



THE MANSION

ON DELAWARE AVENUE

**LET'S GET MARRIED!**



# BE DIFFERENT

## YOUR WEDDING IN A HISTORIC MANSION

A timeless backdrop for any affair,  
The Mansion's clean lines and intricate  
19th-century elements beautifully  
compliment any theme.

Revel in an exquisite blend of modern  
and historic elements while enjoying  
award-winning catering services and  
WNY's most dedicated events team.

Create a wedding story that is all  
your own in the footprint of a  
historic treasure.



# AN ICONIC VENUE

## HISTORIC & CONTEMPORARY SPACES

The Mansion on Delaware Avenue is a luxurious 28 room hotel designed to fuse modern purpose with 19th century architectural legacy. Throughout the building, uncommon spaces invite you to explore, gather and tuck away in the unique character of The Mansion's architecture. Interior and exterior spaces invite guests to find a spot to create their own experience.



## WEDDINGS AT THE MANSION



LOCATION



SPACES



PRICING



FOOD & DRINK



GUEST ROOMS



CEREMONIES





# THE LOCATION

NESTLED BETWEEN ALLENTOWN VILLAGE  
AND THE HEART OF DOWNTOWN BUFFALO

Tucked along a bustling thoroughfare in the heart of Buffalo, The Mansion's grand residential countenance and lush city gardens offer a serene yet immersive urban experience.







# UNCOMMON SPACES

## NOT YOUR TRADITIONAL WEDDING VENUE

The building's classic simplicity marries turn of the century extravagance as The Mansion's many services and amenities design a distinctive experience for bespoke Buffalo weddings. Guests enter an atmosphere of contemporary elegance blended with intricate 19th century architecture.



Photo by Shaw Photography



Photo by Dawn M Gibson Photography



Photo by Dawn M Gibson Photography





# THE GRAND SALON

The Grand Salon is our largest event space, an exquisite blend of historic and modern elements; the picture of elegant sophistication. Featuring 15-foot floor-to-ceiling windows for an abundance of natural light. The Grand Salon flows into the dedicated prefunction space of Salon Hugo with access to the landscaped Garden Terrace.

Seated receptions of up to 170 guests, stationed affairs up to 200 guests





# SALON HUGO

For smaller events, Salon Hugo offers stylish event space for up to 75 guests. With a mahogany and marble fireplace, capped by a contemporary staircase, it provides direct access to the landscaped Garden Terrace. Salon Hugo can be combined with the Grand Salon as a dedicated pre or post function area for cocktails, hors d'oeuvres, and dancing, or as the perfect spot for a wedding ceremony.

Cocktail party for up to 75 guests







# GARDEN TERRACE

The beautifully landscaped Garden Terrace has the elegant ambiance expected of a sophisticated cosmopolitan wedding. Imagine walking down the aisle and saying your vows in open-air romance. Have the fairytale wedding of your dreams and share your first dance under the stars, or host a chic afternoon alfresco brunch reception. The garden terrace can be used as an extension of Salon Hugo or the Grand Salon, or as its own beautiful backdrop for a ceremony.







## SALON ALLISON

With room for up to 120 guests, Salon Allison is a bright, elegantly appointed space with expansive 15-foot floor-to-ceiling windows, as well as access to our landscaped Garden Terrace.

Seated receptions up to 120 guests



Photo by Glorioso Photography



Photo by Glorioso Photography

## THE LIBRARY

Warm and stately character with coffered 15-foot ceilings, featuring original fireplace and white oak wainscoting and carvings. The Library captures the historic essence of The Mansion's Second Empire architecture.

Seated receptions up to 40 guests





# MANSION TAKEOVER

## THE ULTIMATE BOUTIQUE WEDDING

Take up residence on Millionaire's Row. Your wedding takeover of Buffalo's boutique historic wedding venue with exclusive, dedicated Butler service. Four floors, six event spaces, 26 guest rooms and the surrounding gardens are yours to transform into an intimate, progressive wedding celebration for you and your guests.

The Mansion on Delaware Avenue's salons, gardens, guest rooms, and event spaces become your home for the evening, and The Butlers serve as expertly trained hosts for your event. Enjoy the intimate and expansive spaces of the entire property as you, your friends, and family become the sole residents of this historic mansion. As your wedding celebration transitions from evening reception to complimentary morning breakfast, you'll keep your chosen circle close, sharing moments both planned and spontaneous.







# PRICING

## FOOD & BEVERAGE MINIMUMS

The Mansion sets food and beverage minimums which are associated with each day of the week, and each individual event space.

This is the minimum a group must spend on the food & beverage your guests will enjoy, on that particular day of the week, in the event space(s) chosen, prior to tax and administrative fee, in order to forgo a room rental fee. All food and beverage chosen for your composed menu will be applied towards this minimum.

### GRAND SALON

Sunday-Thursday: \$5,000

Friday: \$7,000

Saturday: \$10,000

### MANSION TAKEOVER

Please inquire about package pricing for this unique Whole Hotel Wedding option you won't find anywhere else in Buffalo.

\*MINIMUMS SUBJECT TO CHANGE ON HOLIDAYS AND SELECT DATES\*

PLEASE ASK US ABOUT FOOD AND BEVERAGE MINIMUMS FOR ADDITIONAL SPACES





# FOOD & DRINK

## CUSTOM MENUS CREATED TO SEASON IN THE MANSION'S SCRATCH KITCHEN

Your ideas, tastes, and preferences combined with our experience and skill will serve as the starting point for planning. Your menu will be custom crafted to make the most of seasonal ingredients, including hyper-local ingredients from our chef's garden, cutting edge trends, and of course your personal favorites. The Mansion will provide a flexible array of options and budgets.

At The Mansion we believe a culinary experience is more than just the food & beverage chosen; the level of service will reflect the complexity of the menu created. Ratios of service staff to guests will always be above industry standard. Simpler, more casual menus will include a more relaxed service experience, while more elaborate menu choices will demand more intricate levels of service.





# SAMPLE WEDDING MENUS

Sample menus illustrate menu pricing and possibilities at The Mansion. Your individual menu will be created specifically for you based on your event, style, and preferences. Final menu selections will be based on the season and availability. Below are some samples from our chef's repertoire.



## DRINKS

Featuring a variety of premium spirits, wines and beers hand-selected by our beverage manager.

### MoDA PREMIUM BAR

- 2 hours \$29.95 per guest
- 3 hours \$39.95 per guest
- 4 hours \$45.95 per guest

### MoDA BEER & WINE BAR

- 2 hours \$23.95 per guest
- 3 hours \$28.95 per guest
- 4 hours \$32.95 per guest

## CRAFT COCKTAIL

The Mansion's exclusive hand-crafted drinks created for your cocktail hour.

### SIGNATURE CRAFT COCKTAIL SUGGESTIONS:

One Signature Craft Cocktail can be available for your cocktail hour. See some suggestions below...

- The Hobbs: Vodka, Lemon, Thyme, and a Hint of Elderflower
  - Bourbon Swizzle: Bourbon, Ginger Syrup, Fresh Mint, Lemon Juice, Soda
  - Paloma Picante: Tequila Blanco, Grapefruit, Soda, Chili Pepper Syrup, Mint
  - Melba Bellini: Prosecco, Peach Nectar, Raspberry
  - Basil Mule: Vodka, Ginger Beer, Basil Syrup & Lime
- OR
- A MoDA Spiked Seltzer Created Just For You!





# HORS D'OEUVRES

## INDIVIDUAL HORS D'OEUVRES

CHOOSE 3 at \$14.50 or 5 at \$16.50

- Crispy Chicken Slider, House Made Biscuit, Brussels Sprout Slaw, Fermented Pickle
- Scallop, Crisp Prosciutto, Pickled Onion, Lemon Aioli
- Grilled Butterflied Shrimp, Sweet Sour Glaze
- Pork Belly Taco, Shredded Cabbage, Lime Cilantro
- Empanada, Braised Chicken, Queso Fresco, Pico
- Grilled Flat Bread, Burratta, Heirloom Tomato, Basil
- Vegetable Spring Roll, Apricot Mustard
- Miniature Croque Monsieur, Baby Swiss, Smoked Ham, Parma Cream
- Fried Green Tomato 'BLT', Chive Mayo
- Curry Shrimp, Spring Pea, Roasted Couscous
- New York Strip Crostini, Shiitake Mushroom, Scallion, Teriyaki
- Beef Meatballs, Ricotta, San Marzano Tomato
- Grilled Polenta, Summer Tomato Bruschetta, Ricotta Salata
- Miniature Grilled Cheese, Sourdough, Heirloom Tomato, Smoked Bacon
- Pork Potstickers, Ponzu Sauce
- Miniature Toasted Turkey Reuben
- Grilled Flat Bread, Potato, Onion, Gorgonzola Cream
- Smoked Salmon, Potato Pancake, Lemon Chive, Caper
- Roasted Eggplant Tarte, Chickpea, Feta, Tomato
- Lamb Chops, Mint Verde Sauce (add \$2 per person)

## CHEESE & CHARCUTERIE

AVAILABLE TO ADD TO YOUR SELECTION OF INDIVIDUAL HORS D'OEUVRES ONLY

- Imported & Domestic Cheeses, Fruit, Crisps, & Breads  
ADD \$5.50 PER GUEST
- Charcuterie Of Smoked & Cured Meats, Cheeses, Olives, Pickled Vegetables ADD \$16.50 PER GUEST

## THE CHEF'S TABLE

2 HOURS - STARTS AT \$25.00 PER GUEST

This display boasts our chefs' take on the season's best, featuring fresh and/or local ingredients when available. A Chef's Table may include some domestic & imported cheeses, fresh fruit, smoked or cured salmon, charcuterie, focaccia, toasts, olives & pickled vegetables, marinated salads, elevated dips & crisps. All selected & specially prepared by our chefs based on product availability.

FOCACCIA - ADD \$5.00 PER GUEST

Add a selection of seasonal Roma pizzas\*

PASTA PAIR - ADD \$8.00 PER GUEST

Add a pair of pastas with two distinct sauces: House Bolognese and a Savory Seasonal Vegetable\*

\*Additional offerings are available. Ask your coordinator for options and pricing.





# DINNER

## PROGRESSIVE FEAST

### 2 HOUR DINNER STATION

The station affair is revered at MoDA, as it allows your guests to meander through the spaces of the historic mansion to taste and nibble. This unique station will begin with a perfect start of chef's whim nibbles that may include assorted cheeses, olives, pickled & stuffed vegetables, fruit, dips & spreads, lavosh, focaccia or crisps.

The stations will evolve throughout your event in various locations as laid out by your menu and event size with additions to the station(s) featuring tasting entrees of the season's best, using selectively sourced ingredients. We suggest selecting two or more to obtain a quote from your coordinator.

Some tasting entrees to consider ...

- Halibut Filets, Sherry Mushrooms, Wild Rice
- Fish & Chips, Cajun Tartar
- Spanish Pimentón & Lemon Shrimp & Grits
- Chili Rubbed Salmon, Tomatillo Salsa Verde, and Black Bean Succotash
- Hanger Steak, Roasted Mushrooms, Crispy Potatoes, Horseradish Crème
- Braised Short Rib, Potato Pave
- Plum Glazed Chicken, Pecan Feta Couscous
- Cider Glazed Pork Belly, Roasted Peaches
- Pork Roast, Smoked Bacon, Braised Red Cabbage, Whole Grain Mustard
- Season Inspired Slider Duo, House Pickles, Condiments
- Creamy Seasonal Pasta Verde
- Sweet & Spicy Dry Rubbed Baby Back Ribs, Mac 'n Cheese
- Grilled Polenta, Summer Tomato, Burrata
- Roasted Eggplant, Feta, Garlic-Herb Sauce, Farro
- Seasonal Vegetable Lasagna, Cheeses, Fennel-Tomato Cream
- Roasted Cauliflower Steak, Red Pepper Sauce

Served with our chef's complimenting sides to accompany the above choices, which may include but not limited to...fresh rolls, sauces, fresh greens, seasonal starches & vegetables. Please note that each progressive feast affair differs from the next, as the number of items you wish to offer, product availability and guest count dictate the products sourced and your final price.

## IF YOU DESIRE PLANT BASED MENUS

Our culinary team deploys their creativity and talents in designing 100% plant based menus filled with the best in quality and flavor. Menus are always evolving as we find new inspiration and selectively source animal-free ingredients to prepare dishes with tastes and textures that appeal to everyone on your guest list. Take a look at a sample menu from a recent vegan wedding reception and start a conversation with our coordinators about your desire for a plant based menu.

### INDIVIDUAL HORS D'OEUVRES

Crudite Gardens - mini hummus & heirloom vegetable bowls  
Vegan Tacos - poblano pepper, potato, tomatillo salsa, cilantro, lime, radish  
Maple Roasted Heirloom Tomato with sesame  
Tofu Sliders

### FIRST COURSE

Kale & Farro Salad - tomato, garbanzo beans, golden raisins, sunflower seeds, fruited crisps  
Bread Board - housemade focaccia, sourdough, vegan butter

### ENTREE SELECTIONS

Pasta Bolognese - seared wild mushrooms, toasted walnut, tomato, mirepoix, red wine  
Stuffed Poblano Pepper - wild rice, grilled tofu, salsa di pomodoro, arugula  
Grilled Portobello Mushroom - quinoa, spring vegetables





# THE SEATED DINNER

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OR

Select an elevated first course to enhance your dinner. Ask your coordinator about options that pair with your entrees and pricing. Our enhanced first courses begin at \$6 per guest.

Golden Beet Salad, Goat Cheese, Pine Nut, Baby Greens, Basil Vinaigrette	\$8
Summer Tomato, Burrata, Fennel, Chili, Mint, Arugula	\$8
Tuscan Kale Caesar, Grilled Sourdough, Baby Tomato, Shaved Pecorino	\$6
Italian Chopped Salad, Aged Provolone, Roasted Pepper, Soprosata, Peppercini, Basil Vinaigrette	\$8
Baby Wedge, Smoked Bacon, Baby Tomato, English Cucumber, House-Made Pickled Onion, Bleu Cheese	\$8

## ENTRÉE

### A LA CARTE ENTREES STARTING AT \$35 PER GUEST

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Angus Beef Filet Mignon, Sauce au Poivre or Red Wine Demi-Glace*	\$75
NY Strip Steak, Sauce au Poivre or Red Wine Demi Glace*	12oz \$62 or 16oz \$70
Grilled Angus Ribeye, Sauce au Poivre or Red Wine Demi Glace*	\$65
MoDA's Corn Crusted Sea Bass, Sweet Pepper, Gorgonzola, Arugula*	\$58
Local Erba Verde Farm Roasted Chicken,Potato Gratin, Brussels Sprout,Smoked Bacon,jus*	\$45
Roasted Chicken, Andouille Sausage, Shrimp, Red Rice, Cajun Roasted Pepper Sauce	\$40
Scallop Bouillabaisse, Baby Potato, Olives, Tomato, Lemon Aioli*	\$48
Frenched Berkshire Bone-In Pork Chop, Herbed Potato Pancake, Grilled Peach, Gorgonzola	\$48
Chicken Cutlet, Herbed Potato Pancake, Wild Mushroom, Roasted Pepper, Marsala Cream	\$38
Grilled Cauliflower Steak, Roasted Red Pepper Sauce, Summer Greens+	\$35
Cavatappi Pasta, Spring Peas, Golden Pea Shoots, Asparagus, Verde Cream, Micro Greens+	\$35
Braised Short Ribs, Yukon Potato Anna, Glazed Grilled Vegetable, Pearl Onion, Smoked Bacon	\$58
Chicken Milanaise, Arugula, Fennel, Mint, Chili, Tomato, Feta	\$38
Atlantic Roasted Salmon, Wild Mushroom, Spring Peas, New Potato, Butter Leeks*	\$49
Roasted Eggplant, Feta, Garlic-Herb Sauce, Farro+	\$32
Roasted French Breast of Chicken, Heirloom Tomato & Orzo, Feta, Olive & Chive Salsa	\$38
Glazed Duck Breast Confit, Potato Cake, Pickled Fennel Citrus & Chili*	\$45

\*denotes price subject to rapid market changes +denotes lacto/ovo vegetarian

The above suggestions barely scratch the surface of what our team of chefs can offer. Please let us know your favorites from this list or in general. Our coordinators & chefs work with you to customize a menu that reflects the season, your guest count, and the individual meal choices with careful consideration for any dietary considerations.



## **SWEETS**

To end the event on a sweet note, you will find options to suit your desires.

### **THE MANSION'S SIGNATURE SWEETS TABLE**

Our sweets tables are a work of art combining a mix of bites reminiscent of what you may find in a French pâtisserie or chocolatier, the finest confectioneries, and luxury coffee & tea shoppes.

This display may feature our house made mini sweets, cake pops, whole tarts & tortes, chocolate coated fruit or pretzels, toffee popcorn, or assorted licorice & assorted candy bags. Lots of fun possibilities. Tell us your favorite sweet cravings and we will work to include it in the presentation. \*

All the desserts are prepared specifically for your event and are designed to entice your guests to mix and mingle. Our sweets are served with select whole bean coffees, specialty teas, flavorings, and chocolate coated mugs.

**\$17.50 PER GUEST**

\*Traditional wedding cakes or outside desserts are welcome to add to this Sweets Table as well. We will be happy to cut, plate and display at no additional charge when you select The Mansion's Signature Sweets Table.

### **WHOLE BEAN COFFEE AND SPECIALTY TEA TABLE**

If you prefer to only have your provided dessert offered, we will cut and plate your cake, displayed on The Mansion's Coffee & Tea Station to include specialty teas, select whole bean coffees, flavorings, and chocolate coated mugs.

**\$7.50 PER GUEST**





# LATE NIGHT SNACKS

DON'T WANT THE FUN TO END...ADD A LATE NIGHT BITE TO YOUR EVENT

## LATE NIGHT SNACK STATIONS

- Roast Beef on Kimmelweck Sliders, House Made Chips, Bison Dip \$12.50
- Mini Cheeseburgers Sliders, Coopers Cheese, House Made Pickles, Brioche \$13.50
- Soft Pretzels, Assorted Mustards \$7.50
- Popcorn Bar with Three Sweet & Savory selections \$7.50
- Lo Mein Asian Take Out with Pork and Vegetable \$10.50
- Nacho Bar with Chips, Queso, Salsas, Guacamole, Pickled Jalapeno \$12.50
- Street Tacos with Queso, Salsas, Cotija, Guacamole, Pickled Jalapeno \$11.50
- Assorted Grilled Cheese Bites \$9.50

OR

Bring in your favorite late-night snacks from a local partner. Our servers will assist with presenting any outside munchies brought in such as pizza & wings, assorted subs, or a gelato cart. Let us know if you need suggestions of some of our favorites. Add \$2.50 per guest.

## ADDITIONAL INFORMATION

While these listed menu suggestions represent a sampling of some popular offerings, The Mansion on Delaware Avenue strive to create a menu to your specifications. In the interests of gracious dining, we will gladly suggest a selection of wines by the bottle to accompany your dinner or source your personal favorite to share with your guests.

Ask your coordinator for the current wine list.

Our experienced coordinators are readily available to implement the details of the food, beverages & services provided by the Mansion on Delaware Avenue for your event, as well as work with your planner & outside vendors to schedule all that supports your vision.

Our Event Captains and Service Team will assist you with the execution of the event and specifics that make the day.

Should you need suggestions on supplemental items for your event, please feel free to inquire about our options and partners. Our preferred vendor list is readily available.

Please note, the above-mentioned menus are samples to assist you in understanding our dining concepts with ingredient focused, seasonal menus.

For more information or to get your event planning started, please contact our Events Department at [catering@mansionondelaware.com](mailto:catering@mansionondelaware.com)



# WEDDING GROUP GUEST ROOMS

SIMPLE GROUP HOTEL ACCOMMODATIONS.  
NO FUSS, NO COMMITMENTS.

Featuring 28 beautifully appointed guest rooms and suites, The Mansion on Delaware Avenue offers contemporary luxury within historic Buffalo, NY. The Mansion's true value shines through its incomparable services & amenities. All guests enjoy complimentary breakfast welcome cocktails & Land Rover Chauffeur services. Guest rooms feature 100% Italian cotton linens, a multi-head shower, most with whirlpool bath, complimentary breakfast, WIFI & valet parking.

## THE MANSION'S 90 DAY GUARANTEE

Take the worry out of booking your hotel room block. The Mansion will book your guest rooms with no commitments or attrition/resell clauses until 90 days out from your event. The Mansion makes it easy to reserve and coordinate a group of guest rooms for your stay in Downtown Buffalo.

Contact [catering@mansionondelawareavenue.com](mailto:catering@mansionondelawareavenue.com) to set up a room block for your guests.







**T H E · M A N S I O N**

O N D E L A W A R E A V E N U E

# **NOW, LET'S GET MARRIED!**

**YOUR DREAM WEDDING AT BUFFALO'S  
ICONIC HISTORIC VENUE**

The Mansion's event coordinators and on-site culinary team work closely with you to plan, prepare and execute the details and menu of your wedding or special event, creating an extraordinary, personalized experience for you and your guests.

CALL 716.886.3300 OR EMAIL [CATERING@MANSIONONDELAWARE.COM](mailto:CATERING@MANSIONONDELAWARE.COM)  
TO INQUIRE ABOUT A DATE.

