



CLASSIC EVENTS

Weddings and Celebrations

www.classiceventsbuffalo.com

WNY's Premier Banquet Facilities

716.874.5400

716.240.9693

Marquis de Lafayette

ACQUA

RESTAURANT AND BANQUETS

Events
@ THE FOUNDRY



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 Seasonal Brunch Hors d' oeuvres

THE CLASSIC YOGURT AND GRANOLA BAR

Featuring Vanilla and Traditional Plain Yogurt
Accompanied with Fresh Berries with House-made Granola
Fresh Seasonal Berries

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, Spinach & Mushroom Casserole

Home Fried Potatoes

Complimentary Wedding Cake Cutting

\$52.00 per person

A 23.5% 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 Seasonal 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

Prosciutto, Fresh Mozzarella, Sage, & Lemon-White Wine Sauce

Pan Seared Salmon

With choice of Asian Chili Glaze, Dijon, or Beurre Blanc Sauce

Hand-carved Sliced Beef Tenderloin

Demi

(Vegetarian Options Also Available)

Accompanied with Choice of Potato and Chef's Seasonal Vegetables

Additional Menu Items Available.

Complimentary Wedding Cake Cutting

Freshly Brewed Colombian Coffee and Tea

\$58.00 per person

A 23.5 % Event Production Fee and 8.75% NYS sales tax will apply

Meal service to begin prior to 1:00pm

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 four of the following)
Spinach-artichoke, Buffalo Chicken, Stuffed Pepper Dip, Rubeen Dip,
French Onion, Assorted Hummus, Crack Dip, Vegetable Dip
Accompanied with Crudités, 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 Francais

Chicken Picatta

Garlicky Shrimp

Accompanied with Choice of Potato and Chef's Seasonal Vegetables

Complimentary Wedding Cake Cutting

Freshly Brewed Columbian Coffee and Tea

\$88.00 per person

A 23.5 % Event Production Fee and 8.75% NYS sales tax will apply

Additional Menu Items Available



Golden Reception

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,
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"

Chicken & Mushroom Asiago

Pan Seared Salmon

Shrimp and Scallop Brochette

Hand-carved Tenderloin of Beef

Vegetarian Options Also Available

Accompanied with Choice of Potato and Chef's Seasonal Vegetables

Additional Menu Items Available

Complimentary Wedding Cake Cutting

Fresh Brewed Columbian Coffee and Tea

\$96.00 per person

A 23.5 % Event Production Fee and 8.75% NYS sales tax will apply

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

Featuring Personalized Grazing Cups and Our Chef's Selection of Our Display of Seasonal Hors d'oeuvres

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 Walnuts, Crumbled Blue

Assorted Rolls & Creamery Butter

Wine Pour with Dinner (Red & White)

DUET ENTREE

Create Your Duet from the following entrée options

Chicken Saltimbocca, with Prosciutto,, Cheese & Sage

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

Choice of Late-Night Station or Dessert Station

\$120.00 per person

A 23.5 % Event Production Fee and 8.75% NYS sales tax will apply

Additional Menu Items Available

THE HORS D'OEUVRES RECEPTION

RECEPTION COCKTAILS

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

DIPS & SPREADS DISPLAY

Our favorite House-made dips (choice of four of the following)
Spinach-artichoke, Buffalo Chicken, Stuffed Pepper Dip, Rubeen Dip,
French Onion, Assorted Hummus, Crack Dip, Vegetable Dip
Accompanied with Crudités, Crostini's, Pita Points and 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

Accompanied with Assorted Rolls and Condiments

Additional Carver's Meats Available for an Up-charge:

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

PASTA

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 Classic Carbonara, Roasted Garlic Cream, or Sundried Tomato

Complimentary Wedding Cake Cutting

Fresh Brewed Columbian Coffee and Tea

\$72.00 per person

A 223.5% 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

DIPS & SPREADS DISPLAY

Our favorite House-made dips (choice of four of the following)
Spinach-artichoke, Buffalo Chicken, Stuffed Pepper Dip, Ryebein Dip,
French Onion, Assorted Hummus, Crack Dip, Vegetable Dip
Accompanied with Crudites, Crostini's, Pita Points and Nacho Chips

BUTLER PASSED HORS D'OEUVRES

Servers will Butler Pass Choice of Three of our 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 Cheddar Cheese, Sour Cream,
Fried Onions, Whipped Butter, Fresh Herbs,
House-made Salsa, Applewood Bacon
(Baked Potato Station Also Available)

SLIDERS

Beef & Chicken Sliders Accompanied with
Assorted Condiments and Seasoned Fries

LETTUCE WRAPS

Chicken, Beef, Shrimp, Carrots, Bean Sprouts,
Mushrooms in Lettuce Leaves with three delicious
Spicy Thai Sauces -

Peanut, Sweet Red Chili and Kung Paos

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 and Mexican Rice

THE CARVER'S STABLE

Choice of One:

Oven Roasted Turkey, Herb Encrusted Roast Beef,
Maple Glazed Ham, Herb Pork Loin

Accompanied with Rolls and Condiments

Hand-carved Whole Roasted Beef Tenderloin or
Prime Rib will incur a market priced up-charge

PASTA, PASTA

Choice of 2

Tortellini, Rigatoni, Farfalle, Penne

Sauces: A la Vodka, Alfredo, Basil-Marinara,
Butternut Squash, Bolognese, Cajun, Carbonara,
Roasted Garlic Cream, or Sundried Tomato

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, Mac & Cheese & Garlicky Greens

Complimentary Wedding Cake Cutting

Fresh Brewed Columbian Coffee and Tea

\$96.00 per person

A 23.5% Event Production Fee and 8.75% NYS sales tax will apply

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

\$200 for the first hour

BOXWOOD CHAMPAGNE WALL

Holds 90 glasses of bubbly!

Priced per person

CUSTOMIZED SPECIALTY DRINKS

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

Market Price

MARTINI BARS

A Designated Bar Serving the finest of Flavored Martinis 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

SHRIMP COCKTAIL BOWL

Traditional Cocktail Sauce,

and Fresh Lemons

Market Price

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

NACHO STATION

House-made Nacho Chips, Warm Cheese, Salsas, Onion, Jalapenos Sour Cream and Guacamole

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, & Chicken Wings

\$10.95

Add Roast Beef Sliders add \$3

THE FRY STATION

Traditional Frites, Truffle Frites,

Cottage Fries, & Curly Fries

Accompanied with Ketchup, Spicy Ketchup, Gravy,

Cheese Curds, Sriracha Aioli, & Warm Cheese

\$9.95

THE PRETZEL BAR

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

& Chunky Blue Cheese

\$9.95 per person

SMORES STATION

*A fanciful Station of Graham Crackers, Marshmallows, Chocolate Bars, Peanut Butter Cups, & Peppermint Patties
All ready for Cooking up Delicious!*

\$9.95 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 WALL OF DONUTS

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

\$8.95 per person

ICE CARVINGS

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

Priced Upon Design

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, Blue Light or Bud 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 Spiced Rum, Bacardi White Rum, Seagram's 7 Blended Whiskey, Jose Cuervo, Jack Daniels Bourbon, Beefeater Gin, Southern Comfort, Dewar's Scotch, Peach Schnapps

Red & White Wines

Labatt Blue, Blue Light or Bud Light, Heineken & Southern

Premium Bar Packages

One-hour \$20.50 Two-hour \$27.50 Three-hour \$34.50
each additional hour @ \$7.00 per person

Brands to include Kettle One Vodka, Kettle Citron, Captain Morgan Spiced Rum, Bacardi White Rum, Crown Royal Whiskey, Bulleit Bourbon & Rye, Tanqueray Gin, Southern Comfort, Johnny Walker Black Scotch, Peach Schnapps Champagne, Red & White Wines

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

Soda Packages

\$14.95

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)

\$45

Mimosa Punch (per gallon)

\$65

Wine or Champagne Punch

\$65



Enhancements...

SALADS (Up-grade)

The **Bridal Bouquet** \$5

Romaine Lettuce, Fresh Herbs, Edible Flowers

Goat Cheese Pearls Plated to Look Like a Bridal Bouquet

The Wedge \$3

Traditional Wedge of Icerberg Lettuce, Bacon,

Hard-boiled Egg, Tomatoes, Onion, Blue Cheese

Fire Roasted Caprese \$3

Fire Roasted Tomatoes, Fresh Mozzarella,

Fresh Basil, Pesto Oil & Balsamic Glaze

Poached Pear \$3

Bibb Lettuce, Poached Pear, Candied Walnuts &

Crumbled Blue Cheese, Maple-champagne Vinaigrette

HORS D' OURVRES

Seasonal Hors d' Oeuvres Selection

Caprese Forks

Buffalo Chicken Fritter, Blue Cheese Stuffed Celery

Chicken and Waffle, Fiery Maple Glaze

Mac & Cheese Cupcakes, Tomato Essence Frosting

Gourmet Pizazzettas

Assorted Asian Dumplings (Pork, Veg or Shrimp)

Stuffed Mushrooms

Mini Reubens

Bacon Wrapped Scallops

Shrimp Fritters, Spicy Remoulade

Bacon Wrapped Shrimp Satay

Shaved Tenderloin on Crostini, Horsey Sauce

Thai Beef Satay

Mini Empanadas, Salsa & Sour Cream

Four-cheese Pillow

Signature Hors d' Oeuvres Selection

Grilled Cheese with Tomato Soup Shooter

or Cheese Pillow with Tomato Soup Pipette

Mini Tacos with Mini Margarita Shooter

Steak Frites, Horsey Sauce

Mini Cheeseburger Satays, Spicy Ketchup

Bloody Mary Shrimp Shooters

French Onion Boulee', Gruyere Cheese

Firecracker Shrimp Atop Asian Sesame Noodles, Asian Take-out container

Maryland Crab Cakes, Spicy Remoulade

Crinkle Cut Fries Warm Cheese Sauce, Lardons

Steak House Bite, Beef Tenderloin, Tator Tot, Blue Cheese Sauce

Coconut Shrimp

BEVERAGES

Champagne toast \$2.25

Wine Pour (Consumption) \$34

Bubbly Welcome Bar \$2.95

CHILDREN'S MEALS

Children's Meals Are Available @ \$18.95

Chicken Fingers & Fries

Pasta with Marinara or Butter & Cheese

Pizza

Sliders & Fries

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

Personal Neon Sign

CUSTOM WALLS & BACKDROPS

Boxwood Wall

Champagne Wall

Wood-peg Donut Wall

Dessert/Drink Wall

Place Card Wall

Ladder Drink Station

Pallet & Light Backdrop

Classic Events Banquets 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 are limited to a one-time payment limit of \$2,500 in total unless approved by management and will incur an additional processing fee or 2%. Your minimum subtotal in food and beverage purchases is stated above and will incur an additional 23.5% event production fee and 8.75% NYS sales tax to secure your room. For smaller business events, Classic Events reserves the right to change your room if necessary but must notify the client prior.

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 23.5% 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 23.5% event production fee and 8.75% NYS sales tax must be paid. An estimated number of guests is due 30 days prior to your event. 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 unless approved by management and will incur an additional processing fee or 2%.

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. In the event that you fail to call in your count 7 days prior to your event date, Classic Events has the right to charge and additional \$5.00 per person late fee.

Performance of this agreement is contingent upon the ability of Classic Events to perform the same, and Classic Events shall not be responsible for failure to perform due to, occasioned by, or contributed to by labor trouble, strikes or lock-outs, failure or refusal of employees to serve or work, Government acts or regulations, fires and other causes whether or not enumerated herein and whether or not similar to the forgoing beyond Classic Events's control preventing interfering with performance. In such event, Classic Events shall not have any liability or obligation other than the return of the deposit.

Performance of this agreement is contingent upon the ability of Classic Events to perform the same, and Classic Events shall not be responsible for failure to perform due to, occasioned by, or contributed to by labor trouble, strikes or lock-outs, failure or refusal of employees to serve or work, Government acts or regulations, fires and other causes whether or not enumerated herein and whether or not similar to the forgoing beyond Classic Events's control preventing interfering with performance. In such event, Classic Events shall not have any liability or obligation other than the return of the deposit.

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 23.5% 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 date, a cancellation fee of a 50% of the total minimum food and beverage subtotal shown above, plus the 23.5% event production fee and 8.75% NYS sales tax is due. Functions canceled 7 days or less in advance, will be required to pay 75% of the total minimum food and beverage subtotal shown above, plus the 23.5% event production fee and 8.75% NYS sales tax is due.

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. All décor must be removed by the client in a timely manner at the close of each event. Classic Events is not responsible for items left on the property. Any large items (balloon arches, paper backdrops etc) will incur an additional cleaning fee if left on premise.

The function shall begin promptly at the scheduled time and the function room shall be vacated promptly at the closing hour indicated. Should overtime wages, payments or other expenses be incurred by Classic Events, because failure to comply with the foregoing requirements, the client will reimburse Classic Events therefore, immediately after the function promptly on demand. Parties wishing to set-up décor before the start of the event may incur an additional labor fee.

Showers are given a maximum of three hours unless approved by management prior to the event. There is a minimum number of 40 guests for showers. Any shower less than 40 will incur an additional \$75 room fee.

In cases of questionable weather, final decisions for location of patio parties, indoors or outdoors, must and shall remain at the discretion of Classic Events.

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.

Confetti & Glitter are prohibited unless approved by management with a mandatory cleaning added to your invoice.

Please be advised that Classic Events charges an Event Production Fee of 23.5% on food, beverage, 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 23.5% 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.

