

Weddings & Celebrations...



391 Washington Street
Buffalo, N.Y. 14203
716.427.5540



2192 Niagara Street
Buffalo, N.Y. 14207
716.874.5400



1738 Elmwood Avenue
Buffalo, N.Y. 14207
716.240.9693



2178 Seneca Street
Buffalo, NY, 14210
716.427.5542

Brunch Reception

Guests to be Greeted with Champagne

RECEPTION COCKTAILS:

A three-hour bar will be open featuring our Red & White Wine, Champagne, Mimosas, Bloody Mary's & Screwdrivers, Imported & Domestic Bottled Beer, Soft Drinks, Juices, & Mixers

BUTLER PASSED HORS D' OEUVRES

Choice of two of our Signature Brunch Hors d' oeuvres

THE CLASSIC YOGURT AND GRANOLA BAR

Featuring Vanilla and Traditional Plain Yogurt

Accompanied with Fresh Berries with Sugar Cones, House-made Granola and Fresh Seasonal Fruits

Assorted Pastries, Fresh Baked Muffins, Quick Breads, Bagels, & Croissants

Accompanied with Creamery Butter, Fruit Preserves, & Cream Cheese

Freshly Brewed Colombian Coffee and Tea

STATION BUFFET

Hand-Carved Maple Glazed Ham

Country Sausage or Crisp Hickory Bacon

Choice of Egg Entrée:

Frittata, Scrambled with Fresh Herbs or Cheese, Quiche, Strata, Tater Tots

Casserole, Eggs Benedict Casserole

Home Fried Potatoes

Complimentary Wedding Cake Cutting

\$49.00 per person

A 22 % Event Production Fee and 8.75% NYS sales tax will apply

Additional Menu Items Available

ADDITIONAL STATIONS

I. Omelet Station "Made to Order"

II. Belgium Waffles "Made to Order"

Accompanied with Whipped Cream, Butter, Fresh Fruits, & Syrup

III. Smoked Salmon, Chopped Egg, Onion, Tomato,

Whipped Cream Cheeses, Capers, & Bagels

IV. Eggs Benedict Station featuring Sausage, Canadian Bacon & Salmon

Available for an additional upcharge (market price)

\$75.00 Chef's Fee

Luncheon Reception

RECEPTION COCKTAILS:

*A three-hour bar will be open featuring our Red & White Wine,
Champagne, Mimosas, Imported & Domestic Bottled Beer,
Soft Drinks & Juices*

BUTLER PASSED HORS D' OEUVRES

Choice of two of our Signature Hors d' oeuvres

SALAD

*Floral Greens with Orange, Mixed Berries, Crumbled Feta Cheese, Citrus Vinaigrette
Assorted Rolls and Creamery Butter*

ENTRÉE

*Choice of one entrée or up to three
Chicken Saltimbocca
Stuffed with Fresh Mozzarella, Sage, Wrapped in Prosciutto*

*Pan Seared Salmon
With choice of Asian Chili Glaze, Dijon, or Beurre Blanc Sauce*

*Hand-carved Sliced Beef Tenderloin
(Vegetarian Options Also Available)*

Accompanied with Choice of Potato and Chef's Seasonal Vegetables

Complimentary Wedding Cake Cutting

Freshly Brewed Colombian Coffee and Tea Service

\$49.00 per person

A 22.5 % Event Production Fee and 8.75% NYS sales tax will apply

Additional Menu Items Available.

Additional Menu Items Available

Meal service to begin prior to 2:00pm

Based on 3.5 Hour Limit

Ellicott Reception

RECEPTION COCKTAILS:

A fully stocked bar will be open (four-hour) featuring our House-Brand Liquors, Red & White Wine, Domestic Bottled Beer, Soft Drinks, Juices & Mixers

EPICUREAN DISPLAY

Imported & Domestic Cheese, Fresh Seasonal Fruits, Crudités, Dips, Crackers & Artisan Breads

or

DIPS AND SPREADS

Our favorite House-made dips (choice of two hot & two cold of the following dips)

Hot: Spinach-artichoke, Buffalo Chicken, Stuffed Pepper Dip, Crab Rangoon, Ryebein Dip,

Cold: French Onion, Assorted Hummus, Classic Rye Bread Bowl, Crack Dip

Accompanied with Crostini's, Pita Points and Nacho Chips

BUTLER PASSED HORS D' OEUVRES

Choice of three of our Seasonal Hors d' oeuvres

SALAD

The Classic Caesar

Hearts of Romaine with House-made Croutons, Parmesan Crisp, Caesar Dressing

Assorted Rolls and Creamery Butter

DUO ENTREE

Create Your Duet from the following entrée options

Petite Filet of Sirloin

Slow Cooked Pot Roast

Chicken Francaise

Chicken Mushroom & Asiago

Pan-Seared Salmon

Garlicky Shrimp

Accompanied with Choice of Potato and Chef's Seasonal Vegetables

Complimentary Wedding Cake Cutting

Freshly Brewed Columbian Coffee and Tea Service

\$84.00 per person

A 22.5 % Event Production Fee and 8.75% NYS sales tax will apply

Additional Menu Items Available

Golden Reception

Guests will be greeted with Champagne, White & Red Wine

RECEPTION COCKTAILS:

A fully stocked bar will be open (four-hour) featuring our Call-brand Liquors, Red & White Wine, Imported and Domestic Bottled Beer, Soft Drinks, Juices & Mixers

THE GOURMAND TABLE DISPLAY

Imported & Domestic Cheese, Seasonal Fruits, Fresh Crudités with Dips, Warm Spinach-artichoke Dip, Pita Points, Crostini's, Crackers & House-made Nacho Chips

BUTLER PASSED HORS D' OEUVRES

Choice of four of our Seasonal Butler-passed Hors d'oeuvres

Champagne Toast for all Your Guests

SALAD

*Mixed greens with Blistered Tomatoes, Feta, & Olives
Lemon-oregano Vinaigrette
Assorted Rolls & Creamery Butter*

DUO ENTREE

Create Your Duet from the following entrée options

*"Marry Me Chicken"
Pan-seared Airline Chicken
Crab Stuffed Shrimp
Swordfish Skewered with Lemon-caper Beurre Blanc
Hand-carved Tenderloin of Beef*

Accompanied with Choice of Potato and Chef's Seasonal Vegetables

Complimentary Wedding Cake Cutting

Fresh Brewed Columbian Coffee and Tea Service

\$90.00 per person

*A 22.5 % Event Production Fee and 8.75% NYS sales tax will apply
Additional Menu Items Available*

The Crystal Reception

Guests will be greeted with Our Seasonal Signature Cocktail

RECEPTION COCKTAILS:

A fully stocked bar will be open (four-hour) featuring our Premium-Brand Liquors, Red & White Wine, Imported & Domestic Bottled Beer, Soft Drinks, Juices & Mixers

THE GRAZING TABLE

Bountiful Assortment of Cheeses, Select Meats, Assorted Vegetables, Fruits, Marinated Antipasto, Nuts, Chips, Flatbreads, Crackers and Artisan Breads

BUTLER PASSED HOR D' OEUVRES

Choice of five Signature Seasonal Hors d' oeuvres

Champagne Toast for All of Your Guests

SALAD

Bibb lettuce with Poached Pear, Candied Pecans, Crumbled Blue Assorted Rolls & Creamery Butter

Wine Pour with Dinner (Red & White)

DUET ENTREE

Create Your Duet from the following entrée options

Seared French Chicken with choice of Sauce

Chicken Stuffed with Roasted Red Pepper & Goat Cheese

Seared Sea Scallop with Ginger-orange Puree

Pan Seared Faroe Island Salmon

Hand-carved Beef Tenderloin

Slow Braised Short Rib

Accompanied with Choice of Potato and Chef's Seasonal Vegetables

Complimentary Wedding Cake Cutting

Fresh Brewed Columbian Coffee and Tea Service

Choice of Late-Night Station or Dessert Station

\$115.00 per person

A 22.5 % Event Production Fee and 8.75% NYS sales tax will apply

Additional Menu Items Available



The Hors d' oeuvre Reception

RECEPTION COCKTAILS:

A fully stocked bar will be open (three-hour) featuring our Call-Brand Liquors, Red & White Wine, Domestic Bottled and Imported Beer, Soft Drinks, Juices & Mixers

DIPS & SPREADS DISPLAY

Our favorite House-made dips (choice of 2 hot & 2 cold of the following dips)

Hot: Spinach-artichoke, Buffalo Chicken, Stuffed Pepper Dip, Crab Rangoon, Ryebein Dip,

Cold: French Onion, Assorted Hummus, Classic Rye Bread Bowl, Crack Dip

Accompanied with Crostini's, Pita Points, & Nacho Chips

BUTLER PASSED HORS D' OEUVRES

(Based on 12 pieces per person)

Choice of Six of our Seasonal Hors d' oeuvres

THE CARVER'S TABLE

Please choose one of the following Meats...

Oven Roasted Frenched Turkey Breast, Herb Encrusted Roast Beef,

Dry Rubbed Loin of Pork, or Glazed Ham

Additional Carver's Meats Available for an Up charge:

Hand-Carved Beef Tenderloin, Prime Rib of Beef, or Cedar Planked Salmon

Accompanied with Assorted Rolls and Condiments

Please Select One of the Following Pastas with Choice of Sauce:

Tortellini, Stuffed Gnocchi, Rigatoni, Farfalle, Pappardelle, Penne

Sauces: A la Vodka, Alfredo, Basil-Marinara, Butternut Squash, Bolognese, Cajun Pasta Fresca

Wild Mushroom Cream, Classic Carbonara, Roasted Garlic Cream, or Sundried Tomato

Complimentary Wedding Cake Cutting

Fresh Brewed Columbian Coffee and Tea Service

\$68.00 per person

A 22.5% Event Production Fee and 8.75% NYS sales tax will apply

Additional Menu Items Available

Station Reception

RECEPTION COCKTAILS

*A fully stocked bar (four-hour) featuring our Call-Brand Liquors, Red & White Wine, Domestic Bottled Beer, Soft Drinks, Juices & Mixers
Champagne Toast for All of Your Guests*

DIPS & SPREADS DISPLAY

*Our favorite House-made dips (choice of 2 hot & 2 cold of the following dips)
Hot: Spinach-artichoke, Buffalo Chicken, Stuffed Pepper Dip, Crab Rangoon, Rueben Dip
Cold: French Onion, Assorted Hummus, Classic Rye Bread Bowl, Crack Dip
Accompanied with Crostini's, Pita Points, & Nacho Chips*

BUTLER PASSED HORS D' OEUVRES

Servers will Butler Pass three of our Signature Seasonal Hors d' oeuvres

CHAMPAGNE TOAST

Choice of Salad Station or Plated Salad

Choice of three of the following Stations:

POTATO-TINI

*Puree of Potatoes Served in Martini Glasses
Accompanied with the Following:*

*Cheddar Cheese, Sour Cream, Fried Onions, Whipped Butter, Fresh Herbs, House-made Salsa, Applewood Smoked Bacon
(Baked Potato Station Also Available)*

SLIDERS

*Beef & Chicken Sliders Accompanied with Ketchup, Mustards,
Chopped Onion, Mayo and Pickles
Served with Seasoned Fries*

LETTUCE WRAPS

*Chicken, Beef, Shrimp, Carrots, Bean Sprouts, Mushrooms and Lettuce Leaves with three delicious Spicy Thai Sauces –
Peanut, Sweet Red Chili, and Kung Paos*

A TASTE OF INDIA

Vegetarian Samosas, Butter Chicken, Aloo Gobi, Naan Bread

DOWN HOME BBQ

*Pulled Pork Sliders, House-made coleslaw, Watermelon wedges,
Baked Beans*

ALL THINGS THAI

Thai Cucumber Salad, Green Curried Chicken, Thai Coconut Pork Curry, Thai Style Fragrant Rice

SPANISH PAELLA

*Traditional Spanish Paella
Shrimp, Sausage & Chicken
Roasted Root Vegetable Paella
Yellow Rice*

MEXICANO

*Soft & Hard Shells, Choice of Beef or Chicken
Seasoned Black Beans, Lettuce, Tomato, Cheese, Onion
Jalapenos, Guacamole, Sour Cream & Salsa
Mexican Rice*

VIETNAMESE

*Eggplant with Spicy Sauce,
Caramelized Chicken, Beef, & Lettuce Curry
White Rice*

THE CARVER'S TABLE

Choice of One:

*Oven Roasted Frenched Turkey, Herb Encrusted Roast Beef, Maple Glazed Ham, Spice Rubbed Pork Loin
Accompanied with Assorted Fresh Baked Rolls and Condiments
(You may add 2nd meat for an additional up-charge of \$5 per person)
Hand-carved Whole Roasted Beef Tenderloin or
Prime Rib will incur a market priced up-charge*

WE LOVE PASTA

*Choice of Two Pasta Entrée's
Cheese Tortellini with Asiago Alfredo Sauce
Rigatoni with Eggplant Sauce
Penne with Vodka Sauce, Stuffed Gnocchi with Marinara
Or Risotto with Mushrooms and Peas
Fresh Baked Italian & Garlic Bread*

ASIAN STATION

*Choice of Two of the Following:
Beef with Broccoli, General Tso's Chicken, Bok Choy with Mushrooms, Hunan Kung Pao (Chicken & Shrimp) Pork Stir Fry
Accompanied with Choice of Stir-fried Rice or White Rice
Pot Stickers*

SOUTHERN HOSPITALITY

*Traditional Southern Fried Chicken
Corn Bread, Mom's Mac & Cheese and Sautéed Garlicky Greens*

Additional Stations Available- please inquire

Complimentary Wedding Cake Cutting

Fresh Brewed Columbian Coffee and Tea

\$90.00 per person

A 22.5 % Event Production Fee and 8.75% NYS sales tax will apply

Additional Menu Items Available

Reception Upgrades

THE STROLLING CHAMPAGNE SKIRT

Impress your guests with our Strolling Champagne Skirt. It's fabulous! Our model will greet your guests wearing a skirt made of stainless steel which holds over 90 glasses of champagne and/or wine.

Models will be in a costume of your choice!

\$200 for the first hour

THE STROLLING TABLE SKIRT

A perfect way to greet guests! Ideal for place cards, signature drinks, hors d'oeuvres, sign-in and much more!

Your guests will go crazy over our fabulous model in costume!

\$200 for the first hour

CUSTOMIZED SPECIALTY DRINKS

Our Uniformed Servers will Welcome Your Guests with a "Specialty Drink". Drink Menu Card will also be displayed at all the bars.

Market Price

MARTINI BARS

A Designated Bar Serving the finest of Flavored Martini's and Cosmo's with all the Garnishes

\$17 per person first hour

THE BUBBLY BAR

Tiered Champagne accompanied with Fresh Berries, Fruits, & Herbs

Consumption Basis @ \$32 bottle

MIMOSA BAR

Champagne Accompanied with Assorted Juices & Purees, Fresh Berries

Consumption Basis @ \$34 bottle

SEAFOOD RAW BAR

Jumbo Shrimp, Fresh Oysters, Clams on the Half Shell, Ceviche, Crab Legs, Fresh Lemons, & House-made Cocktail Sauce

Market Price

Ice Sculpture Available for additional cost

SUSHI BAR

Selection of Nigiri and Maki Sushi, Sashimi, and Rolls Served with Soy Sauce, Pickled Ginger and Chopsticks

Market Price

Sushi Chef Available Upon Request

SHRIMP COCKTAIL BOWL

Traditional Cocktail Sauce, and Fresh Lemons

Market Price

ICE CARVINGS

Enhance Your Reception with Customized Ice Carvings, Ice Tables or Ice Bars.

Priced Upon Design

THE BACON STATION

A whimsical Station featuring Hanging Maple-glazed Bacon, Mesquite Bacon, Praline Bacon, Bacon Bread, Bacon-cheese bombs, & Bacon Jam with Biscuits

(Bacon flavors may change seasonally)

\$14.95 per person

THE CARVING STATION

Chef Attendant

*Herb Encrusted Roast Beef, Glazed Ham, Pork Loin
Oven Roasted Turkey (add meats available at upgrade)*

\$16.95 per person

WE LOVE PASTA STATION

Choose Your Choices of Pasta & Sauces accompanied with all the Fixings...

Penne, Rigatoni, Farfalle, Gnocchi, Shells

Marinara, Alfredo, Creamy Garlic, Sundried Tomato, Butternut Squash, White Wine-garlic, Pesto

Assorted herbs, Vegetables, Garlic, Caramelized onion, Sausage, Shrimp, Cheeses....

Chef Attendant Required @ \$75

\$8.95

Plated Pasta Course Also Available

POPCORN STATION

Popcorn Station Offering an Array of Seasoned Popcorns (May Include Cheese, Traditional, Caramel, Buffalo Wing, Dill Pickle,

Parmesan-garlic, Cheddar Cheese, Vinegar & Salt

\$7.95 per person

BUFFALO STATION

Pizza and Wings

Assorted Toppings, Choice of 2 Wings

Blue Cheese, Celery, & Carrots

\$10.95

THE FRITES & FRIES STATION

Traditional Frites, Truffle Frites,

Cottage Fries, & Curly Fries

Accompanied with Ketchup, Spicy Ketchup, Gravy,

Cheese Curds, Sriracha Aioli, & Warm Cheese

\$8.95

THE PRETZEL BAR

Fresh Baked Soft Pretzels, Stuffed Pretzel Nuggets, & Pretzel Rods accompanied with Warm Cheese, Assorted Mustards, Dips,

& Chunky Blue Cheese

\$8.95 per person

S'MORES STATION

A fanciful Station of Graham Crackers, Marshmallows, Chocolate Bars, Peanut Butter Cups, & Peppermint Patties

All ready for Cooking up Delicious!

\$7.95 per person

THE ULTIMATE CANDY STATION

Choose a Chocolate Bar or Color Coordinated Candy Bar Displayed in Beautiful Glass Apothecary Jars Decorated with Colored Ribbons and Crystals.

May also add Specialty Desserts to your Station

Price based on Selection

THE GOURMET DESSERT STATION

An array of assorted desserts-

Crème Puffs, Mini Parfaits, Mini Tartlets,

Cookies, Bar Cookies, Chocolate Dipped Strawberries

\$9.95 per person

THE ROAMING CART

What's More Fun than having a Cart Roam thru Your Party with Your Choice of Our Late-Night Stations, Candy, Popcorn, or

Desserts. Please ask Our Sales Team for More Details!

THE WALL OF DONUTS

A Display of Assorted Paula's Donuts and Donut Holes Displayed on our Fun Donut Wall

\$8.95 per person

Beverages

The Bar...

House Bar Packages

One- hour \$16 Two-hour \$18.50 Three-hour \$21.50
each additional hour @ \$3.00 per person

Please ask your event specialist for a list of featured house-brand liquors

Red & White Wines

Labatt Blue and Blue Light Bottled Beers

Call Bar Packages

One- hour \$18 Two-hour \$20.50 Three-hour \$24.50
each additional hour @ \$5.00 per person

Brands to include New Amsterdam Vodka, Amsterdam Citron Vodka, Captain Morgan Dark Rum, Bacardi White Rum, Seagram's 7 Blended Whiskey, Jose Cuervo, Jack Daniels Bourbon, Prairie Gin, Southern Comfort, Dewar's Scotch, Peach Schnapps

Red & White Wines

Labatt Blue, Blue Light or Bud Light, Heineken & Southern Tier IPA Bottled Beers

Premium Bar Packages

One- hour \$19 Two-hour \$24.50 Three-hour \$30.50
each additional hour @ \$6.00 per person

Brands to include Kettle One Vodka, Kettle Citron, Captain Morgan Dark Rum, Bacardi White Rum, Crown Royal Blended Whiskey, Jim Beam, Bulliet Bourbon, Jose Cuervo, Prairie Cucumber Gin, Southern Comfort, Johnny Walker Black Scotch, Peach Schnapps

Champagne, Red & White Wines

Labatt Blue, Blue Light or Bud Light, Heineken, Southern Tier IPA or Craft Beer

Soda Packages

\$12.95

Unlimited Sodas & Juices

Wine Pour

\$34

Choose from our Estrella CA Selections

Based on consumption basis per bottle @ \$34 per bottle

Additional Selections Available- priced per selection

Sparkling Fruit Punch (per 2 gallon)

\$40

Mimosa Punch (per 2 gallon)

\$65

Wine or Champagne Punch

\$65

Classic Events Beverage Additions

Our Classic Bubbly Bar

Display of the Classic Champagne accompanied with Assorted Fruits & Berries

Perfect for any celebration!

Billed on consumption basis @ \$32 bottle

Mimosa Bar

More than bubbly! The Mimosa Bar comes complete with champagne, assorted juices, fruits, & berries

Billed on consumption basis @ \$34 per bottle

Bloody Mary Bar

Let your guests create their own unique Bloody Mary using New Amsterdam accompanied with Bloody Mary Mix and all the accouterments -celery sticks, carrot sticks, pepperoncini, lemons, limes, shrimp, pepperoni, cheese, olives, assorted hot sauces, seasonings, fresh herbs.

Billed on consumption basis @ \$58 per bottle house or \$78 per bottle call liquors (estimated 25 drinks bottle)

Martini Bar

Assorted Flavored Vodkas accompanied with all the recipes and all the fixings for fabulous Martinis,

Cosmos, & Gimlets. Garnishments included

Based on Hour: \$22 per person for 1-hour

\$50 Bartender fee

Ice Luge Additional

The Chemistry Bar

The perfect chemistry for a fabulous party! Let our mad scientist create an array of classic craft cocktails in our unique chemistry lab bar-serving color changing drinks, bite size martinis, and smoking cocktails- all served up in test tubes and assorted beaker glassware

Based on Hour: \$12 per person for 1-hour

\$50 Bartender fee

Margarita Bar

The Love of Margaritas comes to life with Classic Events Margarita Bar. Large Jars of Flavored Margaritas accompanied with Seasoned Salts, Fresh Fruits & Berries, Herbs and Jalapenos. Choice of 3 flavored Margaritas (Blueberry, Pineapple-cilantro, Jalapeno, Classic-lime, Mango-orange, Peach, Mango-habanero) Choice of 3 flavors @ \$75 per jar

Cordial Bar

Featuring Bailey's Irish Cream, Kahlua, Frangelico, Drambuie, and Amaretto

\$19 per person

Please note that wedding package menus have been designed with specialized discounted pricing within the packages

Additions....

Draping:

Ceiling Draping
Sheer Ceremony Draping
Pipe and Drape Backdrops

Lighting:

Star Scape Ceiling Lights
Up-lighting
Cake Tablecloth Lighting
Head Table Lighting
Fairy Lights

Custom Walls:

Boxwood Wall
Wood-peg Donut Wall
Dessert Grouping of Tables
Draft Beverage Station
Dessert/Drink Wall
Place Card Wall
Ladder Drink Station
Pallet & Light Backdrop
Personalized Step and Repeat Backdrop
Hors d' oeuvres Walls/Stations

Additional Items

Personal Neon Sign
Personalized Signs
Gold Bride and Groom Sign
Specialty Linens (table cloths, napkins @ runners)
Card Box
Menu Cards
Restroom Amenity Baskets
Hanging Wedding Cake Stand (Not available @ Lafayette or Shea's)
Cake Stand
Dessert Carts and/or Groupings
Specialty Carts
Balloon Decor
Officiant Services

Catering Guidelines:

Thank you for choosing Classic Events Banquets and Catering. Classic Events requires a non-refundable deposit to hold your event and/or meeting space. The deposit due for your event is stated above and will be applied to your final bill. In the unlikely case your event is canceled for any reason, your deposit is non-refundable and will not be returned. Payments for deposits can be made with cash, credit card, certified bank check or personal check. Credit card payments must not exceed \$2,500. Your minimum subtotal in food and beverage purchases is stated above and will incur an additional 22% event production fee and 8.75% NYS sales tax to secure your room. For smaller events, Classic Events reserves the right to change your room if necessary.

Clients who are pre-approved for direct billing, have net 30-days for payment in full. A 5% interest rate will be applied to any invoice balance that is outstanding over 30-days. Contracts must have a credit card on file or prior arrangements must be made for approval.

Payments for your event are scheduled to be paid as follows: 90-Days prior to your event 30% of the minimum food and beverage subtotal shown above, plus the 22.5% event production fee and 8.75% NYS sales tax must be paid. 30-Days prior to the execution of your event, the full required minimum food and beverage subtotal shown above, plus the 22% event production fee and 8.75% NYS sales tax must be paid. 7-Days prior to the event, the guaranteed final headcount, a signed copy of the banquet event order, your floor plan diagram and the final balance is due. Classic Events reserves the right to cancel any event prior to the event date unless the signed contract and final payment is made. Payments can be made with cash, credit card, certified bank check or personal check. Credit card payments must not exceed \$2,500 in total.

Guarantees for your event are due 7 business days prior to your event. You will be charged for the number of guests in attendance or the guarantee, whichever is greater. Classic Events will prepare to serve five percent above the guaranteed numbers. You may increase your guests count after the 7-day guarantee, but you may not decrease it. All increases must be made no later than 3-days prior to the event.

Pricing is effective as of the date of this contract. Menu prices quoted from this date are subject to proportionate increases to meet costs of goods and services at the time of the event, if necessary. If pricing does increase, Classic Events will agree to customize a menu to fit within your budget within reason. Classic Events will guarantee pricing 30-days in advance of the event.

In the event that there is a cancellation by the client, the client will be responsible for the following cancellation fees: Functions canceled less than 90 days and more than 30 days, a cancellation fee of 30% of the total minimum food and beverage subtotal shown above, plus the 22.5% event production fee and 8.75% NYS sales tax is due. Functions canceled fewer than 30 days and more than 7 in advance of the scheduled

Classic Events reserves the right to inspect and control all functions. Liability for damages to the premises will be charged accordingly. Classic Events is not responsible for lost, broken or stolen items that are brought in for your event. All items must be removed upon completion of your event.

Alcohol consumption will be monitored during your event. NYS prohibits consumption of alcoholic beverages under the age of 21. We reserve the right to refuse the service of alcohol to any guest that appears to be intoxicated or over-served. Alcohol SHOTS of any kind are prohibited.

Please be advised Classic Events charges an Event Production Fee of 22.5% on food, beverage and other miscellaneous charges included in the subtotal of the event. The Event Production Fee is NOT a gratuity NOR is it purported to be a gratuity. This fee is NOT distributed to the banquet staff or any staff member providing service to our customers as a gratuity. The Event Production Fee is the charge for administration of your event and covers many costs associated with planning, food tasting, walk-through, logistics, insurance, and other administrative costs. Our banquet staff, including waiters, bartenders and all laborers, work for their wages which far exceed NYS minimum wage requirements; thus, gratuities are neither necessary nor expected. This 22.5% Event Production Fee and 8.75% New York State Sales tax will automatically be added to your invoice. A labor fee of \$15.00 per hour per server will be added to bills for events that require staffing levels that are disproportional to the total food and beverage sales ("Labor Fee"). The Labor Fee is NOT a gratuity NOR is it purported to be a gratuity. The Labor Fee is NOT distributed 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 must be submitted with your signed contract.

All food and beverage consumed in any of the Classic Events spaces must be served and prepared by Classic Events. No food or beverage will be allowed to be brought in without permission from Classic Events management. Any items brought in by you, guests or vendors, must be removed immediately after the event. **If left until the next day, Classic Events assumes no liability for left items.**

We prohibit the use of confetti and glitter unless pre-approved by our management fee. If confetti or glitter is used during the course of an event an additional clean-up fee of \$250-\$500 will incur.

Valet parking is offered at an additional fee to all our guests. Classic Events is not responsible for any damage to vehicles, or items missing or stolen from vehicles during the event.

We are looking forward to working with you to plan an event that will exceed your expectations. Please do not hesitate to call with any questions. We are happy to assist you in any way we can.

Thank you!

Classic Events Sales Professionals