

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

\$68.00 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

Wine Service

(1) Bottle of Red Wine
(1) Bottle of White Wine

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

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 Crumps, topped
with a White Wine Chicken Cream Sauce

Char Crust Filet of Sirloin
Topped with a Cabernet Demi Glaze

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

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

Steak Saltimbocca
with a Mushroom Red Wine Sauce

Fourth Course

Your Wedding Cake served on a Decorated Plate

Late Evening Coffee Service
with Flavored Syrups

The Franklin Package

\$78.00 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

(1) Bottle of Red Wine
(1) Bottle of White Wine

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

\$90.00 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

(1) Bottle of Red Wine
(1) Bottle of White Wine

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

Late Night Food Station

Choice of (1)
Taco in a Bag
Pretzel Stick and Beer Cheese Sauce
Hot Dogs

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

Late Night Options

Taco in a Bag
\$3.00 per person

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

Tito's Vodka, Seagram's 7, Beefeaters Gin, Bacardi Silver Rum, Captain Morgan, Dewar's, Jack Daniels, Jim Beam 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

House Wine Selections

(Select Four)

Red: Cabernet Sauvignon, Merlot, Pinot Noir

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

Premium Bar

Liquor

Tito's Vodka, Kettle One 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 and Stella Artois

Craft Beer

Seasonal Selection
of Local Craft Beer

Premium Wine Selections

(Select Four)

Red: Cabernet Sauvignon, Merlot, Pinot Noir, Cabernet Franc

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

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 22% 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
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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