



BUFFALO NIAGARA
CONVENTION CENTER

Wedding Reception





Wedding Reception Package

\$45.00 per person

PLUS TAX & GRATUITY



YOUR WEDDING PACKAGE WILL INCLUDE THE FOLLOWING:

International Cheese Display
Chef's Choice of two Passed Hot Hors D'oeuvres
Champagne Toast for each Guest • Four Hours of Open Bar which includes...
Beer, Wine, House Brands of Liquors and all Appropriate Mixers
Four Course Sit Down Dinner • Cake Cutting Service
Late Evening Coffee Service • Free Parking

COMPLIMENTARY SERVICES

Elevated Head Table with Skirting and White Lights
Silver Candelabras for Head Table • Staging for Band and/or DJ
Microphone for Head Table • Skirted Cake and Gift Tables
33' x 43' Dance Floor in Ballroom • 24' x 24' Dance Floor in Room 106
Mirror Centerpieces with Votive Candles & Carnations in a Bud Vase
Colored Linen Napkins to Complement Bridal Party
White Table Linens • Placement of Place Cards and Favors
Cake Cut, Served on a Decorated Plate or Wrapped • Late Evening Coffee Service



Your Wedding Day...

Elegant and Simple to Simply Spectacular!



CONVENTION CENTER PLAZA • BUFFALO, NEW YORK 14202 • TEL 716.855.5555 • TOLL-FREE 1.800.995.7570 • FAX 716.855.3158
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Four Course Sit Down Dinner Selections

TO START

Chef's Seasonal Soup or Mélange of Fresh Fruit

SALADS - *select one*

Bistro Salad

Mesclun Mix, Grape Tomatoes and Cucumbers with Croutons and Choice of Dressing

Caesar Salad

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

Mixed Green Salad

Tomatoes, Croutons, Black Olives and Cucumbers with your choice of Dressing

ENTRÉE SELECTIONS

(please select one chicken entrée and one beef entrée)

Each Entrée will be accompanied by Potato or Rice, Chef's Fresh Vegetable,
Dinner Rolls, Sweet Butter, Coffee, Tea and Decaffeinated Coffee

SELECTION ONE

Roasted Sliced Strip Loin of Beef Rubbed in Rosemary, Peppercorn and Wild Mushroom Sauce

SELECTION TWO

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Single Slice of Oven Roasted Strip Loin of Beef

Rubbed in Rosemary, Peppercorns & Wild Mushroom Sauce

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Seared Chicken Naples

Seared Chicken on a bed of Cannellini Beans

Topped with Spinach, Sliced Roma Tomatoes, Parmesan Cheese, & Fresh Basil Sauce

SELECTION THREE

Chicken Wellington with Duxelle Mushrooms Wrapped in Puffed Pastry with Poulet Sauce

SELECTION FOUR

Grilled Breast of Chicken with Spinach, Roasted Red Peppers
and Sun-dried Tomato Basil Cream Sauce

SELECTION FIVE

Grilled Fillet of Sirloin Sinatra with Peppers and Tangy Bordelaise Sauce

SELECTION SIX

Citrus Tarragon Seared Fresh Salmon Filet

6oz. Fresh North Atlantic Salmon Marinated, Seared, & Baked with

Citrus Juices, Honey, & Fresh Tarragon

Served with the Natural Sauce

DESSERT - *select one*

New York Style Cheesecake

Chocolate Caramel Cake

Crème Brulée

Raspberry Razamatraz

Chocolate Mousse Cake

Chocolate Mousse in a Cup
with Chocolate Dipped Strawberry

Wedding Buffet Menu

SALAD

Mixed Green Salad or Caesar Salad

APPETIZERS - *select three*

Fresh Fruit in a Watermelon Basket

Potato Salad

Macaroni Shrimp Salad with Dill

Marinated Mushroom Salad

Carrot, Raisin & Pineapple Salad

Tri-colored Pasta Salad

Homemade Coleslaw

ENTRÉES - *select one*

Chicken Marsala

Grilled Chicken with Mango Salsa

Seared Chicken Naples

Chicken Francaise

Sliced Chicken Cordon Bleu with Poulet Sauce

CARVED MEATS - *select one*

Roasted Top Round of Angus Beef with Bordelaise Sauce

Turkey Breast with Giblet Gravy

Roast Pork Loin with Fresh Tomato Basil Sauce

Carved Ham with Pineapple Raisin Sauce

Chef's Choice of Two Seasonal Vegetables

SIDE DISHES - *select one*

Roasted Red Skin Potatoes

Tri-colored Penne with Pesto Cream Sauce

Penne Pasta with Homemade Marinara Sauce

Wild Rice Pilaf

DESSERT

(served at each table on silver trays)

Assorted Mini Pastries (two per person)

Wedding Cake Cutting Service provided



Buffet Option is \$4.00 additional per person added to the Standard Wedding package

Upgrades

You may add any of the following elegant upgrades to enhance your wedding package.

White Glove Service: Our staff will serve wearing white gloves.	<i>Complimentary</i>
Fruit Display: Add a fabulous array of fresh sliced fruit to your Complimentary International Cheese Display.	\$2.50
Premium Bar: Upgrade from House Brand Liquor to Premium Brands including Black Velvet Whiskey, Dewar’s White Label Scotch, Tanqueray Gin, Stolichnaya Vodka, Jim Beam Bourbon and Bacardi Rum. (Based on a Four Hour Open Bar)	\$7.00
Additional Hour Open Bar: Add a fifth hour to your open bar package. Includes house brand liquors.	\$2.50
Additional Hour Open Bar: Add a fifth hour to your open bar Package. Includes premium brand liquors.	\$2.50
Bottled Beer – Domestic – Based on Four Hour Open Bar Choice of 2 Brands	\$2.50
Bottled Beer – Premium – Based on Four Hour Open Bar Choice of 2 Brands	\$3.50
Hot Pasta Course:	\$4.00
Dinner Wine: Your selection of bottled wine on each table.	<i>Charged by the bottle</i>
Intermezzo: Lemon or Raspberry Sorbet	\$3.00
Baked Alaska or Banana’s Foster: Substitute one of these flaming desserts for the dessert included in your package price.	\$6.00
Decorative Ice Carvings: Enhance your special day with a beautiful Ice Sculpture. Choose from a variety of designs or bring your imagination to life.	<i>.Price varies depending on size, please inquire</i>
Cappuccino, Espresso, Smoothies, Tiki Bar.	<i>.Price varies, please inquire</i>



DEPOSITS

A \$250.00 deposit along with a signed contract is required to confirm function space. The remaining balance will be due four business days prior to your function. Deposits are non-refundable. Standard set for tables are 10s, however we will make exceptions for some 8’s, anything less will be subject to a \$25.00 per table charge.

GUARANTEES

Your final guarantee must be received three business days prior to your wedding. The Center will provide for 5% over the guaranteed number for parties fewer than 500 and 3% for parties over 500.