

Weddings



908 Niagara Falls Blvd.
N. Tonawanda, NY 14120
(716)300-8220



WURLITZER
Events
Banquets • Catering

Brunch Reception



The Bar: *Two-hour Mimosa & Bloody Mary Bar*, Red & White Wine,
Imported & Domestic Bottled Beer, Soft Drinks & Juices

Butler Passed Mini Quiche and Smoked Salmon Canapés

Served Fresh Fruit Medley or Yogurt Parfait

Assorted Danish & Croissants

Fresh Brewed Coffee & Tea Service

Buffet

Hand-carved Honey-Glazed Ham or Pea Meal Bacon

Country Link Sausage or Crisp Applewood Bacon

Choice of Egg Entrée:

Vegetable Frittata / Scrambled Eggs / Quiche

Home Fried Potatoes

Savory Crepes of Chicken & Wild Rice or Sweetened Cheese and Fresh Berries

\$42.50 per person

Additional Menu Items Available

Additional Stations

Omelet Station "Chef Made" - \$6.00 (\$75.00 Chef's fee)

Belgium Waffles with Whipped cream / Butter / Fresh Fruits & Syrup -\$5.00

Smoked Salmon accompanied with Chopped Egg / Onion / Tomato / Capers & Bagels -\$6.00

A 20% Administration Fee and 8% NYS Sales Tax is added to All Food & Beverage

Minimums may apply depending on availability. Please call to inquire within.

A Capella Reception

Bar

A Four-Hour Bar Featuring Our House-Brand Spirits / Red & White Wine
Domestic Bottled Beer, Soft Drinks, Juices & Mixers.

Station Display

Choice of:

Cheese Display / Imported and Domestic Cheeses / Fresh Berries and Grapes
Artisan Breads & Crostini

or

Breads & Spreads*

Hummus / Olive Tapenade / Tomato-Basil / & Artichoke Dip
Accompanied with Fresh Baked Crostini's & Artisan Breads

Tray-passed hors d'oeuvres:

Mushroom Profiterole
Shrimp Fritters with Pineapple Salsa
Buffalo Style Chicken Satay

Salad Course

Mixed Field Greens / Carrot / Tomato / Cucumber & Croutons
Artisan Breads and Fresh Baked Rolls, Butter or Enhanced Olive Oil

Entrée Course Selections

- I. **Filet Mignon** with Port Wine Reduction
- II. **Chicken Francaise** with Lemon Butter Sauce
- III. **Pan-Seared Salmon** with Brown Sugar Spice
- IV. **Duet** of Two of the Above (Additional \$5.00)

Choice of Potato or Starch
Seasonal Vegetable
Freshly Brewed Coffee & Tea Service

\$74 per person

A 20% Administration Fee and 8% NYS Sales Tax is added to All Food & Beverage
Additional Menu Items Available

Minimums may apply depending on availability. Please call to inquire within.

Allegro Reception

The Bar

A Four-Hour Bar Featuring Our Call-Brand Spirits, Red & White Wine,
Imported and Domestic Bottled Beer, Soft Drinks, Juices & Mixers

Station

Gourmand Display
Imported and Domestic Cheeses
Fresh Vegetables, Dips, Seasonal Fruits,
Artisan Breads & Assorted Olives

Passed Hors d'oeuvres

Mu Shu Chicken Dumplings with Hoisin Glaze
Caprese Breadstick with Balsamic Glaze
Mini Open-faced Reuben
Bacon Wrapped Scallops

Toasting Champagne for all Guests

Salad Course

Choice of Classic Caesar Salad or Mixed Field Greens Salad with House Dressing
Artisan Breads and Fresh Baked Rolls, Butter or Enhanced Olive Oil

Entrée Course

- I. 8 oz. Filet Mignon with Demi-Glace
- II. Chicken Florentine with Spinach & Ricotta Cheese
- III. Char-grilled Shrimp and Scallops over Basmati Rice
with Mushrooms, Asparagus & Garlic Cream Sauce
- IV. Duet Entrée of Two of the Above (Additional \$5.00)

Choice of Potato or Starch
Seasonal Vegetable
Fresh Brewed Coffee & Tea Service

\$82.00 per person

A 20% Administration Fee and 8% NYS Sales Tax is added to All Food & Beverage
Additional Menu Items Available

Minimums may apply depending on availability. Please call to inquire within.

THE WURLITZER RECEPTION

The Bar

A Four-Hour Bar Featuring our Top Shelf Liquors, Red & White Wine,
Imported & Domestic Bottled Beer, Soft Drinks, Juices & Mixers.

Antipasto

Assorted Cured Meats / Imported Cheeses,
Roasted Peppers / Marinated Artichokes / Marinated Mushrooms
Pickled Vegetables & Assorted Olive Bar
Crostoni and Ciabatta Croutons

Passed hors d' oeuvres

Maryland Crab Cakes *with Old Bay Remoulade Sauce*
Goat Cheese & Figs Crostoni
with a dash of chopped pistachios
Thai Chicken Satay *with Spicy Dipping Sauce*
Chicken Cordon Blue *with Mustard Dipping Sauce*
Spanakopita

Toasting Champagne for all Guests

Salad Course

Choice of a la Carte Dinner Salad
Freshly Baked Artisan Breads & Butter or Enhance Olive Oil

Wine with Dinner - *Selection of Red & White Wine*

Entrée Course

- I. 8 oz. Filet Mignon with Mushroom Bordelaise and Gorgonzola Cheese
- II. Chicken Oscar with Crabmeat, Asparagus & Hollandaise Sauce
- III. Pan-Seared Asian Sea Bass with Soy-Ginger Glaze & Stir-fried Vegetables
- IV. Duet Entrée of Two of the Above (Additional \$5.00)

Choice of Potato or Starch & Seasonal Vegetable
Fresh Brewed Columbian Coffee and teas

\$102.00 per person

A 20% Administration Fee and 8% NYS Sales Tax is added to All Food & Beverage
Additional Menu Items Available

Minimums may apply depending on availability. Please call to inquire within.

HORS D' OEUVRES RECEPTION

The Bar

A Three-Hour Bar featuring our Call Brand Liquors, Red & White Wine,
Imported & Domestic Bottled Beer, Soft drinks, Juices & Mixers

Cheese Display

Imported and Domestic Cheeses
Fresh Berries and Grapes
Accompanied with Artisan Breads & Crostini

Passed Hors d' oeuvres

Lobster Mac and Cheese in Tasting Spoons
Bacon Wrapped Scallop
Mushroom Profiterole
Spanakopita
Sliced Tenderloin on Herb Crostini with Horseradish Aioli
Chicken Cordon Blue with Mustard Aioli

Station Choice

Please choose one of the following:

Butcher's Block

Hand-carved Roast Beef / Oven-Roasted Turkey / Honey-Glazed Ham
Herb Roasted Pork Loin / Accompanied with Condiments & Assorted Sandwich Rolls

Mediterranean Station

Marinated Chicken & Beef Kabobs / Yellow Rice / Hummus / Warm Pita
Tzatziki Sauce & Greek Vinaigrette / Cous Cous Salad

Pasta Station

(Selection of Two Pastas & Two Sauces)
Penne, Ravioli, Tortellini or Bucatini Pasta
Marinara / Alfredo / Pesto Cream / Bolognese or Vodka Sauce
Chicken or Shrimp May be Added at Additional Charge

\$58.00 per person

A 20% Administration Fee and 8% NYS Sales Tax is added to All Food & Beverage

Additional Menu Items Available

Minimums may apply depending on availability. Please call to inquire within.

STATION RECEPTION

The Bar

A Four-Hour Bar Featuring our Call Brand Liquors / Red & White Wine
Domestic & Imported Bottled Beer, Soft Drinks, Juices & Mixers

Antipasto

Imported Cheeses / Roasted Peppers
Marinated Artichokes / Marinated Mushrooms / Pickled Vegetables
& Assorted Olive Bar with Crostini and Ciabatta Croutons

Passed Hors d' oeuvres

Mushroom Profiteroles
Crab cakes with Spicy Remoulade
Buffalo Style Chicken Satay
Assorted Bruschetta

Choice of Three Stations:

Butcher's Block (\$75 Chef's Fee)

Hand-carved Roast Beef / Oven-Roasted Turkey
Honey-Glazed Ham / Herb Roasted Pork Loin
Accompanied with Condiments &
Assorted Sandwich Rolls on Request

Pasta Bar

Selection of Two Pastas & Two Sauces

Penne, Ravioli, Tortellini or Bucatini Pasta
Marinara, Alfredo, Pesto Cream, Bolognese or Vodka Sauce
Chicken or Shrimp May be Added at Additional Charge

Fowl Ball

Roast Chicken / Fried Chicken / Chicken & Dumplings
Roasted Root Vegetables

Fresh Brewed Coffee and Tea Station

Additional Stations Available. Please consult Sales Person

\$82.00 per person

A 20% Administration Fee and 8% NYS Sales Tax is added to All Food & Beverage

Additional Menu Items Available

Minimums may apply depending on availability. Please call to inquire within.

BAR PACKAGES

Call Bar Package:

Tito's Vodka / Beefeater's Gin / Canadian Club Blended Whiskey / Bacardi Rum
Captain Morgan's Spiced Rum / Dewar's Scotch / Jack Daniel's Bourbon / José Cuervo Tequila
Triple Sec & Amaretto

Top Shelf Package:

Grey Goose Vodka / Hendrick's Gin / Crown Royal Whiskey / Bacardi Rum
Captain Morgan's Spiced Rum / Johnny Walker Black / Jack Daniel's Bourbon
Maker's Mark Bourbon / Patron Tequila / Triple Sec & Amaretto

Bottled Beer: Labatt's Blue / Labatt's Blue Light / Flying Bison Beers

Wine: Chardonnay / Pinot Grigio / Pinot Noir / Cabernet / Riesling

Based on per person:

	<u>House</u>	<u>Call</u>	<u>Top Shelf</u>
Two-hour Bar	\$18.50	\$20.50	\$24.50
Three-hour Bar	\$21.50	\$24.50	\$30.50
Four-hour Bar	\$24.50	\$28.50	\$35.50
Five-hour Bar	\$27.50	\$31.50	\$39.50

Cash Bar	\$50 Bartender Fee
Consumption Bar	\$50 Bartender Fee
Soda Package	\$8.50 per person
Champagne Toast	\$3.50 per person

Punches: (Bowl Serves Approximately 30 People)

Sparkling Fruit	\$45.00
Wine	\$55.00
Mimosa	\$55.00
Rum	\$75.00



Alcohol Shots are prohibited at all times!
Additional liquors may be ordered

Minimums may apply depending on availability. Please call to inquire within.