

RICH'S

**CATERING &
SPECIAL EVENTS**

*The Atrium
at Rich's*

2018 Wedding Menu

One Robert Rich Way
Buffalo, New York 14213
716-878-8422

www.richscatering.com

VOTED WNY'S BEST
CATERER BY BUFFALO
SPREE MAGAZINE



Welcome

Thank you for your interest
in Rich's Catering & Special Events!

**Our beautiful state of the art facility is a unique
& spacious reception venue.**

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 service is impeccable.

Our event planning will be flawless
from cuisine to décor.

**An event by Rich's Catering & Special Events
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 the wedding of your dreams!**

Frequently Asked Questions

How many guests is the maximum capacity?

We can host up to 350 guests for a wedding!

Where do guests park?

Parking is free! There is a full parking lot in front of the Atrium building. Overflow parking is available across Niagara Street in the large lot on the corner of West Ferry and Niagara Street.

If we have our ceremony on site where would we get married?

The ceremony can either take place behind the fireplace or on the dance floor. If the ceremony is on the dance floor the guests would be seated at their dinner tables during the ceremony.

If we have our ceremony on site where can we take pictures during cocktail hour?

We will take care of escorting your guests to the cocktail area at that time and you will be able to have your photos taken by the fireplace. Due to the short time period, couples are unable to leave the property between the ceremony and dinner for photos. If you would like photos taken elsewhere we suggest you plan to have them completed before the ceremony so you both can be on site at least 30 minutes prior to start time.

Is there a bridal suite available?

Yes there is! We have a separate room available for the bridal party to store any belongings as well as enjoy light food and drinks before their guests arrive.

What time can we arrive to get ready?

Anytime that day after 11am is fine to arrive as we will have the bridal suite ready for you at that time.

I really want a backdrop, up lights, and specialty linen; can we bring that in ourselves?

No, all food, backdrops, up lights, linens and on-site coordination are exclusively provided by Rich's Catering & Special Events.

What does on-site coordination mean?

One of the greatest perks of having your wedding with us is that we handle everything! The team at Rich's will set up all of your place cards, favors, gift box, sign in book, and other wedding articles. They also take on all time management of the event for you. This way you are always on track and can truly enjoy every minute of your special day without having to worry about a thing.

How long does dinner take?

Typically a salad, entrée, and dessert course can be completed in 50-60 minutes depending on how fast or slow the guests eat. If a soup course is added, add 15 minutes.

We see that two of the packages include a wedding cake, is that just a basic generic cake?

Not at all! You will get to meet with the pastry chef from Cookie Patisserie & Bakery to design your custom cake and choose the flavors by having a cake tasting.

How do I know if my DJ has all of the necessary equipment to hook up to Rich's sound system?

There are 3 DJs on our exclusive DJ list approved by Rich's Catering & Special Events to provide their services for any event held in the Atrium @ Rich's: Whirlin' Disc Sound, Toy Bros. Entertainment and CJ Sound. These DJs have all worked at the Atrium and therefore have all of the necessary equipment and are very familiar with our sound system.

How do I know if my band has all of the necessary equipment to hook up to Rich's sound system?

All live bands must be preapproved by Rich's Catering & Special Events management. Once approved Rich's will work with them to ensure they know the necessary equipment needed.

How many bars are there?

We staff 1 bartender per 100 guests. Typically there is 1 double bar set up for weddings up to 200 guests and 2 separate bars for weddings with more than 200 guests during cocktail hour. During dinner service the bars must be closed. As soon as dinner service is finished 1 bar will re-open for the remainder of the event.

Sapphire Wedding Package

\$59.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, champagne toast for the head table, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, onsite event manager for entire event. Placement of: place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding.

Minimum spending requirements are outlined in the general information section of this menu.

Ask us about our complimentary hotel room for the newlyweds
on their wedding night at the Hampton Inn & Suites
or the Courtyard Marriott Canalside!

Bar

4 hour house brands bar

No shots!

“Nothing good comes from doing shots!”

Smirnoff Vodka	Bacardi Silver Rum	Whiskey Sours	Riesling
Smirnoff Citrus	Bacardi Gold Rum	Manhattans	Draft Beer
Smirnoff Raspberry Twist	Famous Grouse Scotch	Martinis	Soda
Smirnoff Orange Twist	Old Grand Dad Bourbon	Chardonnay	Juices
Beefeater Gin	Seagram's 7	Cabernet Sauvignon	

Add champagne toast for \$3.00 per person
Upgrade to bottled beer for \$2.00 per person

Cheese Display {1 hour}

cheddar, pepperjack, swiss, smoked cheddar, peppadew cheddar,
grapes, dried fruit, nuts, jams & preserves

Baked Brie
{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



Stuffed Banana Pepper, Italian Sausage, Four Cheese, Pomodoro Sauce

Salad Course

Garden Salad

iceberg and romaine lettuce, tomatoes, cucumbers, radish, carrots, house made croutons,
lemon balsamic dressing

Entrée Course

{Choose 3 entrees & 1 vegetarian OR Choose 1 duo entrée & 1 vegetarian}

Chicken Chardonnay

fingerling smashed potatoes, boursin creamed spinach, chive butter, fine herb sauce



Frenched Chicken Piccata

forbidden rice, lemon confit, grilled julienne vegetables, piccata sauce



“Beef on Weck”

filet of sirloin, caraway potato puree, creamed spinach, horseradish sauce,
cabernet demi sauce, fried pickled shallots



Filet of Sirloin

creamed bacon potato puree, roasted vegetable tart, cabernet demi sauce



Salmon

dijon potato puree, roasted carrots, dill, pickled cucumber, compressed fennel,
braised fennel, orange beurre blanc



Roasted Salmon

spinach soubise, purple fingerling potatoes, sea bean, asparagus, lemon confit,
anise beurre blanc

Duo Entrée Option

Filet of Sirloin & Jumbo Prawn

potato mousseline, julienne vegetables, fines herb butter, green peppercorn horseradish demi



Filet of Sirloin & Frenched Chicken Breast

garlic confit potato puree, roasted vegetable tart, bordelaise sauce

Vegetarian

Roasted Vegetable "Osso Buco"

carrot, king oyster mushroom, red pearl onion, chives, celery root potato puree,
cabernet vegetable demi sauce



Fall / Winter Rollatini

zucchini, wild mushroom risotto, pecans, butternut squash, sage, brown butter crumble



Spring Rollatini

zucchini, asparagus risotto, braised fennel, celeriac puree, pea shoots, fennel chip



Summer Rollatini

zucchini, tomato basil risotto, confit of tomato garlic and shallot, cacio e pepe sauce,
parmesan crumble, fried basil



Cauliflower

roasted cauliflower, fontina parmesan panna, charred onion, preserved lemon,
cauliflower parmesan black pepper crumble, parsley



Kid's Meal Package

10 & under

\$17.95 per child (in place of package price)

includes salad, chicken fingers, french fries, dessert,
and unlimited soda bar



Dessert Course

Serve or station client's wedding cake



Coffee Service



Coffee & Dessert Station

with cream puffs and assorted cookies
regular coffee, decaf coffee, tea, flavored syrups,
whipped topping, cream, sugar, sugar substitute

Emerald Wedding Package

\$75.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, champagne toast for the head table, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, onsite event manager for the entire event, placement of: place cards, toasting glasses, cake knife set, restroom amenities, sign in book, gift box, and favors along with pack up service at the end of the wedding.

Minimum spending requirements are outlined in the general information section of this menu.

Ask us about our complimentary hotel room for the newlyweds
on their wedding night at the Hampton Inn & Suites
or the Courtyard Marriott Canalside!

Bar

Champagne toast for all guests
4 hour premium brands bar

No shots!

“Nothing good comes from doing shots!”

Absolut Vodka	Bombay Sapphire Gin	Disaronno Amaretto	Riesling
Absolut Citron	Dewar's Scotch	Peachtree Schnapps	Cabernet Sauvignon
Absolut Raspberry	Jim Beam Bourbon	Southern Comfort	Draft Beer
Absolut Mandarin	Canadian Club Whiskey	Bailey's Irish Cream	Soda
Mount Gay Gold Rum	Manhattans	Kahlua	Juices
Mount Gay Silver Rum	Martinis	Chardonnay	

Upgrade to bottled beer for \$2.00 per person

Cheese Display {1 hour}

cheddar, pepperjack, swiss, smoked cheddar, peppadew cheddar,
grapes, dried fruit, nuts, jams & preserves

Baked Brie
{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



Stuffed Banana Pepper, Italian Sausage, Four Cheese, Pomodoro Sauce

Passed Hors D'oeuvres

{Choose 3}

Scallop B.L.T.
tomato bacon jam, cucumber,
potato crisp
add \$0.50 per person
❧

Chicken Parmesan
chicken "croquette", tomato jam,
fresh mozzarella, basil
❧

Chicken "Taco"
tortilla chicken "croquette", pico de gallo,
cilantro
❧

Chicken Swedish Meatballs
classic sauce, chives
❧

Ricotta Gnocchi
basil aioli
❧

Fried Bologna Slider
sautéed onion, whole grain mustard aioli
❧

Lox & Chips
potato chip, crème fraiche, capers,
fennel cured salmon
❧

Bacon and Eggs Tartlet
chive egg yolk mousse, crisp prosciutto
❧

Bistro Steak
ny strip, caramelized onion puree,
blue cheese, crisp shallot

White Pizza
grilled dough, garlic oil, roma tomato,
fresh mozzarella, fried basil
❧

Bite Size Beef on Weck Slider
shaved roast beef, horseradish aioli,
slider roll
❧

Bite Size Buffalo Chicken Slider
crispy chicken, frank's red hot, blue cheese,
slider roll
❧

Caprese
fresh mozzarella, cherry tomato,
fresh basil, balsamic
❧

Sausage Stuffed Peppadew
basil crème
❧

White Truffle Arancini
fried shitake, béchamel
❧

Beet & Berry Bruschetta
pickled strawberry, grape, golden beet,
whipped goat cheese, crostini
❧

Cajun Shrimp
butterflied shrimp, andouille, bell pepper,
celery, onion, pimento cheese

Salad Course

{Choose 1}

Garden Salad
iceberg and romaine lettuce, tomatoes, cucumbers, radish, carrots, house made croutons,
lemon balsamic dressing
❧

Baby Greens
shaved fennel, pickled dried cherries, crumbled goat cheese, seed granola,
orange zest, house vinaigrette
❧

Tri Colored Caesar
romaine, radicchio, frisee, classic caesar dressing, parmesan crisp, lemon
add \$1.50 per person
❧

Classic Wedge Salad
baby iceberg, bacon, tomato, pickled red onion,
buttermilk blue cheese dressing, chives
add \$1.50 per person

Entrée Course

{Choose 3 entrees & 1 vegetarian OR Choose 1 duo entrée & 1 vegetarian}

Chicken Chardonnay

fingerling smashed potatoes, boursin creamed spinach, chive butter, fine herb sauce



Frenched Chicken Piccata

forbidden rice, lemon confit, grilled julienne vegetables, piccata sauce



Chicken "B.L.T."

b.l.t. risotto, bacon, arugula, tomatoes, "ranch" cream, bacon lardons, fried chives



Basque Frenched Chicken

saffron rice, asparagus, chicken chorizo, roasted red pepper, green onions,
cilantro, sofrito beurre blanc



Pan Roasted Chicken Breast "Flavors of Cassoulet"

smoked potato puree, heirloom baby carrots, oven dried tomato "confit", haricot verts,
bacon, chicken sausage, jus gras



"Beef on Weck"

filet of sirloin, caraway potato puree, creamed spinach, horseradish sauce,
cabernet demi sauce, fried pickled shallots



Filet of Sirloin

creamed bacon potato puree, roasted vegetable tart, cabernet demi sauce



Beef & Potatoes

filet of sirloin, crispy potatoes, creamed spinach puree, oyster mushrooms,
cabernet demi sauce, pickled mustard seeds



Blue Crab Encrusted Sole

forbidden rice, roasted red pepper, fennel, corn, green beans, citrus beurre blanc,
crispy leeks



Salmon

dijon potato puree, roasted carrots, dill, pickled cucumber, compressed fennel,
braised fennel, orange beurre blanc



Roasted Salmon

spinach soubise, purple fingerling potatoes, sea bean, asparagus, lemon confit,
anise beurre blanc



Duo Entrée Option

Filet of Sirloin & Jumbo Prawn
potato mousseline, julienne vegetables, fines herb butter, green peppercorn horseradish demi



Filet of Sirloin & Frenched Chicken Breast
garlic confit potato puree, roasted vegetable tart, bordelaise sauce



Filet of Sirloin & Lump Crab Cake
béarnaise potato puree, asparagus zucchini spinach tart, jus gras, chives



Pan Roasted Chicken Breast & Faroe Island Salmon
toasted ancient grains (sorghum, lemon confit, parsley), farmstand vegetable bagna cauda,
pink peppercorns, lemon beurre blanc

Vegetarian

Roasted Vegetable “Osso Buco”
carrot, king oyster mushroom, red pearl onion, chives, celery root potato puree,
cabernet vegetable demi sauce



Fall / Winter Rollatini
zucchini, wild mushroom risotto, pecans, butternut squash, sage, brown butter crumble



Spring Rollatini
zucchini, asparagus risotto, braised fennel, celeriac puree, pea shoots, fennel chip



Summer Rollatini
zucchini, tomato basil risotto, confit of tomato garlic and shallot, cacio e pepe sauce,
parmesan crumble, fried basil



Cauliflower
roasted cauliflower, fontina parmesan panna, charred onion, preserved lemon,
cauliflower parmesan black pepper crumble, parsley

Kid’s Meal Package

10 & under

\$17.95 per child (in place of package price)
includes salad, chicken fingers, french fries, dessert,
and unlimited soda bar

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery



Coffee Service



Coffee & Dessert Station
with assorted cookies, brownies, & cream puffs
regular coffee, decaf coffee, tea, flavored syrups,
whipped topping, creamer, sugar, sugar substitute

Diamond Wedding Package

\$90.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, champagne toast for the head table, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, onsite event manager for entire event, placement of: place cards, toasting glasses, cake knife set, restroom amenities, sign in book, gift box, and favors along with pack up service at the end of the wedding.

Minimum spending requirements are outlined in the general information section of this menu.

Ask us about our complimentary hotel room for the newlyweds on their wedding night at the Hampton Inn & Suites or the Courtyard Marriott Canalside!

Bar

Champagne toast for all guests
4 hour ultra-premium brands bar
No shots!

“Nothing good comes from doing shots!”

Grey Goose Vodka	Hendricks Gin	Disaronno Amaretto	Chardonnay
Grey Goose Citron	Johnny Walker Red Scotch	Grand Marnier	Riesling
Grey Goose L'orange	Woodford Reserve Bourbon	Peachtree Schnapps	Draft Beer
Grey Goose La Poire	Crown Royal Whiskey	Southern Comfort	Soda
Captain Morgan White Rum	Manhattans	Bailey's Irish Cream	Juices
Captain Morgan Spiced Rum	Martinis	Cabernet Sauvignon	

Upgrade to bottled beer for \$2.00 per person

Cheese Display {1 hour}

cheddar, pepperjack, swiss, smoked cheddar, peppadew cheddar, grapes, dried fruit, nuts, jams & preserves

Baked Brie
{Choose 1}

Sundried Tomato Basil, Pomodoro Sauce



Wild Mushroom, Red Wine Truffle Demi Sauce



Caramelized Onion, Bacon, Roasted Garlic Boursin Sauce



Stuffed Banana Pepper, Italian Sausage, Four Cheese, Pomodoro Sauce

Passed Hors D'oeuvres

{Choose 3}

Scallop B.L.T.
tomato bacon jam, cucumber,
potato crisp
❧

Chicken Parmesan
chicken "croquette", tomato jam,
fresh mozzarella, basil
❧

Chicken "Taco"
tortilla chicken "croquette", pico de gallo,
cilantro
❧

Chicken Swedish Meatballs
classic sauce, chives
❧

Caprese
fresh mozzarella, cherry tomato,
fresh basil, balsamic
❧

Crab Cakes
remoulade, fried capers
❧

Sausage Stuffed Peppadew
basil crème
❧

Beet & Berry Bruschetta
pickled strawberry, grape, golden beet,
whipped goat cheese, crostini
❧

Bacon & Eggs Tartlet
chive egg yolk mousse, crisp prosciutto
❧

Shrimp Tostado
monterey jack, citrus cream, cilantro
❧

Bistro Steak
ny strip, caramelized onion puree,
blue cheese, crisp shallot

White Pizza
grilled dough, garlic oil, roma tomato,
fresh mozzarella, fried basil
❧

Bite Size Beef on Weck Slider
shaved roast beef, horseradish aioli,
slider roll
❧

Bite Size Buffalo Chicken Slider
crispy chicken, frank's red hot, blue cheese,
slider roll
❧

White Truffle Arancini
fried shitake, béchamel
❧

Ricotta Gnocchi
basil aioli
❧

Shrimp Roll
cocktail shrimp "salad", top split bun
❧

Fried Bologna Slider
sautéed onion, whole grain mustard aioli
❧

Lox & Chips
potato chip, crème fraiche, capers,
fennel cured salmon
❧

Cajun Shrimp
butterflied shrimp, andouille, bell pepper,
celery, onion, pimento cheese
❧

Smoked Beef Brisket Croquette
sour cream caramelized onion jam
❧

Spinach and Artichoke Tartlet
spinach, artichoke, gruyere

Soup Course

{Choose 1}

Chicken Consommé

braised carrots, celery, fennel, onion, farfalline pasta



Corn & Lobster Bisque

corn, bell pepper, chives



Minestrone

basil oil, crostini



Italian Wedding

meatballs, spinach, carrots, celery,
onion, acini de pepe



Oven Roasted Tomato Fennel

quinoa crispies, parsley oil



Salad Course

{Choose 1}

Tri Colored Caesar

romaine, radicchio, frisee, classic caesar dressing, parmesan crisp, lemon



Garden Salad

iceberg and romaine lettuce, tomatoes, cucumbers, radish, carrots,
house made croutons, lemon balsamic dressing



Baby Greens

shaved fennel, pickled dried cherries, crumbled goat cheese, seed granola,
orange zest, house vinaigrette



Classic Wedge

baby iceberg, bacon, tomato, pickled red onion,
buttermilk blue cheese dressing, chives

Entrée Course

{Choose 3 entrees & 1 vegetarian OR Choose 1 duo entrée & 1 vegetarian}

Chicken Chardonnay

fingerling smashed potatoes, boursin creamed spinach, chive butter, fine herb sauce



Pan Roasted Chicken Breast “Flavors of Cassoulet”

smoked potato puree, heirloom baby carrots, oven dried tomato “confit”, haricot verts, bacon, chicken sausage, jus gras



Buffalo Chicken

bacon potato “salad”, roasted asparagus, carrot celery slaw, frank’s beurre blanc, crumbled blue cheese & celery slaw



Chicken “B.L.T.”

b.l.t. risotto, bacon, arugula, tomatoes, “ranch” cream, bacon lardons, fried chives



Basque Frenched Chicken

saffron rice, asparagus, chicken chorizo, roasted red pepper, green onions, cilantro, sofrito beurre blanc



Frenched Chicken Piccata

forbidden rice, lemon confit, grilled julienne vegetables, piccata sauce



Frenched Chicken Marsala

toasted wild mushroom orzo, roasted vegetable timbale, marsala sauce, fried shiitake mushrooms



Frenched Chicken Caprese

basil pesto, herb roasted tomato, provolone, basil boursin orzo, roasted red peppers, spinach, balsamic red wine demi sauce



“Beef on Weck”

filet of sirloin, caraway potato puree, creamed spinach, horseradish sauce, cabernet demi sauce, fried pickled shallots



Beef Two Ways

24 hour beef short rib, croquette of truffle beef short rib, chive potato puree, haricots verts, wild mushroom, banyuls demi sauce



Filet of Sirloin

creamed bacon potato puree, roasted vegetable tart, cabernet demi sauce

Beef & Potatoes

filet of sirloin, crispy potatoes, creamed spinach puree, oyster mushrooms,
cabernet demi sauce, pickled mustard seeds



Pork Saltimbocca

prosciutto, fried sage, madeira demi, cavatelli, wild mushroom ragu,
rapini, pancetta crisp



Blue Crab Encrusted Sole

forbidden rice, roasted red pepper, fennel, corn, green beans, citrus beurre blanc,
crispy leeks



Salmon

dijon potato puree, roasted carrots, dill, pickled cucumber, compressed fennel,
braised fennel, orange beurre blanc



Roasted Salmon

spinach soubise, purple fingerling potatoes, sea bean, asparagus, lemon confit,
anise beurre blanc



Peppercorn Crusted Salmon

vermouth scented cream, dijonaise fingerling potatoes, braised fennel leeks,
citrus salad



Pan Seared Scallops

bacon whipped potatoes, asparagus, brown butter beurre blanc, truffle crispy shallots



Roasted Scallops

smoked potato puree, leeks, celery, asparagus, brown butter almond crumble,
lemon caper beurre blanc



Roasted Jumbo Prawns

togarashi cheddar polenta, andouille sausage, bell peppers, sauce sofrito,
cheddar corn fritter, salsa verde



Pan Seared Halibut

roasted garlic potato puree, bell pepper confit, chipotle beurre blanc

Upgrade Seasonally Priced



Pan Seared Halibut

chorizo, white bean, leeks, celery, herb roasted tomato, sauce bouillabaisse,
saffron rouille

Upgrade Seasonally Priced

Duo Entrée Option

Filet of Sirloin & Jumbo Prawn
potato mousseline, julienne vegetables, fines herb butter, green peppercorn horseradish demi



Filet of Sirloin & Frenched Chicken Breast
garlic confit potato puree, roasted vegetable tart, bordelaise sauce



Filet of Sirloin & Lump Crab Cake
béarnaise potato puree, asparagus zucchini spinach tart, jus gras, chives



Pan Roasted Chicken Breast & Faroe Island Salmon
toasted ancient grains (sorghum, lemon confit, parsley), farmstand vegetable bagna cauda,
pink peppercorns, lemon beurre blanc

Vegetarian

Roasted Vegetable “Osso Buco”
carrot, king oyster mushroom, red pearl onion, chives, celery root potato puree,
cabernet vegetable demi sauce



Fall / Winter Rollatini
zucchini, wild mushroom risotto, pecans, butternut squash, sage, brown butter crumble



Spring Rollatini
zucchini, asparagus risotto, braised fennel, celeriac puree, pea shoots, fennel chip



Summer Rollatini
zucchini, tomato basil risotto, confit of tomato garlic and shallot, cacio e pepe sauce,
parmesan crumble, fried basil



Cauliflower
roasted cauliflower, fontina parmesan panna, charred onion, preserved lemon,
cauliflower parmesan black pepper crumble, parsley

Kid’s Meal Package

10 & under

\$17.95 per child (in place of package price)

Includes salad, chicken fingers, french fries, dessert,
and unlimited soda bar

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery
garnished with a complimenting sauce



Coffee Service



Platters of Dark Chocolate Truffles
served to each table



Dessert Assortment & Coffee Bar

brownies, assorted cookies, assorted handmade bite size desserts
(raspberry almond bars, éclairs, carrot cake, luscious lemon bars, brownies,
seasonal cheesecake squares, streusel berry bars, ginger pecan bars),
regular coffee, decaf coffee, tea, flavored syrups,
whipped topping, creamer, sugar, sugar substitute

Late Night Station

Add a late night station to any of our wedding packages!

Warm Baked Dip Stations

\$7.50 per person

Choose 3

Buffalo Chicken

pulled chicken, cheddar, frank's hot sauce,
blue cheese, flatbreads, crostini

Stuffed Banana Pepper

italian sausage, caramelized banana peppers,
four cheese, basil, flatbreads, crostini

Spinach and Artichoke

artichokes, baby spinach, gruyere, parmesan,
buttered breadcrumb, flatbreads, crostini

Corn and Crab

blue crab, corn, bell pepper, onion, old bay, cheddar,
truffled potato chip crust, flatbreads, crostini

Chorizo Queso Fundido

mexican chorizo, tomato, green chile, monterey jack,
cheddar, cream cheese, scallion, corn tortilla chips



Pretzels & Cheese

fresh baked soft pretzels with a beer cheese sauce and mustard

\$3.75 per person



Mini Chicken Finger Subs

\$3.75 per person



Mini Beef on Weck

\$4.25 per person



Hot Dog Bar

hot dogs, buns, ketchup, mustard, relish, pickles,
sauerkraut, chili, cheese sauce, chopped onions

\$6.00 per person



Pizza & Wings

\$6.75 per person



Poutine

fries, gravy, cheese curds

\$6.50 per person



Sliders & Chips

bacon cheeseburger sliders, buffalo chicken sliders,
and crab cake sliders with house made potato chips

\$8.00 per person



Nacho/Taco Bar

tortilla chips, flour tortillas, ground beef, grilled chicken strips,
lettuce, tomato, shredded cheese, onions, salsa, cheese sauce,
olives, jalapenos, guacamole, sour cream

\$9.00 per person



Walk Around Tacos

individual bags of Doritos & Fritos with toppings of ground beef,
shredded cheese, shredded lettuce, salsa, sour cream

\$7.00 per person



Chips & Dip

house made chips, caramelized onion dip, dill dip & ranch dip

\$3.75 per person



Popcorn Bar

fresh popped buttered popcorn with 3 assorted flavored shakes to flavor popcorn

\$4.50 per person



Cotton Candy

2 flavors of cotton candy spun right in front of your guests

\$3.50 per person

\$100 attendant fee



Snow Cones

with 5 assorted flavored syrups

\$4.50 per person / \$100 attendant fee

ask us about our boozy snow cone upgrade!!



Ice Cream Sundae Bar

2 ice cream flavors, chocolate sauce, warm strawberry sauce,
caramel sauce, whipped topping, plus your choice of 5 assorted toppings

\$7.00 per person / \$100 attendant fee



Cookies & Milk Bar

assorted fresh baked cookies, regular milk, chocolate milk, adult milk (contains alcohol)

\$6.50 per person



S'mores Bar

graham crackers, marshmallows, milk chocolate bars, dark chocolate bars,
fluff, peanut butter cups, fudge strip cookies, bananas, nutella

\$7.00 per person



Chocolate Fondue

melted chocolate, pound cake, strawberries, marshmallows, graham crackers,
pretzel logs, pineapple, sugar cookies, oreos

\$8.00 per person

Event Enhancement Options

- ☞ Wire-Free LED Up-lighting—\$25 per light (minimum of 2 lights)
- ☞ Chair Pad Covers—\$2.00 each
- ☞ Signature Cocktail at the Entrance or Served at the Bar—priced per event basis
- ☞ Ice Sculpture Luge—starting at \$500 (1 block sculpture)
- ☞ Custom Ice Sculpture Bar—prices starting at \$1,200
- ☞ Ceiling Draping—\$1,000
- ☞ Fabric Backdrops—starting at \$500 (for an 8'x8')
- ☞ Firefly Lighting Effect—\$200 for 100 lights, \$400 for 200 lights
- ☞ Crystal Cake Stands—round 12" \$25, round 15" \$50,
round 20" \$75, square 15" \$25
- ☞ Gold or Silver Round Chargers—\$1.00 each
- ☞ Gold or Silver Rhinestone Chargers—\$5.00 each
- ☞ Gold or Silver Vintage Paisley Print Chargers—\$3.00 each
- ☞ Ornate Chargers {in 7 different colors!}—\$2.50 each
- ☞ Gold or Silver Rhinestone Runners—\$100 for head table, \$100 for registration table,
\$50 for cake table, \$20 per guest table
- ☞ Rhinestone Napkin Buckle—\$1.50 each
- ☞ Gold or Silver Rhinestone Wrap Napkin Ring—\$1.00 each
- ☞ Pearl Napkin Ring—\$1.00 each
- ☞ Custom Menu Cards—starting at \$1.00 each
- ☞ Table Bunting—\$100 for head table, \$50 for cake table, \$10 per guest table
- ☞ Restroom Amenity Baskets—\$50 each
- ☞ Silver or Gold Candelabras with LED Taper Candles—\$30 each
- ☞ Coat Check Service—\$200 per attendant (1 attendant per 100 guests)
- ☞ Ceremony Fee (includes rehearsal, set up & coordinator)—\$1,000 behind the fireplace
or \$750 on the dance floor
- ☞ Crystal Gift Box—\$50
- ☞ Crystal Candle Holders—\$20 for set of 2, \$30 for set of 3
- ☞ Letter Projection over the Fireplace—starting at \$150
- ☞ An assortment of linen colors & patterns—pricing upon request
- ☞ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30 each
- ☞ Mercury Glass Votives—\$0.50 each
- ☞ Gold, Silver or Ivory Sequin Accent Linens—\$75 each

Our trained event designers can fulfill any request just ask!

Rich's Catering & Special Events

Customer Testimonials

Wedding: 11/04/2017: Amanda & Mike

My husband and I walked into Rich's atrium In May of 2017 slightly frantic in search of a new venue for our reception. We were one of the couples that had the unfortunate luck of having our venue cancel on us for our October 2017 wedding. Rich's was beyond accommodating to our needs. We had to switch our date from October 2017 to this November 4, 2017. Rich's staff were fantastic and made sure my husband and I were taken care of. All of our other vendors loved working with Rich's staff. Our guests raved about how delicious the food was and how absolutely breathtaking the reception looked. The welcoming and "homey" atmosphere of Rich's made for an unforgettable night. My husband and I didn't have any regrets choosing Rich's atrium for our wedding reception. I can't say enough great things about Gail, Jennifer, and staff :)

Wedding: 6/24/2017: Olivia & Cody

My husband and I were married at the Atrium June 24, 2017. The food was fantastic and the staff was phenomenal! I would do it all over again at the Atrium!

Wedding: 8/26/2017: Elaina & Tom

Rich's (and specifically Gail K. at Rich's) made our wedding everything we could have ever hoped for and more! We planned our Buffalo wedding from Texas and I don't think it would have been possible without Rich's, seriously. They are so experienced, organized, professional and competent that I knew I had nothing to worry about. Our two in-person meetings with Gail and multiple emails were enough to answer all of my (hopefully not too annoying) questions, even down to having spray deodorant in the amenity baskets. The planning with Rich's was a breeze and they provide you with worksheets to make sure that they have all the information from you that they need to make your day perfect. We were able to deliver all of the hand-painted signs my cousin did, the hand watercolored escort cards, homemade table numbers, memorial table stuff, map showing where everyone flew in from and my insane idea of hundreds of origami envelopes as a alternative guest book and they set it all up to perfection. What I'm trying to get across is that my wedding had a ton of details and Rich's was able to accommodate everything I asked. The actual reception - WOW, all I can say is WOW. With my job I go to a lot of events and galas and I have never been so impressed with a venue. They brought my vision to life in a way I didn't think was even possible and made our night so incredibly fabulous for us and our guests that I am just overwhelmed with gratitude. We had guests fly in from literally around the world for our wedding and they were so impressed, I think it lived up to all their ideas of an "American Wedding" that they had from TV. Rich's was able to coordinate with our DJ and roll with last minute changes like me bringing a piece of cake to my cousin at the cake cutting and singing happy birthday, or my cousins from Slovak Republic organizing a special ballroom dance. I ran out of space for this review but I'll be posting more on FB. I LOVE THIS VENUE AND CANNOT RECOMMEND IT ENOUGH

Wedding: 6/10/2017: Alexa & Kevin

Having our wedding reception at the Atrium at Rich's was hands down the best decision we could have made. Steve and the rest of the team had a great energy, they were patient, flexible, accommodating, professional and helpful. My husband and I live in Chicago, so we were planning from out of town. The team at Rich's made the process smooth and much easier than we expected. We met with them only three times and they were very responsive via email whenever we had questions. The "homework packet" they give is helpful for planning and keeps things organized. They went through every detail with us to create the timeline of the reception. The day of, the team was so attentive and made sure everything was on track with our schedule for the evening. The food was excellent, the space is beautiful. People's jaws were dropping when they entered the room, including ours! We also got our cake from Rich's which was great. If you are looking for a venue that has literally almost everything you need in one place, this is the spot for you. From a convenience perspective I would especially recommend it to those planning from out of town. We honestly can't say enough good things. Thank you Rich's!!

Wedding: 5/27/2017: Kaitlyn & Michael

LOVE The Atrium @ Rich's!!! My husband and I were married at the atrium on May 27, 2017 and it was the most amazing day ever! From the staff to the food to the atmosphere, I cannot say enough amazing things about Rich's. They worked with us for a year and never did I have one doubt - they were extremely responsive. If you're looking for a reception venue please take a look at The Atrium you will not regret it!! Thank you to Gail, Erin and your team you are truly amazing and we will never forget the best day of our lives!

Wedding: 09/10/2016: Allison & Jon

Wow, no words can explain what a wonderful job Riches Catering did for my Daughter's wedding. Not one complaint and here it is almost two weeks later and everyone is still talking about it. We could not have asked for anything more, between Steve and Taylor not one detail was missed. Anything and everything we asked for was taken care of with a smile and upmost professionalism. My Daughter wanted a fairy tale wedding and to be the princess of the day, Rich's, Taylor and Steve gave her exactly that, thanks for everything!

Wedding: August 2016

Amazing experience! I've never experienced so many compliments about a venue and I'm an event planner! My guests were thrilled with the service, the space & the food. Such a fanatic open layout - people loved the renovated Atrium. The staff was great to work with throughout the planning process. They provided wonderful touches like a fully stocked bar/snacks for the bridal party before the reception. The atrium room is beyond spacious and the lighting is fantastic. The cocktail area is secluded yet inviting. The fireplace was a hit with guests looking for a unique photo spot. The restrooms were also spacious and clean. The guests raved about the FOOD all night. Such a wonderful venue. Highly recommend!

Wedding: 07/23/2016: Lindsay & Brent

We were so thrilled with everything Steve and his crew did to make our reception the excellent party that it was! Whether it was accommodating our little niche needs or just the rapid-fire response time to any question we had, by phone or email, they helped us settle into the planning and made sure we were comfortable with every choice. We did a lot of little things on our own and even if our instructions weren't meticulous, they seemed to read our minds and make sure the final set up was grand. (Shout out to Taylor!) The atrium truly transformed into a beautiful reception hall and dance floor and we couldn't have been happier.

General Information

Deposits:

Rich's Catering & Special Events requires a non-refundable **\$1,000 deposit** to secure a date and a non-refundable **room rental fee six months prior to event**. The deposit and rental fee will be applied towards your final bill at full value. In the event that the function is cancelled or changed, Rich's Catering & Special Events reserves the right to retain all deposits and rental fees.

Guarantees:

A guaranteed number of guests to be served is required by Rich's Catering & Special Events 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.

Minimum spending requirements will apply on food and beverage, before an 8.75% sales tax and 20% in surcharges are added {surcharge includes 12% gratuity & 8% non-gratuity administrative fee}.

Minimum spending requirements on food and beverage before 8.75% sales tax and 20% surcharges are added:

- ☞ Friday: \$12,000
- ☞ Saturday: \$13,000
- ☞ Sunday: minimum spending on food and beverage determined on a per event basis
- ☞ Monday—Thursday: \$3,500 {all menus must be approved by management}
- ☞ Holidays & Holiday Weekends: minimum spending requirement determined on a per event basis

Atrium Room Rental Fee—Due 6 months prior to event:

- ☞ Fridays: \$750
- ☞ Saturdays: \$1,000
- ☞ Sunday—Thursday: \$500 {not including weddings}
- ☞ Holidays & Holiday Weekends: rental fee determined on a per event basis

Security:

Rich's Catering & Special Events 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 Catering & Special Events is not responsible for any accident or incident occurring in a restricted area.

Billing:

All functions must be paid for by cash or certified check {**credit cards are not accepted for final payment**}. Fifth hour bar extensions will be \$4.00 per person based on the original number of guests in attendance.

Venue Rules & Restrictions:

All food, beverage, linens, up lighting, backdrops, and rentals must be exclusively provided by Rich's Catering & Special Events. 3 DJs have been approved by Rich's Catering & Special Events to provide their services to any event held in the Atrium @ Rich's: Whirlin' Disc Sound, Toy Bros. Entertainment and CJ Sound. All live bands must be approved by Rich's Catering & Special Events management. Helium balloons are not permitted. No exceptions will be made.

Miscellaneous:

8.75% sales tax & 20% in surcharges {surcharge includes 12% gratuity & 8% non-gratuity administrative fee} will be added to all charges. Menu offering and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the property without the permission of 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. Shots are not permitted—no exceptions. We cannot remove the cost of the liquor amount for underage guests. It is your privilege to invite whomever you choose but the package price will remain intact. If you have children 10 years or younger and special children's meals are ordered for that purpose that will fall under a different category. Rich's reserves the right to refuse service to anyone. Rich's has a 1:00am curfew. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. Friday weddings may not begin before 6:00pm. All place cards must be marked with an entrée choice.

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