

Statler Hospitality

at Statler City

Wedding Packages

Menus are Updated Seasonally with our Executive Chef's Personal Touch

Please Contact Us with any Questions or for Additional Information

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All Pricing is before NYS Tax and Service Charge

The Classic - \$85.00 Per Person

Package Includes:

Four-Hour Bar with Call Brand Liquors / 2 Bottled Beers / Bottled House Wines
Stunning Display of a Seasonal Antipasti Display
Champagne Toast for all Guests
Mixed Greens Salad with House Vinaigrette
Selection of Warm Assorted Breads & Fresh Whipped Butter
Entrée accompanied by Chef's Seasonal Vegetable, and Starch
Complimentary Entrée Tasting with Booking
Your Wedding Cake Served with a Chocolate dipped Strawberry & Coffee Service
(All Cake and Pastries must come from a Properly Insured Bakery)
Late Night Coffee Station
White Linen Service, Three Votive Candles on all Dinner Tables, and Gold Chiavari Chairs
Valet Service for all Guests

The Ellsworth - \$105.00 Per Person

Package Includes "The Classic" and:

Choice of Four Hand Passed Hors D'oeuvres
Wine Service with Dinner
2 Additional Bottled Beers (Imported)
Select One Premium Entrée at No Additional Charge

The Grande Dame - \$135.00 Per Person

Package Includes "The Ellsworth" and:

Fifth Hour of Bar
Premium Brand Liquors
Hand Passed Champagne Cocktail for Cocktail Hour
Choice of Five Hand Passed Hors D'oeuvres (Total of 5)
Late Night Cordials (On the Bar) - Sambuca, Frangelico, Baileys, and Kahlua
Filet Upgraded from 6oz. to 8oz.
*No Additional up charge for Entrée Selections

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Served Entrées:

Select Two Protein Entrées and One Vegetarian Entrée
(Chicken Fingers & French Fries available upon Request \$36.00 per Person)

Airline Chicken Breast (GF)

Fresh Herb Marinated Frenched Airline Chicken Breast topped with Infused Sundried Tomato & Basil
EVOO

Panko Breaded Boneless Chicken Breast

Stuffed with Sautéed Spinach, Sundried Tomatoes, Sharp Provolone Cheese with a Tomato Blush Sauce

Chicken Milanese

Breaded Boneless Chicken Breast topped with Arugula Salad, Bermuda Onions, Cucumber, Tomatoes, &
Gorgonzola Cheese in a Lemon Vinaigrette

Chicken Piccata

Egg Dipped & sautéed in White Wine Lemon Butter with Capers

Vegan Stir Fry (GF/DF)

Stir Fry Vegetables atop a Bed of Barley and Grilled Asian Marinated Tofu

Grilled Vegetable Risotto (GF)

Seasonal Vegetables & Fresh Herbs with a Hint of Lemon Zest

Portobello Mushroom Ravioli

served in a White Wine Mushroom Sauce

***Salmon** – Additional \$2 Per Person (GF Available upon Request)

Pan Seared and served with Spring Onion Yukon Crab Hash with a Lemon Vinaigrette

***Sea Bass** – Additional \$5 Per Person (GF Available upon Request)

Pan Seared and served with a Tomato Jam and Orzo

12oz Bone-In Berkshire Pork Chop (GF)

with Caramelized Onions in a Rosemary Red Wine Demi

***Bone-In Braised Short Ribs – additional \$4 per person**

Braised Short Rib with Root Vegetables in a Rich Demi served over Whipped Potatoes

***Filet Mignon (GF)**

Filet served with a Truffle Scented Demi

6oz. -Additional \$5 Per Person with Classic Package

8oz. -Additional \$8.50 Per Person with Classic Package

8oz.-Additional \$5 Per Person with Ellsworth Package

***Duet Entrees Available:**

Duet with Chicken, Salmon or Filet (with Truffle Butter) - Additional \$5.00 Per Person

Duet with Sea Bass- Additional \$10.00 Per Person

() Denotes Premium Entrée*

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Enhancements

Hand Passed Hors D'oeuvres

Priced per Piece / Minimum 20 Pieces per Selection

Your Event Coordinator will assist You in Choosing Quantities based on Your Number of Guests

Apple Wood Smoked Bacon Wrapped Scallops Served with a Hawaiian Pineapple BBQ Glaze \$3.50

Mini Panko Breaded Crab Cakes with a Cajun Remoulade Sauce \$3.50

Caramelized Onion and Smoked Gouda Quesadilla \$2.75

Pork Dumplings with Thai Sweet Chili Sauce \$3.00

Puff Pastry Pinwheel with Hard Salami, Asiago Cheese, Roasted Banana Peppers and Fresh Herbs \$3.50

Frenched Rack of Lamb Marinated with Fresh Herbs with English Mint Jelly \$7.00

Braised Short Rib Slider with Rosemary Aioli & Frizzled Onions \$5.50

Caprese Skewer with Cherry Tomato, Fresh Mozzarella, Fresh Basil and a Balsamic Glaze Drizzle \$3.00

Twice Baked Baby Red Potatoes with Bacon and Cheddar Cheese (Remove Bacon for Veg Option) \$3.00

Stuffed Mushrooms - Chorizo and Jack Cheese \$3.25

Bruschetta with Fresh Basil and Parmigiano-Reggiano Cheese \$2.50

Shrimp Shooters U26-U30 served with Cocktail Sauce and a Lemon Wedge \$2.50

Bang Bang Shrimp- Tempura Shrimp served with a Spicy Aioli Sauce \$3.00

Lobster Guacamole atop of a Crispy Corn Tortilla Chip \$4.00

Lobster Cobbler- Creamy Lobster in a Light Tart Shell with Crumb Topping \$4.25

Mini Grilled Gruyere Cheese with Tomato Bisque - \$4.00

Beverage Services

Hand Passed Champagne

\$4.00 per Person

Hand Passed Champagne Signature Cocktail

Choose from our Signature Selection

\$5.00 per Person

Berries & Bubbles Bar

Displayed Champagne with assorted fruits

\$6.00 per Person

Wine Service with Dinner

\$6.00 per Person

Call Brand Bar

5th Hour of Open Call Brand Bar

\$6.00 per Person

Premium Brand Bar

Upgrade to Premium Liquor

\$9.00 per Person

5th Hour of Open Premium Brand Bar

\$8.00 per Person

Infused Water Station

Rosemary Mint~~Cucumber~~Watermelon

Basil~~ Citrus (Lemon/Lime/Orange)

One Flavor \$1.50 per Person

Two Flavors \$2.00 per Person

Elaborate Coffee Station

Whipped Cream, Hot Chocolate, Shaved Dark & White Chocolate, Biscotti, Hazelnut Pirouette wafers & Straws, Flavored Syrups

\$3.50 per person

Add Two Flavored Sprinkles -\$1.50 per person
Caramel Sea Salt, Chocolate, White Chocolate, or Strawberry

Boozy Beans Coffee Bar (Attended Station)

Gourmet Coffee Served with Fresh Whipped Cream and Your Choice of the Following:

Irish- Irish Whiskey~~Kentucky- Bourbon

Italian - Amaretto~~Cuban- Spiced Rum

Includes Toppings from the

“Elaborate Coffee Station” as well as

Sambuca, Frangelico, Baileys, and Kahlua.

\$8.50 per Person

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Enhance Your Sit-Down Dinner Package:

Add a Soup Course

Italian Wedding - \$6.00 per Person

Classic Beef & Pork Meatballs, Spinach, Orzo & Chicken Broth

Tomato Bisque-\$6.00 per Person

Ripe Tomatoes, Caramelized Onions, Basil, Salt and a Touch of Romano Cheese Blended in a Light Cream

Vegan Carrot soup-\$6.00 per Person

Fresh Carrots, Red Bell Peppers, Onion, Garlic and Parsley Pureed in a Vegetable Broth

Beef Barley -\$7.00 per Person

Slow Cooked Beef, Carrots, Onions, Garlic, Shallots and Parsley in a Rich Beef Broth with Barley

Truffle Cauliflower Bisque- \$7.00 per Person

Creamy, Pureed Cauliflower, with a Hint of Truffle

Potato Bacon Cheddar-\$7.00 per Person

Potatoes, Smokey Applewood Bacon, Carrots, Celery, Onions, and Cheddar Cheese Blended into a Rich Creamy Soup

Upgrade Your Salad

Fall Mixed Greens - \$3.00 per Person

Roasted Kabocha Squash, Spaghetti Squash, and Banana Cornbread Croutons served with an Apple Cider Vinaigrette

Arugula Beet Salad- \$3.00 per Person

Roasted Beets, Ginger Poached Pears, Mandarin Orange, Feta Cheese, with a Citrus Vinaigrette

Iceberg Wedge - \$4.00 per Person

Crisp Apple Wood Smoked Bacon, Heirloom Tomatoes, Red Onion, and Crumbled Gorgonzola served with Homemade Blue Cheese Dressing

Add Desserts

Ice Cream Station *One Hour Manned Station* - \$7.50 per Person

Vanilla Ice Cream & Assorted Toppings, additional \$2.00 per Person for Chocolate Ice Cream

Banana Foster's Station *One Hour Manned Station* - \$8.50 per Person

Vanilla Bean Ice Cream, Butter, Brown Sugar & Cinnamon, Flambéed with Dark Rum

Assorted Cookie Tray - Serves 10-12 people - \$18.00 per Tray

Mini Assorted Dessert Tray - Serves 10-12 people - \$30.00 per Tray

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