

THE
TERRACE
AT DELAWARE PARK

FOUR SEASONS OF DINING & EVENTS

Welcome to The Terrace!

We are a locally owned independent business, and the exclusive resident caterer of the formerly known Marcy Casino for over a decade. Fun fact: *'casino'* is the Italian term for *summerhouse*!

In partnership with the Buffalo Olmsted Parks Conservancy & the City of Buffalo, we established **The Terrace at Delaware Park** as a public bar & restaurant in Spring 2017 on the upper level of the casino. A portion of proceeds from all restaurant guests & private event clients helps support the BOPC in their ongoing work to preserve our treasured Olmsted Parks system.

We continue our tradition of fabulous private events in the **Pan Am Room**, with the adjoining covered patio, on the lower level. Centrally located in Buffalo's cultural district, this scenic venue is the gem of Olmsted's magnificent Delaware Park. It has views overlooking Hoyt Lake, with casual but elegant park vibes. We take pride in pairing fantastic food & drink with a comforting atmosphere. All food is prepared fresh in-house by our outstanding culinary team, and served with care by our friendly, attentive staff. We are happy to prepare vegetarian menus, and most of our items are gluten free. It is the perfect location for Buffalovers to showcase their hometown!

Our wedding reception clients have the option of an evening ceremony in the beautiful **Rose Garden** adjacent to **The Terrace**, if an on-site ceremony is desired. May through October, we offer an indoor-outdoor experience, within the exhilarating ambiance of the park. Your guests will enjoy cocktails & hors d'oeuvres on the spacious enclosed patio, followed by dinner in the historic **Pan Am Room**, then dancing outdoors under the bistro-lit tent. We also host magical winter weddings, while guests enjoy festive holiday lighting & décor in the **Pan Am Room**, with breath-taking views of the park's winter wonderland.

The **Pan Am Room** seats up to 162 guests comfortably for a plated dinner from May - October. We can accommodate up to 200 guests for a modern cocktail stations party.

We would love to have you here!

Sincerely,

The Terrace Team

📞 716-886-0088

✉ events@terracebuffalo.com

🌐 www.terracebuffalo.com

📍 199 Lincoln Pkwy, Buffalo, NY 14222

The Terrace Wedding Package

\$130 per guest

Plus 22% service Charge (on food/beverage items only) & NYS sales tax

This package includes 4 hours of open bar, 4 passed hors d'oeuvres, appetizer station, dinner wine pour, salad, bread, plated entrée, cake cutting, coffee & tea!

- Host to provide dessert
- Menu details will be confirmed 6-9 months prior to event

Open Bar

4 hours (closes for one hour at start of dinner)

Liquor:

Tito's Vodka & New Amsterdam Citroen
New Amsterdam Gin
Tanduay Rum
Sazerac Rye
Four Roses Bourbon
Johnny Walker Red Scotch
Milagro Tequila
Bruno Marino Vermouth
Sodas, Juices, Mixers, & Garnishes

Beer:

2 Thin Man Drafts: IPA & Pils Mafia
Blue Light
Stella Artois
High Noon Seltzers

Wine:

White: Sparkling Wine, Moscato, Dry Rose, Sauvignon Blanc, Chardonnay

Red: Cabernet Sauvignon, Spanish Red, Pinot Noir

PREMIUM WINE POUR

2 bottles per table of 6-10 guests | additional bottles \$40 ea.)

- One additional hour of bar service may be added for \$10 per guest (based on guaranteed count)
- All Bartenders are trained for exceptional service and skill, they will not serve doubles or shots of liquor
 - signature cocktails are available complimentary, upon request, inquire for options

Chefs Table

Upon guests' arrival

Domestic & imported cheeses with fresh seasonal fruit, antipasti of cured meats, pickled vegetables, marinated olives, and Mediterranean dips. Served with crostini and crudité's.

*All gluten free except for crackers & crostini.

Choose one signature chaffer item:

Meatballs:

-Tuscan with Pomodoro

-Spicy Spanish Albondigas

Arancini with Goat Cheese and Peppadew (Vegan)

Mussels Provencal

Raw Bar & Seafood Upgrades:

Our Famous Ahi Tuna Nachos | Large Platter \$125

Oysters on the Half Shell | 100 ct. \$300

Shrimp Cocktail | 5 lbs \$125

Stone Crab Claws | 50 ct. \$200

Sushi & Nigiri | 50 pc. \$125

Steamed Mussels or Little Neck Clams | 6 doz. \$125

Ceviche with Tortilla Chips | 3 lbs. \$75

Salad

(Choose one)

Served with fresh bread and butter

Mista - Tender Greens, Pickled Red Onion, Grape Tomato, Cucumber, Champagne Vinaigrette
(GF|DF)

Caesar - Romaine with Classic Caesar Dressing, Cherry Tomatoes, Pecorino & Croutons

Tavern Wedge - Baby Iceberg Lettuce, Applewood Bacon, Tomatoes, Shredded Carrots, Tobacco Onions, Crumbled Blue Cheese, House Made Blue Cheese Dressing

Passed Hors D'oeuvres

Seafood

(Choose Two)

Chilled Gulf Shrimp with Cocktail Sauce (GF | DF)
Buffalo Shrimp with Blue Cheese Dipping Sauce
Smoked Salmon & Cucumber with Dill Creme (GF)
Our Famous Ahi Tuna Nachos
Crab Cakes with Smoked Chili Remoulade
Maine Lobster Roll Sliders
Diver Scallops Pan Seared with Truffle Butter

Meat

(Choose Two)

Brazilian Steak Skewer with Chimichurri (GF | DF)
Beef on Weck Sliders with Horseradish Aoli
Albondigas: Spicy Spanish Tapas Meatballs
Chicken "Speedie" with Tzatziki Sauce
Bourbon Glazed Pork Belly
B.L.T. Deviled Eggs
Duck & Chevre Crostini with Luxardo Cherry Gastric

Vegetarian

(Choose one)

Mock "Crab" Cakes with Chili Veganaise (VG)
Stuffed Pepper Pierogi
Silver Dollar Grilled Cheese with Tomato Basil Shooters
Goat Cheese & Peppadew Arancini
Vegetable Potstickers with Thai Dipping Sauce (VG)
Spinach Stuffed Mushrooms
Cucumber & Hummus Canape (VG | GF)
Trinity of Canapes

Dinner Option 1

Plated Entrées

Choose three - Including One Vegetarian or Vegan

8oz USDA Choice Filet Mignon (GF)

Sauce Au Poivre, Dauphinoise Potato, Cippolini Onion, Market Vegetable

12 oz USDA Choice NY Strip Steak (GF)

Sauce Au Poivre, Dauphinoise Potato, Cippolini Onion, Market Vegetable

Pan Seared Halibut (GF)

Heirloom Tomato Beurre Blanc, Dauphinoise Potato, Fried Leeks, Market Vegetable
(Wild Salmon with Dill Caper Sauce may be Substituted)

Oven Roasted Free Range Chicken (GF)

White Wine and Fresh Herb Pan Sauce, Dauphinoise Potato, Fried Leeks, Market Vegetable

Chicken Saltimbocca (GF)

Prosciutto Wrapped Chicken Breast, Stuffed with Fontina & Sage Served with Charred Lemon & Peppercorn Pan Sauce, Dauphinoise Potato, Market Vegetable

Eggplant Napoleon (V)

Panko Crusted Eggplant Layered with Ricotta, Fresh Mozzarella, Homemade Marinara, Garlic Braised Rapini

Wild Mushroom Ragu (VG, GF)

Flat 12 Wild Mushrooms Braised with Tomatoes, Sweet Onions & Garlic over Vegan Polenta

Potato Substitutions

Roasted Garlic Russet Mashed (GF)

Roasted Fingerling Potatoes with Truffle Oil, Rosemary, and Sea Salt (GF)

Coffee & Tea Station

Locally Roasted Coffee & Assorted Teas to Pair with your Cake or Desserts, Cake will be cut & Displayed on the Station

Dinner Option 2

Taste of Terrace Buffet Dinner

When your guests can't decide, give them the best of everything

Hand-Carved Tenderloin of Beef

served with us jus, horseradish cream, sauce au poivre (GF)

Chicken Saltimbocca Roulade

wrapped with prosciutto de Parma, stuffed with fontina and sage, white wine and fresh herb pan sauce

Pan Seared Halibut or Wild Salmon

Heirloom tomato beurre blanc | Dill caper beurre blanc sauce (GF)

Roasted Potatoes

with truffle oil, rosemary, and sea salt (VG, GF)

Grilled medley of seasonal vegetables (GF)

Pasta

Roasted Flat 12 wild mushrooms, balsamic compound butter, campanelle pasta
& fresh herbs (V)

or

Summer vegetable scampi with penne pasta (V)

Notes:

*Substitutions are available, and our chefs love to be creative to create a unique experience for your guests

*Plated vegan & vegetarian entrees can easily be prepared with an advance count

Venue Rental Rates

- Venue rental benefits the Buffalo Olmsted Parks Conservancy, keepers of the park
- The building is climate controlled, with central cooling & heating in The Pan Am Room
- Marcy Casino is ADA accessible, with a gently sloping path to the building & indoor elevator
- Rental rates are plus tax only

Peak Season Rental Rates: May - October

Pan Am with Lower Terrace (50-250 ppl)

Saturdays & Holidays | \$2000

Fridays | \$1500

Sundays | \$1000

East Wing & Fireside Lounge (20-40 ppl)

Flat Rate | \$500

INCLUDES:

- private room
- setup & breakdown
- floor-length tablecloths & linen napkins
- matte gold Chiavari chairs
- private dressing room 2 hours prior to & for the duration of your event
- spacious covered patio with bistro lights & light white draping
- all necessary service wares: tables, glassware, china, flatware, staff

Food & Beverage Minimum

- A food & beverage minimum must be met to host an event at The Terrace
- A room fee will be assessed if required to meet the minimum
- Food & beverage (only) will have 22% service charge and current NYS tax added
- Minimum must be met prior to gratuity, tax, and the venue rental fee

Peak Season Minimums: May - October

Pan Am with Lower Terrace

Saturdays & Holidays | \$15,000

Fridays | \$10,000

Sundays | \$3,000

East Wing & Fireside Lounge

Flat Rate | \$1,500

Off-Peak Season Minimums: November - April

please inquire about specific dates to receive a quote for off-peak season minimums

Rose Garden & Lake Front

Permits

We gladly offer park permits for self-directed Rose Garden & Lake Front Ceremonies

Rate \$300