

Proms, School Functions, Awards Banquets, and Showers

All school events will create memories that will last a lifetime. These are gatherings that celebrate the conclusion of a great deal of hard work and is a time for celebrating. Our event coordinators will coordinate to create a special atmosphere for all students. Our Modern Elegant atmosphere that has LED lighting included with one of the largest dance floors will create an energetic dance space. In addition to the menu please find below all of our items that are included at no additional charge to make your event a “Night to Remember!”

Team Member to Assist With Every Detail

Team Service Manager to Coordinate the Evening of Your Event

White Table Linen

Choice of Colored Napkin

Room Rental

Platform For DJ or Band

Choice of Centerpieces

Choice of Up-lighting Color Throughout Ballroom

Background Music

Complimentary Coat Room

Complementary Spacious Parking

We look forward to making your event special

The Grapevine Banquets 716-391-1895

THE GRAPEVINE BANQUETS

Shower Packages

Assorted Cheeses and Crackers

Fruit Punch and Specialty Spiked Punch

Buffet Lunch

Fresh Rolls with House Made Garlic Glaze, Relish Tray, House Salad, Hot Rigatoni, 2 Entrée Choices, White Cheddar Mashed Potatoes and Fresh Seasonal Vegetables

Served Luncheon

Fresh Rolls with House Made Garlic Glaze, House Salad, 3 Entrée Choices, White Cheddar Mashed Potatoes and Fresh Seasonal Vegetables

Served Combination Luncheon

Fresh Rolls with House Made Garlic Glaze, House or Caesar Salad, Combination of 2 Meat selections, White Cheddar Mashed Potatoes and Fresh Seasonal Vegetable

Breakfast Buffet

Assortment of Fresh Pastries, Fresh Fruit Display, Ambrosia Salad, Scrambled Eggs, Bacon and Sausage, Hash Browns, Pancakes, Coffee, Tea, Assorted Juices

Entrée Selections

Chicken Marsala, Chicken Cordon Bleu, Broccoli Stuffed Chicken, Chicken Cutlet Parmesan, Italian Chicken Cutlet, Roast Beef with Gravy, Baked Chicken Picata, Baked Breaded Pork Chops, Shrimp Scampi over Rice, Italian or Bourbon Meatballs, Barbecue or Bourbon Glazed Chicken, Buttermilk Fried Chicken

All packages include Coffee, Tea and Assorted Pop Products

****Additional Meats may be added****

Enhancements

Additional Meat

Omelet Station

Waffle Station with Butter and Warm Syrup

Assorted Cheese Blitzes Station with toppings

Fresh Brunch Bakes

(Vegetarian, Ham and Cheese, Fully Loaded)

Fruit Juice Punch

Wine Punch

Mimosa Punch

Peach Bellini's, Blackberry Sangria or Peach Mango Sangria

Call us today at 716-391-1895!

THE GRAPEVINE BANQUETS

Breakfast Packages

Continental Breakfast

Assorted Pastries, Fresh Fruit, Bagels accented with Cream Cheese,
Butter and Jelly,
Fresh Baked Croissants, Mini Muffins, Coffee, Tea and Assorted Juices

Served Breakfast

Assorted pastries while your guests arrive, Fruit Cup, Scrambled Eggs, Bacon,
Sausage, Home Fries,
Bagel with Butter, Coffee, Tea and Assorted Juices

Breakfast Buffet

Assortment of Fresh Pastries, Fresh Fruit Display, Ambrosia Salad,
Scrambled Eggs,
Bacon and Sausage, Home Fries, Pancakes, Coffee, Tea, Assorted Juices

Breakfast Enhancements

Omelet Station

Waffle Station with Butter and Warm Syrup
Assorted Cheese Blitzes Station with toppings

Fresh Brunch Bakes

(Vegetarian, Ham and Cheese, Fully Loaded)

Fruit Juice Punch

Wine Punch

Mimosa Punch

Peach Bellini's

Blackberry Sangria

Peach Mango Sangria

All food and beverage sales are subject to 19% administrative charge (not a gratuity) and 8.75% sales tax

No Additional Gratuities Will Be Charged

Call us at 716-391-1895!

THE GRAPEVINE BANQUETS

Luncheon Packages

Assorted Cheeses and Crackers while your guests arrive

Buffet Lunch

Fresh Rolls with House Made Garlic Glaze, Relish Tray, House Salad, Hot Rigatoni, 2 Entrée Choices, White Cheddar Mashed Potatoes and Fresh Seasonal Vegetables

Served Luncheon

Fresh Rolls with House Made Garlic Glaze, House Salad, 3 Entrée Choices, White Cheddar Mashed Potatoes and Fresh Seasonal Vegetables

Served Combination Luncheon

Fresh Rolls with House Made Garlic Glaze, House or Caesar Salad, Combination of 2 Meat selections, White Cheddar Mashed Potatoes and Fresh Seasonal Vegetable

Entrée Selections

Chicken Marsala, Chicken Cordon Bleu, Broccoli Stuffed Chicken, Chicken Cutlet Parmesan, Italian Chicken Cutlet, Roast Beef with Gravy, Baked Chicken Picata, Baked Breaded Pork Chops, Shrimp Scampi over Rice, Italian or Bourbon Meatballs, Barbecue or Bourbon Glazed Chicken, Buttermilk Fried Chicken

Breakfast Buffet

Assortment of Fresh Pastries, Fresh Fruit Display, Ambrosia Salad, Scrambled Eggs, Bacon and Sausage, Hash Browns, Pancakes, Coffee, Tea, Assorted Juices

All packages include Coffee, Tea and Assorted Pop Products

****Additional Meats may be added****

Enhancements

Additional Meat

Omelet Station

Waffle Station with Butter and Warm Syrup

Assorted Cheese Blitzes Station with toppings

Fresh Brunch Bakes

(Vegetarian, Ham and Cheese, Fully Loaded)

Fruit Juice Punch

Wine Punch

Mimosa Punch

Peach Bellini's, Blackberry Sangria or Peach Mango Sangria

Call us today at 716-391-1895!

THE GRAPEVINE BANQUETS

LUNCH PACKAGE

Appetizer Hour

Small Plate Individually served to each guest of
Assorted Cheese and Crackers & Buffalo Boneless Chicken Wings
or Bourbon Mini Meatballs

Lunch

Fresh Rolls with House Made Garlic Glaze

French Onion Soup or Italian Wedding Soup

House Salad with Italian Dressing

Sirloin Marsala and Chicken Combination

(Chicken Marsala, Chicken Cordon Bleu, Broccoli Stuffed
Chicken, Apple Almond Chicken, Parmesan Crusted Chicken,
Buttermilk Fried Chicken, Chicken Cutlet Parmesan or
Italian Chicken Cutlet)

White Cheddar Mashed Potato

House Seasonal Vegetable

Open Beverage Bar

Sparkling Juice, Assorted Soda, Coffee and Tea

Package Inclusions

Décor, Table linens, Colored Napkin Selection, Selection of Cen-
terpieces, Up Lighting, House Music & **Sparkling Juice**

Add 19% Administrative fee (not a gratuity) and 8.75% sales tax to all packages

Call us today at 716-391-1895 to reserve your spot!

THE GRAPEVINE BANQUETS

DINNER

PACKAGE

OPTIONS

Accents

Add on 3ft.
Lighted Modern
LOVE letters
or
Rustic AMORE
letters

Chair Covers

Priced per chair

Late Night Snacks

Pretzel Station
Pizza
Boneless Wings
Sweet Station
Cookie Station
Fresh Fruit
Chips and Dip

Additional

Hand Passed

Hot Appetizers

Boneless Chicken
Wings
Stuffed Mushrooms
Mini Bourbon
Meatballs

Soup or Pasta

Served Soup

(Italian Wedding,
Minestrone or
French Onion)

Pasta Course

(Traditional Red,
Vodka Cream, Alfredo
or DeProvince)

Appetizers Served During Cocktail Hour:

A Display of Cheese & Crackers,

Your Choice of 1 Hand Passed Hot Appetizers:
Boneless Chicken Wings
(Bourbon, Buffalo, Barbecue or Sweet Chile)
or Mini Bourbon Meatballs

SERVED DINNER:

Fresh Rolls with House Made Garlic Glaze
House Salad with House made Italian Dressing

All Served Dinners served with:

White Cheddar Mashed Potato or House Seasoned Potato
House Seasonal Vegetable
Served Coffee and Tea
Assorted Soda
Specialty Cake or Ice Cream Sundae
Late Night Coffee Service

Entree Selections

Italian Baked Chicken Cutlet, Chicken Cutlet Parmesan,
Chicken Cordon Bleu, Apple Almond Stuffed Chicken, Broccoli
Stuffed Chicken, Roast Beef with Gravy, Breaded Pork Chops, Bourbon
Glazed Pork Chops, Shrimp Scampi, Italian or Bourbon Glazed Meat-
balls, Buttermilk Fried Chicken, Sirloin Steak, Bourbon Glazed Twisted
Pork Chop, Lobster Macaroni and Cheese, Berry BBQ Salmon, Crape
Stuffed Haddock or Parmesan Haddock
4 hour room rental included

4 Hour Open Bar: Priced Per Person

Whiskey (7 Crown), Vodka (Skyy),
Rum (Bacardi & Captain Morgan),
Gin (Beefeater), Bourbon (Jack Daniels), Scotch (Dewars),
White Zinfandel, Merlot, Pinot Grigio, Moscato, Chardonnay, Draft
Beer and 1 Bottled Beer

All Food and Beverage is Subject to a 19% administrative fee and
8.75% sales tax- No Additional Gratuities Will Be Charged

Call to reserve your spot today!

716-391-1895

THE GRAPEVINE BANQUETS

DINNER BUFFET PACKAGE

Appetizer Hour

Small Plate Individually served to each guest of
Assorted Cheese and Crackers & Buffalo Boneless Chicken Wings
or Bourbon Mini Meatballs

Dinner Buffet

Fresh Rolls with House Made Garlic Glaze

House Salad with Italian Dressing

Buffet to include: Relish Tray, Greek Pasta Salad,

Hot Rigatoni, 2 Entrée Choices, Fresh Seasonal Vegetables and

White Cheddar Mashed Potatoes

Entrée Selections

Chicken Marsala, Chicken Cordon Bleu, Broccoli Stuffed Chicken,
Chicken Cutlet Parmesan, Italian Chicken Cutlet, Roast Beef with
Gravy, Baked Chicken Picata, Baked Breaded Pork Chops, Shrimp
Scampi over Rice, Italian or Bourbon Meatballs, Barbecue or
Bourbon Glazed Chicken, Buttermilk Fried Chicken

Open Beverage Bar

Sparkling Juice, Assorted Soda, Coffee and Tea

Package Inclusions

Décor, Table linens, Colored Napkin Selection, Selection of Cen-
terpieces, Up Lighting, House Music & **Sparkling Juice**

Add 19% Administrative fee (not a gratuity) and 8.75% sales tax to all packages

Call us today at 716-391-1895 to reserve your spot!