

# MARCY CASINO

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HOME OF THE TERRACE!

*Welcome to the Marcy Casino!* We are Magnolia Events, a locally owned independent business, and the exclusive resident caterer at the Marcy Casino for over a decade. *Fun fact: 'casino' is the Italian term for summerhouse!*



In partnership with the Buffalo Olmsted Parks Conservancy & the City of Buffalo, we established **The Terrace at Delaware Park** as a public bar & restaurant in Spring 2017 on the upper level of the casino. A portion of proceeds from all restaurant guests & private event clients helps support the BOPC in their ongoing work to preserve our treasured Olmsted Parks system.

We continue our tradition of fabulous private events in the **Pan Am Room**, with the adjoining covered patio, on the lower level. Centrally located in Buffalo's cultural district, this scenic venue is the gem of Olmsted's magnificent Delaware Park. It has views overlooking Hoyt Lake & casually elegant park vibes. We take pride in pairing fantastic food & drink with a comforting atmosphere. All food is prepared fresh in-house by our outstanding culinary team, and served with care by our friendly, attentive staff. We are happy to prepare vegetarian menus, and most of our items are gluten free. It is the perfect location for Buffalovers to showcase their hometown!

Our wedding reception clients have the option of an evening ceremony in the beautiful **Rose Garden** adjacent to the Marcy Casino, if an on-site ceremony is desired. May through October, we offer an indoor-outdoor experience, within the exhilarating ambiance of the park. Your guests will enjoy cocktails & hors d'oeuvres on the spacious tented patio, followed by dinner in the historic Pan Am Room, then dancing outdoors under the bistro-lit tent. We also host magical winter weddings, when guests enjoy festive holiday lighting & décor in the Pan Am Room, with panoramic views of the park's winter wonderland.

The Pan Am Room seats up to 162 people comfortably for a plated dinner from May - October. We can accommodate up to 200 for a modern cocktail stations party.

We would love to have you here!

*Sincerely,*

**Lisa Vitello**

**Catering Sales Director**

Magnolia Events at Delaware Park Marcy Casino

716-886-0088

visit [terracebuffalo.com/weddings](http://terracebuffalo.com/weddings)

# Magnolia Wedding Package

\$130 per guest

*plus 15% gratuity, 5% administrative fee & NYS sales tax*

**This package includes 4 hours of open bar, 4 passed hors d'oeuvres, appetizer station, dinner wine pour, salad, bread, plated entrée, cake cutting, coffee & tea!**

*~ host to provide dessert*

*~ menu details will be confirmed 6-9 months prior to event*

## Open Bar

*4 hours (closes for one hour at start of dinner)*

Tito's Vodka & New Amsterdam Citroen  
New Amsterdam Gin  
Tanduay Rum  
Sazerac Rye, Four Roses Bourbon,  
Johnny Walker Red Scotch, Milagro Tequila  
Bruno Marino Vermouth

2 Thin Man Drafts: IPA & seasonal  
Blue Light & Stella Artois  
Dry Sparkling Cava, Moscato, Dry Rose,  
Sauvignon Blanc, Chardonnay,  
Cabernet Sauvignon, Spanish Red, Pinot Noir  
Sodas, Juices, Mixers & garnishes

*~ One additional hour of bar service may be added for \$10 per guest (based on guaranteed count)*

*~ All Bartenders are trained for exceptional service and skill, they will not serve doubles or shots of liquor*

*~ One signature cocktail is available complimentary, upon request, inquire for options*

## Chef's Table

*appetizer station*

domestic & imported cheeses with fresh seasonal fruit,  
antipasti of cured meats, pickled vegetables, marinated olives,  
and Mediterranean dips with crostini and crudités  
all GF except crackers & crostini

*~ inquire for raw bar & seafood upgrades:*

*oysters on the half shell*

*shrimp cocktail by the pound*

*stone crab*

*sushi*

*steamed mussels or clams*

*~ market price & minimum order apply*

## Passed Hors D'oeuvres

*choose 4, including 1 vegetarian*

### Seafood

sauteed spicy garlic prawns GF/DF  
chilled gulf shrimp with cocktail sauce GF/DF  
smoked salmon & cucumber with dill crème GF  
seared sesame crusted tuna with wasabi GF/DF  
crab cakes with smoked chili remoulade  
baby lobster & shrimp rolls + \$3 pp  
pan seared diver scallops with lemon sauce & micro greens GF + \$3 pp

### Meat

Lebanese chicken skewers with roasted garlic yogurt GF  
marinated beef chimichurri skewer GF/DF  
mini beef on weck with horseradish aioli  
pulled pork on crispy corn tortilla with red cabbage slaw GF  
albondigas: spicy mini meatballs  
sausage stuffed mushrooms  
herb roasted lamb lollipops + \$3 pp GF

### Vegetarian

seasonal soup shooters: hot or chilled GF  
fried cheese pierogi with sauteed onions  
gourmet pizzette wedges  
polenta cakes with roasted mushrooms & parmesan GF  
spinach stuffed mushroom  
thai vegetable spring roll GF/Vegan

## Salad

*choose one.... served with fresh bread and butter*

**Mista GF/DF** - tender greens, pickled red onion, grape tomato, cucumber, champagne vinaigrette.  
**Caesar** - romaine with classic dressing, cherry tomatoes, pecorino & croutons

## Plated Entrées

*choose 3 - including one vegetarian or vegan*

### **Filet of Beef GF + \$7 pp**

with sauce au poivre or chimichurri, market vegetable & choice of potato

### **Sliced Strip Loin of Beef GF**

with sauce au poivre or herb compound butter, market vegetable & choice of potato

### **Atlantic Salmon or Cod GF**

with lemon dill sauce, tomato fennel relish, or blackened,  
market vegetable & choice of potato

### **Free Range Chicken GF**

roasted with white wine and fresh herb pan sauce,  
market vegetable & choice of potato

### **Chicken Saltimbocca GF**

prosciutto wrapped chicken breast, stuffed with fontina & sage  
served with lemon pan sauce, market vegetable & choice of potato

### **Eggplant Napoleon Vegetarian**

panko crusted eggplant layered with ricotta, fresh mozzarella, homemade marinara, and market vegetable

### **Ratatouille GF / Vegan**

zucchini, eggplant, garlic, and tomatoes star in this classic French stew

## Potato

*choose one*

roasted garlic russet mashed GF

roasted fingerling potatoes with truffle oil, rosemary, and sea salt GF

sweet potato medallions with honey & chives GF

## Coffee & Tea Station

locally roasted coffee & assorted teas to pair with your cake or desserts,  
cake will be cut & displayed on the station

## Food & Beverage Minimum

- ❖ A food & beverage minimum must be met to host an event here, it is not a maximum
- ❖ The number of guests times your per person menu must hit the minimum, at least
- ❖ A room fee will be assessed to meet the minimum if your event should fall short of this
- ❖ Food & beverage will have a 5% administrative fee, 15% gratuity, and current NYS tax added
- ❖ Minimum must be met prior to administrative fee, gratuity, tax, and the venue rental fee

### Peak Season: May - October

Saturday & Holiday \$15,000 | Friday \$13,000 | Sunday \$5,000

### Off-Peak Season: November - April

*please inquire about specific dates to receive a quote for off-peak season minimums*

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## Venue Rental Rates

- ❖ Venue rental benefits the Buffalo Olmsted Parks Conservancy, keepers of the park
- ❖ The building is climate controlled, with central cooling & heating in The Pan Am Room
- ❖ Marcy Casino is ADA accessible, with a gentle sloping path to the building & indoor elevator
- ❖ Rental rates are plus tax only

### Peak Season: May - October

Saturday \$2000 | Friday \$1500 | Sunday \$600

### Off-Peak Season: November - April

Saturday \$1000 | Friday \$750 | Sunday \$500

#### INCLUDES:

- ❖ *private room*
  - ❖ *setup & breakdown*
  - ❖ *floor length tablecloths & linen napkins*
  - ❖ *matte gold Chiavari chairs*
  - ❖ *private dressing room 2 hours prior to & for the duration of your event*
  - ❖ *spacious covered patio with bistro lights & light white draping*
  - ❖ *all necessary service wares: tables, glassware, china, flatware, staff*
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## Rose Garden Permits

We are happy to offer park permits for self-directed Rose Garden Ceremonies at \$250  
White folding chair rental available at \$4 each, including setup & breakdown. Prices are plus tax.