



# 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

*Thank you for considering The Mansion on Delaware Avenue for your upcoming special event. We are certain our award-winning customized cuisine, personalized service, and unique ambiance will bring all expectations for your special day to life, and more. The Mansion's versatile function rooms exude style, blending old world charm with contemporary elegance, and accommodate up to 225 guests.*

*Our exclusive on site culinary team, directed by Executive Chef Jennifer Boye, works closely with our event coordinators to plan, prepare and execute the details and menu of every event to create an extraordinary, individualized experience for each guest. A preview of menu selections follows; chosen from previous menus, prepared with the exacting details The Mansion demands. Please consider them ideas, or starting points, as we do customize all menus to make the most of local, seasonal ingredients, cutting edge trends, and fulfill your fondest food wishes.*

*Rather than set people minimums or charge a fee for the space, The Mansion sets food and beverage minimums associated with each day of the week. This is the minimum a group must spend on their menu, prior to tax and service charges, in order to have an event here on a particular day of the week. All of the food and beverage you choose for your unique menu will be applied towards this minimum. The food & beverage minimum is based on season and availability.*

*The Mansion's 28 guestrooms & suites can accommodate overnight guests, in town for your event, providing a stylish milieu to their Buffalo experience. From Frette linens, duvet beds, complimentary European breakfast & whirlpool baths, to the incomparable level of service our Butler Staff provides, your guests will be pampered around the clock. Please ask our event coordinators about room blocks for your group, as well as The Mansion's exclusive "The Whole Hotel Event".*

*Please feel free to call The Mansion directly, 716.886.3300, to schedule a tour. We would love to discuss your unique event in more detail!*

*Patty Deitrick, Sales Associate*  
716.886.3300  
[patty.deitrick@mansionondelaware.com](mailto:patty.deitrick@mansionondelaware.com)

**BUTLER PASSED HORS D'OEUVRES**

*SELECTION OF 5 ~ 1 HOUR ~ \$9.50 PER GUEST  
SELECTIONS VARY SEASONALLY ~ LET OUR CHEFS DESIGN.....*

**CRAB** SALAD ON POTATO CRISP

SWEET & SMOKY GRILLED **SHRIMP**

**CAMEMBERT** EN CROUTE WITH WINE SOAKED FRUITS

SEASON'S **SOUP** SHOOTERS ~ HOT OR CHILLED

BACON WRAPPED **DATES** WITH GOAT CHEESE

HERB CRUSTED **BABY LAMB CHOPS**

**BEEF TARTARE** CROSTINI WITH TRUFFLE OIL

**SEARED DUCK BREAST** SLICES WITH HOISIN

BITE SIZE NICOISE SALAD WITH **SEARED TUNA**

GRILLED **SEA SCALLOPS** WITH LEMON SAUCE & MACHE

**HOT~SMOKED SALMON** ON LATKE WITH SCALLION CRÈME FRAICHE

**BBQ PORK** CARNITAS IN PETITE LETTUCE CUP

CRISPY ASIAN **CHICKEN**

**ASPARAGUS PROSCIUTTO** PARMIGIANA WRAPS

**SUMMER ROLL** OF SOBA AND ASIAN VEGETABLES

CHEESE **PIEROGI** WITH KIMCHI JAM

MUSHROOM-**CABBAGE** EGGROLL

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**STATION HORS D'OEUVRES:**

*(TO ACCOMPANY PLATED DINNERS) ~ \$7.50 PER GUEST*

IMPORTED & DOMESTIC CHEESES WITH FRESH & DRIED FRUITS, NUTS & CRISPS  
~OR~

CHARCUTERIE DISPLAY FEATURING SMOKED & CURED MEATS, CHEESE, OLIVES &  
PICKLED VEGETABLES

# STATIONS

MARKET PRICED

*BEGIN WITH A BOUNTIFUL DISPLAY TO GREET YOUR GUESTS...*

## **OUR SIGNATURE CHEF'S TABLE**

AN ARRAY OF TRENDY AND TIMELESS DISHES THAT FEATURE THE BEST OF ETHNIC CUISINES, WHILE SHOWCASING FRESH, LOCAL INGREDIENTS, PREPARED WITH OUR CHEF'S OWN SIGNATURE STYLE. THIS DISPLAY WILL INCLUDE IMPORTED CHEESES AND FRESH FRUIT, ALONG WITH HERBED FOCACCIA, HOT-SMOKED SALMON, CURED MEATS & OLIVES, MARINATED SALADS, GRILLED VEGETABLES, & FRESH BAKED PIZZETTES

*ENHANCE YOUR TABLE WITH ONE OF THE FOLLOWING DELICIOUS ADDITIONS...*

## **PASTA PAIR**

TWO DISTINCT VARIETIES OF HANDMADE ARTISAN PASTAS TOSSED WITH FRESH HERBS, DECADENT SAUCES AND SAVORY CHEESES, VEGETABLES, MEAT OR SEAFOOD

## **SEASONAL SOUP DUO**

FROM SPICY GAZPACHO & CHILLED ENGLISH CUCUMBER-DILL IN THE SUMMER TO CREAMY LOBSTER BISQUE & HEARTY SAUSAGE-FENNEL BRODO IN WINTER, WE WILL CUSTOMIZE THIS OPTION TO MEET YOUR FONDEST SOUP DESIRES

*SELECT A CHEF-MANNED STATION TO ROUND OUT YOUR MENU...*

## **WILD GAME & POULTRY**

THE FINEST ORGANIC OFFERINGS HAND CARVED TO ORDER ~ MAY INCLUDE SLOW ROASTED TURKEY BREAST, GRILLED OSTRICH, WILD RICE STUFFED CORNISH GAME HEN OR QUARTERED WHOLE CHICKENS AND CRISP MAHOGANY DUCK BREAST, SERVED WITH AN ARRAY OF SAUCES & SPREADS TAILORED TO THIS SUCCULENT FEAST, SWEET & SAVORY CORN BREADS WILL ACCOMPANY THIS DISPLAY.

## **MIXED GRILLE**

A CLASSIC OFFERING OF HAND CARVED MEATS ~ TENDERLOIN OF BEEF, SPICE RUBBED PORK LOIN & ROASTED TURKEY BREAST, SERVED WITH HOUSEMADE SAUCES, SPREADS & HEARTH BAKED BREADS, ACCOMPANIED BY ROASTED FINGERLING POTATOES

## **SEAFOOD EXTRAVAGANZA**

MARKET FRESH SEAFOOD; MAY INCLUDE WHOLE POACHED SALMON ON A CEDAR PLANK, SEARED SCALLOPS & JUMBO PRAWNS, CHILLED LOBSTER COCKTAIL SERVED WITH CITRUS MIGNONETTE, HERBED LAVASH & CRISPS.

*\$75 CHEF FEE APPLIES TO ALL MANNED STATIONS*

## DESSERT

*\$10.50 PER GUEST*

### PARISIAN TABLE

A TEMPTING DISPLAY OF SEASONAL CAKES & TARTS SLICED TO ORDER, ALONG WITH MINI-SWEETS THAT MAY INCLUDE: THEMED CUT-OUT COOKIES, CHEESECAKE POPS, CARAMEL APPLES OR CHOCOLATE COVERED STRAWBERRIES, AND CUPCAKES, SERVED WITH FRENCH ROAST & DECAFFEINATED COFFEES IN CHOCOLATE COATED MUGS AND AN INTRIGUING SELECTION OF FINE WHOLE LEAF TEAS.

*ADD FRESH **FRUIT & CHEESE** ~ \$3.00 PER GUEST*

*FOR AN EXTRA SPECIAL TOUCH ~ **DESSERT WINES** ~ PRICED ON CONSUMPTION  
~ FEATURING LOCAL ICE WINE, PORTS, LATE HARVEST & MUSCAT*

### OPEN BAR

OUR PREMIUM OPEN BAR INCLUDES TOP SHELF & BOUTIQUE SPIRITS: MAISON SURENNE COGNAC, CORDIALS, TANQUERAY GIN, KETEL ONE VODKA, BACARDI RUM, SAILOR JERRY SPICED RUM, JOHNNY WALKER RED SCOTCH, V.O. GOLD' CANADIAN WHISKEY, SMOOTH AMBLER BOURBON, JACK DANIEL'S, SOUTHERN COMFORT, ESPOLON TEQUILA, AND A WIDE ARRAY OF FINE WINES BY THE GLASS, IMPORTED & DOMESTIC BEERS, STILL & SPARKLING WATER, & ALL MIXERS & JUICES. DESSERT WINES ARE AVAILABLE ON CONSUMPTION.

2 HOURS ~ \$20.50 PER GUEST

3 HOURS ~ \$24.50 PER GUEST

3 ½ HOURS ~ \$26.50 PER GUEST

4 HOURS ~ \$28.50 PER GUEST

4 ½ HOURS ~ \$30.00 PER GUEST

5 HOURS ~ \$31.00 PER GUEST

WHILE OUR MENU SUGGESTIONS REPRESENT A SAMPLING OF OUR MOST POPULAR OFFERINGS, WE WOULD BE HAPPY TO TAILOR A MENU TO YOUR SPECIFICATIONS. IN THE INTERESTS OF GRACIOUS DINING, WE WILL PROVIDE A SELECTION OF WINES BY THE BOTTLE TO BE SERVED WITH YOUR SIT-DOWN MEAL.

OUR CATERING EXECUTIVES WOULD BE DELIGHTED TO DISCUSS WITH YOU ANY NEEDS FOR YOUR PARTICULAR EVENT. WHETHER IT IS PASTRIES, CENTERPIECES, AUDIO/VISUAL EQUIPMENT OR MUSIC, OUR CATERING STAFF EXISTS TO ASSIST YOU WITH THE DETAILS THAT MAKE THE DAY.

THE PRICES QUOTED HEREIN FOR FUNCTIONS WHICH TAKE PLACE WITHIN 90 ARE FIRM; ANY FUNCTION TAKING PLACE AFTER 90 DAYS COULD BE SUBJECT TO AN INCREASE.

## APPETIZERS

MARKET PRICED

BLACK ANGUS **BEEF CARPACCIO**, SEARED RARE AND SHAVED, WITH HERB OIL & MICRO GREENS  
SLICED **PROSCIUTTO** DI PARMA AND SHAVED **MANCHEGO** CHEESE, WITH **TOMATO** RELISH  
SEARED **DUCK BREAST**, ARUGULA, PUMPKIN SEEDS, & CRANBERRY VINAIGRETTE  
FRICASSEE OF **WILD MUSHROOMS AND HERBS**, **TRUFFLE POLENTA TART**, AND PARMIGIANA REGGIANO  
GRILLED JUMBO **SEA SCALLOPS** WITH MACHE, CRISP PANCETTA, MIXED PEPPERS, AND CITRUS MIGNONETTE  
FIERY PORTUGUESE **LAMB SATAY** WITH FETA AND PEANUT SAUCE  
MARYLAND BLUE CRAB **STUFFED PRAWNS**, WITH SUNDRIED TOMATO BUTTER  
FAVA BEAN & APPLEWOOD SMOKED BACON **BRUSCHETTA** WITH PICKLED SHALLOTS LEMON BASIL OIL

## SALADS

MARKET PRICED

CHOOSE OUR SIGNATURE HOUSE OR CAESAR SALAD ~ *NO ADDITIONAL CHARGE*  
UPGRADE TO ONE BELOW OR LET US CREATE A UNIQUE SALAD.....

**FIELD GREENS** WITH FRESH BERRIES, WARM GOAT CHEESE CROUTONS, CANDIED PECANS & MAPLE BALSAMIC  
**CUCUMBER WRAP** WITH AVOCADO HERB DRESSING AND PICKLED GRAPEFRUIT SECTIONS  
**ARUGULA** WITH POACHED PEAR, ASIAGO, PEPITAS, EXTRA VIRGIN OLIVE OIL, AND CHAMPAGNE VINEGAR  
GRILLED PEACH, PROSCIUTTO, AND **FRISEE**, WITH HONEY HERB VINAIGRETTE  
**ROASTED BEETS**, GRILLED PECORINO ROMANO, MIXED GREENS, AND ROASTED GARLIC DRESSING  
**MACHE**, BAKED CAMEMBERT, TOASTED PISTACHIOS, AND FRESH FIG WITH PISTACHIO OIL VINAIGRETTE  
**RADICCHIO TREVISO**, BOSTON BIBB, ROASTED TOMATOES, OLIVE CROUTON AND GRAINY MUSTARD

## SOUPS

MARKET PRICED

**SWEET CORN CHOWDER** WITH LOBSTER & JALAPENO CREAM  
**WILD MUSHROOM & ROSEMARY CONSOMMÉ** WITH TOASTED ORZO  
CHILLED **ENGLISH CUCUMBER** AND FRESH DILL SOUP  
CREAMY **PUMPKIN BISQUE** WITH MAPLE CRÈME FRAICHE  
SPICED **WATERMELON- RED PEPPER** SOUP WITH CILANTRO  
HEARTY **ANDOUILLE MEATBALL, CANNELLINI & ESCAROLE BRODO**

# ENTRÉE

*MARKET PRICED STARTING AT \$30*

**NY STRIP STEAK** WITH BRAISED GARLIC GREENS, ROASTED TOMATOES & OLIVES...PARMESAN POTATO PAVE

**CAJUN SPICED FILET** OF BEEF... AVOCADO LIME RELISH, SWEET POTATO APPLE HASH...CRISPY TORTILLAS

**FILET MIGNON**.....WILD MUSHROOM RAGOUT, BABY VEGETABLES, ROSEMARY ROASTED RED POTATOES

**APPLEWOOD SMOKED BACON WRAPPED FILET OF BEEF** ... CRISPY CHEVRE CROUTON, CREAMY SHIITAKE & PORCINI TOASTED ORZO

**PORK CHOP** WITH CRISP PANCETTA, CANDIED SHALLOTS...GRUYERE MASHED

**HAZELNUT CRUSTED PORK TENDERLOIN** WITH DRIED FRUIT CHUTNEY & WHEAT BERRY HERB SALAD

**SMOKED PORK TENDERLOIN** WITH CRANBERRY GINGER CHUTNEY, ROASTED FINGERLING POTATOES...SPICY BROCCOLI RABE

**PAN SEARED VEAL CHOP**...WHITE BEAN, OLIVE, & DANDELION SAUTÉ...TRUFFLE BUTTER & MARSALA WINE

**ROSEMARY DIJON CRUSTED RACK OF LAMB**...ROASTED ROOT VEGETABLES, CHEVRE POLENTA

**SEARED DUCK BREAST**...BRAISED BEETS, WILTED BABY BOK CHOY...ROASTED RED GRAPE & FIGS

**PARMIGIANA CRUSTED HALIBUT** WITH WILD MUSHROOM GOAT CHEESE ORZO & TOMATO CAPER RELISH

**CORN CRUSTED SEA BASS** WITH ARUGULA, MAYTAG BLEU, & SWEET CORN SALAD... ROAST TOMATO-PINE NUT RELISH

**SESAME CRUSTED AHI TUNA** WITH MANGO WALNUT RELISH, CHILE SCALLION OIL...TOASTED WILD RICE

**PANKO CRUSTED CHICKEN MILANESE** WITH ARUGULA, GAETA OLIVE VINAIGRETTE

**CHICKEN SALTIMBOCCA**...AGED PROVOLONE, PROSCIUTTO, LEMON SAGE REDUCTION, YUKON GOLDS

**CHEFS WHIM VEGETARIAN**.....HOUSE GNOCCHI...ROASTED TOMATOES, FRESH PEA SHOOTS & GORGONZOLA

**PANKO CRUSTED EGGPLANT STACK** WITH FRESH BASIL, GOAT CHEESE, CHARRED RED PEPPERS, TOMATO-RELISH

**TENDERLOIN OF BEEF & LOBSTER PROVENCAL:** CAPERS, TOMATO, FENNEL & OLIVES...ARTICHOKE MASHED

**PETITE FILET OF BEEF & ARTICHOKE PARMESAN STUFFED JUMBO SHRIMP** WITH VODKA PEPPER CREAM & ROASTED GARLIC MASHED

**FILET OF BEEF & PROSCIUTTO-WRAPPED SEA SCALLOPS,** CARAMELIZED ONION MASHED POTATOES & RED PEPPER CRÈME

**CORN CRUSTED SEA BASS & PETITE FILET MIGNON**.....SMOKED JALAPENO ADOBO RELISH, FRIED LEEKS & FINGERLING POTATOES

THE ABOVE ENTREES ARE SAMPLES & IDEAS...WE CAN CERTAINLY CREATE A UNIQUE ENTRÉE FOR YOU IF YOU PREFER

## AWARDS & ACCOLADES



**AAA Four Diamond Award** received January 2003, making The Mansion on Delaware Avenue Buffalo's first and only Four Diamond property, a distinction upheld in 2005, 2006, 2007, 2008, 2009, 2010, 2011, 2012 & 2013



**Zagat Survey**  
Top 5 in Service, #13 in Top Small Hotels, & Top 15 for Rooms nationwide, February 2007. *"The winner by far for the best place to stay in Buffalo" ... the "charming rooms" are "effortlessly elegant", voted on by the most well-traveled people in the world*



**Conde Nast Johansens Recommended**  
*Mark of Excellence* received 2006, 2007 - a guarantee of exceptional accommodations and a valued endorsement for more than 13 million of the world's most discerning travelers.



**In October of 2011**, The Mansion On Delaware, was the first hotel in WNY to be nominated and selected as a member of this prestigious, historic registry. Historic Hotels of America was founded in 1989 by the National Trust for Historic Preservation

**Architectural Digest, February 2003** – "The rooms are all impeccably appointed, meeting expectations of comfort that travelers regularly hold but seldom think about...The Mansion on Delaware Avenue delivers it all and more."

*"One of the early, inevitable decisions was to make the rooms individual. It's the opposite of a conventional hotel, where everything follows a template." .....*Susan Dario, The Mansion on Delaware Avenue's interior designer, as quoted in *Architectural Digest*

**Travel Secrets Series, The Travel Channel** – "The greatest thing about The Mansion is not just the luxurious surroundings; it's the service...including 24 hour a day Butlers...a Buffalo treat."

### Business Testimonials

*"The Mansion was the perfect setting for our high profile group...your team was ready to assist us in anyway that we needed. The intimacy of your unique hotel provided a 'home away from home' atmosphere that provided a relaxed setting in which the networking and camaraderie between the executives was encouraged." .....* Ingram Micro; Worldwide Executive Board Meeting

*"Thank you so much for all of your efforts and for making this weekend special for us. WE always know we are in good hand when we work with your team!" .....*UB School of Medicine Reunions

*"The Mansion was spectacular. It is an understatement to say we were delighted and extremely impressed with every aspect of our annual presidential dinner. The service was absolutely perfect for the occasion as was the ambiance and the food was, of course, truly unbelievable. I do feel truly sorry for those who missed it!" .....*Douglas G. Armstrong, MD; Women & Children's Hospital of Buffalo

"Thanks so much – everything was amazing, as usual! Really a tremendous, classy event. Thank you for everything! .....

Erie Community College Foundation

### Special Events Testimonials

*"Your gracious hospitality made my stay at The Mansion a memorable experience. Please extend my thanks to the entire staff for their warm welcome and thoughtfulness." .....*Former Secretary of State Hillary Rodham Clinton

"We had the wedding of our dreams...everything was beautiful and we loved every minute of it. Absolute Perfection!!" .....

Julie & Nick  
June 2013

"I couldn't have dreamt up a more perfect evening...The Mansion is the absolute in customer service---I cannot thank you enough for all the fine details that come to life for us at The Mansion! Remarkable....Just remarkable!!!" .....

Lara & Adam, July 2013

# CATERING GUIDELINES

*THANK YOU FOR CONSIDERING THE MANSION FOR YOUR UPCOMING SPECIAL EVENT...  
PLEASE READ THE FOLLOWING TERMS & CONDITIONS CAREFULLY.*

- ~ All events are subject to New York State sales tax & 20% administrative fee.
- ~ A guaranteed final guest count, complete with individual entrée counts, is due 7 days prior to your event. This count may not decrease once given. If no guaranteed count is received, the original booking amount will be used. If number of guests in attendance exceeds guaranteed count, actual number of guests will become the basis for charges.
- ~ If the actual amount of guests exceeds 5% above guaranteed count, we reserve the right to substitute menu items.
- ~ A deposit is required to confirm an event date, and is refundable no less than 270 days prior to event. A tentative hold on a date may be placed for no longer than 2 weeks.
- ~ Valet is required for all events over 50 people, we will provide price per event
- ~ The Mansion reserves the right to adjust the designated room(s) for your event based on fluctuations in count.
- ~ All displays & décor are subject to approval by The Mansion.
- ~ The Mansion is not responsible for lost or forgotten articles.
- ~ If rental equipment is necessary, additional charges will apply.
- ~ Any damage to The Mansion or items within, as well as any fees incurred due to loss, breakage, or damage of goods by any guest of the event will be the sole responsibility of the client.
- ~ No food or beverage may be brought into, or taken out of The Mansion.
- ~ We will not serve alcohol to any intoxicated person, minors or for longer than 5 1/2 hours to any one group of people, per New York State liquor laws. No 'shots' served.
- ~ Menu prices are subject to change as determined by market price fluctuation, prices will be guaranteed not more than 90 days prior to event.
- ~ Events that do not meet the Food & Beverage minimum established for that day will have balance invoiced as a Room Charge.
- ~ Final payment by check is due at completion of all social events. A 3.5% fee will be applied to credit card charges. (\$30 fee will be assessed for any returned check.)  
A service fee of 2% weekly will be added to any outstanding balance past 7 days for non-direct Bill clients.
- ~ Any events below usual minimums are subject to an additional Administrative Fee.
- ~ Premises should be vacated within a reasonable amount of time at the end of event. The Honor Bar at The Mansion shall not be used to entertain guests who are not staying in our hotel. An overtime fee may be incurred if the event room is not vacated within a reasonable amount of time.
- ~ Music (D.J. or Band) must be kept to a reasonable level & end promptly at 11:30 PM
- ~ Please follow the timing arranged on your Event Order, if your timing needs to be changed, please contact us as soon as possible.
- ~ Host is responsible for coordinating guest entrée selections, preparing place cards in alphabetical order, and providing non-numerical table markers for sit-down dinners at least 24 hours prior to event.
- ~ Event Amenities provided by The Mansion include: table linens & napkins, tiered display tables with luxury linens, candlelight, house overhead music system, complimentary cake cutting, room rental included in food & beverage minimum, access to house A/V: screen, microphone, extension cords.





## HOTEL DETAILS & AMENITIES

All Guest Rooms and Suites at The Mansion on Delaware Avenue include the same services, amenities and décor. The architectural features of The Mansion's Grand Rooms reflect the stateliness of the structure. Premium Grands are more expansive and have more architectural flair. Suites are a true parlor-guestroom combination.

### *28 Guest Rooms & Suites*

- ◆ 3 Queen Parlor Suites with Sofa Bed
- ◆ 22 Queen bed rooms
- ◆ 3 Double bed rooms
- ◆ ADA rooms available

### *Guest Services*

- ◆ 24-hour Butler Service
- ◆ 24-hour In-Room Dining
- ◆ Expanded Complimentary Continental Breakfast & a la Carte Menu available
- ◆ Complimentary Evening Cocktails
- ◆ Valet Parking
- ◆ Downtown Transportation
- ◆ Complimentary Overnight Shoeshine
- ◆ Complimentary Pressing
- ◆ Overnight Laundry & Dry Cleaning Available
- ◆ Translation Services
- ◆ Private Dining Room Available
- ◆ Audio/Visual Equipment & Video Conferencing
- ◆ 24 Hour Business Services Available
- ◆ Fitness Studio with Treadmill, Stair Climber, Bike and Free Weights

### *Guest Room & Suite Amenities*

- ◆ Sumptuous Duvet Beds
- ◆ Luxurious 100% Cotton Linens
- ◆ Guest Robes
- ◆ Multi Head Shower Body Massage and Whirlpool Tubs
- ◆ Vanity with Make-up Mirror & Hairdryer
- ◆ Complimentary Morning Newspapers
- ◆ Fresh Flowers
- ◆ Personalized Stationery and Visiting Cards
- ◆ Two Multi-Line Wireless Phones with High Speed Plug & Play Internet Access
- ◆ Desk Speaker Phone
- ◆ Voice Mail Message System
- ◆ Premium Cable Channels including HBO
- ◆ Video/DVD Player Available
- ◆ Turn-Down Service

### *Meeting Facilities*

- ◆ Boardroom to a capacity of 12
- ◆ Seminars & Conferences to a capacity of 168

### *Function Facilities*

- ◆ Social and Business Gatherings to a capacity of 225



## SCHEDULE OF RATES

Rates starting at \$195

Please contact us for detailed availability and rate information for your requested dates and rooms.

*\*Preferred Rates may be available to those businesses and organizations that qualify. Preferred Rates are negotiated on a sliding scale based upon the number of room nights guaranteed per month. Please contact the Sales Department at (716) 886-3300 to learn how The Mansion might best serve your company's needs.*

### *A BUTLER IS AT YOUR SERVICE 24 HOURS A DAY.*

Pampering is a craft that a Butler specializes in. From running your whirlpool bath water with our complimentary bath salts, to nightly turn down service with a treat and bottled water, a Butler is the key to making a night at The Mansion a retreat.

A Butler will greet you upon your arrival. They are city knowledgeable and information savvy, to make your stay memorable. The Butlers, working together as a team, are in constant communication and are able to quickly and efficiently anticipate or meet all guests' requests and needs.

The Butlers will provide complimentary downtown transportation as well as evening cocktails, overnight shoeshine and pressing. Your own personalized stationery and calling cards await you in your room. The Mansion offers a portable as well as a multi line desk telephone in every room. The Internet is accessible through our wireless connection in each room.

If you should care to experience the unique restaurants of Western New York without having to leave the hotel, the Butlers can arrange to bring the experience to you. Your favorite meals can be served on Mansion china in an intimate dining experience by fireside or in the privacy of your own room. The complimentary expanded European breakfast serves to excite your palate and start your morning in a delightful way.

Come and experience the urban sophistication of our Butlers at The Mansion on Delaware Avenue.



## THE HISTORY OF THE MANSION ON DELAWARE AVENUE

*The Mansion on Delaware Avenue is a joyous renovation of architect George Allison's Second Empire Structure. Originally, Charles F. Sternberg commissioned The Mansion as a private residence in 1869 at an estimated cost of \$200,000. Unfortunately, Sternberg passed before the structure was completed. Many signs indicate however, the wealth that Sternberg was trying to project with his newly built home. Called "The House of Light," The Mansion has over 175 windows, 14 of which are large bay windows. The windows and 18 feet high ceilings were an indication of great wealth at the turn of the century due to the enormous expense of heating with coal.*

*After Sternberg's passing, a Civil War veteran, Colonel John Condit Smith, purchased the building. Col. Smith lived in the building periodically over the next 10 years until his death in 1883. The property was then purchased by Samuel Curtis Trubee who built an annex where the Buffalo Club parking lot is now located and turned the estate into a 100 room hotel. Trubee ran the hotel as a family hotel for over 40 years. During Buffalo's turn-of-the-century heyday encompassing the Pan-American Exhibition of 1901, it was the most expensive hotel in town at \$3 a night.*

*The Mansion, as a building, has a very interesting and colored past. At one point, The Mansion was a rooming house for high-society women. The notion that the property was a family hotel is questioned by the story that it was a brothel in the 1930's. It is also rumored that there was once a tunnel leading from the brothel to the Buffalo Club so that the distinguished gentlemen from the Buffalo Club would not be seen entering the brothel.*

*In 1947, Hugo DiGiulio purchased the establishment and it became the famous Victor Hugo's Wine Cellar. It is said that Hugo's partner at the time had the middle name Victor, hence the name Victor Hugo's, not for the 19<sup>th</sup> century French author. The Wine Cellar was located on the lower level, and the remainder of the property was gradually turned into apartments. Yet another rumor that circulates is that Mrs. DiGiulio only rented to people who were "interesting", making the DiGiulios' property the place to be. It remained Victor Hugo's until the mid-1970's when DiGiulio passed and the Wine Cellar closed. The apartments remained in-use for a few years but the building fell into disrepair and was soon closed.*

*The building stood vacant for over 20 years until Geno and Diana Principe, along with InnVest Lodging and Dennis Murphy, purchased the property in 1998. After 18 months of planning, 14 months of restoration and \$3 million in renovations, "The House of Light" opened once again on April 13, 2001 as The Mansion on Delaware Avenue.*

*Great care was exercised by the contractor, Peyton Barlow, in maintaining the integrity and craftsmanship of George Allison's design. In the Library you can still see the hand honed White American Oak. Hand honed Black Walnut can still be seen in the Fireside Salon and throughout the corridors of The Mansion.*

*Many people who were familiar with Victor Hugo's remember the numerous staircases, especially the grand staircase that climbed from the lower level to the second floor. Unfortunately, due to structural damages stemming from the building being vacant for over 25 years, the grand staircase could not be saved. However, the newel post remains at the foot of the stairs in Salon Hugo on the lower level. Many people notice that the newel post has no ball on the top of it. It is said that when The Mansion was built, an owner didn't receive the ball for the newel post until the mortgage was paid, and alas, we still have no ball for the top of our newel post.*

*Today, The Mansion on Delaware Avenue is Buffalo's only historic luxury hotel. The exterior of the building is registered with the Historical Society for the preservation of George Allison's 19<sup>th</sup> century American Gothic Second Empire design. After paying great attention to detail in the restoration of the building, much thought was put into the interior design. Susan Dario, from Atlanta, beautifully combined the old-world elegance of the property with contemporary style. We now come full circle, welcoming you to a sanctuary of time, luxury and service where the sophistication of the past drifts gracefully through the comforts of the future and the essence of a new era fill the corners of every room.*

*"...a state of mind, an institution, it always was a place that you came to and liked and never forgot..."*

*Mrs. Alice DiGiulio on Victor Hugo's Wine Cellar*