

Event Extras

Podium and Microphone	\$30.00
Screen	\$40.00
Elevated Staging (per section) Staging is for head table only	\$50.00
Additional 8' Tables (per table with table cloth)	\$15.00
Additional 8' Tables (per table with table cloth and skirting)	\$25.00

Room Minimums

Main Ballroom - 200 guests	Small Room - 50 guests
Large Room - 125 guests	Camelot Room - 225 guests

Certain minimum room revenues are required for Saturday night functions.

All weddings must take either a 4 hour bar package or the non-alcoholic wedding package.

Prices subject to change without prior notice! 19% service charge and current sales tax added to entire bill.

We reserve the right to refuse bar service to any guest.

Policies

Banquet room will not be guaranteed unless a deposit is received.

Under no circumstances will food be let out of our facility.

Liquor and wine cannot be brought into the banquet room from outside sources. No confetti, bubbles or rice can be used in or on The Creekside property. An additional cleaning charge may be added to your final bill.

We reserve the right to refuse alcoholic beverages to anyone.

Room charges applicable where special setup is involved.

We are not responsible for lost or stolen items.

Payment will be made the day of the function unless credit has been established to satisfaction of The Creekside. Credit cards are not accepted. Personal checks accepted up to two weeks before the event.

If your function requires split menu selections, it is your responsibility to provide a color-coded seating chart to ensure proper service.

We respectfully request that any afternoon function finish by 4:00 p.m. and evening functions begin at 6:00 p.m. or later, unless special arrangements are made in advance.

DJ's and Photographers need to supply their own equipment.

Creekside Banquet Facility

Banquet Menu

2669 Union Road
(at William Street)
Cheektowaga, NY 14227
(716) 668-8668
Fax (716) 668-5624
creeksidebanquet.com
events@creeksidebanquet.com

Barbara I. Maslowski
Jennifer Kujawa

Lunch & Dinner Entrées

Dinner served after 1:30 p.m.

	Dinner	Lunch
Sliced Roast Sirloin with a Burgundy Sauce	\$22.50	\$18.50
10 oz. Prime Rib Au Jus	\$28.95	N/A
8 oz. Black Angus Filet of Sirloin	\$27.95	N/A
8 oz. Black Angus Filet Mignon	Market Price	Market Price
Combo Platter – Filet of Sirloin with choice of Chicken from poultry selections	\$34.50	N/A
Pork Selections		
Boneless Roast Loin of Pork with Dressing	\$20.95	N/A
Boneless Breaded Pork Chops	\$20.95	N/A
Pasta Selections		
Stuffed Shells	\$20.95	\$16.95
Pasta seasoned with Italian Pesto and tossed with fresh garden vegetables	\$20.95	\$16.95
Poultry Selections		
Chicken Marsala	\$21.95	\$16.95
Chicken Breast Provencal	\$21.95	\$16.95
Chef's Special, Traditional Baked Stuffed Chicken Breast with Herbal Dressing	\$21.95	\$16.95
Chicken Parmesan with Pasta	\$21.95	\$16.95
From the Sea Selections		
Salmon in a White Wine and Dill Sauce	\$23.95	\$17.95
Baked White Fish	\$23.95	\$17.95

All entrées include: tossed garden greens with house dressing, potato, fresh seasonal vegetable, rolls and butter, and freshly brewed regular and decaffeinated coffee and tea.

Split Menu additional \$1 per person.

Brownie Sundae - \$3.00, Apple Pie ala mode - \$3.00,
NY Style Cheese Cake - \$3.50

House Buffet

Buffet includes: tossed garden greens, salt potatoes, seasonal vegetables, pasta with sauce, rolls and butter, dessert, freshly brewed regular and decaffeinated coffee and tea.

Lunch \$16.50 Served until 1:30 p.m.
Dinner \$21.95 Served after 2:00 p.m.

Choice of Two:
Oven Roasted Chicken
Baked Virginia Ham
Smoked Polish Sausage
Stuffed Shells
Beef Roll-ups,
Meatballs – Swedish or Italian

Deluxe Buffet

Dinner Buffet \$24.50

Buffet Dinners include: tossed garden greens with house dressing, rolls and butter, garden pasta salad freshly brewed regular and decaffeinated coffee, tea and dessert.

Meat Selections - Choice of Two:

Roast Sirloin of Beef	Stuffed Shells
Oven Roasted Chicken	Boneless Breast of Chicken Marsala
Breaded Pork Chops	Baked White Fish
Sliced Tom Turkey	Roast Loin of Pork
Baked Virginia Ham	

Choice of two:*
Salt potatoes, fluffy whipped with gravy, Au Gratin, rice pilaf,
or pasta with sauce.

*Family style – choice of one

Choice of two:
Sweet and sour cabbage, vegetable medley, sliced glazed carrots,
green beans or buttered corn.

Above Served Family Style \$27.00

***To cut and serve your cake for dessert immediately after dinner**
\$1.50 per person

Hors d'oeuvre List

Fried Ravioli with Marinara Sauce	Fried Vegetables
Meatballs – Swedish or Italian	Cheese and Crackers
Brushetta Crowns	Egg Rolls with Oriental Dipping Sauce
Vegetable Crudités	Buffalo Chicken Wings
Fresh Fruit Display	

The price for the above hors d'oeuvres is \$3.50 per person, per hour, per item with dinner menu, à la carte is \$4.50.

Stuffed Mushrooms w/ Crabmeat Stuffing	Scallops wrapped in Bacon
	Fried Breaded Shrimp

The price for the above hors d'oeuvres is \$4.00 per person, per hour, per item with dinner menu, à la carte is \$5.00.

Jumbo Shrimp Cocktail \$2.00 per shrimp

Two Meat Carving Station (Beef, Turkey or Ham)	\$14.95
Pasta Station (2 Sauces, Meatballs and Condiments)	\$10.95
Salad Station	\$10.95

Beverage Service

House Bar \$15.95
Whiskey, Vodka, Gin, Scotch, Bourbon, Rum, Peach Snaps, Chardonnay, Zinfandel, Merlot, Coors Original, Coors Light Draft Beer, w/asst. juices and sodas.

Premium Bar \$21.95

Bar Enhancements
Southern Comfort, Jack Daniels, Captain Morgan, Martini, Manhattan. \$4.00 per person
Bottle Beer \$4.00 per person

Non-Alcoholic Wedding Package \$10.50
Assorted juices and sodas

	House	Premium
1 hour open bar	\$10.95 per person	\$16.95 per person
2 hour open bar	\$13.95 per person	\$18.95 per person
3 hour open bar	\$14.95 per person	\$20.95 per person
4 hour open bar	\$15.95 per person	\$21.95 per person
Additional hours <i>(based on guarantee)</i>	\$4.00 per person	\$6.00 per person

1 hour beer/pop/wine	\$9.00 per person
2 hour beer/pop/wine	\$11.00 per person
3 hour beer/pop/wine	\$13.00 per person
4 hour beer/pop/wine	\$14.00 per person
Soda bar	\$3.50 for 1 st hour \$1.00 each additional hour