



THE
POWERHOUSE
BY RICH ENTERTAINMENT GROUP | EST. 1917


RICH ENTERTAINMENT
GROUP

The Powerhouse

2026 Catering Menu

140 Lee Street

Buffalo, New York 14210

716-878-8900

www.powerhousebcp.com



@The_Powerhouse_by_REG



@Powerhousebcp



Proudly Awarded the WeddingWire
Couples' Choice Award

12 Years Running • 2014-2025

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.

The Powerhouse by 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 other 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**

Beverages

House Brands Bar

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

1 Hour Open House Bar	\$19.50 per person
2 Hour Open House Bar	\$23.00 per person
3 Hour Open House Bar	\$26.50 per person
4 Hour Open House Bar	\$29.00 per person

No shots!
"Nothing good comes from doing shots!"

Premium Bar Upgrade add \$6.00 per person

Absolut Vodka	Captain Morgan Spiced Rum	Southern Comfort	Labatt Blue Draft Beer
Absolut Citron	Captain Morgan White Rum	Disaronno Amaretto	Riesling & Chardonnay
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	Kahlua	Mixers, Soda & Juices

Ultra-Premium Bars Upgrade add \$8.00 per person

Grey Goose Vodka	Captain Morgan Spiced Rum	Southern Comfort	Labatt Blue Draft Beer
Grey Goose Citron	Captain Morgan White Rum	Disaronno Amaretto	Riesling & Chardonnay
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	Kahlua	Mixers, 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

Beer, Wine & Soda Bar

1 hour \$14.00 per person, Each Additional Hour \$5.00 per person

Beer, Cabernet Sauvignon, Chardonnay, Riesling, Coke Products & Juices

Mimosa Bar

2 Hours \$18.00 per person, 3 Hours \$23.00 per person, 4 Hours \$27.00 per person

Bloody Mary Bar

2 Hours \$20.00 per person, 3 Hours \$25.00 per person, 4 Hours \$30.00 per person

Additional Offerings

Non-Alcoholic Fruit Punch for \$5.00 per person

Unlimited Soda Bar & Juices for \$9.00 per person

An additional \$250 charge per bartender is required for events with 50 guests or less.

All bar packages can be customized. Just Ask!

Upgraded Wine List

Whites	<i>Upgraded Wines (per person)</i>	<i>Dinner Service (per bottle)</i>
<i>o</i> <i>Vista Point Chardonnay</i>	Included	\$20.00
<i>o</i> <i>William Hill Chardonnay</i>	\$5.00	\$28.00
<i>o</i> <i>St. Francis Chardonnay</i>	\$7.50	\$41.50
<i>o</i> <i>Ruffino Pinot Grigio</i>	\$5.00	\$28.00
<i>o</i> <i>Santa Margherita Pinot Grigio</i>	\$8.00	\$46.00
<i>o</i> <i>Chateau Les Reilles Sauvignon Blanc</i>	\$4.50	\$24.00
<i>o</i> <i>Kim Crawford Sauvignon Blanc</i>	\$6.50	\$32.00
Reds		
<i>o</i> <i>Vista Point Cabernet Sauvignon</i>	Included	\$20.00
<i>o</i> <i>Josh Cabernet Sauvignon</i>	\$5.00	\$28.00
<i>o</i> <i>Justin Cabernet Sauvignon</i>	\$9.25	\$52.00
<i>o</i> <i>Mirassou Pinot Noir</i>	\$4.75	\$25.00
<i>o</i> <i>Le Crema Pinot Noir</i>	\$6.50	\$34.50
<i>o</i> <i>Meiomi Pinot Noir</i>	\$8.00	\$43.75
<i>o</i> <i>Cecchi Sangiovese</i>	\$5.00	\$28.00
<i>o</i> <i>Rocca Delle Macie Chianti Classico</i>	\$7.50	\$41.50

Upgraded Champagnes

Mionetto Prosecco
\$5.50 per person

Mumm Napa Brut Prestige
\$7.50 per person

Veuve Clicquot Brut
\$17.25 per person

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

Passed Hors D 'Oeuvres

Minimum 50 pieces of each hors d 'oeuvre

<p>Ahi Tuna Nacho <i>Seared Ahi Tuna, Sriracha Aioli, Sesame, Scallion, Wonton Chip, Unagi Sauce, Wasabi Peas</i> \$2.25</p> <p style="text-align: center;">or</p> <p>American Cheeseburger Tart <i>American Cheese, Lettuce, Tomato, Onion, Pickles, Ketchup, Mayonnaise, Pate Brisee</i> \$3.50</p> <p style="text-align: center;">or</p> <p>Asparagus and Truffle <i>Poached Asparagus, Egg Yolk Confit, Black Truffle Vinaigrette, Phyllo Cup</i> \$2.00</p> <p style="text-align: center;">or</p> <p>Avocado Toast <i>Crushed Avocado, Maldon Salt, Crispy Shallot</i> \$1.75</p> <p style="text-align: center;">or</p> <p>Bacon, Egg and Cheese <i>Grilled Cheese, Egg Yolk Cream, Bacon Jam</i> \$1.75</p> <p style="text-align: center;">or</p> <p>Bacon Tomato Avocado Toast <i>Crushed Avocado, Crisp Bacon, Grape Tomato, Micro Basil</i> \$1.75</p> <p style="text-align: center;">or</p> <p>Beef Birria Croquette <i>Short Rib, Consumme Gelee, Cotija</i> \$2.50</p> <p style="text-align: center;">or</p> <p>Beef Wellington <i>Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry</i> \$3.50</p> <p style="text-align: center;">or</p> <p>Buffalo Chicken Croquette <i>Franks Hot Sauce Gelee, Crumbled Blue, Celery Leaves</i> \$1.75</p> <p style="text-align: center;">or</p> <p>Cacio e Pepe Arancini <i>Carnaroli Rice, Pecorino Romano, Parmesan, Black Pepper, Roasted Garlic Panna</i> \$1.75</p> <p style="text-align: center;">or</p> <p>Cajun Shrimp <i>Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery, Onions, Pimento Cheese</i> \$2.00</p> <p style="text-align: center;">or</p> <p>Carne Asada Steak Taco (GF) <i>Smoked Cheddar, Pimentón Oil, Scallion, Caramelized Onion, Avocado Crema, Corn Shell</i> \$3.00</p>	<p>Cheddar Arancini <i>Bacon Jan</i> \$1.75</p> <p style="text-align: center;">or</p> <p>Crab and Shrimp Poppers <i>Remoulade</i> \$2.25</p> <p style="text-align: center;">or</p> <p>Cumin Pork Belly Skewer (GF) <i>Salsa Verde, Cotija Cheese</i> \$3.25</p> <p style="text-align: center;">or</p> <p>Goat Cheese Fritter <i>Tomato Jam, Basil</i> \$2.25</p> <p style="text-align: center;">or</p> <p>Grilled Jumbo Prawns (GF) <i>Wrapped in Applewood Smoked Bacon</i> \$3.50</p> <p style="text-align: center;">or</p> <p>Mini Beef on Weck <i>Slow Roasted Beef, Horseradish Aioli, Chives, Caraway Sea Salt Roll</i> \$1.75</p> <p style="text-align: center;">or</p> <p>Mini Cocktail Franks en Croute <i>Everything Seasoning, Duo of Sauces Truffle Ketchup, Spicy Mustard</i> \$2.25</p> <p style="text-align: center;">or</p> <p>Pastrami Reuben Arancini <i>Carnaroli Rice, Pastrami, Swiss Cheese, Caramelized Sauerkraut, Caraway, Rye Bread Panko, Thousand Island, Micro Radish</i> \$2.00</p> <p style="text-align: center;">or</p> <p>Pulled Pork "Mini" Taco (GF) <i>Charred Corn Slaw, Avocado, Cilantro</i> \$2.75</p> <p style="text-align: center;">or</p> <p>Roasted Vegetable Taco (GF) <i>Farm Stand Vegetables, Serrano Cream</i> \$2.25</p> <p style="text-align: center;">or</p> <p>Sausage Stuffed Peppadews (GF) <i>Basil Boursin</i> \$2.25</p> <p style="text-align: center;">or</p> <p>Shrimp Brioche <i>Brioche Crostini, Dill, Lemon, Crème Fraîche</i> \$2.75</p> <p style="text-align: center;"><i>Add Tobiko Caviar \$1.00</i></p>
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Passed Hors D 'Oeuvres

Minimum 50 pieces of each hors d 'oeuvre

Shrimp Taco (GF)	Stuffed Banana Pepper Arancini
<i>Poached Shrimp, Slaw, Cilantro Lime Aioli,</i>	<i>Tomato Sauce, Fried Banana Pepper</i>
Corn Tortilla	\$2.00
\$2.50	or
Smoked Salmon Avocado Toast	The Cuban
<i>Crushed Avocado, Smoked Salmon, Everything Bagel Seasoning</i>	<i>Double Rubbed Pulled Pork, Shaved Ham,</i>
\$2.00	<i>Swiss, Dijonnaise, Fried Pickle</i>
or	\$1.75
Spinach and Artichoke	Truffled Chicken Croquette
<i>Gruyere, Phyllo Cup</i>	<i>Panko, Tarragon Mustard Seed Aioli</i>
\$2.25	\$1.75
or	or
Spicy Thai Beef	White Truffle Arancini
<i>Hoisin Beef, Chili, Pickled Shallot, Wonton Cup</i>	<i>Carnaroli Rice, Parmesan, Fried Shiitake, Truffle Béchamel</i>
\$1.75	\$2.50

Stationary Hors D 'Oeuvres

Cheese Display (GF)

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

Crackers and Preserves

\$7.75 per person

Add GF Crackers \$0.75 per person

☞

Artisan Cheese Display (GF)

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

\$11.00 per person

Add GF Crackers \$0.75 per person

☞

Crudité Display (GF)

Assorted Vegetables, Roasted Red Pepper Hummus, Caramelized Onion Dip, Basil Pesto

\$3.50 per person

☞

Charcuterie (GF)

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

Crackers and Grissini

\$8.00 per person

Add GF Crackers \$0.75 per person

☞

Artisanal Bread Display

Tuscan Bread, Parisian, French Baguette, Italian Loaf, Flatbreads, Whipped Butter, Jams and Preserves

\$3.00 per person

☞

Iced Jumbo Shrimp Display (GF, 3 per person)

Poached Shrimp, Cocktail Sauce, Lemon Wedges

\$8.00 per person

☞

Seafood Display a la carte

Market Price

Clams

Raw Clams (GF)

☞

Steamed Clams (GF)

☞

Clams Casino

Oysters

Raw Oysters (GF)

East Coast or West Coast -

Seasonal Market Varieties

☞

Oyster Rockefeller

☞

Garlic Oysters (GF)

Crab

Crab Claws (GF)

☞

King Crab Legs (GF)

1 Leg Split

Stationary Hors D 'Oeuvres

Baked Brie

Minimum of 50 people

One Kilo Wheel

\$4.00 per person

Add GF Crackers \$0.75 per person

{Choose 1 Brie Style}

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



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



Chip Bar

\$7.00 per person

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

Entrée Stations

Minimum of 3 Stations, not including Dessert

Garden Salad

\$9.50 per person

Fresh Baked Rolls, Breadsticks & Butter

Base

Romaine Lettuce, Mesclun Greens

Toppings

Grape Tomatoes, Cucumbers, Carrots, Bell Peppers, Sliced Mushrooms, Black Olives, Garbanzo Beans, Baby Peas, Fresh Corn, Parmesan Cheese, Crumbled Blue Cheese, Croutons

Dressings

Citrus Vinaigrette, Ranch Dressing

&

Composed Salads

\$13.00 per person

{Choose 3}

Assorted Fresh Fruit Salad (GF)

Seasonal Melons, Berries, Lemon Zest

&

Beet Salad (GF)

Roasted Beets, Goat Cheese, Arugula, Candied Pumpkin Seeds

Champagne Mustard Vinaigrette

&

Chef Salad

Iceberg And Romaine Lettuce, Grape Tomatoes, Cucumbers, Black Olives, Julienne Carrot, House Made Croutons, Lemon Balsamic Dressing

&

Crunchy Thai Salad (GF)

Cabbage, Carrots, Peppers, Green Onion, Snow Peas,

Thai Basil, Peanut Dressing

&

Mediterranean Pasta Salad

Cheese Tortellini, Sundried Tomato, Feta Cheese, Kalamata Olives, Spinach, Roasted Red Pepper, Oregano Vinaigrette

&

Spinach Salad (GF)

Spinach, Bacon, Caramelized Onions, Red Wine Vinaigrette

&

Tri Colored Caesar Salad

Romaine, Radicchio, Frisee, Classic Caesar Dressing, Parmesan Crisp, Lemon, Croutons

&

Tuscan Antipasto Chopped Salad (GF)

Capicola, Soppressata, Salami, Banana Peppers, Provolone, Sundried Tomatoes, Fennel, Cured Olives, White Balsamic Vinaigrette

&

Vegetable Salad (GF)

Seasonal Grilled Vegetables, Balsamic Vinaigrette

Entrée Stations

Minimum of 3 Stations, not including Dessert

Burrata Bar

\$11.50 per person

**Attendant Fee May Apply*

Individual Burrata, Seed Granola, Farmstand Tomato Salad, Olives, Peaches, Roasted Beets, Arugula, Toast Points, Crispy Prosciutto, Basil Pesto, Truffle Balsamic Dressing, Grated Tomato Vinaigrette



Pasta Bar

\$12.75 per person

{Choose 2 Pastas}

Cheese Tortellini | Orecchiette | Gemelli | Mezza Rigatoni

{Choose 3 Sauces}

Marinara | Alfredo | Romesco | Oil & Garlic | Bolognese

Roasted Red Pepper Tomato | Pesto Cream Sauce | Sundried Tomato Pesto

Carbonara | White Wine Clam Sauce | Puttanesca | Vodka Sauce

Additions

Baked Italian Meatballs \$2.75 per person



Sausage & Peppers \$7.00 per person



Gourmet Mac and Cheese Station

\$16.00 per person

BBQ Sauce, Sriracha, Frank's Red Hot Sauce

{Choose 3}

Traditional | Beer Cheese | Truffled Mushroom | Bacon, Caramelized Onion & Thyme
Green Chili | Shrimp & Chorizo | Broccoli Cheddar | BBQ Pulled Pork | Lobster (Add \$2.50)



Gourmet Mashed Potato Station

\$14.50 per person

Base

Traditional Whipped Potatoes

Red Skinned Mashed Potatoes

Mashed Sweet Potatoes

Toppings

Chilled Cubed Roasted Breast of Turkey, Corn, Broccoli, Bacon, Red Bell Peppers, Turkey Gravy, Cranberry Sauce, Sour Cream, Whipped Butter, Chives, Cinnamon Honey Butter, Shredded Pepperjack, Cheddar Cheese Sauce

Entrée Stations

Minimum of 3 Stations, not including Dessert

Carving Station

Add GF Rolls \$0.75

Chef Attended

Top Round of Beef

Rolls, Au Jus, Condiments

1 meat: \$18.00 per person

2 meats: \$12.50 per person



NY Striploin of Beef

Rolls, Au Jus, Condiments

1 meat: \$25.00 per person

2 meats: \$15.00 per person



Breast of Turkey

Rolls, Gravy, Condiments

1 meat: \$11.50 per person

2 meats: \$9.50 per person



Tenderloin of Pork

Rolls, Bourbon Cherry Demi, Condiments

1 meat: \$12.50 per person

2 meats: \$10.50 per person



Italian Sausage

Rolls, Condiments

1 meat: \$15.50 per person

2 meats: \$9.00 per person



Chicken Sausage

Rolls, Condiments

1 meat: \$12.50 per person

2 meats: \$10.50 per person

Carving Station

Add GF Rolls \$0.75

Chef Attended

Prime Rib of Beef

Rolls, Au Jus, Condiments

1 meat: \$29.00 per person

2 meats: \$27.00 per person



Tenderloin of Beef

Rolls, Au Jus, Condiments

1 meat: \$34.00 per person

2 meats: \$29.00 per person



Loin of Pork

Rolls, Gravy, Condiments

1 meat: \$10.50 per person

2 meats: \$7.50 per person



Whole Salmon

Citrus Beurre Blanc

1 meat: \$20.00 per person

2 meats: \$18.50 per person



Chorizo Sausage

Rolls, Condiments

1 meat: \$14.00 per person

2 meats: \$10.50 per person



Polish Sausage

Rolls, Condiments

1 meat: \$14.00 per person

2 meats: \$10.50 per person

Entrée Stations

Minimum of 3 Stations, not including Dessert

BBQ Station

\$23.00 per person

Assorted BBQ Sauces, Cornbread, Coleslaw, Smoked Potato Salad, Tomato Roasted Corn and Grilled Onion Salad, Candied Jalapenos, Sweet and Yeasty Rolls

{Choose 1}

BBQ Pork | BBQ Chicken | Beef Brisket

or

Arancini Bar

\$10.50 per person

Arancini - Carnaroli Rice, Onion, Parmesan, Mozzarella, Breadcrumbs {2 per person}

{Choose 4}

Bolognese | Pomodoro Sauce | Alfredo Sauce | Vodka Sauce | Pesto Cream Sauce

Toppings - Parmesan, Crushed Red Pepper, Pizza Oil, Extra Virgin Olive Oil, Fresh Basil

or

Asian Bar

\$19.50 per person

{Choose 3}

Chicken Satay

Marinated Chicken Breast, Thai Peanut Sauce

§

Crispy Vegetable Spring Rolls

Sweet and Sour Sauce

§

Jap Chae Noodle

Glass Noodles, Bell Pepper, Carrots, Spinach, Onion, Shiitake Mushroom, Scallion, Toasted Sesame Seeds

§

General Tso's Chicken

Crispy Chicken Thigh, Steamed White Rice, Sesame Seeds

§

Ginger String Bean

Pan Seared Green Beans, Ginger, Garlic, Sesame Oil

or

Buffalo, NY Station

Carrots, Celery, Blue Cheese

\$22.00 per person

Beef on Weck Sliders with Au Jus & Condiments {1 per person}

or

Pizza Logs {1 per person}

or

Traditional Mac and Cheese

or

Chicken Wings {3 per person}

{Choose 1 Wing Sauce}

Mild | Medium | Hot | BBQ | Garlic Parmesan

Entrée Stations

Minimum of 3 Stations, not including Dessert

Fried Mac and Cheese Bar

\$9.50 per person

Traditional Fried Mac and Cheese Squares {2.5 per person}

Toppings – Pulled Pork, Crispy Bacon, Caramelized Onions, Pickled Jalapenos, Braised Greens, Mushroom Ragu

or

Focaccia Sandwich Bar

\$11.50 per person

Beef on Weck

Shaved Roast Beef, Horseradish Aioli

or

Chicken Salad

Breast of Chicken, Celery, Grapes, Tarragon, Chives

or

Vegetable

Walnut Romesco, Zucchini Carpaccio, Arugula, Parmesan Cheese

or

Poke Bowl Bar

\$18.50 per person

**Attendant Fee May Apply*

Base – White Rice or Red Quinoa

Proteins {Choose 2} – Spicy Tuna, Hot Smoked Salmon, Poached Shrimp, Tofu

Mix Ins – Carrots, Cucumber, Grilled Pineapple, Wakame Salad, Kimchi, Scallion, Edamame, Furikake, Togarashi Spice

Sauces – Sriracha Kewpie Aioli, Soy Sauce, Poke Sauce, Ponzu Sauce

Toppings – Wontons, Crispy Shallots, Fried Garlic, Toasted Sesame Seeds, Flaky Salt, Cracked Black Pepper

or

Kids Station

\$27.00 per person

Carrots, Celery Sticks, Ranch Dip

{Choose 5 Items}

Cocktail Franks in Puff Pastry

{3 per person}

or

Hamburger & Cheeseburger Sliders

or

Chicken Nuggets

Mac & Cheese Sliced Fresh Fruit

Yogurt Dipping Sauce

or

Tater Tots

or

Popcorn Shrimp

or

Ketchup Cruncher Chips

Dessert Stations

Dessert Assortment & Coffee Bar \$11.50 per person

Regular Coffee, Decaf Coffee, Tea
Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

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

Brownies

Assorted Specialty Mini Dessert Bars
Housemade Lemon Bar, Raspberry Almond Streusel,
Chocolate Pecan, Cherry Berry Streusel, Seasonal Cheesecake

Layered Dessert Cups & Coffee Bar \$9.50 per person

Regular Coffee, Decaf Coffee, Tea
Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

{Choose 3}

Cannoli
White Cake, Cannoli Filling, Vanilla Cream, Cannoli Pieces

Chocolate Overload
Chocolate Cake, Fudge, Chocolate Cream, Chocolate Curls

Brown Butter Apple Pie
Yellow Cake, Apple Compote, Pie Pieces, Cinnamon Cream

Lemon Drop
Yellow Cake, Lemon Curd, Lemon Cream, White Chocolate Curls

Almond White Chocolate Raspberry
Almond Cake, Raspberry Preserves, White Chocolate Cream, Almond Slices

Strawberry Shortcake
Vanilla Cake, Strawberry Filling, Vanilla Bean Whipped Cream, Pink Chocolate Curls

Seasonal Flavor

Dessert Stations

Mini Tartlets & Coffee Bar

\$11.50 per person

Regular Coffee, Decaf Coffee, Tea

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

or

Mini Tartlets (1.5 per person)

Fresh Fruit

Pastry Cream Assorted Fresh Fruit

or

Peanut Butter Mousse

Layer of Chocolate Ganache Peanut Butter Mousse, Ganache Drizzle

or

Lemon Meringue

Lemon Curd, Toasted Meringue Topping

or

Seasonal

or

Ultimate Dessert Assortment & Coffee Bar

\$17.00 per person

Regular Coffee, Decaf Coffee, Tea

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

or

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

or

Whole Cakes Scored & Displayed

or

Seasonal Cheesecake

or

Cannoli Cake

White Cake, Cannoli Filling, Whipped Cream Frosting, Ganache Drip, Cannoli Shells on Top

or

Chocolate Peanut Butter Cake

Chocolate Cake, Layer of Ganache or Peanut Butter Mousse, Peanut Butter Swiss Meringue Frosting, Ganache or

Peanut Butter Drip, Chocolate Curls

or

White Chocolate Raspberry Cake

Almond Cake, Raspberry Filling, White Chocolate Whipped Cream, White Chocolate Curls or Almond Slices on Top

or

Coconut Cream Cake

Coconut Cake, Toasted Coconut Pastry Cream Filling, Whipped Cream Icing, Toasted Coconut on Top

or

Create Your Own S'Mores Bar

\$10.00 per person

Graham Crackers, Milk and Dark Chocolate Bars, Marshmallows, Peanut Butter,

Peanut Butter Cups, Nutella, Fudge Striped Cookies, Fluff, Bananas

Dessert Stations

Additional Dessert Offerings

Cake Truffles

Assorted Seasonal Flavors

\$3.50 each

or

Housemade Cream Puffs

Whipped Cream

\$6.50 each

or

Housemade Eclairs

Pastry Cream

\$6.50 each

or

Pasticciotti

Sweet Pastry Dough, Housemade Almond Pastry Cream or Chocolate Chip Ricotta

\$7.50 each

or

Mini Cookies (Brown Butter Chocolate Chip, Brown Butter Chip Less, Peanut Butter and Sea Salt, & Seasonal Flavor)

\$25.00 per dozen

or

Custom Cutout Cookies

Starting @ \$5.00 per cookie

or

Mini Cannoli

\$3.50 each | \$40.00/dozen

or

Large Cannoli

\$4.75 each | \$55.00/dozen

or

Assorted Specialty Mini Dessert Bars

Housemade Lemon Bar, Raspberry Almond Streusel, Chocolate Pecan, Cherry Berry Streusel, Seasonal Cheesecake

\$18.00/dozen

Custom desserts available upon request!

Sit Down Dinner

Includes Freshly Baked Rolls & Coffee Service

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

Upgrade to Specialty Breads
\$2.00 per person

Soup

Butternut Squash Bisque
Chive Oil
\$4.75

or

Chicken Consommé
Braised Carrots, Celery, Fennel, Onion, Farfalline Pasta
\$5.25

or

Italian Wedding
Meatballs, Spinach, Carrot, Celery, Onion, Acini de Pepe
\$5.25

or

Minestrone
Croutons, Basil Oil
\$4.75

or

Potato Leek
Croutons, Chives
\$4.75

or

Roasted Tomato
Grilled Cheese Croutons
\$4.75

Salad

House Salad

Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette
\$5.50

or

Arugula and Fennel
Baby Arugula, Shaved Fennel, Fried Shallots, Cured Egg Yolk, Lemon Vinaigrette
\$5.50

or

Baby Lettuce Salad
Dried Cherries, Toasted Almonds, Goat Cheese, Balsamic Vinaigrette
\$7.00

or

Classic Iceberg
Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives
\$7.00

or

Classic Caesar
Romaine, Garlic Olive Oil Croutons, Shaved Parmesan Romano Asiago Cheese, Caesar Dressing
\$7.00

or

Tomato Basil Burrata
Baby Arugula, Burrata Mozzarella, Balsamic Marinated Tomatoes, Baguette Crostini, Basil Green Goddess Dressing
\$9.25

Entrée

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus
\$28.75

or

Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc
\$24.00

or

Chicken and Utica Greens

Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers, Garlic, Prosciutto, Oregano Parmesan Crumble, Beurre Blanc
\$23.00

or

Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie
\$28.75

or

Chicken Scarpariello

Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie
\$25.00

or

Burrata Chicken Parmesan (No GF Available)

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Ratatouille, Tomato Coulis, Basil
\$24.00

or

Beef

Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce
\$39.00

or

Steak Frites

Grilled Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Fines Herb Demi Sauce
\$39.00

or

Steak Au Poivre

Filet of Sirloin, Potato Puree, Roasted Asparagus, Green Peppercorn Brandy Sauce
\$40.00

or

Beef Bourguignon

Pinot Noir Braised Short Rib of Beef, Carrots, Red Pearl Onion, Cremini Mushroom, Bacon Lardon, Yukon Gold Potato Puree
\$49.00

or

Filet of Sirloin

Fingerling Potatoes, Roasted Asparagus and Baby Carrots, Sauce Diable (Tarragon Mustard Sauce)
\$43.00

or

“Beef on Weck”

Braised Boneless Short Rib of Beef, Toasted Caraway Sea Salt Potato Puree, Haricot Verts, Horseradish Bordelaise, Chives
\$48.00

Fish / Seafood

Grilled Bacon Wrapped Jumbo Prawns
Lemon Risotto Zucchini Rollatini, Sauce Vierge
\$47.00

❖
Crab Cakes

Smoked Tomato, Confit of Bell Pepper, Old Bay Fingerling Potatoes, Celeriac Remoulade, Pimentón Beurre Blanc
\$25.00

❖
Crab Stuffed Shrimp

Jumbo Prawn, Crab Cake, Jambalaya Rice, Old Bay Beurre Blanc
\$52.00

❖

Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata
\$42.00

❖
Scallop

Bacon Potato Puree, Asparagus, Black Truffle Beurre Blanc, Fried Leeks
Market Price

❖

Blue Crab Encrusted Seabass

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc
\$41.00

Duo

Pan Seared Filet of Sirloin and Jumbo Prawn
Roasted Garlic Potato Puree, Green Beans, Smoked Almond Romanesco, Scallion
\$44.00

❖

Filet and Crab Cake

Potato Puree, Roasted Asparagus, Old Bay Beurre Blanc
\$41.00

❖

Faroe Island Salmon and Filet of Sirloin

Sweet Potato Puree, Roasted Asparagus, Bearnaise Beurre Blanc, Fines Herbs
\$59.00

❖

Pan Seared Faroe Island Salmon and French Chicken

Sundried Tomato Quinoa, Roasted Asparagus, Saffron Beurre Blanc, Chives
\$52.00

❖

Filet of Sirloin and French Chicken

Fines Herb Potato Puree, Seasonal Vegetables, Bordelaise Sauce, Chives
\$48.00

Vegetarian

King Oyster Mushroom

Seared King Oyster Mushrooms, Potato Puree, Caramelized Onion, Wilted Greens, Crispy Oyster Mushrooms, Mushroom Demi Sauce
\$29.00



Roasted Vegetables

Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za'atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese
\$23.00



Butternut Squash Mushroom Rollatini

Zucchini, Butternut Squash and Shiitake Mushroom Risotto, Roasted Oyster Mushrooms, Sage Pistou
\$25.00



Rollatini Milanese

Zucchini, Risotto alla Milanese, Roasted Baby Carrots, Tomato Braised King Oyster Mushrooms, Swiss Chard, Crispy Shallots
\$25.00



Sundried Tomato and Leek Rollatini

Zucchini, Sundried Tomato and Leek Risotto, Roasted Cauliflower, Lemon, Caper, Parsley, Tomato Coulis
\$26.00



Buffalo Cauliflower Rollatini

Zucchini, Cheddar Cheese Rollatini, Roasted Cauliflower, Buffalo Sauce, Fresh Celery and Herb Salad
\$26.00



Cauliflower Au Poivre

Garlic Pont Neuf Potatoes, Asparagus, Shiitake Mushroom, Green Peppercorn Gravy
\$25.00



Lions Mane Steak Frites

Grilled Marinated Lions Mane Mushroom, Pont Neuf Potatoes, Asparagus, Red Wine Mushroom Demi Sauce
\$44.00



Southwest Quinoa

Smoked Paprika Quinoa, Cumin Roasted Sweet Potato, Poblano, Bell Peppers, Grilled Scallion, Lime Cashew Crema, Crispy Shallots
\$21.00

Dessert
Coffee & Tea Service Included

Cheesecake

Black Cherry Compote, Cherry Granola Crumble, Chocolate Sauce, Whipped Topping
\$6.00

&
Tiramisu

Chocolate Espresso Sauce, Shaved Chocolate, Whipped Topping
\$7.00

&
Chocolate Torté
Crème Anglaise, Whipped Topping

\$7.00

&
Chocolate Peanut Butter Tart

Peanut Butter Mousse, Chocolate Cream, Crushed Peanuts, Chocolate Garnish in a Chocolate Tart Shell
\$9.75

&
Chocolate Raspberry Tart

Chocolate Mousse, Raspberry Compote, Vanilla Cream, Fresh Raspberries, White Chocolate Garnish in a Chocolate Tart Shell
\$9.75

&
Salted Caramel Tart

Layer of Ganache, Salted Caramel, Chocolate and Vanilla Mousse, Drizzled Caramel, Crushed Heath in a Chocolate Tart Shell

\$9.75

&
Cookies & Cream Tart

Cookies & Cream Mousse, Crushed Cookies, Vanilla Cream, Chocolate Garnish in a Chocolate Tart Shell
\$9.75

&
Lemon Blueberry Tart

Lemon Curd, Blueberry Compote, Vanilla Cream, Fresh Blueberries, Gold Dust in a Vanilla Tart Shell
\$9.75

&
Cherry Almond Tart

Cherry Compote, Almond Mousse, Almond Slices, Cherry & White Chocolate Garnish in a Vanilla Tart Shell
\$9.75

&
Toasted Hazelnut Mocha Tart

Chocolate Hazelnut Ganache, Mocha Mousse, Toasted Meringue, Crushed Hazelnuts in a Vanilla Tart Shell
\$9.75

&
White Chocolate Mousse Tart

Vanilla Bean Custard, Vanilla Mousse, White Chocolate Drizzle, White Chocolate Garnish in a Vanilla Shell
\$9.75

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

&

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

Tater Tots

{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 \$3.50 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

Ice Cream Sundae Bar

2 Ice Cream Flavors, Chocolate Sauce, Warm Strawberry Sauce, Caramel Sauce, Whipped Topping, Your Choice of 5 Assorted Toppings
\$11.50 per person
\$125 attendant fee

••

Mini Chicken Finger Subs

Medium Sauce with Blue Cheese and Frank's Red Hot Sauce on the side
\$7.00 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
\$12.50 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

Event Enhancements

Lighting Upgrades

- ☒ LED Up-lighting—\$25 per light (minimum of 2 lights)
- ☒ Festival Lights Strung Zig Zag in Center of The Room (East or West Room)—\$1,000
- ☒ Festival Lights Cascade From Center of Room to Sides (East)—\$1,000
- ☒ Neon Signs (options available)—starting at \$25

Draping & Backdrops

- ☒ Sheer Ceremony Draping (1/2 Way in West)— \$500
- ☒ Sheer Custom Draped Entrance Way of West—\$2,000
- ☒ Crystal Chandelier with Draping—\$3,000
- ☒ 8x8 Living Wall Backdrop—\$500
- ☒ 8x8 White Flower Wall Backdrop—\$500
- ☒ 8x8 Gold, Silver, or Black Shimmer Wall Backdrop— \$500
- ☒ Fabric Backdrops—starting at \$500 (for an 8'x8')
- ☒ Ceremony Arch —\$75
 - Gold, Silver, or Black Circle Arch
 - Gold, Silver, or Black Heptagon Arch
 - Wood Heptagon Arch
 - Wood Triangle
- ☒ Add White Silk Floral Arrangements to Ceremony Arch —\$30 each

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 each
- ☒ Gold, Silver, Black, Purple, or Rose Gold Round Chargers—\$2 each
- ☒ Light Wood, Dark Wood, or Grey Wood Chargers—\$2.50 each
- ☒ Silver or Gold Ornate Chargers—\$3 each
- ☒ Clear Charger with Gold Trim—\$3 each
- ☒ Gold Wire Placemats—\$2.50 each
- ☒ Gold Starburst Charger—\$3.50 each
- ☒ Clear Beaded Charger or Clear Gold Beaded Charger —\$3.50 each
- ☒ Silver Rhinestone Charger—\$5.50 each
- ☒ Upgraded Table Numbers—\$6 each
- ☒ Cards, Gifts & Other Signage—\$10 each
- ☒ Black, White, or Ivory Chair Cushion Covers—\$3 each

Event Enhancements

Centerpieces & Centerpiece Enhancements

- ☒ Silver or Gold Candelabras with LED Taper Candles—\$35 each
 - ☒ Add Crystal or Pearl Garland—\$12 each
- ☒ 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 trio
 - ☒ Add White Silk Rose—\$6 each trio
- ☒ 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 Centerpiece Stand—\$10 each
- ☒ Black Lanterns w/ LED Pillar Candles or Firefly Lights—\$20 each
- ☒ Black Taper Candle Holder Trio w/ LED Taper Candles—\$15 each
- ☒ White Beaded Wax Candle Trio —\$30 each
- ☒ White Floating Candle Trio —\$30 each
- ☒ Elevated Mirror Box—\$10 each
- ☒ Acrylic Centerpiece Stand—\$15 each

Food & Beverage

- ☒ Custom Menu Cards—starting at \$1.25 each
- ☒ Boxwood Beverage Walls (4 available)— \$200 per wall plus cost of beverage item
- ☒ Champagne Cart—\$200
- ☒ Custom Edible Favor—starting at \$4.00 each
- ☒ Dessert or Late Night Treat Bag—\$1.00

Special Effects

- ☒ Confetti Cannons or Indoor Fireworks —starting at \$500
- ☒ Light Up LOVE Sign—\$575
- ☒ Gold, Silver or Natural Wood Mr. & Mrs. Sign—\$15.00
- ☒ Red Carpet (35' long)—\$225
- ☒ Gold Stanchions w/ Red Ropes—\$15 each stanchion, \$5 each rope
- ☒ Custom Light Up Letters—priced per event basis

Additional Services

- ☒ Coat Check Service—\$250 per attendant (1 attendant per 100 guests)
- ☒ Clear Acrylic or Black Acrylic Card Box—\$30
- ☒ Gold or Black Personalized Welcome Floor Stand Mirror—\$75 each
- ☒ Restroom Amenity Trays—\$60 each
- ☒ Valet or Parking Attendant—priced per event basis
- ☒ Black or Gold Rod Iron Display Shelves—\$50 each
- ☒ Wooden Sweetheart Table w/ 2 Chairs and 1 Bench—\$150
- ☒ Ceremony Fee (includes rehearsal, set up & coordinator)—\$2,000
- ☒ White Ceremony Platform—\$500
- ☒ Yard Games
 - Corn Hole, Kan Jam, and Ladder Golf—\$25.00 each
 - Basketball, Air Hockey Table, Foosball Table \$75.00
- ☒ Lounge Furniture
 - Sapphire Blue or Black Velvet Tufted Couch—\$200 each
 - Sapphire Blue or Black Velvet Tufted Love Seat—\$150 each
 - Black Velvet Tufted Lounge Chair—\$75 each
 - Silver & Glass Geometric Coffee Table—\$50 each
 - Silver & Glass Geometric End Table—\$30 each
 - Black Rod Iron & Glass Nesting Coffee Table—\$50 each
 - Black Rod Iron & Glass End Table—\$30 each
 - Battery Operated LED Black End Table Lamps—\$10 each
 - White Cozy Faux Fur Throw Blanket—\$10 each
 - Custom Square Accent Pillows—\$25 each (need 3 week lead time)

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



Customer Testimonials

Chrissy & Mike

Truly The Best Venue!

We can't speak highly enough about The Powerhouse and its staff, especially Steve, Erin & Terese. From the beginning, communication with the team was easy, and responsive. Leading up to the day of, Erin & Steve accommodated all my requests and changes to my vision, without batting an eye and were able to make suggestions to help me decide on what was needed, and what I could do without. As someone who can be very indecisive, this was such a huge help. The Powerhouse as a venue is stunning, spacious, and overall, had everything we were looking for. Our guests loved the outdoor patio, our wedding party loved the suite upstairs, and everyone raved about their experience. The staff was incredibly attentive, kind and always there when anything was needed, and they were more than happy to accommodate pretty much anything that was asked for. As far as the food - it was amazing! All our guests had nothing but amazing things to say about their entrees, including how smooth dinner service was. As far as Steve and Terese, I honestly have no words that can describe how happy we are that they were there for our day. Steve was amazing, from hand cleaning my dress, to hand sewing the buttons that fell off one of my girls' dresses - he literally was ready for anything to go wrong and handled it quickly and professionally. I can confidently say if it weren't for them our day would have never been as special as it was. They are true professionals, and they take pride in what they do so that you can sit back and enjoy every single moment of your day. We truly are forever grateful to the team at the Powerhouse, they made our dream wedding a reality and we are beyond thankful!

Erin & Alex

A Great Venue and A Great Team.

Steve, Erin, and the rest of the team at The Powerhouse were phenomenal. Steve took time to really understand our vision and sourced décor and furniture that matched it perfectly. He was super receptive to our ideas and all of the edits/changes we made along the way to make sure it was the wedding of our dreams. The day of the event, Steve and The Powerhouse team could not have been any better. Everything was taken care of, including us. Whenever we needed something, we were given it. I mentioned I didn't get an appetizer, and there was then a plate of them at my seat when I finally sat down. Their attention to detail and ensuring that the bride and groom can enjoy the day are unmatched. The food was second to none, with several guests telling us it was the best food they've ever had at a wedding. With that, they were also great about allergies. I can't have gluten, dairy, soy, or garlic and the kitchen made me food from our menu but tailored to my needs. Other guests with allergies were well taken care of - it's maybe the most comfortable I've felt eating outside of my own home. The team there provides incredible service and the space itself is absolutely stunning. Steve's team is efficient and effective, and the space reflects the high quality of the service. We could not recommend The Powerhouse enough.

Arshia & Benjamin

We were able to host our wedding & reception at Powerhouse for 290 guests in April 2024 and it was absolutely incredible and more than we could have ever imagined! The Powerhouse team, led by Steven & Erin for planning & Steven and Kate on the day of, were amazing to work with. They were super communicative, answered our questions quickly, and were open to our ideas in terms of layout and set up, as well as adjusting to last minute changes. The venue itself is beautiful and really worked well for our big guest size! Our guests had an incredible time - the bartenders worked quickly, the dance floor was big enough for our big dancing crowd, and the entire night went super smoothly thanks to the awesome team that the Powerhouse has. We were so happy to host our wedding at Powerhouse we would highly recommend Powerhouse if you are looking to host an event!

Anna & Thomas

If you are newly engaged and looking for a wedding venue, book a tour with The Powerhouse and I promise you... you will not be disappointed! From day one, the communication and professionalism Steven and his team provided was top notch. There is not a single thing I would have changed about our wedding day and I truly believe it's because we choose The Powerhouse. Steven and Erin were always there ready to answer any question (and all my late night emails lol). I am guilty for being extremely Type A, so when I first got engaged, planning a wedding seemed very daunting to me, Steven and Erin quickly took away all those feelings the first day we met and made the process so simple and easy. When I say I was never stressed out during this process, I am not lying! It's because I knew I was in the best hands, they understand our vision and they executed it even better than we could have ever imagined!!

Kelly & Jeremy

A Wedding of Our Dreams

From the moment Kelly & I stepped into The Powerhouse on our initial walk through, Steve & his team were the absolute best. They were so accommodating and pleasant. It was easy to see ourselves getting married at this wonderful Buffalo venue. Simply put, they were prepared to meet and exceed all of our wedding day requests. The team at The Powerhouse made sure that every detail Kelly & I wanted to incorporate was met with perfection. From the awesome natural lighting during our ceremony, the beautiful city backdrop on the patio for photo's and the excellent acoustics for dancing, The Powerhouse had it all! As Kelly and I walked around during cocktail hour, every single one of our guests remarked at the beauty of the venue and really just stood in amazement. The passed hors-d'ouvertes were an absolute hit and all 4 meals served were met with a 5 star review by our guests! The Powerhouse also offers an outdoor patio for your reception guests to enjoy. Speaking of enjoyment, the service was out of this world wonderful. Every single bartender, waiter, captain, coordinator, and anyone else working our wedding day met you with a smile. It was 5 star service for the entirety of the day. If you're looking to get married in Buffalo and you haven't gone and checked out The Powerhouse, do yourself a favor and schedule a visit. A sincere thank you to Steve, Erin, Terese and his entire Powerhouse staff/team. Kelly & I had the best day of our lives and did so because of you! Well done, Powerhouse!

Jenna & Nick

We couldn't have asked for a more perfect venue for our wedding than The Powerhouse. From start to finish, our experience with them was nothing short of exceptional. The professionalism of the staff was evident from our very first meeting. Every detail of our day was handled with such care and precision. The team went above and beyond to ensure everything was tailored to our vision, making us feel like we were their only clients. They anticipated our needs and provided thoughtful suggestions that truly elevated our event. One of the standout aspects of our experience was how flawlessly they set up the decorations. The Powerhouse's team took our ideas and brought them to life with such finesse. The decorations were arranged to perfection, creating a stunning atmosphere that was exactly what we had envisioned. We received countless compliments from our guests about how beautifully everything was set up. The extra attention to detail was remarkable. Whether it was the seamless coordination of the day's schedule, the meticulously arranged decor, or the attentive service throughout the event, The Powerhouse made sure we felt cherished and supported. It was clear that they genuinely cared about making our wedding day as special as possible. The venue itself was stunning. Its charm and elegance provided the perfect backdrop for our celebration, and we are immensely grateful for the dedication and professionalism of The Powerhouse's team. They truly made our special day extraordinary. We wholeheartedly recommend The Powerhouse to anyone looking for a venue that combines elegance with exceptional service. Thank you for making our dreams come true!

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
- ❑ Gala Room Rental \$2,000
- ❑ 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.
- Any real floral items left in the venue at the end of your event will be immediately discarded.

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