



MILLENNIUM  
HOTEL  
BUFFALO

**~ Coffee Breaks / Ala Carte ~**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea .....	\$1.75 per person
By the Pot .....	\$9.75
By the Gallon .....	\$28.00
Assorted Juices .....	\$2.50 bottle
By the Pitcher 64 oz. ....	\$9.50
Assorted Sodas, Iced Tea & Bottled Water .....	\$1.75 each
Mineral Water .....	\$2.75 each
Selection of Breakfast Pastries, Mini Croissants & Muffins .....	\$3.25 per person
By the Dozen .....	\$28.50 per dozen
Assorted Fresh Baked Danish .....	\$2.25 each
Selection of Freshly Baked Bagels with Cream Cheese .....	\$3.75 per person
By the Dozen .....	\$27.00 per dozen
Assorted Fresh Baked Cookies & Brownies .....	\$2.50 each
By the Dozen .....	\$20.00 per dozen
Assorted Cereals .....	\$1.95 per person
Assorted Fresh Baked Doughnuts - By the Dozen .....	\$28.00
Fresh Baked Jumbo Cinnamon Rolls - By the Dozen .....	\$28.00
Assorted Flavored Sparkling Waters .....	\$2.75 each
Whole Seasonal Fresh Fruit .....	\$1.50 each
Assorted Fruit Yogurts .....	\$1.95 each
Assorted Granola Bars .....	\$2.00 each

**~ Specialty Breaks ~**

**Continental Breakfast**

Assorted Chilled Juices  
 Breakfast Pastries, Muffins & Mini Croissants  
 Butter, Jams & Jellies  
 Coffee, Tea, Decaf  
 \$7.95 per person

**Health Break**

Assorted Yogurts & Granola Bars  
 Seasonal Fruit Display, Bran Muffins  
 Coffee, Herbal Teas, Juices & Sparkling Water  
 Cold Assorted Cereals  
 \$8.25 per person

**Continental Breakfast Plus**

Assorted Chilled Juices, Fresh Sliced Fruit,  
 Breakfast Pastries, Muffins & Mini Croissants  
 Freshly Baked Bagels with Cream Cheese  
 Butter, Jams & Jellies  
 Coffee, Tea & Decaf  
 \$9.95 per person

**Buffalo Break**

Nachos w/ Cheese & Salsa, Beer Pretzels  
 with Mustard, Popcorn & Snack Mix  
 Assorted Sodas, Iced Tea & Bottled Water  
 \$6.25 per person

A 18% service charge and 8.75% sales tax will be added to all food prices.

## ~ Breakfast ~

All Breakfasts Include Chilled Fruit Juice, Breakfast Pastries, Fresh Brewed Coffee/Tea/Decaf

### The Classic

Fluffy Scrambled Eggs, Breakfast Potatoes, Choice of Ham, Bacon or Sausage \$8.95 per person

### Breakfast Croissant

Scrambled Eggs, Mushrooms and New York State Cheddar Cheese on a Flaky Croissant with Breakfast Potatoes, and a choice of Ham, Bacon or Sausage \$9.95 per person

### Quiche Lorraine

Freshly Baked Quiche with Bacon, Spinach & Swiss Cheese served with Fresh Seasonal Fruit \$9.95 per person

### French Connection

Thick Sliced French Toast with Creamy Butter, Powdered Sugar and Warm Breakfast Syrup, along with your choice of Bacon, Ham or Sausage \$8.95 per person

### Poached Eggs Benedict

Two Farm Fresh Poached Eggs atop Toasted English Muffin with Grilled Canadian Bacon topped with Hollandaise Sauce and served with Fresh Fruit and Potatoes \$10.95 per person

### Cheese Blintzes

with Warm Fruit Topping \$8.95 per person

## ~ Breakfast Buffet ~

(If attendance falls below 25 people, an additional charge of \$1.00 per person will apply.)

### The Walden

Fluffy Scrambled Eggs with New York State Cheddar Cheese and Mushrooms, Bacon & Sausage, Breakfast Potatoes, Assorted Breakfast Pastries & Muffins, Coffee, Tea, Decaf, selection of Chilled Fruit Juices \$11.95 per person

### The Delevan

Selection of Chilled Fruit Juices, Seasonal Fresh Fruit, Fresh Scrambled Eggs with three Ingredients, Sausage, Bacon and Ham, Breakfast Potatoes, French Toast with Maple Syrup, Bagels with Cream Cheese, Assorted Breakfast Pastries and Muffins, Coffee, Tea, Decaf \$13.95 per person

### Brunch Buffet

Assorted Chilled Juices, Sliced Fresh Fruit, Assorted Breakfast Pastries, Scrambled Eggs, Breakfast Potatoes, Crisp Bacon & Grilled Sausage, French Toast with Syrup, Pasta with Red Sauce, Baked Herbal Chicken & Sliced Roast Sirloin  
Coffee, Tea, Decaf \$16.95 per person

### Upgrade - Omelet Station

(Minimum guarantee 40, Under 40 is \$1.00 additional per person)  
Freshly made Omelette with your choice of Ham, Bacon, Mushrooms, Onions, Tomatoes,  
Cheddar Cheese and Green Peppers \$5.25 per person

A 17% service charge and 8.75% sales tax will be added to all food prices.

## ~ Luncheon Sandwich Board / Salads ~

All sandwiches include choice of soup or fruit cup, beverage and choice of dessert.

### **Sandjour**

One half Ham & Cheese on Kaiser Roll and One Half Turkey on Croissant with Lettuce, Tomato, Potato Chips, Pickle Spear and Condiments. \$10.95 per person

### **Chicken Roma**

Grilled Chicken Breast Topped with Fresh Spinach, Tomatoes and Melted Provolone Cheese on Toasted Pesto Bread. Served with potato chips. \$11.95 per person

### **Buffalo Beef on Weck**

Thinly Sliced Roasted Beef, piled high on a Kümmelweck Roll with Potato Salad and Pickle Spear. \$10.95 per person

### **Chicken Chipotle Wrap**

Grilled Breast of Chicken, Sweet Chipotle Peppers, Mushrooms, Grilled Tomatoes, Swiss and Jack Cheese, and Spicy Creole Ranch Dressing all wrapped in a Tomato Tortilla. \$10.95 per person

### **Tuna Pita**

Pita Bread stuffed with Tuna Salad, Shredded Lettuce, Diced Tomatoes, and Alfalfa Sprouts. \$9.95 per person

### **Buffalo Chicken Sandwich**

Deep Fried Breaded Chicken Breast tossed in French's Hot Sauce served on a Toasted Kaiser Roll with Lettuce, Tomato and Bleu Cheese Dressing served with Chips. \$10.95 per person

## ~ Luncheon Salads ~

All salads include choice of appetizer, beverage & choice of dessert.

### **Julienne Salad**

Garden Greens topped with Julienne Strips of Ham, Turkey, Swiss & Cheddar Cheese, garnished with Tomatoes, Cucumber, Hard Boiled Eggs, Black Olives, Sliced Red Onion. \$11.95 per person

### **Chicken Caesar Salad**

Crisp Romaine Lettuce tossed with Garlic Croutons, Classic Caesar Dressing and topped with Grilled Sliced Chicken Breast. \$10.95 per person / Shrimp 11.95 per person

### **Sunburst Fruit Platter**

A selection of fresh sliced Seasonal Fruit, accompanied with a choice of Rainbow Sherbet or Cottage Cheese. \$9.95 per person

### **Stuffed Pineapple**

With Chicken or Tuna Salad, served with Nut Bread. \$9.95 per person

### **Greek Chicken Salad**

Romaine Lettuce, tossed with Greek Dressing, Feta Cheese, Kalamata Olives and Grape Tomatoes topped with Grilled Seasoned Chicken. \$10.95 per person

### **California Cobb**

Fresh Garden Greens topped with rows of Chicken, Tomatoes, Black Olives, Crumbled Bleu Cheese, Crispy Bacon, Diced Avocado and Hard Boiled Eggs. \$10.95 per person

A 17% service charge and 8.75% sales tax will be added to all food prices.

## ~ Luncheon Entrées ~

*All entrées include choice of appetizer, fresh vegetable, potato, rolls and butter, beverage and choice of dessert.*

<b>Lemon Bronzed Broiled Chicken with Braised Spinach &amp; Tomatoes</b> <i>marinated boneless breast of chicken .....</i>	\$12.95 per person
<b>Broiled Orange Roughy</b> <i>with toasted almonds and butter sauce .....</i>	\$13.95 per person
<b>Herb Crusted Salmon Filet</b> <i>with spicy horseradish sauce .....</i>	\$13.95 per person
<b>Sliced Roast Loin of Pork</b> <i>with apple dressing, natural Jus Lie .....</i>	\$11.95 per person
<b>Chicken Fresca over Angel Hair Pasta</b> <i>with a fresh tomato basil salsa .....</i>	\$11.95 per person
<b>Open Faced Prime Rib Sandwich</b> <i>6 oz. prime rib on toasted bread with onion rings .....</i>	\$14.95 per person
<b>Filet of Sirloin</b> <i>Grilled to your liking, served atop Onion Grass with Béarnaise Sauce. ....</i>	\$13.95 per person
<b>Chicken Marsala</b> <i>Tender Chicken Cutlet Sautéed in a Marsala Wine Sauce with Mushrooms, served with Fettuccine Noodles .....</i>	\$12.95 per person
<b>Sautéed Orange Scallops</b> <i>Tender Sea Scallops Sautéed with Julienne Vegetables and served over Field Greens topped with a Spicy Orange Marmalade Sauce. ....</i>	\$12.95 per person
<b>Stuffed Pork Chop with Bread, Dressing and Apples .....</b>	\$13.95 per person
<b>Braised Swiss Steak Jardinière .....</b>	\$12.95 per person

(for split menu selections add \$1.00 per person)

## ~ Luncheon Buffet ~

(All buffets require a minimum of 40 people. Afternoon breaks also available.)

### **New York Deli Buffet**

Soup of the Day  
Mixed Greens Salad w/ Assorted Dressings  
Garlic Herb Potato Salad, Cole Slaw  
Cold Cut Tray of Turkey, Roast Beef  
Comed Beef, Pastrami and Tuna  
Assorted Sliced Cheeses  
Breads, Rolls, Condiments  
Lettuce, Tomato, Onion and Pickles  
Fresh Seasonal Sliced Fruit Display  
Assorted Pastry Display  
Coffee/Tea/Decaf  
\$14.95 per person

### **Italian Buffet**

Soup of the Day  
Mixed Greens Salad w/ Assorted Dressings  
Antipasto Display  
Sliced Fresh Seasonal Fruit Display  
Breast of Chicken Parmesan  
Penne Alfredo  
Italian Style Fresh Vegetable Medley  
Assorted Rolls & Garlic Breadsticks  
Assorted Pastry Display  
Coffee/Tea/Decaf  
\$14.95 per person

### **Pasta Buffet**

Soup of the Day  
Caesar Salad  
Fresh Seasonal Sliced Fruit Display  
Cheese Tortellini  
Tomato Basil Penne  
Fettuccine  
Mini Meatballs  
Choice of 2 Sauces: Marinara, Alfredo or Pesto  
Fresh Vegetable Medley  
Assorted Pastry Display  
Coffee/Tea/Decaf  
\$13.95 per person

### **Buffalo Buffet**

Soup of the Day  
Mixed Greens Salad w/ Assorted Dressings  
Cole Slaw  
Macaroni Salad  
Fresh Seasonal Sliced Fruit  
Buffalo Chicken Wings, Carrots, Celery, Bleu Cheese  
Pizza Squares  
Mini Beef on Wecks  
Assorted Pastry Display  
Coffee/Tea/Decaf  
\$15.95 per person

### **Executive Sandwich Buffet**

Soup of the Day  
Mixed Green Salad w/ Assorted Dressing  
Fresh Seasonal Fruit Display  
Pasta Primavera Salad  
Selection of Pre-made Deli Sandwiches  
Assorted Mini Pastries  
Coffee/Tea/Decaf  
\$12.95 per person

## ~ Appetizer Station ~

### **Carving Station**

Royal Round of Beef \$195.00 (serves 50)  
Baron of Beef \$375.00 (serves 150)  
Smoked Turkey Breast \$150.00 (serves 50)  
Country Ham \$150.00 (serves 50)  
Roast Tenderloin of Beef \$175.00 (serves 25)

### **Pasta Station**

Meatballs, Tortellini, Penne and Fettuccini Pasta  
Marinara, Pesto or Alfredo Sauces  
(Choice of two sauces)  
Mixed Vegetable Medley  
Shrimp and Chicken  
Served with Parmesan Cheese  
Garlic Breadsticks  
\$10.95 per person

### **Snacks**

Potato Chips with Dip/Party Mix (per pound) \$8.00  
Pretzels with Mustard (per pound) \$8.00  
Mixed Nuts (per pound) \$12.00  
M&M's Plain or Peanut (per pound) \$6.00

### **Far East Station**

Chicken, Beef or Shrimp Stir-Fry, Egg Fried Rice  
Mini Egg Rolls w/ Chinese Mustard & Plum Sauce, Fortune  
Cookies  
\$10.95 per person

### **South of the Border**

Seasoned Ground Beef or Chicken Strips  
Tortilla Chips, Taco Shells and Soft Tortillas  
Cheddar Cheese Sauce  
Salsa, Sour Cream, Guacamole  
Shredded Lettuce, Chopped Tomatoes & Onion  
\$9.95 per person

### **Salad Station**

Romaine, Fresh Spinach and Mesclun Salads  
Assorted Toppings, Fire Grilled Vegetables, Grilled Chicken  
Feta and Freshly Grated Parmesan Cheeses  
Greek, Caesar and Creamy Peppercorn Dressings  
\$8.95 per person

### **Italian Break**

Whole Fresh Fruit  
Antipasto  
Biscotti and Assorted Italian Cookies  
Flavored Coffee including Amaretto and Hazelnut  
Assorted Italian Ices  
Sparkling and Mineral Waters  
\$10.95 per person

### **Health Break**

Sliced Fresh Fruit  
Assorted Yogurts  
Bags of Baked Lays, Terra Chips, Fruit Snack Bars  
Fresh Vegetable and Low-fat Dip  
Freshly Brewed Flavored Coffees and Tea  
Assorted Soft Drinks and Waters  
\$10.95 per person

### **Chocolate Lovers**

Chocolate Fudge Brownies, Double Chocolate  
Cookies, Assorted Chocolate Truffles  
Fresh Whole and Sliced Fruit with Chocolate Fondue for Dipping  
Chocolate Kisses and Hershey Candy Bars  
Freshly Brewed and Flavored Coffees, Tea, Chocolate Milk,  
Sodas and Waters.  
\$11.95 per person

### **Quick Stop Break**

Whole Fresh Fruit  
Bags of Peanuts, Chips, Pretzels, Popcorn  
Assorted Candy Bars and Fruit Snacks  
Freshly Brewed Flavored Coffees and Teas,  
Assorted Sodas and Waters  
\$11.95 per person

*Appetizer stations served with appropriate rolls & condiments.*

A 17% service charge and 8.75% sales tax will be added to all food prices.

## ~ Dinner Entrées ~

*All entrées include choice of appetizer, salad, fresh seasonal vegetables, potato or rice, rolls and butter, beverage and choice of dessert.*

<b>New York Strip Steak</b> with mushrooms, 12 oz. ....	\$26.95 per person
<b>Prime Rib of Beef, Au Jus</b> , 10 oz. ....	\$24.95 per person
<b>Filet Mignon</b> , 8 oz. ....	\$28.95 per person
<b>Scampi over Angel Hair Pasta</b> .....	\$23.95 per person
<b>Herb Crusted Salmon</b> .....	\$20.95 per person
<b>Surf &amp; Turf</b> .....	Market Price
<b>Chicken Francaise</b>	
<i>lightly battered with creamy lemon sauce and artichoke hearts</i> .....	\$19.95 per person
<b>Breast of Chicken</b>	
<i>stuffed with herbal dressing</i> .....	\$19.95 per person
<b>Chicken Cordon Bleu</b>	
<i>stuffed with prosciutto ham, asiago cheese and pesto.</i> .....	\$19.95 per person
<b>Chicken Breast Marsala</b>	
<i>breast of chicken with mushrooms, marsala wine sauce</i> .....	\$19.50 per person
<b>Chicken and Filet Combo</b>	
<i>6 oz. breast of chicken with sauce supreme and 6 oz. Filet of Sirloin</i> .....	\$25.95 per person
<b>Sliced Pork Loin</b>	
<i>with an apple bourbon glaze</i> .....	\$18.95 per person
<b>Filet of Sirloin</b>	
<i>10 oz. cut tender sirloin, served with béarnaise sauce, portobello mushroom and onion grass</i> .....	\$24.95 per person
<b>Sole Piccata</b>	
<i>Lemon seasoned sole, dipped in egg wash, sautéed in butter and topped with a lemon caper sauce</i> .....	\$21.95 per person
<b>Bowtie Pasta &amp; Shrimp</b>	
<i>Sautéed shrimp with mushrooms, pesto and asiago cheese.</i> .....	\$19.95 per person
<b>Braised Chicken Breast</b>	
<i>with prosciutto, mushrooms in a sherry cream sauce</i> .....	\$19.95 per person
<b>Marinated Soy Flank Steak</b>	
<i>with warm horseradish sauce</i> .....	\$23.95 per person

## ~ Dinner Buffet ~

(All dinner buffets require a minimum guarantee of 50 people)

### All dinner buffets include:

Served House Salad with Assorted Dressings, Rolls & Butter, Dessert, Beverage.

Your choice of Appetizer, Entrée, Potato, Vegetables (see selections below)

### Appetizer Selections (choice of two)

Sliced Seasonal Fresh Fruit Display  
Antipasto Display  
Fresh Tomato and Mozzarella Display with Basil Vinaigrette  
Relish Tray  
Seafood Pasta Salad  
Pasta Primavera Salad

### Entrée Selections (choice of two)

Sliced Roast Top Round of Beef  
Swiss Steak Jardinière  
Burgundy Beef Tips with Mushrooms  
Carved Roast Prime Rib (add \$3.95 per person)  
Roast Pork Loin  
Baked Virginia Ham  
Mild Italian Sausage with Peppers and Onions  
Polish Sausage with Sauerkraut  
Chicken Breast Marsala  
Baked Italian Herbal Chicken  
Lemon Glazed Chicken Breast  
Broiled Lemon Pepper Orange Roughy  
Herb Crusted Salmon Filet  
Seafood Newburg

Each additional selection add \$3.95 per person.

### Pasta (choice of one)

Tortellini Primavera  
Penne Pasta with Marinara  
Bowtie Portobello Mushrooms with Asiago Cheese  
Baked Macaroni and Cheese

### Potato and Vegetables (choice of two)

Wild Rice Blend  
Au Gratin Potatoes  
Whipped Potatoes  
Smashed Red Potatoes  
Vegetable Medley  
Green Beans Almondine  
Glazed Carrots  
Buttered Broccoli

\$24.95 per person

(each additional selection add \$2.95 per person)

A 17% service charge and 8.75% sales tax will be added to all food prices.

## ~ Vegetarian Entrées ~

*All entrées include choice of appetizer, rolls and butter, beverage, and choice of dessert.*

<b>Baked Vegetable Lasagna (minimum 12 people)</b> <i>topped with parmesan cheese with cream sauce</i> .....	Lunch \$9.95 per person Dinner \$15.95
<b>Deep Fried Portobello Mushrooms on a Bed of Greens</b> <i>with roasted red &amp; yellow sweet bell peppers, .....</i> <i>tomatoes &amp; provolone cheese covered with a balsamic glaze.</i>	Lunch \$9.95 per person Dinner \$16.95
<b>Steamed Vegetable Platter</b> <i>fresh steamed assorted seasonal vegetables with lemon glaze</i> .....	Lunch \$9.95 per person Dinner \$15.95
<b>Fresh Vegetable Saute</b> <i>fresh julienne vegetables sauted in white wine &amp; lemon sauce over linguini</i> .....	Lunch \$9.95 per person Dinner \$16.95
<b>Oriental Vegetable Stir Fry</b> <i>with egg fried rice</i> .....	Lunch \$8.95 per person Dinner \$15.95
<b>Grilled Seasonal Vegetables</b> <i>over tomato basil infused rice</i> .....	Lunch \$10.95 per person Dinner \$16.95
<b>Bowtie Pasta, Portobello Mushrooms &amp; Asiago Cheese</b> <i>With a pesto cream sauce</i> .....	\$13.95 per person

## ~ Appetizers ~

Fresh Fruit Cup
Soup of the Day
Tortellini with Fresh Julienne Vegetables in oil and garlic sauce
French Onion Soup Au Gratin \$1.50 per person
Shrimp Cocktail Supreme \$6.95 per person

### Salad Selections

Mixed Greens Salad w/ choice of two dressings
Sliced Tomato and Fresh Mozzarella Salad
Caesar Salad \$1.75 per person
Spinach Salad \$1.75 per person

## ~ Dessert List ~

Chocolate Layer Cake
Apple Strudel laced with a warm cinnamon icing
Carrot Layer Cake
New York Style Cheesecake with fruit topping
Fresh Baked Fruit Pie - Apple, Cherry or Pumpkin
Rainbow Sherbet with wafer cookie
Ice Cream Sundae
Chocolate Mousse in Chocolate Shell w/ Melba Sauce

### Make your own Sundae Bar:

Chocolate and Vanilla Ice Cream,
Chocolate and Strawberry Sauce with
Assorted Toppings
\$4.95 per person

### Chocolate Fondue

with Assorted Fresh Fruit and Sponge Cake
\$3.95 per person

### Pastry Station

Petit Fours
Cream Puffs
Mini Chocolate Eclairs
\$5.95 per person

A 17% service charge and 8.75% sales tax will be added to all food prices.

## ~ Hors D'oeuvres ~

(Priced Per 100 Pieces)

### Cold

Assorted Finger Sandwiches .....	\$100
Fresh Seasonal Vegetable Display with Dip (serves 100 people) .....	\$125
Fresh Fruit Display (serves 100 people) .....	\$175
Cheese Display Domestic & Imported (serves 100 people) .....	\$175
Pumpernickel Bread with Spinach Dip .....	\$75
Assorted Bruschetta .....	\$100
Antipasto Display .....	\$100
Prosciutto and Melon .....	\$125
Jumbo Gulf Shrimp with Cocktail Sauce and Lemon Wedges .....	\$195
Marinated Artichoke Salad with Shrimp, served with Crusted French Bread .....	\$135

### Hot

Mini Shrimp Kabobs .....	\$175
Pizza Squares .....	\$95
Mini Reubens .....	\$100
Chicken Tenders with Honey Mustard Sauce .....	\$125
Chicken Wings with Bleu Cheese Sauce .....	\$110
Assorted Mini Quiche .....	\$125
Swedish or Barbeque Meatballs .....	\$95
Bacon Wrapped Scallops .....	\$145
Clams Casino .....	\$150
Baked Brie with French Bread and Raspberry Sauce w/ Fresh Sliced Apples & Pears .....	\$120
Mozzarella Cheese Stix with Marinara Sauce .....	\$100
Fried Ravioli with Marinara Sauce .....	\$100
Egg Rolls with Sweet & Sour Sauce .....	\$125
Spanakopita .....	\$150
Coconut Chicken .....	\$140
Coconut Shrimp .....	\$225
Beef or Chicken Wellington .....	\$135
Breaded Jalapeño Poppers .....	\$125
Potato Skins with Bacon, Cheese & Sour Cream .....	\$150
Mushrooms Stuffed with Crabmeat .....	\$150
Mini Beef on Weck .....	\$140
Deep Fried Parmesan Artichoke Hearts .....	\$125
Mini Crab Cakes .....	\$140
Sweet n' Sour Pork Ribs .....	\$135

**~ Beverages ~**

**Host Bar**

House Brands .....	\$3.75
Call Brands .....	\$4.25
Premium Brands .....	\$5.25
House Wine .....	\$3.50
Domestic Beer .....	\$3.50
Imported Beer .....	\$3.75
Soft Drink .....	\$1.75

**Cash Bar**

House Brands .....	\$4.00
Call Brands .....	\$4.25
Premium Brands .....	\$4.75
House Wine .....	\$3.75
Domestic Beer .....	\$3.50
Imported Beer .....	\$3.75
Soft Drink .....	\$1.75

**Package Bar**

	<b>House Brands</b>	<b>Call Brands</b>	<b>Premium Brands</b>
One Hour	\$8.50	\$9.50	\$10.50
Two Hour	\$11.50	\$12.50	\$14.50
Three Hour	\$14.00	\$15.50	\$18.50
Four Hour	\$16.50	\$17.50	\$21.50
Five Hour	\$18.50	\$20.00	\$24.50
Bar Extension (per hour)	\$4.50	\$6.50	\$7.50

*Above based on guarantee.  
If actual count exceeds the guarantee, the actual count will be used.*

**By the Gallon:**

Champagne Punch .....	\$40.00
Fruit Punch .....	\$25.00
Wine Punch .....	\$40.00
Champagne Toast .....	\$2.50 per person
House Wine Toast .....	\$2.25 per person
House Wine by Bottle .750 .....	\$16.95 each
House Wine by Bottle 1.50 .....	\$25.95 each
Soda Bar .....	\$4.00 per person

**Cordials:** \$5.50 per drink. Your Catering Manager can provide a list of available cordials.

Specialty wines are available, please ask your Catering Manager.

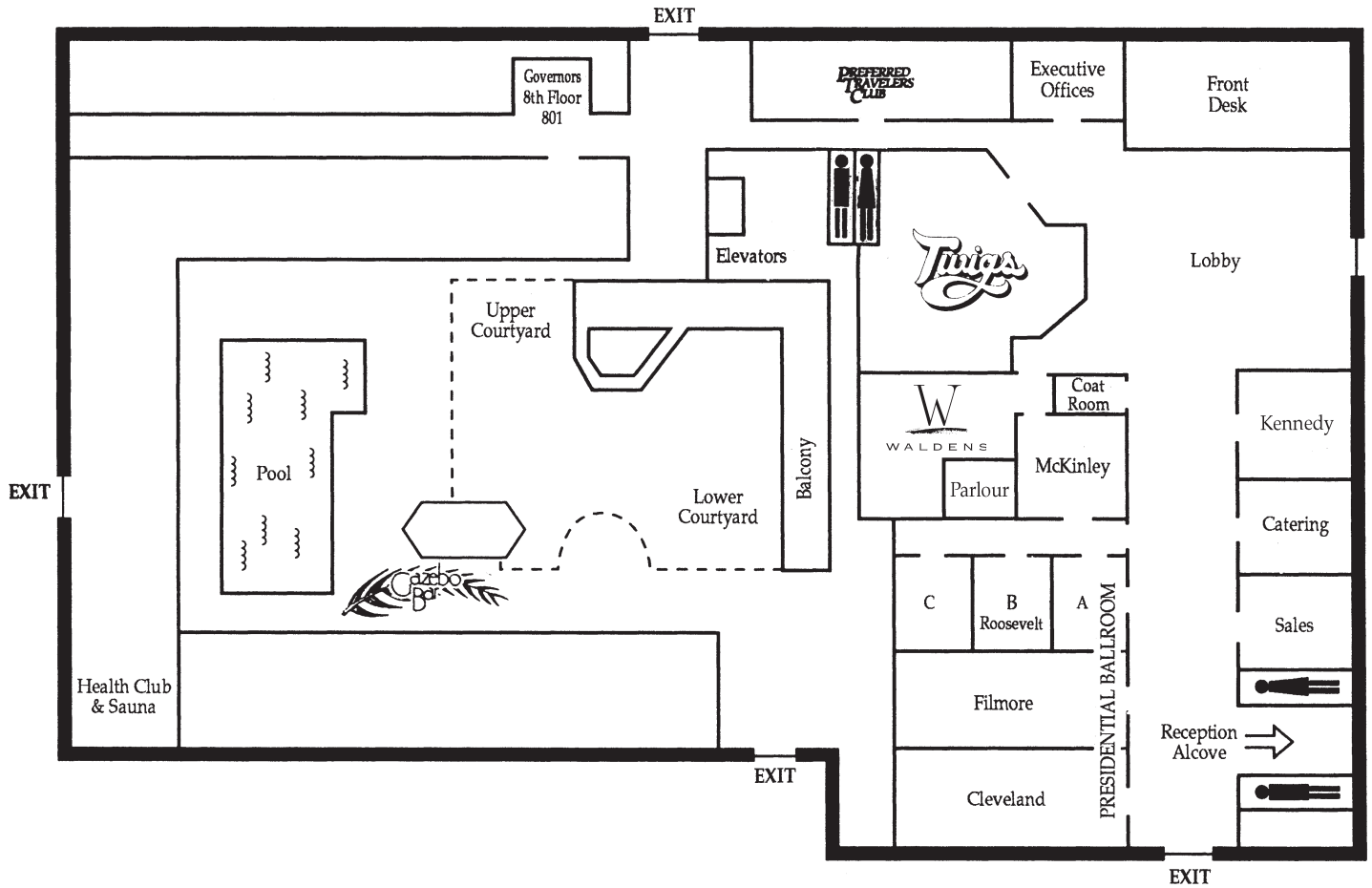
A \$50.00 Bartender Fee will apply for all cash bars with less than \$250.00 in sales.

Bartenders are scheduled according to established guidelines. If additional bartenders are requested, a \$50.00 service charge per bartender will be applied.

Valet Parking Attendant Fee: \$45.00 per attendant, minimum of (2) for functions larger than 100 people.

A 17% service charge and 8.75% sales tax will be added to all of the above prices, with the exception of cash bars.

## ~ Meeting and Banquet Facilities ~



ROOM	SIZE	SQUARE FEET	THEATER CAPACITY	CLASSROOM CAPACITY	BANQUET CAPACITY	CONFERENCE CAPACITY	U-SHAPE CAPACITY
Presidential Ballroom	105 x 60	6300	700	360	600	-	-
Cleveland or Fillmore	60 x 35	2100	225	120	170	40	40
Roosevelt A, B or C	35 x 20	700	60	30	50	25	25
McKinley	35 x 40	1440	120	60	80	35	35
Reception Alcove	25 x 36	900	100	-	-	-	-
Upper Courtyard	-	800	70	24	90	-	-
Lower Courtyard	-	1800	130	40	170	-	-
Governors	24 x 18	432	30	20	40	20	20
Kennedy	38 x 20	784	100	48	60	36	27
ParLOUR	24 x 26	578	45	28	50	28	28

# BANQUETS AND MEETINGS

## TERMS AND CONDITIONS

The Millennium Hotel Buffalo is proud of its magnificent facilities, excellent service, exquisite cuisine, and a staff of professionals who will do their utmost to please you and your guests in every way possible. The following information will be helpful to you in planning a successful event.

### MENU SELECTIONS

Entree choices are to be submitted to us at least two weeks in advance, otherwise items selected cannot be guaranteed. The menus are a sampling of what we at the Millennium Hotel Buffalo can do for you. If you prefer, our staff would be more than happy to **suggest interesting alternatives**.

### FOOD GUARANTEES

Counts are taken seven days before the date of the function. You will be charged for the amount specified in your letter of confirmation or booking agreement, unless the Catering Office is notified 72 hours prior to your function. Your guarantee is the minimum charge. If there are meals served above your guarantee, this number will be charged. The hotel will assist in your seating requirements by providing a 5% setting over your guarantee.

### FOOD AND BEVERAGE

All food and beverage must be purchased from the Millennium Hotel Buffalo. Food or beverage cannot be taken from the hotel after functions.

### FUNCTION ROOM ARRANGEMENTS

Arrangements should be finalized with the Catering Office two weeks prior to your function. Please advise us if you require a head table and for how many people, floral arrangements, award tables, microphones, band requirements, any special reserve seating, decorations, times of serving, and any other special needs. The Millennium Hotel Buffalo must give authorization before anything can be attached to meeting room walls. Should your room setup need to be changed from your original requirements on the day of your function, an additional setup fee may be charged. We also reserve the right to charge an appropriate fee for setup of function rooms with extraordinary requirements. Function rooms are assigned to anticipated number of guests. If there are fluctuations in the attendance, the Millennium Hotel Buffalo reserves the right to accordingly re-assign the proper function area.

### DEPOSIT AND BILLING PROCEDURES

To confirm a function as a definite booking the Millennium Hotel Buffalo requests an advance deposit. Full payment 72 hours prior to function is required; otherwise the Millennium Hotel Buffalo may reserve the right to cancel your function. All additional charges incurred on the date of the function must be settled before departure. If organization has approved credit with the Millennium Hotel Buffalo the above procedure may be waived.

### CANCELLATION

Should you find it necessary to cancel your function, or a portion of it in excess of 25%, written confirmation is required six months prior to your scheduled social event, or three months prior to your scheduled business event. The cancellation fee as specified will become payable and/or retained at this time. **Events cancelled after this point will be charged 100% of all charges.**

### LIABILITY

The Millennium Hotel Buffalo reserves the right to inspect and control all private functions. Liability for damage to the premises or equipment will be charged accordingly. We cannot assume any responsibility for the personal property and equipment brought onto our premises.

### CHARGES

All prices are subject to change at any time up to three months before the date of the function. At that point, the quoted price will become fixed and not subject to further change. A service charge of seventeen percent (17%) is to be added to the patron's bill for food and beverages, seventy-four percent (74%) of which is to go to waiters, waitresses and, where applicable, busboys and/or bartenders engaged in the function, and twenty-six percent (26%) is to go to supervisory, sales and other banquet personnel. All functions requiring beverage bar setup will be charged a bar setup fee. All food and beverage bills as well as service charges are subject to applicable sales tax (currently 8.75%). Groups requesting tax-exempt status must submit a properly completed tax-exempt certificate two weeks prior to the function.



**MILLENNIUM**  
**HOTEL**  
**BUFFALO**

## Millennium Hotel Buffalo

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