



RICH'S

CATERING &
SPECIAL EVENTS

The Atrium at Rich's



2021 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

Choosing the right caterer is one of the biggest decisions you'll make for your event. 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, rehearsal dinners, showers, brunch, corporate cocktail parties, galas, banquets, in-home parties, holiday events, graduations, picnics, or any 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

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 large 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 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 your photos completed before the ceremony so you and your spouse can be on site at least 30 minutes prior to start time.

Is there a wedding suite available?

Yes, there is! We have a separate suite available for the wedding party to store belongings as well as enjoy light food and drinks before guests arrive.

What time can we arrive to get ready?

If your ceremony is on-site, any time after 11:00a.m. that day is fine to arrive as we will have the wedding suite ready for you at that time. For receptions only, you can arrive 1 hour prior to the start time.

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

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 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 ensures 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 scheduling a cake tasting.

How do I know if my DJ has all the necessary equipment to hook up to Rich's sound system? There are 2 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 and Toy Bros. Entertainment. These DJs have worked at the Atrium therefore have all the necessary equipment and are very familiar with our sound system.

How do I know if my band has all 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 the band to ensure they know the necessary equipment required.

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 reopen 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, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only 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 the menu.

To book a complimentary hotel room on your wedding night,
please contact Andrea Harris at 716.862.7675

4 Hour Open House Bar

No shots!

“Nothing good comes from doing shots!”

Smirnoff Vodka	Bacardi Silver Rum	Whiskey Sours	Riesling
Smirnoff Citrus	Bacardi Gold Rum	Manhattans	Labatt Blue 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	

Truly or White Claw Upgrade for \$2.50 per person (Choose 1 flavor of 1 brand)

Add Champagne Toast for \$3.50 per person

House Bottled Beer Upgrade for \$2.00 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite, Michelob Ultra

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 – Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner for \$18 per bottle for House Wine

\$20 per bottle for Personalized Label Wine

Cheese Display {1 Hour}

*Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams,
Crackers and Preserves*



Upgrade to Artisan Cheese Display for \$3.00 per person

Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Add Charcuterie for \$7.50 per person

*Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,
Crackers and Grissini*



Add on Shrimp Dispenser for \$1,750

Includes Minimum of 500 Shrimp

& Ice Sculpture Dispenser

Additional Shrimp \$2.50 per piece

Baked Brie

{Choose 1}

Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini



Honey and Nuts

Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini

Salad Course

Fresh Baked Dinner Rolls & Butter

House Salad

Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette

Upgrade to Specialty Breads for \$2.00 per person

Entrée Course

{Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian}

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus



Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc



Paillard of Chicken

Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable

Beef

Steak Frites

Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce



Filet of Sirloin

Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction

Fish

Blue Crab Encrusted Sole

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc

Duo

Filet and Crab Cake

Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce



Filet of Sirloin and French Chicken

Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs

Vegetarian

Parisienne Gnocchi

Seasonal Vegetables, Shaved Parmesan, Fresh Herbs



Ratatouille Goat Cheese Crostata

Pate Brisee, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico



Roasted Beets and Lentils

Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Tourn, Chives

Kid's Meal Package

10 & under

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

Salad, Chicken Fingers, French Fries, Dessert

Unlimited Soda Bar

Dessert Course

Serve or Station Client's Wedding Cake

Coffee Service



Coffee & Dessert Station

Cream Puffs,

Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut 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, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for the entire event, placement only 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 the menu.**

To book a complimentary hotel room on your wedding night,
please contact Andrea Harris at 716.862.7675

4 Hour Open Premium Bar Champagne Toast for All Guests

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	Labatt Blue 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	

Truly or White Claw Upgrade for \$2.50 per person (Choose 1 flavor of 1 brand)

House Bottled Beer Upgrade for \$2.00 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite, Michelob Ultra

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 – Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner for \$18 per bottle for House Wine

\$20 per bottle for Personalized Label Wine

Cheese Display {1 Hour}

*Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams,
Crackers and Preserves*



Upgrade to Artisan Cheese Display for \$3.00 per person

Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Add Charcuterie for \$7.50 per person

*Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,
Crackers and Grissini*



Add on Shrimp Dispenser for \$1,750

Includes Minimum of 500 Shrimp

& Ice Sculpture Dispenser

Additional Shrimp \$2.50 per piece

Baked Brie

{Choose 1}

Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini



Mushroom and Caramelized Onion

Shiitake, Cremini, Oyster Mushroom, Caramelized Onion, Thyme, Onion Soubise, Crackers and Crostini



Honey and Nuts

Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini

Passed Hors D'Oeuvres

{Choose 3}

Applewood Smoked Bacon Medjool Dates

Parmesan Stuffed



Cacio e Pepe Fritelle

Pâte à Choux, Pecorino, Black Pepper



Steakhouse

Short Rib, Creamed Spinach, Yorkshire Pudding



Galette Alsace

Bacon, Parmesan Soubise, Thyme Parmesan Crumble



Parmesan Custard Tart

Winter Squash, Sage



Truffled Chicken Croquette

Panko, Tarragon Mustard Seed Aioli



Shrimp Ceviche Taro Chip

Shrimp, Bell Pepper, Lime, Jicama, Jalapeno



Chicharron

Ancho Chili Powder, Pulled Chicken, Pickled Vegetables



Pulled Pork "Mini" Taco

Charred Corn Slaw, Avocado, Cilantro



American Cheeseburger Tart

American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup,

Mayonnaise, Pate Brisée



Crab and Shrimp Poppers

Remoulade



Buffalo Chicken and Waffle

Blue Cheese, Frank's Hot Sauce

Roasted Poblano Quesadilla

Black Bean Mousse, Jack Cheese, Cilantro



Roasted Vegetable Taco

Farm Stand Vegetables, Serrano Cream



Beets and Goat Cheese

Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,

Raisin Bread Crostini



Pork Rillettes

Buttered Crostini, Cornichon, Grain Mustard, Chive



Compressed Watermelon (Seasonal)

Goat Cheese Brûlée, Balsamic Reduction, Micro Arugula



Palmiers

Puff Pastry, Olive Oil, Maldon Salt



Chorizo Tart

Cheddar Tart, Chimichurri, Queso Fresco



Deviled Eggs

Crisp Prosciutto, Chives



Cajun Shrimp

Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery,

Onions, Pimento Cheese



Beef Empanada

Cilantro, Sour Cream



Beef Wellington

Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry

Cauliflower Croquette
Parmesan Panna
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Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper

Clams Casino Tart
Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisee
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Chicken and Waffles
Chicken Confit, Cheddar Waffle, Compressed Apple, Maple

Salad Course

Fresh Baked Dinner Rolls & Butter

Add Specialty Breads for \$2.00 per person

{Choose 1}

House Salad

Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette

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Asparagus and Quinoa

Poached Asparagus, Quinoa Salad, Mache, Pickled Fried Shallots, Cured Egg Yolk, Fines Herbs, Lemon Vinaigrette

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Classic Iceberg

Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives

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Classic Caesar

Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing

Entrée Course

{Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian}

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus

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Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc

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Coq Au Vin Chicken Breast

Herb Spaetzle, Bacon, Carrot, Pearl Onion, Mushroom, Red Wine Demi Sauce

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Paillard of Chicken

Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable

œ

Chicken and Utica Greens

Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oreganato Parmesan Crumble,

Beurre Blanc

œ

Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie

œ

Chicken Scarpariello

Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie

œ

Frenched Breast of Chicken

Quinoa Pilaf, Boursin, Sautéed Green Beans, Fines Herb Chicken Jus

Moroccan Chicken

Faro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus



Burrata Chicken Parmesan

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Tomato Vegetable Ragout, Basil

Beef

Steak Frites

Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce



Filet of Sirloin

Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction



NY Striploin of Beef

Potato Pave, Wild Mushrooms, Braised Greens, Shallot Cabernet Demi Sauce



Filet of Sirloin

Roasted Garlic Potato Puree, Broccolini Rabe, Bordelaise Demi Sauce



Steak Au Poivre

Flat Iron Steak, Roasted Fingerling, Cremini Mushroom, Green Peppercorn Cream Sauce, Crispy Leek

Fish / Seafood

Faroe Island Salmon

Chorizo Crushed Potatoes, Broccolini, Sauce "Americaine"



Crab Cakes

Spring Pea Slaw, Smoked Corn Tomato Salad, Old Bay Remoulade, Roasted Pepper Coulis, Potato Crisps



Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata



Blue Crab Encrusted Sole

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc

Duo

Filet and Crab Cake

Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce



Pan Seared Halibut and French Chicken

Sweet Potato Puree, Tuscan Kale Salad, Toasted Pinenuts, Citrus Beurre Blanc, Crispy Leeks



Pan Seared Faroe Island Salmon and French Chicken

Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs



Filet of Sirloin and French Chicken

Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs

Vegetarian

Parisienne Gnocchi

Seasonal Vegetables, Shaved Parmesan, Fresh Herbs



Roasted Vegetables

Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za'atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese



Ratatouille Goat Cheese Crostata

Pate Brisée, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico



Roasted Beets and Lentils

Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Toum, Chives



Spring Rollatini

Zucchini, Spring Onion Risotto, Spring Pea Varieties, Asparagus, Basil Pesto, Parmesan Crumble



Summer Rollatini

Zucchini, Cacio e Pepe Risotto, Fresh Tomato Basil Brie Ragu, Provencal Crumble

Kid's Meal Package

10 & under

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

Salad, Chicken Fingers, French Fries, Dessert,

Unlimited Soda Bar

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery

Garnished with a Complementing Sauce

Coffee Service



Coffee & Dessert Station

Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut 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, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only 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 the menu.**

To book a complimentary hotel room on your wedding night,
please contact Andrea Harris at 716.862.7675

4 Hour Ultra-Premium Bar Champagne Toast for All Guests

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	Labatt Blue 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	

Truly or White Claw Upgrade for \$2.50 per person (Choose 1 flavor of 1 brand)

Add Champagne Toast for \$3.50 per person

House Bottled Beer Upgrade for \$2.00 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite, Michelob Ultra

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner for \$18 per bottle for House Wine

\$20 per bottle for Personalized Label Wine

Cheese Display {1 Hour}

*Cheddar, Pepper Jack, Smoked Cheddar, Peppadew Cheddar, Swiss, Grapes, Dried Fruit, Nuts, Jams,
Crackers and Preserves*



Upgrade to Artisan Cheese Display for \$3.00 per person

Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Add Charcuterie for \$7.50 per person

*Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,
Crackers and Grissini*

Add on Shrimp Dispenser for \$1,750

Includes Minimum of 500 Shrimp

& Ice Sculpture Dispenser

Additional Shrimp \$2.50 per piece

Baked Brie

{Choose 1}

Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini



Mushroom and Caramelized Onion

Shiitake, Cremini, Oyster Mushroom, Caramelized Onion, Thyme, Onion Soubise, Crackers and Crostini



Fig and Cherries

Vanilla Honey Poached Figs and Cherries, Gastrique, Pistachios, Crackers and Crostini



Honey and Nuts

Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini

Passed Hors D'Oeuvres

{Choose 3}

Applewood Smoked Bacon Medjool Dates

Parmesan Stuffed



Cacio e Pepe Fritelle

Pâte à Choux, Pecorino, Black Pepper



Salmon Pastrami Tartar

Rye Toast, Moutarde Violette, Pickled Mustard Seeds



Ahi Tuna Nacho

Seared Ahi Tuna, Sriracha Aioli, Sesame, Scallion,

Wonton Chip, Unagi Sauce, Wasabi Peas



Steakhouse

Short Rib, Creamed Spinach, Yorkshire Pudding



Ahi Tuna Niçoise

Seared Ahi Tuna, Green Bean, Tomato, Baby Potato,

Egg Mimosa, Niçoise Vinaigrette



Galette Alsace

Bacon, Parmesan Soubise, Thyme Parmesan Crumble



Parmesan Custard Tart

Winter Squash, Sage



Pork Rillettes

Buttered Crostini, Cornichon, Grain Mustard, Chive



Bacon Onion Tart

Double Smoked Bacon, Caramelized Onions, Gruyere Custard,

Fresh Thyme

Truffled Chicken Croquette

Panko, Tarragon Mustard Seed Aioli



Chifrijo Taco

Double Rubbed Pork, Black Bean Puree, Pico de Gallo,

Crisp Tortilla



Shrimp Ceviche Taro Chip

Shrimp, Bell Pepper, Lime, Jicama, Jalapeno



Chicharron

Ancho Chili Powder, Pulled Chicken, Pickled Vegetables



Cumin Pork Belly Skewer

Salsa Verde, Cotija Cheese



Roasted Poblano Quesadilla

Black Bean Mousse, Jack Cheese, Cilantro



Roasted Vegetable Taco

Farm Stand Vegetables, Serrano Cream



Chorizo and Manchego Hand Pies

Smoked Corn Pudding, Scallion



Beets and Goat Cheese

Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,

Raisin Bread Crostini



Pulled Pork "Mini" Taco

Charred Corn Slaw, Avocado, Cilantro



American Cheeseburger Tart

American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup,

Mayonnaise, Pate Brisée

Compressed Watermelon (Seasonal)
Goat Cheese Brûlée, Balsamic Reduction, Micro Arugula



Palmiers

Puff Pastry, Olive Oil, Maldon Salt



Grilled Jumbo Prawns

Wrapped in Applewood Smoked Bacon

Add \$1.00 per person



Chorizo Tart

Cheddar Tart, Chimichurri, Queso Fresco



Deviled Eggs

Crisp Prosciutto, Chives



Cajun Shrimp

Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery,

Onions, Pimento Cheese



Smoked Trout Rillettes

Crème Fraîche, Chives, Seed Cracker



BLT Endive

Bacon and Tomato Jam, Pistachio Romaine Puree,

Tomato Confit, Endive



Clams Casino Tart

Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisée



Chicken and Waffles

Chicken Confit, Cheddar Waffle, Compressed Apple, Maple



Lobster Taco

Maine Lobster, Citrus Aioli, Herbs, Corn Tortilla

Add \$1.00 per person

Crab and Shrimp Poppers

Remoulade



Buffalo Chicken and Waffle

Blue Cheese, Frank's Hot Sauce



Poke Taco

Ahi Tuna, Soy, Avocado Cilantro Crema, Radish, Sprouts,

Wonton Taco



Cauliflower Croquette

Parmesan Panna



Stuffed Banana Pepper Arancini

Tomato Sauce, Fried Banana Pepper



Beef Empanada

Cilantro, Sour Cream



Beef Wellington

Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry



Romesco Pork Chicharron

Calabrian Chili, Red Wine Vinegar Powder, Micro Cilantro



Shiitake Cremini Cigars

Chinese Spring Roll Wrapper, Shiitake Mushroom,

Chicken, Cremini Mushroom, Duck Sauce

Add \$1.00 per person



Romaine Summer Roll

Rice Paper, Romaine, Gruyere Cheese, Croutons,

Herbs, Dressing

Soup Course

{Choose 1}

Butternut Squash Bisque

Chive Oil



Roasted Tomato

Grilled Cheese Croutons



Italian Wedding

Meatballs, Spinach, Carrot, Celery, Onion, Acini de Pepe



Potato Leek

Croutons, Chives



Chicken Consommé

Braised Carrots, Celery, Fennel, Onion, Farfalline Pasta

Wild Mushroom

Croutons, Chives



Minestrone

Croutons, Basil Oil

Salad Course

Fresh Baked Dinner Rolls & Butter

Upgrade to Specialty Breads for \$2.00 per person

{Choose 1}

House Salad

Mesclun Green, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette



Asparagus and Quinoa

Poached Asparagus, Quinoa Salad, Mache, Pickled Fried Shallots, Cured Egg Yolk, Fines Herbs, Lemon Vinaigrette



Little Gem Salad

Little Gem Lettuce, Toasted Pistachios, Lemon Vinaigrette, Romaine Puree, Fines Herbs



Baby Lettuce Salad

Poached and Shaved Radish, Cucumber, Pickled Shallot, Ricotta Salata, Dijon Vinaigrette



Classic Iceberg

Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives



Classic Caesar

Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing



Modern Waldorf Salad

Apple, Celery, Walnut, Dried Cherries, Arugula, Baby Kale, Lemon Olive Oil Yogurt Dressing



Vegetable Burrata Caesar

Shaved Vegetables, Burrata Cheese, Classic Caesar Dressing, Chive Oil



Arugula and Beet

Roasted Golden Beets, Arugula, Beet Goat Labneh, Za'atar, Hazelnuts, Maple Syrup, Julienne Scallion,

Whole Grain Mustard Vinaigrette

Add \$2.50 per person

Entrée Course

{Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian}

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus



Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc



Coq Au Vin Chicken Breast

Herb Spaetzle, Bacon, Carrot, Pearl Onion, Mushroom, Red Wine Demi Sauce

Paillard of Chicken

Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable



Chicken and Utica Greens

Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oreganato Parmesan Crumble, Beurre Blanc



Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie



Chicken Scarpariello

Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie



Chicken Portofino

Pan Seared Chicken Breast, Slow Roasted Tomatoes, Marinated Artichokes, Wild Mushroom Brie Tart, Port Wine Demi Sauce



Pan Seared Chicken Breast

Herbed Quinoa, Boursin Cheese, Asparagus, Spring Onion, Wild Mushrooms, Gremolata, Chicken Jus



Frenched Breast of Chicken

Quinoa Pilaf, Boursin, Sautéed Green Beans, Fines Herb Chicken Jus



Moroccan Chicken

Faro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus



Burrata Chicken Parmesan

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Tomato Vegetable Ragout, Basil

Beef

Steak Frites

Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce



Filet of Sirloin

Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction



Beef Bourguignon

Pinot Noir Braised Short Rib of Beef, Carrots, Red Pearl Onion, Cremini Mushroom, Bacon Lardon, Yukon Gold Potato Puree



NY Striploin of Beef

Potato Pave, Wild Mushrooms, Braised Greens, Shallot Cabernet Demi Sauce



Pastrami Short Rib

Caraway Potato Puree, Red Wine Braised Endive, Pickled Mustard Seed, Sauce Robert



Filet of Sirloin

Roasted Garlic Potato Puree, Broccolini Rabe, Bordelaise Demi Sauce



Flat Iron Steak

Potato Cheddar Pierogi, Haricot Vert, Caramelized Onion Sour Cream



Steak Au Poivre

Flat Iron Steak, Roasted Fingerling, Cremini Mushroom, Green Peppercorn Cream Sauce, Crispy Leek

Short Rib Terrine

Red Wine Braised Short Rib, Garlic Potato Puree, Butter Poached Carrots, Tomato Chutney

Fish / Seafood

Faroe Island Salmon

Chorizo Crushed Potatoes, Broccolini, Sauce "Americaine"



Grilled Bacon Wrapped Jumbo Prawns

Lemon Risotto Zucchini Rollatini, Sauce Vierge



Crab Cakes

Spring Pea Slaw, Smoked Corn Tomato Salad, Old Bay Remoulade, Roasted Pepper Coulis, Potato Crisps



Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata



Scallop

Vanilla Potato Puree, Celery, Braised Radish, Green Apple, Potato Crisps, Brown Butter Beurre Blanc



Scallops and Prawn

Panko Cheddar Polenta Cake, Kale, Chorizo Ragu, Scallion



Blue Crab Encrusted Sole

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc

Duo

Pan Seared Filet of Sirloin and Jumbo Prawn

Truffled Darphin Potato, Roasted Vegetable Goat Cheese Tart, Madeira Demi Sauce, Fines Herbs



Filet and Crab Cake

Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce



Faroe Island Salmon and Filet of Sirloin

Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs



Pan Seared Halibut and French Chicken

Sweet Potato Puree, Tuscan Kale Salad, Toasted Pinenuts, Citrus Beurre Blanc, Crispy Leeks



Pan Seared Faroe Island Salmon and French Chicken

Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs



Filet of Sirloin and French Chicken

Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs



Chilean Sea Bass and French Chicken

Bacon Potato Puree, Baby Vegetables, Tomato Concasse, Fines Herb Chardonnay Sauce

Add \$10.00 per person

Vegetarian

King Trumpet Mushroom
Potato Puree, Bitter Greens, Bordelaise, Pea Shoots

Parisienne Gnocchi
Seasonal Vegetables, Shaved Parmesan, Fresh Herbs



Roasted Vegetables
Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za'atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese



Ratatouille Goat Cheese Crostata
Pate Brisee, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico



Roasted Beets and Lentils
Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Toum, Chives



Fall / Winter Rollatini
Zucchini, Caramelized Carrot Ginger Risotto, Roasted Baby Carrots, Miso Tahini, Persillade, Pecan Leek Crumble



Spring Rollatini
Zucchini, Spring Onion Risotto, Spring Pea Varieties, Asparagus, Basil Pesto, Parmesan Crumble



Summer Rollatini
Zucchini, Cacio e Pepe Risotto, Fresh Tomato Basil Brie Ragu, Provencal Crumble

Kid's Meal Package

10 & under
\$17.95 per child (in place of package price)
Salad, Chicken Fingers, French Fries, Dessert,
Unlimited Soda Bar

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery
Garnished with a Complementing Sauce

Coffee Service



Platters of Dark Chocolate Truffles
Served to Each Table

Dessert Assortment & Coffee Bar
Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies, Brownies

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 Stations

Warm Baked Dips

\$8.00 per person

{Choose 3}}

Greek Feta Pita

Sundried Tomato, Artichokes, Kalamata Olives, Pepperoncini, Feta, Pita Chips



Sausage and Escarole

Italian Sausage, Calabrian Chili, Escarole, Ricotta, Parmesan, Crostini



Bacon and Caramelized Onion Au Gratin

Double Smoked Bacon, Caramelized Onions, Vermouth, Gruyere, Crostini



Shrimp and Pimento Cheese

Poached Shrimp, Pimento Cheese, Parsley, Crostini



Chicken Enchilada Dip

Chicken Thigh, Green Chilis, Black Bean, Pepper Jack, Cheddar, Cilantro, Tortilla Chips



Cubano

Pulled Pork, Shaved Ham, Pickles, Dijon, Swiss Cheese, Crostini



Corn Queso Fundido

Corn, Poblano, Monterey Jack, Radish, Jalapeno, Tortilla Chips



Bacon and Mushroom

Double Smoked Bacon, Shiitake, Cremini, Oyster Mushroom, Monterey Jack, Crostini



Goat Cheese Gratin

Baked Goat Cheese, Pepper Jelly, Crostini



Clams Casino

Chopped Clams, Bacon, Bell Pepper, Buttered Panko Breadcrumbs, Scallion, Crostini

Late Night Breakfast Sandwiches

\$9.00 per person

Truffled Parmesan Tater Tots

{Choose 2}

Bacon Egg and Cheese

Applewood Smoked Bacon, Scrambled Egg, Aged Cheddar, Caramelized Onion Puree, Buttered Brioche Bun



Sausage Egg and Cheese

House Made Chicken Sausage, Scrambled Egg, Pepper Jack Cheese, Basil Aioli, Buttered Brioche Bun



Egg and Cheese

Scrambled Egg, Aged Cheddar, Chive Boursin Spread, Buttered Brioche Bun

Late Night Stations

Create Your Own French Fry Bar

\$9.00 per person

Cheese Sauce, Gravy

{Choose 2}

Waffle Fries

Sweet Potato Fries

Classic Fries

Toppings {Choose 5}

Cheese Curds, Cheddar Cheese, Ketchup, Ranch, Sriracha Ketchup, Blue Cheese Dressing, Pickled Jalapenos, Black Olives, Scallion, Sautéed Peppers and Onions, BBQ Sauce, Franks Hot Sauce, Malt Vinegar Aioli, Honey, Hot Honey, Cinnamon Sugar, Cream Cheese Glaze

Add Chili \$1.50 per person

{Choose 1}

Pulled Pork

Smoked Brisket

Bacon



Pretzels and Cheese

Fresh Baked Soft Pretzels, Mustard, Beer Cheese Sauce

\$3.75 per person



Mini Chicken Finger Subs

Medium Sauce with Blue Cheese and Frank's Red Hot Sauce on the side

\$4.00 per person



Artisan Pizza and Wings

Caputo Flour Artisan Pizza Dough, House Made Pomodoro Sauce, Mozzarella Cheese

1 Specialty Pizza {Choose 1 Meat & 1 Vegetable}

Medium Buffalo Wings

\$8.00 per person

Add Stromboli \$2.50 per person



Chips, Dips and Salsa Bar

Tortilla Chips, Fresh Housemade Potato Chips, Salsa, Guacamole, Bison Chip Dip

\$5.00 per person



Pizza Logs, Jalapeno Poppers, Mozzarella Sticks

\$6.00 per person



Hot Dog Bar

Hot Dogs, Buns, Ketchup, Mustard, Relish, Pickles,

Sauerkraut, Chili, Cheese Sauce, Chopped Onions

\$6.50 per person



Sliders & Chips

Bacon Cheeseburger Sliders, Buffalo Chicken Sliders, House Made Potato Chips

\$6.00 per person

Late Night Stations

Nacho/Taco Bar

Choose 1 - Ground Beef or Grilled Chicken Strips

Tortilla Chips, Flour Tortillas,

Lettuce, Tomato, Shredded Cheese, Onions, Salsa, Cheese Sauce, Olives, Jalapenos, Guacamole, Sour Cream

\$9.50 per person



Walk Around Tacos

Individual Bags of Doritos & Fritos With Toppings of Ground Beef,

Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream

\$6.50 per person



Create Your Own Donut Bar

Yeast, Churro, Stick, Donut Holes

Glazes – Vanilla, Chocolate, Honey, Maple, Blueberry, Raspberry

Additions – Sprinkles, Chopped Nuts, Coconut, Cinnamon Sugar, Candies

\$6.50 per person



Donuts

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

\$7.00 per person

Add Decorative Donut Wall \$75.00



Cotton Candy

2 Flavors of Cotton Candy spun in front of guests!

\$3.50 per person

\$100 attendant fee



Snow Cones

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, Your Choice of 5 Assorted Toppings*

\$6.00 per person

\$100 attendant fee



Cookies & Milk Bar

Assorted Fresh Baked Cookies, Regular Milk, Chocolate Milk, Adult Milk (Contains Alcohol)

\$6.00 per person



S'mores Bar

*Graham Crackers, Marshmallows, Milk Chocolate Bars, Dark Chocolate Bars,
Fluff, Peanut Butter Cups, Fudge Strip Cookies, Bananas, Nutella*

\$8.50 per person



Chocolate Fondue

*Melted Chocolate, Pound Cake, Strawberries, Marshmallows,
Graham Crackers, Pretzel Logs, Pineapple, Sugar Cookies, Oreos*

\$9.50 per person

Event Enhancements

Lighting Upgrades

- ✂ Wire-Free Accent LED Up-lighting—\$25 per light (minimum of 2 lights)
- ✂ Uplights in 5 large Atrium Trees—\$500
- ✂ Firefly Lighting Effect in Atrium Trees—\$400
- ✂ String Lights Hung from Ceiling \$500
- ✂ Letter Projection over the Fireplace—starting at \$150
- ✂ Wood Lanterns Strung Along Fireplace—\$250

Draping & Backdrops

- ✂ Custom Draped Entrance Way—\$1,000
- ✂ Ceiling Draping—\$1,000
- ✂ Living Wall Backdrop—starting at \$500
- ✂ Flower Wall Backdrop—starting at \$500
- ✂ Custom Step & Repeat Backdrop—starting at \$750
- ✂ Gold or Silver Sequin Backdrop—starting at \$250
- ✂ Fabric Backdrops—starting at \$500 (for an 8'x8')
 - ✂ Add White Paper Flowers onto Backdrop—\$250

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 Table Runners—\$5.00 each
- ✂ Gold or Silver Rhinestone Runners—\$100 for head table, \$100 for registration table, \$50 for cake table, \$20 per guest table
- ✂ Table Bunting—\$100 for head table, \$50 for cake table

- ✂ Gold, Silver, or Blush Round Chargers—\$1.00 each
- ✂ Gold or Silver Rhinestone Chargers—\$5.00 each
- ✂ Wood Chargers—\$2.00 each
- ✂ Ornate Chargers (in 7 different colors!)—\$2.50 each
- ✂ Gold or Silver Placemats—\$2.00 each
- ✂ Gold or Silver Rhinestone Wrap Napkin Ring—\$1.00 each
- ✂ Pearl Napkin Ring—\$1.00 each
- ✂ Rhinestone Napkin Buckle—\$1.50 each

- ✂ Upgraded Table Numbers—\$5.00 each
- ✂ Chair Cushion Covers—\$2.00 each

Event Enhancements

Centerpieces & Centerpiece Enhancements

- ✂ Silver or Gold Candelabras with LED Taper Candles—\$30 each
 - ✂ Add Pearl or Crystal Garland—\$10 each
- ✂ Gold or Silver 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 Gold or Silver Mercury Glass Vase—\$10 each
 - ✂ Add Firefly Lights —\$5 each

Food & Beverage

- ✂ Custom Menu Cards—starting at \$1.00 each
- ✂ Champagne Walls (Holds 28 glasses each) ---\$75 per wall plus \$3.50 per person for Champagne
- ✂ Signature Welcome Cocktail—priced per event basis
- ✂ Custom Printed Cocktail—\$15.00
- ✂ Custom Labeled Wine Bottles—\$20 per bottle
- ✂ Shrimp Dispenser (minimum of 500 Shrimp)—\$1,750 (Ice Sculpture Dispenser included)
Additional Shrimp \$2.50 per piece
- ✂ Custom Edible Favor—\$3.00 each

Additional Services

- ✂ Gold or Silver Crystal Gift Box—\$25
- ✂ Acrylic Card Box—\$25
- ✂ Ivory or Gold Bird Cage Card Box—\$15

- ✂ Personalized Welcome Mirror - \$50 (Includes Easel)
- ✂ Personalized Wood Welcome Sign - \$50 (Includes Easel)
- ✂ Coat Check Service—\$200 per attendant (1 attendant per 100 guests)
- ✂ Restroom Amenity Baskets—\$50 each
- ✂ Valet—priced per event basis
- ✂ Ceremony Fee (includes rehearsal, set up & coordinator)—\$1,000

Special Effects

- ✂ Indoor / Outdoor Fireworks—starting at \$2,000
- ✂ LOVE Sign—\$500
- ✂ Gold, Silver or Natural Wood Mr. & Mrs. Sign—\$10.00
- ✂ Red Carpet (35' long)—\$200
- ✂ White Glitter Carpet Runner—\$250

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



Customer Testimonials

Andrea, married on 09/27/2019
100% would recommend!

Our wedding at Rich's was beyond our expectations. Everything was perfect from the food to the beautiful venue itself. We had both our ceremony behind the fireplace and our reception here and everything went off without a hitch. Steve helped us plan our wedding from out of state and we could not be more grateful. Rich's has everything you need - which is a plus so you don't need to coordinate a bunch of different vendors. We would have our wedding here again without a doubt!

Taylor, married on 09/21/2019
Perfect venue!

Rich's was absolutely amazing! Everything was perfect from the food to the decor. We literally couldn't have asked for more. Steve was so incredible to work with, he handled everything!

Emily, married on 09/14/2019
Absolutely perfect

We cannot say enough about how wonderful Rich's is. We got married at the atrium and everything was perfect. Every detail thought of. We worked with Steve from the start and he was so helpful and willing to answer any question we had. The day of the space looked beautiful and everything I hoped it would be. The customer service was fantastic and everyone was so friendly and accommodating. We are still getting compliments a couple weeks later about how beautiful the place was and great the food was. Steve, Erin (our day of assistant coordinator, and the whole staff helped make our wedding the best day ever and we are forever grateful.

Allie, married on 08/03/2019
A Fabulous August Wedding Reception

We had the most wonderful experience with the Atrium at Rich's for our daughter's wedding! She is out of the country and Steve, our coordinator at Rich's was extremely on point, organized with lots of suggestions, communicated as often as we requested - which was very often and very detailed - by e-mail, telephone, and at our meetings. We requested many extras and incorporated many personal situational experiences into the reception and Steve incorporated them all with no problem! He fit everything into the timeline, and there was quite a lot to fit in. The Atrium was transformed into an Art Gallery, Ballroom, and a Cocktail Area with Video; a true Wedding Gala! The fireplace is beautiful. The ambiance was even better than we expected and the food was great! They also accommodated our request for a special menu. The sparkler send off was handled expertly by Melissa and Taylor. Everyone has been raving about the evening and we continue to receive fantastic accolades. I did not think we could achieve perfection, but that is exactly what all of our guests have stated! Our daughter and new son-in-law were so very happy! We need to say thank you here to Steve for putting up with us for close to a year. He was fantastic. Ask for Steve! We know you will love your reception here as well!

Kelli, married on 07/27/2019
Wedding of Our Dreams

Steve and his team did an incredible job with our wedding! Every detail was perfect and the food was amazing. Many of our guests said it was the best wedding they had ever been to!

Mary, married on 07/06/2019

Best Wedding Ever!

From the moment we met with Steve G. at Rich's, we knew we were in good hands. He has been nothing but professional and thorough. Rich's food, service, attention to detail was the best! Not only were my husband and I in awe but so were ALL of our guests and especially the bride and groom. The food was topnotch from the passed appetizers, to the cheese display to the white glove service at dinner, dessert and then the fabulous late night food (pizza/wings and pretzels with cheese). Not only is Steve a great wedding event planner but he is also a great ice sculpturer! We could not have asked for a better wedding day for our daughter. We highly recommend Rich's!!!!

Jen, married on 07/06/2019

Dream Come True Wedding!

Rich's was absolutely amazing! They exceeded our expectations. Steve and the staff were so professional and on top of everything all night!

Sent on 07/15/2019

Chelsey, married on 06/29/2019

Amazing venue and staff

From start to finish Steve was amazing and was very responsive and helpful with everything we needed/asked for. The week of the wedding Steve and Ashley both helped us with everything we needed. The night of our wedding everyone was very catering to us and the whole staff team was amazing and easy to work with. Ashley always checked in on us to see how we were doing and to see if we needed a drink. I would highly recommend this venue and staff to everyone!


Sent on 07/12/2019

Amanda, married on 06/08/2019

Wedding Reception

My husband and I knew the moment we walked into Rich's during venue shopping that it would be the place to host our dream wedding. Steve, our event coordinator, made that feeling even more assuring once we met him. You can customize your wedding to fit your budget and ideas. Walking in that day was a breathtaking experience. It looked stunning. We heard nothing but wonderful feedback from our guests about the amazing food and beautiful venue. Secure surveillanced parking outside is an added bonus. We heard from guests that ours was one of the best weddings they have ever attended! Thank you to Steve and Ashley for making our day so amazing and one we will never forget!!

Andrea, married on 05/25/2019

ABSOLUTE PERFECTION! You made our wedding the most magical day. Your staff is absolutely phenomenal and so attentive. Steve Guagliardi and his team were exceptional and met all of our expectations if not more! The food and service was outstanding. You are truly a one of a kind venue! FIVE Stars. Our families couldn't say one negative thing about you! 

General Information

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.

The deposits will be applied towards your final bill at full value. In the event the function is cancelled or changed, Rich's Catering & Special Events reserves the right to retain all deposits.

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.** Fifth hour bar extensions will be \$4.00 per person based on the original number of guests in attendance.

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.

Minimum spending requirements on food and beverage will apply before an 8.75% sales tax and 20% administrative fee 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 and galas}
- ☞ 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.

Venue Rules & Restrictions:

All food, beverage, linens, up lighting, backdrops, and rentals must be exclusively provided by Rich's Catering & Special Events. 2 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 and Toy Bros. Entertainment. All live bands must be approved by Rich's Catering & Special Events management. Helium balloons are not permitted. No exceptions will be made.

Miscellaneous:

An 8.75% sales tax & 20% 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. 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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Notes