

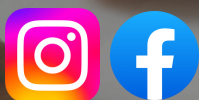


The Atrium at Rich's

2026 Wedding Menu

1 Robert Rich Way
Buffalo, New York 14213
716-878-8422

www.atriumatrichs.com



@TheAtriumAtRichs



Proudly Awarded the WeddingWire
Couples' Choice Award
12 Years Running • 2014-2025

Voted WNY's Best Caterer by Buffalo Spree Magazine

Memories in the Making

Choosing the right caterer is one of the biggest decisions you'll make for your event. The food should be exquisite, the venue breathtaking, and the staff attentive.

Rich's Catering & Special Events is a premier on & off premise catering and event planning service in Buffalo, NY. We cater weddings, rehearsal dinners, showers, brunch, corporate cocktail parties, galas, banquets, in-home parties, holiday events, graduations, picnics, or any special occasion you want to make memorable for you and your guests.

Our expansive menu and culinary flair are unrivaled in Buffalo, NY. We also specialize in customizing menus.

Our expert team pays attention to the latest trends in cuisine, technology, design and décor to offer you one-of-a-kind choices.

From house-made, hand-passed hors d'oeuvres and innovative entrees, to fashionable linens, spectacular lighting, and all your rental needs, Rich's Catering & Special Events will create the perfect touches to set your event apart.

Life's most special moments are meant to be experienced and savored, unrestricted by stress and worry. Leave the details to us. Go enjoy the moment.

Come experience our award-winning service for yourself!
(716) 878-8422

Frequently Asked Questions

How many guests is the maximum capacity?

We can host up to 350 guests for a wedding.

Where do guests park?

Parking is free! There is a large parking lot in front of the Atrium building. Overflow parking is available across Niagara Street in the large lot on the corner of West Ferry and Niagara Street.

If we have our ceremony on site where would we get married?

The ceremony can take place behind the fireplace or on the dance floor. If the ceremony is on the dance floor, the guests would be seated at their dinner tables during the ceremony. For ceremonies over 200 people, the ceremony would need to take place on the dance floor.

If we have our ceremony on site where can we take pictures during cocktail hour?

We will take care of escorting your guests to the cocktail area at that time and you will be able to have your photos taken by the fireplace. Due to the short time period, couples are unable to leave the property between the ceremony and dinner for photos. If you would like photos taken elsewhere, we suggest you plan to have your photos completed before the ceremony so you and your spouse can be on site at least 30 minutes prior to start time.

Is there a wedding suite available?

Yes, there is! We have a separate suite available for the wedding party to store belongings as well as enjoy light food and drinks before guests arrive.

What time can we arrive to get ready?

If your ceremony is on-site, any time after 11:00a.m. that day is fine to arrive as we will have the wedding suite ready for you at that time. For receptions only, you can arrive 1 hour prior to the start time.

I really want a backdrop, up lights, and specialty linen; can we bring that in ourselves?

All food, beverage, backdrops, up lights, linens and on-site coordination are exclusively provided by Rich's Catering & Special Events.

What does on-site coordination mean?

One of the greatest perks of having your wedding with us is that we handle everything! The team at Rich's will set up your place cards, favors, gift box, sign in book, and other wedding articles. They also take on all time management of the event for you. This ensures you are always on track and can truly enjoy every minute of your special day without having to worry about a thing.

How long does dinner take?

Typically, a salad, entrée, and dessert course can be completed in 50-60 minutes depending on how fast or slow the guests eat.

We see that two of the packages include a wedding cake. Is that just a basic generic cake?

Not at all! You will get to meet with the Executive Pastry Chef at Frost Artisan Bakery to design your custom cake and choose the flavors by scheduling a cake tasting. Please contact them at 716-878-8821.

How do I know if my DJ has all the necessary equipment to hook up to Rich's sound system? There are 2 DJs on our exclusive DJ list approved by Rich's Catering & Special Events to provide their services for any event held in the Atrium @ Rich's: Whirlin' Disc Sound and Toy Bros. Entertainment. These DJs have worked at the Atrium therefore have all the necessary equipment and are very familiar with our sound system. Your DJ must be from either Whirlin Disc or Toy Bros. **No exceptions will be made.**

How do I know if my band has all the necessary equipment to hook up to Rich's sound system?

All live bands must be preapproved by Rich's Catering & Special Events management. Once approved, Rich's will work with the band to ensure they know the necessary equipment required.

How many bars are there?

We staff 1 bartender per 100 guests. Typically, there is 1 double bar set up for weddings up to 150 guests and 2 separate bars for weddings with more than 150 guests during cocktail hour. During dinner service the bars must be closed. As soon as dinner service is finished, 1 bar will reopen for the remainder of the event.

Do you work with any hotels?

Yes, Rich's owns The Travel Team! They can help book you a room for yourself, as well as assist with hotel blocks for your wedding guests, if needed. For more information, please contact Andrea Harris at The Travel Team. Her contact information is 716-862-7675 or aharris@thetravelteam.com.

Sapphire Wedding Package

\$72.00 per person

The sapphire package includes wedding consultation, your wedding cake cut and served, champagne toast for the head table, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, **placement only** of your personal items- place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding. Minimum spending requirements are outlined on page 26 under "General Information".

4 Hour Open House Bar

No shots!

"Nothing good comes from doing shots!"

Smirnoff Vodka	Beefeater Gin	Seagram's 7 Whiskey	Cabernet Sauvignon
Smirnoff Citron	Bacardi Gold Rum	Famous Grouse Scotch	Assorted Mixers
Smirnoff Orange	Bacardi Silver Rum	Riesling & Chardonnay	Soda & Juices
Smirnoff Raspberry	Old Grand Dad Bourbon	Champagne	

Assorted Truly or White Claw Upgrade for \$2.50 per person

Assorted High Noon Upgrade for \$4.00 per person

Add Champagne Toast for \$3.50 per person

House Bottled Beer Upgrade for \$2.00 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite, Michelob Ultra

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner or Upgrade Your Bar Wines! See page 20 for more details.

Cheese Display {1 Hour} (GF)

Cheddar, Pepper Jack, Smoked Cheddar, Gouda, Swiss, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves

Add GF Crackers \$0.50 per person



Upgrade to Artisan Cheese Display for \$5.50 per person (GF)

Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves

Add GF Crackers \$0.50 per person



Add Charcuterie for \$7.00 per person (GF)

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo,

Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini

Add GF Crackers \$0.50 per person

Baked Brie

{Choose 1}

Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Apricot and Almond

Apricot Jam, Dried Apricots, Toasted Sliced Almonds, Rosemary, Honey, Crackers and Crostini

Salad Course

All salads and entrees can be made gluten free upon request unless specified otherwise

Fresh Baked Dinner Rolls & Butter

Upgrade to Specialty Breads for \$2.00 per person

House Salad

Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette

Entrée Course

Choose 3 Entrees & 1 Vegetarian

Chicken

Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc



Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus

Beef

Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce



Steak Frites

Grilled Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Fines Herb Demi Sauce

Fish

Crab Cakes

Smoked Tomato, Confit of Bell Pepper, Old Bay Fingerling Potatoes, Celeriac Remoulade, Pimentón Beurre Blanc

Vegetarian

Southwest Quinoa

Smoked Paprika Quinoa, Cumin Roasted Sweet Potato, Poblano, Bell Peppers, Grilled Scallion, Lime Cashew Crema, Crispy Shallots

Kid's Meal Package

10 & under

\$17.95 per child (in place of package price)

Salad, Chicken Fingers, French Fries, Dessert

Unlimited Soda Bar

Dessert Course

Serve or Station Client's Wedding Cake

Coffee Service

Coffee & Dessert Station

Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Cream, Sugar, Sugar Substitute

Emerald Wedding Package

\$92.00 per person

The emerald package includes wedding consultation, your wedding cake provided by Frost Artisan Bakery cut and served, champagne toast for all guests, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for the entire event, **placement only** of your personal items- place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding. **Minimum spending requirements are outlined on page 26 under "General Information".**

4 Hour Open Premium Bar Champagne Toast for All Guests

No shots!

"Nothing good comes from doing shots!"

Absolut Vodka	Captain Morgan Spiced Rum	Southern Comfort	Chardonnay & Riesling
Absolut Citron	Captain Morgan White Rum	Disaronno Amaretto	Cabernet Sauvignon
Absolut Mandarin	Jim Beam Bourbon	Peachtree Schnapps	Champagne
Absolut Raspberry	Canadian Club Whiskey	Bailey's Irish Cream	Mixers, Soda & Juices
Bombay Sapphire Gin	Dewar's Scotch	Kahlua	

Assorted Truly or White Claw Upgrade for \$2.50 per person

Assorted High Noon Upgrade for \$4.00 per person

House Bottled Beer Upgrade for \$2.00 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite, Michelob Ultra

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner or Upgrade Your Bar Wines! See page 20 for more details.

Cheese Display {1 Hour} (GF)

Cheddar, Pepper Jack, Smoked Cheddar, Gouda, Swiss, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves

Add GF Crackers \$0.50 per person



Upgrade to Artisan Cheese Display for \$5.50 per person (GF)

Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves

Add GF Crackers \$0.50 per person



Add Charcuterie for \$7.00 per person (GF)

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo,

Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini

Add GF Crackers \$0.50 per person

Baked Brie

{Choose 1}

Apricot and Almond

Apricot Jam, Dried Apricots, Toasted Sliced Almonds, Rosemary, Honey, Crackers and Crostini



Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese
Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini

❧
Caramelized Onion & Bacon
Roasted Garlic Boursin Sauce, Crackers and Crostini

❧
Stuffed Banana Pepper
Italian Sausage, Four Cheeses, Pomodoro Sauce, Crackers and Crostini

Passed Hors D'Oeuvres
{Choose 3}

Avocado Toast
Crushed Avocado, Maldon Salt, Crispy Shallot

❧
Bacon, Egg and Cheese
Grilled Cheese, Egg Yolk Cream, Bacon Jam

❧
Bacon Tomato Avocado Toast
Crushed Avocado, Crisp Bacon, Grape Tomato, Micro Basil

❧
Beef Wellington
Beef Tenderloin, Sherry Mushrooms, Dijon Aioli, Puff Pastry
Add \$1.00 per person

❧
Buffalo Chicken Croquette
Franks Hot Sauce Gelee, Crumbled Blue, Celery Leaves

❧
Cacio e Pepe Arancini
Carnaroli Rice, Pecorino Romano, Parmesan, Black Pepper,
Roasted Garlic Panna

❧
Cajun Shrimp
Butterflied Fried Shrimp, Andouille, Bell Pepper, Celery,
Onions, Pimento Cheese

❧
Cheddar Arancini
Bacon Jam

❧
Crab and Shrimp Poppers
Remoulade

❧
Goat Cheese Fritter
Tomato Jam, Basil

❧
Mini Beef on Weck
Slow Roasted Beef, Horseradish Aioli, Chives,
Caraway Sea Salt Roll

Mini Cocktail Franks en Croute
Everything Seasoning,
Duo of Sauces: Truffle Ketchup & Spicy Mustard

❧
Pastrami Reuben Arancini
Carnaroli Rice, Pastrami, Swiss Cheese, Caramelized
Sauerkraut, Caraway, Rye Bread Panko, Thousand Island,
Micro Radish

❧
Pulled Pork "Mini" Taco (GF)
Charred Corn Slaw, Avocado, Cilantro

❧
Roasted Vegetable Taco (GF)
Farm Stand Vegetables, Serrano Cream

❧
Sausage Stuffed Peppadews (GF)
Basil Boursin

❧
Smoked Salmon Avocado Toast
Crushed Avocado, Smoked Salmon, Everything Bagel Seasoning

❧
Spicy Thai Beef
Hoisin Beef, Chili, Pickled Shallot, Wonton Cup

❧
Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper

❧
The Cuban
Double Rubbed Pulled Pork, Shaved Ham,
Swiss, Dijonnaise, Fried Pickle

❧
Truffled Chicken Croquette
Panko, Tarragon Mustard Seed Aioli

❧
White Truffle Arancini
Fried Shiitake, Truffle Béchamel

Salad Course

All salads and entrees can be made GF upon request unless specified otherwise

Fresh Baked Dinner Rolls & Butter Included
Upgrade to Specialty Breads for \$2.00 per person

{Choose 1}

House Salad

Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette



Arugula and Fennel

Baby Arugula, Shaved Fennel, Fried Shallots, Cured Egg Yolk, Lemon Vinaigrette



Classic Caesar

Romaine, Garlic Olive Oil Croutons, Shaved Parmesan Romano Asiago Cheese, Caesar Dressing



Classic Iceberg

Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives



Baby Lettuce Salad

Dried Cherries, Toasted Almonds, Goat Cheese, Balsamic Vinaigrette

Entrée Course

Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus



Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc



Chicken and Utica Greens

*Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers,
Garlic, Prosciutto, Oreganato Parmesan Crumble, Beurre Blanc*



Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie



Chicken Scarpariello

Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie



Burrata Chicken Parmesan (No GF Available)

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Ratatouille, Tomato Coulis, Basil

Beef

Steak Frites

Grilled Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Fines Herb Demi Sauce



Filet of Sirloin

Fingerling Potatoes, Roasted Asparagus and Baby Carrots, Sauce Diable (Tarragon Mustard Sauce)



Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce



Steak Au Poivre

Filet of Sirloin, Potato Puree, Roasted Asparagus, Green Peppercorn Brandy Sauce

Fish / Seafood

Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata



Blue Crab Encrusted Seabass

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc



Crab Cakes

Smoked Tomato, Confit of Bell Pepper, Old Bay Fingerling Potatoes, Celeriac Remoulade, Pimentón Beurre Blanc

Duo

Filet of Sirloin and French Chicken

Fines Herb Potato Puree, Seasonal Vegetables, Bordelaise Sauce, Chives

Add \$5.00 per person



Filet and Crab Cake

Potato Puree, Roasted Asparagus, Old Bay Buerre Blanc

Vegetarian

Roasted Vegetables

Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo, Za'atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese



Butternut Squash Mushroom Rollatini

Zucchini, Butternut Squash and Shiitake Mushroom Risotto, Roasted Oyster Mushrooms, Sage Pistou



Buffalo Cauliflower Rollatini

Zucchini, Cheddar Cheese Rollatini, Roasted Cauliflower, Buffalo Sauce, Fresh Celery and Herb Salad



Southwest Quinoa

Smoked Paprika Quinoa, Cumin Roasted Sweet Potato, Poblano, Bell Peppers, Grilled Scallion, Lime Cashew Crema, Crispy Shallots



Sundried Tomato and Leek Rollatini

Zucchini, Sundried Tomato and Leek Risotto, Roasted Cauliflower, Lemon, Caper, Parsley, Tomato Coulis

Kid's Meal Package

10 & under

\$17.95 per child (in place of package price)
Salad, Chicken Fingers, French Fries, Dessert,
Unlimited Soda Bar

Dessert Course

Wedding Cake provided by Frost Artisan Bakery
Please call them at 716-878-8821

Coffee Service

Coffee & Dessert Station

Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies, & Brownies

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Custom Dessert Tables Available! Contact Frost Artisan Bakery 716-878-8821

Diamond Wedding Package

\$110.00 per person

The diamond package includes wedding consultation, your wedding cake provided by Frost Artisan Bakery cut and served, champagne toast for all guests, secure parking for all guests, state of the art light and sound capabilities, white glove service, bistro tables for cocktail hour, white or ivory linens, white or ivory napkins, mirror tiles, votive candles, cake table, registration table, gift table, wedding suite with complimentary beverages and hors d'oeuvres, a safe to secure wedding cards, elegantly designed food displays, wedding timeline management, on-site event manager for entire event, placement only of your personal items- place cards, toasting glasses, cake knife set, restroom amenities baskets, sign in book, gift box, and favors along with pack up service at the end of the wedding. **Minimum spending requirements are outlined on page 26 under "General Information".**

4 Hour Ultra-Premium Bar Champagne Toast for All Guests

No shots!

"Nothing good comes from doing shots!"

Grey Goose Vodka	Captain Morgan Spiced Rum	Southern Comfort	Chardonnay & Riesling
Grey Goose Citron	Captain Morgan White Rum	Disaronno Amaretto	Cabernet Sauvignon
Grey Goose L'Orange	Woodford Reserve Bourbon	Peachtree Schnapps	Champagne
Grey Goose Strawberry	Crown Royal Whiskey	Bailey's Irish Cream	Mixers, Soda & Juices
Hendricks Gin	Johnny Walker Red Scotch	Kahlua	

Assorted Truly or White Claw Upgrade for \$2.50 per person

Assorted High Noon Upgrade for \$4.00 per person

House Bottled Beer Upgrade for \$2.00 per person

Choose 3 – Labatt, Labatt Blue Light, Budweiser, Bud Lite, Coors Lite, Miller Lite, Michelob Ultra

Premium Bottle Beer Upgrade for \$4.00 per person

Choose 3 - Samuel Adams, Heineken, Corona, Yuengling

Add Wine with Dinner or Upgrade Your Bar Wines! See page 20 for more details.

Cheese Display {1 Hour} (GF)

Cheddar, Pepper Jack, Smoked Cheddar, Gouda, Swiss, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves

Add GF Crackers \$0.50 per person



Upgrade to Artisan Cheese Display for \$5.50 per person (GF)

Artisanal Cheeses, Grapes, Dried Fruit, Nuts, Jams, Crackers and Preserves

Add GF Crackers \$0.50 per person



Add Charcuterie for \$7.00 per person (GF)

Soppressata, Capicola, Prosciutto, Tuscan Ham, Spanish Chorizo,

Assorted Olives, Baby Brie, Grapes, Dried Fruit, Crackers and Grissini

Add GF Crackers \$0.50 per person

Baked Brie

{Choose 1}

Apricot and Almond

Apricot Jam, Dried Apricots, Toasted Sliced Almonds, Rosemary, Honey, Crackers and Crostini



Beef on Weck

Braised Pulled Beef Short Rib, Caraway Sea Salt Crust, Horseradish Soubise, Demi-Glace, Crackers and Crostini



Buffalo Chicken

Pulled Chicken, Cheddar Cheese, Frank's Hot Sauce, Blue Cheese, Chives, Crackers and Crostini



Caprese

Basil Pesto, Mozzarella, Tomato Basil Salad, Parmesan Frico, Alfredo Sauce, Crackers and Crostini



Caramelized Onion & Bacon

Roasted Garlic Boursin Sauce, Crackers and Crostini



Stuffed Banana Pepper

Italian Sausage, Four Cheeses, Pomodoro Sauce, Crackers and Crostini

Passed Hors D 'Oeuvres

{Choose 3}

Ahi Tuna Nacho

*Seared Ahi Tuna, Sriracha Aioli, Sesame, Scallion,
Wonton Chip, Unagi Sauce, Wasabi Peas*



American Cheeseburger Tart

*American Cheese, Lettuce, Tomato, Onion, Pickles,
Ketchup, Mayonnaise, Pate Brisée*



Asparagus and Truffle

*Poached Asparagus, Egg Yolk Confit,
Black Truffle Vinaigrette, Phyllo Cup*



Avocado Toast

Crushed Avocado, Maldon Salt, Crispy Shallot



Bacon, Egg and Cheese

Grilled Cheese, Egg Yolk Cream, Bacon Jam



Bacon Tomato Avocado Toast

*Crushed Avocado, Crisp Bacon, Grape Tomato,
Micro Basil*



Beef Birria Croquette

Short Rib, Consommé Gelee, Cotija



Beef Wellington

*Beef Tenderloin, Sherry Mushrooms, Dijon Aioli,
Puff Pastry*



Buffalo Chicken Croquette

Frank's Hot Sauce Gelee, Crumbled Blue, Celery Leaves



Cacio e Pepe Arancini

*Carnaroli Rice, Pecorino Romano, Parmesan,
Black Pepper, Roasted Garlic Panna*



Cajun Shrimp

*Butterflied Fried Shrimp, Andouille,
Bell Pepper, Celery, Onions, Pimento Cheese*

Carne Asada Steak Taco (GF)

*Smoked Cheddar, Pimentón Oil, Scallion,
Caramelized Onion, Avocado Cream, Corn Shell*



Cheddar Arancini

Bacon Jam



Crab and Shrimp Poppers

Remoulade



Cumin Pork Belly Skewer (GF)

Salsa Verde, Cotija Cheese



Goat Cheese Fritter

Tomato Jam, Basil



Grilled Jumbo Prawns (GF)

Wrapped in Applewood Smoked Bacon



Mini Beef on Weck

*Slow Roasted Beef, Horseradish Aioli, Chives,
Caraway Sea Salt Roll*



Mini Cocktail Franks en Croute

Everything Seasoning,

Duo of Sauces: Truffle Ketchup & Spicy Mustard



Pastrami Reuben Arancini

*Carnaroli Rice, Pastrami, Swiss Cheese,
Caramelized Sauerkraut, Caraway, Rye Bread Panko,
Thousand Island, Micro Radish*



Pulled Pork "Mini" Taco (GF)

Charred Corn Slaw, Avocado, Cilantro



Roasted Vegetable Taco (GF)

Farm Stand Vegetables, Serrano Cream

Sausage Stuffed Peppadews (GF)
Basil Boursin
 ❧
 Shrimp Brioche
Brioche Crostini, Dill, Lemon, Crème Fraiche
Add Tobiko Caviar \$1.00
 ❧
 Shrimp Taco (GF)
Poached Shrimp, Slaw, Cilantro Lime Aioli, Corn Tortilla
 ❧
 Smoked Salmon Avocado Toast
Crushed Avocado, Smoked Salmon,
Everything Bagel Seasoning
 ❧
 Spicy Thai Beef
Hoisin Beef, Chili, Pickled Shallot, Wonton Cup

Spinach and Artichoke
Gruyere, Phyllo Cup
 ❧
 Stuffed Banana Pepper Arancini
Tomato Sauce, Fried Banana Pepper
 ❧
 The Cuban
Double Rubbed Pulled Pork, Shaved Ham,
Swiss Dijonnaise, Fried Pickle
 ❧
 Truffled Chicken Croquette
Panko, Tarragon Mustard Seed Aioli
 ❧
 White Truffle Arancini
Carnaroli Rice, Parmesan, Fried Shiitake,
Truffle Béchamel

Salad Course

All salads and entrees can be made GF upon request unless specified otherwise

Fresh Baked Dinner Rolls & Butter
 Upgrade to Specialty Breads for \$2.00 per person

{Choose 1}

House Salad

Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette

❧

Arugula and Fennel

Baby Arugula, Shaved Fennel, Fried Shallots, Cured Egg Yolk, Lemon Vinaigrette

❧

Baby Lettuce Salad

Dried Cherries, Toasted Almonds, Goat Cheese, Balsamic Vinaigrette

❧

Classic Iceberg

Buttermilk Blue Cheese Dressing, Bacon, Tomato Concasse, Pickled Red Onion, Chives

❧

Classic Caesar

Romaine, Garlic Olive Oil Croutons, Shaved Parmesan Romano Asiago Cheese, Caesar Dressing

❧

Tomato Basil Burrata

Baby Arugula, Burrata Mozzarella, Balsamic Marinated Tomatoes, Baguette Crostini, Basil Green Goddess Dressing

Entrée Course

Choose 3 Entrees & 1 Vegetarian OR Choose 1 Duo Entrée & 1 Vegetarian

Chicken

Pan Roasted Breast of Chicken

Black Pepper and Olive Oil Potato Puree, Roasted Asparagus, Whole Grain Mustard Jus



Frenched Chicken

Fingerling Potatoes, Fennel, Sweet Onion, Mushroom, Garlic, Fennel Salad, Lemon Beurre Blanc



Chicken and Utica Greens

*Pan Seared Chicken Breast, Escarole, Pickled Cherry Peppers,
Garlic, Prosciutto, Oreganato Parmesan Crumble, Beurre Blanc*



Honey Lemon Lavender Chicken

Roasted Fingerling Potatoes, Asparagus, Chicken Jus Lie



Chicken Scarpariello

Rosemary Potatoes, Sweet Italian Sausage, Confit of Peppers, Tomatoes, Garlic, White Wine Chicken Jus Lie



Burrata Chicken Parmesan (No GF Available)

Buttermilk Roasted Garlic Brined, Panko Parmesan, Burrata, Ratatouille, Tomato Coulis, Basil

Beef

Grilled Filet of Sirloin

Roasted Garlic Potato Puree, Roasted Vegetables, Bordelaise Demi Sauce



Steak Frites

Grilled Filet of Sirloin, Crispy Potato Pont Neuf, Haricot Verts, Fines Herb Demi Sauce



Steak Au Poivre

Filet of Sirloin, Potato Puree, Roasted Asparagus, Green Peppercorn Brandy Sauce



Beef Bourguignon

*Pinot Noir Braised Short Rib of Beef, Carrots, Red Pearl Onion,
Cremini Mushroom, Bacon Lardon, Yukon Gold Potato Puree*



Filet of Sirloin

Fingerling Potatoes, Roasted Asparagus and Baby Carrots, Sauce Diable (Tarragon Mustard Sauce)

Fish / Seafood

Grilled Bacon Wrapped Jumbo Prawns
Lemon Risotto Zucchini Rollatini, Sauce Vierge



Crab Cakes

Smoked Tomato, Confit of Bell Pepper, Old Bay Fingerling Potatoes, Celeriac Remoulade, Pimentón Beurre Blanc



Pan Seared Faroe Island Salmon

Fingerling Potato, Shaved Fennel, Red Bell Pepper, Scallion, Citrus Beurre Blanc, Fried Caper Gremolata



Blue Crab Encrusted Seabass

Tomato Saffron Rice, Roasted Red Peppers, Asparagus, Scallion, Pimentón Beurre Blanc

Duo

Pan Seared Filet of Sirloin and Jumbo Prawn

Roasted Garlic Potato Puree, Green Beans, Smoked Almond Romanesco, Scallion



Filet and Crab Cake

Potato Puree, Roasted Asparagus, Old Bay Beurre Blanc



Filet of Sirloin and French Chicken

Fines Herb Potato Puree, Seasonal Vegetables, Bordelaise Sauce, Chives

Vegetarian

King Oyster Mushroom

Seared King Oyster Mushrooms, Potato Puree, Caramelized Onion, Wilted Greens, Crispy Oyster Mushrooms, Mushroom

Demi Sauce



Roasted Vegetables

Cauliflower Steak, Broccoli, Carrots, Brussel Sprouts, Roasted Garbanzo,

Za'atar, Dill, Parsley, Red Wine Shallots, Olive Oil, Feta Cheese



Butternut Squash Mushroom Rollatini

Zucchini, Butternut Squash and Shiitake Mushroom Risotto, Roasted Oyster Mushrooms, Sage Pistou



Rollatini Milanese

Zucchini, Risotto alla Milanese, Roasted Baby Carrots, Tomato Braised King Oyster Mushrooms, Swiss Chard, Crispy Shallots



Buffalo Cauliflower Rollatini

Zucchini, Cheddar Cheese Rollatini, Roasted Cauliflower, Buffalo Sauce, Fresh Celery and Herb Salad



Southwest Quinoa

Smoked Paprika Quinoa, Cumin Roasted Sweet Potato, Poblano, Bell Peppers, Grilled Scallion, Lime Cashew Crema, Crispy

Shallots



Sundried Tomato and Leek Rollatini

Zucchini, Sundried Tomato and Leek Risotto, Roasted Cauliflower, Lemon, Caper, Parsley, Tomato Coulis

Kid's Meal Package

10 & under

\$17.95 per child (in place of package price)
Salad, Chicken Fingers, French Fries, Dessert,
Unlimited Soda Bar

Dessert Course

Wedding Cake provided by Frost Artisan Bakery
Please call them at 716-878-8821

Coffee Service

Dessert Assortment & Coffee Bar

*Chocolate Chip Cookies, Sugar Cookies, White Chocolate Macadamia Nut Cookies,
Brownies*

Assorted Specialty Mini Dessert Bars

*House-Made Lemon Bars, Raspberry Almond Streusel, Chocolate Pecan Bars,
Cherry Berry Streusel, Seasonal Cheesecake Squares*

Regular Coffee, Decaf Coffee, Tea

Flavored Syrups, Whipped Topping, Creamer, Sugar, Sugar Substitute

Custom Dessert Tables Available! Contact Frost Artisan Bakery 716-878-8821

Late Night Stations

Artisan Pizza and Wings

Artisan Pizza Dough, House Made Pomodoro Sauce, Mozzarella Cheese &

1 Specialty Pizza {Choose 1 Meat & 1 Vegetable}

Medium Buffalo Wings (3 per person)

\$12.00 per person



Chip Bar

House Made Potato Chips, Fresh Fried Tortilla Chips, Caramelized Onion Dip, Chipotle Queso, Roasted Tomato Salsa,

Buffalo Chicken Dip

\$6.00 per person



Cotton Candy

2 Flavors of Cotton Candy spun in front of guests!

\$3.50 per person

\$100 attendant fee



Create Your Own French Fry Bar

\$11.00 per person

Cheese Sauce, Gravy

{Choose 2}

Waffle Fries

Sweet Potato Fries

Classic Fries

Tator Tots

{Choose 1}

Pulled Pork

Smoked Brisket

Bacon

Toppings {Choose 5}

Cheese Curds, Cheddar Cheese, Ketchup, Ranch, Sriracha Ketchup, Blue Cheese Dressing, Pickled Jalapenos,

Black Olives, Scallion, Sautéed Peppers and Onions, BBQ Sauce, Franks Hot Sauce, Malt Vinegar Aioli,

Honey, Hot Honey, Cinnamon Sugar, Cream Cheese Glaze

Add Chili \$3.00 per person



Donuts

36 assorted whole ring donuts, donut holes (1.5 per person)

\$7.00 per person

Add Decorative Donut Wall \$75.00



Ice Cream Sundae Bar

*2 Ice Cream Flavors, Chocolate Sauce, Warm Strawberry Sauce,
Caramel Sauce, Whipped Topping, Your Choice of 5 Assorted Toppings*

\$10.00 per person

\$100 attendant fee



Mini Chicken Finger Subs

Medium Sauce with Blue Cheese and Frank's Red Hot Sauce on the side

\$6.00 per person



Late Night Stations

Nacho/Taco Bar

Choose 1 - Ground Beef or Grilled Chicken Strips

Tortilla Chips, Flour Tortillas,

Lettuce, Tomato, Shredded Cheese, Onions, Salsa, Cheese Sauce, Olives, Jalapenos, Guacamole, Sour Cream

\$11.00 per person



Pizza Logs, Jalapeno Poppers, Mozzarella Sticks

Marinara Sauce, Ranch

\$6.50 per person



Pretzels and Cheese

Fresh Baked Soft Pretzels, Mustard, Beer Cheese Sauce

\$5.00 per person



Sliders & Chips

Bacon Cheeseburger Sliders, Buffalo Chicken Sliders, House Made Potato Chips

\$9.00 per person



S'mores Bar

Graham Crackers, Marshmallows, Milk Chocolate Bars, Dark Chocolate Bars,

Fluff, Peanut Butter Cups, Fudge Strip Cookies, Bananas, Nutella

\$8.00 per person



Snow Cones

5 Assorted Flavored Syrups

\$4.50 per person

\$100 attendant fee

Boozy Snow Cone Upgrade \$4.00 per person



Walk Around Tacos

Individual Bags of Doritos & Fritos With Toppings of Ground Beef,

Shredded Cheese, Shredded Lettuce, Salsa, Sour Cream

\$8.00 per person

Upgraded Wine List

Whites	<i>Upgraded Wines (per person)</i>	<i>Dinner Service (per bottle)</i>
<i>œ Vista Point Chardonnay</i>	Included	\$18.00
<i>œ William Hill Chardonnay</i>	\$4.50	\$24.00
<i>œ St Francis Chardonnay</i>	\$6.50	\$36.00
<i>œ Ruffino Pinot Grigio</i>	\$4.50	\$24.00
<i>œ Santa Margherita Pinot Grigio</i>	\$7.00	\$40.00
<i>œ Chateau Les Reuilles Sauvignon Blanc</i>	\$4.00	\$21.00
<i>œ Kim Crawford Sauvignon Blanc</i>	\$5.50	\$28.00

Reds

<i>œ Vista Point Cabernet Sauvignon</i>	Included	\$18.00
<i>œ Josh Cabernet Sauvignon</i>	\$4.50	\$24.00
<i>œ Justin Cabernet Sauvignon</i>	\$8.00	\$40.00
<i>œ Mirassou Pinot Noir</i>	\$4.00	\$22.00
<i>œ Le Crema Pinot Noir</i>	\$5.50	\$30.00
<i>œ Meiomi Pinot Noir</i>	\$7.00	\$38.00
<i>œ Cecchi Sangiovese</i>	\$4.50	\$24.00
<i>œ Rocca Delle Macie Chianti Classico</i>	\$6.50	\$36.00

Chateau Chardonnay & Cabernet Sauvignon with Personalized Wine Label - \$22/bottle

Upgraded Champagnes

Mionetto Prosecco
\$4.75 per person

Mumm Napa Brut Prestige
\$6.50 per person

Veuve Clicquot Brut
\$14.00 per person

If there is another wine or champagne you'd be interested in, please let us know & we'll see if we can get it from our wine provider!

Event Enhancements

Lighting Upgrades

- ✂ LED Up-lighting—\$25 per light (minimum of 2 lights)
- ✂ Uplights in 5 large Atrium Trees—\$500
- ✂ Firefly Lighting Effect in Atrium Trees—\$400
- ✂ String Lights Hung from Ceiling—\$500
- ✂ Letter Projection over the Fireplace—starting at \$200
- ✂ Neon Signs (options available)—starting at \$25

Draping & Backdrops

- ✂ Sheer Ceremony Draping—\$1,000
- ✂ Gray Draped Entrance Way—\$1,000
- ✂ Sheer Draped Entrance Way—\$800
- ✂ Ceiling Draping—\$1,000
- ✂ Sheer Draping in Front of Conference Rooms—\$1,000
- ✂ Living Wall Backdrop—\$500
- ✂ White Flower Wall Backdrop—\$500
- ✂ Gold, Silver or Black Shimmer Wall Backdrop—\$300 (for an 8'x8')
- ✂ Fabric Backdrops—starting at \$500 (for an 8'x8')
- ✂ Ceremony Arch —\$50
 - Gold, Silver, or Black Circle Arch
 - Gold, Silver, or Black Heptagon Arch
 - Wood Heptagon Arch
 - Wood Triangle
- ✂ Add White Silk Flower Arrangements to Ceremony Arch—\$30 each

Linen & Place Settings

- ✂ Choose from a vast assortment of linen colors & patterns that will add a noticeable elegance to your table—priced upon request
- ✂ Gold, Silver, Ivory, or Rose Gold Sequin Accent Linens—\$50 each
- ✂ Gold, Silver, or Rose Gold Sequin Table Runners—\$5.00 each
- ✂ Table Bunting—\$100 for head table
- ✂ Gold, Silver, Black, Purple, or Rose Gold Round Chargers—\$1.50 each
- ✂ Light Wood, Dark Wood, or Grey Wood Chargers—\$2.00 each
- ✂ Silver or Gold Ornate Chargers—\$2.50 each
- ✂ Clear Charger with Gold Trim—\$2.50 each
- ✂ Gold Wire Placemats—\$2.00 each
- ✂ Gold Starburst Charger—\$3.00 each
- ✂ Clear Beaded or Clear Gold Beaded Charger—\$3.00 each
- ✂ Silver Rhinestone Charger—\$5.00 each
- ✂ Gold or Silver Rhinestone Wrap Napkin Ring—\$2.00 each
- ✂ Upgraded Table Numbers—\$5.00 each
- ✂ White, Black, or Ivory Chair Cushion Covers—\$2.00 each

Event Enhancements

Centerpieces & Centerpiece Enhancements

- ✂ Black Taper Candle Holder Trio with LED Taper Candles—\$15 each
- ✂ Silver Lantern with LED Pillar Candles or Firefly Lights—\$30 each
- ✂ Gold Candle Holders Trio (includes candles)—\$30 each
- ✂ Gold Terrarium Trio—\$25 each
 - ✂ Add Firefly Lights or White Silk Rose—\$5 each trio
- ✂ Silver or Gold Mercury Glass Votives—\$0.50 each
- ✂ Tall Gold or Silver Mercury Glass Vase—\$10 each
 - ✂ Add Firefly Lights—\$5 each
- ✂ Gold or Silver 8 Arm Candelabras with LED Taper Candles —\$45 each
- ✂ 24in Black Centerpiece Stand—\$10 each
- ✂ White Beaded Wax Candle Trio in Glass—\$25 each
- ✂ Acrylic Stands—\$15 each
- ✂ Floating Candle Trio—\$30 each
- ✂ Elevated Mirrors—\$10 each
- ✂ Black Lantern with LED Pillar Candle or Firefly Lights—\$15 each

Food & Beverage

- ✂ Custom Menu Cards—starting at \$1.00 each
- ✂ Boxwood Beverage Walls (4 available)— \$200 per wall
 - plus cost of beverage
- ✂ Champagne Cart (1 available)—\$200
 - Plus \$3.50 per person for Champagne
- ✂ Custom Edible Favor—starting at \$3.50 each
- ✂ Custom Dessert or Late-Night Treat Bag—\$1.00 each
- ✂ Black or Gold Rod Iron Display Shelves—\$50 each

Special Effects

- ✂ Confetti Cannons—starting at \$500
- ✂ Indoor Fireworks—starting at \$500
- ✂ Red Carpet (35' long)—\$200
- ✂ Custom Light Up Letters—priced per event basis
- ✂ Gold Stanchion with Red Ropes—\$15 each stanchion, \$5 each rope
- ✂ Gold, Silver or Natural Wood Mr. & Mrs. Sign—\$10.00

Event Enhancements

Additional Services

- ✂ Coat Check Service—\$200 per attendant (1 attendant per 100 guests)
- ✂ Cards & Gift Signage—\$10
- ✂ Clear Acrylic or Black Acrylic Card Box—\$25
- ✂ Restroom Amenity Tray—\$50 each
- ✂ Valet—priced per event basis
- ✂ Ceremony Fee (includes rehearsal, set up & coordinator)—\$1,000
- ✂ Gold or Black Personalized Welcome Stand Mirror—\$60
- ✂ Wood Sweetheart Table with 2 Chairs & Bench—\$150
- ✂ Lounge Furniture
 - Sapphire Blue or Black Velvet Tufted Couch—\$225 each
 - Sapphire Blue or Black Velvet Tufted Love Seat—\$175 each
 - Black Velvet Tufted Lounge Chair—\$100 each
 - Silver & Glass Geometric Coffee Table—\$60 each
 - Silver & Glass Geometric End Table—\$40 each
 - Black Rod Iron & Glass Nesting Coffee Table—\$60 each
 - Black Rod Iron & Glass End Table—\$40 each
 - Battery Operated LED Black End Table Lamps—\$10 each
 - White Cozy Faux Fur Throw Blanket—\$10 each
 - Custom Square Accent Pillows—\$25 each
- ✂ Yard Games
 - Corn Hole, Kan Jam, or Ladder Golf—\$25.00 each
 - Basketball—\$75.00

Our expert event designers can fulfill any request! Just ask!



CATERING &
SPECIAL EVENTS

Customer Testimonials

Lexi

Wedding of my dreams

We recently had the pleasure of having our wedding at Rich's and we couldn't have asked for a more perfect experience. From start to finish, everything was absolutely flawless. I worked with Maureen the event coordinator and she was awesome. She always answered my questions in a timely matter and always made sure we were happy.

The venue itself is stunning. Every detail was thoughtfully designed, and the ambiance was magical. It truly felt like a dream come true. We brought in our own decorations and the venue staff placed it in the exact places I wanted it and it all looked perfect.

The food was out of this world. We opted for a plated dinner. Usually wedding food gets bad reviews but our guests were raving about the food. The chef and catering staff clearly take great pride in their work.

The service was top-notch. The team at Rich's went above and beyond to ensure that everything ran smoothly. The staff was attentive, professional, and incredibly accommodating throughout the entire event, making us feel like VIPs. We had multiple people from the staff come up to me and my husband and made sure we had a drink in our hand. They even packed away all our decor and stuff we had left behind in the bridal suite and had it ready for us the next day.

Overall, we couldn't be happier with our choice. If you're looking for a venue that offers exceptional food, amazing service, and a truly beautiful setting, look no further than Rich's. It was the perfect place for our special day! We have been getting non-stop texts and calls about how amazing our wedding was.

Jennifer

Just Spectacular!

We had our wedding at Rich's Atrium on 10.19.24. We were so amazed by the service that we received. From the beginning, Maureen was so kind, responsive, and genuinely seemed like she wanted us to book with her (You do not always feel that way on tours). It was an easy decision to pick the Atrium. Leading up to the wedding, we felt confident with her and had little stress since everything was always covered. Day of, Maureen, Therese, and their whole staff were extremely professional and courteous. I did not have less than half a drink in my hand the whole evening. They were constantly checking on us and making sure we were good. The food was fantastic. I am in the industry, so I am a bit picky when it comes to event food and it was delicious. We got a lot of compliments on the food and venue throughout the evening. I had some guests come and say that it was the best wedding they have ever been to. This is a testament to Maureen and her amazing team.

Victoria

The perfect wedding venue

Working with Rich's for our wedding was simply amazing. Working with Maureen was fantastic from going through all the details of the day to answering all my random questions to making sure the big day went off without a hitch, Maureen and Therese were simply wonderful! The venue is beautiful and the food is fantastic! If we were to do it all again, we'd choose Rich's in a heartbeat.

Michele**Have your wedding here**

If I could leave a 10 star review, I would! My husband and I recently had both our ceremony and reception at Rich's Atrium and they were absolutely wonderful every step of the way. This venue places you with an event coordinator who maintains contact from day of booking through to the ceremony/reception itself! Maureen, our wedding coordinator, was always responsive, receptive to questioning, and fully coordinated day-of timeline in addition to all day-of decoration/organization with all vendors to make sure everything works well and looks beautiful. I can't thank Maureen enough for her help, and also, for how beautiful everything turned out!! Every guest had a great time, even the food was amazing! I have absolutely no complaints. Highly recommend this venue!!

Kelsey**The BEST all in one venue!**

Rich's is the absolute best!! It is hard to compare to anywhere else, we knew it was our venue from our first visit! It is hard to put how impressed we were into words!

From the very beginning Maureen and her staff were so welcoming and were so easy to communicate with! Our first venue meeting was supposed to happen in the winter, but when a blizzard hit Buffalo, Maureen was comforting and quickly worked with us to reschedule a time that worked for everyone!

Once the weather cleared up, we got a tour and met with Maureen. She spent hours with us as we asked questions and looked through photos of different ideas of how the space could look and different options they provide! Rich's has everything on site! An incredible caterer- we heard from everyone how great the food was days later, a wonderful bakery, beautiful centerpieces, table settings and linens, a safe and secure wedding party space/bridal and groom suites--options to keep them together or two separate spaces if you choose to do a ceremony there! They have a ceremony space too!! They have a safe and secure parking lot that is easy to get into, and a secure room to keep all of your personalized items safe before and after your big day. They have it ALL! Not only do they have it all there, the staffing is unmatched! The entire night they handled everything! We were so relaxed and could have so much fun! We were never asked anything besides "Can I get you anything?" or "Is there anything you need?". They know exactly how to do things, when to do things, and what to do during any moment! Rich's also provided a local hotel liaison to help coordinate any room blocks or hotel stays for the weekend! The amount of support and professionalism shown by Rich's staff is incredible. They truly made the whole process seamless!

Maureen worked with us through the whole process, she answered our late night emails from 2 years out to 2 days out with a kind, comforting and professional tone. She had excellent recommendations for other vendors. She was truly wonderful and exceeded all expectations! We could not have been more grateful that she was with us on our special day!

The food, the space, the ambiance, Rich's is phenomenal! We had the most PERFECT day all because of Rich's incredible staff and venue! We would choose Rich's again and again and again!!

Katie**Outstanding! So helpful!**

Rich's catering went above and beyond making our wedding day perfect. They were there with us every step of the way and were always quick to answer any questions we had. They were attentive all night to not only us but our guest and the staff were the kindest people we've ever met. I would recommend having your wedding here without a doubt. We worked with Maureen but all of the staff and catering managers are wonderful. The food was amazing and even a week after the wedding our guest are still reaching out about how fantastic everything was. If we could do it all again we wouldn't change a thing!

For more reviews of our venue and food, please visit our page on [WeddingWire.com](https://www.weddingwire.com)

General Information

Deposits:

Rich's Catering & Special Events requires a non-refundable \$1,000 Initial deposit to secure a date, a 2nd non-refundable deposit of 15% of the *estimated* balance is due 12 months prior to the event date, and a 3rd non-refundable deposit of 25% of the *estimated* balance is due 6 months prior to the event date. The exact prices for our packages will be released in January of the year the event takes place.

The deposits will be applied towards your final bill at full value. In the unlikely event you must cancel or change your date, all deposits are specific to the date requested and non-refundable. No exceptions will be made.

Billing:

A credit card is acceptable for the initial deposit only. All other deposits must be paid by cash, a money order, a bank certified check, or personal check. Personal checks are only accepted until 2 months prior to your event date. Final payment for all functions is due 72 hours prior to your event date and must be paid by cash, certified check, or money order. **Credit cards or personal checks will not be accepted for final payment. No exceptions will be given regarding billing.** Fifth-hour bar extensions will be \$5.00 per person based on the final count.

Guarantees:

A guaranteed number of guests to be served is required by Rich's Catering & Special Events at least 10 days prior to your function. In the event no guarantee is received, the expected number of guests as listed on the original contract will be applied.

Minimum spending requirements on food and beverage will apply before an 8.75% sales tax and 20% administrative fee are added:

- ☞ Mondays—Thursdays \$5,000 {all menus must be approved by management}
- ☞ Fridays & Sundays \$13,000
- ☞ Saturdays \$15,000
- ☞ Holidays & Holiday Weekends minimum spending requirement determined on a per event basis

Atrium Room Rental Fee:

- ☞ Mondays—Thursdays \$500 {not including weddings and galas}
- ☞ Fridays & Sundays \$1,500
- ☞ Saturdays \$2,000
- ☞ Gala Room Rental \$2,000
- ☞ Holidays & Holiday Weekends rental fee determined on a per event basis

Security:

Rich's Catering & Special Events cannot assume liability for damage to the premises caused by you or your guests will be your responsibility and will be due upon Rich's Catering's proper assessment of damages. Rich's Catering is not responsible for lost, damaged, or stolen property, prior to, during or following your wedding, meeting or banquet. Rich's Catering & Special Events is not responsible for any accident or incident occurring in a restricted area.

Venue Rules & Restrictions:

- All food, beverage, linens, up lighting, backdrops, and rentals must be exclusively provided by Rich's Catering & Special Events.
- The ONLY 2 Exclusive DJ Companies to provide their services to any event held in The Atrium @ Rich's are Toy Bros. Entertainment & Whirlin Disc Sound. You are REQUIRED to hire a DJ from one of the 2 companies.
- All live bands must be pre-approved by Rich's Catering & Special Events management.
- Helium balloons are not permitted.
- Any REAL floral items left in the venue at the end of your event will be immediately discarded.

No exceptions will be made in regard to the above restrictions.

Miscellaneous:

An 8.75% sales tax & 20% administrative fee will be added to all charges. Menu offering and pricing are subject to change without notice. No food or beverage shall be brought into or removed from the property without the permission of management. We request that you comply with the contracted time schedule, as there may be a function before or after your event. Anyone consuming alcoholic beverages must be 21 years of age or older. Shots are not permitted. No exceptions. We cannot remove the cost of the liquor amount for underage guests. It is your privilege to invite whomever you choose but the package price will remain intact. Rich's reserves the right to refuse service to anyone. Rich's has a 1:00am curfew. We are happy to provide minimal set-up for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up {stringing additional lights, theme weddings, etc.} those will be billed a set up charge, minimum of \$200. All place cards must be marked with an entrée choice.

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Notes