

# *Buffalo Niagara Convention Center Wedding Reception Packages*



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# *“Congratulations on your Engagement!”*

Make your Wedding Day a Treasured Memory. Exchanging vows and Saying I DO is the most important day of your life and we want to help make your memories everything you ever dreamed of. From planning to the final preparation, we pride ourselves in providing personal attention, coupled with only the best services and amenities to make your wedding day a dream come true. Our experienced wedding staff looks forward to working with you as you plan one of the most important days of your life.

## *Menu Options*

Our Chef and his culinary team pride themselves in event catering to create and execute the perfect meal for your wedding. Custom menus can also be designed to accommodate the most discerning palate as well as any dietary restrictions you or your guests may have.

## *Complimentary Services*

Taste Test with Executive Chef for up to six people  
Parking for All Guests  
Elevated Head Table with Cinderella Skirting and White Lights  
Decorative LED Lighting  
Staging for Band and/or DJ  
Microphone for Head Table  
Skirted Cake and Gift Tables  
33' X 43' Dance Floor  
Mirror with Votive Candles  
Colored Linen Napkins to complement Bridal Party  
Captains Tables  
Floor Length Table Linens  
Decorative Charger Plates (Silver or Gold)  
Placement of Place Cards and Favors  
Cake cut and served on a Decorated Plate  
Congratulatory Message on Marquee accompanied by Bride & Groom Picture  
Chair Covers with House Bows  
Signature Drink  
Two Menu Cards per Table

# *The Pearl Package*

\$67.00 per person

## *Cocktail Hour*

Imported & Domestic Cheese Display  
Served with Crackers, Flatbreads and Fresh Fruit Garnish

Chef's Choice of two passed hot Hors d'oeuvres

## *Beverage Service*

Four Hour Signature Bar  
Champagne Toast for each Guest  
Signature Drink

## *First Course*

Choice of Soup  
or  
Fresh Fruit Cup

## *Second Course*

(Choice of Dressing)

### House Salad

Romaine and Iceberg Lettuce, Black Olives, Red Onion, Sliced Roma Tomatoes, and Croutons

### Caesar Salad

Traditional Caesar Salad with Romaine Lettuce, Parmesan Cheese, Garlic Croutons  
and Classic Caesar Dressing

### Wedge Salad

Two Wedges of Baby Iceberg Lettuce, Crumbled Blue Cheese,  
Applewood Smoked Bacon and Grape Tomatoes

## *Third Course*

(Choose Two Entrées or One Duet Entree)

All entrées include Fresh Dinner Rolls  
Accompanied by Potato or Rice, Chef's Choice of Fresh Vegetable  
and Coffee Service

### Chicken Piccata

Sautéed Chicken Breast dipped in Egg Batter with Parmesan Cheese, Lemon Juice  
and topped with a White Wine Lemon Caper Sauce.

### Stuffed Chicken Breast

with Asparagus, Boursin Cheese, Red Pepper, Asiago Cheese  
and a touch of Panko Bread Crumbs. Topped with a White Wine Chicken Cream Sauce

Chicken Wellington  
Chicken stuffed with Duxcell Stuffing wrapped in a Puff Pastry on a bed of Poulet Sauce

Filet of Angus Sirloin Strip  
topped with Caramelized Onions and Mushrooms in a Red Wine Reduction

Seared Citrus Salmon  
topped with an Orange Lemon Glaze with a Spring of Fresh Thyme

Roasted Prime of Beef  
Queens Cut served with Au Jus

*Duet Options*

(Choose one from each column)

Parmesan Encrusted Chicken  
Topped with Basil Cream Sauce  
and Garnished with Bruschetta

Char Crust Filet of Sirloin  
Topped with a Cabernet Demi Glaze

Chicken Piccata  
Sautéed Chicken Breast dipped in  
Egg Batter with Parmesan Cheese,  
Lemon Juice and topped with a  
White Wine Lemon Caper Sauce

Seared Continental Strip Steak (5oz)  
with Espresso Crust  
and Madeira Demi Glaze

Stuffed Chicken Breast with Asparagus,  
Boursin Cheese, Red Pepper, Asiago Cheese  
and a touch of Panko Bread Crumps, topped  
with a White Wine Chicken Cream Sauce

Grilled Filet of Sirloin  
Marinated in Balsamic Vinaigrette,  
topped with Wild Mushrooms and Shallot  
in a Red Wine Reduction

*Fourth Course*

Your Wedding Cake served on a Decorated Plate

Late Evening Coffee Service  
with Flavored Syrups

# *The Franklin Package*

\$77.00 per person

## *Cocktail Hour*

Imported & Domestic Cheese Display  
Served with Crackers, Flatbreads and Fresh Fruit Garnish

Chef's Choice of two passed hot Hors d'oeuvres  
Chef's Choice of one passed cold Hors d'oeuvres

## *Beverage Service*

Four Hour Signature Bar  
Champagne Toast for each Guest  
Signature Drink

## *First Course*

Choice of Soup  
or  
Fresh Fruit Cup

## *Second Course*

(Choice of Dressing)

Classic Wedge Salad

With Heirloom Tomatoes, Blue Cheese, Crispy Bacon and House-made Herb Dressing

Caesar Salad

Traditional Caesar Salad with Romaine Lettuce, Garlic Croutons and Classic Caesar Dressing

Arcadia Salad

Arcadia Blend with Chopped Romaine with Dried Cranberries and Apricots, Sliced English Cucumber and Baby Heirloom Tomatoes

## *Wine Service*

Tableside Wine Service

## *Third Course*

(Choose Two Entrées or One Duet Entree)

All entrées include Fresh Dinner Rolls  
Accompanied by Potato or Rice, Chef's Choice of Fresh Vegetable  
and Coffee Service

Parmesan Encrusted Chicken  
Sautéed Parmesan Encrusted Chicken  
with Basil Cream Sauce and Bruschetta Topping

Stuffed Chicken Breast  
with Asparagus, Boursin Cheese, Red Pepper, Asiago Cheese and a touch of Panko Bread  
Crumbs. Topped with a White Wine Chicken Cream Sauce

Boneless Beef Short Ribs  
Herb and Wine braised with Demi Glaze

Grilled NY Strip Steak  
on a bed of Sautéed Mushrooms topped with Garlic Butter

Frenched Baked Stuffed Haddock  
with Beurre Blanc Sauce and Traditional Crab Stuffing

### *Duet Options*

(Choose one from each column)

Parmesan Encrusted Chicken  
Sautéed Parmesan Encrusted Chicken  
with Basil Cream Sauce and  
Bruschetta Topping

Seared Continental Strip Steak (5oz)  
topped with Shallots, Wild Mushrooms  
and Red Wine

Asiago Stuffed Chicken Breast  
Baked Chicken Breast stuffed with Roasted  
Peppers, Spinach and Cheese

Boneless Beef Short Ribs  
Herb and Wine braised with Demi Glaze

Chicken Saltimbocca  
Sautéed Chicken Breast topped with  
Bruschetta Ham and Provolone Cheese  
enhanced with Sage Au Jus

Roasted Prime of Beef  
Queens Cut served with Au Jus

### *Fourth Course*

Your Wedding Cake served on a Decorated Plate

Late Evening Coffee Service  
with Flavored Syrups  
and Mini Desserts

# *The Buffalo Package*

\$89.00 per person

## *Cocktail Hour*

Imported & Domestic Cheese Display  
Served with Crackers, Flatbreads and Fresh Fruit Garnish

Vegetable Crudité

Chef's Choice of two passed hot Hors d'oeuvres  
Chef's Choice of one passed cold Hors d'oeuvres

## *Beverage Service*

Four Hour Premium Bar  
Champagne Toast for each Guest  
Signature Drink

## *First Course*

Choice of Soup  
or  
Fresh Fruit Cup

## *Second Course*

(Choice of Dressing)

Classic Wedge Salad

With Heirloom Tomatoes, Blue Cheese, Crispy Bacon and House-made Herb Dressing

English Salad

Baby Spinach, Grilled Red Pepper, Yellow Tomato, Black Olives,  
English Cucumbers and Sesame Crouton

Fruit & Nut Salad

Mixed Greens, Dried Apricots, Dried Cranberries, and Toasted Pecans

Caesar Salad

Traditional Caesar Salad with Romaine Lettuce, Garlic Croutons and Classic Caesar Dressing

## *Wine Service*

Tableside Wine Service



### Third Course

(Choose Two Entrées or One Duet Entree)

All entrées include Fresh Dinner Rolls  
Accompanied by Potato or Rice, Chef's Choice of Fresh Vegetable  
and Coffee Service

Asiago Stuffed Chicken Breast  
Baked Chicken Breast stuffed with Roasted Peppers, Spinach and Cheese

Chicken Oscar  
Seared Chicken topped with Crabmeat, Asparagus and Hollandaise sauce

Sliced Tenderloin of Beef  
Roasted Tenderloin  
Served over a Rich Bordelaise Sauce, Enhanced with Red Wine

Oven Roasted Prime Rib (King Cut)  
served with Au Jus

Seared Halibut  
with Fresh Dill, Lemon, Chives with a White Wine Sauce

### Duet Options

(Choose one from each column)

5oz. Petit Filet Mignon  
Served in a Cabernet Sauvignon Wine Sauce

Crab Cake and Two Gulf Shrimp  
Topped with Maltese Sauce

Seared Halibut  
with Fresh Dill, Lemon and Chives  
with a White Wine Sauce

Chicken Oscar  
Seared Chicken topped with Crabmeat,  
Asparagus and Hollandaise Sauce

### Fourth Course

Your Wedding Cake served on a Decorated Plate

Late Evening Coffee Service  
with Flavored Syrups  
and Mini Desserts

# *Vegetarian Options*

Please inquire to the Wedding Coordinator about any special dietary restrictions

Grilled Vegetable Crepes  
Stuffed with Ricotta Cheese  
and Chopped Fresh Grilled Vegetables  
and Enhanced with a Mushroom Cream Sauce

Mushroom Risotto  
Served with Grilled Seasonal Vegetables

Roasted Red Pepper Risotto Cake  
with Sautéed Spinach, a Roasted  
Tomato and Onion Coulis

Stuffed Portobello Mushroom  
with Ricotta Cheese, Artichoke Hearts,  
Red Pepper, Sundried Tomatoes  
and Asiago Cheese

Stuffed Portobello Mushroom  
with Black Bean Salsa topped with  
Cheddar and Monterey Jack Cheese

Puff Pastry en Croute  
Assorted Vegetables in Puff Pastry with Sundried Tomato Cream Sauce

Black Rice with a variety of Grilled Vegetables  
and topped with an Orange Glaze  
(Gluten & Dairy Free)

Vegan Vegetable Paella  
Crispy Tofu, Bomba Rice, Bell Peppers, Tomatoes,  
Artichoke Hearts, Green Beans and Peas

## Hors d'oeuvres

The Buffalo Niagara Convention Center welcomes you to upgrade your reception hour by selecting any additional Hors d'oeuvres from the following list

*Based on 50 count*

### **COLD**

Traditional Shrimp Cocktail.....	\$225.00
Antipasti Skewer .....	\$175.00
Sea Scallops .....	\$175.00
Shrimp Shooter .....	\$150.00
Ahi Tuna .....	\$150.00
Melon and Prosciutto .....	\$125.00
Falafel .....	\$125.00
Caprese Skewers .....	\$125.00
Deviled Eggs .....	\$100.00

### **HOT**

Scallops Wrapped in Bacon .....	\$175.00
Crab Cakes served with Remoulade .....	\$175.00
Angus Beef Slider .....	\$175.00
Beef Wellington .....	\$150.00
Raspberry & Brie .....	\$150.00
Mini Reuben .....	\$150.00
Chicken Hibachi .....	\$130.00
Beef Hibachi .....	\$130.00
Spanakopita .....	\$125.00
Stuffed Mushrooms with Italian Sausage and Cheese .....	\$125.00
Cocktail Franks en Croute .....	\$100.00
Assorted Mini Quiche .....	\$100.00

## Upgrades

*The following upgrades are available to enhance your wedding package.*

Additional Hour Signature Bar .....	<b>\$5.00 per person</b>
Additional Hour of Premium Bar .....	<b>\$6.00 per person</b>
Dinner Wine: Bottled wine on each table. ....	<b>Charged by the Bottle</b>
Intermezzo: Lemon or Raspberry Sorbet served in Martini Glass .....	<b>\$3.00 per person</b>
Chocolate Covered Strawberries with Wedding Cake .....	<b>\$2.00 per person</b>

## *Late Night Options*

Pretzel Sticks and Beer Cheese Sauce  
\$4.00 per person

Beef on Mini Kaiser or Weck Rolls  
\$4.75 per person

Hot Dogs  
individually wrapped  
\$3.50 per person

Mini BBQ Pork on Kaiser Roll  
\$3.00 per person

Cookie Station  
Chocolate Chip, Peanut Butter, M&M Cookies, Brownie Bites  
served with Milk, Coffee and Tea  
\$3.00 per person

# *Beverage Packages*

## *Signature Bar*

### **Liquor**

Ketel One Vodka, Seagram's 7, Beefeaters Gin, Bacardi Silver Rum, Captain Morgan, Dewar's, Jack Daniels, Sauza Tequila, Peach Schnapps, Amaretto, Triple Sec

### **Bottled Beer**

Labatt Blue, Labatt Blue Light, Bud Light,  
Michelob Ultra

### **Craft Beer**

Seasonal Selection  
of Local Craft Beer

### **House Wine Selections**

(Select Four)

Red: Cabernet Sauvignon, Merlot, Pinot Noir

White: Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Moscato

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## *Premium Bar*

### **Liquor**

Ketel One Vodka, Grey Goose Vodka, Crown Royal, Tanqueray Gin,  
Bacardi Silver Rum, Captain Morgan, Chivas Regal Scotch, Jack Daniels,  
Maker's Mark Bourbon, Sauza Tequila, Peach Schnapps, Amaretto, Triple Sec

### **Bottled Beer**

Labatt Blue, Labatt Blue Light, Bud Light,  
Michelob Ultra

### **Craft Beer**

Seasonal Selection  
of Local Craft Beer

### **Premium Wine Selections**

(Select Four)

Red: Cabernet Sauvignon, Merlot, Pinot Noir

White: Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Moscato

### New York State Wines

Featuring Heron Hill, Dr. Konstantin Frank and Arrowhead Springs Wineries

Red: Cabernet Franc, Pinot Noir, Red Blend

White: Chardonnay, Riesling, White Blend

# *General Information*

## ***Friday and Sunday Wedding Discount***

Based on

## ***The Pearl Package***

\$63.00 per person  
Plus Tax and Administrative Fee

Any wedding with a minimum of 150 guests will receive  
Deluxe Accommodations at the  
Hyatt Regency Buffalo for the  
Bride & Groom the night of the wedding!  
(Based upon Availability)

### **Tax and Administrative Fee**

A charge of 8.75% and 21% Administrative Fee is applied to every bill.

### **Deposits**

A \$500.00 deposit along with a signed contract is required to confirm your wedding. The remaining balance will be due four business days prior to the wedding.  
Deposits are non-refundable.

### **Guarantees**

Your final guarantee must be received (4) business days prior to your wedding. The Center will prepare for 5% over the guaranteed number for parties less than 500 and 3% for parties over 500.

### **Contact Information**

Sue Kimmins - Sales & Catering Manager  
Email: [sue@buffaloconvention.com](mailto:sue@buffaloconvention.com)  
Office Phone: 716-855-5512  
Website: <https://buffaloconvention.com/services/weddings/>

# *Notes*

# WEDDING TESTIMONIALS

**“We cannot thank you enough for what an amazing job the convention center did. It was far above and beyond what we were expecting. It truly made our day perfect!”**

“Choosing the Buffalo Niagara Convention Center for our Ceremony & Reception was the best decision we made. We are very, very grateful!”



*“Our Wedding at the Buffalo Niagara Convention Center was better than I could have imagined. After comparing the price per head for our reception and accommodations of several venues in WNY we couldn’t believe how much the convention center provided for such a reasonable price. I was blown away by how beautiful everything looked for our wedding. I couldn’t have imagined having our wedding anywhere else.”*

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