



# WEDDING PACKAGES

THE WESTIN BUFFALO

Our Wedding Packages include complimentary overnight accommodations for the wedding couple the evening of the reception.

# PLATINUM PACKAGE

---

\$165.00

## One-Hour Cocktail Reception

- Choice of eight tray-passed hors d'oeuvres
- Choice of three stations

## Four-Course Plated Wedding Dinner

- Appetizer, salad course, entrée, dessert, coffee station
- Wedding cake & cake cutting  
(\$100 cake cutting fee will apply should cake be from an outside bakery)
- Miniature dessert station

## Late-Night Snack

### Beverages

- Sparkling wine toast
- Four-hour open bar of premium liquors, wines and beers, nonalcoholic beverages

## Cocktail Hour

### Butler-Passed Hors d'oeuvres: Choose Eight

#### Seafood

- Shrimp spring rolls
- Maine lobster rolls, celery, split top roll
- Oysters on the half shell, cocktail sauce
- Tuna crudo crostini, lemon, capers, olive, pickled onion, fennel pollen
- Crab cakes, whole grain mustard sauce

#### Meat

- Glazed Korean-style barbecued beef short ribs
- Roasted veal meatballs, San Marzano sauce
- Buffalo chicken wing arancini



## Vegetarian

- Whipped ricotta black mission fig, orange blossom honey
- Vegetable samosa, tamarind chutney
- Buffalo cauliflower
- Roasted wild mushroom soup, crème fraîche, crispy bread, rosemary
- Egg frittatas, forest mushroom, lemon aioli
- Goat cheese “bon bons”, wild berry compote

## **Stations: Choose Three**

- Antipasti
- Spanish tapas
- Flavors of Buffalo
- Chef's pasta display
- Moroccan

## Plated Wedding Dinner

### **Sparkling Wine Toast**

- Your guests will enjoy a sparkling wine toast to accompany speeches of the wedding party.

### **Appetizers: Choose One**

- Prosciutto, San Daniele mozzarella, peppercress, pesto dressing
- Wild mushroom risotto, mushroom escabeche, fine herbs, chive oil
- Vine-ripened tomato gazpacho, avocado, opal basil, virgin olive oil
- Tartare of ahi tuna, avocado, basil oil

**Salads: Choose One**

- Baby arugula, manchego cheese, honey crisp apple, toasted almonds, figs, apricot dressing
- Farmers' market greens, candied walnuts, seasonal apples, goat cheese
- Baby iceberg wedge, blue cheese crumbles, cherry tomato, bacon lardons, pickled red onion, green goddess dressing
- Frisée, poached pear, candied walnuts, smoked blue cheese, white wine vinaigrette
- Romaine hearts, garlic croutons, shaved parmigiano-reggiano, Caesar dressing

**Entrées: Choose Three**

- Filet mignon, potato gratin, roasted king trumpet mushroom, veal and red wine demi glaze
- Rack of lamb provencal, sweet pea puree, charred thumb carrots, mint chimichurri
- Grilled Atlantic swordfish, wild rice pilaf, blistered cherry tomatoes, lemon beurre blanc
- Pan seared free range chicken breast, herbed fingerling potatoes, roasted baby carrots, lemon thyme jus
- Seared Atlantic salmon, roasted garlic parsnip puree, grilled asparagus, charred meyer lemon
- Ancho-chipotle grilled Berkshire pork chops, smoked gouda pasta gratin, haricot verts, caramelized apple butter
- Pan seared duck breast, charred sweet potato, crispy brussels sprouts, luxardo cherry reduction
- Duet of filet mignon and beef short rib, potato puree, grilled broccolini, veal and red wine demi glaze
- Seasonal ravioli
- Grilled cauliflower, heirloom tomato confit, pickled vegetable salad with watercress, lemon basil pitsu

### **Wedding cake**

### **Miniature dessert station**

### **Coffee station**

- Freshly brewed coffee, including decaf, tea

### **Late-Night Snack: Choose Three**

You've been dancing for hours, it's getting late, and your guests are hungry—so bring out these surprise novelty snacks to satisfy the late-party munchies.

(Can be added to the other packages at an additional fee.)

- Mini grilled cheese
- Nacho bar
- Sliders
- Dumplings
- New York pretzels
- Assortment of pastries
- Chicken wings

# GOLD PACKAGE

---

\$135.00

## One-Hour Cocktail Reception

- Choice of six tray-passed hors d'oeuvres
- Choice of two stations

## Three-Course Plated Wedding Dinner

- Appetizer, entrée, dessert, coffee station
- Wedding cake & cake cutting  
(\$100 cake cutting fee will apply should cake be from an outside bakery)
- Miniature dessert station

## Beverages

- Sparkling wine toast
- Four-hour open bar of premium liquors, wines and beers, nonalcoholic beverages

## Cocktail Hour

### Butler-Passed Hors d'oeuvres: Choose Four

#### Seafood

- Shrimp spring rolls
- Oyster shooters, pineapple–green chile salsa
- Crab rangoons, sweet and sour sauce
- Tuna tiradito, pineapple–green chile salsa

#### Meat

- Serrano ham and manchego croquetas, lemon aioli
- Glazed Korean-style barbecued beef short ribs
- Mango chile chicken satay



Vegetarian

- Whipped ricotta, black mission fig, orange blossom honey
- Vegetable samosa, tamarind chutney
- Roasted wild mushroom soup, crème fraîche, crispy bread, rosemary
- Goat cheese “bon bons”, wild berry compote

**Stations: Choose Two**

(Upgrades available)

- Antipasti
- Spanish tapas
- Flavors of Buffalo
- Chef's pasta display

## Plated Wedding Dinner

**Sparkling Wine Toast**

- Your guests will enjoy a sparkling wine toast to accompany speeches of the wedding party.

**Appetizers: Choose One**

- Romaine hearts, garlic croutons, shaved parmigiana-reggiano, Caesar dressing
- Empire salad greens, candied walnuts, seasonal apples, shaved goat cheese
- Carrot ginger bisque, Thai basil, crème fraîche
- Lemon-crab risotto, asparagus, lemon, herbs
- Frisée, poached pear, candied walnuts, smoked blue cheese, white wine vinaigrette
- Cheese tortellini, San Marzino tomatoes, shaved grana padano, fried basil
- Jumbo lump crab cake, garden herb salad
- Baby arugula, manchego cheese, honeycrisp apple, toasted almonds, figs, apricot dressing
- Baby iceberg wedge salad, blue cheese crumbles, cherry tomato, bacon lardons, pickled red onion, green goddess dressing

**Entrées: Choose Two**

- Filet mignon, potato gratin, roasted king trumpet mushroom, veal and red wine demi glaze
- Rack of lamb provencal, sweet pea puree, charred thumb carrots, mint chimichurri
- Grilled Atlantic swordfish, wild rice pilaf, blistered cherry tomatoes, lemon beurre blanc
- Pan seared free range chicken breast, herbed fingerling potatoes, roasted baby carrots, lemon thyme jus
- Seared Atlantic salmon, roasted garlic parsnip puree, grilled asparagus, charred meyer lemon
- Ancho-chipotle grilled Berkshire pork chops, smoked gouda pasta gratin, haricot verts, caramelized apple butter
- Pan seared duck breast, charred sweet potato, crispy brussels sprouts, luxardo cherry reduction
- Duet of filet mignon and beef short rib, potato puree, grilled broccolini, veal and red wine demi glaze
- Seasonal ravioli
- Grilled cauliflower, heirloom tomato confit, pickled vegetable salad with watercress, lemon basil pitsu

**Wedding cake****Miniature dessert station****Coffee station**

- Freshly brewed coffee, including decaf, tea



# SILVER PACKAGE

---

\$110.00

## One-Hour Cocktail Reception

- Choice of four tray-passed hors d'oeuvres
- Choice of one station

## Three-Course Plated Wedding Dinner

- Appetizer, entrée, dessert, coffee station
- Wedding cake & cake cutting  
(\$100 cake cutting fee will apply should cake be from an outside bakery)
- Miniature dessert station

## Beverages

- Sparkling wine toast
- Four-hour open bar of Patina call selection of liquors, wines and beers, nonalcoholic beverages

## Cocktail Hour

### Butler-Passed Hors d'oeuvres: Choose Four

#### Seafood

- Laughing bird shrimp cóctel, hass avocado, habanero chile
- Smoked salmon cornet, chives, dill, lemon, crème fraiche
- Tuna tiradito, pineapple–green chile salsa

#### Meat

- Mango chile chicken satay
- Serrano ham and manchego croquetas, lemon aioli
- Glazed Korean-style barbecued beef short ribs



#### Vegetarian

- Mini brie en croute honeycomb, dried apricot
- Soup 'n' sandwich, mini grilled cabot cheddar, brioche, shot of roma tomato soup
- Creamed leeks, white truffle tart

#### **Stations: Choose One**

(Upgrades available)

- Chef's pasta display
- Flavors of buffalo
- Moroccan

## Plated Wedding Dinner

#### **Sparkling Wine Toast**

- Your guests will enjoy a sparkling wine toast to accompany speeches of the wedding party.

#### **Appetizers: Choose One**

- Salad of baby mixed lettuces, ricotta-basil croutons, red onion, balsamic dressing
- Farmers' market greens, candied walnuts, seasonal apples, goat cheese
- Romaine hearts, garlic croutons, shaved parmigiano-reggiano, Caesar dressing
- Carrot ginger bisque, Thai basil, crème fraîche
- Baby arugula, manchego cheese, honey crisp apple, toasted almonds, figs, apricot dressing

**Entrées: Choose Two**

- Filet mignon, potato gratin, roasted king trumpet mushroom, veal and red wine demi glaze
- Pan seared free range chicken breast, herbed fingerling potatoes, roasted baby carrots, lemon thyme jus
- Seared Atlantic salmon, roasted garlic parsnip puree, grilled asparagus, charred meyer lemon
- Ancho-chipotle grilled Berkshire pork chops, smoked gouda pasta gratin, haricot verts, caramelized apple butter
- Seasonal ravioli
- Rigatoni bolognese, herbed ricotta, basil

**Wedding cake****Miniature dessert station****Coffee station**

- Freshly brewed coffee, including decaf, tea

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.

Pricing is per person unless noted otherwise.

Pricing is subject to change

THE WESTIN BUFFALO

250 Delaware Avenue, Buffalo, New York 14202, USA

[marriott.com/bufwi](https://www.marriott.com/bufwi)

+1(716) 854-9000



Mar 21, 2022. Marriott International. All Rights Reserved.