

M Hotel Buffalo

*2040 Walden Avenue
Cheektowaga, NY 14225
716-681-2400*

Wedding Packages



MARRIED AT THE M HOTEL BUFFALO

Complimentary Amenities

One of the Largest Dance Floor in WNY

Flexibility of Reception Rooms to create the atmosphere you want

Menu Tasting with a contract for 150 guest events

Beautiful Indoor Courtyard

Complimentary Parking

Discounted Overnight Guestroom Rates

Delivery of Wedding Welcome Bags to overnight guestrooms

Complimentary Overnight for the Wedding Couple

Complimentary Airport Shuttle

Trained Staff to execute a flawless event

Bar Tier Description

Premium

Absolut, Tanqueray, Crown Royal, Jack Daniels, Chivas Regal, Bacardi, Peachtree, Southern Comfort, House Wines, Heineken, Budweiser, Bud Light, Samuel Adams Boston lager, Flying Bison

Call

Bacardi Superior Rum, Beefeater Gin, Canadian Club Whisky, Captain Morgan Original Spiced Rum, Dewar's White Label Scotch, Jack Daniels Tennessee Whisky, Jose Cuervo Especial Gold Tequila, Korbel Brandy, Maker's Mark Bourbon, Smirnoff Vodka, House Wines, Heineken, Budweiser, Bud Light, Samuel Adams Boston lager, Flying Bison

Well

Canadian Club Whisky, Cruzan Light Rum, Gordon's Gin, Gordon's Vodka, Grant's Reserved Scotch, Jim Beam White Label Bourbon, Jose Cuervo Especial Gold Tequila, Korbel Brandy, House Wines, Budweiser, Bud Light

Elegant Dinner Package \$59.00

Plus, NYS Sales Tax at 8.75% and Gratuity at 23%

4 Hour Open Bar

*Serving Well Brands, Domestic Bottled Beers,
House Wines & Assorted Sodas*

Complimentary Champagne Toast for Your Guests

Reception Hour Hors d'oeuvres

*Imported & Domestic Cheese & Fruit Display
Fresh Vegetable Crudit *

Plated Dinner

Your Dinner will include

*Fresh Dinner Rolls & Butter
Coffee, Decaffeinated Coffee, Assorted Teas*

Additional Choices from below

Salad

- ✦ House Garden Salad with White Balsamic Vinaigrette*

Vegetable - Select One

- ✦ Steamed Broccoli*
- ✦ Roasted Brussels Sprouts*
- ✦ Snipped Green Beans*
- ✦ Sauteed Zucchini, Yellow Squash & Red Pepper*



Starch - Select One

- ✦ Oven roasted B-Reds*
- ✦ Yukon gold mashed potatoes*
- ✦ Wild rice*

Entree - Select up to Two

(Any additional choices +3.00 per person)

- ✦ Sliced Sirloin w/ Bordelaise*
- ✦ Chicken Mushroom Marsala*
- ✦ Lemon Pepper Chicken w/ lemon butter*
- ✦ Dijon Crusted Cod w/ Tomato & Lemon*
- ✦ Roasted Pork Loin w/ Creole Sauce*
- ✦ Vegetarian Strudel w/ Pepper Cream*
- ✦ Vegan Ravioli w/ Tomato, Leeks, & Vegetarian Broth*

Sapphire Dinner Package \$79.00

Plus, NYS Sales Tax at 8.75% and Gratuity at 23%

4 Hour Open Bar

Serving Call Brands, Domestic & Imported Bottled Beers,
House Wines & Assorted Sodas

Complimentary Champagne Toast for Your Guests

Reception Hour Hors d'oeuvres

Imported & Domestic Cheese & Fruit

Fresh Vegetable Crudité

✚ Spanakopita

✚ Vegetable Spring Rolls

Plated Dinner

Your Dinner will include

Fresh Dinner Rolls & Butter

Coffee, Decaffeinated Coffee, Assorted Teas

Chocolate Covered Strawberry with Your Cake

Additional Choices from below

Salad - Select One

- ✚ Classic Caesar Salad
- ✚ House Garden Salad with White Balsamic Vinaigrette

Vegetable - Select One

- ✚ Steamed Broccoli
- ✚ Roasted Brussels Sprouts
- ✚ Snipped Green Beans
- ✚ Zucchini, Yellow Squash & Red Pepper
- ✚ Sugar Snap Peas & Carrots
- ✚ Roasted Asparagus



Starch - Select One

- ✚ Oven roasted B-Reds
- ✚ Yukon gold mashed potatoes
- ✚ Wild rice
- ✚ Rice Pilaf
- ✚ Red Skin Smashed Potatoes

Entree - Select up to Two

(Any additional choices +3.00 per person)

- ✚ Sliced Sirloin w/ Bordelaise
- ✚ NY Strip Steak w/ Cabernet Demi
- ✚ Chicken Roulade w/ Vegetable Stuffing
- ✚ Chicken Mushroom Marsala
- ✚ Lemon Pepper Chicken w/ lemon butter
- ✚ Dijon Crusted Cod w/ Tomato & Lemon
- ✚ Baked Salmon w/ Lemon Dill Cream
- ✚ Roasted Pork Loin w/ Creole Sauce
- ✚ Vegetarian Strudel w/ Pepper Cream
- ✚ Vegan Ravioli w/ Tri Color Tomato, Leeks & Vegetarian Broth

Titanium Dinner Package \$99.00

Plus, NYS Sales Tax at 8.75% and Gratuity at 23%



4 Hour Open Bar

*Serving Premium Brands, Domestic & Imported Bottled Beers,
House Wines & Assorted Sodas*

Complimentary Champagne Toast for Your Guests

Reception Hour Hors d'oeuvres

- ✚ Imported & Domestic Cheese & Fruit*
- ✚ Fresh Vegetable Crudité*
- ✚ Scallops Wrapped in Bacon*
- ✚ Raspberry and Brie in Phyllo*
- ✚ Spinach Artichoke Mushrooms*

Plated Dinner

Your Dinner will include

*Fresh Dinner Rolls & Butter
Coffee, Decaffeinated Coffee, Assorted Teas*

Chocolate Covered Strawberry with Your Cake

Additional Choices from below





Salad - Select One

- ✚ Strawberry Fields Salad - Pecans, Gorgonzola, Strawberries & White Balsamic Vinaigrette*
- ✚ Classic Caesar Salad*
- ✚ House Garden Salad with White Balsamic Vinaigrette*

Vegetable - Select One

-  *Steamed Broccoli*
-  *Asparagus Bundle w/ Red Pepper Wrapped in a Carrot Curl*
-  *Roasted Brussels Sprouts w/ Candied Pecans*
-  *Snipped Green Beans Almondine*
-  *Zucchini, Yellow Squash & Red Pepper*
-  *Parmesan Roasted Cauliflower*
-  *Sugar Snap Peas & Carrots*

Starch - Select One

-  *Oven roasted B-Reds*
-  *Twice Baked Potato*
-  *Yukon gold mashed potatoes*
-  *Cheesy potatoes au gratin*
-  *Wild rice*
-  *Roasted Sweet Potatoes*
-  *Rice Pilaf*
-  *Red Skin Smashed Potatoes*

Entree - Select up to Three

(Any additional choices +3.00 per person)

-  *Sliced Sirloin w/ Bordelaise*
-  *NY Strip Steak w/ Cabernet Demi*
-  *Prime Rib of Beef w/ Au Jus*
-  *Filet Mignon w/ Roasted Red Pepper Demi*
-  *Chicken Roulade w/ Vegetable Stuffing & Garlic Cream Sauce*
-  *Chicken Mushroom Marsala*
-  *Lemon Pepper Chicken w/ lemon butter*
-  *Chicken Parmesan w/ Marinara*
-  *Baked Salmon w/ Lemon Dill Cream*
-  *Dijon Crusted Cod w/ Tomato & Lemon*
-  *Roasted Pork Loin w/ Creole Sauce*
-  *Pork Milanese w/ Arugula & Lemon*
-  *Vegetarian Strudel w/ Pepper Cream*
-  *Vegan Ravioli w/ Tri Color Tomato, Leeks & Vegetarian Broth*

Dinner Upgrades & Enhancements

Set Up

Decorative Chair Covers – additional \$4.00 per person

Bar Package

Upgrade to Call Brands – additional \$4.00 per person

Upgrade to Premium Brands – additional \$8.00 per person

Add one hour of bar service – additional \$30.00 per person

Bread Service

Assorted Artisan Breads & Rolls \$3.50 per person

Butter Rosettes \$2.50 per person

Olive Tapenade \$3.00 per person

Tomato Bruschetta \$3.00 per person

Salad

Strawberry Fields Salad \$3.00 per person

Pecans, Gorgonzola, Strawberries & White Balsamic Vinaigrette

Classic Caesar Salad \$1.50 per person

Vegetable

Asparagus Bundle \$3.00 per person

w/ Red Pepper Wrapped in a Carrot Curl

Snipped Green Beans Almondine \$2.00 per person

Starch

Twice Baked Potato \$3.00 per person

Duel Twice Baked Potato \$4.00 per person

Stuffed with Traditional & Sweet Potato Mixes

Cheesy potatoes au gratin \$2.50 per person

Additional Hors D'oeuvres

Mediterranean Display

Grilled vegetables, olives, hummus and toasted pita points

Small - \$150.00 (25ppl)

Medium - \$250.00 (50ppl)

Large - \$375.00 (100ppl)

Bruschetta and Tapenade Display

Fresh tomato bruschetta, olive tapenade and garlic crostini

Small - \$100.00 (25ppl)

Medium - \$175.00 (50ppl)

Large - \$275.00 (100ppl)

(Price Below based on one order equal to 100 pieces)

✚ *Crispy Asparagus with Asiago \$250.00*

✚ *Snow Crab Ragoons \$295.00*

✚ *Spinach Artichoke Mushrooms \$225.00*

✚ *Franks in a Blanket w/Mustard \$195.00*

✚ *Vegetable Spring Rolls - \$195.00*

✚ *Chicken Potstickers \$225.00*

✚ *Spanakopita \$250.00*

✚ *Buffalo Wings with Bleu Cheese \$225.00*

✚ *Chicken Fingers w/Bleu Cheese \$250.00*

✚ *Miniature Beef on Weck \$295.00*

✚ *Raspberry and Brie in Phyllo \$295.00*

✚ *Miniature Crab Cakes \$295.00*

✚ *Chicken Satay \$295.00*

✚ *Scallops Wrapped in Bacon \$350.00*

✚ *Bacon Wrapped BBQ Shrimp \$350.00*

✚ *Iced Jumbo Shrimp Cocktail \$350.00*

Late Night Bites



Taco Bar

Taco beef & chicken, soft shells, hard shells, lettuce, cheese, tomato, sour cream

Tortilla chips, Salsa & Guacamole

\$9.00 per person

Buffalo Wings & Beef

Chicken Wings w/ celery, carrot & Blue cheese

Mini beef on weck

\$12.00 per person

Snack Attack

Assorted individual bags of chips, pretzels, popcorn & candy

\$6.00 per person

Romantic Buffet Package \$59.00

Plus, NYS Sales Tax at 8.75% and Gratuity at 23%

4 Hour Open Bar

Serving Well Brands, Domestic Bottled Beers,
House Wines & Assorted Sodas

Complimentary Champagne Toast for Your Guests

Reception Hour Hors d'oeuvres

Imported & Domestic Cheese & Fruit Display
Fresh Vegetable Crudité

Dinner Buffet

Your Buffet will include

Fresh Dinner Rolls & Butter
Coffee, Decaffeinated Coffee, Assorted Teas

Additional Choices from below

Salad - Select One

- ✚ Strawberry Fields Salad - Pecans, Gorgonzola, Strawberries & White Balsamic Vinaigrette
- ✚ Classic Caesar Salad
- ✚ Tomato and Cucumber Salad w/ Fresh Mozzarella & Basil
- ✚ Fresh Seasonal Fruit Salad
- ✚ House Garden Salad with White Balsamic Vinaigrette

Vegetable - Select One

- ✚ Steamed Broccoli
- ✚ Roasted Brussels Sprouts
- ✚ Snipped Green Beans
- ✚ Sautéed Zucchini, Yellow Squash & Red Pepper

Starch - Select One

- ✚ Oven roasted B-Reds
- ✚ Yukon gold mashed potatoes
- ✚ Wild rice
- ✚ Baked Pasta Marinara

Entree - Select Two

- ✚ Sliced Top Round w/ Bordelaise
- ✚ Pot Roast of Beef w/ Root Vegetables
- ✚ Chicken Mushroom Marsala
- ✚ Lemon Pepper Chicken w/ lemon butter
- ✚ Dijon Crusted Cod w/ Tomato & Lemon
- ✚ Roasted Pork Loin w/ Creole Sauce
- ✚ Vegetarian Strudel w/ Pepper Cream
- ✚ Vegan Ravioli w/ Tomato, Leeks, & Vegetarian Broth

Diamond Buffet Package \$79.00

Plus, NYS Sales Tax at 8.75% and Gratuity at 23%

4 Hour Open Bar

Serving Call Brands, Domestic & Imported Bottled Beers,
House Wines & Assorted Sodas

Complimentary Champagne Toast for Your Guests

Reception Hour Hors d'oeuvres

Imported & Domestic Cheese & Fruit

Fresh Vegetable Crudité

✚ Spanakopita

✚ Vegetable Spring Rolls

Dinner Buffet

Your Buffet will include

Fresh Dinner Rolls & Butter

Coffee, Decaffeinated Coffee, Assorted Teas

Chocolate Covered Strawberry with Your Cake

Additional Choices from below

Salad - Select Two

- ✚ Strawberry Fields Salad - Pecans, Gorgonzola, Strawberries & White Balsamic Vinaigrette
- ✚ Classic Caesar Salad
- ✚ Tomato and Cucumber Salad w/ Fresh Mozzarella & Basil
- ✚ Fresh Seasonal Fruit Salad
- ✚ House Garden Salad with White Balsamic Vinaigrette

Vegetable - Select One

- ✚ Steamed Broccoli
- ✚ Roasted Brussels Sprouts
- ✚ Snipped Green Beans
- ✚ Zucchini, Yellow Squash & Red Pepper
- ✚ Sugar Snap Peas & Carrots

Starch - Select Two

- ✚ Oven roasted B-Reds
- ✚ Yukon gold mashed potatoes
- ✚ Wild rice
- ✚ Baked pasta marinara
- ✚ Rice Pilaf
- ✚ Red Skin Smashed Potatoes

Entree - Select Two

- ✚ Sliced Top Round w/ Bordelaise
- ✚ Pot Roast of Beef w/ Root Vegetables
- ✚ Chicken Mushroom Marsala
- ✚ Lemon Pepper Chicken w/ lemon butter
- ✚ Chicken Parmesan w/ Marinara
- ✚ Dijon Crusted Cod w/ Tomato & Lemon
- ✚ Roasted Pork Loin w/ Creole Sauce
- ✚ Pork Milanese w/ Arugula & Lemon
- ✚ Vegetarian Strudel w/ Pepper Cream
- ✚ Vegan Ravioli w/ Tri Color Tomato, Leeks & Vegetarian Broth

Platinum Buffet Package \$99.00

Plus, NYS Sales Tax at 8.75% and Gratuity at 23%







4 Hour Open Bar

*Serving Premium Brands, Domestic & Imported Bottled Beers,
House Wines & Assorted Sodas*

Complimentary Champagne Toast for Your Guests

Reception Hour Hors d'oeuvres

-  *Imported & Domestic Cheese & Fruit*
-  *Fresh Vegetable Crudité*
-  *Scallops Wrapped in Bacon*
-  *Raspberry and Brie in Phyllo*
-  *Spinach Artichoke Mushrooms*

Dinner Buffet






Your Buffet will include

*Fresh Dinner Rolls & Butter
Coffee, Decaffeinated Coffee, Assorted Teas*

Chocolate Covered Strawberry with Your Cake

Additional Choices from below

Salad - Select Two

-  *Strawberry Fields Salad - Pecans, Gorgonzola, Strawberries & White Balsamic Vinaigrette*
-  *Classic Caesar Salad*
-  *Tomato and Cucumber Salad w/ Fresh Mozzarella & Basil*
-  *Fresh Seasonal Fruit Salad*
-  *House Garden Salad with White Balsamic Vinaigrette*

Vegetable - Select Two

- ✚ *Steamed Broccoli*
- ✚ *Asparagus & Mini Sweet Peppers*
- ✚ *Roasted Brussels Sprouts*
- ✚ *Snipped Green Beans*
- ✚ *Zucchini, Yellow Squash & Red Pepper*
- ✚ *Parmesan Roasted Cauliflower*
- ✚ *Sugar Snap Peas & Carrots*

Starch - Select Two

- ✚ *Oven roasted B-Reds*
- ✚ *Yukon gold mashed potatoes*
- ✚ *Cheesy potatoes au gratin*
- ✚ *Wild rice*
- ✚ *Sweet potato bake*
- ✚ *Baked pasta marinara*
- ✚ *Rice Pilaf*
- ✚ *Red Skin Smashed Potatoes*

Entree - Select Three

- ✚ *Sliced Top Round w/ Bordelaise*
- ✚ *London Broil w/ Mushroom Demi-Glace*
- ✚ *Pot Roast of Beef w/ Root Vegetables*
- ✚ *Chicken Roulade w/ Vegetable Stuffing & Garlic Cream Sauce*
- ✚ *Chicken Mushroom Marsala*
- ✚ *Lemon Pepper Chicken w/ lemon butter*
- ✚ *Chicken Parmesan w/ Marinara*
- ✚ *Baked Salmon w/ Lemon Dill Cream*
- ✚ *Dijon Crusted Cod w/ Tomato & Lemon*
- ✚ *Roasted Pork Loin w/ Creole Sauce*
- ✚ *Pork Milanese w/ Arugula & Lemon*
- ✚ *Vegetarian Strudel w/ Pepper Cream*
- ✚ *Vegan Ravioli w/ Tri Color Tomato, Leeks & Vegetarian Broth*

Buffet Upgrades & Enhancements

Set Up

Decorative Chair Covers – additional \$4.00 per person

Bar Package

Upgrade to Call Brands – additional \$4.00 per person

Upgrade to Premium Brands – additional \$8.00 per person

Add one hour of bar service – additional \$30.00 per person

Stations

Pasta Station \$12.95 per person

Tri-Colored Tortellini, Penne Pasta, Campanelle Pasta, Bolognese, Marinara & Alfredo
Served with Garlic Knots and Parmesan Cheese

Chicken Stir Fry Station \$15.95 per person

Grilled Chicken, Assorted Stir Fry Vegetables & Sauces
Served with White Rice & Lo Mein Noodles

Carving

Carved Top Round of Beef \$395.00 (serves 50)

Served with Natural Au Jus, miniature Rolls and fresh Horseradish

Carved Tenderloin of Beef \$275.00 (serves 15 - 20)

Served with miniature Rolls Creamy Horseradish Sauce

Carved Prime Rib of Beef \$350.00 (serves 30)

Served with miniature Rolls and Spicy Mustard

Carved Breast of Turkey \$225.00 (serves 25)

Served with miniature Rolls and Cranberry Relish

Carved Smoked Glazed Ham \$200.00 (serves 30)

Served with miniature Rolls and Spicy Mustard

All Carving Stations require a minimum of one attendant

Pasta & Stir Fry Stations can be Attended or Self-Serve

\$100.00 per Attendant fee will be applied

Additional Hors D'oeuvres

Mediterranean Display

Grilled vegetables, olives, hummus and toasted pita points

Small - \$150.00 (25ppl)

Medium - \$250.00 (50ppl)

Large - \$375.00 (100ppl)

Bruschetta and Tapenade Display

Fresh tomato bruschetta, olive tapenade and garlic crostini

Small - \$100.00 (25ppl)

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(Price Below based on one order equal to 100 pieces)

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- ✚ *Vegetable Spring Rolls - \$195.00*
- ✚ *Chicken Potstickers \$225.00*
- ✚ *Spanakopita \$250.00*
- ✚ *Buffalo Wings with Bleu Cheese \$225.00*

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- ✚ *Miniature Beef on Weck \$295.00*
- ✚ *Raspberry and Brie in Phyllo \$295.00*
- ✚ *Miniature Crab Cakes \$295.00*
- ✚ *Chicken Satay \$295.00*
- ✚ *Scallops Wrapped in Bacon \$350.00*
- ✚ *Bacon Wrapped BBQ Shrimp \$350.00*
- ✚ *Iced Jumbo Shrimp Cocktail \$350.00*

Late Night Bites



Taco Bar

Taco beef & chicken, soft shells, hard shells, lettuce, cheese, tomato, sour cream

Tortilla chips, Salsa & Guacamole

\$9.00 per person

Buffalo Wings & Beef

Chicken Wings w/ celery, carrot & Blue cheese

Mini beef on weck

\$12.00 per person

Snack Attack

Assorted individual bags of chips, pretzels, popcorn & candy

\$6.00 per person

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Thank You