

“BUILD A PARTY” PACKAGES

Build a perfect menu curated for your specific needs

All prices are subject to 22% service charge and 8.75% NYS sales tax plus room rental

SIGNATURE PARTY PACKAGES

“Cocktails & Bites” Package \$50 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 \$70 per person

Three Hours of Open Bar
1 Hour Chef's Table
Choice of Dinner Buffet

“Lincoln Parkway” Package \$80 per person

Three Hours Open Bar
1 Hour Chef's Hors D'oeuvre Table
1 Hour Butler Passed Hors D'oeuvres (Choice of three)
Choice of Dinner Buffet

TERRACE BAR PACKAGES

Two Hour Open Bar \$26 pp

Three Hours \$36 pp

Four Hours \$46 pp

- Bar extensions by 1/2 Hour \$8 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 | \$6pp 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 dips and Bruschetta |
Baked Brie En Croute | Crackers, Breadsticks & Baguette*

Choice of One Hot Dip

Hungarian stuffed pepper | Buffalo chicken | Crab Rangoon | Spinach & Artichoke

Choice of one Signature Item

Add 2nd for \$3.50 pp.

-Little Meatballs-

Classic Italian | Thai Chicken

-Poached Wild Salmon with Russian Cucumber Salad-

-Arancini with mozzarella and peppadew (V)

-Fried potato gnocchi with truffle and parmesan (V)

-Assorted Flatbreads

RAW BAR & SEAFOOD UPGRADES

Our Famous Ahi Tuna Nachos | Large Platter \$150

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

Shrimp Cocktail | 5 lbs \$135

Sushi & Nigiri | 50 pc. \$150

Ceviche with Tortilla Chips | 2 quarts. \$110



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 Blue Cheese Dipping Sauce
Smoked Salmon & Cucumber with Dill Creme (GF)
Crab Rangoon
Fish and chip bite
Crab Cakes with Smoked Chili Remoulade
Maine Lobster Roll Slider
Pan Seared Diver Scallops w/ Truffle Aioli

PROTEIN

Brazilian Steak Skewer with Chimichurri (GF|DF)
Beef on Weck Sliders with Horseradish Aioli
Chicken Milanese Skewers
Thai Chicken Meatballs
Mediterranean 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
Baby Lamb Chop

VEGETARIAN

Mock "Crab" Cakes with Chili Veganaise (VG)
Farmers Cheese Pierogi
Caprese Skewers
Silver Dollar Grilled Cheese with Tomato Basil Shooters
Vegetable Potstickers with Thai Dipping Sauce (VG)
Spinach and Asiago Stuffed Mushrooms
Cucumber & Hummus Canape with Peppers (VG|GF)
Bruschetta canape



DINNER BUFFET SELECTIONS

#1 TASTE OF THE TERRACE \$34

Milanese Chicken Cutlets | Shrimp & Sausage Jambalaya
Parkside Primavera Pasta
Truffle, and Sea Salt Roasted Potatoes
Roasted Seasonal Vegetable
Arugula & Fennel Salad with Citrus Supremes and Chevre
Served with fresh rolls

#2 WELCOME TO BUFFALO \$34

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 | Four Cheese Mac
Terrace House or Caesar Salad

#3 CLASSIC CARVING STATION \$36

Club cut NY Striploin with au jus and horseradish (Sub Beef Tenderloin +\$8)
Herb-lacquered turkey breast with seasonal mojo & pesto mayo
Sesame Seared Yellowfin Tuna with Yuzu sauce & cucumber salad
Roasted seasonal veggies | Truffle & sea salt roasted potatoes
Terrace House or Caesar Salad
Served with fresh rolls

#4 LOW COUNTRY SEAFOOD BOIL \$34

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 MEDITERRANEAN MIXED GRILL \$34

Steak & Chicken Kabobs | Lemon rosemary shrimp | Seasonal Veggies
Bruschetta | Romesco | Tzatziki
Mediterranean Salad | Couscous | Roasted potatoes | Pita



SWEET ENDINGS

Parisian Dessert Table \$14

Assortment of signature cakes, torts, cheesecakes & macaroons served with coffee & tea

Sweet Tooth Station \$9

Assorted cookies, brownies, lemon squares & cakes 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

VENUE RENTAL RATES & FOOD AND BEVERAGE 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

EAST WING TERRACE & FIRESIDE DINING ROOM (30-60 GUESTS)

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

PAN AM WITH LOWER TERRACE (50-170 GUESTS)

Sunday-Thursday \$1,000 (\$2,500 F&B) | **Friday** \$1,500 (\$10,000 F&B) | **Saturday** \$2,000 (\$15,000 F&B)

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

ENTIRE BUILDING (150-250 GUESTS)

Upper Terrace | Pan-Am Room | Lower Terrace

Sunday-Thursday \$2,000 (\$10,000 F&B) | **Friday** \$3,000 (\$20,000 F&B) | **Saturday** \$3,500 (\$25,000 F&B)

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

UPPER TERRACE

(Restaurant Level Buyout)

Sunday-Thursday \$1,000 (\$7,500 F&B)

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

