

The Westin Buffalo Beverage Packages



Host Bar Package

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

WELL BEVERAGE 11.

WELL COCKTAIL 16.

New Amsterdam vodka

New Amsterdam gin

Trader Vic's rum

Jim Beam bourbon

Canadian Club whiskey

Jose Cuervo silver tequila

Famous Grouse scotch

CALL BEVERAGE 13.

CALL COCKTAIL 18.

Tito's vodka

Tanqueray gin

Bacardí rum

Old Forester bourbon

Jack Daniel's whiskey

Espolòn Silver tequila

Dewar's scotch

PREMIUM BEVERAGE 15.

PREMIUM COCKTAIL 22.

Grey Goose vodka

Bombay Sapphire gin

Captain Morgan rum

Maker's Mark bourbon

Crown Royal whiskey

Patrón Silver tequila

Chivas Regal scotch

LOCAL CRAFT BEER 9.

Big Ditch Hayburner,

Thin Man Pills Mafia,

42 North Lager

IMPORTED BEERS 8.

Stella Artois, Corona

DOMESTIC BEERS 7.

Bud Light, Labatt Blue

SELTZER 11.

High Noon – seasonal flavor

WINE 10.

house chardonnay, cabernet sauvignon

WINE 14.

house sauvignon blanc, rosé, pinot noir

OTHER BEVERAGE 5.

assorted soda, mineral water,
bottled water

Pricing is per drink. Pricing is subject to change.

One bartender per 75 guests for a fee of 75 dollars per hour/bartender. Our team inventory's each bar pre-event and post-event to compare to consumption bar counts during the event. We charge through all consumption to the contracted client

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the Hotel to cover non-itemized costs of the event.

Specialty Bar Package

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

COCKTAIL SELECTIONS

Espresso Martini, Cosmopolitan,
Dirty Martini, Aperol Spritz, Daiquiri,
Margarita, Whiskey Sour, Old Fashioned,
Manhattan, Negroni

WELL 16.

CALL 18.

PREMIUM 22.

CORDIAL 12.

Baileys, Kahlúa, Grand Marnier, Frangelico,
Montenegro Amaro, Fernet-Branca, Aperol, Campari

SIGNATURE COCKTAIL (BASE PRICE) 17.

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One bartender per 75 guests for a fee of 75 dollars per hour/bartender.

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Open Bar Packages

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

Select Bar Service

Price for first hour 18.

Each additional hour 12.

BEER

- local craft: Big Ditch Hayburner, Thin Man Pills Mafia, 42 North Lager
- imported beers: Stella Artois, Corona
- domestic beers: Bud Light, Labatt Blue

WINE

- Clos du Bois Chardonnay
- Comtesse Marion Cabernet
- soda, iced tea, regular and decaffeinated coffee, hot tea and juices

Well Bar Service

Price for first hour 20.

Each additional hour 15.

SELECT BAR SERVICE COMBINED WITH THE FOLLOWING WELL BRAND LIQUOR:

- New Amsterdam vodka, New Amsterdam gin, Trader Vic's rum, Jim Beam bourbon, Canadian Club whisky, Jose Cuervo Silver tequila, The Famous Grouse scotch
- soda, iced tea, regular and decaffeinated coffee, hot tea and juices

Pricing is per person unless noted otherwise. Pricing is subject to change.

One bartender per 75 guests for a fee of 75 dollars per hour/bartender.

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Open Bar Packages (continued)

Revive with an artisanal elixir from our Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

Call Bar Service

Price for first hour 25.

Each additional hour 18.

SELECT BAR SERVICE COMBINED WITH THE FOLLOWING CALL BRAND LIQUOR:

- Tito's vodka, Tanqueray gin, Bacardí rum, Old Forester bourbon, Jack Daniel's whiskey, Espolòn Silver tequila, Dewar's scotch
- soda, iced tea, regular and decaffeinated coffee, hot tea and juices

Premium Bar Service

Price for first hour 34.

Each additional hour 20.

SELECT BAR SERVICE COMBINED WITH THE FOLLOWING PREMIUM BRAND LIQUOR:

- Grey Goose vodka, Bombay Sapphire gin, Captain Morgan rum, Maker's Mark bourbon, Crown Royal whisky, Patrón Silver tequila, Chivas Regal scotch
- soda, iced tea, regular and decaffeinated coffee, hot tea and juices

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Wine By The Bottle For Dinner

One bottle of red & one bottle of white at each table

White

CHARDONNAY

- Clos du Bois 35.
- Wente Estate Vineyards, California 48.
- Jean Manciai Macon, France 59.

RIESLING

- Dr. Konstantin Frank, NY 48.

SAUVIGNON BLANC

- Huia Vineyards, New Zealand 48.

Sparkling

- Bisol Desiderio Prosecco 48.
- Maison Foucher Cremant 60.
- Veuve Clicquot Yellow Label 153.

Red

PINOT NOIR

- L'Umami, Oregon 60.

CABERNET SAUVIGNON

- Comtesse Marion 35.
- Duckhorn Decoy, California 60.

FRENCH

- La Nerthe Côtes-du-Rhône, France 75.

More wines available upon request,
please ask your sales representative.

Pricing is per bottle. Pricing is subject to change. Items subject to change.

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Cash Open

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