

# The Westin Buffalo Wedding Packages



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# Wedding Packages

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

## Platinum Package 185.

### **ONE-HOUR COCKTAIL RECEPTION**

Choice of six tray-passed hors d'oeuvres

Choice of two stations

### **FOUR-COURSE PLATED WEDDING DINNER**

Appetizer, salad, rolls & butter, entrée, coffee station

Wedding cake & cake cutting\*

Miniature dessert station

### **BEVERAGES**

Sparkling wine toast

Four-hour open bar of premium liquors, wines, beers, non-alcoholic beverages

## Silver Package 135.

### **ONE-HOUR COCKTAIL RECEPTION**

Choice of four tray-passed hors d'oeuvres

Choice of one station

### **THREE-COURSE PLATED WEDDING DINNER**

Salad, rolls & butter, entrée, coffee station

Wedding cake & cake cutting\*

Miniature dessert station

### **BEVERAGES**

Sparkling wine toast

Four-hour open bar of call selection of liquors, wines, beers, non-alcoholic beverages

\*\$100 cake cutting fee will apply should cake be from an outside bakery

\*Four-hour open bar to include 1-hour cocktail reception and 3-hour reception.

## Gold Package 155.

### **ONE-HOUR COCKTAIL RECEPTION**

Choice of five tray-passed hors d'oeuvres

Choice of two stations

### **THREE-COURSE PLATED WEDDING DINNER**

Appetizer or salad, rolls & butter, entrée, coffee station

Wedding cake & cake cutting\*

Miniature dessert station

### **BEVERAGES**

Sparkling wine toast

Four-hour open bar of premium liquors, wines, beers, non-alcoholic beverages



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# Passed Hors D'oeuvres

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Platinum Package: pick six | Gold Package: pick five | Silver Package: pick four

## Seafood

### **SMOKED SALMON CORNET**

Chives, dill, lemon-crème fraîche

### **TUNA TIRADITO**

Pineapple-green chile salsa, cilantro

### **SHRIMP COCKTAIL CUPS**

Lemon, classic cocktail sauce

### **OYSTERS ON THE HALF SHELL**

Green apple & cucumber mignonette

### **TUNA CRUDO CROSTINI**

Toasted baguette, castelvetro olive tapenade, fennel pollen

### **MINI CRAB CAKES**

Whole grain mustard sauce, chive

### **PAELLA CROQUETTE**

Chorizo, sofritto, saffron aioli

## Meat

### **GRILLED CHICKEN SKEWERS**

Harissa glaze, lemon-dill yogurt

### **PROSCIUTTO & MELON SKEWER**

Olive oil, aged balsamic vinegar

### **BRAISED SHORT RIB STEAMED BUN**

Korean bbq, carrot & daikon pickle, scallion

### **ROASTED MINI BEEF MEATBALLS**

San Marzano tomato, Parmigiano Reggiano, parsley

### **NY MAPLE GLAZED PORK BELLY**

Black garlic aioli, crispy shallot

### **NASHVILLE HOT CHICKEN & WAFFLES**

Hot honey, bread & butter pickle relish

### **WAGYU BEEF FRANKS**

Puff pastry, spicy brown mustard

## Vegetarian

### **CAPRESE SKEWER**

Fresh mozzarella, heirloom cherry tomato, olive oil, balsamic, basil

### **MINI GRILLED CHEESE SANDWICH**

Brioche, creamy tomato soup shooter

### **BRIE & FIG CROSTINI**

Toasted baguette, fig jam, triple crème brie

### **BUFFALO CAULIFLOWER**

House hot sauce, bleu cheese sauce, celery

### **MUSHROOM FRITTER**

Lemon garlic aioli

### **AVOCADO TOAST**

Toasted baguette, crushed avocado, lemon-avocado oil, Aleppo

### **FRIED GREEN TOMATO**

Green goddess, chive

### **CARAMELIZED ONION & POTATO CROQUETTE**

Gruyere cheese, chive

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# Food Stations

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Platinum Package: pick two | Gold Package: pick two | Silver Package: pick one

## Cocktail Hour Stations

### **CHEESE & CHARCUTERIE**

Brie, goat cheese, smoked bleu cheese, manchego, prosciutto, soppressata, Spanish chorizo, dried and fresh fruit, jams, honey, whole grain mustard, toasted nuts, & assorted crackers

### **BUFFALO STATION**

Mini beef on weck, classic Buffalo chicken wings, potato & cheese pierogi

### **MEZZE STATION**

Hummus, Muhammara, tzatziki, marinated olives, grilled marinated vegetables, eggplant caponata, tomato & cucumber salad, grilled flatbreads

### **COMPOSED PASTA STATION**

Orechiette, fennel sausage, broccoli rabe, chili flake, garlic, pecorino

Cavatelli, roasted flat #12 mushrooms, spinach, Parmigiano Reggiano

Rigatoni genovese, braised short rib ragu, ricotta, San Marzano tomato

### **VEGETABLE CRUDITÉ**

Assortment of raw, roasted & pickled vegetables, avocado green goddess dip, toasted almond romesco sauce, spicy black bean hummus

### **TAKEAWAY TREATS +6. PER PERSON**

(Choose one of the following)

Personalized Sugar Cookies

Assorted Macarons

S'mores Bites, Marshmallow, Dark Chocolate, Graham Crumb

Doughnut Holes, Vanilla Donut, Assorted Flavors

Assorted Popcorn: Chocolate, Caramel, Buffalo Spice

### **PENNY CANDIES +6. PER PERSON**

Assortment of old fashion candy

## Late Night Snack Station

Pulled pork sliders with house pickles, crispy chicken tenders with assorted sauces, tater tot nachos with pico de gallo, queso, jalapeños

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.

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# Upgrades

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## Food Station Upgrades

### **RAW BAR +35. PER PERSON**

Clams on the half shell, oysters on the half shell, jumbo shrimp cocktail, scallop ceviche, lipped mussels with mango chili salsa, lemons, cocktail sauce, mignonette verde

### **ZEPPOLI STATION +10. PER PERSON**

Fried ricotta doughnuts, cinnamon sugar, caramel sauce, chocolate sauce

## Bar Upgrades

### **BAR SNACKS +4. PER PERSON**

Popcorn with Buffalo Spice

Wasabi, Rice Cracker, & Nut Mix

Rosemary & Sea Salt Mixed Nuts

Grissini Breadsticks

## Cocktail Hour Upgrades

### **ACQUA FRESCA BAR +6. PER PERSON**

(Choose three flavors)

Watermelon-Strawberry

Strawberry-Lemon

Cucumber-Honeydew

Hibiscus

Mango-Passion

Peach raspberry, mint

Tamarind, mint, orange

Grapefruit, mint, lime

Orange-Lime orange, lime, ginger ale

Ginger, Pear, Lime

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# First Course

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Platinum Package: pick one appetizer and one salad | Gold Package: pick one appetizer or salad  
Silver Package: pick one salad

## Plated Appetizers

### **RISOTTO**

Arborio rice, flat #12 mushroom  
escabeche, aged sherry, pecorino, herbs

### **ROASTED PEACH & HEIRLOOM TOMATOES**

Burrata cheese, arugula, basil-mint  
salsa verde

### **CRAB & SHRIMP CANNELLONI**

Lemon crème fraîche, spinach, herb salad

### **WAGYU MEATBALL**

Creamy polenta, San Marzano tomato

## Upgraded Appetizers

### **JUMBO LUMP CRAB CAKE**

#### **+16. PER PERSON**

Whole grain mustard aioli, pickled  
vegetable salad

## Plated Salads

### **PANZANELLA SALAD**

Grilled & marinated summer vegetables,  
rustic croutons, ricotta salata, herbs,  
white balsamic vinaigrette

### **ENDIVE & ARUGULA SALAD**

Golden raisins, goat cheese, spiced  
walnuts, champagne vinaigrette

### **KALE & SPINACH SALAD**

Bleu cheese, red wine poached pear,  
candied pecans, apple cider vinaigrette

### **MIXED GREEN SALAD**

Shaved seasonal vegetables, croutons,  
balsamic vinaigrette

### **CAESAR SALAD**

Romaine, garlic & herb breadcrumbs,  
shaved Parmigiano Reggiano, classic  
Caesar dressing

### **ICEBERG "WEDGE" SALAD**

Cherry tomatoes, pickled red onions,  
bacon, cucumber, chives,  
bleu cheese dressing

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# Main Course

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Platinum Package: pick two | Gold Package: pick two | Silver Package: pick two  
Add an additional main course choice **+15. per person**

## Plated Main Course

### **ROASTED FILET MIGNON #1**

Yukon gold potato purée, lemon asparagus, red wine jus

### **ROASTED FILET MIGNON #2**

Bleu cheese & leek bread pudding, roasted Flat #12 mushrooms, herb butter

### **ROASTED FILET MIGNON #3**

Confit garlic & olive oil potatoes, sweet pepper & onion piperade, salsa verde

### **GRILLED SCOTTISH SALMON**

Charred corn & summer vegetable succotash, basil pistou

### **SEARED SCOTTISH SALMON**

White corn polenta, mascarpone, roasted baby carrots, walnut-carrot crisp

### **OLIVE OIL POACHED SCOTTISH SALMON**

Eggplant & olive caponata, sundried tomato pesto

### **ROASTED CHICKEN BREAST**

Sweet potato & roasted brussels sprout hash, red pepper coulis

### **SEARED CHICKEN BREAST**

Yukon gold potato purée, lemon asparagus, lemon-thyme jus

### **ROASTED CHICKEN BREAST**

Celeriac purée, vadouvan cauliflower, pistachio & sultana aigre-doux

### **GRILLED BRANZINO**

Warm farro salad, artichoke & summer vegetable barigoule, herb oil

### **BRAISED BEEF SHORT RIB**

Parmigiano polenta, roasted baby carrots, citrus gremolata

### **SHORT RIB & SALMON DUET**

Braised beef short rib, roasted Scottish salmon, Yukon gold potato purée, lemon asparagus, red wine jus

### **ROASTED VEGETABLE TARTE TATIN**

Herb goat cheese, puff pastry, petite greens, lemon vinaigrette

### **VEGETABLE LASAGNA**

Grilled summer vegetables, herb ricotta, mozzarella, parmigiano reggiano, tomato sugo

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# Main Course (continued)

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Platinum Package: pick two | Gold Package: pick two | Silver Package: pick two  
Add an additional main course choice **+15. per person**

## Upgraded Entrees

Add the following to any entrée above

**4OZ BUTTER POACHED MAIN LOBSTER TAIL +25. PER PERSON**

**OSCAR STYLE, JUMBO LUMP CRAB CAKE +25. PER PERSON**

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