

## *Welcome to The Terrace!*

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*

# THE TERRACE WEDDING PACKAGES

## PARKSIDE WEDDING

*\$110 per guest*

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

### PACKAGE INCLUDES:

**Butler passed sparkling wine 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 \$8 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

Choice of one hot chaffered item

### 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)

#### Red Wine Braised Short Ribs

**8oz Filet Mignon** sauce au poivre (\$12 pp upgrade)

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

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

*\*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

### 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

**\$140 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 wine 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 \$8 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

*Choice of one Signature chaffered item*

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

### PLATED DINNER SERVICE

*(Buffet option also available)*

#### SALAD COURSE

Terrace House or Caesar **or** Strawberry Summer 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*



# 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 \$8 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 Croute | Crackers, Breadsticks & Baguette

## CHOICE OF ONE HOT DIP

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

## *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)  
Crab Rangoon  
Fish and chip bite  
Crab Cakes with Smoked Chili Remoulade  
Maine Lobster Roll Slider  
Pan Seared Diver Scallops w/ Truffle Aioli

## PROTEIN

*(Choose Two)*

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 Lamp Chop

## VEGETARIAN

*(Choose one)*

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



# 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.

*below rental rates are plus tax only*

## PEAK SEASON RENTAL RATES: MAY - OCTOBER

*Reduced 50% November-April*

### 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

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## ROSE GARDEN & LAKE FRONT CEREMONIES

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

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

**\$600 Ceremony Only**

*Chairs are not included.*

