

WESTIN[®]
HOTELS & RESORTS

The Westin Buffalo Wedding Packages

Wedding Packages

Our wedding packages include complimentary overnight accommodations for the wedding couple the evening of the reception.

Platinum Package 185.

ONE-HOUR COCKTAIL RECEPTION

Choice of six tray-passed hors d'oeuvres

Choice of two stations

FOUR-COURSE PLATED WEDDING DINNER

Appetizer, salad, rolls & butter, entrée, coffee station

Wedding cake & cake cutting*

Miniature dessert station

BEVERAGES

Sparkling wine toast

Four-hour open bar of premium liquors, wines, beers, non-alcoholic beverages

Gold Package 155.

ONE-HOUR COCKTAIL RECEPTION

Choice of five tray-passed hors d'oeuvres

Choice of two stations

THREE-COURSE PLATED WEDDING DINNER

Appetizer or salad, rolls & butter, entrée, coffee station

Wedding cake & cake cutting*

Miniature dessert station

BEVERAGES

Sparkling wine toast

Four-hour open bar of premium liquors, wines, beers, non-alcoholic beverages

Silver Package 135.

ONE-HOUR COCKTAIL RECEPTION

Choice of four tray-passed hors d'oeuvres

Choice of one station

THREE-COURSE PLATED WEDDING DINNER

Salad, rolls & butter, entrée, coffee station

Wedding cake & cake cutting*

Miniature dessert station

BEVERAGES

Sparkling wine toast

Four-hour open bar of call selection of liquors, wines, beers, non-alcoholic beverages

*\$100 cake cutting fee will apply should cake be from an outside bakery

Passed Hors D'oeuvres

Platinum Package: pick six | Gold Package: pick five | Silver Package: pick four

Seafood

SMOKED SALMON CORNET

Chives, dill, lemon-crème fraîche

TUNA TIRADITO

Pineapple-green chile salsa, cilantro

SHRIMP COCKTAIL CUPS

Lemon, classic cocktail sauce

OYSTERS ON THE HALF SHELL

Green apple & cucumber mignonette

TUNA CRUDO CROSTINI

Toasted baguette, castelvetro olive tapenade, fennel pollen

MINI CRAB CAKES

Whole grain mustard sauce, chive

PAELLA CROQUETTE

Chorizo, sofritto, saffron aioli

Meat

GRILLED CHICKEN SKEWERS

Harissa glaze, lemon-dill yogurt

PROSCIUTTO & MELON SKEWER

Olive oil, aged balsamic vinegar

BRAISED SHORT RIB STEAMED BUN

Korean bbq, carrot & daikon pickle, scallion

ROASTED MINI BEEF MEATBALLS

San Marzano tomato, Parmigiano Reggiano, parsley

NY MAPLE GLAZED PORK BELLY

Black garlic aioli, crispy shallot

NASHVILLE HOT CHICKEN & WAFFLES

Hot honey, bread & butter pickle relish

WAGYU BEEF FRANKS

Puff pastry, spicy brown mustard

Vegetarian

CAPRESE SKEWER

Fresh mozzarella, heirloom cherry tomato, olive oil, balsamic, basil

MINI GRILLED CHEESE SANDWICH

Brioche, creamy tomato soup shooter

BRIE & FIG CROSTINI

Toasted baguette, fig jam, triple crème brie

BUFFALO CAULIFLOWER

House hot sauce, bleu cheese sauce, celery

MUSHROOM FRITTER

Lemon garlic aioli

AVOCADO TOAST

Toasted baguette, crushed avocado, lemon-avocado oil, Aleppo

FRIED GREEN TOMATO

Green goddess, chive

CARAMELIZED ONION & POTATO CROQUETTE

Gruyere cheese, chive

Food Stations

Platinum Package: pick two | Gold Package: pick two | Silver Package: pick one

Cocktail Hour Stations

CHEESE & CHARCUTERIE

Brie, goat cheese, smoked bleu cheese, manchego, prosciutto, soppressata, Spanish chorizo, dried and fresh fruit, jams, honey, whole grain mustard, toasted nuts, & assorted crackers

BUFFALO STATION

Mini beef on weck, classic Buffalo chicken wings, potato & cheese pierogi

MEZZE STATION

Hummus, Muhammara, tzatziki, marinated olives, grilled marinated vegetables, eggplant caponata, tomato & cucumber salad, grilled flatbreads

COMPOSED PASTA STATION

Orechiette, fennel sausage, broccoli rabe, chili flake, garlic, pecorino

Cavatelli, roasted flat #12 mushrooms, spinach, Parmigiano Reggiano

Rigatoni genovese, braised short rib ragu, ricotta, San Marzano tomato

VEGETABLE CRUDITÉ

Assortment of raw, roasted & pickled vegetables, avocado green goddess dip, toasted almond romesco sauce, spicy black bean hummus

TAKEAWAY TREATS +6. PER PERSON

(Choose one of the following)

Personalized Sugar Cookies

Assorted Macarons

S'mores Bites, Marshmallow, Dark Chocolate, Graham Crumb

Doughnut Holes, Vanilla Donut, Assorted Flavors

Assorted Popcorn: Chocolate, Caramel, Buffalo Spice

PENNY CANDIES +6. PER PERSON

Assortment of old fashion candy

Late Night Snack Station

Pulled pork sliders with house pickles, crispy chicken tenders with assorted sauces, tater tot nachos with pico de gallo, queso, jalapeños

A service charge, currently 15% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This is distributed to the employees providing services to you as a gratuity. An administrative charge, currently 8% of the total food and beverage revenue (plus all applicable taxes) will be added to all food and beverage charges. This administrative charge is for the administration of the function, is not a gratuity and will not be distributed as a gratuity to employees who provided service to the guests, but will instead be retained by the hotel to cover non-itemized costs of the event.

Pricing is per person unless noted otherwise.

Pricing is subject to change

Upgrades

Food Station Upgrades

RAW BAR +35. PER PERSON

Clams on the half shell, oysters on the half shell, jumbo shrimp cocktail, scallop ceviche, lipped mussels with mango chili salsa, lemons, cocktail sauce, mignonette verde

ZEPPOLI STATION +10. PER PERSON

Fried ricotta doughnuts, cinnamon sugar, caramel sauce, chocolate sauce

Bar Upgrades

BAR SNACKS +4. PER PERSON

Popcorn with Buffalo Spice

Wasabi, Rice Cracker, & Nut Mix

Rosemary & Sea Salt Mixed Nuts

Grissini Breadsticks

Cocktail Hour Upgrades

ACQUA FRESCA BAR +6. PER PERSON

(Choose three flavors)

Watermelon-Strawberry

Strawberry-Lemon

Cucumber-Honeydew

Hibiscus

Mango-Passion

Peach raspberry, mint

Tamarind, mint, orange

Grapefruit, mint, lime

Orange-Lime orange, lime, ginger ale

Ginger, Pear, Lime

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First Course

Platinum Package: pick one appetizer and one salad | Gold Package: pick one appetizer or salad
Silver Package: pick one salad

Plated Appetizers

RISOTTO

Arborrio rice, flat #12 mushroom
escabeche, aged sherry, pecorino, herbs

ROASTED PEACH & HEIRLOOM TOMATOES

Burrata cheese, arugula, basil-mint
salsa verde

CRAB & SHRIMP CANNELLONI

Lemon crème fraîche, spinach, herb salad

WAGYU MEATBALL

Creamy polenta, San Marzano tomato

Upgraded Appetizers

JUMBO LUMP CRAB CAKE

+16. PER PERSON

Whole grain mustard aioli, pickled
vegetable salad

Plated Salads

PANZANELLA SALAD

Grilled & marinated summer vegetables,
rustic croutons, ricotta salata, herbs,
white balsamic vinaigrette

ENDIVE & ARUGULA SALAD

Golden raisins, goat cheese, spiced
walnuts, champagne vinaigrette

KALE & SPINACH SALAD

Bleu cheese, red wine poached pear,
candied pecans, apple cider vinaigrette

MIXED GREEN SALAD

Shaved seasonal vegetables, croutons,
balsamic vinaigrette

CAESAR SALAD

Romaine, garlic & herb breadcrumbs,
shaved Parmigiano Reggiano, classic
Caesar dressing

ICEBERG "WEDGE" SALAD

Cherry tomatoes, pickled red onions,
bacon, cucumber, chives,
bleu cheese dressing

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Main Course

Platinum Package: pick two | Gold Package: pick two | Silver Package: pick two
Add an additional main course choice **+15. per person**

Plated Main Course

ROASTED FILET MIGNON #1

Yukon gold potato purée, lemon asparagus, red wine jus

ROASTED FILET MIGNON #2

Bleu cheese & leek bread pudding, roasted Flat #12 mushrooms, herb butter

ROASTED FILET MIGNON #3

Confit garlic & olive oil potatoes, sweet pepper & onion piperade, salsa verde

GRILLED SCOTTISH SALMON

Charred corn & summer vegetable succotash, basil pistou

SEARED SCOTTISH SALMON

White corn polenta, mascarpone, roasted baby carrots, walnut-carrot crisp

OLIVE OIL POACHED SCOTTISH SALMON

Eggplant & olive caponata, sundried tomato pesto

ROASTED CHICKEN BREAST

Sweet potato & roasted brussels sprout hash, red pepper coulis

SEARED CHICKEN BREAST

Yukon gold potato purée, lemon asparagus, lemon-thyme jus

ROASTED CHICKEN BREAST

Celeriac purée, vadouvan cauliflower, pistachio & sultana aigre-doux

GRILLED BRANZINO

Warm farro salad, artichoke & summer vegetable barigoule, herb oil

BRAISED BEEF SHORT RIB

Parmigiano polenta, roasted baby carrots, citrus gremolata

SHORT RIB & SALMON DUET

Braised beef short rib, roasted Scottish salmon, Yukon gold potato purée, lemon asparagus, red wine jus

ROASTED VEGETABLE TARTE TATIN

Herb goat cheese, puff pastry, petite greens, lemon vinaigrette

VEGETABLE LASAGNA

Grilled summer vegetables, herb ricotta, mozzarella, parmigiano reggiano, tomato sugo

Main Course (continued)

Platinum Package: pick two | Gold Package: pick two | Silver Package: pick two
Add an additional main course choice **+15. per person**

Upgraded Entrees

Add the following to any entrée above

4OZ BUTTER POACHED MAIN LOBSTER TAIL +25. PER PERSON

OSCAR STYLE, JUMBO LUMP CRAB CAKE +25. PER PERSON

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