



THE
POWERHOUSE
BY RICH ENTERTAINMENT GROUP | EST. 1917



RICH ENTERTAINMENT
GROUP

The Powerhouse

2024 Wedding Menu

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

www.powerhousebcp.com

VOTED WNY'S BEST
CATERER BY BUFFALO
SPREE MAGAZINE



Memories in the Making

Choosing the right venue and 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.

The Powerhouse by The Rich Entertainment Group is a premier catering and event planning service in Buffalo, NY. We cater weddings, brunch, corporate cocktail parties, galas, banquets, holiday events, graduations, 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, event suite & 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, The Rich Entertainment Group 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) 878-8900

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, beverage, backdrops, up lights, linens and on-site coordination are exclusively provided by The Rich Entertainment Group.

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 The Rich Entertainment Group 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.

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

All live bands must be preapproved by The Rich Entertainment Group management. Once approved, Rich's will work with the band to ensure they know the necessary equipment required.

Sapphire Wedding Package

\$79.00 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 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 your personal items- 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 on page 23 under "General Information".

4 Hour Open House Bar

No shots!

"Nothing good comes from doing shots!"

Smirnoff Vodka	Beefeater Gin	Seagram's 7 Whiskey	Riesling & Chardonnay
Smirnoff Citron	Bacardi Gold Rum	Famous Grouse Scotch	Cabernet Sauvignon
Smirnoff Orange	Bacardi Silver Rum	Labatt Blue Draft Beer	Assorted Mixers
Smirnoff Raspberry	Old Grand Dad Bourbon	Champagne	Soda & Juices

Assorted Truly or White Claw Upgrade for \$3.00 per person

Assorted High Noon Upgrade for \$4.50 per person

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 or Upgrade Your Bar Wines! See page 19 for more details.

Cheese Display {1 Hour} (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Artisan Cheese Display for \$5.00 per person (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Charcuterie for \$8.00 per person (GF)

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo,

Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini

Add GF Crackers \$0.50 per person

Baked Brie

{Choose 1}

Buffalo Chicken

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



Apricot and Almond

Apricot Jam, Dried Apricots, Toasted Sliced Almonds, Rosemary, Honey, Crackers and Crostini

Salad Course

All salads and entrees can be made gluten free upon request unless specified otherwise

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

Frenched Chicken

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



Pan Roasted Breast of Chicken

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

Beef

Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce



Steak Frites

Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Fines Herb Demi Sauce

Fish

Crab Cakes

Smoked Tomato, Confit of Bell Pepper, Old Bay Fingerling Potatoes, Celeriac Remoulade, Pimentón Beurre Blanc

Duo

Filet of Sirloin and French Chicken

Fines Herb Potato Puree, Seasonal Vegetables, Bordelaise Sauce, Chives

Vegetarian

Butternut Squash Mushroom Rollatini

Zucchini, Butternut Squash and Shiitake Mushroom Risotto, Roasted Oyster Mushrooms, Sage Pistou



Caprese Rollatini

Zucchini, Basil Pesto Risotto, Fresh Mozzarella Tomato Basil Ragu, Parmesan 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

Serve or Station Client's Wedding Cake

Coffee Service

Coffee & Dessert Station

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

Regular Coffee, Decaf Coffee, Tea

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

Custom Dessert Tables Available! Contact Frost Artisan Bakery 716-878-8821

Emerald Wedding Package

\$99.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Frost Artisan Bakery cut and served, champagne toast for all guests, secure parking for all guests, state of the art 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 your personal items- 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 on page 23 under "General Information".**

4 Hour Open Premium Bar Champagne Toast for All Guests

No shots!

"Nothing good comes from doing shots!"

Absolut Vodka	Captain Morgan Spiced Rum	Southern Comfort	Labatt Blue Draft Beer
Absolut Citron	Captain Morgan White Rum	Disaronno Amaretto	Chardonnay & Riesling
Absolut Mandarin	Jim Beam Bourbon	Peachtree Schnapps	Cabernet Sauvignon
Absolut Raspberry	Canadian Club Whiskey	Bailey's Irish Cream	Champagne
Bombay Sapphire Gin	Dewar's Scotch	Grand Marnier & Kahlua	Mixers, Soda & Juices

Assorted Truly or White Claw Upgrade for \$3.00 per person

Assorted High Noon Upgrade for \$4.50 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 or Upgrade Your Bar Wines! See page 19 for more details.

Cheese Display {1 Hour} (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Artisan Cheese Display for \$5.00 per person (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Charcuterie for \$8.00 per person (GF)

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo,

Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini

Add GF Crackers \$0.50 per person

Baked Brie

{Choose 1}

Apricot and Almond

Apricot Jam, Dried Apricots, Toasted Sliced Almonds, Rosemary, Honey, Crackers and Crostini



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



Caramelized Onion & Bacon

Roasted Garlic Boursin Sauce, Crackers and Crostini



Stuffed Banana Pepper

Italian Sausage, Four Cheeses, Pomodoro Sauce, Crackers and Crostini

Passed Hors D'Oeuvres

{Choose 3}

Applewood Smoked Bacon Medjool Dates (GF)

Parmesan Stuffed



Asparagus and Truffle

Poached Asparagus, Egg Yolk Confit,

Black Truffle Vinaigrette, Phyllo Cup



Avocado Toast

Crushed Avocado, Maldon Salt, Crispy Shallot



Bacon Tomato Avocado Toast

Crushed Avocado, Crisp Bacon, Grape Tomato, Micro Basil



Beef Wellington

Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry

Add \$1.00 per person



Beets and Goat Cheese

Roasted Beets Puree, Orange Goat Cheese Mousse,

Pistachio, Raisin Bread Crostini



Buffalo Chicken Croquette

Franks Hot Sauce Gelee, Crumbled Blue, Celery Leaves



Cacio e Pepe Arancini

Carnaroli Rice, Pecorino Romano, Parmesan, Black Pepper,

Roasted Garlic Panna



Cajun Shrimp

Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery,

Onions, Pimento Cheese



Clams Casino Tart

Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisée

Add \$1.00 per person



Crab and Shrimp Poppers

Remoulade



Deviled Eggs (GF)

Crisp Prosciutto, Chives

Mini Beef on Weck

Slow Roasted Beef, Horseradish Aioli, Chives,

Caraway Sea Salt Roll



Pastrami Reuben Arancini

Carnaroli Rice, Pastrami, Swiss Cheese, Caramelized

Sauerkraut, Caraway, Rye Bread Panko, Thousand Island,

Micro Radish



Pulled Pork "Mini" Taco (GF)

Charred Corn Slaw, Avocado, Cilantro



Roasted Vegetable Taco (GF)

Farm Stand Vegetables, Serrano Cream



Shrimp and Grit Arancini (GF)

Carnaroli Rice, Cheddar, Cornmeal Crust, Pimento Cheese



Smoked Salmon Avocado Toast

Crushed Avocado, Smoked Salmon, Everything Bagel Seasoning



Spring Pea and Parmesan

Pea Puree, Ricotta Salata, Sesame Wonton



Stuffed Banana Pepper Arancini

Tomato Sauce, Fried Banana Pepper



The Cuban

Double Rubbed Pulled Pork, Shaved Ham,

Swiss, Dijonnaise, Fried Pickle



Truffled Chicken Croquette

Panko, Tarragon Mustard Seed Aioli



White Truffle Arancini

Fried Shiitake, Truffle Béchamel

Salad Course

All salads and entrees can be made GF upon request unless specified otherwise

Fresh Baked Dinner Rolls & Butter Included
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



Arugula and Fennel

Baby Arugula, Shaved Fennel, Fried Shallots, Cured Egg Yolk, Lemon Vinaigrette



Classic Caesar

Romaine, Garlic Olive Oil Croutons, Shaved Parmesan Romano Asiago Cheese, Caesar Dressing



Classic Iceberg

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



Baby Lettuce Salad

Dried Cherries, Toasted Almonds, Goat Cheese, Balsamic 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



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



Frenched Breast of Chicken

Quinoa Pilaf, Boursin, Sautéed Haricot Verts, Fines Herb Chicken Jus



Burrata Chicken Parmesan (No GF Available)

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Ratatouille, Tomato Coulis, Basil

Beef

Steak Frites

Pan Seared Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Fines Herb Demi Sauce



Filet of Sirloin

Fingerling Potatoes, Roasted Asparagus and Baby Carrots, Sauce Diable (Tarragon Mustard Sauce)



Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce



Steak Au Poivre

Potato Puree, Roasted Asparagus, Green Peppercorn Brandy Sauce

Fish / Seafood

Faroe Island Salmon Puttanesca

Sundried Tomato Quinoa, Haricot Verts, Puttanesca Sauce (Tomato, Kalamata Olives, Capers, Parsley, Calabrian Chili)

Basil Pesto



Pan Seared Faroe Island Salmon

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



Blue Crab Encrusted Seabass

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



Crab Cakes

Smoked Tomato, Confit of Bell Pepper, Old Bay Fingerling Potatoes, Celeriac Remoulade, Pimentón Beurre Blanc

Duo

Pan Seared Faroe Island Salmon and French Chicken

Sundried Tomato Quinoa, Roasted Asparagus, Saffron Beurre Blanc, Chives



Filet of Sirloin and French Chicken

Fines Herb Potato Puree, Seasonal Vegetables, Bordelaise Sauce, Chives



Filet and Crab Cake

Potato Puree, Roasted Asparagus, Old Bay Buerre Blanc

Vegetarian

Roasted Vegetables

Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za'atar, Dill, Parsley, Red Wine Shallots,

Olive Oil, Feta Cheese



Butternut Squash Mushroom Rollatini

Zucchini, Butternut Squash and Shiitake Mushroom Risotto, Roasted Oyster Mushrooms, Sage Pistou



Caprese Rollatini

Zucchini, Basil Pesto Risotto, Fresh Mozzarella Tomato Basil Ragu, Parmesan Crumble



Beet on Weck Rollatini

*Zucchini, Beet Caraway Risotto, Cashew Horseradish Cream, Balsamic Caramelized Onion Puree, Pickled Mustard Seeds,
Chives*



Rollatini Milanese

Zucchini, Risotto alla Milanese, Roasted Baby Carrots, Tomato Braised King Oyster Mushrooms, Swiss Chard, Crispy Shallots

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 Frost Artisan Bakery
Please call them at 716-878-8821

Coffee Service

Coffee & Dessert Station

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

Regular Coffee, Decaf Coffee, Tea

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

Custom Dessert Tables Available! Contact Frost Artisan Bakery 716-878-8821

Diamond Wedding Package

\$120.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Frost Artisan Bakery cut and served, champagne toast for all guests, secure parking for all guests, state of the art 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 your personal items- 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 on page 23 under "General Information".**

4 Hour Ultra-Premium Bar Champagne Toast for All Guests

No shots!

"Nothing good comes from doing shots!"

Grey Goose Vodka	Captain Morgan Spiced Rum	Southern Comfort	Labatt Blue Draft Beer
Grey Goose Citron	Captain Morgan White Rum	Disaronno Amaretto	Chardonnay & Riesling
Grey Goose L'Orange	Woodford Reserve Bourbon	Peachtree Schnapps	Cabernet Sauvignon
Grey Goose Strawberry	Crown Royal Whiskey	Bailey's Irish Cream	Champagne
Hendricks Gin	Johnny Walker Red Scotch	Grand Marnier & Kahlua	Mixers, Soda & Juices

Assorted Truly or White Claw Upgrade for \$3.00 per person

Assorted High Noon Upgrade for \$4.50 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 or Upgrade Your Bar Wines! See page 19 for more details.

Cheese Display {1 Hour} (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Artisan Cheese Display for \$5.00 per person (GF)

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

Add GF Crackers \$0.50 per person



Upgrade to Charcuterie for \$8.00 per person (GF)

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo,

Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini

Add GF Crackers \$0.50 per person

Baked Brie

{Choose 1}

Apricot and Almond

Apricot Jam, Dried Apricots, Toasted Sliced Almonds, Rosemary, Honey, Crackers and Crostini



Beef on Weck

Braised Pulled Beef Short Rib, Caraway Sea Salt Crust, Horseradish Soubise, Demi-Glace, Crackers and Crostini



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



Caramelized Onion & Bacon

Roasted Garlic Boursin Sauce, Crackers and Crostini



Stuffed Banana Pepper

Italian Sausage, Four Cheeses, Pomodoro Sauce, Crackers and Crostini

Passed Hors D 'Oeuvres

{Choose 3}

Ahi Tuna Nacho

*Seared Ahi Tuna, Sriracha Aioli, Sesame, Scallion,
Wonton Chip, Unagi Sauce, Wasabi Peas*



American Cheeseburger Tart

*American Cheese, Lettuce, Tomato, Onion, Pickles,
Ketchup, Mayonnaise, Pate Brisee*



Applewood Smoked Bacon Medjool Dates (GF)

Parmesan Stuffed



Asparagus and Truffle

*Poached Asparagus, Egg Yolk Confit,
Black Truffle Vinaigrette, Phyllo Cup*



Avocado Toast

Crushed Avocado, Maldon Salt, Crispy Shallot



Bacon Tomato Avocado Toast

*Crushed Avocado, Crisp Bacon, Grape Tomato,
Micro Basil*



Beef Empanada

Cilantro, Sour Cream



Beef Wellington

*Beef Tenderloin, Sherry Mushrooms, Dijon Aioli,
Puff Pastry*



Beets and Goat Cheese

*Roasted Beets Puree, Orange Goat Cheese Mousse,
Pistachio, Raisin Bread Crostini*



Buffalo Chicken Croquette

Franks Hot Sauce Gelee, Crumbled Blue, Celery Leaves



Cacio e Pepe Arancini

*Carnaroli Rice, Pecorino Romano, Parmesan,
Black Pepper, Roasted Garlic Panna*



Cajun Shrimp

*Butterflied Fried Shrimp, Andouille,
Bell Pepper, Celery, Onions, Pimento Cheese*



Carne Asada Steak Taco (GF)

*Smoked Cheddar, Pimentón Oil, Scallion,
Caramelized Onion, Avocado Cream, Corn Shell*



Clams Casino Tart

Chopped Clams, Bacon, Bell Pepper, Parsley, Pate Brisee



Crab and Cucumber (GF)

*Jumbo Lump Crab, Pickled Baby Cucumber,
Granny Smith Apple, Pink Grapefruit, Chives*



Crab and Shrimp Poppers

Remoulade



Cumin Pork Belly Skewer (GF)

Salsa Verde, Cotija Cheese



Deviled Eggs (GF)

Crisp Prosciutto, Chives



Grilled Jumbo Prawns (GF)

Wrapped in Applewood Smoked Bacon



Lobster Taco (GF)

*Maine Lobster, Citrus Aioli, Herbs, Corn Tortilla
Add \$1.00 per person*



Mini Beef on Weck

*Slow Roasted Beef, Horseradish Aioli, Chives,
Caraway Sea Salt Roll*



Pastrami Reuben Arancini

*Carnaroli Rice, Pastrami, Swiss Cheese,
Caramelized Sauerkraut, Caraway, Rye Bread Panko,
Thousand Island, Micro Radish*



Pulled Pork "Mini" Taco (GF)
Charred Corn Slaw, Avocado, Cilantro



Roasted Vegetable Taco (GF)
Farm Stand Vegetables, Serrano Cream



Shrimp
Brioche, Dill, Lemon, Crème Fraiche
Add Tobiko Caviar \$1.00



Shrimp and Grit Arancini (GF)
Carnaroli Rice, Cheddar, Cornmeal Crust, Pimento Cheese



Smoked Salmon Avocado Toast
Crushed Avocado, Smoked Salmon,
Everything Bagel Seasoning



Spring Pea and Parmesan
Pea Puree, Ricotta Salata, Sesame Wonton

Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper



The Cuban
Double Rubbed Pulled Pork, Shaved Ham,
Swiss, Dijonnaise, Fried Pickle



Truffled Chicken Croquette
Panko, Tarragon Mustard Seed Aioli



Waldorf Salad
Chicken, Celery, Green Apple, Pickled Red Grape, Walnut,
Crostini



White Truffle Arancini
Carnaroli Rice, Parmesan, Fried Shiitake,
Truffle Béchamel

Salad Course

All salads and entrees can be made GF upon request unless specified otherwise

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



Arugula and Fennel

Baby Arugula, Shaved Fennel, Fried Shallots, Cured Egg Yolk, Lemon Vinaigrette



Baby Lettuce Salad

Dried Cherries, Toasted Almonds, Goat Cheese, Balsamic Vinaigrette



Classic Iceberg

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



Classic Caesar

Romaine, Garlic Olive Oil Croutons, Shaved Parmesan Romano Asiago Cheese, Caesar Dressing



Tomato Basil Burrata

Baby Arugula, Burrata Mozzarella, Balsamic Marinated Tomatoes, Baguette Crostini, Basil Green Goddess Dressing



Spanish Chopped Salad

Iceberg Lettuce, Tomatoes, Peppadew Peppers, Pickled Red Onion, Castelvetrano Olives, Chorizo Crumb,
Shaved Manchego, Orange Sherry 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



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



Frenched Breast of Chicken

Quinoa Pilaf, Boursin, Sautéed Haricot Verts, Fines Herb Chicken Jus



French Bistro Chicken

Potato Puree, Wild Mushrooms, Bacon, Shallots, Haricot Verts, Tarragon Chicken Glace de Poulet



Burrata Chicken Parmesan (No GF Available)

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Ratatouille, Tomato Coulis, Basil

Beef

Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce



Steak Frites

Grilled Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Fines Herb Demi Sauce



Steak Au Poivre

Potato Puree, Roasted Asparagus, Green Peppercorn Brandy Sauce



Beef Bourguignon

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



Filet of Sirloin

Fingerling Potatoes, Roasted Asparagus and Baby Carrots, Sauce Diable (Tarragon Mustard Sauce)



“Beef on Weck”

Braised Boneless Short Rib of Beef, Toasted Caraway Sea Salt Potato Puree, Haricot Verts, Horseradish Bordelaise, Chives

Fish / Seafood

Faroe Island Salmon Puttanesca

Sundried Tomato Quinoa, Haricot Verts, Puttanesca Sauce (Tomato, Kalamata Olives, Capers, Parsley, Calabrian Chili) Basil

Pesto



Grilled Bacon Wrapped Jumbo Prawns

Lemon Risotto Zucchini Rollatini, Sauce Vierge



Crab Cakes

Smoked Tomato, Confit of Bell Pepper, Old Bay Fingerling Potatoes, Celeriac Remoulade, Pimentón Beurre Blanc



Pan Seared Faroe Island Salmon

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



Blue Crab Encrusted Seabass

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

Duo

Pan Seared Filet of Sirloin and Jumbo Prawn

Roasted Garlic Potato Puree, Green Beans, Smoked Almond Romanesco, Scallion



Filet and Crab Cake

Potato Puree, Roasted Asparagus, Old Bay Beurre Blanc



Filet of Sirloin and French Chicken

Fines Herb Potato Puree, Seasonal Vegetables, Bordelaise Sauce, Chives

Vegetarian

King Oyster Mushroom

Seared King Oyster Mushrooms, Potato Puree, Caramelized Onion, Wilted Greens, Crispy Oyster Mushrooms, Mushroom Demi Sauce



Roasted Vegetables

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



Burrata King Oyster Parmesan

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Ratatouille, Tomato Coulis, Basil



Butternut Squash Mushroom Rollatini

Zucchini, Butternut Squash and Shiitake Mushroom Risotto, Roasted Oyster Mushrooms, Sage Pistou



Caprese Rollatini

Zucchini, Basil Pesto Risotto, Fresh Mozzarella Tomato Basil Ragu, Parmesan Crumble



Beet on Weck Rollatini

Zucchini, Beet Caraway Risotto, Cashew Horseradish Cream, Balsamic Caramelized Onion Puree, Pickled Mustard Seeds, Chives



Rollatini Milanese

Zucchini, Risotto alla Milanese, Roasted Baby Carrots, Tomato Braised King Oyster Mushrooms, Swiss Chard, Crispy Shallots

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 Frost Artisan Bakery

Please call them at 716-878-8821

Coffee Service

Dessert Assortment & Coffee Bar

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

Assorted Specialty Mini Dessert Bars

House-Made Lemon Bars, Raspberry Almond Streusel, Chocolate Pecan Bars, Cherry Berry Streusel, Seasonal Cheesecake Squares

Regular Coffee, Decaf Coffee, Tea

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

Custom Dessert Tables Available! Contact Frost Artisan Bakery 716-878-8821

Late Night Stations

Artisan Pizza and Wings

Artisan Pizza Dough, House Made Pomodoro Sauce, Mozzarella Cheese &

1 Specialty Pizza {Choose 1 Meat & 1 Vegetable}

Medium Buffalo Wings (3 per person)

\$14.00 per person

Add Stromboli \$2.50 per person



Chip Bar

House Made Potato Chips, Fresh Fried Tortilla Chips, Caramelized Onion Dip, Chipotle Queso, Roasted Tomato Salsa,

Buffalo Chicken Dip

\$7.00 per person



Cotton Candy

2 Flavors of Cotton Candy spun in front of guests!

\$4.00 per person

\$125 attendant fee



Create Your Own French Fry Bar

\$13.00 per person

Cheese Sauce, Gravy

{Choose 2}

Waffle Fries

Sweet Potato Fries

Classic Fries

{Choose 1}

Pulled Pork

Smoked Brisket

Bacon

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 \$3.00 per person



Create Your Own Ramen Bar

\$13.00 per person

Sriracha, Scallion, Bean Sprouts, Pickled Ginger, Radish, Lime, Chili Oil

Add Pulled Pork \$2.50 per person



Donuts

36 assorted whole ring donuts, donut holes (1.5 per person)

\$8.00 per person

Add Decorative Donut Wall \$75.00

Late Night Stations

Hot Dog Bar

*Hot Dogs, Buns, Ketchup, Mustard, Relish, Pickles,
Sauerkraut, Chili, Cheese Sauce, Chopped Onions*

\$10.00 per person



Ice Cream Sundae Bar

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

\$8.00 per person

\$100 attendant fee



Mini Chicken Finger Subs

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

\$6.50 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

\$13.50 per person



Pizza Logs, Jalapeno Poppers, Mozzarella Sticks

Marinara Sauce, Ranch

\$7.50 per person



Pretzels and Cheese

Fresh Baked Soft Pretzels, Mustard, Beer Cheese Sauce

\$6.00 per person



Sliders & Chips

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

\$10.50 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



Snow Cones

5 Assorted Flavored Syrups

\$5.00 per person

\$125 attendant fee

Ask us about our boozy snow cone upgrade!!



Walk Around Tacos

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

Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream

\$9.50 per person

Upgraded Wine List

Whites	<i>Upgraded Wines (per person)</i>	<i>Dinner Service (per bottle)</i>
<i>☞ Vista Point Chardonnay</i>	Included	\$20.00
<i>☞ William Hill Chardonnay</i>	\$5.00	\$28.00
<i>☞ Sonoma Cutrer Chardonnay</i>	\$7.50	\$41.50
<i>☞ Ruffino Pinot Grigio</i>	\$5.00	\$28.00
<i>☞ Santa Margherita Pinot Grigio</i>	\$8.00	\$46.00
<i>☞ Chateau Les Reuilles Sauvignon Blanc</i>	\$4.50	\$24.00
<i>☞ Kim Crawford Sauvignon Blanc</i>	\$5.50	\$30.00

Reds

<i>☞ Vista Point Cabernet Sauvignon</i>	Included	\$20.00
<i>☞ Josh Cabernet Sauvignon</i>	\$5.00	\$28.00
<i>☞ Justin Cabernet Sauvignon</i>	\$9.25	\$52.00
<i>☞ Mirassou Pinot Noir</i>	\$4.75	\$25.00
<i>☞ Le Crema Pinot Noir Monterey</i>	\$6.50	\$34.50
<i>☞ Meiomi Pinot Noir</i>	\$8.00	\$43.75
<i>☞ Cecchi Sangiovese</i>	\$5.00	\$28.00
<i>☞ Rocca Delle Macie Chianti Classico</i>	\$7.50	\$41.50

Chateau Chardonnay & Cabernet Sauvignon with Personalized Wine Label - \$24/bottle

Upgraded Champagnes

Mionetto Prosecco
\$5.50 per person

Mumm Napa Brut Prestige
\$7.00 per person

Veuve Clicquot Brut
\$17.25 per person

If there is another wine or champagne, you'd be interested in, please let us know & we'll see if we can get it from our wine provider!

Event Enhancements

Lighting Upgrades

- ✂ LED Up-lighting—\$25 per light (minimum of 2 lights)
- ✂ Festival Lights Over Dance Floor (East or West Room)—\$1,000
- ✂ Neon Signs (options available)—starting at \$25

Draping & Backdrops

- ✂ Sheer Ceremony Draping— starting at \$500
- ✂ Custom Draped (Sheer) Entrance Way—\$2,000
- ✂ Living Wall Backdrop—\$500
- ✂ White Flower Wall Backdrop—\$500
- ✂ Gold, Silver, or Black Shimmer Wall Backdrop—starting at \$300 (for an 8'x8')
- ✂ Fabric Backdrops—starting at \$500 (for an 8'x8')
- ✂ Ceremony Arch —\$60
 - Gold, Silver, or Black Circle Arch
 - Gold, Silver, or Black Heptagon Arch
 - Wood Heptagon Arch
 - Wood Triangle

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, Ivory, or Rose Gold Sequin Accent Linens—\$60 each
- ✂ Gold, Silver, or Rose Gold Sequin Table Runners—\$6.00 each
- ✂ Gold, Silver, Black, Purple, or Rose Gold Round Chargers—\$2.00 each
- ✂ Silver Rhinestone Chargers—\$5.50 each
- ✂ Light Wood, Dark Wood, or Grey Wood Chargers—\$2.50 each
- ✂ Silver or Gold Ornate Chargers—\$3.00 each
- ✂ Clear Charger with Gold Trim—\$3.00 each
- ✂ Gold Wire Placemats—\$2.50 each
- ✂ Gold Starburst Charger—\$3.50 each
- ✂ Clear Beaded Charger—\$3.50 each
- ✂ Pearl Napkin Ring—\$2.00 each
- ✂ Upgraded Table Numbers—\$6.00 each
- ✂ Cards & Gifts Signage—\$10 each
- ✂ Black, White, or Ivory Chair Cushion Covers—\$3.00 each

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

Event Enhancements

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 Holders Trio (includes candles)—\$35 each
- ✂ Gold Terrarium Trio—\$30 each
 - ✂ Add Firefly Lights—\$6 each
- ✂ Gold Mercury Glass Votives—\$0.50 each
- ✂ Tall Gold or Silver Mercury Glass Vase—\$12 each
 - ✂ Add Firefly Lights—\$6 each
- ✂ Gold or Silver 8 Arm Candelabras with LED Taper Candles —\$50 each
- ✂ Black or Acrylic Centerpiece Stand—\$10 each
- ✂ White Pillar Candle Trio in Glass—\$25 each
- ✂ Elevated Mirror Box—\$10 each

Food & Beverage

- ✂ Custom Menu Cards—starting at \$1.25 each
- ✂ Boxwood Champagne Walls (52 glasses each, 4 available)— \$200 per wall plus \$4.00 per person for Champagne
- ✂ Black Champagne Walls (92 glasses each, 2 available)—\$200 per wall plus \$4.00 per person for Champagne
- ✂ 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, Clear Acrylic or Black Acrylic Card Box—\$30
- ✂ Personalized Silver Mirror, Gold or Clear Acrylic Welcome Sign—\$60 (includes easel)
- ✂ Restroom Amenity Baskets—\$60 each
- ✂ Valet—priced per event basis
- ✂ Black Rod Iron Display Shelves—\$50 each
- ✂ Sapphire Blue Velvet Lounge Furniture—\$250 each grouping
- ✂ Ceremony Fee (includes rehearsal, set up & coordinator)—\$2,000

Special Effects

- ✂ Confetti Cannons or Indoor Fireworks —starting at \$500
- ✂ Outdoor Fireworks—starting at \$3,500
- ✂ Light Up LOVE Sign—\$575
- ✂ Gold, Silver or Natural Wood Mr. & Mrs. Sign—\$15.00
- ✂ Red Carpet (35' long)—\$225
- ✂ Custom Light Up Letters—priced per event basis



Customer Testimonials

Kaileigh & Muhamed

Spectacular Venue with Spectacular Food!

Our wedding reception at The Powerhouse by Rich's was beyond words. We couldn't be happier that we chose to have our reception here, it was absolutely perfect! Steven G and his team made the entire planning process easy and stress free. He provided us with many decor options and truly made our dream a reality. The Powerhouse was the perfect venue, with picturesque views of the city (especially at sunset) and stunning windows providing so much natural light, it completely wowed our guests! Not only did they love the venue, but they raved about all of the food! Everyone, ourselves included, loved every delicious bite especially the baked brie. Overall, Steven and his team made our wedding dreams come true and we can't recommend Rich's or the Powerhouse high enough!

Brittany & James

Very Professional and Very Honest.

The planners were amazing and made it very personal and efficient. The planners were able to act flexibly on the wedding day to meet our needs. The staff was professional, timely, and cared about the service. The value was amazing, the food was excellent, and the drinks were very good. The venue was amazing!

Rebecca & Corey

Don't Think, Just Book It!!

Amazing! do not have the words to tell you how amazing Steven and his team are at the powerhouse. Our wedding was EPIC. Our guests were obsessed with every aspect, and we had at least 100 guests tell us that it was the best wedding they had ever been to and that was because of the hard work of Steven and his team. I could literally ask Steven for anything, and he would make it happen and that's not an exaggeration. I joked at one point "if i can dream it you can do it huh?" And he just said actually yes, that's what I'm here for! I have been to many weddings, and I have been in many weddings and the way that the entire bridal party & our parents were treated is unmatched. Every single aspect of it was amazing and low stress. Planning, responses, execution, the food the drinks; all of it. No question was stupid, and he really helped me through all the caveats of the wedding industry. The staff working at the event were SO happy, kind and fun. I could truly go on and on. If you're considering having your wedding at The Powerhouse, DO IT!!

Taylor & Alex

Best Day Ever!

Steven and his team made sure that we had the best day ever! They were fun to work with, had great communication and were very organized. Our guests were blown away by the venue itself and loved the food and seasonal cocktail menu. Steven is a pro and gave us expert guidance leading up to the big day, so that on the day itself we didn't need to worry about anything. Highly recommend!

For more reviews and photos of our venue and food, please visit our page on [WeddingWire.com](https://www.weddingwire.com)

General Information

Deposits:

The Rich Entertainment Group requires a non-refundable \$1,000 Initial deposit to secure a date, a 2nd non-refundable deposit of 15% of the *estimated* balance is due 12 months prior to the event date, and a 3rd 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 unlikely event you must cancel or change your date, all deposits are specific to the date requested and non-refundable. No exceptions will be made.

Billing:

A credit card is acceptable for the initial deposit only. All other deposits must be paid by cash, a money order, a bank certified check, or personal check. Personal checks are only accepted until 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. **Credit cards or personal checks will not be accepted for final payment. No exceptions will be given regarding billing.** Fifth hour bar extensions will be \$7.00 per person based on the final count.

Guarantees:

A guaranteed number of guests to be served is required by The Rich Entertainment Group 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:

The Rich Entertainment Group cannot assume liability for damage to the premises caused by you or your guests will be your responsibility and will be due upon The Rich Entertainment Group proper assessment of damages. The Rich Entertainment Group is not responsible for lost, damaged, or stolen property, prior to, during or following your wedding, meeting, or banquet. The Rich Entertainment Group 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 The Rich Entertainment Group.
- The ONLY 2 Exclusive DJ Companies to provide their services to any event held in The Powerhouse by The Rich Entertainment Group are Toy Bros. Entertainment & Whirlin Disc Sound. You are REQUIRED to hire a DJ from one of these 2 companies.
- All live bands must be pre-approved by The Rich Entertainment Group management.
- Helium balloons are not permitted.

No exceptions will be made regarding the above restrictions.

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. The Rich Entertainment Group reserves the right to refuse service to anyone. The Rich Entertainment Group 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