10 Franklin Street
Buffalo NY 14202

**Special Events Menu**

‘Buffalo’s First & Only 5-Star Hotel’

**Samantha Grady**
Director of Special Events
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Events at the Curtiss

At the Curtiss Hotel we love to host Events of all types; from Corporate Gatherings to Wedding Ceremonies and Receptions, Rehearsal Dinners, Baby and Bridal Showers, Holiday Parties and just about everything in between. We pride ourselves on creating customized experiences for our clients; assuring every need is met and every expectation is exceeded. The Curtiss Hotel is a memorable and unique location in our beloved city of Buffalo, New York!

About Our Kitchen

All menu selections are custom created by our Special Events Team & Executive Chef Bruce Wieszala to provide you with top of the line & seasonal cuisine. Our kitchen prides itself on creating all menu options from scratch, from house-made pasta to fresh dressings, and everything in between.

Please let us know if you have any special requests or requirements as each menu is crafted for your special event. Whether it be a cocktail style reception, or served lunch or dinner, the Curtiss Hotel Events Team will go above and beyond for each & every client.
Special Event Policies

Payment: Payment for all events will be due 10 days prior to the event. This amount will be based on the guaranteed guest count. Any additional charges to the bill will be made the day of the event.

Regulations-Sales of Alcoholic Beverages: The Curtiss Hotel complies with the regulations of New York State regarding the sale and consumption of alcoholic beverages. Being recognized as a host under the laws of New York State, the Curtiss Hotel reserves the right to refuse service of alcoholic beverages to any person. The Curtiss Hotel is required to proof any individual whose age is in question.
(Under NYS Law, any “Open Bar” event must have food offered to its guests.)

Menu Choices: Menu selections must be confirmed **10 days prior** to an event. Any last-minute requests for changes to the menu must be submitted to your Event Coordinator a maximum of 5 days prior to your event. Please note, these are requests are not guaranteed and are based on availability. We must be notified of any allergies prior to the event.

Outside Catering & Third-Party Vendors: All food & beverage served at the Curtiss Hotel is provided by the Curtiss Hotel, Chez Ami Restaurant. No food or beverage may be served by other sources without permission from the Curtiss Hotel and must sign appropriate paperwork with proof of insurance. Alcoholic beverages will be served in accordance with the regulations of the New York State Liquor Control Board. No third-party vendor is to provide goods or services without permission from the Curtiss Hotel and must sign appropriate paperwork with proof of insurance.

Guarantee: The guaranteed number of members and guests must be received by the Curtiss Hotel **10 days prior** to the event. Guarantees must be made to the attention and confirmation of your Event Coordinator. The function will be charged for the guaranteed number or actual attendance, whichever is greater.

Service Charge & Tax: There will be a 22% Service Charge, and an 8.75% New York State Sales Tax applied to each event. Please note, the service charge is applied directly to labor costs & banquet staff wages. This charge is **not** a gratuity.

Decorations: The Curtiss Hotel does not permit taping of any sort, or table confetti at events. Failing to comply may result in an excessive cleaning fee at the Curtiss Hotel’s sole discretion.

Loss of Personal Effects: The Curtiss Hotel accepts no responsibility for the loss of members’ or guests’ personal items. All items that are not the property of the Curtiss Hotel are to be removed upon conclusion of event.

Deposit & Cancellation Charges: An initial deposit is due to reserve the space and date for your event and is **non-refundable**. Please refer to contract for cancellation policies. Deposit can be made in the form of cash, credit or check. If opting to mail in a check, make amount payable to “**Curtiss Buffalo, Inc.**"
**Breakfast Packages**

Served with Orange Juice, Cranberry Juice, Decaffeinated & Regular Coffee and Herbal Tea Station

**European Breakfast**

Freshly Baked Croissants & Pastries  
Assorted Muffins  
Sweet Butter and House Jams  
Selection of Artisan Charcuterie  
Display of Cheeses  
Seasonal Fruit  
Classic Greek Yogurt and Fresh Berries with House Granola and Honey

$20.00 per person

**American Breakfast**

Freshly Baked Croissants & Pastries  
Assorted Muffins  
Sweet Butter and House Jams  
Soft Scrambled Eggs and Fine Herbs  
Roasted Herbed Fingerling Potatoes  
Applewood Smoked Bacon and Country Breakfast Sausage  
Seasonal Fruit  
Classic Greek Yogurt and Fresh Berries with House Granola and Honey

$24.00 per person
Brunch & Lunch Packages

Brunch

Soft Scrambled Eggs and Fine Herbs,
Country Breakfast Sausage, Applewood Smoked Bacon
Assorted Muffins and Freshly Baked Croissants, Sweet Butters, Jams

Select Two Stationary Displays
Charcuterie and Cheese Board
Seasonal Fresh Fruit Display
Classic Greek Yogurt and Fresh Berries with House Granola and Organic Honey

Select Two Starches
Belgian Waffles, Fresh Strawberries and House-Made Whipped Cream
French Toast Bread Pudding, Brioche, Cinnamon Custard, Fresh Berries with NY Maple Syrup
House-Made Breakfast Potatoes

Select Two Petite Sandwiches or Wraps
American Burger Slider with Onion, Pickles, Ketchup and Mustard
Waldorf Chicken Salad Wrap with Grapes, Apple, Celery, Walnuts, Lemon, Romaine and Mayo
Turkey Club Sandwich with Lettuce, Tomato, Bacon, Mayo on White or Wheat Bread
Veggie Wrap with Grilled Vegetables, Balsamic Aioli and Ricotta Cheese
Chicken Caesar Wrap with Romaine, Caesar Dressing on White or Wheat Wrap

Served with Orange Juice, Cranberry Juice,
Decaffeinated & Regular Coffee and Herbal Tea Station

$40.00 per person

Salad Add-On

Mixed Green Salad
Market Greens with Seasonal Vegetables, Gorgonzola, Balsamic Vinaigrette

Caesar
Romaine, Caesar Dressing, Garlic Bread Crumble, Shaved Parmesan

Strawberry Salad
Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

$8.00 per person
Lunch

Select One Salad
Caesar Salad with Romaine lettuce, Parmesan Cheese, Croutons
Market Greens with Seasonal Vegetables, Gorgonzola, Balsamic Vinaigrette
Strawberry Fields - Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

Select Two Proteins
**Roasted Salmon with Lime Beurre Blanc
**Herb Marinated Chicken Breasts with Tomato Salad
Turkey Club Sandwich - Lettuce, Tomato, Bacon, Mayo
Beef on 'Weck - Roast Beef, Horseradish Cream, Kimmelweck Roll
Veggie Wrap - Grilled Vegetables, Balsamic Aioli, Ricotta Cheese
American Burger Slider - American Cheese, Onion, Pickle, Ketchup, Mustard

**Additional $2.00 per person

Select One Vegetable
Green Bean Almandine - Butter, Toasted Almonds
Grilled Asparagus - EVOO, Shredded Parmesan, Salt & Pepper
Crispy Brussel Sprouts - Bacon, Shredded Parmesan

Select One Starch
Oven Roasted Potatoes
House-Made Baked Macaroni & Cheese

Dessert
Assorted House Baked Cookie Display

Served with Bottled Water, Soda
Decaffeinated & Regular Coffee and Herbal Tea Station

$38.00 per person
Buffet Dinner Packages

Tier 1

Choice of One Stationary Display
- Artisan Cheese Board
- Seasonal Fresh Fruit
- Mediterranean Antipasti

Select One Salad
- Market Greens with Seasonal Vegetables, Gorgonzola and Balsamic Vinaigrette
  - Caesar, Romaine, Croutons, Shaved Parmesan, Caesar Dressing
- Strawberry Fields - Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

Select One Vegetable
- Green Bean Almandine - Butter, Toasted Almonds
- Grilled Asparagus - EVOO, Shredded Parmesan, Salt & Pepper
- Crispy Brussel Sprouts - Bacon, Shredded Parmesan

Select One Starch
- Oven Roasted Potatoes
- House-Made Baked Macaroni & Cheese

Select One Protein
- Sage Brined Turkey - Cranberry Mayo with Costanzo Rolls
- Pork Loin - Grain Mustard, Costanzo Rolls
- Roast Beef - Horseradish Cream, Costanzo Rolls

Coffee Station
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas
- Served with Creamer and a Variety of Sugars

Select One Bar Package
- Two Hour Premium Bar
- Three Hour Call Bar

$69.95 per person
**Tier 2**

**Choice of One Stationary Display**
- Artisan Cheese Board
- Seasonal Fresh Fruit
- Mediterranean Antipasti

**Select Three Passed Hors D’oeuvres**
See Hand Passed Selections on pg. 11

**Select One Salad**
- Market Greens with Seasonal Vegetables, Gorgonzola and Balsamic Vinaigrette
- Caesar, Romaine, Croutons, Shaved Parmesan, Caesar Dressing
- Strawberry Fields - Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

**Select One Vegetable**
- Green Bean Almandine - Butter, Toasted Almonds
- Grilled Asparagus - EVOO, Shredded Parmesan, Salt & Pepper
- Crispy Brussel Sprouts - Bacon, Shredded Parmesan

**Select One Starch**
- Oven Roasted Potatoes
- House-Made Baked Macaroni & Cheese

**Select One Protein**
- Sage Brined Turkey - Cranberry Mayo with Costanzo Rolls
- Pork Loin – Grain Mustard, Costanzo Rolls
- Roast Beef - Horseradish Cream, Costanzo Rolls

**Tenderloin of Beef – Au Jus, Costanzo Rolls**
**Add $3 per person for Tenderloin**

**Coffee Station**
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas
- Served with Creamer and a Variety of Sugars

**Select One Bar Package**
- Two Hour Premium Bar
- Three Hour Call Bar

**$89.95 per person**
Tier 3

**Choice of Two Stationary Displays**
- Artisan Cheese Board
- Seasonal Fresh Fruit
- Mediterranean Antipasti

**Select Three Passed Hors D'oeuvres**
*See Hand Passed Selections on pg. 11*

**Select One Salad**
- Market Greens with Seasonal Vegetables, Gorgonzola and Balsamic Vinaigrette
- Caesar, Romaine, Croutons, Shaved Parmesan, Caesar Dressing
- Strawberry Fields - Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

**Select One Vegetable**
- Green Bean Almandine - Butter, Toasted Almonds
- Grilled Asparagus - EVOO, Shredded Parmesan, Salt & Pepper
- Crispy Brussel Sprouts - Bacon, Shredded Parmesan

**Select One Starch**
- Oven Roasted Potatoes
- House-Made Baked Macaroni & Cheese

**Select Two Proteins**
- Sage Brined Turkey - Cranberry Mayo with Costanzo Rolls
- Pork Loin – Grain Mustard, Costanzo Rolls
- Roasted Salmon with Lime Beurre Blanc
- Herb Marinated Chicken Breasts with Tomato Salad
- **Tenderloin of Beef – Au Jus, Costanzo Rolls**
- **Add $3 per person for Tenderloin**

**Coffee Station**
- Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas
- Served with Creamer and a Variety of Sugars

**Select One Bar Package**
- Three Hour Premium Bar
- Two Hour Ultra-Premium Bar

**$124.95 per person**
“Best of Buffalo”

Passed Hors D’oeuvres
Chiavetta’s Chicken Slider, Mayo, Bibb Lettuce
Banana Pepper Dip Shooters
Boneless Buffalo Chicken *Select Two Flavors:
Hot, Medium, Mild, Korean BBQ, Charred BBQ, Garlic-Parm

Stationary Displays
Assorted Fresh Crudité served with Bleu Cheese
Caesar Salad - Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Freshly Made Pizza *Select Two Toppings:
Classic Pepperoni, White, Veggie, Cheese, Buffalo-Chicken

Protein
Hand-Carved Roast Beef
Served on Kimmelweck Rolls with Horseradish Cream

Dessert
Loganberry Shooter with Fresh Berries
**Add Shot for an additional $2.00 per person

Coffee Station
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas
Served with Creamer and a Variety of Sugars

Select One Bar Package
Two Hour Premium Bar
Three Hour Call Bar

$74.95 per person
À La Carte Menu Selections
Create Your Own Custom Event Menu

**Hand Passed Hors D’oeuvres**
*Minimum of 20 pieces per selection  
*GF – Gluten Free Options

Sausage & Banana Pepper Stuffed Mini Peppers
Chef’s Choice Antipasto Skewers **GF**
Fresh Watermelon with Whipped Feta and Balsamic Reduction **GF**
Caprese Skewer with Basil, Baby Tomato, Fresh Mozzarella, Balsamic Reduction **GF**
Gazpacho Shooter **GF**
Vegetable Bruschetta Assortment

**$4.00 per piece**

Shrimp Shooter with Cocktail Sauce & Fresh Lemon **GF**
New England Style Lobster Roll on Brioche
Herbed Goat Cheese Stuffed Mushrooms
Maryland Crab Cake with Spicy Remoulade
Tuna Tartar, Wonton Crisp, Asian Guacamole, Wasabi Aioli, Pickled Ginger
American Burger Slider with American Cheese, Onion, Pickle, Mustard and Ketchup
Crab & Avocado Toast with Micro Herbs and EVOO

**$5.00 per piece**
Stationary Displays

Artisan Cheese Board
Selection of Imported and Domestic Cheese
Displayed with Crackers and Garnished with Fruit & Nuts
$8.00 Per Person

Antipasti
Beautifully Garnished Display of Italian Specialties
Cheese, Charcuterie and Garnished with Fruit & Nuts
$12.00 Per Person

Mediterranean Display
House-Made Hummus, Tzatziki and Falafel
Served with Peppers, Cucumbers, Tomatoes and Freshly Baked Pita
$11.00 per person

Seasonal Fresh Fruit
Assorted Fruit Display
$7.00 per person

Fresh Seafood
Poached Shrimp and Oysters on Ice with Lemon, Tabasco, Mignonette, and Cocktail Sauces
Market Price

Bruschetta Trio
Vegetable Bruschetta, Mushroom Duxelles with Roasted Garlic Hummus & Chives
Steak & Onion Marmalade with Crumbly Bleu
$10.00 per person
Accompanying Sides
All Prices are per Each Selection.
We Recommend Two to Three Sides to Accompany a Protein.

Build Your Own Salad
Market Greens with Seasonal Vegetables, Gorgonzola and Balsamic Vinaigrette
Caesar, Romaine, Croutons, Shaved Parmesan, Caesar Dressing
Strawberry Fields – Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette
$7.00 per person

Vegetable & Starch
Green Bean Almandine – Butter, Toasted Almonds
Grilled Asparagus – EVOO, Shredded Parmesan, Salt & Pepper
Crispy Brussel Sprouts – Bacon, Shredded Parmesan
Oven Roasted Potatoes
House-Made Baked Macaroni & Cheese
$9.00 per person

House-Made Pasta
Ricotta Ravioli: Roasted Tomato Sauce, Basil, Pecorino
Mushroom Ravioli: Truffle Oil, Shredded Parmesan
Cavatappi: Vodka Sauce or Alfredo, Shredded Reggiano
$12.00 per person

Protein
Our Premium Hand Carved Meats are Chef Attended
Served with Costanzo Rolls & Accompanying Sauces.  
Chef fee $150.00 per station

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<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Tenderloin of Beef</td>
<td>Roasted Garlic Butter</td>
<td>$18.00 per person</td>
</tr>
<tr>
<td>Airline Chicken</td>
<td>Buttermilk Ranch</td>
<td>$12.00 per person</td>
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<tr>
<td>Roast Prime Rib</td>
<td>Horseradish Cream</td>
<td>$16.00 per person</td>
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<tr>
<td>Turkey Breast</td>
<td>Cranberry Mayo</td>
<td>$11.00 per person</td>
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<tr>
<td>Berkshire Pork Loin</td>
<td>Apple Butter</td>
<td>$12.00 per person</td>
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<tr>
<td>Roast Beef</td>
<td>Horseradish Cream</td>
<td>$14.00 per person</td>
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Seated Dinner Package

Plated Dinners Served with
Assorted Breads & Butter and Table Side Coffee Service

Salad Selection

Mixed Green Salad
Market Greens with Seasonal Vegetables, Gorgonzola and Balsamic Vinaigrette

Caesar
Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Strawberry Salad
Mixed Greens, Strawberries, Feta, Spiced Walnuts, Red Onion, Raspberry Vinaigrette

$8.00 per person

Entrée Selection
Select Three Entrées from the Following List

Herb Marinated Chicken Breast
$30.00
Topped with House Made Buttermilk Ranch
Tomato Salad, Grilled Onion & Sour Cream Whipped Red Potato

Pork Chop
$36.00
Carrots, Roasted Potato, Bourbon-Apple Caramelized Onions

Salmon Entrée
$32.00
Sweet Potato Pecan Chorizo Hash, Green Beans, Lime Beurre Blanc

Mahi-Mahi
$34.00
Shrimp & Scallop Crusted, Asparagus Risotto, Roasted Tomato Beurre Blanc

8 oz. Filet Mignon
$50.00
Grilled Asparagus, Grilled Onion & Sour Cream Whipped Red Potato, Beef Jus

Vegetarian Entrée
$30.00
Pasta Primavera

Vegetarian Entrée
$30.00
Cheese Tortellini with Alfredo
Vegan Entrée
Tofu stir fry

$30.00

Add a Lobster Tail to any Entrée
4 oz. Lobster Tail- $16.00

Kids Menu
(12 and under)

Chicken Finger and Fries
Cheese & Pepperoni Pizza and Fries
Macaroni & Cheese and Fries

$10.95 per person
House-Made Desserts

Cake Pop Display (Minimum of 15 pieces) $5.00 per piece / $130.00 for 30
Chocolate, Vanilla or Red Velvet with Dark or White Chocolate Dip.
Add color drizzle for an additional $1.00

Macaron Tower Display (Minimum of 15 pieces) $6.00 per piece / $160.00 for 30
Vanilla, Chocolate or Salted Caramel
Added color for an additional $.50

Shooter Display $8.00 per person
Strawberry Cheesecake Shooter with Graham Cracker Crumble
S’mores Shooter with Chocolate Mousse, Graham Cracker Crumble and Toasted Marshmallow
Oreo Parfait Shooter with Cookies & Cream Mousse, Topped with Crushed Oreos
Sponge Candy Shooter with Chocolate Crumble, Honey Whipped Cream and Sponge Candy Pieces
Peanut Butter Mousse Shooter, Topped with Mini Reese’s

Cream Puff Displays $8.00 per person
Chocolate or Vanilla Cream Puff filled with Bavarian Cream and Covered in Powered Sugar

Crème Brulee Display $8.00 per person

Chocolate Covered Strawberries Display $8.00 per person
*Bundle Crème Brulee & Chocolate Covered Strawberries for $10.00 per person*

Plated Desserts $10.00 per person
Chocolate Tart with Chocolate or Raspberry Sauce and Whipped Cream
Chocolate Cheesecake with Chocolate Sauce
Plain Cheesecake with Raspberry or Strawberry Sauce
Seasonal Cake
## Bar Menu

*Prices are Listed per Person
*Cash Bartender Fee $150.00 per bartender

### Call-Brand
- **Vodka:** Stoli & Flavors
- **Gin:** Tanqueray
- **Rum:** Captain Morgan
- **Tequila:** Don Julio
- **Whiskey:** Jack Daniels
- **House Beer & Wine**

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Two</td>
<td>$25.00</td>
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<tr>
<td>Three</td>
<td>$35.00</td>
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<tr>
<td>Four</td>
<td>$45.00</td>
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### Premium
- **Vodka:** Kettle One & Titos
- **Gin:** Bombay Sapphire
- **Rum:** Captain and Don Q
- **Tequila:** Casamigos
- **Whiskey:** Makers, Jameson
- **House Beer & Wine**

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### Ultra-Premium
- **Vodka:** Grey Goose
- **Gin:** Hendricks
- **Rum:** Captain & Don Q
- **Tequila:** Patron
- **Whiskey:** Woodford reserve
- **House Beer & Wine**

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### House Beer

- Blue, Blue Light, Bud, Bud, Bud Light, Coors Light, Corona, Heineken, Michelob Ultra, Miller Light, Peroni, Tsingtao, Warsteiner, Kaliber N.A., Guinness, Blackbird Cider, Stella, Blue moon and Hayburner

### White Wine

- Prosecco, Still Rose, Sparkling Rose, Pinot Grigio, Sauv Blanc, Riesling, Moscato, Chenin Blanc and Chardonnay

### Red Wine

- Barbera D’asti, Pinot Noir, Merlot, Malbec, Zinfandel, Red Blend, Nebbiolo and Cab Sauv

### Mimosa Bar
- Orange Juice & Champagne
- Seasonal Assorted Berries & Fruit
- $16.00 per person

### Bloody Mary Bar
- House-Made Bloody Mary Mix & Vodka
- Celery, Olives, Bacon, Tabasco
- $18.00 per person

### Sangria Bar
- House-Made Red or White Sangria
- Seasonal Assorted of Fresh Fruit
- $18.00 per person

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*Choose Any Two: Mimosa, Bloody Mary, or Sangria Bar*

$27.00 per person
Event Space Pricing

Room Rentals and Minimums do not Include Service Fees + Tax. 
Guests Attending Events on VUE Rooftop Must be 21+ Unless Prior Approval by Management.

Dante + Dominic Room
Room can be split with divider

Room Rental Fee:
• Sunday-Thursday: $250
• Friday & Saturday: $500
*Food & Beverage is additional but not required.

Maximum Capacity:
40 Guests Seated

Huron Patio

Room Rental Fee:
• Monday-Saturday: 7A-3P $500

Food & Beverage Minimums:
• Monday-Saturday: 7A-3P $1,000
• Sunday-Thursday: 3-10P $3,000
• Friday & Saturday: 3-10P $5,000

Maximum Capacity:
40 Guests Seated

Chez Ami Restaurant

Food & Beverage Minimums:
• Monday-Wednesday: $3,000
• Thursday-Sunday: $15,000

Maximum Capacity:
120 Guests Seated
VUE Rooftop – Lounge
Room Rental:
- Sunday-Thursday: $500
- Friday & Saturday: $600
*Food & Beverage is additional but not required.

Maximum Capacity:
25 Guests, Cocktail Style Reception

VUE Rooftop – Franklin Room
Room Rental:
- Monday-Sunday: 7A-3P $500
Food & Beverage Minimums:
- Saturday & Sunday: 7A-3P $1,500
- Sunday-Thursday: 3-10P $3,000
- Friday & Saturday: 3-10P $5,000

Maximum Capacity:
- 80 Guests, Cocktail Style Reception
- 50 Guests, Seated

VUE Rooftop – Erie Room
Room Rental:
- Monday-Sunday: 7A-3P $500
Food & Beverage Minimums:
- Saturday & Sunday: 7A-3P $2,000
- Sunday-Thursday: 3-10P $4,000
- Friday & Saturday: 3-10P $6,000

Maximum Capacity:
- 110 Guests, Cocktail Style Reception
- 80 Guests, Seated

Add VUE Lounge for another 40 people for $500!
VUE Rooftop – BUYOUT

Food & Beverage Minimums:
- Monday-Friday: 7A-3P $2,000
- Saturday & Sunday: 7A-3P $8,000
- Sunday-Thursday: 3-10P $15,000
- Friday-Saturday: 3-10P $20,000

Maximum Capacity:
- 250 Guests, Cocktail Style Reception
- 150 Guests, Seated