



Special Event 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. Once the final payment is made, no changes can be made unless approved by management.

Regulations-Sales of Alcoholic Beverages: The Curtiss Hotel complies with the regulations of NYS 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 provide proof to any individual whose age is in question (*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 approved by your Event Coordinator. Please note, these 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. No food or beverages 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 NYS 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** 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. **The Curtiss Hotel is not responsible for damaged or misplaced decorations.**

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 the 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 the contract for cancellation policies. Deposit can be made in the form of cash, credit or check. If opting to mail in a check, make the amount payable to **"Curtiss Buffalo, Inc."**

Parking: Valet parking is complimentary for all guests attending the event.

Breakfast Packages

European Breakfast

Seasonal Fruit Display
Freshly Baked Croissants & Pastries
Sweet Butter and House Jams
Selection of Artisan Charcuterie
Display of Cheeses, Crackers & Nuts

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

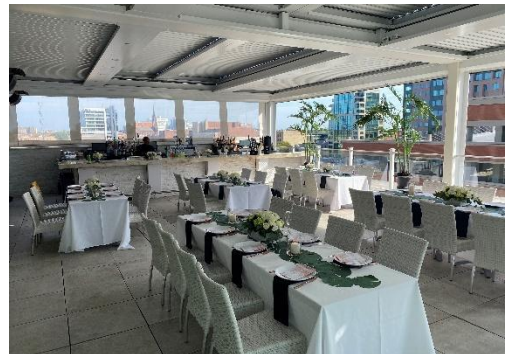
\$20.00 per person

American Breakfast

Seasonal Fruit Display
Freshly Baked Croissants
Assorted Pastries
Sweet Butter and House Jams
Soft Scrambled Eggs and Fine Herbs
Roasted Herbed Fingerling Potatoes
Applewood Smoked Bacon and Country Breakfast Sausage

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

\$25.00 per person



Brunch & Lunch Packages

Brunch

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

Stationary Displays

Charcuterie and Cheese Board
Seasonal Fresh Fruit Display

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 Bread
Veggie Wrap with Grilled Vegetables, Balsamic Aioli and Ricotta Cheese
Chicken Caesar Wrap with Romaine, Caesar Dressing on a White Wrap

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

\$42.00 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
**Chicken Milanese with Arugula Salad & Balsamic Glaze
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 \$5.00 per person*

Select One Vegetable

Green Bean Almondine - Butter, Toasted Almonds
Grilled Asparagus - EVOO, Shredded Parmesan, Salt & Pepper
Crispy Brussel Sprouts - Bacon, Shredded Parmesan
Garlic Broccolini with Calabrian Chili Vinaigrette

Select One Starch

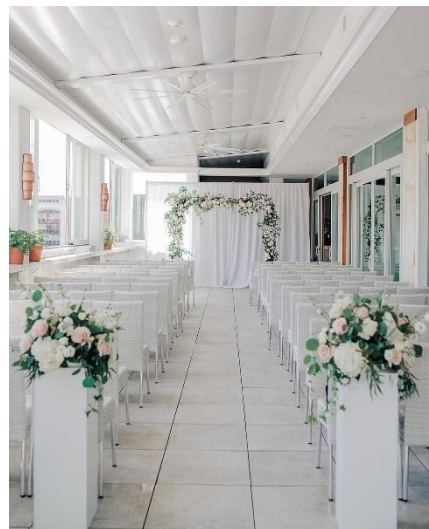
Oven Roasted Potatoes
House-Made Baked Macaroni & Cheese
Cavatappi with Vodka Sauce or Alfredo

Dessert

Assorted House Baked Cookie Display

Bottled Water, Soda
Decaffeinated & Regular Coffee and Herbal Tea Station

\$40.00 per person



Buffet Dinner Packages

Tier 1 Buffet

Choice of One Stationary Display

Artisan Cheese Board
Seasonal Fresh Fruit
Mediterranean Display

Select One Salad

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

Select One Vegetable

Green Bean Almondine with Butter and Toasted Almonds
Grilled Asparagus with EVOO, Shredded Parmesan, Salt & Pepper
Crispy Brussel Sprouts with Bacon and Shredded Parmesan
Garlic Broccolini with Calabrian Chili Vinaigrette

Select One Starch

Oven Roasted Potatoes
House-Made Baked Macaroni & Cheese
Cavatappi with Vodka Sauce or Alfredo

Select One Protein

Served with Costanzo Rolls

Sage Brined Turkey with Cranberry Mayo
Pork Loin with Grain Mustard
Roast Beef with Horseradish Cream
Chicken Milanese with Arugula Salad and Vinaigrette

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

Tier 2 Buffet

Choice of One Stationary Display

Artisan Cheese Board
Seasonal Fresh Fruit
Mediterranean Display

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 with Romaine, Croutons, Shaved Parmesan, and Caesar Dressing
Strawberry Fields with Mixed Greens, Strawberries, Feta, Walnuts, Red Onion, and Raspberry Vinaigrette

Select One Vegetable

Green Bean Almondine with Butter and Toasted Almonds
Grilled Asparagus with EVOO, Shredded Parmesan, Salt & Pepper
Crispy Brussel Sprouts with Bacon and Shredded Parmesan
Garlic Broccolini with Calabrian Chili Vinaigrette

Select One Starch

Oven Roasted Potatoes
House-Made Baked Macaroni & Cheese
Cavatappi with Vodka Sauce or Alfredo

Select One Protein

Served with Costanzo Rolls

Sage Brined Turkey with Cranberry Mayo
Pork Loin with Grain Mustard
Chicken Milanese with Arugula Salad and Vinaigrette
Roast Beef with Horseradish Cream
Tenderloin of Beef with Au Jus

***Add \$5 per person for Tenderloin of Beef*

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

\$94.95 per person

Tier 3 Buffet

Choice of Two Stationary Displays

Artisan Cheese Board
Seasonal Fresh Fruit
Mediterranean Display

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 with Romaine, Croutons, Shaved Parmesan, and Caesar Dressing
Strawberry Fields with Mixed Greens, Strawberries, Feta, Walnuts, Red Onion, and Raspberry Vinaigrette

Select One Vegetable

Green Bean Almondine with Butter and Toasted Almonds
Grilled Asparagus with EVOO, Shredded Parmesan, Salt & Pepper
Crispy Brussel Sprouts with Bacon and Shredded Parmesan
Garlic Broccolini with Calabrian Chili Vinaigrette

Select One Starch

Oven Roasted Potatoes
House-Made Baked Macaroni & Cheese
Cavatappi with Vodka Sauce or Alfredo

Select Two Proteins

Served with Costanzo Rolls

Sage Brined Turkey with Cranberry Mayo
Pork Loin with Grain Mustard
Roasted Salmon with Lime Beurre Blanc
Chicken Milanese with Arugula Salad and Vinaigrette
Tenderloin of Beef with Au Jus

***Add \$5 per person for Tenderloin of Beef*

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

\$129.95 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 with 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, BBQ and Garlic-Parm**

Protein

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

Dessert

House Baked Cookie Display
Assorted Flavors

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

\$79.95 per person



À La Carte Menu Selections

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

Banana Pepper Dip Shooters

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**

Vegetable Bruschetta

\$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

House-Made Meatball Stuffed with Mozzarella Cheese & Topped with Marinara

Beef on 'Weck Crostini with Horseradish Aioli & Caraway Seeds

Chiavetta's Chicken Slider, Mayo, Bibb Lettuce

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

\$5.00 per piece



Stationary Displays

Artisan Cheese Board

Selection of Imported and Domestic Cheeses,
Displayed with Crackers and Garnished with Fruit & Nuts
\$10.00 Per Person

Antipasti Display

Beautifully Garnished Display of Italian Specialties, Imported & Domestic Cheeses, Charcuterie, Roasted Peppers, Marinated Olives, Garnished with Fruits & Nuts and Crostinis
\$16.00 Per Person

Mediterranean Display

House-Made Hummus, Tzatziki and Falafel
Served with Peppers, Cucumbers, Tomatoes, Olives and Freshly Baked Pita
\$12.00 per person

Seasonal Fresh Fruit

Assorted Fruit Display
\$8.00 per person

Fresh Seafood Display

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
\$12.00 per person



Accompanying Sides

All Prices are per Each Selection. Can be Served Family Style or Buffet.

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

\$8.00 per person

Vegetable

Green Bean Almandine – Butter, Toasted Almonds

Grilled Asparagus – EVOO, Shredded Parmesan, Salt & Pepper

Crispy Brussel Sprouts – Bacon, Shredded Parmesan

Garlic Broccolini with Calabrian Chili Vinaigrette

\$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

House- Made Baked Macaroni & Cheese

\$12.00 per person

Protein

Served with Costanzo Rolls & Accompanying Sauces.

Chef fee \$150.00 per station.

Salmon Filets

Honey Beurre Blanc

\$15.00 per person

Tenderloin of Beef

Roasted Garlic Butter

\$18.00 per person

Chicken Milanese

Balsamic Vinaigrette

\$14.00 per person

Berkshire Pork Loin

Apple Butter

\$14.00 per person

Roast Prime Rib

Horseradish Cream

\$16.00 per person

Turkey Breast

Cranberry Mayo

\$13.00 per person

Roast Beef

Horseradish Cream

\$14.00 per person

Seated Dinner Package

*Plated Dinners Served for 50 people or less.
Includes Assorted Breads & Butter and a Coffee Station.*

Salad Selection

Pre-Select One Salad for All Guests

Mixed Green Salad

Market Greens with Seasonal Vegetables, Gorgonzola, and Balsamic Vinaigrette

Caesar Salad

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Strawberry Salad

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

\$8.00 per person

Entrée Selection

Pre-Select Three Entrées from the Following List

Chicken Milanese

\$34.00

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

Chicken Piccata

\$34.00

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

Mahi-Mahi

\$36.00

Crab Crusted, Tomato Asparagus Risotto, Roasted Tomato Beurre Blanc

Salmon

\$36.00

Sweet Potato Pecan Chorizo Hash, Green Beans, Lime 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

Pasta Primavera

\$30.00

Vegetarian Entrée

\$30.00

Cheese Tortellini with Alfredo

Vegan Entrée

Tofu Stir Fry

\$30.00

Add a Lobster Tail to any Entrée

4 oz. Lobster Tail- **\$16.00**

Kids Menu

(12 and under, must be ordered ahead of time)

Chicken Finger and Fries

Cheese & Pepperoni Pizza

Macaroni & Cheese

\$12.95 per Person



Desserts

Minimum 15 of each

Macaron Tower
Assorted Flavors

\$150.00 for 30

Chocolate Covered Strawberry Display

\$8.00 per person

Cookie Display
Assorted House Baked Cookies

\$5.00 per person

Plated Desserts

\$12.00 per person

Please Ask for Seasonal Options

Assorted Dessert Bar

\$12.00 per person

Includes an Assortment of Some or All of the Following: Cookies, Cakes, Cheesecakes, Brownies, Cupcakes, & More



Bar Menu

Prices are Listed per Person

Cash Bartender Fee \$150.00 per bartender, no fee with open bar package

Call-Brand

Vodka: New Amsterdam
Gin: New Amsterdam
Rum: Don Q
Tequila: Astral
Whiskey: Four Roses
House Beer & Wine

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

Premium

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

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

Ultra-Premium

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

Two Hours \$40.00
Three Hours \$50.00
Four Hours \$60.00

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



Special Upgrades

Food and Beverage

Mimosa Gallon	\$150.00 per gallon
Sangria Gallon	\$200.00 per gallon
Bloody Mary Gallon	\$200.00 per gallon
Champagne Greeting	\$5.00 per person
Cake Cutting Fee	\$25.00 fee
Carving Station Chef Fee	\$150.00 fee

Decorations

Color Napkin	\$1.00 per napkin
Up-Lights	\$25.00 per light

Additional Setup

Microphone	\$50.00 rental fee
White Ceremony Pillars	\$50.00 rental fee
Ceremony Spotify Playlist	\$50.00 fee
Reception Spotify Playlist	\$100.00 fee
Ceremony Flip Fee	\$500.00 fee

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

Not Available on Sundays

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 Cocktail Style



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:

70 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:

110 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

