



MARRIOTT
BUFFALO NIAGARA



Buffalo Niagara Marriott 1340 Millersport Highway - Amherst, NY 14221 - 716-689-6900

Plated Breakfast

All Plated Breakfasts accompanied by the following:

Chilled Orange Juice
Fresh Bakery Selection
Coffee, Decaffeinated Coffee, Tea

Maple Cinnamon French Toast \$16.00

Cinnamon Swirl Raisin French Toast, Roasted Apples,
smothered in Butter and topped with Warm Local Maple Syrup
Hickory Bacon or Sage Sausage

Breakfast Stack \$18.00

Toasted English Muffin, Sliced Beef Steak Tomato,
Grilled Sirloin Medallion, Sautéed Spinach, Roasted Red Pepper,
Spicy Pepper Relish, topped with Boursin Cheese Sauce
Grilled Breakfast Potatoes

Classic American \$16.00

Fluffy Scrambled Eggs
Hickory Bacon or Sage Sausage
Grilled Breakfast Potatoes

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Breakfast Buffet

(Buffets are designed for one hour of service.)

Good Morning Buffalo Buffet \$20.00

(Minimum Guarantee of 15 People Required)

Assorted Chilled Fruit Juices

Fresh Bakery Selection

Array of Whole and Sliced Seasonal Fruit

Fresh Whipped Scrambled Eggs

Hickory Smoked Bacon and Sage Sausage Links

Grilled Breakfast Potatoes

Coffee, Decaffeinated Coffee, Tea

Note: Cheese Blintzes and Potato Pancakes can be substituted for Bacon and Sausage

Eggs Made-to-Order Station \$9.00

Featuring fresh Eggs, Low Cholesterol and Whipped Egg Whites with an array of fresh Cheeses and Toppings

(Attendant required at \$75.00 / One attendant for every 50 guests)

Waffles Made-to-Order Station \$7.00

With Whipped Butter, Warm Local Maple Syrup, Strawberry Sauce, and Whipped Cream Toppings

(Attendant required at \$75.00 / One attendant for every 50 guests)

House Cured Salmon Display \$250.00 per side

With Tomatoes, Sweet Onions, Cucumbers, Capers, Diced Eggs, Cream Cheese, and Assorted Bagels

(One side serves approximately 30 people / 3 Days Notice Required)

Enhancements:

Cheese Blintze with Strawberry Compote and Sour Cream \$3.00

Potato Pancakes garnished with Apple Sauce and Sour Cream \$2.50

Texas French Toast or Buttermilk Pancakes with Whipped Butter and Warm Local Maple Syrup \$2.00

Canadian Bacon or Smoked Ham \$2.00

Turkey Bacon and Sausage \$2.00

Biscuits and Sausage Gravy \$3.50

Breakfast Pizza \$5.00

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Continental Breakfast

Executive Continental \$15.00

(Continental Breakfast are designed for one hour of service.)

Assorted Chilled Fruit Juices

Fresh Bakery Selection

Array of Whole and Sliced Seasonal Fruit

Coffee, Decaffeinated Coffee, Tea

Yogurt Station \$5.00

Greek Yogurt and Assorted Flavored Yogurts to include Regular and Low-Fat with an array of Nuts, Granola, Dried Fruit, and Fresh

Healthy Continental \$17.00

(Buffets are designed for one hour of service.)

Assorted Chilled Fruit Juices

Fresh Bakery Selection

Array of Whole and Sliced Seasonal Fruit

Low Fat Cottage Cheese

Low-Fat Greek Yogurt

Granola, Dried Cherries, Cranberries, Raisins, Walnuts, and Pecans

Oatmeal with Brown Sugar and Honey

Coffee, Decaffeinated Coffee, Tea

Enhancements:

Bagels with Butter and Cream Cheese \$2.00

Breakfast Sandwiches \$4.00

Freshly Made Mini Donut Nuggets \$3.00

Blueberry Scones \$2.00

Croissants with assorted fillings to include:
Chocolate, Hazelnut, Almond, Apricot \$3.00

Low Fat Cottage Cheese \$2.25

Greek Yogurt \$2.25

Greek Yogurt Parfaits \$3.50

Hard Boiled Eggs \$2.00

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet

AM Breaks

(Breaks are designed for one hour of service.)

All Day Beverage Break \$17.00

Continuous Beverage Service (8:00am – 5:00pm)

Coffee, Decaffeinated Coffee, Tea

Assorted Pepsi Products, Bottled Water

Coffee Corner \$6.00

Coffee, Decaffeinated Coffee, Tea

Assorted Pepsi Products, Bottled Water

Enhancements:

Coconut Water \$2.50 per person

Vitamin Water \$2.50 per person

Propel \$2.50 per person

Gatorade \$2.50 per person

Flavored Ice Tea \$2.50 per person

(3) Infused Waters (Strawberry Mint, Blueberry
Lemon, and Cucumber) \$2.50 per person

Parfait Station \$7.00

Pre-made Greek Yogurt Parfaits

with diced Fruit and Berries

Make-Your-Own Trail Mix

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

PM Breaks

(Breaks are designed for one hour of service.)

All Day Beverage Break \$17.00

Continuous Beverage Service
(8:00am – 5:00pm)
Coffee, Decaffeinated Coffee, Tea
Assorted Pepsi Products, Bottled Water

Coffee Corner \$6.00

Coffee, Decaffeinated Coffee, Tea
Assorted Pepsi Products, Bottled Water

Sweet Street \$9.00

Assorted Mini Donuts filled with; Hazelnut,
Chocolate, and White Chocolate
Freshly Baked Cookies
Whole Fresh Fruit
Chocolate Dipped Strawberries and Pretzel Rods
Half pints of 2%, Skim and Chocolate Milk

Fall Break \$8.00

Freshly Made Warm Cinnamon and
Sugar Donut Nuggets
Fresh Apples
Warm Clove and Cinnamon Apple Cider

Buffalo Snack Break \$14.00

Buffalo Wing Dip served with Baguettes
Homemade Ranch Chips with Ranch Dip
Boneless Chicken Wings
(Mild with Hot Sauce on side)
Celery and Carrot Sticks with
Ranch and Bleu Cheese
Sponge Candy
Loganberry Soda

Low Calorie Break \$10.00

100 Calorie Snack Packs
Make-Your-Own Trail Mix
Array of Whole & Sliced Seasonal Fruit
Garlic Parmesan Pita Chips with Roasted Red
Pepper Hummus

Popcorn Break \$11.00

Traditional Butter Popcorn, Cheddar Cheese
Popcorn, Carmel Popcorn, and Chocolate
Covered Popcorn
Peanuts
Array of Whole and Sliced Seasonal Fruit

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Healthy Break

(Breaks are designed for one hour of service.)

Healthy Break \$18.00

Fresh Vegetable Display
Cheese and Crackers
Seasonal Sliced Fruit Display and Whole Fruit
Assorted Mixed Nuts
Assorted Pepsi Products
Sparkling Water and Bottled Water
Propel Fitness Water
Vitamin Water
Coffee, Decaffeinated Coffee, Tea

Energizer \$18.00

Fresh Vegetable Display with Roasted Red Pepper Hummus
Sliced Seasonal Fruit Display
Array of Whole Fruit
Make-Your-Own Trail Mix
Granola and Nutri-Grain Bars
G-2 Gatorade
Propel Fitness Water
Bottled Water
Vitamin Water

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet

Create A Break

(Breaks are designed for one hour of service.)

Select Any 3 for \$8.00, Any 4 for \$10.50 or Any 5 for \$13.00

(Add any of the following items to an existing break \$3.00 per item)

Sweet

Cookies and Brownies

Chocolate Dipped Strawberries

Chocolate Dipped Pretzel Rods

Chocolate Dipped Rice Krispie Treats®

Freshly Made Warm Cinnamon and Sugar Donut Nuggets

Dessert Bars

Ice Cream Novelties

Granola Bars

Array of Whole and Sliced Seasonal Fruit

Greek Yogurt

Savory and Salty

Toasted Pita Triangles with Traditional Hummus,

Roasted Red Pepper Hummus, and Herb Cheese

Individual Dry Snacks to include Potato Chips, Doritos,

Pretzels, and Popcorn

Deluxe Mixed Nuts

Roasted Peanuts

Make-Your-Own Trail Mix

Hot Pretzels with Mustard and Cheese Sauce

Fresh Vegetable Display with Herb Dip

Yancy Fancy Cheese Display

Homemade Corn Chips with Con Queso Dip and Salsa

Spinach Artichoke Dip served with Tri Color Tortillas

Homemade Ranch Potato Chips

Buffalo Wing Dip served with Baguettes

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Plated Lunch

All Plated Lunches accompanied by the following:

Fresh Whole Grain Breadstick and Butter
Chef's Soup or House Salad
Chef's Choice of Starch and Fresh Vegetable
Chef's Selection of Dessert
Coffee, Decaffeinated Coffee, Tea, Iced Tea

CHICKEN

Panko Chicken \$23.00

Parmesan Panko crusted Chicken, Rosemary Peppercorn Chicken Demi-Glace

Buffalo Chicken \$23.00

Chicken Breast with Carrot, Celery and Bleu Cheese Stuffing topped with a Buffalo Style Beurre Blanc

BEEF

Smoked Encrusted Sirloin \$26.00

Smoked, Sea Salt Crusted Sirloin with Balsamic glazed Button Mushrooms and Truffle infused Sunflower Oil

FISH

Tilapia \$23.00

Orange Coconut Panko crusted Tilapia, Citrus Soy Glaze, Purple Rice, and flowering Broccoli

VEGETARIAN

Corn and Polenta Ravioli \$20.00

Corn and Polenta stuffed Ravioli, Roasted Asparagus, and Roasted Pepper Coulis

(\$1.00 per person will be added for split menus - limit two entrees)

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Lunch Buffet

(Buffets are designed for one hour of service.)

Buffalo's Best Buffet \$25.00

(Minimum Guarantee of 15 People Required)

Mixed Field Greens Salad tossed
in a White Balsamic Vinaigrette
Bleu Cheese & Vinaigrette Bliss
Loaded Baked Potato Salad
Potato stuffed Pierogis with Caramelized Onions
Miniature Roast Beef on Kimmelweck Rolls
served with Horseradish Cream Sauce
Buffalo Chicken Wings
flavored with Frank's® Hot Sauce
Display of Carrots and Celery Sticks
with Bleu Cheese Dressing
Dessert Bars
Coffee, Decaffeinated Coffee, Tea, Iced Tea

Italian Fare Buffet \$25.00

(Minimum Guarantee of 15 People Required)

Minestrone Soup
Homemade Bruschetta & Olive Tapenade
garnished with Bread Sticks & Garlic Croutons
Tomato, Cucumber Salad with shaved Red Onion,
Extra Virgin Olive Oil and White Balsamic
Vinaigrette
Chicken Marsala with Crimini Mushrooms
and fresh Rosemary Wine Sauce
Penne Pasta with a Pesto Sauce, chopped Tomato
and Black Olives
Green Bean, Fennel and Carrot Medley
Cannoli & Biscotti
Coffee, Decaffeinated Coffee, Tea, Iced Tea

Mexican Madness Buffet \$25.00

(Minimum Guarantee of 15 People Required)

Chuck Wagon Chili
Southwestern Salad topped with Tortilla Strips and Roasted Poblano Dressing
Tropical Fruit Salad
Build your own:
Fajitas: Steak or Grilled Chicken Wrap, Grilled Onions, Peppers, shredded Monterey Jack Cheese, Condiments
OR (Select One / Add \$4.00 per Person for Both)
Tacos: Hard and Soft Shells, Ground Beef, Shredded Chicken, shredded Monterey Jack Cheese, Condiments
Spanish Rice and Refried Beans
Tortilla Chips and Salsa
Apple Taquitos
Coffee, Decaffeinated Coffee, Tea, Iced Tea

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Lunch Buffet (con't)

Comfort Food Buffet \$27.00

(Buffets are designed for one hour of service.)

(Minimum Guarantee of 15 People Required)

Assorted Rolls and Butter

Chef's Soup

Mixed Field Greens Salad

Chef's Specialty Cold Salad

Fresh In-Season Vegetables

Chef's Specialty Dessert

Coffee, Decaffeinated Coffee, Tea, Iced Tea

SELECT TWO:

- Oven Baked Breaded Cut Chicken
- Lemon Infused Grilled Chicken Breast
- Southern Fried Chicken
- Buttermilk Oven Fried Chicken
- Sliced Roast Beef with Beaujolais Au Jus topped with Caramelized Onions and Mushroom Blend
- Buffalo Chicken Wings flavored with Frank's® Hot Sauce
- Savory Meat Loaf
- Squash Ravioli with Roasted Red Pepper Sauce
- Vegetarian Lasagna
- Pot Roast of Beef
- Turkey Pot Roast
- Roasted Italian Sausage with Bell Peppers and Onions

SELECT ONE:

- Roasted Red Bliss Potatoes
- Chef's Smashed Potatoes
- Rice Blend
- Three Cheese Macaroni and Cheese
- Traditional Stuffing
- Tri-Colored Tortellini with Alfredo or Marinara Sauce

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Lunch Buffet (con't)

(Buffets are designed for one hour of service.)

Express Sandwich Buffet \$25.00

(Limit to 100 or less)

Fresh Fruit Salad

Mixed Field Greens Salad tossed in a
White Balsamic Vinaigrette

Platter of pre-made sandwiches to include:

Roasted Turkey with Cranberry Mayo, Roast Beef
with Horseradish Cream, Grilled Chicken Avocado
Wrap and Roasted Vegetable Club

Homemade Ranch Chips

Assorted Cookie Bars

Coffee, Decaffeinated Coffee, Tea, Iced Tea

At The Ball Park \$25.00

(Minimum Guarantee of 15 People Required)

House Garden Salad

Cornbread

Hot Dogs and Hamburgers

(Veggie Burgers Available)

Assorted Rolls and Condiments

Baked Beans

Pasta Salad and Potato Salad

Watermelon

Dessert Bars

Coffee, Decaffeinated Coffee, Tea, Iced Tea

Millersport Delicatessen Buffet \$25.00

(Minimum Guarantee of 15 People Required)

Chef's Soup

Mixed Field Greens Salad tossed in a White Balsamic Vinaigrette

Penne Pasta, Spinach, Sundried Tomatoes, Cucumbers,
Pine Nuts, Carrots, Red Beans and Kale Pesto Vinaigrette

Assorted Chips and Pretzels

Roasted Turkey, Ham, Roast Beef, Tuna Salad and Chicken Salad

Assorted Cheeses, Breads, Croissants, Whole Wheat Rolls,
Wraps, Toppings and Condiments

Assorted Cookie Bars

Coffee, Decaffeinated Coffee, Tea, Iced Tea

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Salads & Sandwiches

All Salad and Sandwich options accompanied by the following:

Chef's Soup and Chef's Selection of Dessert

Coffee, Decaffeinated Coffee, Tea, Iced Tea

Chicken Caesar Salad \$18.00

Grilled Chicken Breast tossed with Romaine Leaves, Garlic Croutons, and Parmesan Cheese finished with our Creamy Homemade Caesar Dressing

Steak Salad \$19.00

Tender Marinated Steak tossed with Romaine Leaves, variety of Asian Vegetables served with a Peanut Dressing and garnished with Wonton Strips

Bruschetta Salad \$16.00

Chopped Romaine Hearts tossed in fresh Tomato, Black Olive and Red Onion Compote, shaved Parmesan Cheese with House Balsamic Dressing

Turkey Club \$18.00

Roasted Breast of Turkey, Pepper Bacon, Bibb Lettuce, and Tomato on Ciabatta Bread
Homemade Ranch Potato Chips

Chicken Wrap \$18.00

Grilled Chicken, Five Bean and Corn Salad, Bibb Lettuce, Chopped Tomato, and Feta Cheese
Homemade BBQ Potato Chips

Buffalo Style Beef on Weck \$19.00

Slow Roasted Beef dipped in Au Jus, Horseradish Mayo Sauce on a Kimmelweck Roll
White Truffle Potato Chips

Boxed Lunch \$21.00

Piece of Whole Fruit

Roasted Turkey with Cheddar Cheese, Tomato and Lettuce served on a Kaiser Roll (Vegetarian Wrap available)

Individual Bag of Chips and Chocolate Chip Cookie

Pepsi Brand Product or Bottled Water

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Dinner | Appetizers

White Bean Soup \$4.00

White Bean Fennel Soup with Roasted Tomato Compote

Roasted Red Pepper and Smoked Gouda Bisque \$5.00

Velvety Rich Bisque of Pureed Roasted Red Pepper, shredded Smoked Gouda Cheese, Basil Leaves with a Touch of Cream

French Onion Soup \$4.00

Classic Combo of Rich Onion Broth,
French Bread and Melted Cheese

Crab and Corn Chowder \$6.00

Cream Chowder with fresh Corn and Lump Crab

Classic Shrimp Cocktail \$10.00

Three fresh Jumbo Prawns served with Lemon and Cocktail Sauce

Crab Cake \$8.00

Roasted Corn and Crab with 5 Bean Salad

Corn Polenta Ravioli \$7.00

With a Roasted Pepper Coulis

Deluxe Bread Basket \$2.00

Assorted Dinner Rolls, Fresh Breadsticks, Flatbread, and Focaccia
Served with Whipped Butter and Olive Tapenade

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Dinner | Plated Dinner

All Plated Dinners accompanied by the following:

Fresh Whole Grain Bread Stick and Butter

Chef's Soup or House Salad

Chef's Choice of Starch, Fresh Vegetable and Dessert

Coffee, Decaffeinated Coffee, Tea

Chicken

Breast of Chicken \$29.00

Roasted Breast of Chicken stuffed with Goat Cheese, Spinach, and

Focaccia Bread Crumbs finished with a Roasted Red Pepper and Sage Puree

**Suggested Wine: Sauvignon Blanc, Brancott, Marlborough, New Zealand

Spiced Rubbed Breast of Winged Chicken \$32.00

Spiced Rubbed Breast of Chicken finished with a Roasted Lemon and Cracked Black Pepper Sauce

**Suggested Wine: Pinot Grigio, Meridain Vineyards, CA

Chicken Roulade \$29.00

Black Olive, Asparagus, and Feta Cheese stuffed Chicken finished with Breadcrumbs and a Romesco Sauce

**Suggested Wine: Sauvignon Blanc, Brancott, Marlborough, New Zealand

BEEF

Filet Mignon \$49.00

8 oz. Filet Char-Grilled and enhanced with an Herbed Garlic Butter

**Suggested Wine: Cabernet Sauvignon, Estancia, Paso Robles, CA

Prime Rib of Beef \$33.00 (Minimum Guarantee of 15 People Required)

12 oz. Aged and Smoked Mesquite Prime Rib of Beef with Natural Au Jus

**Suggested Wine: Shiraz, Rosemount Estates, Diamond Label, Australia

FISH

Seared Atlantic Salmon \$34.00

Pesto Crusted Salmon with a Sweet Chili Glaze and Orange Salsa

**Suggested Wine: Pinot Noir, Mark West, CA

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Dinner | Plated Dinner (con't)

PORK

Roasted Pork Loin \$28.00



Sage Rubbed Roasted Pork Loin with Macerated Berry Balsamic Compote

**Suggested Wine: Chardonnay, Columbia Crest, WA

Pork Chop \$28.00

Parmesan-Herb Crusted Pork Rib Chop with Roasted Cherry Tomato, Kalamata Olive, and Lemon Relish

**Suggested Wine: Ménage A Trios, Napa, CA

VEGETARIAN

Vegetable Strudel Roulade \$24.00

Roasted Vegetables Rolled in a sliced Buttery Phyllo Dough topped with a Seasonal Vegetable Puree

**Suggested Wine: Riesling, Chateau Ste. Michelle, Columbia Valley, WA

Vegan Ravioli \$24.00

Tofu stuffed Pasta Pillows with Toasted Pine Nuts, Roma Tomatoes, Grilled Asparagus, Extra Virgin Olive Oil

**Suggested Wine: Riesling, Chateau Ste. Michelle, Columbia Valley, WA

DUET

Filet and Breast of Chicken \$47.00



Herb Crusted Roasted Breast of Chicken paired with
a Petite Tenderloin finished with a Wild Mushroom Duxelle

**Suggested Wine: Pinot Noir, Mark West, CA



= Gluten Free Entrée

(\$1.00 per person will be added for split menus - limit two entrees)

CHILDREN'S PLATE \$18.00

Applesauce

(4) Chicken Fingers

Celery & Carrot Sticks

Macaroni and Cheese

Chef's Specialty Dessert

Pepsi Brand Product

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Dinner | Dinner Buffet

(Buffets are designed for one hour of service.)

(Minimum Guarantee of 15 People Required)

Dinner Buffet

Two Entrees \$31.00

Three Entrees \$35.00

All Buffets will include:

Assorted Rolls

Coffee, Decaffeinated Coffee, Tea

Salad - Select Two

- Strawberry Fields - Mixed Greens tossed with Pecans, Gorgonzola, sliced Strawberries served with Strawberry White Balsamic Vinaigrette
- Classic Caesar Salad
- Fresh Basil Tomato, Mozzarella, and Cucumber Salad with Balsamic Drizzle
- Medley of Fresh Seasonal Fruit with Mint and a Splash of Champagne
- House Garden Salad with Choice of Dressing
- Chop Chop Salad Garden Vegetables, Bacon Bits, Walnuts finished with a Buttermilk Bleu Cheese Dressing

Vegetable - Select One

- Roasted Broccolini
- Roasted Corn
- Roasted Vegetables
- Roasted Root Vegetables
- Sugar Snap Peas
- Steamed Green Beans
- Steamed Broccoli Florets with Citrus Scented Extra Virgin Olive Oil
- White and Green Asparagus with Whole Roasted Baby Sweet Peppers
- Sunshine Blend of Beans and Carrots
- Grilled Zucchini and Squash Medley
- Wilted Kale

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Dinner | Dinner Buffet (con't)

(Buffets are designed for one hour of service.)

(Minimum Guarantee of 15 People Required)

Starch - Select Two

- Spanish Rice
- Seasonal Rice Blend
- Redskin Wedges
- Rosemary Roasted Marble Fingerling Potatoes
- Mashed Potatoes
- Wild Rice Blend
- Tortellini Marinara
- Grilled Vegetable Orzo
- Penne Pasta with Pesto Sauce, chopped Tomatoes, and Black Olives

Entree - Select Two or Three

- Sliced Sirloin with Stone Ground Mustard and Wild Mushroom Demi
- Herb Rubbed Roasted Pork Loin with Macerated Berry Balsamic Compote
- Grilled Chicken Breast with Pineapple and Mango topped with a Sweet Citrus Soy Glaze
- Cajun Seared Salmon with a Cucumber Yogurt
- Dijon and Panko Crusted Cod Loins
- Hickory Smoked French Roasted Turkey Breast with Homemade Gravy
- BBQ Beef Brisket slow roasted with Homemade BBQ Sauce
- Oven Roasted Assorted Cut Chicken Herb Marinated coated with Seasoned Breadcrumbs
- Roasted Vegetables Rolled in a sliced Buttery Phyllo Dough topped with a Seasonal Vegetable Puree
- Pot Roast of Beef in Natural Au Jus
- Buttermilk Oven Fried Cut Chicken
- Chicken Cutlets topped with a Mushroom and Marsala Wine Sauce

Dessert - Select One

- Apple Cobbler
- Peach Crisp
- Chocolate Chunk Bread Pudding
- Chef's Selection of Plated Dessert

**Dessert Station with Assorted Mini Petit
Fours and Chocolate Dippables can be
substituted for Buffet Dessert \$5.00**

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while % is retained by the hotel for administration of the banquet.

Dinner Buffets (con't)

Southwestern Flare Buffet \$35.00

(Minimum Guarantee of 15 People Required)

Chicken Tortilla Soup

Southwestern Salad, Tortilla Strips, Roasted Poblano Dressing

Corn Salad

Fajitas: Steak or Grilled Chicken Wrap, Grilled Onions, Peppers, shredded Monterey Jack Cheese, Cilantro, Condiments

AND

Tacos: Hard and Soft Shells, Ground Beef, Shredded Chicken, shredded Monterey Jack Cheese, Cilantro, Condiments

Spanish Rice and Refried Beans

Tortilla Chips and Salsa, Guacamole, Con Queso

Chef's Mexican Plated Dessert

Coffee, Decaffeinated Coffee, Tea, Iced Tea

Evening Picnic Buffet \$37.00

(Minimum Guarantee of 15 People Required)

House Garden Salad

Pasta Salad

Cornbread

Hot Dogs and Hamburgers (Veggie Burgers Available)

Choice of one: Pulled Pork, BBQ Beef Brisket, Southern Fried Chicken

Assorted Rolls and Condiments

Baked Beans

Three Cheese Macaroni and Cheese

Redskin Wedges

Watermelon

Apple Pie

Coffee, Decaffeinated Coffee, Tea, Iced Tea

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Reception | Display Presentations

(Displays are designed to be available for one hour.)

Bruschetta Display \$6.00

Trio of Bruschetta to include Wild Mushroom,
Traditional Tomato Basil, and Eggplant
Caponata served with Fresh Baguettes

Hummus Display \$7.00

Traditional Chick Pea, Roasted Red Pepper, and Tahini Hummus
served with Pita Triangles and Fresh Vegetables

Breads and Spreads \$6.00

Flatbread, Fresh Baguettes, Artisan Crackers,
Fresh Tomato, Olives, Capers, and Onion Compote,
Garlic Herb Hummus and Garlic Herb Cheese Spread

Yancy Fancy Cheese Display \$7.00

Array of Yancy Fancy Cheeses, Seasonal
Fruit Compote, and Select Crackers

Chip and Dip Display \$8.00

Homemade Potato Chips with Sour Cream Dip
Tri-Colored Tortillas with
Homemade Salsa, Pico de Gallo,
Guacamole, and Spinach Artichoke Dip

Vegetable Crudités \$5.00

Array of Seasonal Vegetables
with Herb Dip

Seasonal Fruit Display \$6.00

Seasonal Fresh Fruit and Berries
with Strawberry Greek Yogurt Dip

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Reception | Stations

(Stations are designed to remain open for one hour.)

ATTENDED STATIONS

Each Station requires an Attendant at \$75.00 per Attendant

Stations are created to complement each other - minimum of three stations

Pasta Station \$9.00

(Minimum Guarantee of 15 People Required)

Tri-Colored Tortellini, Gnocchi, Radiatori Pasta.

Bolognese, Marinara, Olive Vodka, and Gorgonzola Cream Sauces

Served with Breadsticks and Cheese

Smashed Potato Bar \$9.00

(Minimum Guarantee of 15 People Required)

Mashed Yukon Gold Potatoes, Mashed Sweet Potatoes, Crunchy Potato Wedges

Whipped Butter, Sour Cream, Scallions, Shredded Cheddar Cheese,

Sautéed Mushrooms, Caramelized Onions, Dried Cranberries,

Brown Sugar, Honey, Mini Marshmallows

Risotto Station \$8.00

(Minimum Guarantee of 15 People Required)

Arborio Rice, Parmesan Reggiano Cheese,

Roasted Onion, Wild Mushroom Blend,

Roasted Pear Tomatoes, Grilled Asparagus,

Pulled Pork, Crab Meat

Gourmet Macaroni and Cheese Station \$11.00

Trio of specialty Macaroni and Cheeses to include Truffle & White Cheddar, Buffalo Chicken, and Lobster

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Reception | Stations (con't)

(Stations are designed for one hour of service.)

ATTENDED STATIONS

Each Station requires an Attendant at \$75.00 per Attendant

Stations are created to complement each other - minimum of three stations

Pizza Station \$ 9.00 - Select Three

Sicilian White: Shaved Red Onion, sliced Roma Tomatoes, shaved Parmesan, Fresh Basil

Garden Blend: Creamy Boursin Herb Sauce topped with Broccoli, Carrots, Bell Peppers, Sundried Tomatoes, Mushrooms, and Onions

Greek: Garlic/Oregano/Oil Base with Feta Cheese, sliced Olives, Chiffonade Spinach, Sundried Tomatoes, drizzled with a Cucumber Yogurt Sauce

Buffalo Chicken: Buffalo Style Bleu Cheese Sauce with Chunks of Chicken, Tomatoes, Red Onion, topped with Cheddar Cheese

Spicy Fiesta: Spicy Ranch Sauce topped with Beans, diced Pineapple, Jalapeno's, Bacon, Cheddar/Monterey Jack Blend

Fajita Italiano: Rich Red Sauce with Onions, Peppers, Fennel, Beef and Chicken Strips, Monterey Jack Cheese, Fajita Spices

Chicken Bacon Ranch: Creamy Red Sauce with Ranch Herbs, topped with Chicken, Bacon, Red Onion, Mozzarella Cheese, drizzled with our Homemade Buttermilk Ranch Dressing

Bacon Lovers: Creamy Ranch/BBQ Style Sauce with Pulled Pork, diced Roma Tomatoes, and diced Bacon, Cheddar Cheese and **MORE BACON**

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Reception | Stations (con't)

(Stations are designed for one hour of service.)

Chicken Wing Station \$9.00 - Attendant not required

Traditional Buffalo Wings, Parmesan Garlic Wings, Thai Wings, Bleu Cheese, Celery and Carrot Sticks

Salad Station \$5.00 - Attendant not required

Choice of Mixed Greens, Spinach, Romaine, or Iceberg

Toppings to include: Grape Tomatoes, Cucumber Flowers, shredded Carrots, Garbanzo Beans, Cheddar/Monterey Jack blend, Shaved Red Onion, Olives, Multigrain Croutons, Broccoli Florets, Marinated Artichokes, Diced Chicken, Crumbled Bacon, Sunflower Seeds, Crumbled Gorgonzola Cheese, Sliced Beets, and Diced Hardboiled Eggs.

Dressings to include: White Balsamic, Strawberry Balsamic, Italian, Honey Mustard, Ranch, and Blue Cheese

Dessert Station \$9.00- Attendant not required

Assorted Mini Petit Fours, Chocolate Dippables,
Cake Truffles and Assorted Bite-Size Dessert Bars
Coffee, Decaffeinated Coffee, Tea

Sundae Station \$9.00 – Attendant Not Required

Vanilla, Chocolate, and Strawberry Ice Cream

Rainbow Sprinkles, Oreo Crumbles, Mini Chocolate Chips,
Reese's Pieces, Granola, Dry Roasted Peanuts, Cherries
Chocolate, Caramel, Strawberry Sauces, Whipped Cream

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Reception | Premium Hors D'oeuvres

(Price based on one order equal to 100 pieces)

Jalapeno Poppers \$195.00

Franks in a Blanket with Spicy Mustard \$195.00

Battered Cheese Sticks served with Marinara Sauce \$195.00

Caponata Crustini \$195.00

Spring Rolls - Vegetable \$195.00

Pork Gyoza Potstickers \$195.00

Crispy Asparagus with Asiago \$195.00

Boursin Stuffed Mushrooms \$225.00

Spanikopita \$225.00

Buffalo Wings with Bleu Cheese Dip \$225.00

Chicken Fingers with Bleu Cheese Dip \$250.00

Miniature Beef on Weck \$295.00

Raspberry and Brie in Phyllo \$295.00

Smoked Chicken or Vegetable Quesadillas \$295.00

Miniature Crab Cakes with Zesty Cocktail Sauce \$295.00

Chicken Satay \$295.00

Fig and Mascarpone Purses \$350.00

Mini Tuscan Ratatouille Tarts \$295.00

Beef Satay \$325.00

Scallops Wrapped in Bacon \$350.00

Bacon Wrapped Shrimp \$350.00

Artichoke Hearts Parmesan \$350.00

Iced Jumbo Shrimp with House-made Cocktail Sauce and Lemon \$350.00

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Reception | Carved Specialties

Carved Top Round of Beef \$395.00 (serves 75)

Served with Natural Au Jus, Miniature Rolls and Horseradish Sauce

Carved Tenderloin of Beef \$250.00 (serves 15 - 20)

Served with Miniature Rolls, Horseradish Sauce, and Jack Daniels BBQ Sauce

Carved Breast of Turkey \$225.00 (serves 25)

Served with Miniature Rolls and Cranberry Relish

Carved Bourbon Glazed Ham \$195.00 (serves 30)

Served with Miniature Rolls and Spicy Mustard

Carved Espresso Crusted Pork Loin \$195.00 (serves 25)

Served with Miniature Rolls and Blueberry BBQ Sauce

Carver required for all Carved Items - \$75.00 per Carver

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Beverage | Wines

White & Blush Wines

Chardonnay, Woodbridge, Robert Mondavi, Napa \$25.00
Chardonnay, Beringer, Stone Cellars, CA \$31.00
Chardonnay, Columbia Crest, WA \$38.00
Chardonnay, Sterling, Vintner's Collection, CA \$34.00
Chardonnay, Beaulieu Vineyards Century Cellars, CA \$34.00
Chardonnay, Chateau St. Jean, North Coast \$35.00
Pinot Grigio, Woodbridge, Robert Mondavi, Napa \$25.00
Pinot Grigio, Beringer, Stone Cellars, CA \$31.00
Sauvignon Blanc, Brancott Estate, Marlborough, New Zealand \$30.00
Riesling, Chateau Ste. Michelle, Columbia Valley, WA \$28.00
White Zinfandel, Beringer Vineyards, CA \$25.00

Red Wines

Cabernet Sauvignon, Woodbridge, Robert Mondavi, Napa \$25.00
Cabernet Sauvignon, Beringer, Stone Cellars, CA \$31.00
Cabernet Sauvignon, Beaulieu Vineyards Century Cellars, CA \$34.00
Cabernet Sauvignon, Columbia Crest "H3", Horse Heaven Hills \$38.00
Cabernet Sauvignon, Estancia, Paso Robles, CA \$39.00
Cabernet Sauvignon, L de Lyeth, Sonoma \$36.00
Merlot, Woodbridge, Robert Mondavi, Napa \$25.00
Merlot, Beringer, Stone Cellars, CA \$31.00
Merlot, Beaulieu Vineyards Century Cellars, CA \$34.00
Merlot, Clos du Bois, North Coast, CA \$38.00
Merlot, St. Francis Vineyards, Sonoma County, CA \$45.00
Shiraz, Rosemount Estates, Diamond Label, Australia \$34.00
Pinot Noir, Mark West, CA \$33.00

New York Wines

Red, Finger Lakes \$25.00
White, Finger Lakes \$25.00
Cold Brook White, Salmon Run \$28.00
Pinot Noir, Salmon Run \$28.00

Sparkling

Freixenet Blanc de Blancs, San Sadurni d' Anoya \$31.00
Mum Napa "Brut Prestige" Sparkling Wine, Napa Valley \$56.00

Wine prices are per bottle. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Beverage | Open Bar Service

All Bars to include:

House Wines, Heineken, Budweiser, Bud Light, Samuel Adams Boston Lager, Flying Bison, Assorted Pepsi Products, Bottled Water and Juices

Premium Brands

Top Shelf to include: Bacardi Superior Rum, Bombay Sapphire Gin, Crown Royal Whisky, Grey Goose Vodka, Hennessy Privilege VSOP Cognac, Jack Daniels Tennessee Whiskey, Johnnie Walker Black Label Scotch, Knob Creek Bourbon, Mount Gay Eclipse Gold Rum, Patron Silver Tequila

\$20.00 (1) Hour

\$26.00 (2) Hours

\$32.00 (3) Hours

\$35.00 (4) Hours

Call Brands

To Include: 1800 Silver Tequila, Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Courvoisier VS Cognac, Jack Daniels Tennessee Whiskey, Johnnie Walker Red Label Scotch, Makers Mark, Seagram's VO Whiskey, Tanqueray Gin

\$17.00 (1) Hour

\$23.00 (2) Hours

\$28.00 (3) Hours

\$31.00 (4) Hours

Well Brands

To Include: Smirnoff Vodka, Beefeater Gin, Canadian Club Whisky, Cruzan Aged Light Rum, Dewar's White Label Scotch, Jim Beam White Label Bourbon, Jose Cuervo Especial Gold Tequila, Korbel Brandy

\$15.00 (1) Hour

\$20.00 (2) Hours

\$24.00 (3) Hours

\$27.00 (4) Hours

BEER, WINE SODA BAR

To include: House Wine, Heineken, Budweiser, Bud Light and Assorted Pepsi Products

\$10.00 (1) Hour

\$15.00 (2) Hours

\$19.00 (3) Hours

\$22.00 (4) Hours

One Bar for every 100 guests / Additional Bars available at \$75.00 per Bartender.

\$75.00 Bartender Fee applies if guaranteed number is less than 50 people

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Beverage | Host Bar

Host Bar

Premium Brand Cocktails \$8.00
Call Brand Cocktails \$7.00
Well Brand Cocktails \$6.00
Beer (Imported) \$5.00
Beer (Domestic) \$4.50
House Wine \$5.50
Assorted Pepsi Products / Bottled Water \$2.25
Juices \$3.25

Cash Bar

Premium Brand Cocktails \$8.50
Call Brand Cocktails \$7.50
Well Brand Cocktails \$6.50
Beer (Imported) \$5.50
Beer (Domestic) \$5.00
House Wine \$6.00
Assorted Pepsi Products / Bottled Water \$2.50
Juices \$3.50

One Bar for every 100 guests / Additional Bars available at \$75.00 per Bartender.

\$75.00 Bartender Fee applies if guaranteed number is less than 50 people

Beverages for Host Bar Service are charged on consumption - Service Charge and Tax not included

Beverages for Cash Bar Service are charged on consumption - inclusive of Tax

Host and cash bar prices are per drink. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Beverage | Specialty Bars

Martini Bar (Select Four)

Martini Bar would be set-up separate from any other Bars

A separate Bartender would be required – One for every 100 guests at \$75.00 per attendant

\$7.50 per Drink – Well Brands

\$8.50 per Drink – Call Brands

\$9.50 per Drink – Premium Brands

Cosmopolitan: Vodka, Triple Sec, Fresh Lime, Cranberry Juice

Blue Moon: Vanilla Vodka, DeKuper Island Blue Pucker, Sierra Mist

Key Lime Pie: Vanilla Vodka, splash of Key Lime, Sweet & Sour, Half & Half

Guavantini: Vodka, shot of Guava, Fresh-Squeezed Lemonade

Chocolate: Vodka, White Crème de Cacao, Dark Crème de Cacao, Sweet Cream

Appletini: Vodka, DeKuyper Apple Pucker, Fresh-Squeezed Lemonade

Lemon Drop: Vodka and Fresh-Squeezed Lemonade

Night Cap Cordial Bar (Select Four) \$8.00 per Drink

A separate Bartender would be required – One for every 100 guests at \$75.00 per attendant

Baileys Irish Cream

Chambord

DiSaronno Original Amaretto

Frangelico

Grand Marnier

Kahlua

Romana Sambuca

Coffee Extravaganza \$6.50

Coffee, Decaffeinated Coffee, Tea, Hot Chocolate

French Vanilla Flavored Coffee

Assorted Soft Drinks Sparkling and Spring Water

Assorted Flavored Creamers, Whipped Cream,

Chocolate Shavings, Cinnamon, Nutmeg

Prices are per person unless noted per drink. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Energize | Performance Foods

Breakfast Frittata \$16.00

Assorted Chilled Fruit Juices
Fresh Bakery Selection
Chef's Healthy Frittata with Roasted Vegetables and Cheese
Grilled Breakfast Potatoes
Coffee, Decaffeinated Coffee, Tea

Energizer \$14.00

Fresh Vegetable Display with Hummus
Sliced Seasonal Fruit Display
Array of Whole Fruit
Make-Your-Own Trail Mix
Granola and Nutri-Grain Bars
Pre-made Fruit Smoothies
G-2 Gatorade
Propel Fitness Water
Bottled Water
Vitamin Water

Chicken Wrap \$17.00

Chef's Soup
Grilled Chicken, Five Bean and Corn Salad, Bibb Lettuce,
Chopped Tomato, and Feta Served in a Healthy Wrap
Fruit Kabob with Strawberries
Coffee, Decaffeinated Coffee, Tea

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Technology | Meeting Accessories

Microphones / Mixers

Wireless Microphones (Hand or Lavalier) \$145.00

4-Channel Audio Mixer \$50.00

8-Channel Audio Mixer \$75.00

16-Channel Audio Mixer \$110.00

Podium and Microphone \$50.00

Floor and Table Microphones \$50.00

House Sound Patch \$75.00 for any Section of Ballroom / \$100.00 for Grand Ballroom

**Technical Operator required for more than three microphones in one room at any time

Meeting Accessories

Wireless Mouse \$40.00

Laser Pointer \$40.00

Tripod Easel \$10.00 / Hardback Easel \$15.00

Flipchart with 4 Colored Markers \$50.00

Post-It Flipchart with 4 Colored Markers \$65.00

Whiteboard with 4 Colored Markers \$65.00

Pipe & Drape (Black Velour) \$15.00 per foot

Extension Cord or Power Strip \$15.00

A la Carte Equipment

Phone / Internet Priced per Equipment

Phone - Dial 9 (+ calls) \$50.00

Polycom Conference Phone (+ calls) \$90.00

Wireless Hi-speed Internet \$150.00

VGA Extension Cable (25ft.) \$20.00

VGA Extension Cable (50ft.) \$30.00

21% Service Charge and applicable State Sales Tax is charged on all equipment rentals. Included with the Service Charge is set-up, support and dismantle of equipment.

Technology | Video Equipment

Video Equipment

LCD Projector (3000 Lumens) \$300.00

LCD Projector (6500 Lumens) \$450.00

VHS VCR \$50.00

DVD Player \$60.00

40" LCD Display Monitor \$300.00

Laptop and PC Rental \$200.00

LCD Projector Packages

LCD Projector & Tripod Screen Package \$425.00

Includes 3000 Lumens (designed for up to 100 people), projection stand, tripod screen, all cabling, power cords and daily assistance

LCD Projector & Fast Fold Screen Package \$550.00

Includes 6500 Lumens (designed for over 100 people), projection stand, 7.5' x 10' fast-fold screen and dress kit, all cabling, power cords and daily assistance

Screen Packages

Tripod \$125.00

10' Screen (Drape not Included) \$185.00

7.5' x 10' Fast-fold \$195.00

9' x 12' Fast-fold \$240.00

10.5' x 14' Fast-fold \$250.00

Fast-fold Drape Kits Included

Screen Package includes:

Screen, power strip, extension cord, cart, VGA cable to podium and daily assistance

21% Service Charge and applicable State Sales Tax is charged on all equipment rentals. Included with the Service Charge is set-up, support and dismantle of equipment.

Technology | Lighting and Sound

Lighting Package

Basic Lighting Package \$175.00

Includes two Par light fixtures or two LED fixtures, dimmer control, cabling, power cords and daily assistance

Drape & Decor Package \$450.00

Includes up to 20 running feet of Pipe & Drape with four Par lights with color gels, or two Leko fixtures for projecting gobos or patterns or four LED colored lighting fixtures, all cabling, power cords and daily assistance. (For custom gobos add \$100.00 each)

Sound Systems

CD Player \$55.00

CD Digital Audio Recorder \$95.00

Portable Powered Speaker with Stand \$100.00

Small Sounds Package \$250.00

Includes a wired SM-58 microphone with stand, two powered speakers with stands, one 4-channel mixer, all cabling, power cords and daily assistance

For more enhanced sound systems, please call your Catering Sales Manager.

*****NOTE: HOUSE SOUND SYSTEM IS SET FOR SPEAKING ONLY. NO MUSIC IS TO BE PIPED THROUGH SYSTEM*****

21% Service Charge and applicable State Sales Tax is charged on all equipment rentals. Included with the Service Charge is set-up, support and dismantle of equipment.

Technology | Audio Visual General Information

Cancellation Policy

50% of Equipment Price will be applied for any cancellation of equipment within 48 hours of the event

100% of Equipment Price will apply for all cancellations on date of event

Installation / Labor

21% Service Charge and applicable State Sales Tax is charged on all equipment rentals. Included with the Service Charge is set-up, support and dismantle of equipment.

Labor Fees (per hour) Mon-Fri 7:00am - 5:00pm \$50.00

(Minimum Two Hours)

Mon-Fri 5:00pm - 12:00am \$75.00

(Minimum Three Hours)

Mon-Fri 12:00am - 7:00am \$90.00

(Minimum Four Hours)

Sat-Sun and Holidays - anytime \$75.00

(Minimum Four Hours)

Outside Audio Visual Company

Clients selecting an outside Audio Visual or Production Company are subject to AV & Production Service Guidelines and Policies. A copy of this document will be sent to you and requires a signed acknowledgement page be returned. A \$250.00 usage fee will apply.

Additional Electric Fees may also apply.

For guaranteed availability, 48 hour notice for all equipment is required

*****Prices subject to change without notice*****

General Information | Hotel Information

Physical Property

356 newly refurbished guest rooms
Breakdown of rooms: 173 Double bedded rooms,
178 King bedded rooms, 5 Executive suites

Accommodations

Revive bedding in all guest rooms, include 300-thread-count sheets,
down comforters and custom sheeted duvet covers
In-room movies
Coffee maker
Hair dryer
Iron & iron board
Workstations with high-speed internet
Personal care products by Thann Products in all rooms
Plug-In technology

Hotel Features

Concierge floor with club lounge
Car rental desk
Complimentary parking
Expanded gift shop with Starbucks®
24-hour fitness center
Wireless high-speed Internet access in all common areas
Indoor / outdoor heated pool with hot tub
Courtesy Airport Shuttle

Area Interests

Niagara Falls
Seneca Niagara Casino
Six Flags Darien Lake
Ralph Wilson Stadium
First Niagara Center
Frank Lloyd Wright's Darwin Martin House
University at Buffalo
Northtown Ice Complex

Area Restaurants

BlueFire Bar & Grill
Buffalo Chop House
Dave & Buster's
Anchor Bar (Home of Buffalo Chicken Wings)
Buffalo Brew Pub

Shopping

Walden Galleria Mall
Boulevard Shopping Mall
Prime Outlets of Niagara

Packages | Meeting Planner Package

Complete Meeting Planner Package \$50.00

Continental Breakfast

Assorted Chilled Fruit Juices
Fresh Bakery Selection, Array of Whole and Sliced Seasonal Fruit
Coffee, Decaffeinated Coffee, Tea

Mid-Morning Refresh: Coffee, Decaffeinated Coffee, Tea, Assorted Pepsi Products, Bottled Water

Working Lunch*

Choice of one of the following from the Lunch Menus – Millersport Delicatessen Buffet, Express Sandwich Buffet, Buffalo's Best Buffet, Mexican Madness Buffet, Italian Fare Buffet, or At The Ball Park

*Minimum Guarantee of 15 People Required

Afternoon Break

Coffee, Decaffeinated Coffee, Tea, Assorted Pepsi Products, Bottled Water
Homemade Cookies, Array of Whole and Sliced Seasonal Fruit, Dry Snacks

Package includes Wireless Internet

Lunch will be served in your Meeting Room

Minimum of 25 People or Room Rental Charges will apply

All Breaks and Meals are designed for one hour of service.

Meeting Planner Service Application

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.

Packages | Meeting Planner Package

All Day Meeting Planner Package \$65.00 (Based on 8:00am – 5:00pm service)

Continuous Beverage Service

Coffee, Decaffeinated Coffee, Tea, Assorted Pepsi Products, Bottled Water

Executive Continental Breakfast

Assorted Chilled Fruit Juices, Fresh Bakery Selection, Array of Whole and Sliced Seasonal Fruit,
Coffee, Decaffeinated Coffee, Tea

Mid-Morning Break: Assorted Flavored Yogurts, Make-Your-Own Trail Mix

Working Lunch*

Choice of one of the following from the Lunch Menus – Millersport Delicatessen Buffet, Express Sandwich Buffet,
Buffalo's Best Buffet, Mexican Madness Buffet, Italian Fare Buffet, or At The Ball Park

*Minimum Guarantee of 15 People Required

All Afternoon Snacks: Assorted Individual Dry Snacks, Granola Bars, Whole Fruit

Mid Afternoon Break: Select (3) of the following:

Assorted Cookies and Brownies

Mini Cupcakes

Ice Cream Novelties

Hot Pretzels with Mustard and Cheese Sauce

Fresh Vegetable Display with Herb Dip

Deluxe Mixed Nuts

Toasted Pita Triangles with Hummus and Herb Cheese

Package includes Wireless Internet

Lunch will be served in your Meeting Room

Minimum of 25 People or Room Rental Charges will apply

Continuous Refresh of Beverages

Breaks and Meals based on 90 Minutes of Service

Meeting Planner Service Application

Prices are per person. Pricing does not include 21% Service Charge, 13% of which goes to the servers and where applicable to busboys and bartenders while 8% is retained by the hotel for administration of the banquet.