

THE
TERRACE
AT DELAWARE PARK
FOUR SEASONS OF DINING & EVENTS

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 Crou  | 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 Lamb 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





Wed be honored to host your event.

EVENT SPACE(S)		GUEST CAPACITY		FOOD & BEVERAGE MINIMUM			+	ROOM RENTAL FEE*			
				FRIDAY	SATURDAY	SUNDAY	WED-THURS	FRIDAY	SATURDAY	SUNDAY	WED-THURS
UPPER TERRACE Restaurant Level Buyout	150	N/A Buyout Required	N/A Buyout Required	\$7500 Not Available in AM	\$7500			N/A Buyout Required	N/A Buyout Required	\$1,000 Not Available in AM	\$1,000
ENTIRE BUILDING Upper Terrace Pan-Am Room Lower Terrace	150 - 250	REQUIRED \$20,000	REQUIRED \$25,000	\$10,000	\$10,000			REQUIRED \$3,000	REQUIRED \$3,500	\$2,000	\$2,000
PAN AM ROOM WITH LOWER TERRACE	50 - 170	N/A During Peak Season Buyout Required	N/A During Peak Season Buyout Required	\$5,000	\$2,500			N/A Buyout Required	N/A Buyout Required	\$1,000	\$500
EAST WING TERRACE & FIRESIDE DINING ROOM (Only Available Peak Season)	30 - 60	Not Available	Not Available	Not Available	\$2,500			Not Available	Not Available	Not Available	\$500
Food and beverage minimums are pre tax and pre service charge. All food is prepared by the Terrace team in house.											
Fees listed above are for Peak season MAY - OCTOBER. Plus tax only. *Reduced by 50% during Off-Peak Season NOVEMBER - APRIL.											

FOOD AND BEVERAGE MINIMUM: This is the minimum amount you commit to spending on food and drinks during your event. It's not an extra fee, simply our baseline payment guarantee to ensure fair compensation for our service and kitchen staff. As long as your total food and drink order reaches the amount listed for your space and day, you've met the minimum. If your food and drink selections come in under the minimum, the difference will be added to your final bill. In most cases, clients naturally meet it once food, drinks, and dessert are finalized. This amount excludes tax, service charge, and room rental fee.

ROOM RENTAL FEE: This is the fee paid in addition to food and beverage minimums for the exclusive use of your selected event space. The venue rental fee benefits the Buffalo Olmsted Parks Conservancy, keepers of the park, and ensures proper stewardship and maintenance of our historic spaces. This fee is taxed. The Terrace is climate controlled (central cooling and heating) and ADA accessible (a gently sloping path to the building, indoor elevator, and bathrooms on both floors).

SERVICE CHARGE: A 22% fee applies to your total food and beverage cost (pre NYS tax), for the administration and execution of your event. The service charge is not a gratuity and will not be distributed as gratuities to the employees providing service at your event. Tipping of service staff separately is not required - but always appreciated.

TAX: New York State tax (8.75%) applies to the total food, beverage, and rental cost for all events unless proper documents are provided for your tax exempt organization.