

THE  
**TERRACE**  
AT DELAWARE PARK

FOUR SEASONS OF DINING & EVENTS

## *Welcome to The Terrace!*

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We are a locally owned independent business, and the exclusive resident caterer of the Delaware Park Marcy Casino for over a decade. Fun fact: 'casino' is the Italian term for *summerhouse*!

In partnership with the Buffalo Olmsted Parks Conservancy & the City of Buffalo, we established **The Terrace at Delaware Park** as a public bar & restaurant in Spring 2017 on the upper level of the casino. A portion of proceeds from all restaurant guests & private events helps support the BOPC in their ongoing work to preserve our treasured Olmsted Parks system.

We continue our tradition of fabulous private events in the **Pan Am Room**, with the adjoining **Lower Terrace** patio, on the lower level. Centrally located in Buffalo's cultural district, this scenic venue is the gem of Olmsted's magnificent Delaware Park. It has views overlooking Hoyt Lake, with casual but elegant park vibes. We take pride in pairing fantastic food & drink with a comforting atmosphere. All food is prepared fresh in-house by our outstanding culinary team, and served with care by our friendly, attentive staff. We are happy to prepare vegetarian menus, and most of our items are gluten free. It is the perfect location for Buffalovers to showcase their hometown!

Our wedding reception clients have the option of an evening ceremony in the beautiful **Rose Garden** or **Hoyt Lake**, adjacent to **The Terrace**, if an on-site ceremony is desired. May through October, we offer an indoor-outdoor experience, within the exhilarating ambiance of Delaware Park. Your guests will enjoy cocktails & hors d'oeuvres on the spacious enclosed patio, followed by dinner in the historic **Pan Am Room**, then dancing outdoors under the bistro-lit tent. The entire facility including the **Upper Terrace** overlooking beautiful Hoyt Lake is available for events. The Park is a beautiful destination year round and perfect for Spring, Autumn and Winter Wonderland weddings as well.

The **Pan Am Room** seats up to 170 guests comfortably for a plated dinner reception. We can accommodate 200+ guests for a modern cocktail stations party.

We would love to have you here!

Sincerely,

**The Terrace Team**

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# *The Terrace Wedding Packages*

## **PARKSIDE WEDDING \$99 per guest**

Plus 22% service fee (on food and beverage only) & 8.75% NYS sales tax

### **Package includes:**

**Butler passed sparkling & still wines at arrival**

**Three hours of open bar with two signature cocktails**

(One Hour at arrival & two hours following dinner service)

Additional time can be added for \$5 per 1/2 hour (based on guaranteed headcount)

### **Chef's Table**

*Expansive display of cheeses, cured meats, antipasto*

*Fresh fruit display and vegetable crudité*

*Mediterranean bruschetta, dips and baked brie with baguette and crackers*

*Assorted flatbread pizzas (cheese, cheese/pepperoni/pesto)*

*Choice of one hot chaffered item (see list below)*

### **Plated Dinner Service**

*(Buffet option also available.)*

### **Salad Course**

Terrace House **or** Caesar served with fresh rolls and butter

### **Entree Choices**

(Choice of three entrees **or** Dual Entree (two proteins) and One Vegetarian Choice)

**8oz Filet of sirloin** | sauce au poivre

**8oz Filet Mignon** | sauce au poivre (\$10pp upgrade)

**Frenched Chicken** | pan roasted Heirloom chicken, herb pan sauce

**Fresh Catch** | markets best seasonal white fish or salmon with lemon caper beurre Blanc

**\*Dual Entree** | 6oz filet of sirloin with two jumbo shrimp scampi

*\*Above served with garlic mashed potatoes and seasonal vegetable*

**Eggplant Napoleon (V)** | panko crusted medallions, ricotta, pomodoro sauce, seasonal vegetable

**Seasonal Vegan Dinner** | inspired by the season & farmers market

### **Dinner Wine Service**

Franciscan Chardonnay & Cabernet (CA)

Based on Consumption | \$38 per bottle

### **Your Wedding Cake**

Bring in your wedding cake and/or desserts.

Served with fresh berries & Coffee / Tea service

# *The Terrace Wedding Packages*

## **LINCOLN PARKWAY WEDDING \$130 per guest**

(upgrades from Parkside Package include | 1 hour bar extension | dinner wine service | five butler passed hors d'oeuvres | Premium Entrees)

Plus 22% service fee (on food and beverage only) & 8.75% NYS sales tax

### **Package includes:**

#### **Butler passed sparkling & still wines at arrival**

#### **\*4 hours of open bar with two signature cocktails**

(90 minute cocktail hour & two and a half hours after dinner service)

Additional Hours can be added for \$5 per 1/2 hour (based on guaranteed headcount)

#### **Chef's Table**

Expansive display of cheeses, cured meats, antipasto

Fresh fruit display and vegetable crudité

Mediterranean bruschetta, dips and baked brie with baguette and crackers

Assorted flatbread pizzas (cheese, cheese/pepperoni/pesto)

*\*Choice of one Signature chaffered item (see list below)*

#### **\*Choice of Five Butler Passed Hors D'oeuvres**

(see list below)

#### **Plated Dinner Service**

*(Buffet option also available)*

#### **Salad Course**

Terrace House **or** Caesar served with fresh rolls and butter

#### **Entree Choices**

(Choice of three entrees **or** Dual Entree (two proteins) and One Vegetarian Choice)

**\*8oz Filet Mignon** | Certified Angus tenderloin of beef, sauce au poivre

**\*Chicken Saltimbocca** | heirloom chicken, prosciutto, fontina, sage, herb pan sauce

**\*Fresh Catch** | markets best seasonal white fish or salmon, lemon caper beurre Blanc

**\*Dual Entree** | 5 oz Filet Mignon, with two jumbo shrimp scampi

*\*Above served with dauphinoise potato and season vegetable*

*(Garlic Mashed Potatoes can be substituted on request)*

**Eggplant Napoleon (V)** | panko crusted medallions, ricotta, Pomodoro sauce, seasonal vegetable

**Seasonal Vegan Dinner** | inspired by the season & farmers market

#### **Dinner Wine Service**

Franciscan Chardonnay & Cabernet (CA)

Two bottles per table included | \$38 for additional bottles

#### **Your Wedding Cake**

Bring in your wedding cake and/or desserts.

Served with fresh berries & Coffee / Tea service

# *The Terrace Wedding Packages*

## Magnolia Open Bar

### **Spirits**

Tito's Vodka | New Amsterdam Gin | Tanduay Light & Dark Rums | Milagro Tequila  
Sazerac Rye | Four Roses Bourbon | Johnny Walker Red Scotch | Bruno Marino Vermouths  
Sodas, Juices, Mixers, & Garnishes

### **Hops**

2 Local Craft Beers on Draught: Local IPA & Thinman Pils Mafia  
Blue Light | Stella Artois | Athletic N.A.  
High Noon Seltzers & Iced Teas

### **Wine**

**White:** *Sparkling Wine, Dry Rose, Sem-Dry Riesling, Pinot Grigio, Chardonnay*

**Reds:** *Cabernet Sauvignon, Pinot Noir, Spanish Red Blend*

### **Wines for Dinner Service**

Franciscan Chardonnay & Cabernet (CA)  
Lincoln Parkway Package Includes 2 bottles per table of 6-10 guests | additional bottles \$38  
Premium Wine Selection Upgrade:  
Clarendelle Bordeaux Reserve Blanc & Rouge (FR) additional \$10 per bottle

***Additional 1/2 hour extensions of bar service may be added for \$5 per guest  
(based on guaranteed count)***

***All Bartenders are trained for exceptional service and skill, they will not serve doubles  
or shots of liquor***

***Two Signature cocktails are available complimentary, upon request, inquire for options***

## *Chefs Table*

Domestic & Imported cheeses | Cured Meats | Marinated Olives & Antipasti |  
Fresh Fruit Display and Vegetable Crudit  | Mediterranean dips and Bruschetta |  
Baked Brie En Crou  | 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.

-Little Meatballs-

Classic Italian | Spicy Spanish | Belgian with Demi-Glaze & Bleu | Thai Chicken

-Poached Wild Salmon with Russian Cucumber Salad-

-Sausage stuffed mushrooms-

-Arancini with mozzarella and peppadew (V)

-Fried potato gnocchi with truffle and parmesan (V)

## *Raw Bar & Seafood Upgrades:*

Our Famous Ahi Tuna Nachos | Large Platter \$135

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

Shrimp Cocktail | 5 lbs \$135

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

Sushi & Nigiri | 50 pc. \$150

Steamed Mussels or Little Neck Clams | 6 doz. \$125

Shrimp or Tuna Ceviche with Tortilla Chips | 2 quarts. \$75

## *Vendor and Children's Meals:*

Vendor & Children 11-20 yrs: Choice of adult meal option with  
accompaniments. \$65pp

Children 10 and under: Chicken fingers / Pasta & Meatballs \$25pp

# *Butler Passed Hors D'oeuvres*

## **Seafood**

*(Choose Two)*

Buffalo Shrimp with Blue Cheese Dipping Sauce  
Smoked Salmon & Cucumber with Dill Creme (GF)  
Shrimp or Tuna Ceviche  
Crab, Corn & Poblano Beignets  
Crab Cakes with Smoked Chili Remoulade  
Maine Lobster Roll Slider  
Pan Seared Diver Scallops w/ Truffle Aioli  
Jonah Crab Claws with Scampi Butter

## **Protein**

*(Choose Two)*

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

## **Vegetarian**

*(Choose one)*

Mock "Crab" Cakes with Chili Veganaise (VG)  
*Stuffed Pepper Pierogi*  
Caprese Skewers  
Silver Dollar Grilled Cheese with Tomato Basil Shooters  
Watermelon Jalapeno Gazpacho shooters (VG, GF)  
Vegetable Potstickers with Thai Dipping Sauce (VG)  
Spinach and Asiago Stuffed Mushrooms  
Cucumber & Hummus Canape with Peppers (VG | GF)  
*Tres Canapes | Bruschetta ; Tapenade; Mushroom Duxelle*

# 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
- The Terrace 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**

## Pan Am with Lower Terrace (50-170 ppl)

**Sunday-Thursday \$1000 (\$2,500 F&B) | Friday \$1500 (\$10,000 F&B) | Saturday \$2000 (\$15,00 F&B)**

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

## Entire Building (150-250)

**Upper Terrace | Pan-Am Room | Lower Terrace**

**Sunday-Thursday \$2,000 (\$10,000 F&B) | Friday \$2,500 (\$15,000 F&B) | Saturday \$3,000 (\$20,000 F&B)**

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

## Upper Terrace

**(Restaurant Level Buyout)**

**Sunday-Thursday \$1000 (\$5,000 F&B)**

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

## Rose Garden Ceremonies

We offer park permits for self-directed Rose Garden or Lakefront Ceremonies

Rate **\$400 with reception (2 hours)**

**\$600 Ceremony Only**