



THE
CREEKSIDE
BANQUET FACILITY

WEDDING GUIDE

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CONGRATULATIONS

ON YOUR ENGAGEMENT

*Thank you for considering The Creekside Banquet Facility for your upcoming wedding. We look forward to working with you to make all of your wedding dreams come true. **Any wedding package menu can be customized to fit your needs.***

ALL WEDDING PACKAGES INCLUDE:

1. Elevated head table
2. Champagne toast for the head table
3. 21 napkin and linen selections for your tables
4. Experienced wedding coordinator, executive chef, and lead server
5. Food accommodations for guests with allergies, and/or dietary needs (*Prior notice needed*)
6. Table and seating charts of your event space for better planning
7. Beautiful photo locations on property
8. Staff-assisted set up and tear down
9. Two hour set up time prior to event available for all vendors
10. One hour tear down after event
11. Complimentary cake cutting and service after dinner

Any services beyond those listed may be added for additional costs.





WEDDING DINNER PACKAGES



Select a dinner package below to fit your preferences and budget and view the following pages for specific menu items, choices, and add-ons.

DELUXE BUFFET - \$68 per guest

See menu details on page 4

- 3-hour house bar · Hors d'oeuvres · Buffet table with 5 sides and 2 entrées · After dinner coffee and tea station

ULTIMATE BUFFET - \$75 per guest

See menu details on page 5

- 4-hour house bar · Hors d'oeuvres · Buffet table with 5 premium sides and 2 premium entrées · After dinner coffee and tea station

ELITE BUFFET - \$96 per guest

See menu details on pages 6 & 7

- 4-hour house bar · Champagne toast · Chair covers · Passed hors d'oeuvres · Buffet table with 5 elite sides and 2 elite entrées · After dinner coffee, tea, cookie, and pastry station

SIT-DOWN DUAL ENTRÉE - PRICE VARIES BY SELECTION

See menu details on pages 8 & 9

- 4-hour house bar · Passed hors d'oeuvres · 4 sides and 2 plated entrées · After dinner coffee, tea, and pastry station

MAGICAL WINTER WEDDING BUFFET - \$70 per guest

See menu details on page 10

- Available November - March · 4-hour house bar · Hors d'oeuvres · Buffet table with 5 sides and 2 entrées · After dinner coffee, tea, and cookie station

EXTRAS AND ADD-ONS - pages 11, 12, & 13

We have additional hors d'oeuvres, extra after dinner add-ons, and late night snack table options available to add to any of the above packages.



DELUXE BUFFET MENU



Three hour house bar included

HORS D'OEUVRES

One hour:

CRUDITÉS

Fresh, assorted vegetables, ranch dipping sauce

STARTERS & SIDES

DINNER ROLLS

Freshly baked with creamy butter

FRESH GARDEN SALAD

House dressing

SEASONAL VEGETABLES

GARLIC HERB POTATOES

BAKED ZITI

Marinara sauce

MAIN COURSE SELECTIONS

Select two:

BALSAMIC CHICKEN

Balsamic glaze reduction

CHICKEN MARSALA

Pan-fried in a mushroom and Marsala wine sauce

CHICKEN PICCATA

Topped with a lemon caper sauce

ITALIAN CHICKEN

Panko encrusted with Italian herbs

ROASTED PORK LOIN

Apple bourbon glaze, sliced or mustard cream sauce

BEEF JARDINIÈRE

Demi-glaze braised beef, julienned vegetables, sliced

ITALIAN SAUSAGE

With peppers and onions

MINI MEATBALLS

Barbecue, Italian, Swedish, or Thai Chili

AFTER DINNER COFFEE AND TEA STATION

\$68 per person

ULTIMATE BUFFET MENU

Four hour house bar included

HORS D'OEUVRES

One hour:

CRUDITÉS

Fresh, assorted vegetables,
ranch dipping sauce

MINI MEATBALLS

Barbecue, Italian,
Swedish, or Thai Chili

SIDES

Select two:

GARLIC HERB POTATOES

SMASHED GARLIC POTATOES

CREAMY MAC & CHEESE

PENNE PASTA

Alfredo, marinara, or roasted
tomato vodka sauce

SIGNATURE PENNE PASTA

Baby spinach, sun dried tomatoes,
grape tomatoes, asparagus tips,
garlic oil and parmesan cheese

VEGETABLES

Select one:

ASPARAGUS TIPS

BROCCOLI CROWNS

GLAZED BABY CARROTS

GREEN BEANS ALMONDINE

GREEN BEANS & SHAVED CARROTS

SEASONAL VEGETABLES

STARTERS

DINNER ROLLS

Freshly baked with
creamy butter

Select one:

CAESAR SALAD

FRESH GARDEN SALAD

Choice of two dressings

MAIN COURSE SELECTIONS

Select two:

BALSAMIC CHICKEN

Balsamic glaze reduction

CHICKEN MARSALA

Pan-fried in a mushroom
and Marsala wine sauce

CHICKEN PICCATA

Topped with a lemon caper sauce

ITALIAN CHICKEN

Panko encrusted with Italian herbs

PESTO CHICKEN

Creamy pesto, peppers,
sun dried tomatoes

BAKED WHITE FISH

Lemon butter or lemon pepper sauce

PORK CHOPS

Breaded, boneless

ROASTED PORK LOIN

Sliced with an apple bourbon glaze
or mustard cream sauce

BEEF TOP ROUND

Sliced and served in light au jus

POT ROAST

Roasted with root vegetables

AFTER DINNER COFFEE AND TEA STATION

\$75 per person



ELITE BUFFET
MENU

HORS D'OEUVRES

SERVED FOR ONE HOUR

BRUSCHETTA

On garlic toast - *tray passed*

CHEESE PLATTER

CRUDITÉS

Fresh, assorted vegetables, ranch dipping sauce

TRAY PASSED

Select two:

CAPRESE SKEWERS

CHICKEN QUESADILLAS

MINI MEATBALLS

Barbecue, Italian, Swedish, or Thai Chili

PHYLLO WRAPPED ASPARAGUS

With asiago cheese

POTSTICKERS

Vegetarian, pork, or chicken teriyaki

QUICHE

Assorted flavors

RASPBERRY BRIE EN CROÛTE

SPANAKOPITA

Phyllo dough filled with spinach and feta cheese

ELITE BUFFET MENU

*Four hour house bar, hors
d'oeuvres, chair covers, &
champagne toast included*

STARTERS

DINNER ROLLS
Freshly baked with creamy butter

Select one:

FRESH GARDEN SALAD
Choice of two dressings

CAESAR SALAD

VEGETABLES

Select one:

ASPARAGUS TIPS

BROCCOLI CROWNS

GLAZED BABY CARROTS

GREEN BEANS ALMONDINE

GREEN BEANS & SHAVED CARROTS

SEASONAL VEGETABLES

SIDES

Select two:

BUTTERED PARSLEY POTATOES

GARLIC HERB POTATOES

SMASHED GARLIC POTATOES

FLUFFY WHIPPED POTATOES

**GARLIC PARMESAN WHIPPED
POTATOES**

CREAMY MAC & CHEESE

PENNE PASTA

Alfredo, marinara, or
roasted tomato vodka sauce

SIGNATURE PENNE PASTA

Baby spinach, sun dried tomatoes,
grape tomatoes, asparagus tips,
garlic oil and parmesan cheese

RICE PILAF

MAIN COURSE SELECTIONS

Select two:

BALSAMIC CHICKEN
Balsamic glaze reduction

BASIL CHICKEN
Creamy basil sauce

CHICKEN MARSALA
Pan-fried in a mushroom
and Marsala wine sauce

CHICKEN PARMESAN
Topped with marinara
and mozzarella

CHICKEN PICCATA
Topped with a
lemon caper sauce

ITALIAN CHICKEN
Panko encrusted
with Italian herbs

PESTO CHICKEN
Creamy pesto, peppers,
sun dried tomatoes

BAKED SALMON
Herb encrusted,
horseradish sauce

BAKED WHITE FISH
Lemon butter or
lemon pepper sauce

PORK CHOPS
Breaded, boneless


ROASTED PORK LOIN
Sliced with an apple
bourbon glaze or
mustard cream sauce

BEEF TOP ROUND
Sliced and served
in light au jus

POT ROAST
Roasted with
root vegetables

*AFTER DINNER COFFEE AND TEA STATION WITH
FRESHLY BAKED COOKIES AND MINI PASTRIES*

\$96 per person



SIT-DOWN DUAL ENTRÉE
MENU
HORS D'OEUVRES

SERVED FOR ONE HOUR

BRUSCHETTA

On garlic toast - *tray passed*

CHEESE PLATTER

CRUDITÉS

Fresh, assorted vegetables, ranch dipping sauce

TRAY PASSED

Select two:

CAPRESE SKEWERS

CHICKEN QUESADILLAS

MINI MEATBALLS

Barbecue, Italian, Swedish, or Thai Chili

PHYLLO WRAPPED ASPARAGUS

With asiago cheese

POTSTICKERS

Vegetarian, pork, or chicken teriyaki

QUICHE

Assorted flavors

RASPBERRY BRIE EN CROÛTE

SPANAKOPITA

Phyllo dough filled with spinach and feta cheese

SIT-DOWN DUAL ENTRÉE

MENU

Four hour house bar and
hors d'oeuvres included

STARTERS

DINNER ROLLS
Freshly baked with
creamy butter

Select one:

CAESAR SALAD

FRESH GARDEN SALAD
Choice of two dressings

MANDARIN ORANGE SALAD + \$1
Mixed greens, dried cranberries,
mandarin oranges, walnuts, feta,
and a raspberry vinaigrette

VEGETABLES

Select one:

ASPARAGUS TIPS

BROCCOLI CROWNS

GLAZED BABY CARROTS

GREEN BEANS ALMONDINE

**GREEN BEANS & SHAVED
CARROTS**

SEASONAL VEGETABLES

SIDES

Select one:

GARLIC HERB POTATOES

**SMASHED GARLIC
POTATOES**

**FLUFFY WHIPPED
POTATOES**

**GARLIC PARMESAN
WHIPPED POTATOES**

RICE PILAF

MAIN COURSE SELECTIONS

Select one:

BALSAMIC CHICKEN
Balsamic glaze reduction

CHICKEN MARSALA
Pan-fried in a mushroom
and Marsala wine sauce

CHICKEN PICCATA
Topped with a
lemon caper sauce

ITALIAN CHICKEN
Panko encrusted
with Italian herbs

BAKED SALMON
Herb encrusted,
horseradish sauce

BAKED WHITE FISH
Lemon butter or
lemon pepper sauce

Select one:

BEEF TENDERLOIN
Sliced
Market price

FILET MIGNON
Market price

SIRLOIN FILET
\$95 per person

AFTER DINNER COFFEE AND TEA STATION
WITH FRESHLY BAKED MINI PASTRIES



MAGICAL WINTER
WEDDING BUFFET
MENU



Four hour house bar included

Champagne toast for all guests

HORS D'OEUVRES

One hour:

CRUDITÉS

Fresh, assorted
vegetables, ranch
dipping sauce

MINI MEATBALLS

Barbecue, Italian,
Swedish, or
Thai Chili

STARTERS & SIDES

DINNER ROLLS

Freshly baked with
creamy butter

FRESH GARDEN SALAD

House dressing

SEASONAL VEGETABLES

GARLIC HERB POTATOES

BAKED ZITI

Marinara sauce

MAIN COURSE SELECTIONS

Select two:

BALSAMIC CHICKEN

Balsamic glaze reduction

CHICKEN MARSALA

Pan-fried in a mushroom and
Marsala wine sauce

CHICKEN PICCATA

Topped with a lemon caper sauce

ITALIAN CHICKEN

Panko encrusted with Italian herbs

ROASTED PORK LOIN

Apple bourbon glaze, sliced
or mustard cream sauce

BEEF JARDINIÈRE

Demi-glaze braised beef,
julienned vegetables, sliced

ITALIAN SAUSAGE

With peppers and onions

Available November - March

AFTER DINNER COFFEE AND TEA STATION WITH A
COMPLIMENTARY FRESH BAKED ASSORTED COOKIE TRAY

\$70 per person

HORS D'OEUVRES MENU



BACON WRAPPED SCALLOPS	100 pieces	\$350
BRUSCHETTA ON GARLIC TOAST	100 pieces	\$175
CAPRESE SKEWERS	100 pieces	\$250
CHEESE PLATTER	Serves 100	\$275
CHICKEN QUESADILLAS	100 pieces	\$350
CRAB STUFFED MUSHROOMS	100 pieces	\$300
CRUDITÉS <i>Fresh, assorted vegetables, ranch dipping sauce</i>	Serves 100	\$200
FRIED RAVIOLI <i>Marinara sauce</i>	100 pieces	\$200
FRIED VEGETABLES <i>Tempura batter, ranch dipping sauce</i>	100 pieces	\$200
JUMBO SHRIMP COCKTAIL	100 pieces	Market Price
MINI MEATBALLS <i>Barbecue, Italian, Swedish, or Thai Chili</i>	100 pieces	\$225
PARMESAN STUFFED ARTICHOKEs	100 pieces	\$325
PHYLLO WRAPPED ASPARAGUS <i>With asiago cheese</i>	100 pieces	\$325
POTSTICKERS <i>Vegetable, pork or chicken teriyaki</i>	100 pieces	\$250
SAUSAGE STUFFED MUSHROOMS	100 pieces	\$300
SPANAKOPITA <i>Phyllo dough filled with spinach and feta cheese</i>	100 pieces	\$350
RASPBERRY BRIE EN CROÛTE	100 pieces	\$375



LATE NIGHT ADD-ONS

BUFFALO BAR - \$15

BEEF ON WECK
Mini sliders

CHICKEN WINGS
With carrots, celery, and blue cheese

NACHO BAR - \$10

NACHO CHIPS

TOPPINGS:
Black olives, guacamole, nacho cheese sauce, sour cream

TOT/FRY BAR - \$10

TATER TOTS OR FRENCH FRIES

TOPPINGS:
Bacon bits, brown gravy, chives, ketchup & mustard, nacho cheese sauce

BUBBLY BAR - \$7

**CHAMPAGNE, ORANGE JUICE,
CRANBERRY JUICE**

FRESH FRUIT:
Strawberries,
blueberries,
and raspberries

ICE CREAM SUNDAE BAR - \$9

**VANILLA, CHOCOLATE, AND
STRAWBERRY ICE CREAM**

CHOICE OF TWO TOPPINGS:
Caramel sauce, chocolate sauce,
hot fudge, crushed oreos, mini M&Ms,
Reece's cups, strawberry topping,
sprinkles, cherries, whipped cream

COFFEE STATION ADD-ONS

DELUXE SWEET STATION WITH FRESH FRUIT DISPLAY \$14

FRESH BAKED COOKIES AND BROWNIES \$6

WEDDING BAR PACKAGES

HOUSE BAR

BOURBON	WHISKEY	WHITE ZINFANDEL
GIN	PEACH SCHNAPPS	BUD LIGHT
RUM	CHARDONNAY	LABATT BLUE
SCOTCH	MERLOT	ASSORTED JUICE & SODA
VODKA	MOSCATO	

BAR UPGRADE

JIM BEAM BOURBON
BEEFEATER GIN
BACARDI RUM
DEWARS SCOTCH
SKYY VODKA
CANADIAN CLUB WHISKEY
PEACH SCHNAPPS

\$12

BAR ENHANCEMENTS

CAPTAIN MORGAN
JACK DANIELS
MARTINI'S MANHATTAN'S
SOUTHERN COMFORT

\$7

DOMESTIC BOTTLED BEER
Two kinds

\$7

*After the allotted time stated
on your wedding menu
package, the above selections
will be an extra \$1 per person,
per upgrade/enhancement*

BAR EXTENSIONS

ONE HOUR HOUSE BAR **\$7**

ONE HOUR BAR UPGRADE **\$8**

WINE AND CHAMPAGNE

CHAMPAGNE TOAST **\$5**
For each guest

DELUXE CHAMPAGNE TOAST **\$6**
Served to guests w/ strawberries

HOUSE WINE BY THE BOTTLE **\$23**
On each table



RULES & POLICIES

- Banquet rooms will not be guaranteed unless a \$1,500.00 deposit is received.
 - The final bill must be paid in full 3 weeks before your wedding.
 - Cash and or check are the only acceptable forms of payment.
 - Confetti, tape on walls, bubbles, orbeez, balloons with confetti, and rice are prohibited on the property. An additional cleaning charge will be deducted from your security deposit if deemed necessary.
 - Room charges applicable where special setup is involved.
 - All on-site outside ceremonies will be charged a base fee of \$500 and includes the set-up and break-down of 70 white wedding chairs.
 - There can be no food or beverage brought into Creekside for consumption on the premises.
 - Under no circumstance will we allow the removal of any food or beverages from our facility.
 - All food and beverages are subject to current NY state sales tax, plus a 21% administrative fee, then NY state tax, which will be added to the entire bill.
 - Absolutely no liquor or wine can be brought into our facility from outside sources. Bartenders will not serve anyone without a proper ID.
 - Shots are not permitted and we reserve the right to refuse alcoholic beverages to anyone who may jeopardize their safety and the safety of others.
 - Access to the banquet rooms will be as follows: two hours before your event for set up and one hour after event for cleanup. If you exceed these hours, you may be subject to a facility fee.
 - Deliveries from vendors such as florists, DJs, bands, or bakeries may only be made on the day of the event and all items must be removed that same night.
 - All vendors must supply their own equipment. DJ's must email proof of insurance 2 weeks before your event starts.
 - Open bars and DJ, band, or music must coincide their end time with the bar's end time.
 - Creekside is not responsible for lost or stolen items.
 - Prices are subject to change without prior notice due to current supply chain issues and market volatility. We appreciate your understanding. Please call with any questions.
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