



CATERING

2012 Atrium Wedding Packages
featuring the Niagara Atrium

One Robert Rich Way
Buffalo, New York 14213
716-878-8422
www.richscatering.com

WELCOME

THANK YOU FOR YOUR INTEREST
IN OUR CATERING SERVICES AT
RICH'S NIAGARA ATRIUM.

IF YOU HAVEN'T VISITED US FOR AN EVENT BEFORE,
WE'D LIKE TO SHARE WITH YOU JUST HOW UNIQUE IT IS.

*Our beautiful 60-foot high Atrium showcases
a replica of Niagara Falls with brick walkways
leading to a spacious area for dining and dancing.
You'll find that the rushing water and surrounding greenery
creates an open, relaxing setting.
Skirting the Atrium is a selection of private, professionally designed
conference rooms, available for meetings and other occasions.*

WHEN IT COMES TO GOOD TASTE, OUR PROFESSIONAL
CULINARY TEAM WILL PREPARE YOUR SELECTIONS
FROM OUR EXTENSIVE MENU,
WHICH CAN BE CUSTOMIZED TO SUIT ANY EVENT.
OUR PROFESSIONALLY TRAINED STAFF IS READY TO
PAMPER YOU AND YOUR GUESTS AND OUR EXPERIENCED
MANAGEMENT STAFF WILL TEND TO EVERY DETAIL
TO MEET YOUR INDIVIDUAL NEEDS.

An event at the Atrium is an event to be remembered!

PLEASE CALL (716) 878-8422
FOR AN APPOINTMENT
TO TOUR OUR PREMISES, BOOK YOUR OCCASION,
OR TO ACQUIRE ADDITIONAL INFORMATION.

***We look forward to the opportunity to impress you
and your guests with an unforgettable event!***

SAPPHIRE WEDDING PACKAGE

\$47.00 per person

Minimum of 150 ppl for Fridays & 200 ppl for Saturdays

BAR

4 Hour House Premium Bar

7 Crown Whiskey

Smirnoff Vodka

Bacardi Rum

Beefeater Gin

Old Grand Dad Bourbon

Dewar's Scotch

Southern Comfort

Whiskey Sours

Manhattans

Martinis

White Zinfandel

Chardonnay

Cabernet Sauvignon

Soda, Juices

Draft Beer

(Upgrade to Bottled Beer for \$2.00)

DOMESTIC CHEESE DISPLAY (1 HOUR)

Assorted Domestic Cheeses, Grapes,
Crackers, Breadsticks and Baguettes

Baked Brie ADD \$2.00 per person

SALAD

(CHOOSE ONE)

CLASSIC CAESAR

Romaine Lettuce, Parmesan Crisp, Crouton and Lemon Twist

CHEF SALAD

Iceberg Lettuce, Grape Tomatoes, Cucumbers, Black Olives, Carrot Curls,
Croutons and Balsamic Italian Vinaigrette

MESCLUN SALAD*

Mesclun Field Greens, Dried Cranberries, Dried Apricots, Candied Pumpkin Seeds,
Crumbled Goat Cheese and Citrus Vinaigrette

*ADD \$1.50 per person

CLASSIC ICEBERG WEDGE*

Crisp Bacon, Crumbled Blue Cheese, Grape Tomatoes and Buttermilk Ranch Dressing

*ADD \$1.50 per person

ENTREE

(CHOOSE THREE)

FRENCHED CHICKEN CHARDONNAY

Vegetable Wild Rice Pilaf, Boursin and Fines Herb Sauce

BASQUE FRENCHED CHICKEN

*Saffron Rice with Asparagus, Pork Chorizo, Roasted Red Pepper, Green Onions,
Cilantro, Grains of Paradise and Sofrito Beurre Blanc*

FRENCHED CHICKEN CAPRESE

*Basil Pesto, Herb Roasted Tomato, Provolone, Sundried Tomato Orzo
and Balsamic Red Wine Demi Sauce*

BUFFALO FRENCHED CHICKEN

*Roasted Fingerling Potatoes, Asparagus, Celery Carrot Slaw, Maytag Blue Cheese
and Frank's Red Hot Beurre Blanc*

LEMON AND ROSEMARY BRAISED BEEF SHORT RIB

*Roasted Fingerling Potatoes, Tomato, Carrot, Celery, Leeks, Red Onion,
Crimini Mushroom and Cabernet Demi Sauce*

FILET OF SIRLOIN

*Whipped Goat Cheese Chive Yukon Gold Potatoes, Roasted Crimini Mushrooms, Corn,
Sundried Tomato, Scallion and Cabernet Demi Sauce*

ROASTED PRIME RIB OF BEEF*

*Creamed Spinach, Roasted Potatoes and Thyme Jus
ADD \$2.00 per person

BLUE CRAB ENCRUSTED TILAPIA

*Forbidden Rice, Roasted Red Peppers, Fennel, Corn, Green Beans,
Pink Peppercorn Citrus Beurre Blanc and Frizzled Leeks*

MANGO SALMON

*Coconut Rice, Mango, Almonds, Roasted Red Bell Pepper,
Bok Choy and Sweet Ginger Beurre Blanc*

ROASTED SALMON

Fennel, Red Bell Pepper, Fingerling Potatoes and Lemon Beurre Blanc

BURGUNDY SALMON

Green Lentils, Bacon Lardons, Pearl Onions and Red Wine Beurre Rouge

VEGETARIAN OPTION AVAILABLE

DESSERT

CLIENT'S WEDDING CAKE

On a Painted Plate

COFFEE SERVICE

EMERALD WEDDING PACKAGE

\$57.00 per person

Minimum spending for Fridays is \$6,000 and Saturdays are \$7,500

BAR

Champagne Toast for all Guests
4 Hour House Premium Bar

7 Crown Whiskey

Smirnoff Vodka

Bacardi Rum

Beefeater Gin

Old Grand Dad Bourbon

Dewar's Scotch

Southern Comfort

Whiskey Sours

Manhattans

Martinis

White Zinfandel

Chardonnay

Cabernet Sauvignon

Soda, Juices

Draft Beer

Upgrade to Bottled Beer for \$2.00

IMPORTED & DOMESTIC CHEESE DISPLAY (1 HOUR)

Assorted Domestic and Imported Cheeses

Baked Brie (Choose from Sundried Tomato with Basil Pesto or Dried Fruit and Nut or Plain)

Crackers, Breadsticks, Flat Breads and Baguettes

BUTLER PASSED HORS D' OEUVRES (1 HOUR)

(CHOOSE THREE)

Spanakopita with Sundried Tomato Pesto & Feta

Brie with Raspberry Almond Phyllo

Shrimp Cocktail Spoon

Assorted Stuffed Mushrooms
(Spinach, Sausage and Crab Artichoke)

Caramelized Onion, Gruyere, Arugula Focaccia

Gruyere Prosciutto Puff Pastry

SALAD

(CHOOSE ONE)

CLASSIC CAESAR

Romaine Lettuce, Parmesan Crisp, Crouton and Lemon Twist

MESCLUN SALAD*

Mesclun Field Greens, Dried Cranberries, Dried Apricots, Candied Pumpkin Seeds,
Crumbled Goat Cheese and Citrus Vinaigrette

*ADD \$1.00 per person

CLASSIC ICEBERG WEDGE*

Crisp Bacon, Crumbled Blue Cheese, Grape Tomatoes and Buttermilk Ranch Dressing

*ADD \$1.00 per person

CHEF SALAD

Iceberg Lettuce, Grape Tomatoes, Cucumbers, Black Olives, Carrot Curls,
Croutons and Balsamic Italian Vinaigrette

ENTREE

(CHOOSE THREE)

FRENCHED CHICKEN CHARDONNAY

Vegetable Wild Rice Pilaf, Boursin and Fines Herb Sauce

BASQUE FRENCHED CHICKEN

Saffron Rice with Asparagus, Pork Chorizo, Roasted Red Pepper, Green Onions, Cilantro, Grains of Paradise and Sofrito Beurre Blanc

FRENCHED CHICKEN CAPRESE

Basil Pesto, Herb Roasted Tomato, Provolone, Sundried Tomato Orzo and Balsamic Red Wine Demi Sauce

BUFFALO FRENCHED CHICKEN

Roasted Fingerling Potatoes, Asparagus, Celery Carrot Slaw, Maytag Blue Cheese and Frank's Red Hot Beurre Blanc

MEDITERRANEAN CHICKEN

Cous Cous, Almonds, Green Olives, Raisins, Grape Salad and Preserved Lemon Demi Sauce

LEMON AND ROSEMARY BRAISED BEEF SHORT RIB

Roasted Fingerling Potatoes, Tomato, Carrot, Celery, Leek, Red Onion, Crimini Mushroom and Cabernet Demi Sauce

FILET OF SIRLOIN

Whipped Goat Cheese Chive Yukon Gold Potatoes, Roasted Crimini Mushrooms, Corn, Sundried Tomato, Scallion and Cabernet Demi Sauce

ROASTED PRIME RIB OF BEEF*

Creamed Spinach, Roasted Potatoes and Thyme Jus

**ADD \$2.00 per person*

TRUFFLED LOBSTER "MAC AND CHEESE"*

Maine Lobster, Campanelle Pasta, Lobster Mornay, Four Cheeses, Truffle, Tarragon and Chives

**ADD \$3.00 per person*

BLUE CRAB ENCRUSTED TILAPIA

*Forbidden Rice, Roasted Red Peppers, Fennel, Corn, Green Beans,
Pink Peppercorn Citrus Beurre Blanc and Frizzled Leeks*

MANGO SALMON

*Coconut Rice, Mango, Almonds, Roasted Red Bell Pepper,
Bok Choy and Sweet Ginger Beurre Blanc*

ROASTED SALMON

Fennel, Red Bell Pepper, Fingerling Potatoes and Lemon Beurre Blanc

BURGUNDY SALMON

Green Lentils, Bacon Lardons, Pearl Onions and Red Wine Beurre Rouge

VEGETARIAN OPTION AVAILABLE

DESSERT

WEDDING CAKE PROVIDED BY RICH'S DESSERT BUILDERS

Garnished with a Chocolate Covered Strawberry

COFFEE SERVICE

DIAMOND WEDDING PACKAGE

\$67.00 per person

Minimum spending for Fridays is \$6,000 and Saturdays are \$7,500

BAR

Champagne Toast for all Guests
4 Hour Ultra Premium Brands Bar

<i>Absolut Vodka</i>	<i>Canadian Club Whiskey</i>	<i>Di Saronno Amaretto</i>
<i>Grey Goose Vodka</i>	<i>Dewar's Scotch</i>	<i>Kahlua</i>
<i>Grand Marnier</i>	<i>Johnny Walker Red Scotch</i>	<i>Manhattans & Martinis</i>
<i>Bombay Sapphire Gin</i>	<i>Crown Royal</i>	<i>Soda, Juices</i>
<i>Captain Morgan Spiced Rum</i>	<i>Peachtree Schnapps</i>	<i>Draft Beer</i>
<i>Jim Beam Bourbon</i>	<i>Bailey's Irish Cream</i>	<i>(Upgrade to Bottled Beer for \$2.00)</i>
<i>White Zinfandel</i>	<i>Cabernet Sauvignon</i>	<i>Chardonnay</i>

STATIONARY HORS D'OEUVRE DISPLAY (1 HOUR)

Assorted Domestic and Imported Cheeses
Baked Brie (Choose from Beef on Weck, Sundried Tomato with Basil Pesto or Dried Fruit and Nut or Plain)
Fresh Vegetable Crudités, Assorted Fresh Fruit
Crackers, Breadsticks, Flat Breads and Baguettes
Assorted Charcuterie & Old World Breads with Assorted Dips, Seasoned Oils and Butter

BUTLER PASSED HORS D' OEUVRES (1 HOUR)

(CHOOSE THREE)

<i>Spanakopita with Sundried Tomato Pesto & Feta</i>	<i>Gruyere Prosciutto Puff Pastry</i>
<i>Shrimp Cocktail Spoon</i>	<i>Seared Tuna, Sweet Chili Sauce, Scallion, Cucumber Salad on a Crisp Wonton</i>
<i>Brie with Raspberry Almond Phyllo</i>	<i>Cheddar Biscuit with Jalepeno Jam</i>
<i>Assorted Stuffed Mushrooms (Spinach, Sausage and Crab Artichoke)</i>	<i>Croque Monsieur Focaccia (Black Forest Ham, Swiss and Dijon)</i>
<i>Bite Size Beef on Weck</i>	<i>Asparagus in Phyllo</i>

SOUP

(CHOOSE ONE)

CHICKEN CONSOMMÉ
Pastina and Julienne Vegetables

ITALIAN WEDDING SOUP
Ancini di Pepe, Spinach, Meatballs and Chicken Consommé

PASTA E FAGIOLI

Ditalini Pasta, Cannellini Beans, Garbanzo Beans and Light Vegetarian Broth

LOBSTER BISQUE

Baby Shrimp and Chives

OVEN ROASTED TOMATO BISQUE

Fresh Basil and Parmesan Croutons

SALAD

(CHOOSE ONE)

CLASSIC CAESAR

Romaine Lettuce, Parmesan Crisp, Crouton and Lemon Twist

MESCLUN SALAD

Mesclun Field Greens, Dried Cranberries, Dried Apricots, Candied Pumpkin Seeds, Crumbled Goat Cheese and Citrus Vinaigrette

CLASSIC ICEBERG WEDGE

Crisp Bacon, Crumbled Blue Cheese, Grape Tomatoes and Buttermilk Ranch Dressing

CHEF SALAD

Iceberg Lettuce, Grape Tomatoes, Cucumbers, Black Olives, Carrot Curls, Croutons and Balsamic Italian Vinaigrette

ENTRÉE

(CHOOSE THREE)

FRENCHED CHICKEN CHARDONNAY

Vegetable Wild Rice Pilaf, Boursin and Fines Herb Sauce

BASQUE FRENCHED CHICKEN

Saffron Rice with Asparagus, Pork Chorizo, Roasted Red Pepper, Green Onions, Cilantro, Grains of Paradise and Sofrito Beurre Blanc

FRENCHED CHICKEN CAPRESE

Basil Pesto, Herb Roasted Tomato, Provolone, Sundried Tomato Orzo and Balsamic Red Wine Demi Sauce

BUFFALO FRENCHED CHICKEN

Roasted Fingerling Potatoes, Asparagus, Celery Carrot Slaw, Maytag Blue Cheese and Frank's Red Hot Beurre Blanc

FRENCHED MEDITERRANEAN CHICKEN

Cous Cous, Almonds, Green Olives, Raisins, Grape Salad and Preserved Lemon Demi Sauce

DUCK CONFIT

*Farro, Pancetta, Swiss Chard, Caramelized Onions, Shiitake Mushrooms,
Dried Apricots, Pistachios and Orange Currant Sauce*

OSSO BUCCO

*Veal Shank, Whipped Yukon Gold Potatoes, Red Wine Braised Vegetables,
Crunchy Bread Crumbs and Lemon Confit Gremolata*

HONEY BRINED KUROBUTA PORK CHOP

*Cheddar Boursin Whipped Potatoes, Balsamic Caramelized Onions,
Dried Cherries and Port Wine Sauce*

LEMON AND ROSEMARY BRAISED BEEF SHORT RIB

*Roasted Fingerling Potatoes, Tomato, Carrot, Celery, Leek, Red Onion,
Crimini Mushroom and Cabernet Demi Sauce*

NY STRIP STEAK

10oz NY Strip, Parmesan Truffle Rosemary Hashbrown, Spinach and Bordelaise Sauce

FILET OF SIRLOIN

*Whipped Goat Cheese Chive Yukon Gold Potatoes, Roasted Crimini Mushrooms, Corn,
Sundried Tomato, Scallion and Cabernet Demi Sauce*

ROASTED PRIME RIB OF BEEF

Creamed Spinach, Roasted Potatoes and Thyme Jus

TRUFFLED LOBSTER “MAC AND CHEESE”

Maine Lobster, Campanelle Pasta, Lobster Mornay, Four Cheeses, Truffle, Tarragon and Chives

PAN SEARED SEA SCALLOPS

Truffled Yukon Gold Potatoes, Roasted Asparagus, Smoked Sea Salt and Chive Butter

BLUE CRAB ENCRUSTED TILAPIA

*Forbidden Rice, Roasted Red Peppers, Fennel, Corn, Green Beans,
Pink Peppercorn Citrus Beurre Blanc and Frizzled Leeks*

MANGO SALMON

*Coconut Rice, Mango, Almonds, Roasted Red Bell Pepper,
Bok Choy and Sweet Ginger Beurre Blanc*

ROASTED SALMON

Fennel, Red Bell Pepper, Fingerling Potatoes and Lemon Beurre Blanc

BURGUNDY SALMON

Green Lentils, Bacon Lardons, Pearl Onions and Red Wine Beurre Rouge

VEGETARIAN OPTION AVAILABLE

DESSERT

WEDDING CAKE PROVIDED BY RICH'S DESSERT BUILDERS

Garnished with a Chocolate Covered Strawberry

“CANDY STORE” STATION

Assorted Candies, Gummies and Chocolates with Paper Take Home Boxes

COFFEE SERVICE

GENERAL INFORMATION

COMPLIMENTARY SERVICES AVAILABLE:

CHAMPAGNE TOAST FOR BRIDAL TABLE, WHITE OR IVORY LINEN TABLE CLOTHS AND NAPKINS, MIRROR TILE CENTERPIECES, VOTIVE CANDLES, SKIRTED HEAD TABLE, CAKE AND GIFT TABLE, LOUNGE FOR BRIDAL PARTY, WEDDING CAKE CUT AND SERVED OR WRAPPED, NO BARTENDER FEE - EXCEPT FOR CASH BARS (\$200); CASH BARS ARE NOT PERMITTED AT WEDDINGS, PODIUM, MICROPHONE & TV/DVD

ADDITIONAL BANQUET SERVICES AVAILABLE:

A SELECTION OF ICE CARVINGS STARTING AT \$350.00 EACH, FULL ICE BARS ARE AVAILABLE AND PRICED UPON REQUEST, COAT CHECK SERVICE \$200.00 PER ATTENDANT (ONE ATTENDANT REQUIRED PER 100 GUESTS), THE ATRIUM IS AVAILABLE FOR WEDDING CEREMONIES FOR \$250.00 (INCLUDES REHEARSAL), AN ASSORTMENT OF LINEN COLORS ARE AVAILABLE, PRICING UPON REQUEST. CAKE CUTTING FEE MAY APPLY.

DEPOSITS:

THE ATRIUM REQUIRES A NON-REFUNDABLE \$1,000 DEPOSIT TO SECURE A DATE AND NONREFUNDABLE \$1,500 DEPOSIT SIX MONTHS PRIOR TO EVENT. THESE DEPOSITS WILL BE APPLIED TOWARD YOUR FINAL BILL AT FULL VALUE. IN THE EVENT THAT THE FUNCTION IS CANCELLED OR CHANGED, RICH'S CATERING RESERVES THE RIGHT TO RETAIN ALL DEPOSITS.

GUARANTEES:

A GUARANTEED NUMBER OF GUESTS TO BE SERVED IS TO BE RECEIVED BY RICH'S CATERING AT LEAST 10 DAYS PRIOR TO YOUR FUNCTION. IN THE EVENT THAT NO GUARANTEE IS RECEIVED, THE EXPECTED NUMBER OF GUESTS AS LISTED ON THE ORIGINAL CONTRACT WILL BE APPLIED. SATURDAY EVENING FUNCTIONS REQUIRE A MINIMUM SPENDING OF \$7500.00 ON FOOD & BEVERAGE BEFORE 8.75% SALES TAX & 20% IN SURCHARGES {SURCHARGE INCLUDES 15% GRATUITY & 5% NON GRATUITY ADMINISTRATIVE FEE}. FRIDAY EVENING FUNCTIONS REQUIRE A MINIMUM SPENDING OF \$6000.00 ON FOOD & BEVERAGE BEFORE 8.75% SALES TAX & 20% IN SURCHARGES {SURCHARGE INCLUDES 15% GRATUITY & 5% NON GRATUITY ADMINISTRATIVE FEE}. SUNDAY EVENTS HAVE A MINIMUM SPENDING REQUIREMENT OF \$6000.00 ON FOOD & BEVERAGE 8.75% SALES TAX & 20% IN SURCHARGES {SURCHARGE INCLUDES 15% GRATUITY & 5% NON GRATUITY ADMINISTRATIVE FEE}. ALL OTHER TIMES ARE SUBJECT TO A MINIMUM SPENDING OR APPROPRIATE ROOM CHARGE WILL BE APPLIED. HOLIDAYS & HOLIDAY WEEKENDS WILL HAVE A MINIMUM SPENDING REQUIREMENT DECIDED PER EVENT BASIS.

SECURITY:

RICH'S CANNOT ASSUME LIABILITY FOR DAMAGE OR LOSS OF ANY ITEMS LEFT IN OUR FACILITY, PRIOR TO, DURING OR FOLLOWING YOUR WEDDING, MEETING, OR BANQUET. RICH'S IS NOT RESPONSIBLE FOR ANY ACCIDENT OR INCIDENT OCCURING IN A RESTRICTED AREA.

BILLING:

UNLESS PREVIOUS ARRANGEMENTS ARE MADE, ALL FUNCTIONS MUST BE PAID FOR BY CASH OR CERTIFIED CHECK. (CREDIT CARDS ARE NOT ACCEPTED FOR FINAL PAYMENT). BAR EXTENSIONS WILL BE \$3.00 PER PERSON PER HOUR BASED ON THE ORIGINAL NUMBER OF GUESTS IN ATTENDANCE.

MISCELLANEOUS:

8.75% SALES TAX & 20% IN SURCHARGES {SURCHARGE INCLUDES 15% GRATUITY & 5% NON GRATUITY ADMINISTRATIVE FEE} WILL BE ADDED TO ALL CHARGES. THERE IS A \$300.00 ROOM CHARGE FOR ALL PROMS. MENU OFFERINGS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE. NO FOOD OR BEVERAGE SHALL BE BROUGHT INTO OR REMOVED FROM THE BANQUET FACILITIES WITHOUT THE PERMISSION OF THE MANAGEMENT. WE REQUEST THAT YOU COMPLY WITH THE CONTRACTED TIME SCHEDULE, AS THERE MAY BE A FUNCTION BEFORE OR AFTER YOUR EVENT. ANYONE CONSUMING ALCOHOLIC BEVERAGES MUST BE 21 YEARS OF AGE OR OLDER. RICH'S RESERVES THE RIGHT TO REFUSE SERVICE TO ANYONE. RICH'S HAS A 1:00 A.M. CURFEW FOR ALL SERVICE. WE ARE HAPPY TO PROVIDE MINIMAL SET-UP FOR YOUR WEDDING OR EVENT SUCH AS PUTTING OUT FAVORS, CENTERPIECES, ETC. WE DO NOT ASSEMBLE ITEMS AND WHAT WE CONSIDER EXCESSIVE SET UP, STRINGING ADDITIONAL LIGHTS, DECORATING GAZEBO OR BRIDGES, THEME WEDDINGS, ETC. WILL BE BILLED AT A MINIMUM OF \$200.00 SET UP CHARGE. PACKAGE PRICES ARE STRUCTURED TO MEET A CERTAIN FINANCIAL CRITERIA, WE CANNOT REMOVE THE LIQUOR AMOUNT FOR ANYONE UNDERAGE, IT IS YOUR PRIVILEGE TO INVITE WHOMEVER YOU CHOOSE TO YOUR WEDDING BUT THE PACKAGE PRICE WILL REMAIN INTACT. IF YOU HAVE YOUNG CHILDREN 10 AND UNDER AND SPECIAL CHILDREN'S MEALS ARE ORDERED FOR THAT PURPOSE, THAT WILL FALL UNDER A DIFFERENT CATEGORY. FRIDAY WEDDINGS MAY NOT BEGIN BEFORE 5:00PM.

NOTES