

A romantic wedding photograph of a couple in a field. The man, with a beard and wearing a light blue shirt and dark tie, is leaning in to kiss the woman on the cheek. The woman, wearing a white wedding dress and a headband, is smiling and looking up at him. They are standing in a field of tall grass with mountains in the background. A teal horizontal band is overlaid across the middle of the image, containing the text.

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

Buffalo Marriott at LECOM HARBORCENTER

95 Main Street, Buffalo, NY 14203

716-852-0049



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE BUFFALO MARRIOTT
AT LECOM HARBORCENTER.
OUR EXPERTS WILL GO
ABOVE AND BEYOND TO
MAKE YOUR **VISION**, YOUR
TASTES,
YOUR **DREAMS** COME TRUE
FOR AN UNFORGETTABLE
HAPPILY EVER AFTER
THAT **EXCEEDS EVERY**
EXPECTATION.

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BUFFALO MARRIOTT AT LECOM HARBORCENTER

WHETHER A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION, THE
BUFFALO MARRIOTT AT LECOM HARBORCENTER WILL EXCEED EVERY
EXPECTATION. FROM INSPIRING SPACES, CREATIVE MENUS TO AN
EXCEPTIONAL EVENTS TEAM, WE OFFER EVERYTHING YOU NEED TO MAKE
YOUR BIG DAY AN AFFAIR TO REMEMBER.

HOTEL GALLERY



Wedding Packages

Silver Package

Food & Beverage

Farmers Market Table Display: Market fresh vegetables, house-pickled vegetables, regional cheese and charcuterie, seasonal hummus, house-made preserves, crusty breads, gourmet crackers, ranch, and whole grain mustard displayed during cocktail hour

Three-hour open bar featuring name brand liquors, beer, wine, assorted juices, and soda

Champagne toast provided for all guests

Coffee and Tea Service

Cut and serve wedding cake you provide with sponge candy and a caramel drizzle

Room, linens, and more!

Luxurious floor-length table linens in a variety of colors

Ivory, white or black chair covers with sash

Dance floor

Two up-lights

Complimentary bridal suite for bride and groom based on availability

Two-Course Plated Dinner:

Salad Course (choose one)

Garden Greens

Artisan greens with shaved seasonal vegetables wrapped in cucumber with roasted shallot vinaigrette

Caesar Salad

Chiffonade Baby gem lettuce with Bourbon Caesar dressing, parmesan crisp, and herb tuile croutons

Entrée's (choose two)

Wild Mushroom Crusted Chicken

Yukon gold potato puree, Tuscan kale, sherry cream sauce

Pork Shank Osso Bucco

Rosemary goat cheese polenta, apple cider demi, New York state apple relish

Crispy Skin Salmon

Red quinoa salad, wild asparagus, lemon tarragon beurre blanc

Roasted Beet Capellini

Roasted baby beets, golden beet pesto, whipped goat cheese, balsamic reduction

\$89.00 per person

All prices are subjected to 22% service charge and 8.75 NY sales tax



Wedding Packages

Gold Package

Food & Beverage

Farmers Market Table Display: Market fresh vegetables, house-pickled vegetables, regional cheese and charcuterie, seasonal hummus, house-made preserves, crusty breads, gourmet crackers, ranch, and whole grain mustard displayed during cocktail hour

Four-hour open bar featuring name brand liquors, beer, wine, assorted juices, and soda

Champagne toast provided for all guests

Coffee and Tea Service

Cut and serve wedding cake you provide with sponge candy and a caramel drizzle

Room, linens, and more!

Luxurious floor-length table linens in a variety of colors

Ivory, white or black chair covers with sash

Dance floor

Four up-lights

Complimentary bridal suite for bride and groom based on availability

Tray passed hors d'oeuvres: Select two

Grilled artichoke, Sundried Tomato, and Cigalini Brochette

Smoked Salmon Mousse Tartlet

Compressed Melon and Speck Skewer

Bloody Mary and Jumbo Shrimp Shooters

Marinated Heirloom Tomato, Burrata, Crostini

Fennel Crusted Tuna, Edamame Hummus Spoon

Orange Tarragon Chicken Salad, Shitake Mushroom, Black Sesame

Pear and Blue Cheese Crepe, Rosemary Crème Fraîche

Vegan Edamame Potstickers with house ponzu

Caribbean Coconut Shrimp with honey coconut mascarpone dipping sauce

Peruvian Chicken Empanada

Artichoke and Sun-Dried Tomato Croquette

Scallop wrapped in Bacon

New York Dog in a Blanket with local Honey Whole Grain Mustard Aioli

Kalua Pig Empanada

Tandoori Chicken Skewer with Raita Dip

Sun-Dried Tomato Spanakopita

Sesame Chicken Skewer with orange ginger sauce

All prices are subjected to 22% service charge and 8.75 NY sales tax



Wedding Packages

Gold Package Continued

Two-Course Plated Dinner:

Salad Course (choose one)

Garden Greens

Artisan greens with shaved seasonal vegetables wrapped in cucumber with roasted shallot vinaigrette

Caesar Salad

Chiffonade Baby gem lettuce with Bourbon Caesar dressing, parmesan crisp, and herb tuile croutons

Beets and Watercress

Roasted baby beets, watercress, toasted walnuts, cranberries, orange, First Light Creamery goat cheese emulsion

Baby Kale

Shaved baby carrots, orange segments, toasted seed cracker, maple bourbon dressing

Watermelon and Arugula

Lemon+white balsamic, shaved radish, aged feta, micro basil

Entrée's (choose two)

Wild Mushroom Crusted Chicken

Yukon gold potato puree, Tuscan kale, sherry cream sauce

Applewood Smoked Chicken

New York State apple brine, black forbidden rice, honey ginger glazed carrots, harissa butter sauce

Pork Shank Osso Bucco

Rosemary goat cheese polenta, apple cider demi, New York state apple relish

Black Pepper and Cardamom crusted New York Strip Loin

Coffee roasted carrots, polenta gratin, red wine glazed pearl onion sauce

Crispy Skin Salmon

Red quinoa salad, wild asparagus, lemon tarragon beurre blanc

Grilled Cauliflower Steak

Black rice risotto, fennel panzanella salad

Roasted Beet Capellini

Roasted baby beets, golden beet pesto, whipped goat cheese, balsamic reduction

\$109.00 per person

All prices are subjected to 22% service charge and 8.75 NY sales tax



Wedding Packages

Platinum Package

Food & Beverage

Farmers Market Table Display: Market fresh vegetables, house-pickled vegetables, regional cheese and charcuterie, seasonal hummus, house-made preserves, crusty breads, gourmet crackers, ranch, and whole grain mustard displayed during cocktail hour

Four-hour open bar featuring name brand liquors, beer, wine, assorted juices, and soda

Champagne toast provided for all guests

Coffee and Tea Service

Cut and serve wedding cake you provide with sponge candy and a caramel drizzle

Room, linens, and more!

Luxurious floor-length table linens in a variety of colors

Ivory, white or black chair covers with sash

Dance floor

Six up-lights

Complimentary bridal suite for bride and groom based on availability

Tray passed hors d'oeuvres: Select Four

Grilled artichoke, Sundried Tomato, and Cigalini Brochette

Smoked Salmon Mousse Tartlet

Compressed Melon and Speck Skewer

Bloody Mary and Jumbo Shrimp Shooters

Tuna Poke, Roccoto Ginger Dressing, Sesame Cornet

Marinated Heirloom Tomato, Burrata, Crostini

Fennel Crusted Tuna, Edamame Hummus Spoon

Peppercorn crusted Beef, Caramelized Onion, and Whipped Goat Cheese Crostini

Orange Tarragon Chicken Salad, Shitake Mushroom, Black Sesame

Pear and Blue Cheese Crepe, Rosemary Crème Fraîche

Vegan Edamame Potstickers with house ponzu

Caribbean Coconut Shrimp with honey coconut mascarpone dipping sauce

Peruvian Chicken Empanada

Manhattan mini Ruben in puff pastry

Artichoke and Sun-Dried Tomato Croquette

Scallop wrapped in Bacon

New York Dog in a Blanket with local Honey Whole Grain Mustard Aioli

Vegan Curry Samosa

Kalua Pig Empanada

Tandoori Chicken Skewer with Raita Dip

Sun-Dried Tomato Spanakopita

Malaysian Shrimp Roll with Pineapple sweet and sour

Sesame Chicken Skewer with orange ginger sauce

All prices are subjected to 22% service charge and 8.75 NY sales tax



Wedding Packages

Platinum Package Continued

Two Course Plated Dinner:

Salad Course (choose one)

Garden Greens

Artisan greens with shaved seasonal vegetables wrapped in cucumber with roasted shallot vinaigrette

Caesar Salad

Chiffonade Baby gem lettuce with Bourbon Caesar dressing, parmesan crisp, and herb tuile croutons

Beets and Watercress

Roasted baby beets, watercress, toasted walnuts, cranberries, orange, First Light Creamery goat cheese emulsion

Baby Kale

Shaved baby carrots, orange segments, toasted seed cracker, maple bourbon dressing

Watermelon and Arugula

Lemon+white balsamic, shaved radish, aged feta, micro basil

Late Night Snacks (Select two)

Warm Mini Pretzel Sticks

with beer cheese

New York Dog in a Blanket

with local Honey Whole Grain Mustard Aioli

Beef and Cheddar Sliders

smoked bacon aioli, tomato

Beef on Weck Sliders

with horseradish aioli

Fried Chicken sliders

with tomato, grilled onion aioli

House-made sheet pizza

Choice of cheese, pepperoni, or peppers and onion

Assorted Macaroons

Chocolate chip cookie and cookie milk shooters

Cinnamon and sugar beignets

with chocolate dipping sauce

All prices are subjected to 22% service charge and 8.75 NY sales tax



Wedding Packages

Platinum Package Continued

Entrée's (choose two and one vegetarian)

Wild Mushroom Crusted Chicken

Yukon gold potato puree, Tuscan kale, sherry cream sauce

Applewood Smoked Chicken

New York State apple brine, black forbidden rice, honey ginger glazed carrots, harissa butter sauce

Pork Shank Osso Bucco

Rosemary goat cheese polenta, apple cider demi, New York state apple relish

Grilled Filet of Beef

Rosti potato, wilted arugula, smoked blue cheese butter, horseradish demi

Black Pepper and Cardamom crusted New York Strip Loin

Coffee roasted carrots, polenta gratin, red wine glazed pearl onion sauce

Crispy Skin Salmon

Red quinoa salad, wild asparagus, lemon tarragon beurre blanc

Fennel Crusted Halibut

Beluga lentils, carrot fennel salad, white port reduction

Grilled Cauliflower Steak

Black rice risotto, fennel panzanella salad

Roasted Beet Capellini

Roasted baby beets, golden beet pesto, whipped goat cheese, balsamic reduction

\$135.00 per person

All prices are subjected to 22% service charge and 8.75 NY sales tax



Wedding Packages

Wedding Beverage Packages

Silver Bar Package

(add \$12/hour per person for each additional hour, based on original guarantee)

New Amsterdam Vodka, New Amsterdam Gin, Flor de Cana Rum, Sauza Tequila, Rittenhouse Rye, Maison Rouge Cognac, Jim Beam Bourbon, Magnolia Grove Wine Selection, Two Domestic and Two Imported Beers

Gold Bar Package

(add \$12 per person for Platinum Bar Package upgrade based on original guarantee)

(add \$14/hour per person for one additional hour based on original guarantee)

Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum, Courvoisier VS Cognac, Milagro Reposado Tequila, Four Roses Bourbon, Johnnie Walker Red, Canadian Club, Stone Cellar Wine Selection, Three Domestic Beers, 3 Imported Beers, and Two Seasonal Beers

Platinum Bar Package

(add \$16/hour per person for one additional hour based on original guarantee)

Titos Vodka, Ketel One Vodka, Hendricks Gin, Bombay Sapphire Gin, Captain Morgan Rum, Hennessy VS Cognac, Patron Silver Tequila, Crown Royal Canadian Whisky, Glenlivet 12 yrs. Scotch, Glenfiddich 14 yrs. Scotch, Woodford Reserve Bourbon, Makers Mark Bourbon, Bulleit Rye, Baileys, Jägermeister, Grand Marnier, Selection of Premium Wines, Three Domestic Beers, 3 Imported Beers, and Two Seasonal Beers

Beer Selection

Domestic: Budweiser, Michelob Ultra, Bud Light, Coors Light, Miller Lite, Yuengling Lager

Craft: Blue moon, Samuel Adams, Big Ditch Hayburner

Imported: Amstel Light, Corona, Corona Light, Heineken

Seasonal: please ask your event coordinator for seasonal beer selection

Children's soda & Juice Bar | \$8 per person

Under 21 & children are offered unlimited sodas and juice (4 Hours)

One bartender per 100 guests for a fee of \$100 (4 hours)

Each Additional hour is \$25

All prices are subjected to 22% service charge and 8.75 NY sales tax

