



Special Events Menu

Buffalo's First & Only 5-Star Hotel

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Events at the Curtiss

At the Curtiss Hotel we love to host Events of all types. From Wedding Ceremonies and Receptions, Rehearsal Dinners, Baby and Bridal Showers, to Baby Reveals, Proposals, Corporate Happy Hours, Meetings, Holiday Parties and just about everything in between.

We pride ourselves on creating customized experiences for our clients; assuring every need is met and every expectation is exceeded. The Curtiss Hotel is a memorable and unique location in our beloved city of Buffalo, New York!



About Our Kitchen

All menu selections are custom created by our Special Events Team & Executive Chef, to provide you with top of the line & seasonal cuisine. Our kitchen prides itself on creating all menu options from scratch, from house-made pasta to fresh dressings.

Please let us know if you have any special requests or requirements as each menu is crafted for your Special Event. Whether it be a cocktail style reception, or served lunch or dinner, the Curtiss Hotel Events Team will go above and beyond for each & every client.



Special Event Policies

Payment: Payment in full is due 7 days prior to the event. This amount will be based on the guaranteed guest count. Any additional charges to the bill will be made the day of the event.

Regulations-Sales of Alcoholic Beverages: The Curtiss Hotel complies with the regulations of New York State regarding the sale and consumption of alcoholic beverages. Being recognized as a host under the laws of New York State, the Curtiss Hotel reserves the right to refuse service of alcoholic beverages to any person. The Curtiss Hotel is required to proof any individual whose age is in question.
(Under NYS Law, any "Open Bar" event must have food offered to its guests.)

Menu Choices: Menu selections must be confirmed **10 days prior** to an event. Any last-minute requests for changes to the menu must be submitted to your Event Coordinator a maximum of 5 days prior to your event. Please note, these are requests are not guaranteed and are based on availability. We must be notified of any allergies prior to the event.

Outside Catering & Third-Party Vendors: All food & beverage served at the Curtiss Hotel is provided by the Curtiss Hotel, Chez Ami Restaurant. No food or beverage may be served by other sources without permission from the Curtiss Hotel and must sign appropriate paperwork with proof of insurance. Alcoholic beverages will be served in accordance with the regulations of the New York State Liquor Control Board. No third-party vendor is to provide goods or services without permission from the Curtiss Hotel and must sign appropriate paperwork with proof of insurance.

Guarantee: The guaranteed number of members and guests must be received by the Curtiss Hotel **10 days prior** to the event. Guarantees must be made to the attention and confirmation of your Event Coordinator. The function will be charged for the guaranteed number or actual attendance, whichever is greater.

Service Charge & Tax: There will be a 22% Service Charge, and an 8.75% New York State Sales Tax applied to each event. Please note, the service charge is applied directly to labor costs & banquet staff wages. This charge is **not** a gratuity.

Decorations: The Curtiss Hotel does not permit taping of any sort, or table confetti at events. Failing to comply may result in an excessive cleaning fee at the Curtiss Hotel's sole discretion.

Loss of Personal Effects: The Curtiss Hotel accepts no responsibility for the loss of members' or guests' personal items. All items that are not the property of the Curtiss Hotel are to be removed upon conclusion of event.

Deposit & Cancellation Charges: An initial deposit is due to reserve the space and date for your event and is **non-refundable**. Please refer to contract for cancellation policies. Deposit can be made in the form of cash, credit or check. If opting to mail in a check, make amount payable to "**Curtiss Buffalo, Inc.**"

Breakfast Packages

European Breakfast

Seasonal Fruit Display
Freshly Baked Croissants & Pastries
Assorted Muffins
Sweet Butter and House Jams
Selection of Artisan Charcuterie
Display of Cheeses
Classic Greek Yogurt and Fresh Berries with House Granola and Honey

Orange Juice, Cranberry Juice,
Decaffeinated & Regular Coffee and Herbal Tea Station

\$20.00 per person

American Breakfast

Seasonal Fruit Display
Freshly Baked Croissants & Pastries
Assorted Muffins
Sweet Butter and House Jams
Soft Scrambled Eggs and Fine Herbs
Roasted Herbed Fingerling Potatoes
Applewood Smoked Bacon and Country Breakfast Sausage
Classic Greek Yogurt and Fresh Berries with House Granola and Honey

Orange Juice, Cranberry Juice,
Decaffeinated & Regular Coffee and Herbal Tea Station

\$24.00 per person



Brunch & Lunch Packages

Brunch

Soft Scrambled Eggs and Fine Herbs,
Country Breakfast Sausage, Applewood Smoked Bacon
Assorted Muffins and Freshly Baked Croissants, Sweet Butters, Jams

Select Two Stationary Displays

Charcuterie and Cheese Board
Seasonal Fresh Fruit Display
Classic Greek Yogurt and Fresh Berries with House Granola and Organic Honey

Select Two Starches

Belgian Waffles, Fresh Strawberries and House-Made Whipped Cream
French Toast Bread Pudding, Brioche, Cinnamon Custard, Fresh Berries with NY Maple Syrup
House-Made Breakfast Potatoes

Select Two Petite Sandwiches or Wraps

American Burger Slider with Onion, Pickles, Ketchup and Mustard
Waldorf Chicken Salad Wrap with Grapes, Apple, Celery, Walnuts, Lemon, Romaine and Mayo
Turkey Club Sandwich with Lettuce, Tomato, Bacon, Mayo on White or Wheat Bread
Veggie Wrap with Grilled Vegetables, Balsamic Aioli and Ricotta Cheese
Chicken Caesar Wrap with Romaine, Caesar Dressing on White or Wheat Wrap

Orange Juice, Cranberry Juice,
Decaffeinated & Regular Coffee and Herbal Tea Station

\$40.00 per person

Salad Add-On

Mixed Green Salad

Market Greens with Seasonal Vegetables, Gorgonzola, Balsamic Vinaigrette

Caesar

Romaine, Caesar Dressing, Garlic Bread Crumble, Shaved Parmesan

Strawberry Salad

Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

\$8.00 per person

Lunch

Select One Salad

Caesar Salad with Romaine lettuce, Parmesan Cheese, Croutons

Market Greens with Seasonal Vegetables, Gorgonzola, Balsamic Vinaigrette

Strawberry Fields - Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

Select Two Proteins

**Roasted Salmon with Lime Beurre Blanc

**Herb Marinated Chicken Breasts with Tomato Salad

Turkey Club Sandwich - Lettuce, Tomato, Bacon, Mayo

Beef on 'Weck - Roast Beef, Horseradish Cream, Kimmelweck Roll

Veggie Wrap - Grilled Vegetables, Balsamic Aioli, Ricotta Cheese

American Burger Slider - American Cheese, Onion, Pickle, Ketchup, Mustard

***Additional \$2.00 per person*

Select One Vegetable

Green Bean Almandine - Butter, Toasted Almonds

Grilled Asparagus - EVOO, Shredded Parmesan, Salt & Pepper

Crispy Brussel Sprouts - Bacon, Shredded Parmesan

Select One Starch

Oven Roasted Potatoes

House-Made Baked Macaroni & Cheese

Dessert

Assorted House Baked Cookie Display

Bottled Water, Soda

Decaffeinated & Regular Coffee and Herbal Tea Station

\$38.00 per person



Buffet Dinner Packages

Tier 1 Buffet

Choice of One Stationary Display

Artisan Cheese Board
Seasonal Fresh Fruit
Mediterranean

Select One Salad

Market Greens with Seasonal Vegetables, Gorgonzola and Balsamic Vinaigrette
Caesar, Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Strawberry Fields - Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

Select One Vegetable

Green Bean Almandine - Butter, Toasted Almonds
Grilled Asparagus - EVOO, Shredded Parmesan, Salt & Pepper
Crispy Brussel Sprouts - Bacon, Shredded Parmesan

Select One Starch

Oven Roasted Potatoes
House-Made Baked Macaroni & Cheese

Select One Protein

Sage Brined Turkey - Cranberry Mayo with Costanzo Rolls
Pork Loin - Grain Mustard, Costanzo Rolls
Roast Beef - Horseradish Cream, Costanzo Rolls

Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas
Served with Creamer and a Variety of Sugars

Select One Bar Package

Two Hour Premium Bar
Three Hour Call Bar

\$69.95 per person

Tier 2 Buffet

Choice of One Stationary Display

Artisan Cheese Board
Seasonal Fresh Fruit
Mediterranean

Select Three Passed Hors D'oeuvres

See Hand Passed Selections on pg. 11

Select One Salad

Market Greens with Seasonal Vegetables, Gorgonzola and Balsamic Vinaigrette
Caesar, Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Strawberry Fields - Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

Select One Vegetable

Green Bean Almandine - Butter, Toasted Almonds
Grilled Asparagus - EVOO, Shredded Parmesan, Salt & Pepper
Crispy Brussel Sprouts - Bacon, Shredded Parmesan

Select One Starch

Oven Roasted Potatoes
House-Made Baked Macaroni & Cheese

Select One Protein

Sage Brined Turkey - Cranberry Mayo with Costanzo Rolls
Pork Loin - Grain Mustard, Costanzo Rolls
Roast Beef - Horseradish Cream, Costanzo Rolls
**Tenderloin of Beef - Au Jus, Costanzo Rolls
***Add \$3 per person for Tenderloin*

Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas
Served with Creamer and a Variety of Sugars

Select One Bar Package

Two Hour Premium Bar
Three Hour Call Bar

\$89.95 per person

Tier 3 Buffet

Choice of Two Stationary Displays

Artisan Cheese Board
Seasonal Fresh Fruit
Mediterranean

Select Three Passed Hors D'oeuvres

See Hand Passed Selections on pg. 11

Select One Salad

Market Greens with Seasonal Vegetables, Gorgonzola and Balsamic Vinaigrette
Caesar, Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Strawberry Fields - Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

Select One Vegetable

Green Bean Almandine - Butter, Toasted Almonds
Grilled Asparagus - EVOO, Shredded Parmesan, Salt & Pepper
Crispy Brussel Sprouts - Bacon, Shredded Parmesan

Select One Starch

Oven Roasted Potatoes
House-Made Baked Macaroni & Cheese

Select Two Proteins

Sage Brined Turkey - Cranberry Mayo with Costanzo Rolls
Pork Loin - Grain Mustard, Costanzo Rolls
Roasted Salmon with Lime Beurre Blanc
Herb Marinated Chicken Breasts with Tomato Salad
**Tenderloin of Beef - Au Jus, Costanzo Rolls
***Add \$3 per person for Tenderloin*

Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas
Served with Creamer and a Variety of Sugars

Select One Bar Package

Three Hour Premium Bar
Two Hour Ultra-Premium Bar

\$124.95 per person

Best of Buffalo Buffet

Passed Hors D'oeuvres

Chiavetta's Chicken Slider, Mayo, Bibb Lettuce
Banana Pepper Dip Shooters

Stationary Displays

Assorted Fresh Crudit  served with Bleu Cheese
Caesar Salad - Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Freshly Made Pizza *Select Two: Classic Pepperoni, White, Veggie, Cheese, Buffalo-Chicken
Boneless Buffalo Chicken *Select Two: Hot, Medium, Mild, Korean BBQ, Charred BBQ, Garlic-Parm

Protein

Hand-Carved Roast Beef
Served on Kimmelweck Rolls with Horseradish Cream

Dessert

Loganberry Shooter with Fresh Berries

Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas
Served with Creamer and a Variety of Sugars

Select One Bar Package

Two Hour Premium Bar
Three Hour Call Bar

\$74.95 per person



À La Carte Menu Selections

Create Your Own Custom Event Menu

Hand Passed Hors D'oeuvres

**Minimum of 20 pieces each & up to 6 selections per Event*

**GF – Gluten Free Options*

Sausage & Banana Pepper Stuffed Mini Peppers

Chef's Choice Antipasto Skewers **GF**

Fresh Watermelon with Whipped Feta and Balsamic Reduction **GF**

Caprese Skewer with Basil, Baby Tomato, Fresh Mozzarella, Balsamic Reduction **GF**

Gazpacho Shooter **GF**

Vegetable Bruschetta Assortment

\$4.00 per piece

Shrimp Shooter with Cocktail Sauce & Fresh Lemon **GF**

New England Style Lobster Roll on Brioche

Herbed Goat Cheese Stuffed Mushrooms

Maryland Crab Cake with Spicy Remoulade

Tuna Tartar, Wonton Crisp, Asian Guacamole, Wasabi Aioli, Pickled Ginger

American Burger Slider with American Cheese, Onion, Pickle, Mustard and Ketchup

Crab & Avocado Toast with Micro Herbs and EVOO

\$5.00 per piece



Stationary Displays

Artisan Cheese Board

Selection of Imported and Domestic Cheese
Displayed with Crackers and Garnished with Fruit & Nuts
\$8.00 Per Person

Antipasti

Beautifully Garnished Display of Italian Specialties
Cheese, Charcuterie and Garnished with Fruit & Nuts
\$12.00 Per Person

Mediterranean Display

House-Made Hummus, Tzatziki and Falafel
Served with Peppers, Cucumbers, Tomatoes and Freshly Baked Pita
\$11.00 per person

Seasonal Fresh Fruit

Assorted Fruit Display
\$7.00 per person

Fresh Seafood

Poached Shrimp and Oysters on Ice with Lemon, Tabasco, Mignonette, and Cocktail Sauces
Market Price

Bruschetta Trio

Vegetable Bruschetta, Mushroom Duxelles with Roasted Garlic Hummus & Chives
Steak & Onion Marmalade with Crumbly Bleu
\$10.00 per person



Accompanying Sides

All Prices are per Each Selection.

We Recommend Two to Three Sides to Accompany a Protein.

Build Your Own Salad

Market Greens with Seasonal Vegetables, Gorgonzola and Balsamic Vinaigrette

Caesar, Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Strawberry Fields – Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

\$7.00 per person

Vegetable & Starch

Green Bean Almandine – Butter, Toasted Almonds

Grilled Asparagus – EVOO, Shredded Parmesan, Salt & Pepper

Crispy Brussel Sprouts – Bacon, Shredded Parmesan

Oven Roasted Potatoes

House-Made Baked Macaroni & Cheese

\$9.00 per person

House-Made Pasta

Ricotta Ravioli: Roasted Tomato Sauce, Basil, Pecorino

Mushroom Ravioli: Truffle Oil, Shredded Parmesan

Cavatappi: Vodka Sauce or Alfredo, Shredded Reggiano

\$12.00 per person

Protein

Our Premium Hand Carved Meats are Chef Attended

Served with Costanzo Rolls & Accompanying Sauces.

Chef fee \$150.00 per station

Salmon Filets

Honey Beurre Blanc

\$12.00 per person

Berkshire Pork Loin

Apple Butter

\$12.00 per person

Tenderloin of Beef

Roasted Garlic Butter

\$18.00 per person

Chicken Milanese

Vinaigrette

\$12.00 per person

Roast Beef

Horseradish Cream

\$14.00 per person

Roast Prime Rib

Horseradish Cream

\$16.00 per person

Turkey Breast

Cranberry Mayo

\$11.00 per person

Seated Dinner Package

*Plated Dinners Served for 60 or less
Assorted Breads & Butter and a Coffee Station*

Salad Selection

Mixed Green Salad

Market Greens with Seasonal Vegetables, Gorgonzola and Balsamic Vinaigrette

Caesar

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Strawberry Salad

Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

\$8.00 per person

Entrée Selection

Select Three Entrées from the Following List

Chicken Milanese	\$32.00
Thin Cutlets of Chicken, Dredged in Egg, and Seasoned Breadcrumbs, Pan-Fried and Garnished with Arugula Salad and Vinaigrette over Orzo.	
Chicken Piccata	\$32.00
Lightly Floured Cutlets of Chicken, Served in a Lemon Caper Beurre Blanc Sauce, Mashed Potatoes and Green Beans	
Salmon Entrée	\$32.00
Sweet Potato Pecan Chorizo Hash, Green Beans, Lime Beurre Blanc	
Mahi-Mahi	\$34.00
Shrimp & Scallop Crusted, Asparagus Risotto, Roasted Tomato Beurre Blanc	
Pork Chop	\$36.00
Carrots, Roasted Potato, Bourbon-Apple Caramelized Onions	
8 oz. Filet Mignon	\$50.00
Grilled Asparagus, Grilled Onion & Sour Cream Whipped Red Potato, Beef Jus	

Vegetarian Entrée **\$30.00**
Pasta Primavera

Vegetarian Entrée **\$30.00**
Cheese Tortellini with Alfredo

Vegan Entrée **\$30.00**
Tofu stir fry

Add a Lobster Tail to any Entrée
4 oz. Lobster Tail- **\$16.00**

Kids Menu

(12 and under)

Chicken Finger and Fries
Cheese & Pepperoni Pizza and Fries
Macaroni & Cheese and Fries

\$10.95 per person



House-Made Desserts

Minimum 15 of each

Macaron Tower Display

\$6.00 per piece / \$160.00 for 30

Assorted Flavors

Shooter Display

\$8.00 per person

Strawberry Cheesecake Shooter with Graham Cracker Crumble

S'mores Shooter with Chocolate Mousse, Graham Cracker Crumble and Toasted Marshmallow

Oreo Parfait Shooter with Cookies & Cream Mousse, Topped with Crushed Oreos

Sponge Candy Shooter with Chocolate Crumble, Honey Whipped Cream and Sponge Candy Pieces

Peanut Butter Mousse Shooter, Topped with Mini Reese's

Chocolate Covered Strawberries Display

\$8.00 per person

Plated Desserts

\$10.00 per person

Chocolate Tart with Chocolate Sauce and Whipped Cream

Chocolate Cheesecake with Chocolate Sauce

Plain Cheesecake with Raspberry or Strawberry Sauce

Seasonal Cake



Bar Menu

**Prices are Listed per Person
Cash Bartender Fee \$150.00 per bartender

Call-Brand

Vodka: Stoli & Flavors
Gin: Tanqueray
Rum: Captain Morgan
Tequila: Don Julio
Whiskey: Jack Daniels
House Beer & Wine

Two Hours \$25.00
Three Hours \$35.00
Four Hours \$45.00

Premium

Vodka: Kettle One & Titos
Gin: Bombay Sapphire
Rum: Captain and Don Q
Tequila: Casamigos
Whiskey: Makers, Jameson
House Beer & Wine

Two Hours \$30.00
Three Hours \$40.00
Four Hours \$50.00

Ultra-Premium

Vodka: Grey Goose
Gin: Hendricks
Rum: Captain & Don Q
Tequila: Patron
Whiskey: Woodford reserve
House Beer & Wine

Two Hours \$35.00
Three Hours \$45.00
Four Hours \$55.00

House Beer

Blue, Blue Light, Bud, Bud, Bud Light, Coors Light, Corona, Heineken, Michelob Ultra, Miller Light, Peroni, Tsingtao, Warsteiner, Kaliber N.A., Guinness, Blackbird Cider, Stella, Blue moon and Hayburner

White Wine

Prosecco, Still Rose, Sparkling Rose, Pinot Grigio, Sauv Blanc, Riesling, Moscato, Chenin Blanc and Chardonnay

Red Wine

Barbera D'asti, Pinot Noir, Merlot, Malbec, Zinfandel, Red Blend, Nebbiolo and Cab Sauv

Mimosa Bar

Orange Juice & Champagne
Seasonal Assorted Berries &
Fruit

\$16.00 per person

Bloody Mary Bar

House-Made Bloody Mary
Mix & Vodka
Celery, Olives, Bacon, Tabasco

\$18.00 per person

Sangria Bar

House-Made
Red or White Sangria
Seasonal Assorted of Fresh Fruit

\$18.00 per person

Choose Any Two: Mimosa, Bloody Mary, or Sangria Bar

\$27.00 per person



Event Space Pricing

Room Rentals and Minimums do not Include Service Fees + Tax.

Guests Attending Events on VUE Rooftop Must be 21+ Unless Prior Approval by Management.

Dante & Dominic

**Food and Beverage is additional but not required.*

Room Rental Fee:

- Sunday-Thursday: \$250.00
- Friday & Saturday: \$500.00

Maximum Capacity:

30 Guests Seated

Huron Patio

Room Rental Fee:

- Monday-Saturday: 7A-3P \$500.00

Food & Beverage Minimums:

- Monday-Saturday: 7A-3P \$1,000
- Sunday-Thursday: 3P-10P \$3,000
- Friday & Saturday: 3P-10P \$5,000

Maximum Capacity:

40 Guests Seated

VUE Rooftop Lounge

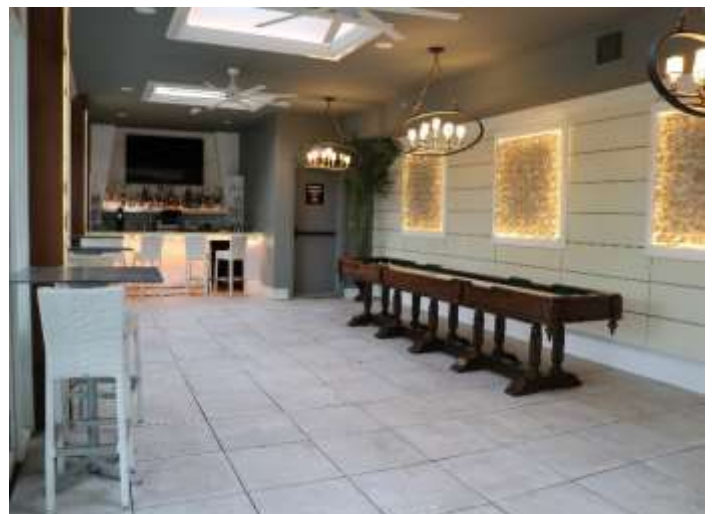
**Food and Beverage is additional but not required.*

Room Rental Fee:

- Sunday-Thursday: \$500.00
- Friday & Saturday: \$600.00

Maximum Capacity:

25 Guests Seated



VUE Rooftop Franklin Room

Room Rental Fee:

- Monday-Sunday: 7A-3P \$500.00

Food & Beverage Minimums:

- Saturday & Sunday: 7A-3P \$1,500
- Sunday-Thursday: 3P-10P \$3,000
- Friday & Saturday: 3P-10P \$5,000

Maximum Capacity:

80 Cocktail Style Reception
50 Guests Seated



VUE Rooftop Erie Room

Room Rental Fee:

- Monday-Sunday: 7A-3P \$500.00

Food & Beverage Minimums:

- Saturday & Sunday: 7A-3P \$2,000
- Sunday-Thursday: 3P-10P \$4,000
- Friday & Saturday: 3P-10P \$6,000

Maximum Capacity:

100 Cocktail Style Reception
80 Guests Seated



VUE Rooftop BUYOUT

Food & Beverage Minimums:

- Monday-Friday: 7A-3P \$2,000
- Saturday & Sunday: 7A-3P \$8,000
- Sunday-Thursday: 3P-10P \$15,000
- Friday & Saturday: 3P-10P \$20,000

Maximum Capacity:

250 Cocktail Style Reception
130 Guests Seated

