

PRIVATE EVENT SPACES

We Offer Buffet Style or A La Carte Items in Each of Our Spaces

*Capacity may vary depending on the type of event

Please Inquire about our A/V availabilities

7800 TRANSIT ROAD

WILLIAMSVILLE, NY 14221 LOCATION

MAIN BANQUET ROOM

DAYTIME MINIMUMS TIL 3PM

25-40 PPL - \$1000

41-75 PPL - \$1875

76-100 PPL - \$2500

101-140 PPL - \$3500

If your function is off the ala carte menu, there is a \$150 room charge above the minimum

EVENING MINIMUMS FROM 3PM

25-40 PPL - \$1500

41-75 PPL - \$2800

76-100 PPL - \$3800

101-140 PPL - \$4200

If your function is off the ala carte menu, there is a \$250 room charge above the minimum

LOWER DECK COVERED LARGER SIDE

*CAPACITY: 50-75 People combination of standing and sitting

\$200 set up & breakdown charge for all outdoor events.

DAYTIME - \$2000 Minimum For 3 Hour Event

EVENING - \$3500 Minimum For 3 Hour Event

LOWER DECK COVERED SMALLER SIDE

*CAPACITY: 35-55 People combination of standing and sitting

\$200 set up & breakdown charge for all outdoor events.

DAYTIME - \$1750 Minimum For 3 Hour Event

EVENING - \$2750 Minimum For 3 Hour Event

ENTIRE OUTSIDE PATIO INCLUDING FULL-SERVICE BAR AREA

*CAPACITY: 150-250 People combination of standing and sitting

\$500 set up & breakdown charge for all outdoor events.

DAYTIME - \$5000 Minimum For 3 Hour Event

EVENING - \$10000 Minimum For 3 Hour Event

BREWERY AREA 25-40 People

DAYTIME - \$600 Minimum For 3 Hour Event

EVENING - \$1500 Minimum For 3 Hour Event

\$150 set up & breakdown charge for all events.

If your function is off the ala carte menu, there is a \$150 room charge above the minimum

GALLERIA MALL
CHEEKTOWAGA, NY 14225 LOCATION

BREWERY PRIVATE ROOM

*CAPACITY: 25-45 People

DAYTIME - \$700 Minimum For 3 Hour Event

EVENING - \$1250 Minimum For 3 Hour Event

If your function is off the ala carte menu, there is a \$150 room charge above the minimum

BREWERY BAR AREA

*CAPACITY: 20-40 People

DAYTIME - \$500 Minimum For 3 Hour Event

EVENING - \$800 Minimum For 3 Hour Event

BREWERY PATIO

*CAPACITY: 30-60 People

\$150 set up & breakdown charge for all outdoor events. Additional charges may apply for extra deck seating.

DAYTIME - \$800 Minimum For 3 Hour Event

EVENING - \$1750 Minimum For 3 Hour Event

If your function is off the ala carte menu, there is a \$150 room charge above the minimum

1402 MILLERSPORT HIGHWAY
WILLIAMSVILLE, NY 14221 LOCATION

PRIVATE ROOM

*CAPACITY: 35-60 People

DAYTIME - \$750 Minimum For 3 Hour Event

EVENING - \$1500 Minimum For 3 Hour Event

If your function is off the ala carte menu, there is a \$150 room charge above the minimum

PRIVATE & SEMI-PRIVATE ROOM

*CAPACITY: 60-75 People

DAYTIME - \$1000 Minimum For 3 Hour Event

EVENING - \$1700 Minimum For 3 Hour Event

If your function is off the ala carte menu, there is a \$200 room charge above the minimum

COVERED PATIO

*CAPACITY: 50 - 75 People

\$200 set up & breakdown charge for all outdoor events. Additional charges may apply for extra deck seating.

DAYTIME - \$750 Minimum For 3 Hour Event

EVENING - \$1250 Minimum For 3 Hour Event

If your function is off the ala carte menu, there is a \$200 room charge above the minimum

FOOD MENUS

Brunch

\$25 Per Guest

30 guest minimum. 1 Hour long buffet. Brunch buffet Available 8am – 3pm.

Includes House Roast Coffee and Tea selection

Choose 3 Main Items

chicken & waffles • scrambled eggs • assorted breakfast pizza •
grilled breakfast wraps • french toast bake • pancakes • meat
or vegetable quiche • roast beef / kimmelweck roll • baked
chicken • mac n cheese • manicotti • chicken a la king

Choose 2 Side Items

breakfast sausage • bacon • home fries • roasted potatoes •
sweet potato • mixed veggies • mashed sweet or red potatoes
• fingerling potatoes

Brunch Pastry Station add on

\$11 Per Guest

Includes: Assorted Juice, Assorted Danish, Mini Muffins, Fresh Seasonal Breads, Assorted Jellies & Seasonal Fruit Bowl

Brunch Stations

Add \$7 Per Guest

1 Hour long additional serving station.

Custom Omelet Station

Fresh whole eggs, steak, sausage, bacon, caramelized onions, green peppers, fresh spinach, tomatoes, cheddar, feta, goat, mozzarella
cheeses, tequila salsa

Or

Waffle Station

fresh waffles, strawberry sauce, whip cream, chocolate chips, maple syrup

LUNCH BUFFET 11am – 3pm

\$25 Per Guest

1 Hour long buffet. Lunch buffet

Includes: Herb Potatoes & Mixed Vegetables.

Choose 1 Type of Salad

garden • pecan berry • caesar • beet

Choose 2 Entrées

chicken marsala
chicken parmigiana
roasted bone in chicken
baked ziti
chicken, broccoli, or shrimp alfredo
eggplant parmigiana
fried chicken
meat or vegetarian lasagna
manicotti

penne with grilled chicken/artichokes
chicken piccata
raisin glazed pork tenderloin
sausage with peppers & onion
roast beef with rolls
chicken cutlets
roasted turkey with gravy
loaded 6 mac n cheese
meatballs

chicken milanese

Premium Entrees add \$5 Per Guest

salmon with honey mustard glaze
top sirloin
spicy shrimp marinara
fresh cod: (Cajun / Panko crusted / Fish
Fry)

ALA CARTE

Choose from a variety of salads, sandwiches, soups, or appetizers to customize your event. See our catering menu for some ideas to best suit your needs

DINNER BUFFET

1 Hour long buffet.

Includes: Garden or Caesar salad, Mixed Vegetables, Garlic Knots

Children 4-12 years both packages are \$4.00 less per person. Children under 3 are FREE! Add family style to either package for an additional \$3.99 per person. Add \$4 per guest, per hour for additional buffet time

GRAND \$28 Per Guest

Choice of 2 Main Entrées & 1 Side Item

MASSIVE \$32 Per Guest

Choice of 3 Main Entrées & 2 Side Items

MAIN ENTRÉES

chicken marsala
chicken parmigiana
roasted bone in chicken
baked ziti
chicken, broccoli or shrimp alfredo
eggplant parmigiana
fried chicken
meat or vegetarian lasagna
manicotti

penne with grilled chicken/artichokes
chicken piccata
raisin glazed pork tenderloin
sausage with peppers & onion
roast beef with rolls
chicken cutlets breaded or grilled
roasted turkey with gravy
loaded 6 mac n cheese
meatballs

chicken milanese

Premium Entrees add \$5 Per Guest

salmon with honey mustard glaze
top sirloin
spicy shrimp marinara
fresh cod: (Cajun / Panko crusted /Fish Fry)

SIDE ITEMS

ziti with red sauce
roasted potatoes
asparagus

roasted sweet potatoes
salt potatoes
coleslaw
glazed carrots

garlic romano risotto
brussel sprouts with bacon
mashed potatoes & gravy
tortellini salad

au gratin potatoes
fingerling potatoes

CHARCUTERIE BOARD

Added to any food package

1 Hour unlimited \$8 Per Guest

Choose 4 Fruits (Seasonal)

strawberries • grapes • blueberries • blackberries •
watermelon • cantaloupe • kiwi • pineapple • orange slices •
sliced pears

3 Italian Meats

hard salami • capicola • pepperoni

Choose 4 Cheeses (includes crackers)

cheddar • crumble bleu cheese • provolone • brie • swiss •
goat • seasoned mozzarella • pepper jack

Choose 3 Side Items

olive tapenade • italian olive salad • roasted garlic • mixed nuts
Hummus • toasted baguettes • sautéed dandelions • roasted
vegetables

Choose 2 Extras

beer mustard • 6 cheese sauce • strawberry spread • seasoned olive oil • strawberry fruit dip

BUFFALO'S BEST

\$28 Per Guest Minimum 30ppl

1 Hour long buffet.

Includes: stuff peppers, pretzel bites, two (2) varieties of pizza, large garden salad, pasta with sauce, meatballs in red sauce, roast beef with, kimmelweck & plain rolls.

ADDITIONS:

50 Wings W/ Bleu Cheese (Regular or Boneless) \$80

DESSERT

\$8 Per Guest

1-hour long buffet.

Includes: Cookies, Brownies, Cannoli Dip, Funnel Fries

ADDITIONS:

Chocolate Covered Pretzels 30 pc Tray \$75

Chocolate Covered Oreos 30 pc Tray \$75

BEVERAGE PACKAGES

house roast coffee, assorted teas and soft drinks \$4 per person

Available only as additions to any food package above.

Everyone must be 21 years old or older or accompanied by an adult.

Any underage drinking & alcohol service will be stopped and there will still be a charge for the minimum amount of ours listed.

Premium Bar

\$25 Per Guest / 2 Hours

Tito's Vodka Bombay Gin

Bacardi Rum Captain Morgan

Jose Cuervo silver Jim Beam or Jack Daniels

1927 Brew House Draft Beer, House Wines & Mixed Drinks.

ADDITIONS:

\$5 Per Guest for additional hours

Top Shelf Bar

\$30 Per Guest / 2 Hours

Grey Goose Vodka Hendrix Gin

Bacardi Rum Captain Morgan

Casamigos Woodford

Crown Royal

1927 Brew House Draft Beer, House Wines & Mixed Drinks.

ADDITIONS:

\$7 Per Guest for additional hours

HOUSE DRAFT BEER & WINE

\$21 Per Guest

\$5 Per Guest for each Additional Hour

Includes: 2 Hours unlimited, 1927 Brew House Beer & house wine

AFTER DINNER

\$7 Per Guest

1 Hour long of after dinner drinks

Irish Coffee • Hot Totty • Café International (Irish Cream Liqueur, Kahlua, Grand Marnier & Coffee)

SPECIALTY DRINKS

MIMOSA BAR

2 Hours unlimited Mimosa Bar.

\$16 Per Guest

BLOODY MARY BAR

2 Hours unlimited Bloody Mary Bar with all the fixings.

\$18 Per Guest

PUNCH BOWL

Sangria Or Mimosa.

Serves 35 Guests

\$80.00 Per Bowl

HOT CHOCOLATE BAR

2 Hours unlimited Hot Chocolate Bar.

Includes: Hot Chocolate, Whipped Cream, Chocolate Chips & Marshmallows \$8 Per Guest

STATIONS

Available only as additions to any food package above

NACHO BAR

1 Hour Nacho Bar.

Includes: Tri Colored Tortilla Chips, Jalapenos, Pico de Gallo, Lettuce, Tomato, Black Olives, Sour Cream, Guacamole, Warm Cheese & Shredded Cheddar.

\$9 Per Guest

SLIDER STATION

1 Hour Slider Station.

Includes: Philly Cheese Steak, Buffalo Chicken, Meatball & Ricotta.

Accouterments Include: Horseradish, Red Onion, Lettuce, Tomato, Ketchup & Mayo.

\$12 Per Guest

CARVING STATION

1 Hour Carving Station Per Guest

Prime Rib: \$15 • Turkey: \$13

PASTA STATION

1 Hour Pasta Station.

Includes Choice of 2 Pastas: Spaghetti, Rigatoni or Fettuccine

Pasta Additions Include: Grilled Chicken, Shrimp, Sausage, Broccoli, Spinach, Basil, Portobello Mushrooms, Caramelized Onions, Fresh Tomato, Banana Peppers, Red Sauce, Alfredo Sauce, Seasoned Olive Oil & Pesto.

\$15 Per Guest

EVENT POLICIES

DEPOSIT

Deposit amount will be \$300. This deposit will be nonrefundable based on the room being held for your event. Banquet deposit needs to be in to have a confirmed hold on the room.

There will be an additional \$100 deposit for all hanging decorations: tape, confetti, glitter, or tinsel. Needs to be fully cleaned up with no visible damage to be refunded.

ALCOHOL

The sales of alcoholic beverages are regulated by NYS. The opening of any outside alcoholic containers is strictly prohibited. No alcohol can be taken off premises. During any function with an alcoholic package, any guest consuming alcohol must be of legal drinking age with a valid ID. Any underage guest drinking will be asked to leave, and all alcohol will be removed from your function without compensation.

EVENT TIME FRAMES & MENU

Events are a standard 3 hours, additional time before and after will add additional cost to your event. Menus and head counts are to be finalized and submitted 7 days prior to the event date (if not received we will book based on original amount of guests) , at that time a payment of 50% of your bill is due. If your menu is not finalized by the date assigned, you will receive a standard buffet package.

GENERAL

Enough food is prepared for the agreed upon headcount, one or two guests can be added but any more than that would require more food to be prepared. All additional guests will be discussed at time of food service and added to your balance due. There will need to be an agreed number of guests before additional food is served.

Due to health codes, no food on the buffet is available for take home. There will be an 8.75% sales tax, a 20% gratuity, and a \$50 administration fee added to the final bill. Administration fee includes linen, set-up, take-down, clean up and use of our cutlery.

Patio events will have additional set up fees. All event seating and capacities will be based on the specific event. Amounts listed above are just general amounts but can be adjusted to accommodate.

Once the deposit is made you will receive a contract that will detail any additional items you may need to make your event a special one and what additional charges if any will be associated with your event.

Please make sure you spend time reviewing your seating layout and overall room layout so we can make sure you have the best possible set up for your event.

CATERING SERVICES/ADD ONS TO PRIVATE IN-HOUSE EVENT

LARGE TRAYS SERVE 20-25 PEOPLE • SMALL TRAYS SERVE 10-15 PEOPLE

GARDEN SALAD

Salad Mix / Tomatoes / Green Peppers
Carrots / Cucumbers / Garbanzo Beans
& Croutons.
SMALL / \$45...LARGE / \$70

ANTIPASTO

Garden Salad / Hot Pepper / Green &
Black Olives / Salami / Capicola /
Provolone / Mozzarella &
Pepperoncini.
SMALL / \$70...LARGE / \$95

CAPRESE SALAD

With Fresh Baguettes.
SERVES 25-35 PEOPLE / \$80

SESAME SALAD

Mixed Greens / Shredded Cabbage /
Mandarin Oranges / Sliced Almonds /
Wonton Noodles & Sesame Dressing.
SMALL / \$50...LARGE / \$75

GREEK PASTA

Spiral Noodles / Black Olives / Tomato
Red Onion / Feta Cheese & Greek
Dressing.
SMALL / \$50...LARGE / \$75

CAESAR SALAD

Romaine Lettuce / Romano / Croutons
& Caesar Dressing
SMALL / \$50...LARGE / \$75

PECAN BERRY SALAD

Mixed Field Greens / Strawberries /
Blueberries / Toasted Pecans / Craisins
Goat Cheese & Balsamic Dressing.
SMALL / \$55...LARGE / \$80

FRUIT SALAD

Seasonal Fruit.
SMALL / \$55...LARGE / \$80

BEET SALAD

Mixed Field Greens / Candied Pecans /
Grilled Beets / Goat Cheese / Mandarin
Oranges & Balsamic Glaze.
SMALL / \$55...LARGE / \$80

ADD GRILLED CHICKEN TO ANY SALAD

SMALL / \$30...LARGE / \$50

SOUP

BUFFALO WING
PER 1 QUART / \$15

FRENCH ONION
PER 1 QUART / \$15

APPETIZER BOARDS

SEE CHARCUTERIE BOARD ABOVE

WRAPS/SUB/SANDWICH TRAYS

Custom Trays on Request

AL LA CARTE APPETIZERS

All Trays of 30 Pieces

CHIPS & DIP
6 cheese & Bourbon Bacon
SERVES 30-40 PEOPLE
\$75

BACON WRAPPED SIRLOIN
\$120

STUFFED PEPPER ARANCINI
CHICKEN QUESADILLA
48 PIECES / \$75

BATTERED MOZZARELLA
\$90

COCONUT SHRIMP
\$120

BACON WRAPPED
SCALLOPS
\$120

STUFFED PEPPERS
\$75

MINI MEATBALLS
\$75

BACON WRAPPED BBQ
GRILLED SHRIMP
\$120

CRAB CAKES
\$120

SHRIMP COCKTAIL
\$100

PRETZEL BITES
\$40

AL LA CARTE ENTREÉS

ROAST BEEF ON KIMMELWECK ROLLS
SMALL / \$60...LARGE / \$90

SAUSAGE WITH PEPPERS & ONIONS
Includes Rolls.
SMALL / \$60...LARGE / \$90

CHICKEN Parmigiana
SMALL / \$75...LARGE / \$100

FRIED CHICKEN
SMALL / \$65...LARGE / \$95

CHICKEN PICCATA
SMALL / \$75...LARGE / \$100

BREADED PORK CHOPS
SMALL / \$65...LARGE / \$95

CHICKEN MARSALA
SMALL / \$75...LARGE / \$100

NEAPOLITAN EGGPLANT
SMALL / \$75...LARGE / \$100

BAKED HERB CHICKEN
SMALL / \$65...LARGE / \$95

CHICKEN CACCIATORE
SMALL / \$60...LARGE / \$90

CHICKEN MILANESE
SMALL / \$75...LARGE / \$100

CHICKEN CUTLETS
SMALL / \$65...LARGE / \$95

RAISIN GLAZED PORK TENDERLOIN
SMALL / \$75...LARGE / \$100

SALMON WITH HONEY MUSTARD
GLAZE AND PANKO
SMALL / \$80...LARGE / \$120

SIDES

ROASTED POTATOES
SMALL / \$45...LARGE / \$70

LOADED POTATO SALAD
SMALL / \$45...LARGE / \$70

BROCCOLI & CARROTS
SMALL / \$45...LARGE / \$70

SALT POTATOES
SMALL / \$45...LARGE / \$70

ROAST SWEET POTATOES
SMALL / \$50...LARGE / \$75

COLESLAW
SMALL / \$40...LARGE / \$65

SWEET CORN
SMALL / \$40...LARGE / \$65

GLAZED CARROTS
SMALL / \$40...LARGE / \$65

MASHED POTATOES & GRAVY
SMALL / \$45...LARGE / \$70

AL LA CARTE PASTA

MEAT OR VEGETABLE LASAGNA
SMALL / \$60...LARGE / \$90

PENNE WITH GRILLED CHICKEN &
ARTICHOKES
SMALL / \$60...LARGE / \$90

PESTO & SHRIMP
SMALL / \$75...LARGE / \$100

BAKED ZITI
SMALL / \$60...LARGE / \$90

MAC & CHEESE
SMALL / \$60...LARGE / \$90

FETTUCINE WITH CHICKEN & SPINACH
SMALL / \$70...LARGE / \$95

SHRIMP MARINARA
SMALL / \$75...LARGE / \$100

PASTA WITH SAUCE & MEATBALLS
Choice of Red or Cream Sauce.
SMALL / \$60...LARGE / \$90

PASTA WITH SAUCE & SAUSAGE
Choice of Red or Cream Sauce.
SMALL / \$55...LARGE / \$85

PASTA WITH SAUCE & GRILLED
CHICKEN
Choice of Red or Cream Sauce.
SMALL / \$75...LARGE / \$100

CATERING RENTALS & POLICIES

FULL-SERVICE CATERING FOR YOUR EVENT IS AVAILABLE UPON REQUEST

CHAFFER PAN RENTAL
PER CHAFFER PAN / \$10

LINEN RENTAL
PER LINEN / \$5

HIGH TOP TABLE RENTAL
PER TABLE / \$20

CHAIR RENTAL
PER CHAIR / \$8

6' ROUND TABLE RENTAL
PER TABLE / \$35

SERVER RENTAL
PER HOUR, PER SERVER / \$3

For full-service catering, there is a 18% service fee & 20% gratuity add to your bill.
We deliver "Drop-off" catering for order over \$200 / Set up fee will be billed at \$50 per hour.