

Congratulations

ON YOUR ENGAGEMENT



Thank you for considering Seneca Niagara Resort & Casino for your wedding. The goal of our catering and banquet team is to exceed your expectations.

By providing exceptional customer service in our extraordinary facility, our mission at Seneca Niagara Resort & Casino is to be the entertainment destination of choice for fun, energy, action and excitement in Western New York.

Our knowledgeable wedding planners will provide personal attention to ensure that you and your guests have a "winning" experience.

Our culinary team has created menus to appeal to all tastes. Whether you are looking for WNY favorites, comfort food or upscale cuisine, our chefs are here to provide exceptional quality. We also accommodate special requests for dietary restrictions, with proper notification.

Again, thank you for considering Seneca Niagara Resort & Casino. We look forward to making your dreams become a reality!

Your Catering Team

Karen Nordaby | Director of Catering | 716.299.1240 | knordaby@senecacasinos.com

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Weddings

Weddings

WHEN SELECTING ONE OF OUR WEDDING PACKAGES,
YOU WILL RECEIVE THE FOLLOWING:



Bridal Suite Accommodations For Your Wedding Night

Champagne And Tuxedo Strawberries
(Delivered To Your Overnight Room)

Elevated Head Table For Two

Elegant Floor Length Table Linen
(Multiple Colors To Choose From)

White or Ivory Chair Covers
(Sashes Available For An Additional Charge)

Colored Napkins (21 Colors To Choose From)

Large Oak Dance Floor

White Glove Service

Cake Cutting, Bartender And Chef Fees Waived

Harvest Display

Four Hour House Open Bar With A Champagne Toast

Twilight Coffee Station

Reception Lighting
(Four Complimentary Colored Up-Lights)

Menu Tasting For 4

Spa & Salon Bridal Party Specials

Special Gift To Commemorate The Day
(Choice Of Custom Toasting Flutes Or Dessert Plate)

A Wedding Professional To Assist You With Every Detail

Anniversary Celebration One Overnight Stay For Your
One Year Anniversary (Restrictions Apply)

It Takes Two \$95 per person

Dual entree plated dinner & four hour house open bar with a champagne toast

THE MENU



HARVEST DISPLAY

the perfect blend of Yancey's Fancy cheeses, vegetable garden delights, and seasonal fruits & berries garnished with mixed nuts. Served with buttermilk ranch, hummus, pita chips, crostini, and a gourmet cracker assortment

SALADS {Choice of one}

CLASSIC GARDEN

with house vinaigrette and ranch dressing

SPRING MIX

with house vinaigrette and ranch dressing

TRADITIONAL CAESAR STYLE

Served with Tuscan loaf and whipped butter

ENTRÉES {Choice of one}

FILET *and* CHICKEN

petite filet mignon with roasted garlic butter paired with a roasted chicken breast in mushroom cream sauce

FILET *and* CRAB STUFFED SHRIMP

grilled filet mignon and blue crab stuffed shrimp topped with a light lemon garlic sauce

CHICKEN *and* SHRIMP WITH SCALLOPS

herb roasted chicken breast in a light madeira pan jus paired with seared salmon over spinach, topped with dill cream

All entrees are presented with parmesan roasted potatoes and seasoned green beans with carrot and red pepper garnish

YOUR WEDDING CAKE

served on a painted plate

TWILIGHT COFFEE STATION

with whipped cream, chocolate shavings, cinnamon and rock candy stir sticks

The Perfect Choice

\$78 per person

Choice entree plated dinner and four hour house open bar with a champagne toast

THE MENU



HARVEST DISPLAY

the perfect blend of Yancey's Fancy cheeses, vegetable garden delights, and seasonal fruits & berries garnished with mixed nuts. Served with buttermilk ranch, hummus, pita chips, crostini, and a gourmet cracker assortment

SALADS {Choice of one}

CLASSIC GARDEN

with house vinaigrette and ranch dressing

SPRING MIX

with house vinaigrette and ranch dressing

TRADITIONAL CAESAR STYLE

Served with Tuscan loaf and whipped butter

ENTRÉES {Choice of one}

GRILLED SIRLOIN FILET

with your choice of caramelized onions and forest mushrooms or chimichurri sauce

HERBED ROASTED CHICKEN

with your choice of madeira, sage cream or maple glaze

GRILLED SALMON FILLET

with your choice of lemon thyme or chimichurri sauce

All entrees are presented with parmesan roasted potatoes and seasoned green beans with carrot and red pepper garnish

YOUR WEDDING CAKE

served on a painted plate

TWILIGHT COFFEE STATION

with whipped cream, chocolate shavings, cinnamon and rock candy stir sticks

Traditional Celebration

\$78 per person

Family style dinner & four hour house open bar with a champagne toast.
(Maximum of 240 guests. Round tables of 8)

THE MENU

HARVEST DISPLAY

the perfect blend of Yancey's Fancy cheeses, vegetable garden delights, and seasonal fruits & berries garnished with mixed nuts. Served with buttermilk ranch, hummus, pita chips, crostini, and a gourmet cracker assortment



SALADS {Choice of one}

CLASSIC GARDEN

with house vinaigrette and ranch dressing

SPRING MIX

with house vinaigrette and ranch dressing

TRADITIONAL CAESAR STYLE

Served with Tuscan loaf and whipped butter



ENTRÉES {Choice of one}

GRILLED SIRLOIN FILET

with wild mushrooms and shallots

– *and* –

HERBED ROASTED CHICKEN

with your choice of madeira, sage cream or maple glaze

ACCOMPANIED BY

GARLIC MASHED POTATOES

with melted sweet cream butter

– *and* –

RIGATONI PASTA

with rustic vegetables and goat cheese

CHOICE OF ONE

GREEN BEANS

with roasted red pepper, tossed in olive oil and garlic

HONEY GLAZED CARROTS

YOUR WEDDING CAKE

served on a painted plate

TWILIGHT COFFEE STATION

with whipped cream, chocolate shavings, cinnamon and rock candy stir sticks



Grand Celebration

\$80 per person

Station style dinner and four hour house open bar with a champagne toast

THE MENU

HARVEST DISPLAY

the perfect blend of Yancey's Fancy cheeses, vegetable garden delights, and seasonal fruits & berries garnished with mixed nuts. Served with buttermilk ranch, hummus, pita chips, crostini, and a gourmet cracker assortment

SALAD BAR

CHOICE OF TWO GREENS

spring mix, baby spinach, crisp iceberg, chopped romaine

CHOICE OF THREE DRESSINGS

Italian, Ranch, French, Creamy Bleu Cheese, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette

ACCOMPANIMENTS

cherry tomatoes, onions, garbanzo beans, crumbled bacon, shredded cheese, black olives, chopped egg, cucumbers, julienne carrots and herbed croutons

Served with Tuscan loaf and whipped butter

CARVING STATION

CHOICE OF TWO MEATS

prime rib of beef, beef tenderloin, black oak ham, butter basted turkey breast, chorizo stuffed pork loin

Each is served with appropriate accompaniments

CHOICE OF ONE

LIVE PASTA STATION

Resort-made gnocchi, spaghetti squash "noodles", chicken, broccoli, shrimp

**add meatballs or sausage for an additional \$3 per person*

— or —

LIVE MASHED POTATO BAR

ranch, smashed red skin garlic, sweet potatoes
toppings: butter, sour cream, cheese, bacon, scallions, sautéed mushrooms, onion frizzle, cinnamon sugar

CHOICE OF ONE

GREEN BEANS

seasoned, with carrot and red pepper garnish

MIXED VEGETABLES

sautéed seasonal mix

YOUR WEDDING CAKE

served on a painted plate

TWILIGHT COFFEE STATION

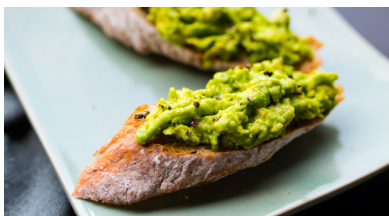
with whipped cream, chocolate shavings, cinnamon and rock candy stir sticks



Must meet minimum revenue requirements for package availability. Price does not include 20% service charge.

Enhance Your Cocktail Hour \$10 per person

Choice of four butler-passed hors d'oeuvres or canapés



COLD CANAPÉS

BRUSCHETTA

in a phyllo cup

TRUFFLED CHICKEN SALAD

with red grape and toasted almond in a phyllo cup

BLACKENED SHRIMP

with boursin cheese and mango salsa on an English cucumber

FOCACCIA CROSTINI

brie cheese and strawberry marinated with balsamic and cracked pepper

HERB-CRUSTED BEEF TENDERLOIN

with roasted garlic aioli and asparagus tip on a crostini

BRIE *and* PROSCIUTTO

with fig balsamic marmalade on a toasted baguette

AHI TUNA POKE

with sesame, avocado, crushed macadamia nuts in a bamboo cone

AVOCADO TOASTS

HOT HORS D'OEUVRES

ARANCINI

parmesan or goat cheese with sweet pepper jam

ASSORTED PETITE QUICHE

CRABMEAT MUSHROOM CAP

MINI GRILLED CHEESE

with sundried tomato puree

SCALLOPS WRAPPED IN BACON

with peach bourbon sauce

CHICKEN & CHEDDAR QUESADILLA

with cilantro sour cream

MINI MEATBALL

choice of Swedish, BBQ, or sweet and sour

VEGETABLE POT STICKER

with ginger soy sauce

a la carte

Add any of the following options to enhance your wedding reception



ANTIPASTO DISPLAY

\$9 per person

Prosciutto, capicola, Soppressata, salami, marinated olives, stuffed cherry peppers, marinated artichokes with roasted peppers and capers, pepperoncini, pesto marinated mozzarella Bocconcini, shaved provolone, Focaccia, crostini, grissini

SOUP COURSE

\$5 per person

Choice of Italian Wedding, Minestrone or Chicken Tabbatini

PASTA COURSE

\$5 per person

Roasted pepper & smoked mozzarella stuffed ravioli

INTERMEZZO COURSE

\$5 per person

Seasonal fruit sorbet



PAELLA

\$12 per person

Shrimp, mussels, roasted chicken and grilled sausage with saffron rice, diced tomato, sweet peas, and scallions

SWEET TABLE

\$5 per person

An assortment of petite fours and gourmet cookies

CANDY BUFFET

An assortment of candies to match your colors or theme. Favor bags are included.

Pick six \$10 per person

Pick eight \$14 per person

Pick ten \$18 per person

"AFTER HOURS" PIZZA

\$8 per person

Artesian pizzas served hot and fresh



Optional Dinner Entrées

Enhance your entrée selection



PERFECT CHOICE SELECTIONS

GRILLED FILET MIGNON

\$15 additional per person
caramelized onion demi-glace

SLOW BRAISED SHORT RIB

no additional charge
blueberry demi-glace

STUFFED CHICKEN BREAST

no additional charge
sundried tomato, ricotta, arugula, fresh herbs,
and roasted garlic tomato sauce

CARIBBEAN CHICKEN BREAST

no additional charge
jerk spice rub with mango cilantro relish

PORK TENDERLOIN MEDALLIONS

no additional charge
mustard thyme sauce

PAN-SEARED SEA BASS

\$10 additional per person
lemon caper sauce

POTATO ZUCCHINI SKILLET

no additional charge
broccoli, carrot, red pepper, garlic cream

RIGATONI PASTA

no additional charge
with rustic vegetables and goat cheese

CARAMELIZED CAULIFLOWER STEAK

no additional charge
wild rice pilaf with sundried cherries and toasted almonds,
baby carrots, asparagus, and melted greens

IT TAKES TWO SELECTIONS

CLASSIC SURF & TURF

market price
grilled filet mignon and broiled cold water Australian lobster tail
with drawn butter and lemon half

Make the Most of It

Keep the celebration in high-gear with a rehearsal dinner or brunch for the day after

M E N U

THE NIGHT BEFORE

BUFFET REHEARSAL DINNER - \$35 per person

SOUVLAKI SALAD with grilled chicken

BUFFALO CHICKEN SLIDERS

ARTISAN PIZZAS

ROAST BEEF AU JUS with plain and kimmelweck rolls

ASSORTED CAKES

ASSORTED SODAS & BOTTLED WATER

FAMILY-STYLE OR PLATED REHEARSAL DINNER

Family-style \$50 per person • Plated \$22-\$44 per person (guests choice of entrée)

Add beer and wine for \$10 per person

CLASSIC GARDEN SALAD creamy ranch and balsamic vinaigrette

TUSCAN LOAF WITH WHIPPED BUTTER

PEPPERCORN CRUSTED STRIP STEAK with mushroom madeira sauce

HERB ROASTED CHICKEN with lemon-thyme sauce

VEGETARIAN LASAGNA whole wheat pasta, assorted vegetables, herbs and ricotta

GARLIC MASHED POTATOES

SEASONED GREEN BEANS

PIE IN A JAR seasonal selection

THE MORNING AFTER

BRUNCH - \$35 per person • Add Mimosa's & Bloody Mary's for \$6 each

SLICED SEASONAL FRUITS

FRESHLY BAKED DANISH & MUFFINS

SCRAMBLED EGGS

NEW RED POTATOES O'BRIEN

APPLEWOOD BACON & LINK SAUSAGE

CINNAMON SWIRL FRENCH TOAST with maple syrup

CARVING STATION Black Oak ham

PASTA tossed in olive oil, garlic and basil

ASSORTED JUICES & BOTTLED WATER

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE,

REGULAR AND HERBAL HOT TEAS

Must meet minimum revenue requirements for package availability. Price does not include 20% service charge.

Cheers!

All bars include assorted sodas, bottled spring water, appropriate garnishes, house cabernet, chardonnay and white zinfandel, Labatt Blue, Blue Light, Bud, Bud Light, Coors Light and O'Doul's



INCLUDED WITH EACH PACKAGE

HOUSE BRAND* LIQUORS

Vodka, gin, whiskey, bourbon, light rum, scotch, tequila, cordials

ENHANCED BAR SERVICE

DELUXE BRAND* LIQUORS

\$2 additional per person

Vodka, gin, whiskey, bourbon, light rum, spiced rum, rum, scotch, tequila, cordials

PREMIUM BRAND* LIQUORS

\$6 additional per person

Vodka, gin, whiskey, bourbon, light rum, spiced rum, rum, scotch, tequila, cognac, cordials, select upgraded wines

SIGNATURE DRINK

\$7 / \$8 / \$9 additional per drink

created by our bartenders to fit your theme

CORDIALS

\$7 per person

espresso, cappuccino and cordials with traditional accompaniments

TABLE-SIDE WINE SERVICE

Menu available upon request

**Please contact the catering office for a complete list of liquors and wines.
All brands are subject to change.*

Additional Set-up Fees

CEREMONY

Includes theatre-style seating with a center aisle

WITH THE PURCHASE OF A RECEPTION PACKAGE

Seating up to 50 guests	\$50
51-100 Guests	\$100
101-150 Guests	\$150
151-200 Guests	\$200
201 Guests or more	\$250

Without the purchase of
a reception package \$500 and up

ADDITIONAL ENHANCEMENTS

Chair covers	\$2 per chair
Chair sashes	\$1.50 per chair
White pillars	\$10 each (6 available)
Arch for pillars	\$30
Theatrical drape for backdrop	\$125

RECEPTION

Single riser for bridal party 8' x 24' x 1' (seats 6)	included with package
Additional risers 8' x 4' panels	\$40 per panel
Black theatrical drape behind head table up to 32'	no additional cost
Additional black theatrical drape	\$5 per linear foot
Rope lighting under head table	no additional cost
DJ riser 8' x 12' x 2' with backdrop, 8' skirted table, power	\$250
Band Riser 16' x 24' x 2' with backdrop and power	\$650.00 (bands are expected to be self-contained)

ACCENT LIGHTING

Rotunda above escalator to event center	\$50 for 2 lights
White up-lighting in reception area	\$25 per light
Color up-lighting	\$5 per light

