



THE
POWERHOUSE
BY RICH ENTERTAINMENT GROUP | EST. 1917



RICH ENTERTAINMENT
GROUP

The Powerhouse

2022 Wedding Menu

140 Lee Street
Buffalo, New York 14210
716-878-8211

VOTED WNY'S BEST
CATERER BY BUFFALO
SPREE MAGAZINE



Memories in the Making

Choosing the right caterer is one of the
biggest decisions you'll make for your event.

The food should be exquisite, the venue breathtaking, and the staff attentive.

Rich's Catering & Special Events is a premier on
& off premise catering and event planning service in Buffalo, NY.
We cater weddings, rehearsal dinners, showers, brunch, corporate cocktail
parties, galas, banquets, in-home parties, holiday events, graduations, picnics, or
any special occasion you want to make memorable for you and your guests.

Originally, The Schoellkopf Powerhouse at Buffalo Color Park was constructed in
1917 as a world leading manufacturer of dyes & colorants for the textile industry,
fueling a century of engineering & industrial advancement. Today, it has found a
second life as an epicenter of entertainment & commercial activity with a flexible
22,000 square foot event space, four patios, small suites & incredible masonry
detail. Endless creative opportunities await!

Our expansive menu and culinary flair are unrivaled in Buffalo, NY.
We also specialize in customizing menus.

Our expert team pays attention to the latest trends in
cuisine, technology, design and décor to offer you one-of-a-kind choices.

From housemade, hand-passed hors d'oeuvres and innovative entrees,
to fashionable linens, spectacular lighting, and all your rental needs,
Rich's Catering & Special Events will create the perfect touches
to set your event apart.

Life's most special moments are meant to be
experienced and savored, unrestricted by stress and worry.
Leave the details to us. Go enjoy the moment.

Come experience our award-winning service for yourself!
(716) 878-8211

Frequently Asked Questions

How many guests is the maximum capacity?

We can host up to 550 guests for a wedding.

Where do guests park?

Parking is free! There is a large parking lot in front surrounding the building. Overflow parking is available on Lee Street.

If we have our ceremony on site where would we get married?

The ceremony location is determined per event basis.

If we have our ceremony on site where can we take pictures during cocktail hour?

We will take care of escorting your guests to the cocktail area at that time and you will be able to have your photos taken anywhere in the space/spaces you have rented. Due to the short time period, couples are unable to leave the property between the ceremony and dinner for photos. If you would like photos taken elsewhere, we suggest you plan to have your photos completed before the ceremony so you and your spouse can be on site at least 30 minutes prior to start time.

Is there a wedding suite available?

Yes, there is! We have a separate suite available for the wedding party to store belongings as well as enjoy light food and drinks before guests arrive.

What time can we arrive to get ready?

If your ceremony is on-site, any time after 11:00a.m. that day is fine to arrive as we will have the wedding suite ready for you at that time. For receptions only, you can arrive 1 hour prior to the start time.

I really want a backdrop, up lights, and specialty linen; can we bring that in ourselves?

All food, backdrops, up lights, linens and on-site coordination are exclusively provided by Rich's Catering & Special Events.

What does on-site coordination mean?

One of the greatest perks of having your wedding with us is that we handle everything! The team at Rich's will set up your place cards, favors, gift box, sign in book, and other wedding articles. They also take on all time management of the event for you. This ensures you are always on track and can truly enjoy every minute of your special day without having to worry about a thing.

How long does dinner take?

Typically, a salad, entrée, and dessert course can be completed in 60 minutes depending on how fast or slow the guests eat. If a soup course is added, add 15 minutes.

We see that two of the packages include a wedding cake. Is that just a basic generic cake?

Not at all! You will get to meet with the pastry chef from Cookie Patisserie & Bakery to design your custom cake and choose the flavors by scheduling a cake tasting.

How do I know if my band has all the necessary equipment?

All live bands must be preapproved by Rich's Catering & Special Events management. Once approved, Rich's will work with the band to ensure they know the necessary equipment required.

Sapphire Wedding Package

\$74.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, champagne toast for the head table, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only of place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors, along with pack up service at the end of the wedding. Minimum spending requirements are outlined in the General Information section of the menu.

To book a complimentary hotel room on your wedding night,
please contact Andrea Harris at 716.862.7675

4 Hour Open House Bar

No shots!

“Nothing good comes from doing shots!”

Smirnoff Vodka	Bacardi Silver Rum	Whiskey Sours	Riesling
Smirnoff Citrus	Bacardi Gold Rum	Manhattans	Labatt Blue Draft Beer
Smirnoff Raspberry Twist	Famous Grouse Scotch	Martinis	Soda
Smirnoff Orange Twist	Old Grand Dad Bourbon	Chardonnay	Juices
Beefeater Gin	Seagram's 7	Cabernet Sauvignon	

Truly or White Claw Upgrade for \$2.50 per person (Choose 1 flavor of 1 brand)

Add Champagne Toast for \$4.00 per person

House Bottled Beer Upgrade for \$2.50 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite, Michelob Ultra

Premium Bottle Beer Upgrade for \$4.50 per person

Choose 3 – Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner for \$20 per bottle for House Wine

\$24 per bottle for Personalized Label Wine

Cheese Display {1 Hour}

Cheddar, Pepper Jack, Smoked Cheddar, Gouda, Swiss, Grapes, Dried Fruit, Nuts, Jams,

Crackers and Preserves



Upgrade to Artisan Cheese Display for \$6.00 per person

Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Add Charcuterie for \$8.75 per person

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,

Crackers and Grissini

Baked Brie

{Choose 1}

Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini



Honey and Nuts

Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini

Salad Course

Fresh Baked Dinner Rolls & Butter

Upgrade to Specialty Breads for \$2.50 per person

House Salad

Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette

Entrée Course

{Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian}

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus



Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc



Paillard of Chicken

Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable

Beef

Steak Frites

Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce



Filet of Sirloin

Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction

Fish

Blue Crab Encrusted Sole

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc

Duo

Filet of Sirloin and French Chicken

Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs

Vegetarian

Ratatouille Goat Cheese Crostata

Pate Brisée, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico



Roasted Beets and Lentils

Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Tourné, Chives

Kid's Meal Package

10 & under

\$21.00 per child (in place of package price)

Salad, Chicken Fingers, French Fries, Dessert

Unlimited Soda Bar

Dessert Course

Serve or Station Client's Wedding Cake

Coffee Service

Coffee & Dessert Station

Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies

Cream Puffs

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Cream, Sugar, Sugar Substitute

Emerald Wedding Package

\$92.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, champagne toast for all guests, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for the entire event, placement only of place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors, along with pack up service at the end of the wedding. **Minimum spending requirements are outlined in the General Information section of the menu.**

To book a complimentary hotel room on your wedding night,
please contact Andrea Harris at 716.862.7675

4 Hour Open Premium Bar Champagne Toast for All Guests

No shots!

“Nothing good comes from doing shots!”

Absolut Vodka	Bombay Sapphire Gin	Disaronno Amaretto	Riesling
Absolut Citron	Dewar's Scotch	Peachtree Schnapps	Cabernet Sauvignon
Absolut Raspberry	Jim Beam Bourbon	Southern Comfort	Labatt Blue Draft Beer
Absolut Mandarin	Canadian Club Whiskey	Bailey's Irish Cream	Soda
Mount Gay Gold Rum	Manhattans	Kahlua	Juices
Mount Gay Silver Rum	Martinis	Chardonnay	

Truly or White Claw Upgrade for \$2.50 per person (Choose 1 flavor of 1 brand)

House Bottled Beer Upgrade for \$2.50 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite, Michelob Ultra

Premium Bottle Beer Upgrade for \$4.50 per person

Choose 3 – Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner for \$20 per bottle for House Wine

\$24 per bottle for Personalized Label Wine

Cheese Display {1 Hour}

*Cheddar, Pepper Jack, Smoked Cheddar, Gouda, Swiss, Grapes, Dried Fruit, Nuts, Jams,
Crackers and Preserves*



Upgrade to Artisan Cheese Display for \$6.00 per person

Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Add Charcuterie for \$8.75 per person

*Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,
Crackers and Grissini*

Baked Brie

{Choose 1}

Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini



Mushroom and Caramelized Onion

Shiitake, Cremini, Oyster Mushroom, Caramelized Onion, Thyme, Onion Soubise, Crackers and Crostini



Honey and Nuts

Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini

Passed Hors D'Oeuvres

{Choose 3}

Applewood Smoked Bacon Medjool Dates

Parmesan Stuffed



Cacio e Pepe Fritelle

Pâte à Choux, Pecorino, Black Pepper



Steakhouse

Short Rib, Creamed Spinach, Yorkshire Pudding



Galette Alsace

Bacon, Parmesan Soubise, Thyme Parmesan Crumble



Parmesan Custard Tart

Winter Squash, Sage



Truffled Chicken Croquette

Panko, Tarragon Mustard Seed Aioli



Shrimp Ceviche Taro Chip

Shrimp, Bell Pepper, Lime, Jicama, Jalapeno



Chicharron

Ancho Chili Powder, Pulled Chicken, Pickled Vegetables



Pulled Pork "Mini" Taco

Charred Corn Slaw, Avocado, Cilantro



American Cheeseburger Tart

American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup,

Mayonnaise, Pate Brisée



Crab and Shrimp Poppers

Remoulade

Add \$1.50 per person



Buffalo Chicken and Waffle

Blue Cheese, Frank's Hot Sauce

Roasted Poblano Quesadilla

Black Bean Mousse, Jack Cheese, Cilantro



Roasted Vegetable Taco

Farm Stand Vegetables, Serrano Cream



Beets and Goat Cheese

Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,

Raisin Bread Crostini



Pork Rillettes

Buttered Crostini, Cornichon, Grain Mustard, Chive



Compressed Watermelon (Seasonal)

Goat Cheese Brûlée, Balsamic Reduction, Micro Arugula



Palmiers

Puff Pastry, Olive Oil, Maldon Salt



Chorizo Tart

Cheddar Tart, Chimichurri, Queso Fresco



Deviled Eggs

Crisp Prosciutto, Chives



Cajun Shrimp

Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery,

Onions, Pimento Cheese



Beef Empanada

Cilantro, Sour Cream



Beef Wellington

Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry

Add \$1.50 per person

Cauliflower Croquette
Parmesan Panna
œ
Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper

Clams Casino Tart
Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisee
œ
Chicken and Waffles
Chicken Confit, Cheddar Waffle, Compressed Apple, Maple

Salad Course

Fresh Baked Dinner Rolls & Butter

Upgrade to Specialty Breads for \$2.50 per person

{Choose 1}

House Salad
Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette
œ

Asparagus and Quinoa
Poached Asparagus, Quinoa Salad, Mache, Pickled Fried Shallots, Cured Egg Yolk, Fines Herbs, Lemon Vinaigrette
œ

Classic Iceberg
Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives
œ

Classic Caesar
Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing

Entrée Course

{Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian}

Chicken

Pan Roasted Breast of Chicken
Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus
œ

Frenched Chicken
Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc
œ

Coq Au Vin Chicken Breast
Herb Spaetzle, Bacon, Carrot, Pearl Onion, Mushroom, Red Wine Demi Sauce
œ

Paillard of Chicken
Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable
œ

Chicken and Utica Greens
Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oreganato Parmesan Crumble,
Beurre Blanc
œ

Honey Lemon Lavender Chicken
Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie
œ

Chicken Scarpariello
Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie
œ

Frenched Breast of Chicken
Quinoa Pilaf, Boursin, Sautéed Green Beans, Fines Herb Chicken Jus

Moroccan Chicken

Faro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus



Burrata Chicken Parmesan

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Tomato Vegetable Ragout, Basil

Beef

Steak Frites

Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce



Filet of Sirloin

Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction



NY Striploin of Beef

Potato Pave, Wild Mushrooms, Braised Greens, Shallot Cabernet Demi Sauce



Filet of Sirloin

Roasted Garlic Potato Puree, Broccolini Rabe, Bordelaise Demi Sauce



Steak Au Poivre

Flat Iron Steak, Roasted Fingerling, Cremini Mushroom, Green Peppercorn Cream Sauce, Crispy Leek

Fish / Seafood

Faroe Island Salmon

Chorizo Crushed Potatoes, Broccolini, Sauce "Americaine"



Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata



Blue Crab Encrusted Sole

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc

Duo

Pan Seared Faroe Island Salmon and French Chicken

Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs



Filet of Sirloin and French Chicken

Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs



Filet and Crab Cake

Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce

Add \$6.00 per person

Vegetarian

Roasted Vegetables

*Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za'atar, Dill, Parsley, Red Wine Shallots,
Olive Oil, Feta Cheese*



Ratatouille Goat Cheese Crostata

Pate Brisée, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico



Roasted Beets and Lentils

Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Tourné, Chives



Spring Rollatini

Zucchini, Spring Onion Risotto, Spring Pea Varieties, Asparagus, Basil Pesto, Parmesan Crumble



Summer Rollatini

Zucchini, Cacio e Pepe Risotto, Fresh Tomato Basil Brie Ragu, Provencal Crumble

Kid's Meal Package

10 & under

\$21.00 per child (in place of package price)

Salad, Chicken Fingers, French Fries, Dessert,

Unlimited Soda Bar

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery

Coffee Service

Coffee & Dessert Station

*Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies,
Brownies & Cream Puffs*

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Diamond Wedding Package

\$115.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Cookie Patisserie & Bakery cut and served, champagne toast all guests, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only of place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding. **Minimum spending requirements are outlined in the General Information section of the menu.**

To book a complimentary hotel room on your wedding night,
please contact Andrea Harris at 716.862.7675

4 Hour Ultra-Premium Bar Champagne Toast for All Guests

No shots!

"Nothing good comes from doing shots!"

Grey Goose Vodka	Hendricks Gin	Disaronno Amaretto	Chardonnay
Grey Goose Citron	Johnny Walker Red Scotch	Grand Marnier	Riesling
Grey Goose L'orange	Woodford Reserve Bourbon	Peachtree Schnapps	Labatt Blue Draft Beer
Grey Goose La Poire	Crown Royal Whiskey	Southern Comfort	Soda
Captain Morgan White Rum	Manhattans	Bailey's Irish Cream	Juices
Captain Morgan Spiced Rum	Martinis	Cabernet Sauvignon	

Truly or White Claw Upgrade for \$2.50 per person (Choose 1 flavor of 1 brand)

House Bottled Beer Upgrade for \$2.50 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite, Michelob Ultra

Premium Bottle Beer Upgrade for \$4.50 per person

Choose 3 – Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner for \$20 per bottle for House Wine

\$24 per bottle for Personalized Label Wine

Cheese Display {1 Hour}

*Cheddar, Pepper Jack, Smoked Cheddar, Gouda, Swiss, Grapes, Dried Fruit, Nuts, Jams,
Crackers and Preserves*



Upgrade to Artisan Cheese Display for \$6.00 per person

Local Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves



Add Charcuterie for \$8.75 per person

*Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo, Assorted Olives, Baby Brie, Grapes, Dried Fruit,
Crackers and Grissini*

Baked Brie

{Choose 1}

Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini



Mushroom and Caramelized Onion

Shiitake, Cremini, Oyster Mushroom, Caramelized Onion, Thyme, Onion Soubise, Crackers and Crostini



Fig and Cherries

Vanilla Honey Poached Figs and Cherries, Gastrique, Pistachios, Crackers and Crostini



Honey and Nuts

Honey, Walnuts, Cashews, Rosemary, Crackers and Crostini

Passed Hors D'Oeuvres

{Choose 3}

Applewood Smoked Bacon Medjool Dates

Parmesan Stuffed



Cacio e Pepe Fritelle

Pâte à Choux, Pecorino, Black Pepper



Salmon Pastrami Tartar

Rye Toast, Moutarde Violette, Pickled Mustard Seeds



Ahi Tuna Nacho

Seared Ahi Tuna, Sriracha Aioli, Sesame, Scallion,

Wonton Chip, Unagi Sauce, Wasabi Peas



Steakhouse

Short Rib, Creamed Spinach, Yorkshire Pudding



Ahi Tuna Niçoise

Seared Ahi Tuna, Green Bean, Tomato, Baby Potato,

Egg Mimosa, Niçoise Vinaigrette



Galette Alsace

Bacon, Parmesan Soubise, Thyme Parmesan Crumble



Parmesan Custard Tart

Winter Squash, Sage



Pork Rilette

Buttered Crostini, Cornichon, Grain Mustard, Chive



Bacon Onion Tart

Double Smoked Bacon, Caramelized Onions, Gruyere Custard,

Fresh Thyme



Truffled Chicken Croquette

Panko, Tarragon Mustard Seed Aioli

Chifrijo Taco

Double Rubbed Pork, Black Bean Puree, Pico de Gallo,

Crisp Tortilla



Shrimp Ceviche Taro Chip

Shrimp, Bell Pepper, Lime, Jicama, Jalapeno



Chicharron

Ancho Chili Powder, Pulled Chicken, Pickled Vegetables



Cumin Pork Belly Skewer

Salsa Verde, Cotija Cheese



Roasted Poblano Quesadilla

Black Bean Mousse, Jack Cheese, Cilantro



Roasted Vegetable Taco

Farm Stand Vegetables, Serrano Cream



Chorizo and Manchego Hand Pies

Smoked Corn Pudding, Scallion



Beets and Goat Cheese

Salt Roasted Beets, Orange Goat Cheese Mousse, Pistachio,

Raisin Bread Crostini



Pulled Pork "Mini" Taco

Charred Corn Slaw, Avocado, Cilantro



American Cheeseburger Tart

American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup,

Mayonnaise, Pate Brisée



Compressed Watermelon (Seasonal)

Goat Cheese Brûlée, Balsamic Reduction, Micro Arugula

Palmiers
Puff Pastry, Olive Oil, Maldon Salt
 🌀
 Grilled Jumbo Prawns
Wrapped in Applewood Smoked Bacon
 Add \$1.50 per person
 🌀
 Chorizo Tart
Cheddar Tart, Chimichurri, Queso Fresco
 🌀
 Deviled Eggs
Crisp Prosciutto, Chives
 🌀
 Cajun Shrimp
Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery, Onions, Pimento Cheese
 🌀
 Smoked Trout Rillettes
Crème Fraiche, Chives, Seed Cracker
 🌀
 BLT Endive
Bacon and Tomato Jam, Pistachio Romaine Puree, Tomato Confit, Endive
 🌀
 Clams Casino Tart
Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisée
 🌀
 Chicken and Waffles
Chicken Confit, Cheddar Waffle, Compressed Apple, Maple

Crab and Shrimp Poppers
Remoulade
 🌀
 Buffalo Chicken and Waffle
Blue Cheese, Frank's Hot Sauce
 🌀
 Poke Taco
Ahi Tuna, Soy, Avocado Cilantro Crema, Radish, Sprouts, Wonton Taco
 🌀
 Cauliflower Croquette
Parmesan Panna
 🌀
 Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper
 🌀
 Beef Empanada
Cilantro, Sour Cream
 🌀
 Beef Wellington
Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry
 🌀
 Romesco Pork Chicharron
Calabrian Chili, Red Wine Vinegar Powder, Micro Cilantro
 🌀
 Romaine Summer Roll
Rice Paper, Romaine, Gruyere Cheese, Croutons, Herbs, Dressing

Salad Course

Fresh Baked Dinner Rolls & Butter

Upgrade to Specialty Breads for \$2.50 per person

{Choose 1}

House Salad
Mesclun Green, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette
 🌀
 Asparagus and Quinoa
Poached Asparagus, Quinoa Salad, Mache, Pickled Fried Shallots, Cured Egg Yolk, Fines Herbs, Lemon Vinaigrette
 🌀
 Little Gem Salad
Little Gem Lettuce, Toasted Pistachios, Lemon Vinaigrette, Romaine Puree, Fines Herbs
 🌀
 Baby Lettuce Salad
Poached and Shaved Radish, Cucumber, Pickled Shallot, Ricotta Salata, Dijon Vinaigrette
 🌀
 Classic Iceberg
Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives
 🌀
 Classic Caesar
Romaine, Garlic Olive Oil Croutons, Parmesan, Caesar Dressing
 🌀

Modern Waldorf Salad

Apple, Celery, Walnut, Dried Cherries, Arugula, Baby Kale, Lemon Olive Oil Yogurt Dressing



Vegetable Burrata Caesar

Shaved Vegetables, Burrata Cheese, Classic Caesar Dressing, Chive Oil



Arugula and Beet

Roasted Golden Beets, Arugula, Beet Goat Labneh, Za'atar, Hazelnuts, Maple Syrup, Julienne Scallion,

Whole Grain Mustard Vinaigrette

Add \$2.75 per person

Entrée Course

{Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian}

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Purée, Roasted Asparagus, Whole Grain Mustard Jus



Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc



Coq Au Vin Chicken Breast

Herb Spaetzle, Bacon, Carrot, Pearl Onion, Mushroom, Red Wine Demi Sauce

Paillard of Chicken

Tomato Fennel and Olive Braised Greens, Shaved Parmesan, Sauce Diable



Chicken and Utica Greens

Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oreganato Parmesan Crumble,

Beurre Blanc



Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie



Chicken Scarpariello

Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie



Chicken Portofino

Pan Seared Chicken Breast, Slow Roasted Tomatoes, Marinated Artichokes, Wild Mushroom Brie Tart,

Port Wine Demi Sauce



Pan Seared Chicken Breast

Herbed Quinoa, Boursin Cheese, Asparagus, Spring Onion, Wild Mushrooms, Gremolata, Chicken Jus



Frenched Breast of Chicken

Quinoa Pilaf, Boursin, Sautéed Green Beans, Fines Herb Chicken Jus



Moroccan Chicken

Faro Tabbouleh, Butternut Carrot Puree, Herb Gremolata, Carrot Crumble, Harissa Chicken Jus



Burrata Chicken Parmesan

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Tomato Vegetable Ragout, Basil

Beef

Steak Frites

Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Black Pepper Demi Sauce



Filet of Sirloin

Potato Puree, Black Truffle Celery Root Salad, Haricot Verts, Cabernet Demi Reduction



Beef Bourguignon

Pinot Noir Braised Short Rib of Beef, Carrots, Red Pearl Onion, Cremini Mushroom, Bacon Lardon, Yukon Gold Potato Puree



NY Striploin of Beef

Potato Pave, Wild Mushrooms, Braised Greens, Shallot Cabernet Demi Sauce



Pastrami Short Rib

Caraway Potato Puree, Red Wine Braised Endive, Pickled Mustard Seed, Sauce Robert



Filet of Sirloin

Roasted Garlic Potato Puree, Broccolini Rabe, Bordelaise Demi Sauce



Flat Iron Steak

Potato Cheddar Pierogi, Haricot Vert, Caramelized Onion Sour Cream



Steak Au Poivre

Flat Iron Steak, Roasted Fingerling, Cremini Mushroom, Green Peppercorn Cream Sauce, Crispy Leek

Fish / Seafood

Faroe Island Salmon

Chorizo Crushed Potatoes, Broccolini, Sauce "Americaine"



Grilled Bacon Wrapped Jumbo Prawns

Lemon Risotto Zucchini Rollatini, Sauce Vierge



Crab Cakes

Spring Pea Slaw, Smoked Corn Tomato Salad, Old Bay Remoulade, Roasted Pepper Coulis, Potato Crisps



Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata



Scallop

Vanilla Potato Puree, Celery, Braised Radish, Green Apple, Potato Crisps, Brown Butter Beurre Blanc



Scallops and Prawn

Panko Cheddar Polenta Cake, Kale, Chorizo Ragu, Scallion



Blue Crab Encrusted Sole

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc

Duo

Pan Seared Filet of Sirloin and Jumbo Prawn
Truffled Darphin Potato, Roasted Asparagus, Madeira Demi Sauce, Fines Herbs



Filet and Crab Cake
Potato Puree, Roasted Asparagus, Bearnaise Aioli, Red Wine Demi Sauce



Faroe Island Salmon and Filet of Sirloin
Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs



Pan Seared Halibut and French Chicken
Sweet Potato Puree, Tuscan Kale Salad, Toasted Pinenuts, Citrus Beurre Blanc, Crispy Leeks



Pan Seared Faroe Island Salmon and French Chicken
Smoked Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs



Filet of Sirloin and French Chicken
Potato Puree, Roasted Seasonal Vegetables, Bordelaise Sauce, Fresh Herbs



Chilean Sea Bass and French Chicken
Bacon Potato Puree, Baby Vegetables, Tomato Concasse, Fines Herb Chardonnay Sauce
Add \$12.00 per person

Vegetarian

King Trumpet Mushroom
Potato Puree, Bitter Greens, Bordelaise, Pea Shoots



Roasted Vegetables
Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za'atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese



Ratatouille Goat Cheese Crostata
Pate Brisee, Eggplant, Tomato, Zucchini, Yellow Squash, Tomato Bell Pepper Sauce, Basil, Parmesan Frico



Roasted Beets and Lentils
Salt Roasted Beets, Baby Carrots, French Lentils, Baby Kale, Sauce Toum, Chives



Fall / Winter Rollatini
Zucchini, Caramelized Carrot Ginger Risotto, Roasted Baby Carrots, Miso Tahini, Persillade, Pecan Leek Crumble



Spring Rollatini
Zucchini, Spring Onion Risotto, Spring Pea Varieties, Asparagus, Basil Pesto, Parmesan Crumble



Summer Rollatini
Zucchini, Cacio e Pepe Risotto, Fresh Tomato Basil Brie Ragu, Provençal Crumble

Kid's Meal Package

10 & under

\$21.00 per child (in place of package price)
Salad, Chicken Fingers, French Fries, Dessert,
Unlimited Soda Bar

Dessert Course

Wedding Cake provided by Cookie Patisserie & Bakery
Garnished with a Complementing Sauce

Coffee Service

Dessert Assortment & Coffee Bar

*Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies,
Brownies*

Assorted Handmade Bite Size Desserts

*(Raspberry Almond Bars, Éclairs, Carrot Cake, Luscious Lemon Bars, Brownies,
Seasonal Cheesecake Squares, Streusel Berry Bars, Ginger Pecan Bars)*

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Late Night Stations

Warm Baked Dips

\$10.50 per person

{Choose 3}

Greek Feta Pita

Sundried Tomato, Artichokes, Kalamata Olives, Pepperoncini, Feta, Pita Chips



Sausage and Escarole

Italian Sausage, Calabrian Chili, Escarole, Ricotta, Parmesan, Crostini



Bacon and Caramelized Onion Au Gratin

Double Smoked Bacon, Caramelized Onions, Vermouth, Gruyere, Crostini



Shrimp and Pimento Cheese

Poached Shrimp, Pimento Cheese, Parsley, Crostini



Chicken Enchilada Dip

Chicken Thigh, Green Chilis, Black Bean, Pepper Jack, Cheddar, Cilantro, Tortilla Chips



Cubano

Pulled Pork, Shaved Ham, Pickles, Dijon, Swiss Cheese, Crostini



Corn Queso Fundido

Corn, Poblano, Monterey Jack, Radish, Jalapeno, Tortilla Chips



Bacon and Mushroom

Double Smoked Bacon, Shiitake, Cremini, Oyster Mushroom, Monterey Jack, Crostini



Goat Cheese Gratin

Baked Goat Cheese, Pepper Jelly, Crostini



Clams Casino

Chopped Clams, Bacon, Bell Pepper, Buttered Panko Breadcrumbs, Scallion, Crostini

Create Your Own French Fry Bar

\$11.50 per person

Cheese Sauce, Gravy

{Choose 2}

Waffle Fries

Sweet Potato Fries

Classic Fries

Toppings {Choose 5}

Cheese Curds, Cheddar Cheese, Ketchup, Ranch, Sriracha Ketchup, Blue Cheese Dressing, Pickled Jalapenos, Black Olives, Scallion, Sautéed Peppers and Onions, BBQ Sauce, Franks Hot Sauce, Malt Vinegar Aioli, Honey, Hot Honey, Cinnamon Sugar, Cream Cheese Glaze

Add Chili \$2.00 per person

{Choose 1}

Pulled Pork

Smoked Brisket

Bacon



Late Night Stations

Pretzels and Cheese

Fresh Baked Soft Pretzels, Mustard, Beer Cheese Sauce

\$5.25 per person



Mini Chicken Finger Subs

Medium Sauce with Blue Cheese and Frank's Red Hot Sauce on the side

\$5.25 per person



Artisan Pizza and Wings

1 Caputo Flour Artisan Pizza Dough, House Made Pomodoro Sauce, Mozzarella Cheese &

1 Specialty Pizza {Choose 1 Meat & 1 Vegetable}

Medium Buffalo Wings (3 per person)

\$13.75 per person

Add Stromboli \$3.00 per person



Chips, Dips and Salsa Bar

Tortilla Chips, Fresh Housemade Potato Chips, Salsa, Guacamole, Bison Chip Dip

\$6.50 per person



Pizza Logs, Jalapeno Poppers, Mozzarella Sticks

Marinara Sauce, Ranch

\$7.50 per person



Hot Dog Bar

Hot Dogs, Buns, Ketchup, Mustard, Relish, Pickles,

Sauerkraut, Chili, Cheese Sauce, Chopped Onions

\$8.00 per person



Sliders & Chips

Bacon Cheeseburger Sliders, Buffalo Chicken Sliders, House Made Potato Chips

\$9.25 per person



Nacho/Taco Bar

Choose 1 - Ground Beef or Grilled Chicken Strips

Tortilla Chips, Flour Tortillas,

Lettuce, Tomato, Shredded Cheese, Onions, Salsa, Cheese Sauce, Olives, Jalapenos, Guacamole, Sour Cream

\$13.25 per person



Walk Around Tacos

Individual Bags of Doritos & Fritos With Toppings of Ground Beef,

Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream

\$7.50 per person



Create Your Own Donut Bar

Yeast, Churro, Stick, Donut Holes

Glazes – Vanilla, Chocolate, Honey, Maple, Blueberry, Raspberry

Additions – Sprinkles, Chopped Nuts, Coconut, Cinnamon Sugar, Candies

\$8.00 per person



Donuts

36 assorted whole ring donuts, donut holes (1 ½ per person)

\$8.00 per person

Add Decorative Donut Wall \$75.00



Late Night Stations

Cotton Candy

2 Flavors of Cotton Candy spun in front of guests!

\$4.00 per person

\$125 attendant fee



Snow Cones

5 Assorted Flavored Syrups

\$5.50 per person

\$125 attendant fee

Ask us about our boozy snow cone upgrade!!



Ice Cream Sundae Bar

*2 Ice Cream Flavors, Chocolate Sauce, Warm Strawberry Sauce,
Caramel Sauce, Whipped Topping, Your Choice of 5 Assorted Toppings*

\$7.00 per person

\$125 attendant fee



Cookies & Milk Bar

Assorted Fresh Baked Cookies, Regular Milk, Chocolate Milk, Adult Milk (Contains Alcohol)

\$7.00 per person



S'mores Bar

*Graham Crackers, Marshmallows, Milk Chocolate Bars, Dark Chocolate Bars,
Fluff, Peanut Butter Cups, Fudge Strip Cookies, Bananas, Nutella*

\$10.50 per person



Chocolate Fondue

*Melted Chocolate, Pound Cake, Strawberries, Marshmallows,
Graham Crackers, Pretzel Logs, Pineapple, Sugar Cookies, Oreos*

\$11.50 per person

Event Enhancements

Lighting, Draping & Backdrops

- ✂ Wire-Free Accent LED Up-lighting—\$25 per light (minimum of 2 lights)
- ✂ Table Under Lighting—\$25 per light
- ✂ Living Wall Backdrop—\$500
- ✂ White Flower Wall Backdrop—\$500
- ✂ Custom Step & Repeat Backdrop—starting at \$850
- ✂ Gold or Silver Sequin Backdrop—starting at \$250
- ✂ Fabric Backdrops—starting at \$500 (for an 8'x8')

Linen & Place Settings

- ✂ Choose from a vast assortment of linen colors & patterns that will add a noticeable elegance to your table—priced upon request
- ✂ Gold, Silver or Ivory Sequin Accent Linens—\$60 each
- ✂ Gold or Silver Sequin Table Runners—\$6.00 each
- ✂ Gold or Silver Rhinestone Runners—\$100 for head table, \$100 for registration table, \$50 for cake table, \$25 per guest table
- ✂ Table Bunting—\$100 for head table, \$50 for cake table
- ✂ Gold, Silver, or Blush Round Chargers—\$1.75 each
- ✂ Gold or Silver Rhinestone Chargers—\$5.00 each
- ✂ Wood Chargers—\$2.50 each
- ✂ Ornate Chargers (in 7 different colors!)—\$3.00 each
- ✂ Gold or Silver Placemats—\$2.50 each
- ✂ Gold Starburst Charger—\$3.50 each
- ✂ Clear Beaded Charger—\$3.50 each
- ✂ Gold or Silver Rhinestone Wrap Napkin Ring—\$1.25 each
- ✂ Pearl Napkin Ring—\$1.25 each
- ✂ Rhinestone Napkin Buckle—\$1.75 each
- ✂ Upgraded Table Numbers—\$6.00 each

Centerpieces & Centerpiece Enhancements

- ✂ Silver or Gold Candelabras with LED Taper Candles—\$35 each
 - ✂ Add Crystal or Pearl Garland—\$12 each
- ✂ Gold or Silver Crystal Candle Holders—\$25 for set of 2, \$35 for set of 3 (limited supply)
- ✂ Silver Lantern with LED Pillar Candles or Firefly Lights—\$35 each
- ✂ Gold Candle Holder Trio (includes candles)—\$35 each
- ✂ Gold Terrarium Trio—\$30 each
 - ✂ Add Firefly Lights—\$6 each
- ✂ Silver or Gold Mercury Glass Votives—\$0.50 each
- ✂ Tall Gold or Silver Mercury Glass Vase—\$12 each
 - ✂ Add Firefly Lights—\$6 each

Event Enhancements

Food & Beverage

- ✂ Custom Menu Cards—starting at \$1.25 each
- ✂ Champagne Walls (52 glasses each)— \$200 per wall plus \$4.00 per person for Champagne
- ✂ Signature Welcome Cocktail—priced per event basis
- ✂ Custom Printed Cocktail—\$15.00 per person
- ✂ Custom Labeled Wine Bottles—\$24 per bottle
- ✂ Custom Edible Favor—starting at \$4.00 each

Additional Services

- ✂ Coat Check Service—\$250 per attendant (1 attendant per 100 guests)
- ✂ Gold Crystal, Silver Crystal or Acrylic Card Box—\$30
- ✂ Ivory or Gold Bird Cage Card Box—\$20
- ✂ Personalized Silver Mirror, Wood or Clear Acrylic Welcome Sign—\$60 (includes easel)
- ✂ Restroom Amenity Baskets—\$60 each
- ✂ Valet—priced per event basis
- ✂ Ceremony Fee (includes rehearsal, set up & coordinator)—\$1,500

Special Effects

- ✂ Indoor / Outdoor Fireworks—starting at \$2,500
- ✂ LOVE Sign—\$575
- ✂ Gold, Silver or Natural Wood Mr. & Mrs. Sign—\$15.00
- ✂ Red Carpet (35' long)—\$225
- ✂ White Glitter Carpet Runner—\$275

Our expert event designers can fulfill any request! Just ask!



CATERING &
SPECIAL EVENTS

Customer Testimonials

Nancy I.

Exceeded expectations!

Amazing from start to end! Professional, courteous and caring staff. The dinner was delicious and beautifully served. Event captain Erin was present all evening for anything we may have needed. Steven was with us every step of the way from planning, to wedding day! He was so quick to reply to a call or email. The compliments from friends and family keep coming in- everyone was wowed with the experience at Rich's. This is the absolute best wedding caterer in Buffalo!

Carly S.

The best in the business, a perfect day!

We are so glad we selected Rich's as our caterer. The service, food, organization, and overall experience was everything we could have hoped for and then some. Though I had attended events catered by Rich's in the past, the level of service, care, and attention to detail for our wedding day really exceeded my expectations and I am so grateful for that. Steve was absolutely wonderful through-out the entire planning process. He not only helped us navigate through 3 postponements, but was responsive and accommodating to all of my VERY specific and detailed requests and over-the-top décor coordination and logistics from booking to execution and timeline the day of, and even beyond for pick up. He literally did everything from finding me rentals to bustling my gown- there is nothing he wasn't willing to do to help. The entire team is so professional and organized, they are simply the leader in the industry when it comes to both weddings and catering elsewhere. Whether you are having a large or small wedding, need off-site catering, or using one of their other locations there is simply no comparison to their level of service, quality of food, attention to detail and overall experience.

Lite F.

Your guests will remember this wedding!

I'm not a picky eater, but I can be quite the critic, so when we decided to choose a venue, I was adamant about having good food. Rich's Catering had nothing but glowing reviews, and after looking at their menu, I was impressed. Having to postpone the wedding for nearly a year, we both had our doubts, but Steve was very understanding and kept us up to date with restrictions changing on a near-daily basis. We decided to move forward, and when the big day came we couldn't have been more pleased with not just the food, but the decor, the atmosphere, and the smiles on our guests' faces. It was a wonderful day for us, and we would do it all over again!

David W.

Excellent Venue with Tremendous Service

Steve G. and his team at Rich's was absolutely fantastic. They made sure we had everything we needed at all times. They were just so professional and great to deal with. In addition, the venue and food was top notch. I highly recommend Rich's!

Kathryn W.

Breathtakingly gorgeous venue with amazing staff!

Our wedding experience with Rich's was truly amazing. From the rehearsal to the wedding day, the venue was absolutely gorgeous and the staff were extremely helpful and responsive! Steve the wedding coordinator responded to emails and calls promptly and answered every single question that we had! The day of the wedding him and his staff set everything up for us and we didn't have to worry about a single thing! It was best experience ever and we are so grateful for Rich's and their staff! The food and drinks from Rich's catering and events were amazing! We recommend this wedding caterer and give it an 11/10 for everything! It is breathtakingly beautiful!

Mary T.

Look no Further

If you are looking for your dream wedding venue or venue for any event, look no further! This review comes from a couple that never actually got to celebrate with Rich's due to COVID-19. I fell in love with Rich's the moment I walked through the door, but I'd be lying if I said that alone was it. The topper on the cake was Steve, his honesty, his charisma, his commitment and attention to detail, everything he brings to his role and this time in a couple's life. Words cannot begin to express how grateful we are for all of the support he provided to us throughout our planning process and the difficult decisions we had to make over the course of two years. This level of customer service is unmatched anywhere else. As I sat by and read horror story after horror story for COVID brides, I sat confidently knowing I had made the right choice. Steve answered countless calls and emails, worked with us to reschedule and recommended vendors when others fell through and was just as heartbroken as we were when the reality sunk in. With Rich's you're not just getting a gorgeous venue and delicious food, you're getting a partner-- a company that is as invested in this being the best day for you as you are. They are by your side every step of the way. With Rich's, it's personal. Seeing how they showed up for us in unexpected ways, we can say with confidence that Steve and his team would have delivered on their promises and gone above and beyond. It is evident how much they love what they do. Wedding/ event planning should be fun and stress free and with Rich's it can be!

Catherine V.

Incredible

Steven and the entire Rich's team made our wedding experience absolutely one to remember. From beginning to end the support and cooperation we received through the planning process and execution was spectacular. The food was perfect and the ambiance was everything we could have dreamed of. I would absolutely recommend Rich's to anyone getting married for their amazing service that made us feel so special on our special day!!

Jessica

Absolutely Perfect!

Our reception at Rich's was perfect! From booking in 2019 for January 2021 to postponing to August, we loved the flexibility and transparency regarding having to push back our wedding as well as how fast any questions during planning we had were answered. The day of the reception we felt incredibly taken care of, anything we needed or wanted Steven was there for us. He even made sure my headpiece stayed in place by adding some extra bobby pins and double checked my bustle was done properly! Everybody has told me how much they loved their meals and how much they loved the space and how perfectly it was decorated! One of the things that I really appreciated was my meal, I'm dairy free and typically have to have something mediocre at events, but my meal here was delicious! We can't recommend Rich's enough. We could not be happier with how amazing everything looked, went, and tasted!

General Information

Deposits:

Rich's Catering & Special Events requires a non-refundable \$1,000 deposit to secure a date, and a 2nd non-refundable deposit of 25% of the *estimated* balance is due 6 months prior to the event date. The exact prices for our packages will be released in January of the year the event takes place.

The deposits will be applied towards your final bill at full value. In the event the function is cancelled or changed, Rich's Catering & Special Events reserves the right to retain all deposits.

Billing:

Credit card payment will only be accepted for the 1st deposit. The 2nd deposit and all other deposits must be paid by certified check, money order or personal check. Personal checks must be received and dated 2 months prior to your event date. Final payment for all functions is due 72 hours prior to your event date and must be paid by cash, certified check, or money order. **No exceptions will be given regarding billing.** Fifth hour bar extensions will be \$6.00 per person based on the original number of guests in attendance.

Guarantees:

A guaranteed number of guests to be served is required by Rich's Catering & Special Events at least 10 days prior to your function. In the event no guarantee is received, the expected number of guests as listed on the original contract will be applied.

Minimum spending requirements on food and beverage will apply before an 8.75% sales tax and 20% administrative fee are added:

- ☞ Mondays—Thursdays \$8,000
- ☞ Fridays & Sundays \$15,000
- ☞ Saturdays \$18,000
- ☞ Holidays & Holiday Weekends minimum spending requirement determined on a per event basis

Powerhouse Room Rental Fees:

East Side (Medaille) OR West Side (Trains)

- ☞ Mondays - Thursdays \$2,000
- ☞ Fridays & Sundays \$3,000
- ☞ Saturdays \$5,000
- ☞ Holidays & Holiday Weekends rental fee determined on a per event basis

East Side (Medaille) AND West Side (Trains)

- ☞ Mondays - Thursdays \$4,000
- ☞ Fridays & Sundays \$6,000
- ☞ Saturdays \$10,000
- ☞ Holidays & Holiday Weekends rental fee determined on a per event basis

Rooftop Patio (Limited Availability)

- ☞ Mondays - Thursdays \$500
- ☞ Fridays & Sundays \$1,000
- ☞ Saturdays \$2,500
- ☞ Holidays & Holiday Weekends rental fee determined on a per event basis

Security:

Rich's Catering & Special Events cannot assume liability for damage or loss of any items left in our facility, prior to, during or following your wedding, meeting or banquet. Rich's Catering & Special Events is not responsible for any accident or incident occurring in a restricted area.

Venue Rules & Restrictions:

All food, beverage, linens, up lighting, backdrops, and rentals must be exclusively provided by Rich's Catering & Special Events. 2 DJs have been approved by Rich's Catering & Special Events to provide their services to any event held at the Powerhouse: Whirlin' Disc Sound and Toy Bros. Entertainment. All live bands must be approved by Rich's Catering & Special Events management. Helium balloons are not permitted. **No exceptions will be made.**

Miscellaneous:

An 8.75% sales tax & 20% administrative fee will be added to all charges. Menu offering and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the property without the permission of management. We request that you comply with the contracted time schedule, as there may be a function before or after your event. Anyone consuming alcoholic beverages must be 21 years of age or older. Shots are not permitted. No exceptions. We cannot remove the cost of the liquor amount for underage guests. It is your privilege to invite whomever you choose but the package price will remain intact. Rich's reserves the right to refuse service to anyone. Rich's has a 1:00am curfew. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. All place cards must be marked with an entrée choice.

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Notes