

Buffalo Niagara Marriott | 1340 Millersport Highway, Amherst NY 14221 | 716.689.6900

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



PACKAGES

Things Remembered | \$52.00

Fruit / Cheese / Vegetable Combination
Fresh Seasonal Fruit, Imported and Domestic Cheeses and
Crisp Vegetables served with Assorted Crackers
(Available during Cocktail Reception)

4 Hours Open Bar (House Brands)

Champagne Toast for all your Guests

Assorted Rolls and Butter

Soup Du Jour

Tossed Garden Salad with Choice of Dressings

Fresh Seasonal Vegetables and Starch complement

Your Wedding Cake accompanied by a Chocolate
Covered Strawberry

Coffee, Decaffeinated Coffee, Tea

Select One Entrée Choice:

Chicken Marsala: Grilled Chicken Breast with a Marsala Wine
Mushroom Sauce

Chicken Roulade: Chicken Breast filled with Vegetable
Stuffing, finished with a Zinfandel Cream Sauce

Filet of Salmon: Baked with a Fresh Dill Sauce

Roasted Prime Rib of Beef with Au Jus add \$3.00

\$1.00 Per person will be added for Split Menus
(Limit Two Entrees)



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Toast of the Town | \$70.00

Select Two Displays:

Seasonal Crudités:

Crisp Vegetables with Spinach Dip

Tapenade and Bruschetta Bread:

Our famous Olive Tapenade and rich Tomato Basil Bruschetta

Cheese Display:

Imported and Domestic Cheeses garnished with Fresh Fruit served with Select Crackers

Select Three Butler Passed Hors d'oeuvres:

(Based on a total of (6) Hors d'oeuvres per person)

Smoked Salmon on a Garlic Crouton with Pesto Mayonnaise

Skewers of Prosciutto and Melon

Artichokes with Cream Cheese and Seafood Stuffing

Chicken Sate

Beef Brochettes

Scallops Wrapped in Bacon

Stuffed Mushrooms Florentine

Stuffed Mushrooms with Crabmeat

Spanikopita

Cheese Puffs with Dill



4 Hours Open Bar (Call Brands)



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Toast of the Town (Continued – Page Two)

Champagne Toast for all your guests

Assorted Rolls and Butter

Fresh Seasonal Vegetables and Starch complement

Your Wedding Cake accompanied by a Chocolate Covered Strawberry

Coffee, Decaffeinated Coffee, Tea

Select One Appetizer:

Seasonal Fruit served in a Phyllo Cup on a Painted Plate

Italian Wedding Soup

Tri-Color Tortellini Alfredo

Select One Salad:

Bruschetta Salad:

Mixed Field Greens, White Beans, Marinated Tomato, Goat Cheese with Balsamic Vinaigrette

Tossed Garden Salad with Choice of Dressings

Mixed Field Greens with Fresh Fruit tossed in a White Balsamic Vinaigrette



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Toast of the Town (Continued – Page Three)

Select One Entrée Choice:

Filet Mignon:

Served with a Cabernet Wine Sauce

Chicken Wellington:

Chicken Breast with Duxelle of Mushrooms, Onions, wrapped in Pastry, finished with Creole Mustard Sauce

Spiced Rubbed Breast of Winged Chicken:

A Unique Spiced Rubbed Breast of chicken finished with a Lemon Herb Sauce and Garnished with a Tomato Basil Relish

10 oz Roasted Prime Rib of Beef with Au Jus

Grilled Salmon and Petite Filet:

Duet of Beef and Salmon with a delicate Mustard Aoli

Petite Tenderloin and Sautéed Chicken Breast:

Duet of Beef and Chicken topped off with a Shiitake Mushroom Sauce

\$1.00 Per person will be added for Split Menus
(Limit Two Entrees)

