

Wedding

Menu

Adam's Mark Hotel

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adam's mark.
buffalo

The Adam's Mark Hotel offers elegance and style for a ReMARKable wedding reception. Come celebrate with the premier hotel of Western New York. Your wedding will be the center of sophistication amid the beautiful sparkling chandeliers and high ceilings of our banquet spaces.

Our experienced and professional Catering and Banquet staff is available to provide exceptional service for your tasteful event. Your catering manager will serve as your personal wedding consultant and provide complete wedding coordination for every detail of your wedding reception including: Offering suggestions regarding music, décor, photography, coordinate with all wedding vendors, orchestrate wedding rehearsal and ceremony, organize family members and bridal party for processional, implement timeline from introduction of Bride and Groom to cake cutting, and ensuring that every last detail is attended to.

Come see all the Adam's mark has to offer for your upcoming Wedding, Rehearsal Dinner, Shower or Gala.

Adam's Mark Weddings

All Wedding Packages Include:

Overnight Accommodations for the Bride and Groom

Special Guest Room Rates

Complimentary House Centerpieces consisting of a mirror and votive candles

Skirted Head Table, Cake Table, and Gift Table

Adam's Mark Double Linens in either white or black

Cake Cutting and Favor Placement

Professional Banquet Captain

Vegetarian and Dietary Choices upon Request

Bartender Fees Waived

Complimentary Staging for a Band, DJ, or Head table

All food and beverage is subject to a 20% charge consisting of 19% service charge, 1% gratuity, and 8.75% New York State Sales Tax.

Prices subject to increase without notice.

Classic Wedding Package

\$56 per guest

Includes Four Hour Call Brand Bar, Domestic Cheese and Vegetable Crudités Display, and Entrée Selections

Entrée Selections

Please Select a Maximum of Two Entrees plus a Vegetarian Option if needed
Adding a Fourth Entrée will be an additional \$5 per person

Includes Assorted Rolls & Butter, Seasonal Salad, Chef's Selection of Seasonal Vegetable and Potato, Coffee, Decaf, & Tea Service

6oz Filet Mignon
on Bordelaise

8oz Filet of Sirloin
with Béarnaise Sauce

10 oz Roast Prime Rib
Au Jus

Stuffed Breast of Chicken
with Artichokes, Spinach, & Ricotta in Rosemary Cream Sauce

Grilled Chicken Breast
with a Mushroom Demi Glace

Roasted Pork Tenderloin Roulade
with Apple Chutney Stuffing

Red Snapper
with a Livornese Sauce

Flounder Meuniere
with Lemon

Elegant Wedding Package

\$67 per guest

Includes Four Hour Call Brand Bar, Domestic Cheese and Vegetable Crudités Display, Chef's Selection Two Passed Hors d'oeuvres, Traditional Champagne Toast, Entrée Selections, and Late Night Coffee Station

Entrée Selections

Please Select a Maximum of Two Entrees plus a Vegetarian Option if needed
Adding a Fourth Entrée will be an additional \$5 per person

Includes Assorted Rolls & Butter, Seasonal Salad, Chef's Selection of Seasonal Vegetable and Potato, Coffee, Decaf, & Tea Service

6oz Filet Mignon
on Bordelaise

8oz Filet of Sirloin
with Béarnaise Sauce

10oz NY Strip Steak
with Bordelaise Sauce

Stuffed Breast of Chicken
with Artichokes, Spinach, & Ricotta in Rosemary Cream Sauce

Chicken Saltimbocca
with Prosciutto, Provolone, and Sage in Butter

Fresh Atlantic Salmon
Au Lemon

Filet of Halibut
Macadamia Crusted with Horseradish, Herbs, & Citrus Cream

Premier Wedding Package

\$79 per guest

Includes Four Hour Premium Brand Bar, Domestic Cheese and Vegetable Crudités Display, Chef's Selection Three Passed Hors d'oeuvres, Traditional Champagne Toast, Red & White House Wine Service, Entrée Selections, Late Night Coffee Station, and Chef's Choice of Desserts for a Late Night Display

Duo Entrée Selections

Please Select a Maximum of Two

An additional \$2.00 per person will be added for the selection of Two Duo Entrees.

Vegetarian Option if needed

Includes Assorted Rolls & Butter, Seasonal Salad or Soup, Chef's Selection of Seasonal Vegetable and Potato, Coffee, Decaf, & Tea Service

5oz Filet Mignon

4oz Rack of Lamb

4oz Beef Wellington

6oz Filet of Sirloin

4oz Seafood Stuffed Chicken Florentine

4oz Chicken Wellington

3 Jumbo Seafood Stuffed Shrimp

4oz Lobster Tail

4oz Sea bass

4oz Halibut

Gala Wedding Package

\$95 per guest

Includes Four Hour Premium Brand Bar, Butler Passed Champagne upon Guest Arrival, Domestic & Imported Cheese and Vegetable Crudités Display, Chef's Selection Three Passed Hors d'oeuvres, Traditional Champagne Toast, Red & White House Wine Service, Choice of either 1st course Antipasti or Pasta, Entrée Selections, Late Night Coffee Station, and Chef's Choice of Desserts for a Late Night Display

Duo Entrée Selections

Please Select a Maximum of Two

An additional \$2.00 per person will be added for the selection of Two Duo Entrees.

Vegetarian Option if needed

Includes Assorted Rolls & Butter, Seasonal Salad or Soup, Chef's Choice of Seasonal Vegetable and Potato, Coffee, Decaf, & Tea Service

5oz Filet Mignon

4oz Rack of Lamb

6oz Filet of Sirloin

4oz Duck Breast Confit

4oz Seafood Stuffed Chicken Florentine

4oz Chicken Asiago

4oz Chicken Oscar

3 Jumbo Seafood Stuffed Shrimp

6oz Lobster Tail

4oz Coho Wild Salmon

4oz King Crab Legs

4oz Sea bass

4oz Halibut

Reception Displays

All Displays serve approximately 100 guests

Antipasto Display - \$425

Grilled Marinated Vegetables, Roasted Artichoke Hearts, Genoa Salami, Marinated Mushrooms, Prosciutto, Marinated Olives, and Imported Provolone Cheese

Marinated Grilled Vegetables - \$425

An Array of Seasonal Grilled Vegetables Marinated in Olive Oil, Garlic, and Herbs

Seasonal Fresh Fruit Display - \$425

Sliced Seasonal Fresh Fruits Garnished with Berries and Grapes

Cheese Display - \$425

Domestic and Imported Cheese served with Assorted Crackers

Vegetable Crudités - \$300

Crisp Fresh Vegetables served with Homemade Dip

Ice Sculptures Starting at \$350

with advance notice our talented chef's can provide custom designs and elaborate carvings to enhance your festive event.

Cold Hors d'oeuvres

To enhance your reception please select from the following:

Passed or Buffet style in 100 count increments.

Butler Passed Service at \$75 per server

(one server per item per 100 guests).

Dill Crab on English Cucumber Rounds	\$195
Smoked Salmon w Caper Cream Cheese on Toasted Baguette	\$200
Poached Lobster on Toast Points in Chimichurri Sauce	\$295
Duck Breast Confit on Baguette Crisp	\$295
Shrimp Canapé on a Cucumber Round	\$295
Tomato & Basil Bruschetta with Prosciutto	\$300
Stuffed Cherry Tomato with Crab Salad	\$300
Prosciutto di Parma Canapé with Petite Cantaloupe	\$315
Asparagus Wrapped in a Blanket of Prosciutto	\$320
Filet of Beef on Toasted Focaccia Bread, Horseradish Cream	\$320
Jumbo Shrimp Wrapped in Gazpacho Sauce in Shot a Shot Glass	\$320
Red & Black Lumpfish Caviar with a Butter Rosette on Crostini	\$325
Beef Carpaccio on French Baguette with Reggiano Cheese & Arugula	\$325

Hot Hors d'oeuvres

To enhance your reception please select from the following:

Passed or Buffet style in 100 count increments.

Butler Passed Service at \$75 per server
(one server per item per 100 guests).

Mini Quiche Lorraine	\$195
Vegetable Spring Rolls with Sweet & Sour Dipping Sauce	\$195
Blackened Chicken Satay with Peanut or Sesame Sauce	\$195
Crab Rangoon with Hot Chinese Mustard Sauce	\$195
Chicken or Vegetable Crispy Pot stickers with Asian Plum Sauce	\$195
Italian Sausage, Florentine, or Crab Stuffed Mushrooms	\$195
Wild Mushroom Risotto Cakes	\$220
Grilled Hibachi Beef, Wrapped Around Julienne Vegetables w Cheese	\$220
Lollipop Lamb Chops with Garlic & Rosemary	\$225
Scallops Wrapped in Bacon	\$225
Mini Crab cakes with a Spicy Aioli	\$230
Artichoke Hearts Francaise	\$300
Dill Salmon Aioli on Baguette	\$300
Polenta Rounds with Tenderloin Tip Ragout	\$320
Grilled Portobello Mushrooms & Sausage in a Phyllo Cup	\$320
Mini Beef or Chicken Wellington	\$320
Ahi Tuna on a Wonton Crisp w Wasabi & Pickled Ginger	\$325

Wedding Package Upgrades

Cocktail Hour Stations

\$5.00 per person / per station

Station may only be added to wedding packages

Stir-fry Station

Pasta Station

Fiesta Station

Caribbean Station

Chef Attendant Fee \$75.00 per station / per chef

Late Night Station

\$3.00 per person / per station

Stations may only be added to wedding packages.

Mini Buffalo Chicken Finger Subs & Fries

Mini Beef on Weck & Fries

Mini Turkey & Ham Sandwiches & Fries

Buffalo Wings, BBQ Wings, & Fries

Nacho Station

Sundae Bar (additional \$2 per guest)

Mini Desserts

\$100 per tray

50 pieces per tray, one dessert option per tray.

Mini Assorted Pies

Strawberry Shortcake Shooters

Bread Pudding Bites with Toasted Meringue

Assorted Petit Fours

Cannoli

Éclairs

Assorted Cupcakes

Cocktail Reception

\$28 per guest

2 Hour Call Brand Bar

Displayed Hors d'oeuvres

(Based on 1-2 pieces per person of each of the following)

Domestic & Imported Cheese Display with Assorted Crackers

Tomato & Basil Bruschetta

Vegetable Spring Rolls with Sweet & Sour Dipping Sauce

Artichoke Hearts Francaise

Chicken Pot stickers with Plum Sauce

*To enhance your event, you may like to consider adding
Themed Action and Dessert Stations*

Extras

Chef Attendant	\$75 per chef
White Glove Service (based on guest count)	\$2.00 per person
3rd Domestic Beer Selection (based on guest count)	\$1.00 per person
Champagne Toast	\$2.95 per person
Wine Service	\$6.00 per person
Ceremony Set Up	\$2.50 per person

Event Technology

Lighting Enhancement

Your special occasion can be made more dramatic with lighting.

Décor lighting in color to compliment your tables.

Lighting creates the right mood for each part of your event.

Sound

So everyone can hear you say, "I do." Use wireless microphones so your guests can clearly hear you.

Display

Photo Montage – consider a screen or flat panel display for a high quality image. Our in-house audio-visual team is able to supply any technology to enhance your event.

Showers Luncheon

Package 1

\$18 per guest

Includes Fruit Punch, Assorted Rolls & Butter,
Coffee, Decaf, & Tea Service and Cutting of your cake.

Luncheon Selections

Please Select a Maximum of Two

Hearts of Romaine Salad

Grilled Chicken Breast, Shaved Parmesan, Focaccia Croutons, Hard Boiled Egg,
Sundried Tomato, Creamy Cesar Dressing

Traditional Cobb Salad

Crisp Greens with Chicken, Bacon, Tomatoes, Egg, Avocado, and Choice of:
Bleu Cheese or Vinaigrette Dressing

Italian Ciabatta

Salami, Capicola, Roasted Red Pepper, Fresh Mozzarella, Garlic Aioli,
and served with Chilled Pasta Primavera

Roasted Red Pepper Napoleon

Julienne Vegetables, Balsamic Marinated Tofu, Asiago Cheese,
and Roasted Tomato Broth

Package 2

\$22 per guest

Includes Fruit Punch, Cheese & Vegetable Display, Assorted Rolls & Butter, Seasonal
Salad, Chef's Choice of Potato & Vegetable, Coffee, Decaf,
& Tea Service and Cutting of your cake.

Luncheon Selections

Please Select a Maximum of Two

Chicken Jardinière

Grilled Chicken Breast Served with a Lemon Dill Cream Sauce

Pistachio Crusted Pork Loin

with an Orange Vinaigrette

Spaghetti Pompilio

Tomato, Snow Peas, Mushroom, Basil, Capicola,
and Parmesan Cream Sauce

Grilled Vegetable Stack

Portobello Mushrooms, Zucchini, Squash, Carrot, Artichoke Hearts, Fresh Mozzarella
with a Roasted Red Pepper Sauce

Open Bar Packages

Premium Brand Bar Package

Includes: Absolute, Canadian Club, Dewers, Jack Daniel's, Tanqueray, Captain Morgan, Peach Schnapps, Sweet & Dry Vermouth, Two Domestic Beer Selections (Bud & Bud Light, Blue & Blue Light, Molson, and Coors Light), and Liberty Creek Chardonnay, Merlot, and White Zinfandel

- 1 Hour - \$16.95
- 2 Hours - \$19.95
- 3 Hours - \$23.95
- 4 Hours - \$25.95
- 5 Hours - \$27.95

Call Brand Bar Package

Includes: Smirnoff, Seagram's 7, Johnny Walker Red, Jim Beam, Bombay, Bacardi, Peach Schnapps, Sweet & Dry Vermouth, Two Domestic Beer Selections (Bud & Bud Light, Blue & Blue Light, Molson, and Coors Light), and Liberty Creek Chardonnay, Merlot, and White Zinfandel

- 1 Hour - \$14.95
- 2 Hours - \$16.95
- 3 Hours - \$19.95
- 4 Hours - \$21.95
- 5 Hours - \$23.95

1. All food and beverage is subject to a 20% charge consisting of 19% service charge and 1% gratuity.
2. Guarantees - a minimum guarantee of attendance will be due 7 business days prior to the function. You will be charged for the minimum guarantee or the number of guests actually served, whichever is greater. If no guarantee is received, the number contracted will be the guarantee. We will prepare and set for 5% over the guaranteed number.
3. Function Details - menu selections, beverage requirements, and room set up information must be received no later than 3 weeks prior to the function. All food, beverage, and labor must be supplied and prepared by the hotel. Menu prices are subject to change. No food or beverage (alcohol or otherwise) will be allowed to be brought into or taken out of the function space.
4. Deposit & Payment – upon signing the contract a non-refundable deposit is due. 50% deposit of the remaining Master Account is due 90 day prior to the event. 7 days prior to the event the remaining estimated balance is due. Under such circumstance, failure to remit the appropriate pre-payment on a timely basis will be considered a cancellation by the group and the group shall be liable for the amounts as described in the cancellation provisions. Under no circumstance will the Hotel accept personal checks.
5. Americans with Disabilities Act – the Hotel continually makes a good faith effort to ensure that it is compliant with applicable provisions of Title 3 of the American with Disabilities Act.
6. Cancellation – there is no cancellation for the purpose of holding this event at another location. In the event of cancellation by your organization, the hotel is entitled to liquidated damages as follows: Date of contract to one year prior – 25% of estimated food, beverage, and room rental revenue. More than 6 months but less than one year prior – 50% of estimated food, beverage, and room rental revenue. More than 90 days but less than 6 months prior – 75% of estimated food, beverage, and room rental revenue. 90 day to date of function – 100% of estimated food, beverage, and room rental revenue.
7. Advertising – all advertising that uses the Adam’s Mark Hotel name must receive prior approval from the hotel’s Advertising and Promotions Director.
8. Beverage Service – The Adam’s Mark Hotel requires that only hotel servers and bartenders dispense beverages. The Hotel’s alcoholic beverage license requires the Hotel to request proper identification (photo ID) from any person of questionable age (at the discretion of the Hotel). The Hotel reserves the right to refuse alcoholic beverages service if any person is under the age, fails to present proper identification, or appears near or at a level of intoxication. The Adam’s Mark Hotel as a licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the New York Alcohol and Beverage Commission’s regulations.
9. Security – The Adam’s Mark Hotel does not assume responsibility for the damages or loss of any merchandise or articles brought to the hotel. Arrangements may be made through you Catering Representative for special security. Special security arrangements should be submitted to you Catering Representative two weeks prior to your function. Private companies cannot be contracted by the host organization.
10. Decorations – scotch tape, nails, or potentially damaging fasteners may not be used to hang signs or other materials in the hotel. Confetti is not allowed.
11. Outside Contractors and Insurance – the Hotel reserves the right to approve all outside contractors hired for use by the Organization in the Hotel. The Hotel reserves the right to charge a fee for outside services brought into the Hotel and to require Organization and/or outside contractor to provide proof of worker’s compensation insurance for employees who will work on Hotel premises and proof of adequate general liability insurance.
12. Miscellaneous – Neither party shall be responsible for any failure of performance due to Acts of God, strike, shortage of commodities or supplies to be furnished by the Hotel, governmental authority or accident.



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