



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 cuisine, outstanding service, and unique ambiance will bring all expectations for your special day to life. Our versatile event space exudes style, blending old world charm with contemporary elegance, and accommodates up to 150 comfortably for a sit-down event, and up to 200 guests for a stationed affair.
- ❖ Our exclusive on-site culinary team & event managers collaborate to plan and execute the menu of every event to create an extraordinary, individualized experience for your event. A preview of menu selections follows ~ chosen from previous menus to give you an example of our style. Most special events spend approximately \$75-100 per person (prior to tax & administrative fee) based on their final menu selections. Please consider these ideas as starting points, as we customize menus to make the most of local, seasonal ingredients, & cutting-edge trends.
- ❖ The Mansion sets food and beverage minimums, prior to tax and administrative fees, associated with each day of the week. All the food and beverage you choose for your unique menu will be applied towards this minimum, based on season and availability. Should the event not attain the food and beverage minimum, a room rental fee will be assessed based upon the difference between the total food and beverage spent and the minimum.
- ❖ Our 28 guestrooms & suites can accommodate overnight guests, providing a stylish milieu to their Buffalo experience. From 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 specialists about room blocks for your group, as well as The Mansion's exclusive "The Whole Hotel Event".

For more information on The Mansion, we invite you to visit our website at www.mansionondelaware.com and contact our catering event specialists at [716.886.3300](tel:716.886.3300), to schedule a tour of our historic property. Like our facebook and Instagram pages for more photos!

Jamie Verity

Sales & Catering Manager

p: 716.886.3300

e: catering@mansionondelaware.com

STATIONS

Market Priced

Begin with a bountiful display to greet your guests...

CHEF'S TABLE

An array of trendy and timeless dishes that feature the best of ethnic cuisines, fresh, local ingredients, and prepared with our chef's own signature style. This display will include imported cheeses, fresh fruit, along with herbed focaccia, smoked salmon, cured meats & olives, marinated salads, grilled vegetables, & fresh baked gourmet pizzettes

Enhance your table with one of the following delicious additions...

Sliders

A delicious variety of hand held favorite mini sandwiches, such as BBQ pulled pork, beef on weck, grilled chicken, and beef tenderloin

Pasta Pair

Variations of handmade artisan pastas tossed with fresh herbs, decadent sauces and savory cheeses, vegetables, meat or seafood

Seasonal Soup

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...

CARVING STATIONS

Mixed Grille

A classic offering of hand carved meats ~ Tenderloin of Beef, Spice Rubbed Pork Loin & Roasted turkey breast, served with House made Sauces, Spreads & Hearth Baked Breads, accompanied by Chef's Whim 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.

Asian Station

A variety of Asian style favorites, such as Fried Rice, Crispy Tofu, Asian Chicken, Pot Stickers & Spring Rolls.

Spanish Station

A tasty array of your favorite authentic Spanish style fare; May include Paella, Albondigas, Tacos, & Tamales.

\$100 chef fee applies to all manned stations

HORS D'OEUVRES

choose 5 for \$9.50 per person

- PUMPKIN CURRY BISQUE
- SMASHED POTATO WHIPPED HONEY AND SEA SALT GOAT CHEESE
 - HERBED LAMB, BOURBON CIDER GLAZE
- HARVEST PORK PUFF, BRIE, CARAMELIZED ONION AND APPLE
- RICOTTA AND ROASTED BRUSSELS SPROUT BRUSCHETTA
 - SEARED DUCK, PORT CHERRY REDUCTION
 - COPPA AND BROCCOLI RABE PESTO CROSTINI
 - SPICED APPLE & BUTTERNUT COMPOTE SPOON
- CARAMELIZED ONION AND GOAT CHEESE FLATBREAD
 - LOBSTER BISQUE
 - HONEY ROASTED CARROT WRAPPED FILET
 - SAGE AND GARLIC TURKEY MEATBALLS
 - SMOKED SALMON CUCUMBER ROLLS
 - MINI BEEF ON WECK SLIDERS, HORSERADISH AIOLI
- WATERMELON-JALAPENU GAZPACHO SHOOTER, FRESH MINT

ENTRÉES

market priced

- Rack of Lamb, Apple and Butternut Squash Compote, Bourbon Cider Glaze
 - Roasted Chicken, Honey Glazed Carrot, Goat Cheese Potato Puree
 - NY Strip, Roasted Brussels Sprouts, Cauliflower Puree, Brandy
 - Frenched Pork Chop, White Balsamic & Honey Glaze, Beet Hash
- Seared Salmon, Smoked Maple Glaze, Purple Sweet Potato Puree, Asparagus
- Chimichurri-Marinated NY Strip Steak, Artichokes, Sweet potato, Root Vegetable and Asiago Mashed
 - Shrimp & Scallop Risotto, Arugula, Roasted Tomato, Parmesan Reggiano
- Seared Sherry Cherry Duck...Roasted Sherry Potato, Rainbow Beet Medley, Black Cherry Compote
 - Pan Seared Arctic Char ...Mango Coulis, Curried Red Lentil, Grilled Baby Carrot
 - Malibu Grilled Wahoo with Coconut Rice
 - Parmesan Crusted Halibut, Select Sides
 - 6oz Lobster Tail, Selection of sides

*All Beef is Angus Reserve, All Chicken in Free Range

DESSERT

\$11 per guest (or \$7.50 for minis only)

PARISIAN TABLE

A tempting display of whole seasonal cakes & tarts, along with petite sweets that may include: cookies, cheesecake pops, decadent bars, chocolate covered strawberries, and mini cupcakes, served with French roast & decaffeinated coffees in chocolate coated mugs, and an intriguing selection of fine organic full leaf teas.

Add Fresh Fruit & Cheese ~ \$3 per guest

Add Dessert Wines & Cordials ~ featuring local ice wine, port, late harvest wines, Madeira, and cordials ~ \$10 per drink

Cake cutting is included with the Parisian Table

Coffee service & cake cutting without Parisian Table ~ \$8.50

OPEN BAR

Our Signature Open Bar includes only premium, top shelf & boutique spirits, which may include these fine mainstream and locally distilled liquors: Tito's Handmade Vodka, Ketel One Citroen Vodka, Barr Hill Gin, Tanqueray, Bacardi, Sailor Jerry Spiced Rum, Plantation Barbados Rum, McClelland's Highland Scotch, Crown Royal Canadian Whiskey, Old Overholt Rye, EH Taylor Bourbon, Jack Daniel's, Southern Comfort, Arette Reposado Tequila, Campari, Carpano Antica Vermouth, a thoughtful selection of wines by the glass, imported & domestic craft beers, sparkling water & all mixers

{dessert wines are available on consumption by the glass or bottle}

2 Hours ~ \$22.00 per guest

3 Hours ~ \$26.00 per guest

3 1/2 Hours ~ \$28.00 per guest

4 Hours ~ \$30.00 per guest

4 1/2 Hours ~ \$32.00 per guest

5 Hours ~ \$33.50 per guest

Please inquire about our excellent dinner wine list, priced by the bottle for table service

The prices quoted herein for functions which take place within 90 days are firm; any function taking place after 90 days may be subject to updates

CATERING RULES & RESTRICTIONS

Please read the following terms & conditions carefully

- ~ All events are subject to NYS sales tax of 8.75% & 20% administrative fee (14% to servers/6% to house)
- ~ **A guaranteed final guest count, complete with individual entrée counts, is due 10 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 180 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 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 with final counts, 10 days prior to event. 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.
- ~ 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 table markers for sit-down dinners at least 24 hours prior to event.**
- ~ Event Amenities provided by The Mansion include: table linens & napkins, luxury linens, candlelight, house overhead music system, room rental included in food & beverage minimum

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, 2014, 2015, 2016, 2017



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

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

THE HISTORY OF THE MANSION ON DELAWARE AVENUE

The Mansion on Delaware Avenue is a joyous renovation of architect George M. 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. 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 19th 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 Alice 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 carved 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.

The Mansion on Delaware Avenue is Buffalo's first historic luxury hotel. The exterior of the building is registered with the Historical Society for the preservation of George Allison's 19th 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 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.