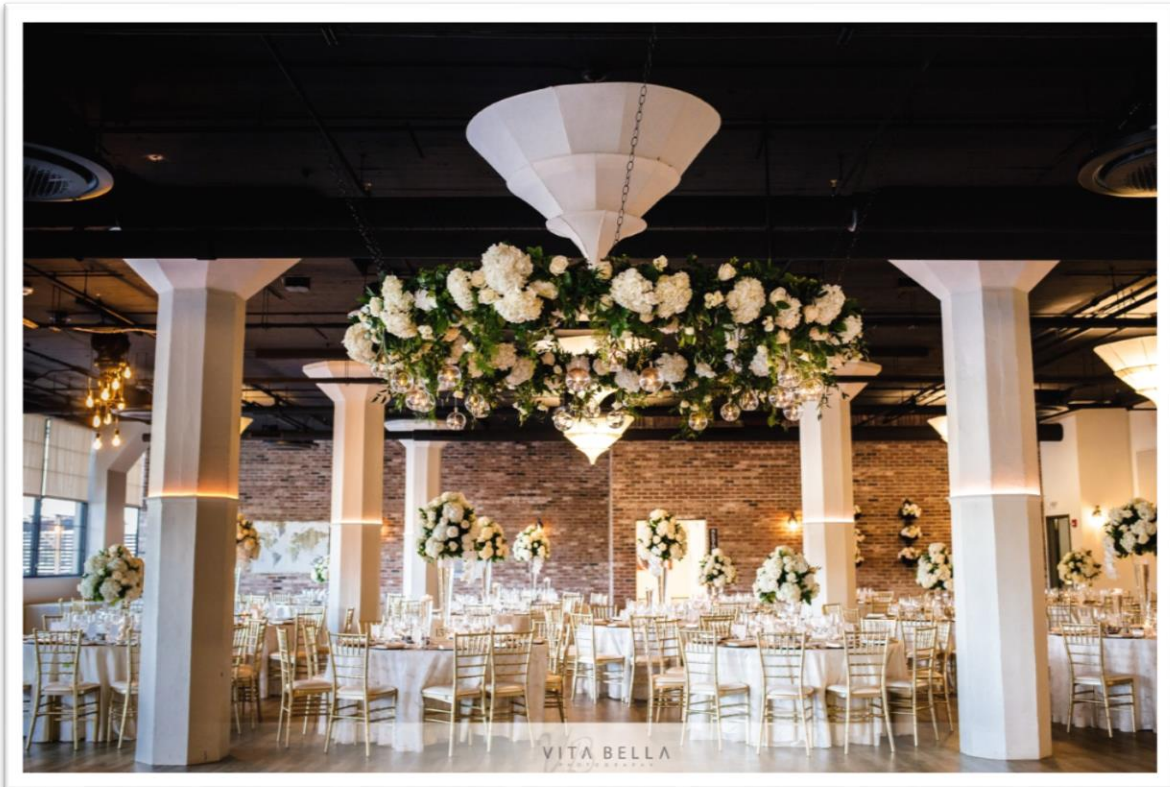


Weddings



908 Niagara Falls Blvd.
N. Tonawanda, NY 14120
(716)300-8220



Brunch Reception



The Bar: *Three-hour Mimosa & Bloody Mary Bar*, Red & White Wine, Imported & Domestic Bottled Beer, Craft Draft Beer, Soft Drinks & Juices

Butler Passed Mini Quiche and Smoked Salmon Canapés

Served Fresh Fruit Medley or Yogurt Parfait

Assorted Danish & Croissants

Fresh Brewed Coffee & Tea Service

Buffet

Hand-carved Honey-Glazed Ham

Country Link Sausage / Crisp Applewood Bacon

Egg Entrée:

Scrambled Eggs with Toppings of Onions, Peppers, Cheese & Tomatoes

Home Fried Potatoes

Crepes of Chicken & Wild Rice Mornay

\$48.50 per person

Additional Menu Items Available

Additional Stations

Omelet Station "Chef Made" - (\$75.00 Chef's fee)

Belgium Waffles with Whipped cream / Butter / Fresh Fruits & Syrup \$2.50

Bagels with Schmears – Smoked Salmon Spread, Vegetable Spread, Mixed Berry Spread \$2.50

A 20% Administration Fee and 8% NYS Sales Tax is added to All Food & Beverage

Minimums may apply depending on availability. Please call to inquire within.

A Capella Reception

The Bar:

A Four-Hour Bar Featuring Our Call-Brand Spirits / Red & White Wine; Domestic & Imported Bottled Beer, Craft Draft Beer, Soft Drinks, Juices & Mixers.

Gourmand Display

Our Base Table of
Imported and Domestic Cheeses
Grilled Vegetables, Seasonal Fruits,
Assorted Hummus & Warm Dips
Artisan Breads & Crackers, & Assorted Olives

Passed hors d'oeuvres:

Wild Mushroom Profiterole
Caprese en croute with Balsamic Glaze
Buffalo Style Chicken Satay

Salad Course:

Mixed Greens with Carrot, Tomato, Cucumber, Celery, Sunflower Seeds & Dried Cranberry
Artisan Breads and Fresh Baked Rolls, Butter & Enhanced Olive Oil

Entrée Course:

- I. **Tenderloin Roulade;** Gorgonzola, Pancetta & Tamarind Demi-glace
- II. **Chicken Francaise** with Lemon Butter Sauce
- III. **Pan-Seared Salmon** with Brown Sugar Spice
- IV. **Duet** of Two of the Above

Choice of Potato or Starch
Seasonal Vegetable

Freshly Brewed Coffee & Tea Station

\$74 per person

Additional Menu Items Available

A 20% Administration Fee and 8% NYS Sales Tax is added to All Food & Beverage

Minimums may apply depending on availability. Please call to inquire within.



Allegro Reception

The Bar

A Four-Hour Bar Featuring Our Call-Brand Spirits, Red & White Wine, Imported and Domestic Bottled Beer, Craft Draft Beer, Soft Drinks, Juices & Mixers

Gourmand Display

Our Base Table of Imported and Domestic Cheeses
Grilled Vegetables, Seasonal Fruits, Assorted Hummus, Warm Dips
Artisan Breads & Crackers, & Assorted Olives, Breads & Spreads Enhancement

Passed Hors d'oeuvres

Mu Shu Chicken Dumplings with Hoisin Glaze
Caprese en croute with Balsamic Glaze
Spanakopita
Bacon Wrapped Scallops

Toasting Champagne for all Guests

Salad Course

Choice of Classic Caesar Salad or Mixed Field Greens Salad with House Dressing
Artisan Breads and Fresh Baked Rolls, Butter & Enhanced Olive Oil

Entrée Course

- I. 8 oz. Filet Mignon with Demi-Glace
- II. Chicken Florentine with Spinach & Ricotta Cheese
- III. Char-grilled Shrimp and Scallops; Sherry Cream Sauce
- IV. Duet Entrée of Two of the Above

Choice of Potato or Starch
Seasonal Vegetable

Fresh Brewed Coffee & Tea Service

\$82.00 per person

A 20% Administration Fee and 8% NYS Sales Tax is added to All Food & Beverage

Additional Menu Items Available

Minimums may apply depending on availability. Please call to inquire within.

THE SYMPHONIC RECEPTION

The Bar

A Four-Hour Bar Featuring our Top Shelf Liquors, Red & White Wine,
Imported & Domestic Bottled Beer, Soft Drinks, Juices & Mixers.

Gourmand Display

Our Base Table of Imported and Domestic Cheeses
Grilled Vegetables, Seasonal Fruits, Assorted Hummus, Warm Dips
Artisan Breads & Crackers, & Assorted Olives
Antipasto Enhancement

Passed Hors d' oeuvres

Maryland Crab Cakes *with Old Bay Remoulade Sauce*
Goat Cheese & Figs Crostini
with a dash of chopped pistachios
Thai Chicken Satay *with Spicy Dipping Sauce*
Chicken Cordon Blue *with Mustard Dipping Sauce*
Spanakopita

Toasting Champagne for all Guests

Salad Course

Choice of a la Carte Dinner Salad
Freshly Baked Artisan Breads & Butter & Enhanced Olive Oil

Wine with Dinner: *Selection of Red & White Wine*

Entrée Course

- I. 8 oz. Filet Mignon; with Demi-Glace
- II. Chicken Saltimbocca; Grilled with Prosciutto & Cheese, Fresh Sage, Lemon -White Wine Sauce
- III. Lobster Stuffed Shrimp; with Lemon Cream Sauce
- IV. Duet Entrée of Two of the Above

Choice of Potato or Starch & Seasonal Vegetable
Fresh Brewed Coffee and Tea Station

\$102.00 per person

A 20% Administration Fee and 8% NYS Sales Tax is added to All Food & Beverage

Additional Menu Items Available

Minimums may apply depending on availability. Please call to inquire within.

HORS D'OEUVRE RECEPTION



The Bar

A Three-Hour Bar featuring our Call Brand Liquors, Red & White Wine, Imported & Domestic Bottled Beer, Craft Draft Beer, Soft drinks, Juices & Mixers

Gourmand Display

Our Base Table of Imported and Domestic Cheeses
Grilled Vegetables, Seasonal Fruits, Assorted Hummus, Warm Dips
Artisan Breads & Crackers, & Assorted Olives

Passed Hors d' oeuvres

Lobster Mac and Cheese in Tasting Spoons
Bacon Wrapped Scallop
Mushroom Profiterole
Spanakopita
Sliced Tenderloin on Herb Crostini with Horseradish Aioli
Chicken Cordon Blue with Mustard Aioli

Station Choice

Please Choose Two Stations / Additional Stations Available

Butcher's Block (Choose 2 Meats)

Hand-carved Roast Beef / Oven-Roasted Turkey / Honey-Glazed Ham
Herb Roasted Pork Loin / Accompanied with Condiments & Assorted Sandwich Rolls

Mediterranean Station

Yogurt Marinated Chicken with Zucchini & Onion / Herb Marinated Beef with Sweet Peppers & Mushrooms / Yellow Rice / Assorted Hummus / Greek Salad / Warm Pita & Tzatziki Sauce

Pasta Station

Choice of 2 Pastas: Cheese Tortellini / Penne Rigate / Orecchiette / Buccatini

Choice of 2 Sauces: Traditional Marinara* / Bolognese (Meat Sauce)

Alfredo Sauce* / Pesto Cream Sauce* / Vodka Sauce*

Roasted Italian Eggplant & Zucchini* / Garlic Bread

(Add Meatballs, Shrimp or Chicken...\$2.00)

\$65.00 per person

A 20% Administration Fee and 8% NYS Sales Tax is added to All Food & Beverage

Minimums may apply depending on availability. Please call to inquire within.

STATION RECEPTION

The Bar

A Four-Hour Bar Featuring our Call Brand Liquors / Red & White Wine
Domestic & Imported Bottled Beer, Craft Draft Beer, Soft Drinks, Juices & Mixers

Gourmand Display

Our Base Table of Imported and Domestic Cheeses
Grilled Vegetables, Seasonal Fruits, Assorted Hummus, Warm Dips
Artisan Breads & Crackers, & Assorted Olives, Breads & Spreads Enhancement

Passed Hors d' oeuvres:

Mushroom Profiteroles
Crab cakes with Spicy Remoulade
Buffalo Style Chicken Satay
Assorted Bruschetta

*Served Garden Salad with House Dressing
Assorted Breads & Butter & Enhanced Olive Oil*

Choice of Three Stations:

The Asian Station

General Tso's Chicken / Beef & Broccoli
Vegetable Lo Mein / Vegetable Fried Rice
Fortune Cookies

Mac-n-Cheese Station

Cheddar and Creamy Mac & Cheese
Accompanied with Bacon Bits / Tomato Bruschetta / Roasted Broccoli Florets / Gorgonzola
Pepperoni / Lobster Cream Sauce - Shredded Chicken - Pulled BBQ Pork

Pulaski Polish Station

Sautéed Pierogi, Grilled Smoked Kielbasa, Lazy Golumpki, Sauerkraut, Mustards

Fresh Brewed Coffee and Tea Station

Additional Stations Available. Please consult Sales Person

\$82.00 per person

A 20% Administration Fee and 8% NYS Sales Tax is added to All Food & Beverage

Minimums may apply depending on availability. Please call to inquire within.

BAR PACKAGES

Call Bar Package:

Tito's Vodka / Beefeater's Gin / V.O. Blended Whiskey / Bacardi Rum / Malibu Rum
Captain Morgan's Spiced Rum / Johnny Walker Red Scotch / Jack Daniel's Bourbon /
Jim Beam Bourbon / José Cuervo Tequila / Triple Sec & Amaretto

Top Shelf Package:

Grey Goose Vodka / Hendrick's Gin / Crown Royal Whiskey / Bacardi Rum
Captain Morgan's Spiced Rum / Johnny Walker Black Scotch / Jack Daniel's Bourbon /
Maker's Mark Bourbon / Patron Tequila / Triple Sec & Amaretto

Bottled Beer: Labatt's Blue / Labatt's Blue Light / Budweiser / Budweiser Light / Corona /
Coors Light / Michelob Ultra

Craft Draft Beer: Woodcock Niagara Lager / Big Ditch Hayburner / Sam Adam's

Wine: Chardonnay / Pinot Grigio / Pinot Noir / Cabernet / Riesling / Rose & Moscato

Based on per person:

	<u>Call</u>	<u>Top Shelf</u>
Two-hour Bar	\$20.50	\$24.50
Three-hour Bar	\$24.50	\$30.50
Four-hour Bar	\$28.50	\$35.50
Five-hour Bar	\$31.50	\$39.50

Cash Bar \$50 Bartender Fee

Consumption Bar \$50 Bartender Fee

Soda Package \$8.50 per person

Champagne Toast \$3.50 per person

Punches: (Bowl Serves Approximately 30 People)

Sparkling Fruit \$45.00

Wine \$55.00

Mimosa \$55.00

Rum \$75.00

Mimosa Bar (Consumption) \$28.00

Contains variety of fruit juices & fresh fruit garnishes

Minimum of 3 bottles / \$84.00

Alcohol Shots are prohibited at all times!

Additional liquors may be ordered

Minimums may apply depending on availability. Please call to inquire within.



Catering Guidelines:

Our Catered Events require a non-refundable deposit to hold your event and/or meeting space. This deposit will be applied to your final bill. In the unlikely circumstance that you cancel your event for any reason, your deposit is non-refundable and will be forfeited.

If there is a cancellation by the client, the client will be responsible for the following cancellation fees:

25% of estimated charges if cancelled 60 days or less

50% of estimated charges if cancelled 30 days or less

Pricing is effective as of _____. Prices quoted from the menus are subject to comparable increases to meet costs of goods and services at the time of the event if necessary. If pricing does increase due to a proportional increase to meet costs of goods. Wurlitzer Events will agree to modify a menu to fit within your budget. We will guarantee price 30 days in advance of event.

- During the initial planning of your event we request an estimated number of guests.
- A final guarantee is required seven days before the function. This guarantee is not subject to reduction.
- You will be financially responsible for 100% of your guarantee number or the actual number of guests served, whichever is greater.
- Payment for the event is required by 48 hours prior to event. Payments may also be made in the weeks and months prior to the event and will show on the final master bill.
- Certified Checks, Money Orders or Cash are required for final payment. Credit Card payments are not accepted for function without consent of management.

Liability for damages to the premises will be charged accordingly if caused during your event. Alcohol consumption is always monitored during an event. We reserve the right to refuse the service of alcohol to any guest that appears to be intoxicated. Alcohol SHOTS of any kind are forbidden.

We will charge an Administration Fee of 20 % on food and beverage purchases for all banquets, functions and other events. This fee is NOT distributed to the banquet staff or any staff member providing service to our customers as a gratuity. The Administration Fee is NOT a gratuity NOR is it suggested to be a gratuity. The Administration Fee is the charge for servicing your event and covers the costs associated with food tasting, planning, site tours, logistics, insurance, and other administrative costs. Our banquet staff, including waiters, bartenders and all laborers, work for their wages which exceed NYS minimum wage requirements; thus gratuities are discretionary, but are neither necessary nor expected. This 20% Administration Fee and 8% New York State Sales tax will automatically be added to your invoice.

A labor fee of \$18.00 per hour per server will be added to bills for events that require staff levels that are inconsistent to the total food and beverage sales of 20% (Administration Fee). The Labor Fee is NOT a gratuity, NOR is it suggested to be a gratuity. The Labor Fee is NOT dispersed to the banquet staff or any staff member providing service to our customers as a gratuity. If your group is tax exempt, the proper certificate should be submitted in advance of your event.

Thank you for booking your event with us!

Minimums may apply depending on availability. Please call to inquire within.