



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.



Photo by Shaw Photography

WEDDINGS AT THE MANSION



LOCATION



SPACES



PRICING



FOOD & DRINK



GUEST ROOMS



CEREMONIES



THE LOCATION

CENTERED AT THE HEART OF DOWNTOWN BUFFALO

When it comes to locale, weddings at The Mansion offer the best of Buffalo, all within walking distance from your guest room. Centrally located in Downtown Buffalo, guests are steps away from a cosmopolitan adventure.





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 of comfort and leisure. 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.

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 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

WALK IN LIKE YOU OWN THE PLACE

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, and 28 guest rooms 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

Rather than set minimums for number of guests who must attend, or charge a fee for the space, 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. All food and beverage chosen for your unique menu will be applied towards this minimum.

GRAND SALON

Monday-Thursday: \$3,000

Friday: \$7,000

Saturday: \$9,000

Sunday: \$4,000

MANSION TAKEOVER

\$10,000

(exclusive of guest rooms)

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 \$24.95 per guest
- 2 ½ hours \$26.95 per guest
- 3 hours \$28.95 per guest
- 3 ½ hours \$30.95 per guest
- 4 hours \$32.95 per guest
- 4 ½ hours \$34.95 per guest
- 5 hours \$36.95 per guest

MoDA BEER & WINE BAR

- 2 hours \$22.95 per guest
- 2 ½ hours \$24.95 per guest
- 3 hours \$26.95 per guest
- 3 ½ hours \$28.95 per guest
- 4 hours \$30.95 per guest
- 4 ½ hours \$32.95 per guest
- 5 hours \$34.95 per guest

SIGNATURE CRAFT COCKTAIL SUGGESTIONS:

One Signature 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

BUTLER PASSED HORS D'OEUVRES

3 PASSED \$10.50 5 PASSED \$13.50

- Tuna Poke, Pineapple, Sesame
- Butterflied Prawn, Chimichurri (Add \$1.00)
- Scallop Blt, Smoked Bacon, Pickled Tomato, Lemon Mayonnaise
- Shrimp, Chilled & Grilled
- Red Wine Braised Beef Short Rib, Roasted Mushroom
- Pork Meatballs, Feta, Tomato, Olive, Mint
- Nashville Chicken, House Made Biscuit, Dijon Cream, Pickled Cucumber
- Pork Belly Taco, Jicama Slaw, Lime Cilantro Crème
- Tandoori Chicken Kababs, Cucumber Mint Sauce
- Apricot Glazed Lamb Chops (Add \$1.00)
- Duck Confit Cannelloni, Stone Ground Mustard
- Beef Carpaccio, Egg Mimosa, Potato Crisp, Truffle Oil
- Buffalo Style Baby Back Ribs, Blue Cheese, Celeriac Slaw
- Pork or Vegetable Dumplings, Ginger Soy Glaze
- Beef Meatballs, Ricotta, Tomato Cream
- Brussels Sprouts, Bacon Jam
- Melon Tile, Prosciutto, Balsamic Reduction
- Grilled Peach & Tomato Bruschetta
- Fried Green Tomato, Spicy Lemon Ricotta
- Asparagus Tempura, Chili Aioli
- Kale & Parmesan Empanadas, Tomatillo
- Ricotta Tart, Orange Marmalade, Kumquat, Toasted Pine Nuts
- Sweet Corn And Ricotta Beignets, Peppers, Chive Sauce
- Burrata, Smoked Tomato, Balsamic

ADD A LIGHT STATION WITH PASSED HORS D'OEUVRES

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

- Imported & Domestic Cheeses, Fruit, Crisps, & Breads
ADD \$3.00 PER GUEST
- Charcuterie Of Smoked & Cured Meats, Cheeses, Olives & Pickled Vegetables ADD \$5.00 PER GUEST
- A Combination of Passed and Stationary Hors d'oeuvres is available to custom create upon request. Let your Event Coordinator find the perfect welcome for your guests ADD \$8.50 PER GUEST

THE MANSION'S SIGNATURE CHEF'S TABLE

2 HOURS - STARTS AT \$25.00 PER GUEST

This beautiful station boasts our chef's take on the season's best, featuring selectively sourced, fresh or local ingredients. A Chef's Table *may* include some domestic & imported cheeses, fresh & dried fruit, hot-smoked salmon, cured meats, olives & pickled vegetables, marinated salads, deviled eggs, grilled pickled & stuffed vegetables, herbed focaccia & lavosh, elevated dips & crisps. All selected & specially prepared by our chefs based on product availability.

ROMA PIZZAS - ADD \$5.00 PER GUEST

Add a selection of seasonal Roma pizzas*

PASTA PAIR - ADD \$5.00 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 STATIONS

EVOLVING CHEF'S TABLE STATIONS

2 HOUR DINNER STATION - \$46.00 - \$60.00 PER GUEST

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 Chef's Table will be enhanced throughout your event with additions to the station(s) featuring mini entrees of the season's best, using selectively sourced ingredients.

Choose two mini entrees ...

- Halibut Tiles, Sweet Corn Polenta, Pearl Onion, Asparagus & Basil Oil
- Fish & Chips, Cajun Tartar
- Chermoula Shrimp & Grits
- Chili Rubbed Salmon, Tomatillo Salsa Verde And Black Bean Succotash
- Hanger Steak, Roasted Mushrooms & Crispy Potatoes with Dijon Crème
- Tandoori Grilled Chicken, Cucumber- Mint Raita
- Braised Mushroom Short Rib, Potato Pave
- Pomegranate Glazed Chicken, Pistachio Feta Couscous, Orange & Mint
- 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
- Vegetable "Lasagna", Layers Of Seasonal Vegetables, Goat Cheese, Fennel-Tomato Cream
- Roasted Cauliflower Steak, Red Pepper Sauce

Served with select sides to compliment the above choices, which may include but not limited to...fresh rolls, complimenting sauces, fresh greens with seasonal toppings & seasonal complimenting vegetables. Please note that each chef's table differs from the next, as the seasons change and dictate the products sourced.

NOTE: Additional mini entrees are available to add to your station(s). Please consult your coordinator for pricing on additions. Please inform your coordinator if there are any dietary restrictions or allergies among your guests.

ADD SOME CULINARY REVELRY TO YOUR CHEF'S TABLE...

ADD MARKET FRESH SEAFOOD @ MARKET PRICE

Market fresh seafood; may include wild salmon, steamed garlic & pancetta mussels, lobster lettuce cups, seared scallops, sushi or fresh shucked oysters. All accompanied by complementing toasts & crisps, dips & sauces like citrus mignonette, dilled aioli, or wasabi.

*Price per guest is determined by availability and market price. An additional \$75.00 chef fee applies to all manned stations, such as oyster shucking. Please ask your coordinator for pricing once your selections are made.



THE A LA CARTE EVENT

The Mansion's signature dinner service is designed to be an a la carte dining experience for your guests. Your guest's preferences and menu details are considered for every order, served in sync to each dining table.

FIRST

Choose The Mansion's Caesar or Seasonal Greens Salad to begin your dinner service. This first course is offered at no additional cost when pre-set and includes fresh-baked bread or rolls. A coursed salad is \$1.50 per guest.

OR

Inquire about a paired first course to enhance your dinner such as... quinoa salad with pickled cucumber, watermelon radish, feta & tomato, an individual antipasto of the seasons best or even our house burrata with paired greens and savory vinaigrette. Ask your coordinator about options that pair with your entrees and pricing. Our enhanced first courses begin at \$8.00 per guest.

ENTRÉE

Our a la carte dining experience is like no other. Your guests can choose three dinner choices; two proteins and a vegetarian entree. Duo plates and family style options are also available should you wish to create a unique combination of entrees for all to enjoy.

A LA CARTE ENTRÉES STARTING AT \$32 PER GUEST

Halibut, Baby Artichokes, Eggplant Caponata	\$48
Roasted Wild Salmon, Pearl Couscous, Tomato & Baby Zucchini, Olive Oil & Aged Balsamic	\$40
Corn Crusted Arctic Char, Sweet Pepper, Gorgonzola, Arugula, Watercress	\$40
Market Lobster, Butter Poached, Roasted Potato, Grilled Corn Salad	mp
Black Cod, Summer Pickled Vegetables, Wild Rice, Saffron Aioli	\$40
Tandoori Grilled Chicken, Basmati Rice, Cucumber, Mint, Pita	\$32
Roasted Bone-In Chicken Breast, Olive & Feta, Yellow Tomato, Orzo, Chive Salsa Verde	\$36
Steak, Potato Puree, Seasonal Vegetables, Red Wine Demi-Glace	Delmonico \$50, Angus Beef Filet \$52
Prime Ny Strip, Roasted Royal Trumpet Mushroom, Crispy Potatoes, Dijon Crème	12 oz \$49, 16 oz \$54
Braised Short Rib, Mushroom, Smoked Bacon Lardon, Potato Pave	\$46
Frenched Berkshire Bone-In Pork Chop, Potato, Heirloom Tomato, Feta	\$45
Pork Belly, Cider Glazed, Sunchoke Puree, Roasted Peaches, Grilled Onion, Baby Carrot	\$38
Vegetable Tart, Summer Vegetables, Velouté	
Vegetable "Lasagna", Layers Of Seasonal Vegetables, Goat Cheese, Fennel-Tomato Cream	\$32
Roasted Cauliflower Steak, Roasted Red Pepper Sauce, Sweet Corn Salad, Watercress	\$32
Grilled Polenta, Summer Tomato Salad, Frisée, Burrata	\$32
Roasted Eggplant, Feta, Garlic-Herb Sauce, Farro	\$32

The above ideas are a mere sampling 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 create a menu to suit, which is based on the season, your guest count, and the individual meal choices with careful consideration for any dietary restrictions.



SWEETS

The final touches are meant to be sweet. The Mansion's Signature Sweets are another hallmark of the culinary experience by offering a variety of tempting bites prepared specifically by our pastry chef for your dessert display, all designed to entice guests to mix and mingle.

THE MANSION'S SWEET SHOP TABLE

\$15.50 PER GUEST

Mansion on Delaware Ave offers your guests a chance to visit a pastry shop, a candy store and a café in one. The "shop" will feature our house made mini sweets and may include cake pops, whole tarts & tortes, chocolate coated fruit or pretzels, toffee popcorn, or assorted licorice & candies with scoops and bags. Lots of fun possibilities. Tell us your favorite sweet craving and we will work to include it in the presentation. This display is served with our signature roast coffees, a variety of teas and chocolate coated mugs.

THE MANSION'S SWEETS TABLE

\$12.50 PER GUEST

The Mansion's mini confections are unique to the season and may include assorted cookies, cupcakes, petite cheesecakes & tartlets, seasonal brûlée or pots de crème, mini hand pies or decadent bars. Be sure to share your favorites. This display is served with our signature roast coffees, a variety of teas and chocolate coated mugs.

*Traditional wedding cakes or outside desserts are welcome to add to your Signature Sweets Table as well. The Mansion will be happy to cut and serve your cake with our dessert station. If you prefer to only have your provided dessert offered, we will cut and serve all for a nominal cutting fee. Please feel free to inquire about a quote inclusive of your supplied dessert & our coffee service.





LATE NIGHT SNACKS

Keep the party going or add a final bite to your event with some Late Night suggestions from The Mansion...

MoDA'S STEAK OUT

\$7.50 PER GUEST

Grab & Go Toasty Sandwiches. Choose two...Ham & Cheese, Steak & Cheese, BBQ Chicken, Turkey or Vegetarian, wrapped in foil & distributed to guests warm \$7.50 per guest.

OR CHOOSE ONE OF OUR LATE NIGHT SNACK STATIONS

- Roast Beef on Kimmelweck Sliders, House Made Chips, Bison Dip \$10.50
- Mini Cheeseburgers Sliders, Coopers Cheese, House Made Pickles, Brioche Bun \$10.50
- Soft Pretzels, Assorted Mustards \$6.50
- Popcorn Bar with Three Sweet & Savory Selections \$7.50
- Lo Mein Asian Take Out with Pork and Vegetable \$9.50
- Chef's Whim Slider Station Featuring Beef, Chicken & Vegetarian \$12.50
- Nacho Bar with Chips, Queso, Salsas, Guacamole, Pickled Jalapeno \$7.00
- Street Tacos with Queso, Salsas, Cotija, Guacamole, Pickled Jalapeno \$9.00
- Assorted Grilled Cheese Bites \$8.00

ADDITIONAL INFORMATION

While these listed menu suggestions represent a sampling of some popular offerings, The Mansion strives 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 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.

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.



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 our 24-hour butler service, complimentary evening 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 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
TO INQUIRE ABOUT A DATE.

