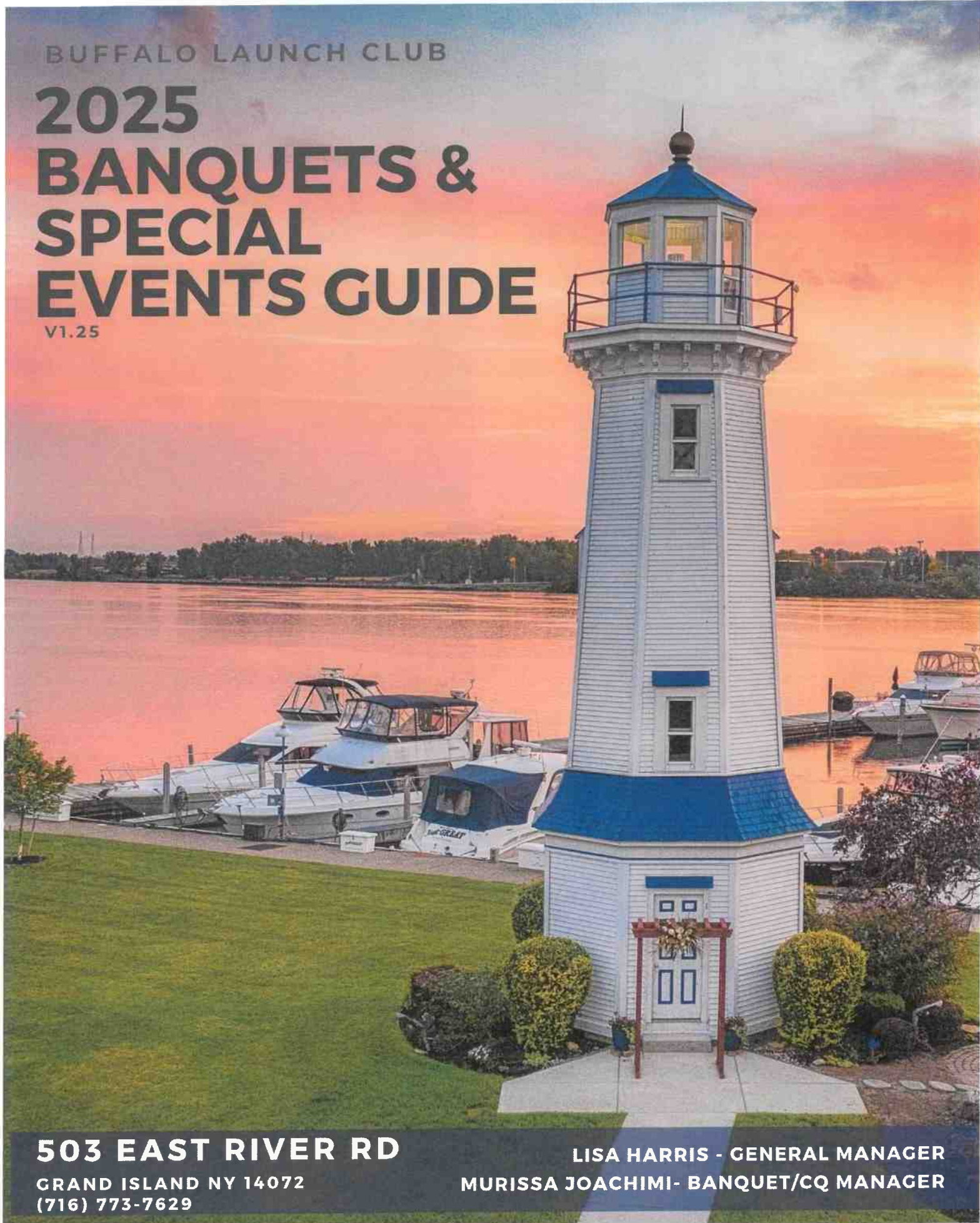


BUFFALO LAUNCH CLUB

2025 BANQUETS & SPECIAL EVENTS GUIDE

V1.25



503 EAST RIVER RD

GRAND ISLAND NY 14072
(716) 773-7629

LISA HARRIS - GENERAL MANAGER
MURISSA JOACHIMI- BANQUET/CQ MANAGER

A NOTE FROM OUR TEAM

Thank you for considering the Buffalo Launch Club event facility as the venue for your special day. Whether you are planning a shower, a birthday or anniversary party, or even your big Wedding Day, the Buffalo Launch Club would be honored to provide the perfect setting for this important milestone.

Located on the Southeastern shores of the Niagara River on Grand Island, NY, the Buffalo Launch Club is proud to be one of the few waterfront venues in the WNY area. The Niagara River provides a scenic backdrop for many special occasions, and certainly would be a breathtaking view for you and your guests.

Whether you envision a large or intimate event, the Buffalo Launch Club can accommodate groups of any size, up to 225 guests in our main dining room. Additionally, we have ample space for outdoor events and ceremonies, especially near our gorgeous Lighthouse.

As managers, it is our job to make your visions come to life, from the initial consultation to the execution. What is most important is that you enjoy the occasion, and leave the rest to us!

This Event Guide will show you just the beginning of what the Buffalo Launch Club has to offer. When you come in for a tour and consultation, we will meet with you to discuss all the details! If there is anything you don't see we would be happy to customize a package for you. We look forward to working with you!



Lisa Harris

General Manager

manager@buffalolaunchclub.com



Murissa Joachimi

Banquet/CQ Manager

events@buffalolaunchclub.com



Peyton Fadel

Head Chef

chef@buffalolaunchclub.com



BUFFALO LAUNCH CLUB



4 / Plated Breakfast & Brunch
5 / Brunch Buffets & Stations
6 / Pavilion Parties
7 / Luncheons
9 / Plated Dinner

10 / Dinner Buffet
11 / Hors' d'Oeuvres
12 / Stations
14 / Beverage Packages
16 / Additional Services

LET'S DO BRUNCH



CHOOSE FROM OUR 3 TIERS OF PLATED BRUNCH OPTIONS

All brunch options will be served with a fruit cup

Breakfast Plate

\$20.50 pp

Scrambled Eggs | Quiche | Frittata +\$1 (Choose 1)

Bacon | Sausage | Ham (Choose 1)

Home Fries | Pancakes | French Toast | English Muffin | Hash Brown | Toast | Waffles (Choose 2)

Brunch Plate

\$24.50 pp

Scrambled Eggs | Quiche | Frittata +\$1 (Choose 1)

Bacon | Sausage | Ham | Panko Chicken (Choose 2)

Home Fries | Pancakes | French Toast | English Muffin | Hash Brown | Toast | Waffles (Choose 2)

Deluxe Brunch Plate

\$28.50 pp

Scrambled Eggs | Quiche | Frittata | Eggs Benedict (Choose 1)

Bacon | Sausage | Ham | Chicken | Filet of Sirloin +\$4 | Salmon (Choose 2)

Home Fries | Pancakes | French Toast | Cinnamon Rolls | Hash Brown | English Muffin | Toast (Choose 2)

Add ons: Mixed Greens Salad \$2.50pp | Yogurt Parfait \$3.00pp | Mini Muffins \$1.00pp

Add-On Beverage Packages: (see page 14 for pricing)



BRUNCH BUFFETS & STATIONS

Available with a minimum of 30 guests

Sunrise Breakfast Buffet

\$26 pp

Fresh Fruit Salad or Yogurt Parfait

Pastries or Beignets

Scrambled Eggs | Quiche | Frittata \$+1 (Choose 1)

Bacon | Sausage | Ham (Choose 2)

Home Fries | Pancakes | French Toast | Cinnamon Rolls

Hash Brown Patties | English Muffin | Toast (Choose 2)

popular choice

Deluxe Brunch Buffet

Minimum of 30 guests

\$31 pp

Fresh Fruit Salad or Yogurt Parfait

Pastries or Beignets

Scrambled Eggs | Quiche | Eggs Benedict \$+1.50 | Frittata (Choose 1)

Bacon | Sausage | Ham (Choose 2)

Panko Chicken | Filet of Sirloin | Salmon | Gravlax (Choose 1)

Home Fries | Pancakes | French Toast | Cinnamon Rolls

Hash Brown Patties | English Muffin | Toast (Choose 2)



Don't forget the mimosas!

Passed upon arrival \$4.00 pp or 2 hour station \$8.95 pp

2 hour Mimosa & Bloody Mary station \$9.95 pp

Stations are a fun buffet alternative or can be added to your buffet for greater variety.

See page 15 for additional Stations

Omelet Station:

\$8.50 pp

Eggs or Egg Whites

Peppers | Onions | Spinach

Tomatoes | Mushrooms

Cheddar Cheese | Provolone Cheese | Feta Cheese

Ham | Bacon | Peameal Bacon | Sausage

Crepe Station:

\$12.00 pp

house made crepes

Whipped Cream | Strawberries | Blackberries

Bananas | Blueberries | Apples

Raspberries | Nuts

Nutella | Powdered Sugar

Chocolate Chips | Cinnamon Sauce

Morning Meeting Continental

\$5 pp Add on to Lunch

Assorted Juices | Fresh Fruit Salad

Pastries | Coffee & Tea



THE PAVILION

COOKOUT PACKAGE

\$18.50 per person

Protein Options: (Choose 2)

Hot Dogs | Hamburgers | Veggie Burgers

Italian Sausage | Grilled chicken

Upgrades:

Strip Steak +\$9.25 pp

Pulled Pork +\$4.75 pp

Sliced Roast Beef au jus +\$4

Roasted Half Chicken +\$5.75 pp

Side Options: (Choose 2)

Potato Salad | Fruit Salad | Macaroni Salad | Greek Pasta Salad

Potato Chips | Street Corn Salad | Corn on the Cob

Baked Beans | Chips & Salsa | Broccoli Salad

Mixed Green Salad | Veggie & Dip Platter | Sliced Watermelon

Ask about adding more sides!

Upgrades:

Baked Mac and Cheese +\$2.50pp

Grilled Vegetables +\$2.50pp

Roasted Red Potatoes +\$2.00pp

Caesar Salad +\$2.75pp

Our covered Pavilion is available for rent at any time! From small get-togethers to large parties, the Club can fully accommodate any and all of your needs...all you have to do is bring your guests!

Pavilion Event Fee:

\$125 Flat Fee

Includes:

Round Tables (seats 8) | White Folding Chairs

Blue & White Spandex Tablecloths | Service Staff | Cleanup

Disposable Plates, Cutlery, Drinkware

Upgrade to China & Glassware +\$5pp

Upgrade to Linen Tablecloths & Napkins \$10 per table

Recreational Use:

Volleyball Court | Horseshoes | Corn hole | Playground | Fire pit

Foam Machine Rental (\$75)

Members only: Make it a Pool Party for \$5 per swimmer
(if available)

Beverage Packages Available:

Unlimited Iced Tea & Lemonade \$3.00 pp

Unlimited Iced Tea, Lemonade, & Soda \$3.50 pp

Beer & Wine or Full Bar (Prices Vary)

See Page 14 for more options

OTHER PACKAGES

Choose from any of our other Lunch or Dinner options such as
a boxed meal, salad bar, sandwich platters, or buffet

GRADUATIONS | KIDS' PARTIES | TEAM BUILDING | SUMMER COOKOUTS | POOL PARTIES & MORE!



LUNCHEONS

Lighthouse Lunch

*Available as a buffet, plated lunch, or even boxed to go for meetings
Minimum of 15 guests*

\$19.95 per person

Sandwiches or Wraps (Choice of 2 for buffet)

Turkey Club | Ham & Cheese | Chicken Salad | Egg Salad | Caprese | Chicken Caesar

Upgrades: +\$2.50

Sliced Roast Beef au Jus | Burger Sliders | Chicken Parmesan Sliders | Sweet & Sour Chicken Sliders

Sides (Choose 2)

Potato Salad | Fruit Salad | Macaroni Salad | Greek Pasta Salad Potato Chips | Street Corn Salad

Corn on the Cob | Baked Beans | Chips & Salsa | Broccoli Salad | Mixed Green Salad

Upgrades:

Mac and Cheese +\$2.50pp | Caesar Salad +\$2.75pp | Soup +\$3.50pp

Plated Luncheon Salad

\$15.00 per person

Caesar Salad | Seasonal Salad | House Salad | Souvlaki Salad | Cobb

Choice of Proteins

5 oz. Filet of Sirloin + \$10.00pp | 4 oz. Grilled Chicken +\$6.00pp | 4 oz. Panko Chicken +\$7.00pp

4 oz. Salmon +\$8.50 | Grilled Shrimp + \$12.00pp

Make it a Build-Your-Own Salad Bar

(See stations on page 10)



Plated Lunch

\$23.00 per person

includes:

Dinner Rolls & Butter

*Mixed Greens Salad**

Choice of (1) Entrée, (1) Starch, and (1) Vegetable

Buffet Lunch

Available with a minimum of 30 guests

\$28.00 per person

includes:

Dinner Rolls & Butter

*Mixed Greens Salad**

Choice of Two (2) Entrées, (1) Starch, and (1) Vegetable

Entrée Options:

Chicken: Piccata | Marsala | Scallopini | Tuscan | Bruschetta | BBQ | Francese | Pineapple | Parmesan +\$1.00 pp

Seafood: Variety of Salmon | Variety of Seasoned Haddock

Vegetarian: Zucchini Boat | Vegetable Risotto | Stuffed Bell Pepper or Acorn Squash | Pineapple Fried Rice

Roasted & Sliced: Ham | Roasted Turkey | Pork Tenderloin | Sliced Roast Beef au Jus

Filet Mignon (5 oz.) + Market Price | Tenderloin + Market Price | Prime Rib + Market Price | Striploin + Market Price

Starch Options:

Mashed Potatoes | Garlic Mashed Potatoes | Roasted Red Potatoes | Rice Pilaf | Baked Sweet Potato

Baked Potato | Mashed Sweet Potato | Twice Baked Potato +\$2.00 pp

Vegetable Options:

Seasonal Mixed Vegetable | Green Beans | Broccoli | Broccolini | Brussels Sprouts | Asparagus

Glazed Tri-Colored Carrots +\$1.00 pp | Add Bacon & Onions to any vegetable \$1.00 pp

Ask about adding on dessert such as Crème Brûlée,
Lava Cakes, Danish Pastries, Apple Pie, Cheesecake, Cookies and more!

(Also See Page 13)



PLATED DINNERS

9

Includes Dinner Rolls & Butter, and Mixed Greens Salad*

Create your own plated dinner from the options below

Starting at \$34 pp

Entrees: (Choose 1)

Chicken Options (available baked or panko crusted)

Piccata white wine, capers, lemon juice
Marsala braised with marsala wine, butter, mushrooms
Scallopini lemon white wine, garlic, shallots, tomatoes, capers, roasted red peppers
Tuscan creamy spinach, garlic, sun-dried tomatoes, parmesan
Bruschetta tomato, basil, balsamic, mozzarella cheese
BBQ glazed with chef picked sauce
Francese flour-dredged, egg-dipped, lemon-butter, white wine
Pineapple brown sugar, pineapple, soy, chili paste
Parmesan marinara sauce, baked with mozzarella cheese

Vegetarian & Vegan Options

Vegetable Risotto | Vegan Ravioli | Pasta Primavera
Zucchini Boat stuffed with mixed vegetables
Acorn Squash stuffed with quinoa, dates, fig, maple
Bell Pepper with quinoa, black beans, and feta

Seafood Options

Salmon Maple, Bourbon, Teriyaki, Honey Glaze, Pecan Crusted,
Lemon Beurre Blanc, Hollandaise, Parmesan Crusted
Broiled Haddock Lemon Pepper, or Cajun Seasoning

Red Meat Options

5 oz Filet Mignon + Market Price
8 oz Filet Mignon + Market Price
10oz Pork Chop +\$8.50 pp
Half Rack of Lamb +\$14.50 pp
5 oz. Filet of Sirloin +\$8.00 pp
8 oz. Filet of Sirloin +\$14.00 pp

Entree Upgrades

Chicken Cordon Bleu stuffed with Swiss cheese and ham +\$3.00 pp
Crab Cakes +\$12.00 pp
Sea Bass +\$26.00 pp

*Upgrade to caesar salad or choice of soup:

\$2.75 pp

Italian Wedding | Beef Barley | Chicken Tortilla
New England Clam Chowder | Tomato Bisque

Choice of Vegetable (Choose 1)

Seasonal Mixed Vegetables | Broccoli
Green Beans & Carrots | Broccolini | Cauliflower
Brussels Sprouts | Asparagus
Upcharge: +\$1.00 pp
Tri-Colored Carrots | Add Bacon & Onion to any Vegetable

Choice of Potato (Choose 1)

Mashed Potato | Garlic Mashed Potato | Rice Pilaf
Roasted Red Potatoes | Mashed Sweet Potatoes
Upcharge: +\$1.50 pp
Scalloped Potatoes | Twice Baked Potatoes
Three Cheese Risotto

Pasta Options

Substitute for included Potato Option or is available as a separate course + \$3.00 pp (Choose 1)

Penne | Bowties | Rigatoni

Sauce Options (Choose 1)

Roasted Red Pepper Cream Sauce
Alfredo Sauce | Marinara Sauce
Pesto Sauce | Vodka Sauce

DUAL PLATED OPTIONS

all dual plated dinners come with your
choice of vegetable and starch

5oz Filet Mignon

with 6 oz Chicken Breast | \$58.00 per person

with 8 oz Salmon Fillet | \$61.00 per person

with (2) Grilled Shrimp Scampi | \$65.00 per person

with Crab Cake | \$69.00 per person

with Lobster | \$74.00 per person

Dual Plated options also include cake cutting, coffee & tea station,
and a full traditional crudité display

DINNER BUFFET

Includes Dinner Rolls & Butter, and Mixed Greens Salad*
Available with a minimum of 30 guests | \$36.00pp

Entrees: (Choose 2)

Chicken Options (available baked or panko crusted)

Piccata white wine, capers, lemon juice
Marsala braised with Marsala wine, butter, and mushrooms
Scallopini lemon white wine, garlic, shallots, tomatoes, capers and roasted red peppers
Tuscan creamy spinach, garlic, sun-dried tomatoes, parmesan
Bruschetta tomato, basil, balsamic, mozzarella cheese
BBQ glazed with chef picked sauce
Francese flour-dredged, egg-dipped, with a lemon-butter and white wine sauce
Pineapple brown sugar, pineapple, soy, chili paste
Parmesan marinara sauce, baked with mozzarella cheese

Seafood Options

Salmon Maple, Bourbon or Honey Glaze
Haddock Lemon Pepper, or Cajun Seasoning
Parmesan Crusted Salmon, Tilapia or Haddock
Crab Cakes +\$12.00 pp
Sea Bass +\$26.00 pp

Hand Carved Options**

Top Round w/ au jus and rolls
Turkey w/ gravy and rolls
Ham w/ mustard and rolls

Upcharge for following:

Prime Rib w/ au jus + Market Value
Beef Tenderloin w/ demi glace +Market Value
Strip Loin w/ demi glace +Market Value
Pork Loin w/ mushroom demi glace +\$4.50 pp

**Fee to have Chef Attendant

Vegetarian Options:

Veggie Risotto
Zucchini Boat
Stuffed Pepper with Quinoa

Pasta Options: (Choose 1)

Penne | Bowties | Rigatoni

Sauce Options: (Choose 1)

Roasted Red Pepper Cream Sauce
Alfredo Sauce | Marinara Sauce
Pesto Cream Sauce | Vodka Sauce

Upcharge for following:

Pasta Primavera +\$1.00pp
Baked Ziti with Meatballs +\$2.50pp
Mac and Cheese +\$2.00pp
Tortellini +\$2.00pp

Vegetable Options: (Choose 1)

Seasonal Mixed Vegetables | Broccoli
Green Beans & Carrots | Broccolini | Cauliflower
Brussels Sprouts | Asparagus
Upcharge: +\$1.00pp
Tri-Colored Carrots | Add Bacon & Onion to any Vegetable

Potato Options: (Choose 1)

Mashed Potato | Garlic Mashed Potato | Rice Pilaf
Roasted Red Potatoes | Mashed Sweet Potatoes
Upcharge: +\$2.00pp
Scalloped Potatoes | Twice Baked Potatoes
Three Cheese Risotto

*Upgrade to caesar salad or choice of soup:

\$2.75 pp
Italian Wedding | Beef Barley | Chicken Tortilla
New England Clam Chowder | Tomato Bisque



DISPLAYED HORS D'OEUVRES

Minimum of 20 | Example pictured on the Right

Crudité Display

Traditional with Assorted Vegetables and Dips,
Cheese & Crackers, Fresh Fruit

or

Mediterranean with Assorted Raw and Marinated Vegetables,
Pita & Hummus, Feta Cheese

\$6.00pp Full | \$4.00pp Pick 2 | \$2.00pp Pick 1

Upcharge: Add Cured Meats \$2.50 pp

PASSED COLD HORS D'OEUVRES

priced per piece | Minimum of 25

Shrimp Cocktail - \$1.50

Bruschetta - \$0.75

Olive Tapenade - \$0.75

Caprese Skewers - \$1.50

Individual Fruit Cups - \$1.50

Fresh Veggie Spring Rolls - \$2.00

Ahi Tuna Wonton - \$2.50

Smoked Salmon Crostini - \$3.00

PASSED HOT HORS D'OEUVRES

priced per piece | Minimum of 25

Apple & Brie wrapped in Prosciutto - \$2.00

Brie Phyllo Cups - \$1.50

*topped with your choice of raspberry, fig, cranberry, bacon jam,
pear w/ caramelized onion, or crab meat*

Clams Casino - \$2.50

Mini Crab Cakes - \$3.00

Bacon Wrapped Scallops - \$3.50

Pork Pot Stickers - \$1.50

Stuffed Mushrooms - \$1.25

Crab meat, cream cheese, sausage, spinach artichoke (GF, DF, V)

Panko Chicken Bites - \$1.25

Chicken Teriyaki Bites - \$1.25

Lamb Lollipops - \$3.75

Mini Meatballs - \$1.25

Traditional, Swedish, BBQ

Fried Ravioli - \$1.50

Fried Veggie Spring Roll - \$2.00

Chicken Quesadilla Roll Ups - \$1.25

Pork Belly - \$1.50



EVENT STATIONS

Salad Station:

\$13.00pp

Mixed Greens or Romaine

Toppings (Choose up to 8)

Cucumber | Tomato | Red Onion

Bacon Bits | Croutons | Chickpeas

Apples | Walnuts | Sliced Bell Peppers

Strawberries | Seasonal Fruit

Crumbly Bleu Cheese | Pecans

Feta Cheese | Goat cheese

Shredded Cheddar

Dressings (Choose 2)

Ranch | Balsamic | Italian

Greek | Creamy Blue Cheese

House | Seasonal Vinaigrette

Optional: Choose 2 Proteins +\$5.50

Grilled Chicken | Hard Boiled Eggs

Tuna Salad | Egg Salad | Chicken Salad

Pasta Station

\$15.00pp

Type of Pasta (Choose 2)

Penne | Bowtie | Rigatoni | *Upcharge: Tortellini +\$1 pp*

Type of sauce (Choose 2)

Roasted Red Pepper Cream Sauce

Alfredo Sauce | Marinara Sauce | Vodka Sauce

Pesto Cream Sauce | Mac & Cheese Sauce

Proteins (Choose 2)

Grilled Chicken | Shrimp | Meatballs

Sausage

Toppings (Choose 4)

Broccoli | Banana Peppers | Garlic

Onions | Tomatoes | Spinach

Bell Peppers | Mushrooms

Zucchini/Squash | Panko Bread Crumbs

Potato Station:

\$11.00pp

Type of Potato (Choose 2)

Mashed Potatoes | Mashed Sweet Potato | Fries

Baked Potato | Baked Sweet Potato | Baby Red

Toppings (Choose 4)

Bacon Bits | Sour Cream | Chives

Chives | Cheddar Cheese | Scallions

Butter | Brown Sugar

Honey | Gravy | Ketchup

Carving Station:

\$15.00

(Choose 2)

Top round of Beef

Rolls | Horseradish

Ketchup | Coleslaw | Au jus

Turkey

Rolls | Cranberry Sauce | Gravy

Ham

Rolls | Mustard | Brown Sugar Glaze



EVENT STATIONS

Buffalo Station:

\$18.00pp

Pizza (Choose 2)

Cheese | Pepperoni | Veggie | Chicken Finger

Stuffed pepper + \$1.00 pp

3 cheese steak + \$2.00 pp

Wings (Choose 2 Sauces)

Mild | Medium | Hot | BBQ | Honey Garlic

Lemon Pepper | Honey BBQ

Substitute Chicken Fingers +\$2.00pp

Beef on 'Weck Sandwiches

Mexican Station:

\$14.00pp

includes hard shells, soft shells & nacho chips

Proteins (Choose 2)

Ground Beef | Grilled Chicken | Beans

Toppings (Choose 6)

Shredded Lettuce | Cheddar Cheese | Rice | Sautéed Peppers

Pico de Gallo | Sour Cream | Jalapeno peppers

House Made Guacamole | Olives | Hot Sauces

Late Night Station:

build your own station - add on only

Pretzel Bites - \$2.00pp

(with mustard and queso or beer cheese)

Straight Cut Fries & Waffle Fries with 3 sauces - \$3.00pp

(hot sauce, cheese, ketchup, bbq, ranch or bleu cheese)

Quesadilla Slices with sour cream, salsa, & guacamole - \$3.00pp

Gourmet Popcorn - \$2.00pp, choose 2 options

(parmesan truffle, chocolate drizzle, caramel, or traditional)

Loaded Nachos - \$4.00pp

(chips, salsa, sour cream, shredded cheese, and guacamole)

Poutine - \$4.00pp

Hot Dogs - \$3.00pp

(ketchup, mustard and relish)

Burger Sliders - \$4.00pp

(with or without choice cheese)

Dessert:

Build your own station or

choose a served dessert

Brownies - \$2.00pp

Cookies - \$1.50pp

Mini Cheesecakes - \$3.00pp

Chocolate or Raspberry Mousse - \$2.00pp

Ice Cream with toppings - \$2.50pp

Crème Brûlée - \$4.00pp

Bananas Foster - \$4.25pp

Chocolate mousse Domes - \$5.75pp (A Chef Fav!)

Lava Cakes - \$4.00pp

Apple Pie - \$3.50pp

A la Mode - \$1.25pp

Coffee & Tea - \$2.50pp

Raw Bar:

market price + chef fee, custom pre - order

Your choice of fresh shucked clams, oysters, chilled shrimp, and steamed mussels

Served with Lemon, Mignonette, Cocktail Sauce



BEVERAGE PACKAGES



Non-Alcoholic Choices

Juice package - \$3.50 pp
Orange Juice, Apple Juice,
Cranberry Juice and Grapefruit Juice

Coffee and Tea Package - \$2.50 pp
Regular and Decaf coffee, and assorted tea bags

Soft Drink Station - \$3.00 pp
Unlimited Soda, Lemonade,
and Sweet and Unsweet Iced Tea

Hot Chocolate Bar - \$4.00 pp
Unlimited urn of Hot Chocolate with
multiple seasonal toppings and whipped cream
Can add adult spirits



Alcohol Choices

Mimosa Package - \$8.95 pp
2 Hour Mimosa Bar with your choice of 3-5 juices
add Bloody Marys for \$1 more!

Passed Mimosa - \$4.00 pp
1 Glass of champagne with 3 assorted juice options
that are passed upon arrival

Sangria Package - \$9.00 pp
Station or 2 hours of passed Red and/or White Sangria
with your choice of fruit

Blood Mary Station - \$9.00 pp
Station or 2 hours of passed Bloody Marys made with
House Vodka and served with your choice of toppings

Wine & Beer Package

Two Hours - \$16.50pp | Three Hours - \$20.50pp | Four Hours - \$24.50pp

Includes your choice of 4 House Wines, 4 Beers (1 premium bottle/can), and Soda

Wine

Chardonnay | Pinot Grigio | Sauvignon Blanc | Riesling | Moscato | White Zinfandel
Cabernet Sauvignon | Pinot Noir | Merlot | Zinfandel | Malbec

Bottled Beer & Cans

Labatt Blue | Blue Light | Bud Light | Coors Lite | Michelob Ultra | Miller Genuine
Molson Canadian | Molson 67 | O'Doul's NA

Premium Bottled & Cans

Corona | Corona Premier | Angry Orchard | Blue Moon | White Claw
Woodchuck Cider | Big Ditch Hayburner | Mic Ultra Pure Gold

BAR PACKAGES

Priced per person based on on guaranteed number of attendees age 21+

House Package:

Two Hours - \$20.50pp
Three Hours - \$24.50pp
Four Hours - \$28.50pp
Five Hours - \$32.50pp

Call Package:

Two Hours - \$26.50pp
Three Hours - \$30.50pp
Four Hours - \$34.50pp
Five Hours - \$38.50pp

Premium Package:

Two Hours - \$32.50pp
Three Hours - \$36.50pp
Four Hours - \$40.50pp
Five Hours - \$44.50pp

Whiskey
Scotch
Vodka
Gin
Rum
Tequila
Bourbon
Sweet/ Dry Vermouth
Peach Schnapps

Soda & Juice Mixers

Choice of 4 Wines
&
Choice of 4 Beers
(up to 1 premium)

Canadian Club
J&B
Absolut, Tito's, or Stoli Vodka
Beefeater & Tanqueray
Bacardi & Captain Morgan
Jose Cuervo
Jim Beam
Southern Comfort
Choice of 1 Cordial
Sweet / Dry Vermouth
Peach Schnapps

Soda & Juice Mixers

Choice of 5 Wines
&
Choice of 5 Beers
(up to 2 premium)

Crown Royal & Jameson
Dewars & Johnnie Walker Red
Grey Goose
Ketel One Flavor
Bombay Sapphire
Parrot Bay & Captain Morgan
Don Julio Silver & Reposado
Bulleit Bourbon
Southern Comfort
Choice of 2 Cordial
Sweet/ Dry Vermouth
Peach Schnapps

Soda & Juice Mixers

Choice of 6 Wines
&
Choice of 6 Beers
(up to 3 premium)

Ask about our Cordial Cart options!

Cash bar option available with \$500 minimum, host responsible for difference if not met



Small Details

Napkin Folds:

- Tents (standard)
- Flat Fold - Rollup

Chargers: (optional)

- Gold | Silver | Rose Gold
- \$5 per table

Napkin Color:

No charge for standard colors of White or Navy
Specialty colors are available as follows:

1 - 100 people: \$25

100 people or more: \$45

Available Colors:

Light Blue | Light Pink | Light Yellow | Light Grey
Dusty Rose | Sage Green | Gold
Dark Green | Black | Red | Burgundy
Lavender | Cream | Purple



Table Sizes:

60" Round: Seats 8

72" Round: Seats 10-12 (only 4 available)

Long Rectangles by Special Request (up to 50 ppl)

*additional fee may apply for extra tables needed

Sash (optional):

1 - 100 people: \$45

100 -199 people: \$65

200+: \$95

Sash Colors

(Some colors may be limited in quantity)



1. Cotton Red
2. Satin Pale Pink
3. Satin Hot Pink
4. Textured Purple
5. Satin Eggplant
6. Satin Pale Blue
7. Satin Navy Blue
8. Satin White
9. Satin Black
10. Satin Light Gold
11. Satin Dark Gold
12. Sheer Gold
13. Sheer Silver
14. Sheer Orange

Other Decorations:

- A Selection of centerpiece mirrors are available for your use
- A selection of faux greenery centerpieces are available for your use
- A selection of votive holders and cylinder vases are available (charge applies for candles)
- Open flame is allowed if contained
- No confetti is allowed
- Balloons and Arches are ok

Music & Microphone:

- Our clubhouse Sonos system can play a variety of streaming services such as Spotify, Pandora, Apple Music, Amazon Music etc. You are welcome to provide a playlist by sharing to your event coordinator. Wireless Microphone may be used in banquet room at no additional cost.

Additional Services Available

Ceremony Set-up

We will set-up our alter arch, all chairs needed for your ceremony along with an outdoor speaker and microphone if necessary

*Fee Applied. Fee varies depending on the type of ceremony as well as the type of labor involved.

Use of Baby Grand Piano

We will have the piano tuned for events that require its use
\$125

Valet Parking | Coat Check

Price will vary depending amount of attendees

Balloon Fill Charge

20 or less - \$15

20 or more - \$25

Guests must provide balloons

Cake Cutting & Desserts

There will be a \$25 flat fee for a host to bring in their own desserts

Cake Cutting Fee:

- Less than 100 people: \$25
- 100+ people: \$35



Meetings & Corporate Events

We will set-up all chairs and tables needed for your meeting, and you will have full use of our AV equipment and WiFi:

Fireplace Room Only: Overhead projector and drop down screen with wireless/Miracast, HDMI connection and Bluetooth audio.

Other areas of the Clubhouse:

Portable projector/screen with Bluetooth audio or 60" Flat screen TV with conference camera.

10 people or less: \$25

11 - 50 people: \$50

51 - 100 people: \$125

100 people or more: \$175

Available space for your function:

- Main Dining Room (up to 200 persons)
- Middle Dining Room (up 70 persons)
- Lighthouse Room (up to 30 persons)
- Fireside Room (up to 30 persons)
- Fireplace & Dance Floor
- Heritage Room (up to 20 persons, 2nd floor)
- CQ - day use up to 50 persons
- CQ Upper & Lower Patio- day use up to 50 persons
- Outside Pavilion (covered)
- Dockside Patio (uncovered)
- Lighthouse (for ceremonies)
- Grounds for Tent Space (at your own rental cost)

Handicap Accessibility:

Handicapped guests may use our chair lift located in the rear entrance of the Club (parking lot)

Booking An Event

Room Fees:

There will be no room fee unless host request spaces larger than necessary for their party size

- 20 person minimum for use of private event spaces
- 30 person minimum for days club is closed
- Room can be used for 4 hours before additional fees
 - Does not apply to weddings

The BLC may at times institute a minimum spending requirement for rental of certain rooms on dates/times that the Club is not normally open for business. This will be discussed upon booking.

Pricing:

All event prices are plus 8.75% tax and 20% gratuity

Deposit:

To hold the date for your event, we require the following non-refundable deposit based on your event size:

Up to 50 people : \$250 | 51-100 people: \$500

101-149: \$750 | 150+: \$1,000

Deposit can be paid by check or credit card

Payment:

Preferred payment is by cash, check or money order. Final payment is due on the date of the event.

Multiple Payments:

If host is collecting multiple payments from their guests, they will have to collect payments and provide one way of payment to the BLC.

- If host is collecting payments during event, they will still be responsible for final day head count even if guests do not show.

Final Count:

Your final head count (guaranteed number) should be provided no less than 14 days prior to your event.

Cancellation Policy:

- Head count cancellations within 7 days of event will be 25 % charge
- Head count cancellations within 72 hours of event will be a half price charge
- Head count cancellations day of the event will still be a full price charge
 - May take plated meals home





*Thank you for choosing the Buffalo Launch Club.
We look forward to hosting your event!*

