



Weddings



at The Terrace!

Congratulations on your engagement and thank you for considering The Terrace at Delaware Park for your special day!

As the exclusive operators of the Marcy Casino, we take pride in pairing great food & drink with a welcoming atmosphere. All food is prepared fresh in-house by our outstanding culinary team, and served with care by our friendly, attentive staff. Centrally located in Buffalo, this scenic venue is the gem of Olmsted's magnificent Delaware Park, featuring an amazing view overlooking Hoyt Lake & casually elegant "park vibes". It is the premier location for "Buffalovers" to showcase their hometown!

Our clients have the option of evening ceremony times in the beautiful Rose Garden adjacent to the Casino, if an on-site ceremony is desired. From May through October, we offer a unique indoor-outdoor experience with the exhilarating ambiance of the park. Your guests will love sipping cocktails on our covered patio while taking in the view, followed by dinner in the historic Pan Am Room, then dancing outdoors under the bistro-lit tent. We also host magical winter weddings, when guests enjoy holiday lighting & décor in the Pan Am Room, with panoramic views of the surrounding winter wonderland. November through April we offer half price rental rates, and reduced food & beverage minimums.

The Pan Am Room holds up to 160 people comfortably for a sit-down dinner from May - October, and seats up to 130 during the months of November - April, with an indoor dance floor & bar. We can accommodate up to 225 for a cocktail stations party during peak season & up to 180 late fall-early spring.

The signature package outlined here includes our most requested elements for receptions. Customizations to this package are available, please inquire for details.

Sincerely,

*Lisa Vitello
Special Events Sales Director
The Terrace at Delaware Park*

Signature Wedding Package

\$95 per guest

plus 20% administrative fee & NYS sales tax

Our signature plated package includes 4 hours of open bar, 5 passed hors d'oeuvres, hors d'oeuvres station, dinner wine pour, salad, bread, plated entrée, coffee & tea station to pair with your dessert & cake cutting!

{host to provide cake or dessert}

Open Premium Bar

Includes an array of famous, cult favorite & house spirits, curated boutique wine selections, locally brewed, seasonal beer on draft, bottled Blue Light & Stella Artois, and all NA beverages enjoy 4 hours split between cocktail hour & after dinner

Tito's Vodka & New Amsterdam Citroen
Tommyrotter Gin - *locally made!*
Flor de Cana, Bacardi & Sailor Jerry Spiced Rum
Old Overholt Rye, Four Roses Bourbon,
Dewar's Scotch, Milagro Tequila
Cinzano Vermouth

2 Local, Seasonal Drafts
Blue Light & Stella Artois bottles
Dry Sparkling Wine, Moscato, Rose, Pinot Grigio,
Chardonnay, Cabernet Sauvignon, European Red,
Pinot Noir
Sodas, Juices, Mixers & garnishes

One additional hour of bar service may be added for \$6 per guest (based on guaranteed count, not remaining guests)

***All Bartenders are trained for exceptional service and skill, they will not serve doubles or shots of liquor
One signature cocktail is available complimentary upon request, one additional is \$2 pp***

Chef's Table

On display during cocktail hour

domestic & imported cheeses with fresh seasonal fruit,
assorted antipasti of cured meats, pickled vegetables and olives,
Mediterranean dips with sliced baguette and crudités

Optional Seafood Enhancements for the Chef's Table:

- ❖ *fresh shrimp cocktail with lemons & house made sauce - \$30 per pound*
- ❖ *freshly shucked oysters - \$300 per 100 count*
- ❖ *jonah crab claws ~ \$300 per 100 count*
- ❖ *Belgian style mussels - \$80 per 5 pounds*

(steamed in ale, bacon, sweet onion)

❖ *outer banks style chorizo and middle neck steamed clams - \$150 per 100 count*

Passed Hors D'oeuvres

choose 5 - passed for 1 hour during cocktail period

Seafood...

pan seared diver scallops with lemon caper sauce (GF)
chili garlic Shrimp (GF)
chilled gulf shrimp with cocktail sauce (GF)
Jonah crab claws with cocktail sauce (GF)
smoked salmon & cucumber with dill (GF)
spicy tuna deviled eggs (GF)
lump crab cakes with ravigote sauce
baby lobster B.L.T.
crab bisque cappuccino

Meat...

Ru's chicken wing pierogi with blue cheese
chicken Milanese skewers
Thai chicken dumplings
beef tenderloin chimichurri skewer (GF)
mini "beef on weck" with horseradish aioli
barbeque pulled pork on sweet corn johnny cake
B.L.T. devilled eggs
Albondigas (spicy tapas meatballs)
gourmet flat bread pizzettes
sausage stuffed mushrooms

Vegetarian...

Demi grilled cheese with tomato basil shooters (GF)
Ru's stuffed banana pepper pierogi
gourmet flatbread pizzettes
assorted crostini (bruschetta, caponata, mushroom chevre)
arancini: panko crusted peppadew and goat cheese risotto balls
polenta cakes with roasted mushrooms & parmesan (GF)
wild mushroom vol au vent
spinach and leek with feta in phyllo cups

Salads

choose one.... served with fresh rolls and butter

Mista (GF) –garden greens, tomato, cucumber, radish, pickled onion, shaved parmesan, citrus vinaigrette

Caesar - romaine with classic dressing, cherry tomatoes, pecorino & croutons

Wedge (GF) - iceberg lettuce, red onion, crumbled bleu, crisp bacon, tomatoes, Roquefort dressing

Plated Entrées

choose 3 - including one vegetarian

8oz Filet of Beef (GF)

with sauce au poivre or chimichurri sauce, market vegetable & choice of potato

12 oz. NY Strip Steak (GF)

with sauce au poivre or chimichurri sauce, caramelized onions,
market vegetable & choice of potato

Pan Seared Halibut (GF)

Seasonal risotto

Salmon (GF)

lemon dill sauce, tomato fennel relish, market vegetable & choice of potato

Seafood Campanelle

Maine lobster, shrimp, pasta, lobster beurre blanc, wild mushrooms, fresh herbs, parmesan

Free Range Chicken (GF)

roasted with white wine and fresh herb pan sauce
market vegetable & choice of potato

Chicken Saltimbocca (GF)

prosciutto wrapped chicken breast, stuffed with fontina & sage
served with lemon pan sauce, market vegetable & choice of potato

Eggplant Napoleon (V)

panko crusted eggplant layered with ricotta, fresh mozzarella, San Marzano sauce, and market vegetable

Buddha Bowl (Vegan)

our chef will use fresh, seasonal vegetables to craft a dish for you and your vegan guests

Potato

choose one

roasted garlic smashed

truffled fingerling potatoes with rosemary and sea salt

sweet potato medallions with honey & chives

Coffee & Tea Station

to pair with your cake or desserts: *locally roasted coffee, decaf & gourmet hot tea with accoutrements*

Food & Beverage Minimums

A food & beverage minimum must be met to host an event here,
this is the number of guests multiplied by your per person, or package price.

All food and beverage items have an administrative fee of 20% added.

The minimum must be met prior to tax, administrative fee of 20%, and the venue rental fee.

Peak Season: May - October

Saturday \$12,000

Friday \$9,000

Sunday - Thursday \$3000

please inquire for lower, variable off-peak season (November - April) minimums

Venue Rental Rates

Rental fees benefit Buffalo Olmsted Parks Conservancy, a non-profit agency, in their ongoing efforts to preserve & maintain our local treasure of the Olmsted Parks system, including Delaware Park, the Marcy Casino & historic Rose Garden. The building is climate controlled with central cooling & heating. It is also ADA accessible with an outdoor ramp pathway & indoor elevator. Rates are plus tax only.

Peak Season: May - October

Saturday \$1800

Friday \$1200

Sunday - Thursday \$125 per hour

rental rates are half price during off-peak season (November - April)

Enjoy these amenities included with your rental:

- *floor length tablecloths & linen napkins*
 - *matte gold Chiavari chairs with ivory leather cushions*
 - *room setup & breakdown*
 - *use of private 'get ready' room up to 3 hours prior to your event*
 - *use of the covered lower terrace with bistro lighting & draping*
 - *all necessary service wares*
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Rose Garden Permits

We are happy offer two hour park permits for Rose Garden Ceremonies at \$250 each, and white folding chair rental at \$4 each including setup & breakdown. Prices are plus tax.