



THE
POWERHOUSE
BY RICH ENTERTAINMENT GROUP | EST. 1917



RICH ENTERTAINMENT
GROUP

The Powerhouse

2026 Wedding 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 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

\$83.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, champagne toast for the head table, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, **placement only** of 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 26 under "General Information".

4 Hour Open House Bar

No shots!

"Nothing good comes from doing shots!"

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

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 \$0.75 per person



Upgrade to Artisan Cheese Display for \$6.50 per person (GF)

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

Add GF Crackers \$0.75 per person



Add 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 \$0.75 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

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

Vegetarian

Southwest Quinoa

Smoked Paprika Quinoa, Cumin Roasted Sweet Potato, Poblano, Bell Peppers, Grilled Scallion, Lime Cashew Crema, 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

Serve or Station Client's Wedding Cake

Coffee Service

Coffee & Dessert Station

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

Regular Coffee, Decaf Coffee, Tea

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

Emerald Wedding Package

\$106.00 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 light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for the entire event, **placement only** of 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 26 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	Chardonnay & Riesling
Absolut Citron	Captain Morgan White Rum	Disaronno Amaretto	Cabernet Sauvignon
Absolut Mandarin	Jim Beam Bourbon	Peachtree Schnapps	Champagne
Absolut Raspberry	Canadian Club Whiskey	Bailey's Irish Cream	Mixers, Soda & Juices
Bombay Sapphire Gin	Dewar's Scotch	Kahlua	

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 \$0.75 per person



Upgrade to Artisan Cheese Display for \$6.50 per person (GF)

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

Add GF Crackers \$0.75 per person



Add 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 \$0.75 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}

Avocado Toast
Crushed Avocado, Maldon Salt, Crispy Shallot



Bacon, Egg, and Cheese
Grilled Cheese, Egg Yolk Cream, Bacon Jam



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



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



Cheddar Arancini
Bacon Jam



Crab and Shrimp Poppers
Remoulade



Goat Cheese Fritter
Tomato Jam, Basil



Mini Beef on Weck
Slow Roasted Beef, Horseradish Aioli, Chives,
Caraway Sea Salt Roll

Mini Cocktail Franks en Croute
Everything Seasoning,

Duo of Sauces: Truffle Ketchup & Spicy Mustard



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



Sausage Stuffed Peppadews (GF)
Basil Boursin



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



Spicy Thai Beef
Hoisin Beef, Chili, Pickled Shallot, Wonton Cup



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



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

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

Fish / Seafood

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

Filet of Sirloin and French Chicken

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

Add \$6.00 per person



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



Buffalo Cauliflower Rollatini

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



Southwest Quinoa

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



Sundried Tomato and Leek Rollatini

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

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

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

\$127.00 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 light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only of 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 26 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	Chardonnay & Riesling
Grey Goose Citron	Captain Morgan White Rum	Disaronno Amaretto	Cabernet Sauvignon
Grey Goose L'Orange	Woodford Reserve Bourbon	Peachtree Schnapps	Champagne
Grey Goose Strawberry	Crown Royal Whiskey	Bailey's Irish Cream	Mixers, Soda & Juices
Hendricks Gin	Johnny Walker Red Scotch	Kahlua	

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 \$0.75 per person



Upgrade to Artisan Cheese Display for \$6.50 per person (GF)

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

Add GF Crackers \$0.75 per person



Add 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 \$0.75 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 Brisée*



Asparagus and Truffle

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



Avocado Toast

Crushed Avocado, Maldon Salt, Crispy Shallot



Bacon, Egg and Cheese

*Grilled Cheese, Egg Yolk Cream, Bacon Jam
\$1.75*



Bacon Tomato Avocado Toast

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



Beef Birria Croquette

Short Rib, Consommé Gelee, Cotija



Beef Wellington

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



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*



Cheddar Arancini

Bacon Jam



Crab and Shrimp Poppers

Remoulade



Cumin Pork Belly Skewer (GF)

Salsa Verde, Cotija Cheese



Goat Cheese Fritter

Tomato Jam, Basil



Grilled Jumbo Prawns (GF)

Wrapped in Applewood Smoked Bacon



Mini Beef on Weck

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



Mini Cocktail Franks en Croute

Everything Seasoning,

Duo of Sauces: Truffle Ketchup & Spicy Mustard



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
 ❧
 Sausage Stuffed Peppadews (GF)
Basil Boursin
 ❧
 Shrimp Brioche
Brioche Crostini, Dill, Lemon, Crème Fraiche
Add Tobiko Caviar \$1.00
 ❧
 Shrimp Taco (GF)
Poached Shrimp, Slaw, Cilantro Lime Aioli, Corn Tortilla
 ❧
 Smoked Salmon Avocado Toast
Crushed Avocado, Smoked Salmon,
Everything Bagel Seasoning

Spicy Thai Beef
Hoisin Beef, Chili, Pickled Shallot, Wonton Cup
 ❧
 Spinach and Artichoke
Gruyere, Phyllo Cup
 ❧
 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
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

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



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

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



Beef Bourguignon

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



Filet of Sirloin

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

Fish / Seafood

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



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



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



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



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



Sundried Tomato and Leek Rollatini
Zucchini, Sundried Tomato and Leek Risotto, Roasted Cauliflower, Lemon, Caper, Parsley, Tomato Coulis

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



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

Tator 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



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

Late Night Stations

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

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>☞ St. Francis 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 Reviles Sauvignon Blanc</i>	\$4.50	\$24.00
<i>☞ Kim Crawford Sauvignon Blanc</i>	\$6.50	\$32.00
 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</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

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!

Event Enhancements

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

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

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

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

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 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'ouvers 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