

## Terrace "Build a Party" Package

***Build a perfect menu curated for your specific needs***

*All prices are subject to 22% service charge and 8.75% NYS sales tax*

### Signature Party Packages

#### ***"Cocktails & Bites" Package \$49 per person***

*Two Hours of Open Bar*

*1 Hour Chef's Table*

*1 Hour Butler Passed Hors D'oeuvres (Choice of three)*

#### ***"Party in the Park" Package \$64 per person***

*Three Hours of Open Bar*

*1 Hour Chef's Table*

*Choice of Dinner Station*

#### ***"Lincoln Parkway" Package " \$74 per person***

*Three Hours Open Bar*

*1 Hour Chef's Hors D'oeuvre Table*

*1 Hour Butler Passed Hors D'oeuvres (Choice of five)*

*Choice of dinner station*

### Terrace Bar Packages

**Two Hour Open Bar \$26 pp | Three Hours \$32**

**Two Hour Beer & Wine Bar \$22 pp | Three Hours \$28**

**-Bar extensions by 1/2 Hour \$5 ea. based on final count-**

**Soda/Juice/ NA| \$4 pp/hr.** Includes Non-Alcoholic beverages

**Cash/Consumption Bar | Bartender Fee: \$200 per bartender**

**Liquor** Tito's Vodka | New Amsterdam Gin | Tanduay Pacific Rums

Four Roses Bourbon | Sazerac Rye | Johnny Walker Red Scotch | Milagro Tequila

**Wine** Sparkling | Chardonnay | Pinot Grigio | Rose | Cabernet Sauvignon | Pinot Noir

**Bottled Beer** Blue Light, Stella Artois | **Draft Beer** Local Craft Pils & IPA

**Cans** High Noon Hard Seltzers & Hard Tea | Athletic NA

\*Bartenders are not permitted to serve shots or doubles

## Chef's Hors D'oeuvres Table

**1-Hour \$16.50 ea. pp | \$5 ea. Additional 1/2 Hour**

*\*Chef's table is meant to be paired with other hors d'oeuvres or food station.  
The two-hour price applies if chosen on its own*

*Domestic & Imported cheeses | Cured Meats | Marinated Olives & Antipasti | Fresh Fruit  
Display and Vegetable Crudit  | Mediterranean Bruschetta |  
Baked Brie En Croute | Hummus & Dips | Crackers, Breadsticks & Baguette  
Assorted Flatbread Pizzas*

### **Choice of One Hot Dip**

*Hungarian stuffed pepper | Buffalo chicken | Crab & artichoke | Pimento & cheese*

### **Choice of one Signature Item**

*Add 2nd for \$3.50 pp.*

### **Demi Meatballs**

*Classic Italian | Spicy Spanish Albondigas | Belgian with Demi-Glaze & Bleu*

**Arancini** with basil, mozzarella and marinara

**Poached Wild Salmon** with Russian Cucumber Salad

**Fried Gnocchi** with truffle & parmesan

**Jalapeno Casino Peppers** cream cheese stuffed & bacon wrapped

## Raw Bar & Seafood Upgrades

*Our Famous Ahi Tuna Nachos | lg platter \$135*

*Oysters on the Half Shell | 100 ct. \$300*

*Shrimp Cocktail | 5# \$135*

*Crab Claws with scampi butter | 50 ct. \$200*

*Sushi & Nigiri | 50 pc. \$150*

*Littleneck Clams (Raw or Steamed) | 6 doz. \$125*

*Ceviche with Tortilla Chips | 3# \$75*

# Butler Passed Hors D'oeuvres

**Choice of three** (1 hour) \$12 per guest

**Choice of five** (1 hour) \$16 per guest

## Seafood

*Buffalo Shrimp with Bleu Cheese Dipping Sauce*  
*Smoked Salmon & Cucumber with Dill Cream (GF)*  
*Crab, Poblano, & Corn Beignets*  
*Crab Cakes with Smoked Chili Remoulade*  
*Maine Lobster Roll Sliders*  
*Pan-Seared Diver Scallops with Truffle Aioli*  
*Jonah Crab Claws with Scampi Butter*

## Protein

*Brazilian Steak Skewer with Chimichurri (GF/DF)*  
*Beef on Weck Sliders with Horseradish Aioli*  
*Crescent City Spring Rolls*  
*Jalapeno Casino Peppers*  
*Albondigas: Spicy Spanish Tapas Meatballs*  
*Chicken "Speedie" with Tzatziki Sauce*  
*Chicken & Waffles with Spicy Chipotle Maple Sauce*  
*Bourbon Glazed Pork Belly*  
*B.L.T. Deviled Eggs*  
*Duck & Chevre Crostini with Luxardo Cherry Gastric*

## Vegetarian

*Mock "Crab Cakes" with Chili Veganaise (VG)*  
*Stuffed Pepper Pierogi*  
*Silver Dollar Grilled Cheese with Tomato Basil Shooters*  
*Arancini with Mozzarella Cheese and Peppadew*  
*Vegetable Potstickers with Thai Dipping Sauce (VG)*  
*Spinach & Asiago Stuffed Mushrooms*  
*Cucumber, Hummus Canape with Peppers (VG, GF)*

# Dinner Station Selections

**\$32 per guest**

## **#1 TASTE OF THE TERRACE**

*Milanese Chicken Cutlets | Shrimp & Sausage Jambalaya*

*Parkside Primavera Pasta*

*Rosemary, Truffle, and Sea Salt Roasted Potatoes*

*Arugula & Fennel Salad with Citrus Supremes and Chevre*

*Served with fresh rolls*

## **#2 WELCOME TO BUFFALO**

*Hand Carved Beef on Weck with Horseradish, Au Jus & Weck rolls*

*Cole's Famous Jumbo Wings (Medium & BBQ) with Bleu Cheese, Carrots, & Celery*

*Assorted Flat Bread Pizzas | Penne Pomodoro*

*Terrace House **or** Caesar Salad*

## **#3 CLASSIC CARVING STATION**

*Club cut NY Striploin with au jus and horseradish (Sub Beef Tenderloin +\$6)*

*Herb-lacquered turkey breast with seasonal mojo & pesto mayo*

*Sesame Seared Yellowfin Tuna with Yuzu sauce & cucumber salad*

*Grilled seasonal veggies | Rosemary, truffle, & sea salt roasted potatoes*

*Terrace House **or** Caesar Salad*

*Served with fresh rolls*

## **#4 LOW COUNTRY SEAFOOD BOIL**

*Gulf shrimp | Clams | Andouille sausage | Corn on the cob | Potatoes*

*Bone In Barbeque chicken*

*Jalapeno cornbread | Cole Slaw | Mac & cheese*

*Terrace house salad with citrus red wine vinaigrette*

*Served with fresh rolls*

## **#5 FAJITA BAR**

*Steak Carne | Adobo Chicken | Cilantro lime shrimp | Potato & poblano hash (V)*

*Corn & flour tortillas | Peppers & onions | Salsas | Pico | Guacamole | Sour cream*

*Tortilla chips | Spanish rice & beans | Garden Salad*

## **#6 MEDITERRANEAN MIXED GRILL**

*Steak & Chicken Kabobs | Lemon rosemary shrimp | Seasonal Veggies*

*Salsa Verde | Romesco | Tzatziki*

*Mediterranean Salad | Couscous | Roasted potatoes | Pita*

# Sweet Endings

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## **Parisian Dessert Table \$14**

*Assortment of signature cakes, torts, cheesecakes & cannolis served with coffee and tea*

## **Sweet Tooth Station \$9**

*Assorted cookies, brownies, lemon squares & cannolis served with coffee & tea*

## **Paula's Donut Station \$9**

*Buffalo's favorite assorted donuts and donut holes served with coffee & tea*

## **Bring Your Own Dessert \$3**

*Served with coffee & tea*

## **Cordial Cart**

*A tempting selection of after dinner spirits, cordials and port wines \$10 ea.*

# Venue Rental Rates & Minimums

- Venue rental benefits the Buffalo Olmsted Parks Conservancy, keepers of the park
- The building is climate controlled, with central cooling & heating in The Pan Am Room
- Marcy Casino is ADA accessible, with a gently sloping path to the building & indoor elevator
- Rental rates are plus tax only

**Peak Season Rental Rates: May - October**

**Reduced 50% November-April**

## **East Wing Terrace & Fireside Dining Room (30-60 guests)**

**Monday-Saturday** \$500 (\$2,500 F&B)

## **Pan Am with Lower Terrace (30-170 guests)**

**Sunday-Thursday** \$1000 (\$2,500 F&B) | **Fridays** \$1500 (\$10,000 F&B) | **Saturdays** \$2000 (\$15,000 F&B) |

**Daytime Rate** \$750 (2,500 F&B)

## **Upper Terrace (50-150)**

(Restaurant Level Buyout)

**Sunday-Thursday** \$1000 (\$5,000 F&B) | **Fridays** \$1,500 (\$5,000 F&B) | **Saturdays** \$2000 (\$10,000 F&B)

**Daytime Rate** \$750 (\$5,000 F&B) \*Not Available Sunday AM

## **Entire Building (125-250)**

Upper Terrace | Pan-Am Room | Lower Terrace

**Monday-Thursday** \$2,000 (\$10,000 F&B) | **Fridays** \$2,500 (\$15,000 F&B) | **Saturdays** \$4,000 (\$20,000 F&B) |

**Daytime Rate** \$750 (\$5,000 F&B) \*Not Available Sunday AM

**\*\*\*Valet Parking Required for events over 75 Guests**

**\$10 per car (4 Hours) \$15 (Over 4 hours)**