

RICH'S

**CATERING &
SPECIAL EVENTS**

The Rapids Theatre

2019 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



Memories in the Making

The Rapids Theatre is a former movie theatre built in 1921 and has since been restored to all its original beauty. With its columned walls, grand balcony and sculpted ceiling, it is an awesome display of craftsmanship and elegance.

The attractive entrance and marble and tile lobby gives promise of the beauty of the venue.

The Rapids Theatre is nothing short of captivating.

Choosing the right caterer is one of the biggest decisions you'll make for your celebration.

The food should be exquisite, the venue breathtaking, and the staff attentive.

Rich's Catering & Special Events is a premier on & off premise catering and event planning service in Buffalo, NY.

We cater weddings, corporate cocktail parties, galas, banquets, in-home parties, holiday events, graduations, picnics, or any other special occasion you want to make memorable for you and your guests.

Our expansive menu and culinary flair are unrivaled in Buffalo, NY.

We also specialize in customizing menus.

Our expert team pays attention to the latest trends in cuisine, technology, design and décor to offer you one-of-a-kind choices. From housemade, hand-passed hors d'oeuvres and innovative entrees, to fashionable linens, spectacular lighting, and all your rental needs, Rich's Catering & Special Events will create the perfect touches to set your event apart.

Life's most special moments are meant to be experienced and savored, unrestricted by stress and worry.

Leave the details to us, go enjoy the moment.

Come experience our award-winning service for yourself!

(716) 878-8422

Frequently Asked Questions

Do you host more than one event per day?

No, we do not! Your event is our one and only priority on your special day and we dedicate all our knowledge and resources to your event.

What time can we arrive on the day of to get ready?

Any time after 11:00a.m. is fine and you can use the 2nd floor green room to get ready. However, we keep the main room closed until one hour prior to start time. We want to make sure that you don't see the space before it's complete to preserve the excitement of your first look at your wedding set up in full.

Where do our guests park?

There is a full parking lot behind the theatre with a walkway that leads to the Main Street doors.

Do you have an elevator for guests who cannot walk up the stairs to the balcony for cocktail hour?

We do not. We do however, set up a small cocktail area on our main floor so they are still able to enjoy cocktail hour.

Is the Rapids Theatre air conditioned?

Yes, it is! We installed a new HVAC system upon our opening in December 2009.

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

We will take care of escorting guests to the balcony for cocktails and hors d'oeuvres and at that time you will be able to have photos taken on stage and in the main space on the first floor. Due to the short time period, couples are unable to leave the property between the ceremony and dinner. If you would like to have pictures taken elsewhere we suggest you plan to do so before the ceremony so you both arrive on site at least 30 minutes prior to start time.

We are having the ceremony on site and want a band. Can they set up after the ceremony so they aren't in the background when we are being married?

All bands must be set up and fully sound checked one hour prior to start time. To accomplish this, they must be set up on stage before the ceremony. The theatre does not have a curtain to cover their set up but the folks at Rich's can provide temporary draping options to cover the band set up during the ceremony and be removed before dinner service. Additional fees and other restrictions apply. Please contact Rich's Catering & Special Events for pricing and details.

How do I know if my band or DJ have of the necessary equipment to hook up to the Rapid's professional sound system?

Once you book your entertainment (band or DJ), please contact your Rapids event coordinator with the entertainment's name, business name, phone number and email and your event coordinator will contact them to make sure they are all set.

What is the maximum capacity?

We can host 184 people using The Rapids Theatre's chairs including at least 8 people at the head table. We can host 230 people with chiavari chairs and at least 10 people at the head table. Chiavari chairs are an additional rental through Rich's Catering. Mahogany chiavari chairs with white or ivory cushions are \$7.50 each. Additional color chairs are available and are priced per event basis.

What if we want to cover the theatre chairs?

Please contact Gina Govern at Legant Chair Covers. Gina is our exclusive chair cover provider as she has the exact covers that fit our chairs and has a fantastic selection available with competitive prices. Her phone number is 716-390-6189 and email is legantchairs@hotmail.com.

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 your place cards, favors, gift box, sign in book, and other wedding articles. We 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.

What happens on the screens?

We're able to show a live feed of all of the greatest moments like the ceremony, announcements, cake cutting, toasts, first dance, etc. We also can play a slide show or just one great shot of the newlywed couple. If you would like to do a slide show, please provide it to the Rapids on a flash drive, at least 1 week prior to the wedding to be tested for accuracy.

Do we get a recording of all of the live feed moments?

Unfortunately, we do not have the capabilities to record; we can only live stream it to the screens.

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.

Can we do a food tasting?

Rich's does not have a public restaurant and therefore does not offer tastings. We pride ourselves on the fact that we serve the best quality restaurant style dishes and will guarantee to please all your guests! We only focus on five-star catering and have the reputation to prove that. Please check out our amazing reviews on WeddingWire!

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.

Sapphire Wedding Package

\$50.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, white or ivory linens, white glove service, white or ivory napkins, basic china and silverware service, round tables, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with hors d'oeuvres, 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 for Food is \$7,500 on Fridays and \$8,000 for Saturdays.

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, and dessert

Dessert Course

Serve or station client's wedding cake

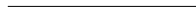


Coffee Service



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

\$58.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, round tables, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with hors d'oeuvres, 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 for Food is \$7,500 on Fridays and \$8,000 for Saturdays.

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



Cajun Shrimp

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



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



Bacon and Eggs Tartlet

chive egg yolk mousse, crisp prosciutto

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



Filet of Sirloin & Lump Crab Tart
potato mousseline, roasted vegetables, fines herb butter, green peppercorn, horseradish demi



Pan Roasted Chicken Breast & Faroe Island Salmon
toasted ancient grains, 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, and dessert

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

\$68.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, white glove service, white or ivory linens, white or ivory napkins, basic china and silverware service, round tables, mirror tiles, votive candles, cake table, registration table, gift table, bridal suite with hors d'oeuvres, 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 for Food is \$7,500 on Fridays and \$8,000 for Saturdays.

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 Salad
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, dijonnaise 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



Filet of Sirloin & Lump Crab Tart

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



Pan Roasted Chicken Breast & Faroe Island Salmon

toasted ancient grains, 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, and dessert

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

assorted handmade bite size desserts (raspberry almond bars, éclairs,
carrot cake, luscious lemon bars, brownies, seasonal cheesecake squares,
streusel berry bars, ginger pecan bars), brownies,
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!

Pretzels & Cheese

fresh baked soft pretzels with a beer cheese sauce & 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



Warm Baked Dip Station {Choose 3}

\$7.50 per person

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



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



Donut

36 assorted whole ring donuts, donut holes (1 ½ per person)

\$7.00 per person

Add Decorative Donut Wall \$75

Event Enhancements

Lighting Upgrades

- ☞ Wire-Free Accent LED Up-lighting—\$25 per light (minimum of 2 lights)
- ☞ Table Under Lighting—\$25 per light

Draping & Backdrops

- ☞ Firefly Lighting Effect—\$200 for 150 lights, \$400 for 300 lights
- ☞ Living Wall Backdrop—starting at \$500
 - ☞ Add White Paper Flowers onto Back Drop—\$250
- ☞ Fabric Backdrops—2 panel \$200, 3 panel \$300, 4 panel \$400, 10 panel \$800
All backdrops must come from Rich's Catering & Special Events
- ☞ 8 x 8 White Paper Flower Backdrop—\$350
- ☞ Starry Night Backdrop—\$600
- ☞ Backdrop to Cover Merchandise Cabinet—\$200
- ☞ Drape to Cover Band Set Up—\$200

Linen & Place Settings

- ☞ Choose from a vast assortment of linen colors & patterns that will add a noticeable elegance to your table—priced upon request
- ☞ Gold, Silver or Ivory Sequin Accent Linens—\$75 each
- ☞ Gold or Silver Rhinestone Runners—\$100 for head table, \$100 for registration table, \$50 for cake table, \$20 per guest table
- ☞ VIP Wine Glass Upgrade—\$2.00 per person for dinner
- ☞ Table Bunting—\$100 for head table, \$50 for cake table, \$100 for registration table
 - ☞ Add Gold or Silver Glitter Spray \$50 each
- ☞ Gold, Silver, or Blush Round Chargers—\$1.00 each
- ☞ Gold or Silver Rhinestone Chargers—\$5.00 each
- ☞ Ornate Chargers (in 7 different colors!)—\$2.50 each
- ☞ Gold or Silver Rhinestone Wrap Napkin Ring—\$1.00 each
- ☞ Pearl Napkin Ring—\$1.00 each
- ☞ Rhinestone Napkin Buckle—\$1.50 each
- ☞ Custom Menu Cards—starting at \$1.00 each
- ☞ Etched Acrylic Table Numbers—\$5.00 each
- ☞ Mahogany Chiavari Chairs with White or Ivory Cushion—\$7.50 each

Event Enhancements

Centerpieces & Centerpiece Enhancements

- ☞ Silver or Gold Candelabras with LED Taper Candles—\$30 each
 - ☞ Add Crystal Garland—\$10 each
- ☞ Crystal Candle Holders—\$20 for set of 2, \$30 for set of 3 (limited supply)
- ☞ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30 each
- ☞ Silver or Gold Mercury Glass Votives—\$0.50 each
- ☞ Tall Silver Mercury Glass Vase—\$10 each
 - ☞ Add Firefly Lights or Base Light—\$5 each

Additional Services

- ☞ Custom Edible Favor—starting at \$3.00 each
- ☞ Silver Crystal Gift Box—\$50
- ☞ Gold Crystal Gift Box—\$65
- ☞ Restroom Amenity Baskets—\$50 each
- ☞ Valet—priced per event basis
- ☞ Throne Chairs—starting at \$225 each
- ☞ LOVE sign—starting at \$500
- ☞ Red Carpet—\$200 each
- ☞ White Glitter Carpet Aisle Runner—\$250
- ☞ Ceremony Fee (includes rehearsal, set up & coordinator)—\$500
Rapids also charges a **separate** ceremony fee.

Special Effects

- ☞ Indoor / Outdoor Fireworks—starting at \$800

Ice Sculptures

- ☞ Ice Sculpture Luge—starting at \$500 (1 block sculpture).
Rapids charges a separate \$150 bartender fee.

Our trained event designers can fulfill any request! Just ask!



Customer Testimonials

Brianna & Jason

Maureen and her staff were AMAZING, PROMPT, AND PROFESSIONAL!! Always made sure I had everything I needed. Food was good, dessert was good as well! Thank you for everything.

Christine & Michael

Rich's was our wedding caterer at the Rapids Theatre. They literally took care of everything and we're completely professional. The food was exceptional and our guests are still talking about the potato bar with the mason jars!

Tawny & Mike

My husband and I had the pleasure of working with Rich's Catering for our wedding day, on 8/4/18. From the moment we met Maureen she was nothing but helpful, responding to every email, every question, quickly and professionally. Our reception was at Rapids Theatre in Niagara Falls, and the teamwork that she and Lindsay have is irreplaceable. They work incredibly well together making sure that your day is flawless. Our family and friends cannot stop raving about the food, and all the little surprises along the way. If you want a wedding day, where you do not need to worry about a single thing, I give my full recommendation to Maureen and Rich's. Thank you so much for all of your hard work and commitment to your customers, I could not have imagined a more perfect day.

Amanda & Arthur

Absolutely book with them! They will do their best to make your wildest dreams come true, Maureen is an absolute DREAM to work with, she not only ensured everything went smoothly and worked SO hard to set it up perfectly, but was so friendly and fun to work with that I'm kind of sad it is all over! I cannot give enough praise to the Rich's team and also to Cookie Patisserie & Bakery who provided the cake!!

Danielle & John

Rich's catered our wedding at the Rapids Theatre, and it was absolutely stunning!! The whole planning process was easy, and Maureen helped us every step of the way. Once we dropped off everything at the rehearsal, I felt so relieved and comfortable leaving it in their hands. We received numerous compliments on the food and how professional they were. Truly top-notch!

Natalie & Jeremy

We worked with Maureen to plan our June 3rd wedding at Rapids Theatre. She was absolutely fantastic and easy to work with, helping us narrow down all the small details of the big day. We met with Maureen a couple times before the wedding, to go through all the decor and meal options, and she answered any and all questions we had. She and Taylor were on hand throughout the wedding day, making sure everything went smoothly. I am a very organized planner, so I handed off my timeline to time, and never had to worry about it once! They arranged everything beautifully for the wedding, exceeding our expectations. And the food... OMG was it fantastic! All our guests raved about the food, saying it was some of the best food they had at a wedding. They went above and beyond to make our wedding day memorable, and we appreciate all their hard work. No matter where your wedding is (although we highly recommend Rapids), get Rich's catering and you will not be disappointed!

General Information

Regulations:

- ☞ All food, backdrops, linens, additional up lighting, & on-site coordination are **exclusively** provided by Rich's Catering & Special Events.
- ☞ If you are having your ceremony on site and want a live band, they must be set up and fully sound checked one hour prior to start time. If you wish to cover up their set during the ceremony Rich's can provide temporary draping for an additional fee.
- ☞ All DJs & bands must contact the venue manager upon booking the client for venue rules and regulations.
- ☞ Any slideshow or videos to be played on screens must be received by venue manager **1 week prior** to event day.

Deposits:

Rich's Catering & Special Events requires a non-refundable **\$1,000 deposit** to secure a date, and a 2nd non-refundable deposit of 25% of the *estimated* balance is due 6 months prior to the event date. The exact prices for our packages will be released in January of the year the event takes place.

These deposits will be applied towards your final bill at full value. These deposits are separate deposits than paid/owed to Rapids. In the event the function is cancelled or changed, Rich's Catering & Special Events reserves the right to retain all deposits and rental fees.

Billing:

Credit card payment will only be accepted for the 1st deposit. The 2nd deposit and all other deposits must be paid by certified check, money order or personal check. Personal checks must be received (and dated) 2 months prior to your event date. Final payment for all functions is due 72 hours prior to your event date and must be paid by cash, certified check, or money order. **No exceptions will be given regarding billing.**

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 no guarantee is received, the expected number of guests as listed on the original contract will be applied.

Minimums:

Minimum spending requirements will apply on food, before an 8% sales tax and 20% in surcharges are added {surcharge includes 14% gratuity & 6% non-gratuity administrative fee}.

- ☞ Friday: \$7,500
- ☞ Saturday: \$8,000
- ☞ Sunday: \$5,000
- ☞ Monday—Thursday: \$3,500
- ☞ Holidays & Holiday Weekends: minimums will be determined on a per event basis

Security:

Rich's Catering & Special Events cannot assume liability for damage or loss of any items left in any facility, prior to, during or following your wedding, meeting or banquet.

Miscellaneous:

8% sales tax & 20% in surcharges {surcharge includes 14% gratuity & 6% non-gratuity administrative fee} will be added to all charges. Menu offerings 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 Rich's Catering & Special Events 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 Catering & Special Events has a 1:00am curfew for all service. 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. If you have young children 10 and under and special children's meals are ordered for that purpose, they will be charged a lower package rate. All place cards must be marked with an entrée choice.

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Notes