

# Weddings & Celebrations...



BY PARK LANE

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Buffalo, NY, 14210  
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# 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*

**\$86.00 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*

**\$94.00 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**

**\$119.00 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, 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' OEUUVRES

*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 2<sup>nd</sup> 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

**\$94.00 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

## BOXWOOD CHAMPAGNE WALL

Holds 90 glasses of bubbly!

## 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

## 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 Roast Beef Sliders

\$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!

\$8.95 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

## 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 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 \$20.50 Two-hour \$27.50 Three-hour \$34.50**  
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

Unlimited Sodas & Juices

**\$12.95**

### Wine Pour

Choose from our Estrella CA Selections

**\$34**

*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:**

### **Catering Guidelines:**

Thank you for choosing Classic Events Banquets and Catering. Classic Events requires a nonrefundable 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 nonrefundable 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 22.5% 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 22.5% 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 120 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 date will be required to pay 75% of the total minimum food and beverage subtotal shown above, plus the 22.5% event production fee and 8.75% NYS sales tax,

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 lockouts, 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 foregoing beyond Classic Events control preventing interfering with performance. In such event, Classic Events shall not have any liability or obligation other than the return of deposit.

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.

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? 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 \$18.00 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