



# *Special Events Menu*

*Buffalo's First & Only 5-Star Hotel*

**Samantha Grady**  
Director of Special Events  
(716) 954-4860  
[Sam.Grady@curtisshotel.com](mailto:Sam.Grady@curtisshotel.com)

**Emily Patterson**  
Events Coordinator  
(716) 954-4861  
[Emily.Patterson@curtisshotel.com](mailto:Emily.Patterson@curtisshotel.com)



# *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**

Thin Cutlets of Chicken, Dredged in Egg, and Seasoned Breadcrumbs,  
Pan-Fried and Garnished with Arugula Salad and Vinaigrette over Orzo.

**\$32.00**

### **Chicken Piccata**

Lightly Floured Cutlets of Chicken, Served in a Lemon Caper Beurre Blanc Sauce,  
Mashed Potatoes and Green Beans

**\$32.00**

### **Salmon Entrée**

Sweet Potato Pecan Chorizo Hash, Green Beans, Lime Beurre Blanc

**\$32.00**

### **Mahi-Mahi**

Shrimp & Scallop Crusted, Asparagus Risotto, Roasted Tomato Beurre Blanc

**\$34.00**

### **Pork Chop**

Carrots, Roasted Potato, Bourbon-Apple Caramelized Onions

**\$36.00**

### **8 oz. Filet Mignon**

Grilled Asparagus, Grilled Onion & Sour Cream Whipped Red Potato, Beef Jus

**\$50.00**

**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

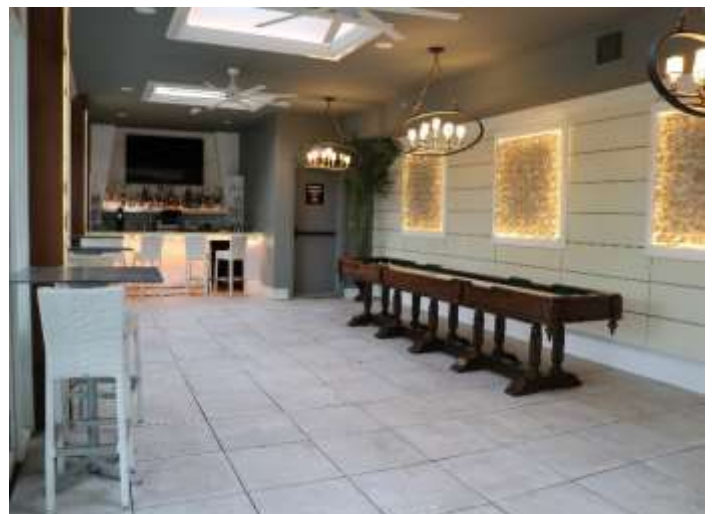
*\*Food and Beverage is additional but not required.*

### 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

