



weddings

— at —
SENECA ALLEGANY

congratulations ON YOUR ENGAGEMENT

Congratulations on your engagement!

Thank you for your interest in Seneca Allegany Casino & Hotel for your special day. The Seneca Events Center is the only venue of its kind in the Southern Tier with more than 21,000 square feet of event space. Our \$40 million banquet facility has become known for its state-of-the-art sound system, Native American design, AAA Four Diamond Award-winning customer service and unique location nestled in the Allegany Mountains.

Seneca Allegany Casino & Hotel has so much to offer to bridal parties that you won't find at other venues. Our luxurious hotel rooms cannot be matched by any other in our area. Our upscale full-service Spa & Salon offers special packages for bridal parties. And, of course, the fun never ends with the gaming floor open 24 hours a day, seven days a week. Seneca Allegany Casino & Hotel will leave your guests with life-lasting memories of your special day.

If you would like a tour of our facility, please don't hesitate to call me to set up a time that works for you. My schedule is flexible and I will work around yours.

I look forward to meeting with you soon!

Sincerely,

Holly Hollamby

HOLLY HOLLAMBY

Catering Sales Manager

Seneca Allegany Casino & Hotel

o. 716 244 5204

c. 716 343 5729





WHEN SELECTING ONE OF OUR WEDDING PACKAGES,
YOU WILL RECEIVE THE FOLLOWING:



Overnight Accommodations for the Bride and Groom

Elegant Floor-Length House Linens

Champagne Toast

Cake Cutting Service

Dance Floor

Elevated Head Table

Bartender's and Chef's Fees Waived

Champagne and Chocolate-Covered Strawberries
Delivered to Your Room

Bridal Party Specials in our Spa & Salon



To receive amenities, reception must be a minimum of 100 people.

showers of happiness

THE MENU

SPARKLING CHAMPAGNE PUNCH

CHOCOLATE-COVERED STRAWBERRIES

SLICED SEASONAL FRUIT

Cantaloupe, pineapple, strawberries, grapes and fresh seasonal fruit

INTERNATIONAL CHEESE

Maytag bleu cheese, fresh mozzarella, smoked Cheddar cheese, Sage Derby and Swiss cheeses served with assorted crackers and herbed crostini

CRISP VEGETABLES

Carrots, celery, cauliflower, broccoli and sweet peppers served with ranch and bleu cheese dressings

ASSORTED COOKIE *and* BROWNIE PLATTER

ASSORTED SODA, BOTTLED WATER *and* COFFEE

CHOICE OF ONE: \$20 per person

CHOICE OF TWO: \$24 per person

SHRIMP BRUSCHETTA

Tomatoes, onions, olives, peppers, Parmesan cheese and basil

STUFFED CHERRY TOMATOES

Grilled chicken, celery, onion, spinach and herbs

HERBED FOCACCIA BREAD

Topped with roasted eggplant spread and Parmesan cheese

ARTICHOKE BOTTOM SALAD

Julienne vegetables, tomatoes and Cheddar cheese



Minimum 30 people. Receive a 10% discount with purchase of a Reception Package for 200+ guests.

a fresh start

{MINIMUM 30 PEOPLE}

Receive 10% Discount With Purchase Of Reception Package For 200+ Guests



20% Gratuity is added to all catering.

ALLEGANY EXPRESS | \$18

Scrambled Eggs
Hickory Smoked Bacon and Breakfast Sausage
Breakfast Potatoes with Peppers and Onions
Assorted Sliced Seasonal Fruit
Assorted Breakfast Pastries
Assorted Fruit Juices
Bottled Water
Coffee, Decaf, Herbal Tea

ALLEGANY STEAK *and* EGGS | \$21

New York Strip Steak
Farm Fresh Scrambled Eggs
Roasted Breakfast Potatoes with Fresh Herbs
Fresh Seasonal Fruit and Berries Topped with Yogurt
Basket of Muffins, Danish and Croissants with Butter and Preserves
Assorted Fruit Juices and Bottled Water
Coffee, Decaf, Herbal Tea

THE ROYAL FLUSH | \$32

Scrambled Eggs
Cinnamon Swirl French Toast
Spinach, Feta and Tomato Frittata
Hickory Smoked Bacon and Breakfast Sausage
Breakfast Potatoes with Peppers and Onions
Herb Roasted Chicken with Mushroom Marsala Sauce
Grilled Salmon Fillet with Spinach and Peppers
Fresh Baked Rolls and Butter
Vegetable Medley
Herbed Blended Rice
Assorted Sliced Seasonal Fruit
New York Style Bagels, Cream Cheese and Preserves
Assorted Breakfast Pastries
Assorted Fruit Juices
Bottled Water
Coffee, Decaf, Herbal Tea



Bridal Bliss



FOR THE BRIDE | \$130

Formal Hairstyle
Makeup Application
Pre-wedding consultation and practice formal style

PRE-WEDDING PACKAGE | \$270

Full Body Salt Glow
50-minute Swedish Massage
Classic Manicure
Spa Pedicure

WEDDING PARTY | \$90 PER PERSON

Formal Hairstyle
Makeup Application

MAID OF HONOR AND MOTHERS OF THE BRIDE AND GROOM | \$95 PER PERSON

Choose two of the following services:

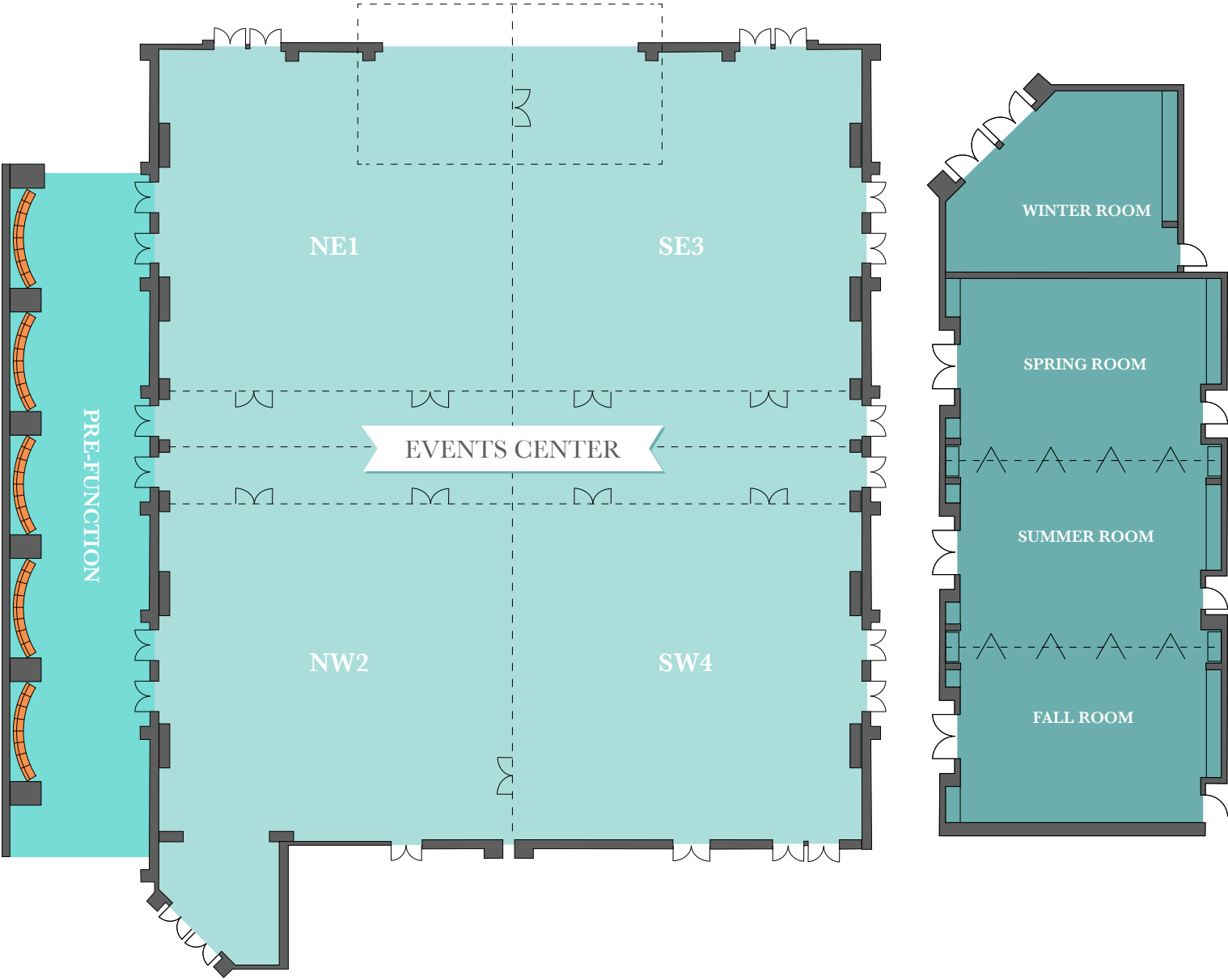
25-minute Express Facial
30-minute On the Spot Massage
Spa Manicure
Express Pedicure

FOR THE GROOM | \$110

50-minute Swedish Massage
Haircut and Style



SENECA ALLEGANY CASINO & HOTEL
EVENT VENUES

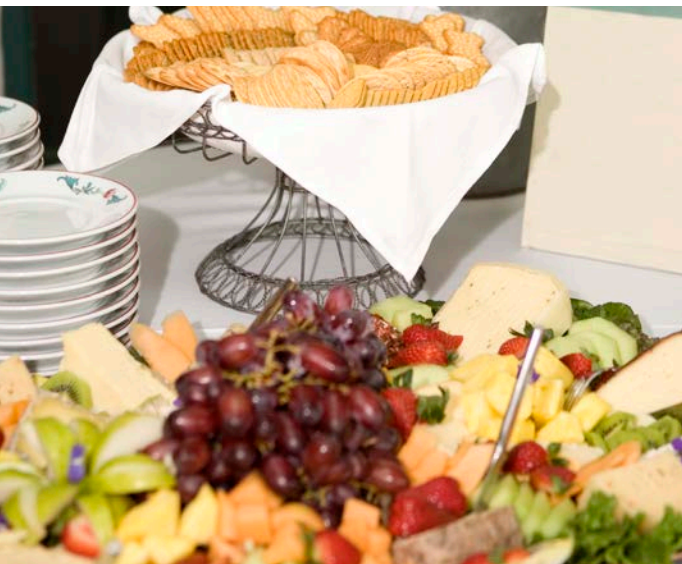


ROOM	Square Footage	Theater	Classroom	U-Shape	Conference	Banquet	Wedding	Reception
Events Center	20,944	2400	N/A	N/A	N/A	900	800	2000
Quad 1, 2, 3, or 4	4,488	600	72	50	70	180	150	500
Quad 1 & 2	8,976	1200	N/A	N/A	N/A	380	300	1000
Winter	356	N/A	N/A	N/A	26	30	N/A	30
Spring	800	80	30	24	32	50	30	60
Summer	781	80	30	24	32	50	30	60
Fall	764	80	30	24	32	50	30	60
Fall & Summer	1,545	140	60	40	60	100	70	100
Spring & Summer	1,581	140	60	40	60	100	70	100
Spring, Summer & Fall	2,346	200	100	50	70	150	100	175
Pre-Function	N/A	75	50	N/A	30	75	N/A	350

dinner is served

PACKAGE ONE: \$40 PER PERSON*

With Four Hour Deluxe Open Bar \$57 per person**



Dinners served with fresh baked rolls and butter.

CHOICE OF ONE STARCH: baked potato, sweet potato wedges, scalloped potato pie, baby red potatoes, risotto cake, rice or mashed potatoes.

CHOICE OF ONE VEGETABLE: sautéed green beans, zucchini medley or gingered carrots.

Combination plates with both entrées available for \$45 per person. Split counts require coded place cards for all guests.

*All packages include coffee, tea, decaf.
Minimum 50 people per packages availability.
Pricing does not include 20% gratuity.

**Combination Dinner with Four Hour Deluxe Open Bar, \$62 per person.

HORS D'OEUVRES

CHEESE *and* CRUDITÉS DISPLAY

Imported and domestic cheeses and crisp garden vegetables

FRESH MOZZARELLA, PROSCIUTTO *and* TOMATO SKEWERS

SHRIMP *and* CAPONATA ON POLENTA ROUND

SALADS {Choice of one}

HEART OF ROMAINE

Caesar dressing, croutons and grated Parmesan cheese

MIXED BABY GREENS

Carrots, cucumbers, tomatoes, red onions and balsamic vinaigrette

ENTRÉES

ROASTED CHICKEN BREAST

Fresh herbs and Madeira sauce

GRILLED SALMON FILLET

Lemon caper butter sauce

dinner is served

PACKAGE TWO: \$50 PER PERSON*

With Four-Hour Deluxe Open Bar, \$67 per person**



Dinners served with fresh baked rolls and butter.

CHOICE OF ONE STARCH: baked potato, sweet potato wedges, scalloped potato pie, baby red potatoes, risotto cake, rice or mashed potatoes.

CHOICE OF ONE VEGETABLE: sautéed green beans, zucchini medley or gingered carrots.

Combination plates with both entrées available for \$60 per person. Split counts require coded place cards for all guests.

*All packages include coffee, tea, decaf.
Minimum 50 people per packages availability.
Pricing does not include 20% gratuity.

**Combination Dinner with Four Hour Deluxe Open Bar, \$77 per person.

HORS D'OEUVRES*

CHEESE *and* CRUDITÉS DISPLAY

Imported and domestic cheeses and crisp garden vegetables

FRESH MOZZARELLA, PROSCIUTTO *and* TOMATO SKEWERS

SHRIMP AND CAPONATA ON POLENTA ROUND

SPINACH STUFFED MUSHROOMS

*Based on one hour pre-dinner reception.

SALADS {Choice of one}

HEART OF ROMAINE

Caesar dressing, croutons and grated Parmesan cheese

MIXED BABY GREENS

Carrots, cucumbers, tomatoes, red onions and balsamic vinaigrette

ICEBERG WEDGE

Cheddar cheese, bacon, tomato and smoked ranch dressing

ENTRÉES

ROASTED CHICKEN BREAST

Fresh herbs and Madeira sauce

GRILLED SALMON FILLET

Lemon caper butter sauce

NEW YORK STRIP STEAK

Mushroom Marsala sauce

dinner is served

PACKAGE THREE: \$60 PER PERSON*

With Four-Hour Deluxe Open Bar, \$77 per person



HORS D'OEUVRES*

CHEESE, FRUIT *and* CRUDITÉS DISPLAY

Imported and domestic cheeses, variety of seasonal fruits and crisp garden vegetables

ASPARAGUS WRAPPED IN BACON WITH BLEU CHEESE DRESSING

SHRIMP *and* CAPONATA ON POLENTA ROUND

CRAB STUFFED PORTABELLA MUSHROOMS

SHAVED BEEF *and* AGED PROVOLONE ON AN HERBED RISOTTO CRISP

*Based on one hour pre-dinner reception.

SALADS {Choice of one}

HEART OF ROMAINE

Crisp prosciutto, banana peppers, tomatoes, olives, roasted garlic dressing

BABY ICEBERG

Maytag bleu, red onions, tomatoes, carrots and balsamic vinaigrette

GRILLED VEGETABLE

Mushrooms, zucchini, eggplant, micro greens and roasted tomato dressing

ENTRÉES {Choose two entrées for a combination plated dinner}

CHICKEN | SHRIMP SCAMPI | SALMON
FILET MIGNON | PORK

Dinners served with fresh baked rolls and butter.

CHOICE OF ONE STARCH: baked potato, sweet potato wedges, scalloped potato pie, baby red potatoes, risotto cake, rice or mashed potatoes.

CHOICE OF ONE VEGETABLE: sautéed green beans, zucchini medley or gingered carrots.

*All packages include coffee, tea, decaf.

Minimum 50 people per packages availability.

Pricing does not include 20% gratuity.

endless choices

PACKAGE ONE: \$40 PER PERSON*

With Four-Hour Deluxe Open Bar, \$57 per person



Dinners served with fresh baked rolls and butter.

*All packages include coffee, tea, decaf.

Minimum 50 people per packages availability.

Pricing does not include 20% gratuity.

HORS D'OEUVRES*

CHEESE *and* CRUDITÉS DISPLAY

Imported and domestic cheeses and crisp garden vegetables

ASPARAGUS WRAPPED IN BACON WITH BLEU CHEESE DRESSING

SPINACH STUFFED MUSHROOMS

*Based on one hour pre-dinner reception

SALADS

HEARTS OF ROMAINE

Caesar dressing, croutons and grated Parmesan cheese

MIXED BABY GREENS

Carrots, cucumbers, tomatoes, red onions and balsamic vinaigrette

STARCH/VEGETABLES

ROASTED RED POTATOES

Oil, garlic and rosemary

PENNE PASTA

Spinach, diced tomato, basil, onion and zucchini

VEGETABLE MEDLEY

Green beans, carrots, sweet peppers and thyme

ENTRÉES

Dinners served with fresh baked rolls and butter.

ROASTED CHICKEN BREAST

Madeira sauce and cipollini onions

STRIP STEAKS

Button mushrooms and herbed veal jus

endless choices

PACKAGE TWO: \$50 PER PERSON*

With Four-Hour Deluxe Open Bar, \$67 per person



HORS D'OEUVRES*

CHEESE, FRUIT *and* CRUDITÉS DISPLAY

Imported and domestic cheeses, variety of seasonal fruits, crisp garden vegetables

ASPARAGUS WRAPPED IN BACON WITH BLEU CHEESE DRESSING

SPINACH STUFFED MUSHROOMS

SHRIMP *and* ROASTED EGGPLANT ON GRILLED POLENTA ROUNDS

*Based on one hour pre-dinner reception

SALADS

HEARTS OF ROMAINE

Caesar dressing, croutons and grated Parmesan cheese

MIXED BABY GREENS

Carrots, cucumbers, tomatoes, red onions and balsamic vinaigrette

STARCH/VEGETABLES

ROASTED RED POTATOES

Oil, garlic and rosemary

PENNE PASTA

Spinach, diced tomato, basil, onion and zucchini

VEGETABLE MEDLEY

Green beans, carrots, sweet peppers and thyme

ENTRÉES

Dinners served with fresh baked rolls and butter.

ROASTED CHICKEN BREAST

Madeira sauce and cipollini onions

GRILLED SALMON FILLET

Sautéed arugula, snap peas and lemon caper sauce

STRIP STEAKS

Button mushrooms and herbed veal jus

Dinners served with fresh baked rolls and butter.

*All packages include coffee, tea, decaf.

Minimum 50 people per packages availability.

Pricing does not include 20% gratuity.

endless choices

PACKAGE THREE: \$60 PER PERSON*

With Four-Hour Deluxe Open Bar, \$77 per person



HORS D'OEUVRES*

CHEESE, FRUIT *and* CRUDITÉS DISPLAY

Imported and domestic cheeses, variety of seasonal fruits, crisp garden vegetables

ASPARAGUS WRAPPED IN BACON WITH BLEU CHEESE DRESSING

SPINACH STUFFED MUSHROOMS

SHRIMP *and* ROASTED EGGPLANT ON GRILLED POLENTA ROUNDS

SHAVED BEEF *and* AGED PROVOLONE ON HERBED RISOTTO CRISP

*Based on one hour pre-dinner reception

ENTRÉES

Dinners served with fresh baked rolls and butter.

BEEF TENDERLOIN

Wild mushroom ragout, roasted tomato demi-glace

GRILLED SALMON FILLET

Sautéed arugula, snap peas, lemon caper sauce

ROASTED PORK LOIN

Spicy pineapple chutney

SALADS

HEARTS OF ROMAINE

Caesar dressing, croutons and grated Parmesan cheese

MIXED BABY GREENS

Carrots, cucumbers, tomatoes, red onions and balsamic vinaigrette

ICEBERG WEDGE

Bacon, Cheddar cheese, green onions, tomatoes, banana peppers, olives and smoked ranch dressing

STARCH/VEGETABLES

LOADED BAKED POTATO BAR

Idaho potatoes and Louisiana yams served with cinnamon, brown sugar, hot peppers, scallions, sour cream, bacon, butter, Cheddar cheese and chili

SWEET PEPPER MASHED POTATOES

Fresh herbs and buttermilk

PENNE PASTA

Spinach, diced tomato, basil, onion and zucchini

ASPARAGUS *and* BROCCOLI CROWNS

Sautéed in garlic butter and finished with white wine

*All packages include coffee, tea, decaf.
Minimum 50 people per packages availability.
Pricing does not include 20% gratuity.

Ask about our complimentary chocolate fountain or ice sculpture.

Cheers!



DELUXE BRANDS

\$17 per person

Sky Vodka, Bacardi Silver, Jack Daniel's, Jim Beam, Canadian Club, Beefeater, Dewar's and tequila

Yellow Tail Chardonnay, Pinot Grigio and Riesling; La Terre Cabernet and Merlot; Beringer White Zinfandel

Labatt Blue, Labatt Blue Light, Budweiser, Bud Light, Coors Light, Heineken, Corona, Michelob Ultra and O'Doul's

PREMIUM BRANDS

\$19 per person

Grey Goose, Bombay Sapphire, Bacardi Silver, Jack Daniel's, Jim Beam, Canadian Club, Southern Comfort, Jose Cuervo and Chivas Regal

Yellow Tail Chardonnay, Pinot Grigio and Riesling; La Terre Cabernet and Merlot; Beringer White Zinfandel

Coors Light, Heineken, Corona, Michelob Ultra and O'Doul's

All bars are stocked with imported and domestic beer, Cabernet, Chardonnay, White Zinfandel, Pinot Grigio, Riesling, Merlot, assorted soft drinks and bottled water



ENHANCED SERVICES

TABLE SIDE WINE SERVICE

\$30 per bottle

Yellow Tail Chardonnay | Yellow Tail Pinot Grigio | Yellow Tail Riesling
La Terre Cabernet | La Terre Merlot | Beringer White Zinfandel

All brands are subject to change. Pricing is subject to 20% service charge.



a sweet night!



THE LATE NIGHT

\$4 per person

Fresh Baked, Assorted Cookies
Chocolate Fudge Brownies
Crisp Italian Biscotti
Coffee Station

VIENNESE TABLE

\$8 per person

Assortment of Cakes and Pies
Fresh Baked Assorted Cookies
Hello Dollies Dessert Bars
Chocolate Fondue with Fresh Fruit
Coffee Station

20% gratuity is added to all catering.





777 SENECA ALLEGANY BOULEVARD | SALAMANCA, NY 14779
1-877-8-SENECA | SenecaCasinos.com