



WEDDINGS

2021-2022



CLASSIC PACKAGE

100 PERSON MINIMUM

CLASSIC BAR PACKAGE

One hour of open bar service before dinner and two hours of open bar service after dinner

CRUDITE & DIP DISPLAY

Seasonal crudite platters accompanied with Tomato-Herb Dip and Spinach & Artichoke Dip

WINE SERVICE

One glass of red or white wine offered to your guests as they are seated

SALAD COURSE

Baby Greens Salad
Ciabatta Bread Basket with Whipped Butter

ENTREE COURSE

Your choice of Chicken entree accompanied with your choice of sides

DESSERT COURSE

Oliver's will cut and serve your wedding cake

COFFEE SERVICE

Regular and Decaffeinated Coffee or Hot Tea offered tableside or on a self-serve station

PRICE PER GUEST: \$92.00
plus NYS sales tax and
any other fees that may apply





SIGNATURE PACKAGE

100 PERSON MINIMUM

SIGNATURE BAR PACKAGE

One hour of open bar service before dinner and three hours of open bar service after dinner

PASSED HORS D' OEUUVRES

Selection of four passed hors d' oeuvres of your choice

WINE SERVICE

One glass of red or white wine offered to your guests as they are seated

SALAD COURSE

Baby Greens Salad
Ciabatta Bread Basket with Whipped Butter

CHOICE ENTREE COURSE

Choice of two entree selections (chicken, salmon, filet) accompanied with your choice of sides

DESSERT COURSE

Oliver's will cut and serve your wedding cake

COFFEE SERVICE

Regular and Decaffeinated Coffee or Hot Tea offered tableside or on a self-serve station

PRICE PER GUEST: \$125.00

plus NYS sales tax and
any other fees that may apply





PREMIUM PACKAGE

100 PERSON MINIMUM

PREMIUM BAR PACKAGE

One hour of open bar service before dinner and three hours of open bar service after dinner

PASSED HORS D' OEUVRES

Selection of four passed hors d' oeuvres of your choice

WINE SERVICE

One glass of red or white wine per guest as they are seated for dinner service

CHAMPAGNE TOAST

Pre-set or passed champagne toast

SALAD COURSE

Choice of Traditional Caesar Salad or Baby Greens Salad
Oliver's Signature Bread Basket with Whipped Butter

ENTREE COURSE

Dual protein entree accompanied with your choice of sides

DESSERT COURSE

Oliver's will cut and serve your wedding cake

COFFEE SERVICE

Regular and Decaffeinated Coffee or Hot Tea offered tableside or on a self-serve station

PRICE PER GUEST: \$145.00

plus NYS sales tax and
any other fees that may apply



Hors d'Oeuvres

BUTLER-STYLE PASSED APPETIZERS

SEAFOOD & SHELLFISH - HOT

Bacon Wrapped Sea Scallops
Mini Maryland Crab Cake with Spicy Remoulade
Coconut Shrimp Skewer with Mango Sauce
Lobster Bisque Shooter with Tarragon Oil
Crab Wonton with Ponzu Sauce

VEGETARIAN - HOT

Saffron Arancini with Pesto Sauce
Phyllo Wrapped Asparagus with Bearnaise Aioli
Quinoa, Spinach & Sun-Dried Tomato Stuffed Mushrooms
Mini Baked Potatoes with Cashew "Sour Cream" & Chives
Mascarpone Polenta Cake with Olive Tapenade
Bouche with Cremini Mushrooms & Fontina Cheese

MEAT - HOT

Coconut Chicken Skewer with Mango Sauce
Filet Au Poivre Skewer with Mushrooms & Bearnaise Aioli
Braised Short Rib Nacho with Queso Fresco
Chicken Milanese Skewer with Balsamic Reduction

SEAFOOD & SHELLFISH - COLD

Chilled Mango Crab Salad & Pickled Red Onion on
Lavash Crisp
Ahi Tuna Tartare on Rice Puff Cracker
Chilled Lobster Salad in Phyllo Tart
Scallop Ceviche Spoon with Crushed Pistachios

VEGETARIAN - COLD

"Brie-L-T" on Toasted Bread
Watermelon Cubes with Goat Cheese & Black Lava Salt
Caprese Skewer with Balsamic Reduction
Poached Pear & Gorgonzola Croustade with Infused Honey
Goat Cheese Mousse Croustade with Red Pepper
Marmalade

MEAT - COLD

Smoked Duck Profiteroles with Ice Wine Gelee
Curried Chicken Salad on Lavash Crisp
Seared Strip Loin & Horseradish Cream Sauce
Beef Carpaccio Roll with Arugula, Parmesan & Truffle Oil

1 hour and 4 selections // **\$15.00 per person**

1 hour and 5 selections // **\$17.00 per person**

2 hours and 5 selections // **\$19.00 per person**

Displays & Stations

CRUDITE & DIPS

Chef's selection of crudite to include
Carrots, Celery, Yellow Squash, Zucchini, Bell Peppers,
& Cherry Tomatoes with your choice of two dips

\$6.00 per person

CHEESE & GOURMET CRACKERS

Domestic and Imported Cheeses accompanied with
Dried Fruit, Spiced Nuts & Gourmet Crackers

\$8.00 per person

FRESH FRUIT PLATTER

Chef's selection of fruit to include
Cantaloupe, Honeydew, Pineapple, Watermelon,
Assorted Berries & Seedless Grapes

\$7.00 per person

ANTIPASTO SPREAD

Cured Meats, Imported Cheeses, Three Bean Salad,
Marinated Mushrooms, Red Pepper Marmalade,
Marcona Almonds, Grilled Ciabatta Bread &
Focaccia Bread

\$18.00 per person

SEAFOOD

Calamari Salad
King Crab Legs
Assorted Sushi & Sashimi
Mussel Salad
Shrimp Cocktail
Fresh East Coast Oysters
Tuna Poke
Split Cold Water Lobster Tails
Scallop Ceviche

Market Price

FLATBREAD PIZZA

Margherita
Quattro Formaggi
Pepperoni
Wild Mushroom
Hawaiian, Grilled Vegetable, Mushroom,
Braised Short Rib

\$15.00 per person(choice of 3 selections)

MEDITERRANEAN SPREAD

Grilled Seasonal Vegetables, Cucumber, Feta & Chickpea
Salad, Fresh Mozzarella Cheese, Roasted Red Pepper
Hummus, Artichoke Salad, Marinated Olives, Fresh &
Toasted Pita Points, Flatbread & Breadsticks

\$18.00 per person

Displays & Stations

CARVING*

Grilled Beef Tenderloin
\$24.00 per person

Slow Roasted Top Round
\$18.00 per person

Grilled Flank Steak
\$21.00 per person

Slow Roasted Turkey Breast
\$15.00 per person

Honey Glazed Country Ham or Roasted Pork Loin
\$17.00 per person

Rack of Lamb
\$22.00 per person

Sauce Options: Horseradish Cream Sauce,
Bearnaise Aioli, Chimichurri, Romesco, Cranberry Aioli,
Whole Grain Mustard, Red Wine & Pear Sauce,
Espresso BBQ, Pineapple Mango Salsa, Tzatziki,
Cilantro Mint Aioli

Roll Options: Mini Kimmelweck, Kaiser or Brioche Rolls

***PLEASE NOTE THERE IS A \$125.00
CHEF FEE FOR THIS STATION**

BUFFALO FARE

Beef on Weck Sliders
Buffalo Chicken Wing Sliders
Chicken Wings
"Bison" Chip Dip
Beer-Cheese Dip
Pierogies with Kielbasa and Peppers & Onions
\$14.00 per person (3 selections)

SLIDERS BAR

Cheeseburgers
Pulled Pork
Buffalo Chicken
Grilled Portobello
Fried Chicken
Philly Cheesesteak
\$17.00 per person (3 selections)

PASTA STATION

Rigatoni Bolognese
Cheese Tortellini with Marinara or Pesto Sauce
Baked White Cheddar & Smoked Gouda Mac-n-Cheese
Shrimp Scampi with Linguini
Penne with Vodka Cream Sauce
Cavatelli with Mushrooms, Spinach & Truffle Cream Sauce
Farfalle Arrabiatta with Hot Peppers & Pomodoro Sauce
Seasonal Pasta Primavera
\$14.00 per person (2 selections)

**ACCOMPAINED WITH GARLIC BREADSTICKS
& GRATED PARMESAN CHEESE**

Plated Entrees

BEEF ENTREE OPTIONS

Braised Beef Short Ribs with Horseradish Gremolata
& Braising Jus

\$48.00 per person

Grilled Filet Mignon with Caramelized Onion Demi Glace

\$52.00 per person

Grilled Manhattan Strip Steak with Gorgonzola
Cream Sauce

\$50.00 per person

CHICKEN ENTREE OPTIONS

Stuffed Chicken Marsala with Mozzarella, Sun-Dried
Tomatoes & Spinach

Roasted Chicken Breast with
Whole Grain Mustard Cream Sauce

Lemon & Herb Brined Chicken Breast with
Tomato-Shallot Relish

Stuffed Chicken Florentine with
Roasted Red Pepper Cream Sauce

\$35.00 per person

DUCK/LAMB ENTREE OPTIONS

Pan Seared Duck Breast with Blackberry Gastrique

\$46.00 per person

Herb-Crusted Rack of Lamb with Romesco Sauce

\$55.00 per person

PORK ENTREE OPTIONS

Pork Schnitzel with Mustard & Caramelized Onion
Cream Sauce

Herb & Garlic Roasted Pork Loin with Red Wine
Pear Sauce

\$35.00 per person

SEAFOOD OPTIONS

Roasted Faroe Island Salmon with Sesame-Ginger
Honey Glaze

\$39.00 per person

Twin Maryland Crab Cakes with Cajun Remoulade

\$35.00 per person

Roasted Halibut with Caper & Chive Beurre Blanc

\$55.00 per person

Ginger Crusted Sea Bass with Orange Butter Sauce

\$55.00 per person

SIDE OPTIONS

Choice of 1 Starch: Whipped Yukon Gold Mashed Potatoes, Sour Cream & Chive Mashed Potatoes, Roasted Fingerling Potatoes, Potato Parmesan Pave, Twice Baked Potato, White Cheddar Grits, Mascarpone Polenta, Buttered Farro Pilaf, Corn Pudding

Choice of 1 Vegetable: Roasted Asparagus, Sautéed Green Beans, Lemon & Parmesan Rapini, Buttered Root Vegetables, Roasted Wild Mushrooms with Confit Shallots

Bar Packages

ALL BAR PACKAGES INCLUDE SODAS,
JUICES & MIXERS

CLASSIC

Liquors: New Amsterdam Vodka, New Amsterdam Gin, Bacardi, Calvert Whiskey, Early Times Bourbon, Lauder's Scotch

Beers: Labatt Blue, Labatt Blue Light

Wines: Chardonnay, Pinot Grigio, Cabernet, Merlot

one hour - \$15.00 per person
two hours - \$20.00 per person
three hours - \$25.00 per person
four hours - \$30.00 per person

SIGNATURE

Liquors: Tito's Vodka, Tommyrotter Vodka, Tommyrotter Gin, Bacardi, Seagram's 7, Four Roses Bourbon, Dewar's White Label Scotch

Beers: selection of four beers

Wines (choice of 5): Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Rose, Cabernet, Pinot Noir, Malbec, Sparkling Wine

one hour - \$17.00 per person
two hours - \$24.00 per person
three hours - \$30.00 per person
four hours - \$36.00 per person

PREMIUM

Liquors: Tito's Vodka, Ketel One Vodka, Ketel One Citron Vodka, Hendrick's Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniels, Jameson, Bulleit Bourbon, Johnny Walker Red, Herradura Tequila

Beers: selection of four beers Hayburner IPA, 42 North Westphalia Kolsch, Stella Artois, Founder's Porter, Allagash White

Wines (choice of 6): Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling, Rose, Cabernet, Pinot Noir, Malbec, Sparkling Wine (included)

one hour - \$18.00 per person
two hours - \$26.00 per person
three hours - \$34.00 per person
four hours - \$42.00 per person

**BEER & WINE PACKAGES AVAILABLE
UPON REQUEST**

Exclusive Venues

ALL TABLES, CHAIRS, CHINAWARE, GLASSWARE
& FLATWARE INCLUDED. ADDITIONAL RENTALS MAY BE REQUIRED.

BUFFALO HISTORY MUSEUM

1 MUSEUM COURT // BUFFALO, NY

State Court // 175 person (seated) capacity (72 people seated upstairs around balcony); 200 person capacity for standing/cocktail reception. Outdoor space available (tenting options available)

Lot & street parking, coat closet, and auditorium with a/v equipment available; handicap accessible. Events must start after 5:00pm.

BURCHFIELD PENNEY ART CENTER

1300 ELMWOOD AVEUNE // BUFFALO, NY

Indoor Space // 140 person (seated); 250 person capacity for standing/cocktail reception. Outdoor space available.

Lot & street parking, coat room, auditorium with a/v equipment available; handicap accessible.

CRAG BURN GOLF CLUB

1231 N. DAVIS ROAD // EAST AURORA, NY

Indoor Space // 175 person (seated) capacity; 300 person person capacity for standing/cocktail reception. Outdoor space available

Lot parking, private mens and womens locker rooms for bridal party (available by request only).

KLEINHANS MUSIC HALL

3 SYMPHONY CIRCLE // BUFFALO, NY

Mary Seaton Room // 100 -500 person (seated) capacity; 1000 person capacity for standing/cocktail reception

"Henry's" // 180 person (seated) capacity

Main Hall // 2446 person capacity (1350 people downstairs, 1086 upstairs)

Lot & street parking, coat check, a/v equipment available; handicap accessible