

# The Westin Buffalo

250 Delaware Avenue . Buffalo . New York 14202 . United States . Phone: (1)(716) 854-9000

**WESTIN**  
HOTELS & RESORTS



## WEDDINGS

Our Wedding Packages include complimentary overnight accommodations for the Bride and Groom the evening of the reception

### PLATINUM PACKAGE

Four-Hour Party

- One-hour cocktail reception

Choice of eight tray-passed hors d'oeuvres

Choice of three action stations

- Four-course seated wedding dinner
- Appetizer, salad course, entrée, dessert, coffee service

Late-Night Snack

- Cake cutting
- Mini sweets
- Beverages

Premium champagne toast

Four-hour open bar of premium liquors,  
wines and beers

Nonalcoholic beverages

Cocktail Hour

Butler-Passed Hors d'Oeuvres

Choose eight

Seafood

- Sugarcane shrimp skewers ginger, garlic, cilantro, sweet chile sauce
- Maine lobster rolls tarragon, celery, split top roll
- Oysters on the half shell lemongrass granite
- Tuna crudo crostini lemon, capers, olive, pickled onion, fennel pollen
- Crab Cake whole grain mustard sauce

Meat

- Glazed Korean-style barbecued beef short ribs
- Slow-braised pork belly taco pineapple, kimchee

## ENHANCEMENTS

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.

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## WEDDINGS

- Veal meatball skewers roasted san marzano sauce
- "Chicken and Waffles" buttermilk fried chicken, mini waffle, blue cheese ranch

Vegetarian **V** • Whipped ricotta black mission fig, orange blossom honey

- Medjool dates with brie Chantilly toasted almond, truffle honey
- Crispy asparagus garlic-chive aioli, crushed potato chips
- Roasted wild mushroom soup crème fraîche, crispy bread, rosemary
- Forest mushroom and egg frittatas lemon aioli
- Humboldt fog goat cheese "bon bons" quince, thyme panko

Action Stations ~ Choose three

- Antipasti
- Asian street cart
- Spanish tapas
- Flavors of Buffalo
- Artisanal pasta
- Moroccan

Seated Wedding Dinner

Appetizers ~ Choose one

- Prosciutto san danielle mozzarella, peppercrest, pesto dressing
- Zucchini, basil, risotto, roasted blossoms, Parmigiano-Reggiano dentelles
- Vine-Ripened Tomato gazpacho avocado, opal basil, virgin olive oil avocado, opal basil, EVOO
- Tartare of ahi tuna avocado, basil oil

Champagne Toast

- Your guests will enjoy a premium Champagne toast to accompany speeches of the wedding party.

Salads ~ Choose one

- Baby arugula manchego cheese, honeycrisp apple, toasted almonds, figs, apricots
- Farmers' market greens candied walnuts, seasonal apples, shaved goat cheese
- 'Little Gem' lettuce, extra virgin olive oil dressing
- Butter Lettuce summer squash ribbons, walnuts, pecorino, light lemon dressing
- Romaine hearts garlic croutons, shaved parmigiano-reggiano, Caesar dressing

Entrées ~ Choose three

- Porcini-rubbed filet mignon lyonnaise potatoes, bacon-wrapped asparagus, cipollini onions
- Herb-encrusted rack of lamb tart of spring vegetables, rosemary-olive oil-perfumed jus
- Grilled atlantic swordfish caramelized cauliflower, morning herbs, Swiss chard
- Roasted Crystal Valley Farms chicken ragout of lentils, apricots,

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## WEDDINGS

almonds, young leeks

- Seared halibut melted tomatoes, basil, baby spinach
- Atlantic salmon applewood-smoked bacon crust, spinach, mustard
- Free-range chicken breast with whipped gold potatoes, baby spinach, lemon-thyme jus
- Grilled Berkshire pork chop stone-ground grits, collard greens, red-eye gravy
- Roasted Hudson Valley Rohan duck brussel sprouts, apple-sherry sauce
- Duo of beef short rib and filet gorgonzola cream, polenta
- Wild mushroom ravioli tomato confit, sage, aged pecorino
- Roasted vegetable tart tatin squash, potatoes, vegetarian black olive tapenade

Miniature Desserts and coffee service

Freshly brewed coffee, including decaf, and 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
- Hot dog in puff pastry
- Sliders
- Dumplings
- New York pretzels
- New York-style pizza
- Assortment of Viennoiserie
- Chicken wings 150

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## WEDDINGS

## ENHANCEMENTS

### GOLD PACKAGE

Four-Hour Party

- One-hour cocktail reception
- Choice of six tray-passed hors d'oeuvres
- Choice of two action stations
- Three-course seated wedding dinner
- Appetizer, entrée, dessert, coffee service
- Cake cutting
- Mini sweets
- Beverages
- Sparkling wine toast
- Four-hour open bar of premium liquors
- Wines and beers
- Nonalcoholic beverages

Cocktail Hour Butler-Passed Hors d'Oeuvres Choose six

- Seafood
  - Shrimp skewers ginger, garlic, cilantro, sweet chile sauce
  - Oyster shooters pineapple–green chile salsa
  - Lobster paella croquetas
  - Tuna tiradito pineapple–green chile salsa

Meat

- Serrano ham and manchego croquetas quince jam
- Glazed Korean-style barbecued beef short ribs
- Grilled lamb sliders brioche bun, minted yogurt sauce
- Jasmine chicken dates, green onion

Vegetarian 🌿

- Crisp avocado fries tomato chutney
- Whipped ricotta black mission fig, orange blossom honey
- Medjool dates with brie chantilly toasted almond, truffle honey
- Roasted wild mushroom soup crème fraîche, crispy bread, rosemary
- Humboldt fog goat cheese “Bon Bons” quince, thyme panko

Action Stations\*

Choose two

\*Upgrades available

- Antipasti
- Asian Street Cart
- Spanish Tapas
- Flavors of Buffalo
- Artisanal Pasta

Seated Wedding Dinner

Appetizers ~ Choose one

- Oakwood-smoked salmon cherry tomatoes, Meyer lemon, cucumber, red onion, soft herb salad
- Brooklyn Farmers' Market greens candied walnuts, seasonal

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apples, shaved goat cheese

- Wild leek and potato soup sea scallops, truffled mushrooms, chive oil
- Lemon-crab risotto grilled asparagus, aged parmigiano-reggiano
- Tart of Jerusalem Artichokes herbed oil, delicate lettuces
- Cheese tortellini lime brown butter, artichokes, mushrooms, crushed hazelnuts
- Jumbo lump crab cake garden herb salad, Pommery mustard sauce
- Baby arugula manchego cheese, Honeycrisp apple, toasted almonds, figs, apricots
- 'Little Gem' lettuce, extra-virgin olive oil dressing

Sparkling wine toast

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

Entrées –Choose two

- Porcini-rubbed filet mignon Lyonnaise potatoes, bacon-wrapped asparagus, cipollini onions
- Grilled atlantic swordfish caramelized cauliflower, morning herbs, Swiss chard
- Roasted chicken ragout of lentils, apricots, almonds, young leeks
- Seared halibut melted tomatoes, basil, baby spinach
- Skuna Bay salmon applewood-smoked bacon crust, spinach, mustard
- Free-range chicken breast whipped gold potatoes, baby spinach, lemon-thyme jus
- Grilled Berkshire pork chop stone-ground grits, collard greens, red-eye gravy
- Roasted Hudson Valley Rohan duck, brussel sprouts, apple-sherry sauce
- Duo of beef short rib and filet gorgonzola cream, polenta
- Wild mushroom ravioli tomato confit, sage, aged pecorino
- Roasted vegetable tart tatin squash, potatoes, vegetarian black olive tapenade

Miniature desserts and coffee service

Freshly brewed coffee, including decaf, and tea 120

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## WEDDINGS

## ENHANCEMENTS

### SILVER PACKAGE

#### Four-Hour Party

- One-hour cocktail reception
- Choice of four tray-passed hors d'oeuvres
- Choice of Artisanal Pasta, Flavors of Buffalo or Moroccan
- Three-course seated wedding dinner
- Appetizer, entrée, dessert, coffee service
- Cake cutting
- Mini sweets
- Beverages
- Sparkling wine toast
- Four-hour open bar of Patina house selection of liquors, wines and beers Nonalcoholic beverages

#### Cocktail Hour

#### Butler-Passed Hors d'Oeuvres ~ Choose four

##### Seafood

- Laughing bird shrimp cóctel haas avocado, habanero chile
- Gougères fried fluke, olive oil tartar sauce
- Potato latkes with smoked salmon, crème fraîche
- Tuna Tiradito with pineapple-green chile salsa

##### Meat

- Mango chile chicken satay
- Mini steamed bao braised pork belly, hoisin, cucumber
- Serrano ham and manchego croquetas with quince jam
- Glazed Korean-style barbecued beef short ribs

##### Vegetarian 🌿

- Crisp avocado fries with tomato chutney
- Mini brie en croute honeycomb, dried apricot
- Soup 'n' Sandwich mini grilled Cabot cheddar, brioche, shot of roma tomato soup
- Creamed leeks in white truffle tart

#### Action Stations\* ~Choose one

\*Upgrades available

- Artisanal pasta
- Flavors of Buffalo
- Moroccan

#### Seated wedding dinner

#### Appetizers ~ Choose one

- Salad of baby mixed lettuces and blossoms with ricotta-basil croutons, plum tomatoes, avocado, red onion, balsamic dressing
- Farmers' market greens candied walnuts, seasonal apples, shaved goat cheese
- Romaine hearts with garlic croutons, shaved parmigiano-reggiano, Caesar dressing
- Oakwood smoked salmon with cherry tomatoes, Meyer lemon, cucumber, red onion, soft herb salad
- 🌿• Tart of Jerusalem artichokes featuring herbed oil, delicate

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lettuce

- Roasted beets with ricotta, dill, pickled carrots, arugula

Sparkling wine toast

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

Entrées ~ Choose two

- Beef filet in red wine sauce creamy potato tart, garlic, rainbow baby carrots
- Roasted organic chicken yukon gold potato purée, olive pesto, lemon-thyme jus
- Roasted salmon forest mushrooms, sweet onions, English peas and tendrils
- Free-range chicken parsnips, sunchokes, mushrooms, natural jus
  
- Free-range chicken whipped gold potatoes, baby spinach, lemon-thyme jus, thyme
- Beef filet in Pinot sauce caramelized cipollini onions, tomato confit in olive oil
- Market fish with ragout of Peas beans, asparagus, roasted plum tomatoes
- Local beef meatballs Cayuga polenta, New York tomato sauce, basil, olive oil
- 🍷 • Wild mushroom ravioli tomato confit, sage, aged pecorino
- 🍷 • Roasted Vegetable tart tatin squash, potatoes, vegetarian black olive tapenade

Miniature Desserts and coffee service

Freshly brewed coffee, including decaf, and tea 95

\*Action Stations will have an additional Chef's Fee of 75 per Chef per Hour

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