

Wedding Packages

(Sitdown & buffet dinner options available)

THE
CREEKSIDE
BANQUET FACILITY

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Cheektowaga, NY 14227
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Barbara I. Maslowski & Jennifer Kujawa

POLICIES

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

Under no circumstance will we allow the removal of food from 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.

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

Prices subject to change without prior notice! 20% service charge and current sales tax added to entire bill.

Open Bar and DJ, Band or music must coincide with their closing time.

Banquets with no Bar service may be subjected to a room rental fee.

ROOM MINIMUMS

*Any room special request may be accommodated based on our discretion.

Camelot Room - 200 guests* | The Chateau - 175 guests* | King Room - 125 guests* | Queen Room - 50 guests*

Certain minimum room revenues are required for Saturday night functions.

Personalize Your Package

HORS D'OEUVRE PACKAGE (served for 1 hour)

Classic assorted cheese platter, Swedish or Italian meatballs and Vegetable Crudite with dip. \$7.25 per person

Additional Hors d'oeuvres

Fried Ravioli with marinara sauce	Fried vegetables
Meatballs – Swedish or Italian	Cheese and crackers
Bruschetta Crowns with garlic toast	Egg rolls with oriental dipping sauce
Vegetable Crudités	Buffalo chicken wings
Fresh Fruit Display	

\$3.50 per person, per hour, per item with dinner menu. Á la carte is \$4.50.

Stuffed Mushrooms w/ crabmeat Stuffing

Scallops wrapped in bacon

Fried breaded shrimp

\$4.00 per person, per hour, per item with dinner menu, Á la carte is \$5.00.

Jumbo shrimp cocktail

\$2.00 per shrimp

BEVERAGE SERVICE

House Bar

\$15.95

Whiskey, Vodka, Gin, Scotch, Bourbon, Rum, Peach Schnapps, Chardonnay, Zinfandel, Merlot, Coors Original, Coors Light Draft Beer, w/asstd. 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

Assorted juices and sodas

\$10.50

	House	Premium
1 hour open bar	\$11.95 per person	\$17.95 per person
2 hour open bar	\$13.95 per person	\$19.95 per person
3 hour open bar	\$15.95 per person	\$21.95 per person
4 hour open bar	\$16.95 per person	\$23.50 per person
Additional hours (based on guarantee)	\$4.00 per person	\$6.00 per person

1 hour beer/pop/wine

\$9.50 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 1st hour

Additional hours

\$1.00 each additional hour

Sitdown Dinner Entrées

DINNER

Sliced Roast Sirloin with a Burgundy Sauce	\$23.50
10 oz. Prime Rib Au Jus	\$28.95
8 oz. Black Angus Filet of Sirloin	\$28.95
8 oz. Black Angus Filet Mignon	Market Price
Combo Platter – Filet of sirloin with choice of chicken from poultry selections	\$35.50
Pork Selections	
Boneless roast loin of pork with dressing	\$20.95
Boneless breaded pork chops	\$20.95
Pasta Selections	
Stuffed shells topped with red sauce and mozzarella	\$20.95
Pasta seasoned with Italian pesto and tossed with fresh garden vegetables	\$20.95
Poultry Selections	
Chicken Marsala – lightly floured chicken breasts with mushrooms and marsala wine sauce	\$21.95
Chicken Provençal – lightly floured chicken breasts with garlic & tomatoes in a white wine sauce	\$21.95
Chef's Special, traditional baked stuffed chicken breast with herbal dressing	\$21.95
Chicken Parmesan with penne pasta and topped with red sauce	\$21.95
Chicken Francaise – chicken breast topped with lemon butter and white wine sauce	\$21.95
From the Sea Selections	
Salmon in a white wine and dill sauce	\$23.95
Baked white fish with lemon butter	\$23.95

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

DESSERT

Brownie Sundae	\$3.50
Apple Pie à la Mode	\$3.50
NY Style Cheesecake	\$3.95

Wedding Packages

HOUSE BUFFET with 4 Hour House Bar \$40.00 per person

Buffet includes: tossed garden greens with house dressing, salt potatoes, seasonal vegetable, pasta with sauce, rolls and butter, your wedding cake served, freshly brewed regular and decaffeinated coffee and tea.

Meat Selections - Choice of Two

Oven roasted chicken	Stuffed shells (topped with Red sauce)
Baked Virginia ham	Beef roll-ups
Smoked polish sausage	Meatballs – Swedish or Italian

DELUXE BUFFET with 4 Hour House Bar \$43.00 per person

Buffet includes: tossed garden greens with house dressing, rolls and butter, garden pasta salad, freshly brewed regular and decaffeinated coffee, tea and your wedding cake served.

Meat Selections - Choice of Two

Sliced roast sirloin of beef	Stuffed shells topped with red sauce
Oven roasted chicken	Boneless breast of chicken marsala
Breaded pork chops	Baked white fish with lemon butter
Sliced tom turkey with gravy	Roast loin of pork
Baked Virginia ham	Boneless breast of Chicken Provençal

Choice of Two

Salt potatoes	Creamy mac & cheese
Fluffy whipped potatoes with gravy	Pasta with red sauce topped w/mozzarella cheese
Au Gratin potatoes	Garlic whipped potatoes
Rice Pilaf	

Choice of Two (Family Style, choice of one)

Sweet and sour cabbage	Green beans
Brown sugar glazed carrots	Buttered corn

DELUXE FAMILY STYLE with 4 Hour House Bar \$45.50 per person

COMBO SIT DOWN DINNER with 4 Hour House Bar \$52.00 per person

ALL WEDDING PACKAGES INCLUDE: Champagne toast for head table only. Elevated head table, and your wedding cake served for dessert.

WINE AND CHAMPAGNE

HOUSE BOTTLE OF WINE offered with dinner.	\$19.50 per bottle
CHAMPAGNE TOAST for all guest	\$2.50 per person
BUTLERED CHAMPAGNE with fresh strawberry (<i>upon availability</i>)	\$3.50 per person

AFTER DINNER

AFTER DINER COFFEE STATION	\$2.50 per person
with cookies and brownies	\$4.50 per person
with deluxe sweet station with fresh fruit display	\$7.50 per person

LATE NIGHT ADD-ONS

BUFFALO BAR	\$8.50 per person
Mini Beef on Wecks	
Chicken Wings served with Carrots & Celery	
Blue Cheese Dressing	

NACHO BAR	\$5.50 per person
Warm cheddar cheese sauce	Sour Cream
Salsa	Black Olives
Guacamole	Nacho Chips

TATER TOTS OR FRENCH FRY BAR	\$6.50 per person
Warm cheddar cheese sauce	Ketchup
Brown gravy	Chives
Sour Cream	Mustard
Bacon Bits	

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