

350

Dinner &
Dancing

Hudson

The Hudson Ballroom features a unique multi-level design, offering a distinctive and dynamic setting. Its architectural character allows for creative layouts, separate lounge or entertainment areas, and a natural flow between dining and dancing.

200

Ceremony

150

Cocktail
Reception

110

Dinner &
Dancing

Renaissance

The Renaissance ballroom blends classic charm with modern elegance. Its flexible layout and timeless design make it an excellent choice for couples seeking a refined yet versatile reception space.

200

Ceremony

150

Cocktail
Reception

110

Dinner &
Dancing

Chef Crafted Menus

Butler passed hors d'oeuvres, select 6 from the following

Stuffed Mushrooms, Italian Sausage

Bocconcini Caprese Skewers, Balsamic Glaze

Vegetable Spring Roll, Sweet Chili Sauce

Coconut Shrimp, Mandarin Orange Glaze

Skewered Mini Meatball, Marinara & Grated Parmesan

Seared Scallop, Applewood Bacon

Beef Short Rib Empanada, Salsa Verde

Chorizo And Cheese Quesadilla, Salsa Rojo

Potato Pancakes, Sour Cream & Chives

Angus Beef Sliders, American Cheese & Cornichon

Pigs In The Blanket, Spicy Mustard

Skewered Shrimp, Cajun Spice

Heirloom Tomato Gazpacho Shooters

Swedish Meatball Skewers, Fresh Dill Sour Cream

Boneless Chicken Wings, Buffalo Sauce

Eggplant Parmesan Sliders, Marinara Sauce & Mozzarella Cheese

Mozzarella Sticks, Fresh Tomato Sauce

Heirloom Tomato Bruschetta

Smoked Salmon Crostini, Cream Fraiche & Fresh Dill

NY Strip Steak Crostini, Garlic & Horseradish Aioli

Premium Lump Crab Cakes, Remoulade Sauce (+\$3 Per Person)

Grilled New Zealand Lamb Chops (+\$3 Per Person)

Mini Beef Wellington (+\$2 Per Person)

Chef Crafted Menus

Your package features the following displayed stations

Little Italy

Choose Two Pastas: Penne, Gemelli, Rigatoni, Tri Color Cheese Tortellini, Stuffed Shells;
Two Sauces: Vodka, Bolognese, Carbonara, Alfredo, Truffle, Marinara

Cheese Display

Imported & Domestic Cheeses, Seasonal Fruit, Assorted Crackers, Acrutremants

Enhance your reception with the following additions

New York Deli (+\$15 Per Person)

Corned Beef, Pastrami, Potato Pancakes, Apple Sauce, Spicy Brown Mustard,
Pickles, & Rye

South of The Boarder (+\$20 Per Person)

Dry Rubbed Pork Tenderloin, Marinated Chicken Thighs, Soft Tortillas, Rice And Beans,
Pico De Gallo, Tomatoes, Lettuce, Cotija Cheese, Pickled Jalapenos, Hot Sauce

Far East (+\$20 Per Person)

General TSO's Chicken, Beef Lo Mein, Egg Rolls, White Rice, Duck Sauce, Hot Mustard,
Fortune Cookies

Barbeque (+\$20 Per Person)

Bourbon Glazed Chicken, Pork Ribs, Baked Bean, Corn Bread, Fried String Beans

Carving Station

Choice of: Beef Tenderloin +\$15pp, Prime Rib +\$15pp, NY Strip +\$14pp,
Leg of Lamb +\$13pp, Turkey Breast +\$12pp, Pork Loin \$11pp

Mediterranean Table (+\$20 Per Person)

Season Grilled Vegetable Platter, Olive Oil, Fresh Herbs, Balsamic Drizzle; Cured
Italian Meat Display, Salami, Mortadella, Pepperoni and Soppresseta; Marinated
Artichokes, Olives, Red Peppers and Mushrooms; Roasted Garlic Hummus, Smoked
Paprika and Toasted Pita; Artisan Bread Basket

Raw Bar (+\$35 Per Person)

Shrimp, Clams, Oysters, House Cocktail Sauce, Lemon Wedges

Chef Crafted Menus

First course, select 1 from the following

Classic Caesar

Romaine, Shaved Parmesan, Herb Croutons, Traditional Dressing

Field Greens

Mesclun Greens, Seedless Cucumber, Heirloom Cherry Tomato, Shaved Carrot, Champagne Vinaigrette

Kale & Baby Arugula

Cucumber, Heirloom Tomato, Shaved Red Onion, Citrus Vinaigrette

Heirloom Tomato

Shaved Red Onion, Extra Virgin Olive Oil, Sea Salt Cracked Black Pepper, Red Wine Vinegar, Micro Basil

Iceberg Wedge

Romaine Heart, Bacon Bits, Blue Cheese Dressing

Baby Spinach & Romaine

Spinach and Romaine Greens, Shaved Radish, Cherry Tomatoes, Cucumber, Lemon Honey Vinaigrette

Entree course, selection of 1 Meat, 1 Poultry, & 1 Fish
All entrees are accompanied by 1 Starch & 1 Vegetable for all

Protein

Filet Mignon, NY Strip, Center Cut Boneless Pork Chop, Chicken Scallopini, Roasted French Chicken Breast, Oven Roasted Red Snapper, Pan Seared Salmon

Starch

Rosemary Roasted Fingerling Potatoes, Mashed Yukon Gold Potatoes, Herb Potato Au Gratin, Jasmine Rice Pilaf

Vegetables

Roasted Baby Carrots, Grilled Asparagus, Roasted Squash, French Cut Green Beans

Chef Crafted Menus

Dessert, select 2 of the following family style desserts

Assorted Pastries
Freshly Baked Cookies
Seasonal Fresh Fruit
French Macarons
Petit Fours

Table Side Coffee Service, Freshly Brewed Regular, Decaffeinated Coffee,
Assorted Hot Tea

Indulge in a sweet finale with a wedding cake crafted
by the renowned Palermo Custom Cakes

Each cake is made to reflect your unique love story with
unforgettable flavor and artistry. Your wedding specialist will walk you
through the details for creating your dream cake



The Perfect Pour

Raise a glass to unforgettable moments with our bar package,
Crafted for your celebration

From signature cocktails to top-shelf pours, every toast is perfectly served

The following offerings are included in your 5-hour bar package

Spirits

New Amsterdam, Vodka
Don Q Cristal, Rum
Beefeater, Gin
Old Forester, Bourbon
Dewar's, Scotch
El Jimador Blanco, Tequila
E&J, Brandy

Beer

Bud Light, American Light Lager
Michelob Ultra, Light Lager
Heineken, European Lager
Voodoo Ranger, India Pale Ale
Blue Moon, Belgian White
Athletic Lite Lager, Non-Alcoholic

Wine

Silvergate, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Personalize Your Celebration

Make your day uniquely yours with thoughtful add-ons and personalized enhancements

Crowne Plaza Ceremony (+\$1800)

Host your ceremony with ease for up to 250 guests, including full setup and breakdown by our team. Enjoy access to the space up to 3 hours prior for a relaxed and seamless start to your special day. Chilled bottled water upon guest arrival.
Add Glass of Champagne +\$8 Per Person

Tableside Wine Service (+\$10 Per Person)

Elevate your celebration with elegant tableside wine service, where each pour is personally presented to your guests. A refined touch that enhances every toast and complements every course.

Late Night Send-Off (+\$9 Per Person)

Station set 30 minutes before end of the event with choice of 1 of the following:

House Baked Cookies, Chocolate Chip, Oatmeal Raisin,

White Chocolate Macadamia, Red Velvet

Warm Pretzels, Belgian Style Mustard

Cracker Jack, Spiced Nuts, Caramel Kettle Corn

Hot Chocolate, Warm Donuts

The Groomsmen's Quarters (+\$350)

Step into your own private retreat where style meets camaraderie. The Groomsmen's Quarters is a non-hotel room designed for the ultimate pre-wedding hangout—complete with comfortable seating, full-length mirrors, and plenty of space to suit up, relax, and share a toast before the big moment. It's where memories are made, ties are tied, and nerves are eased. Stocked with Water & Soda. Speak with your wedding specialist about beer & alcohol packages.

Premium Bar Package (+\$35 Per Person)

Elevate your celebration with our Premium Bar upgrade, featuring top-shelf spirits, craft cocktails, and elevated wine selections. Treat your guests to an unforgettable experience with the finest pours and impeccable presentation.

The Details That Matter

It's the little details that bring your celebration to life. Additional charges may apply for enhancements and personalized touches

Pricing & Charges

All pricing is subject to an 8.375% tax and a 23% service charge.

Kids Meals

Little ones are welcome at your celebration! Children 4 and under dine free, while kids ages 4–12 enjoy 50% off adult pricing or may select a specially curated kids meal for \$25.

Vendor Meals

Vendor meals will be provided at 50% of the adult meal price. The final vendor meal count is due with the final guest headcount to ensure proper preparation.

Upgrades & Enhancements

Our talented culinary team can accommodate modifications and special requests. Whether you envision a menu inspired by cultural heritage or simply your favorite dishes, our events specialist will work with you to bring it to life.

Contracts & Deposits

A signed contract and a deposit of \$5,000 is required to secure your date.

Once the contract is signed and the deposit is taken, your wedding date is locked in!

Payments are due on the following schedule, 50% due 6 months prior to event date, 100% due 7 days prior to event date. A final balance is based on actual guest count.