

REIKART HOUSE

EST. | OF AMHERST, NY | 2017



BANQUET MENU

Thank you for your interest in Reikart House group catering services. We present the following menu as a representation of the cuisine available for meetings, events and special occasions for groups of 10 to 200 guests.

We are also pleased to work with you on a custom menu for your event, designed specifically to you and your guests' taste.

Wedding and Special Occasion Packages are available and will be customized to include what you have envisioned for your special day.

Please call our catering department for more information. We would be honored to work with you.

www.reikarthouse.com | 5000 Main Street Amherst, NY 14226 | 716.839.2200

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COFFEE BREAKS

All prices listed are per person unless otherwise noted.

BAGEL & A CUP OF JOE - \$11

ASSORTED BAGELS WITH CREAM CHEESE

COFFEE, DECAFFEINATED COFFEE
AND HERBAL SELECTION OF TEAS

ICED TEA, ASSORTED SOFT DRINKS

DANISH & COFFEE - \$11

ASSORTED MUFFINS, DANISHES
AND BAKED GOODS

COFFEE, DECAFFEINATED COFFEE
AND HERBAL SELECTION OF TEAS

ICED TEA, ASSORTED SOFT DRINKS

A LA CARTE BEVERAGE

BOTTLED WATER - \$2
ASSORTED CANS OF SOFT DRINKS - \$3

ASSORTED CANS OF FRUIT JUICES - \$4
BOTTLED ICED TEA UNSWEETENED - \$4

BOTTLED LEMONADE - \$4
COFFEE, DECAFFEINATED COFFEE - \$50 GAL

A LA CARTE SNACKS & BREAKFAST

SPICY TRADITIONAL TRAIL MIX OF NUTS, DRIED
FRUITS, CHOCOLATES, RAISINS - \$23 LB

TRADITIONAL TRAIL MIX OF NUTS, DRIED FRUITS,
CHOCOLATES, RAISINS - \$23 LB

ASSORTED GRANOLA BARS - \$3.50 EA

ASSORTED COOKIE PLATTER - \$21 DZN

BROWNIE PLATTER - \$24 DZN

ASSORTED KING SIZE HERSHEY
CANDY BARS (GF) - \$5 EA

VEGETABLE PLATTER (GF, V) - \$45 (SERVES 10)

ASSORTED SLICED FRUIT
PLATTER (GF, V) - \$55 (SERVES 10)

SINGLE SERVE POPCORN BAGS (GF) - \$3 EA

ASSORTED LAYS POTATO CHIPS - \$3 EA

BLUEBERRY MUFFINS - \$3.50 EA

BANANA NUT MUFFINS - \$3.50 EA

MULTIGRAN MUFFINS - \$3.50 EA

BREAKFAST BREADS - \$15 PER LOAF

ASSORTED PASTRY & DANISHES - \$19 DZN

CHOCOLATE CHIP COOKIES - \$21 DZN

PEANUT BUTTER COOKIES - \$21 DZN

OATMEAL RAISIN COOKIES - \$21 DZN

CHOBANI YOGURT (GF) - \$4.50 EA

SMOKED SALMON

WITH ACCOMPANIMENTS - \$8

BAGELS WITH CREAM CHEESE - \$5

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BEVERAGE PACKAGES

All prices listed are per person unless otherwise noted.

STANDARD LIQUOR PACKAGE

Includes selections listed below. Add seasonal / craft beer for \$2 per person.

ABSOLUT VODKA
TITO'S VODKA
BEEFEATER GIN
TANQUERY GIN
BACARDI RUM
CAPTAIN MORGAN SPICED RUM
JIM BEAM BOURBON

4 ROSES BOURBON
JACK DANIELS WHISKEY
DEWARS SCOTCH
AMARETTO
IRISH CREAM
APEROL

GALLO DRY VERMOUTH
GALLO SWEET VERMOUTH
ONE DOMESTIC
ONE IMPORT
ONE RED WINE
ONE WHITE WINE

1 hour \$14 | 2 hours \$19 | 3 hours \$22 | 4 hours \$26 | 5 hours \$29

PREMIUM LIQUOR PACKAGE

Includes selections listed below. Add seasonal / craft beer for \$2 per person.

GREY GOOSE VODKA
KETEL ONE VODKA
HENDRICKS GIN
BOMBAY SAPPHIRE GIN
BACARDI RUM
CAPTAIN MORGAN SPICED RUM
KNOB CREEK BOURBON

BULLIET BOURBON
CROWN ROYAL WHISKEY
JOHNNIE WALKER BLACK SCOTCH
DI SARRANO AMARETTO
BAILEY'S IRISH CREAM
CAMPARI

GALLO DRY VERMOUTH
GALLO SWEET VERMOUTH
ONE DOMESTIC
ONE IMPORT
ONE RED WINE
ONE WHITE WINE

1 hour \$18 | 2 hours \$23 | 3 hours \$26 | 4 hours \$30 | 5 hours \$33

BEER, WINE & SODA BAR PACKAGE

ROTATING DOMESTIC AND IMPORT SELECTIONS WITH CRAFT/SEASONAL SELECTIONS BASED ON AVAILABILITY.

1 hour \$8 | 2 hours \$12 | 3 hours \$15 | 4 hours \$18 | 5 hours \$20

BY THE GALLON

BLOODY MARY - \$120
RED SANGRIA - \$75
WHITE SANGRIA - \$75

BY THE BOTTLE

MIMOSA - \$36
BELLINI - \$36

TABLE WINE PRICING

CABERNET - \$36 BTL
MERLOT - \$36 BTL
PINOT NIOR - \$34 BTL
MALBEC - \$30 BTL
CHARDONNAY - \$32 BTL
SAUVIGNON BLANC - \$28 BTL
REISLING - \$28 BTL
PINOT GRIGIO - \$28 BTL

Prices subject to applicable sales tax and 22% service charge. Please see our general terms & conditions for details. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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BEVERAGE PACKAGES

Reikart House and Jazzboline encourage safe and responsible alcohol consumption. Bartenders are required to ID guests of questionable age prior to serving alcoholic beverages and to refuse service to any person who, in the bartender's judgement, appears intoxicated. Only alcohol purchased by the facility is allowed to be on premises.

The following options are available to help determine the type of beverage service that best suits your needs.

PACKAGE OPTIONS

An additional charge of \$55 per hour will be charged should \$250 in sales not be achieved.

OPEN BAR

35 person minimum.

BEVERAGES ARE CHARGED TO THE HOST, PER PERSON PER HOUR PLUS 22% SERVICE CHARGE. THE NUMBER OF PERSONS CHARGED WILL BE EQUAL TO MEAL SERVICE AND ROOM SET. BAR HOURS ARE CONSECUTIVE WITH NO MORE THAN A 1 HOUR BREAK AND CANNOT BE GREATER IN TIME THAN FIVE HOURS OF SERVICE.

HOST BAR

BEVERAGES ARE CHARGED TO THE HOST ON A PER DRINK BASIS PLUS 22% SERVICE CHARGE. BAR HOURS CANNOT BE GREATER IN TIME THAN FIVE HOURS OF SERVICE. BAR TAB WILL BE AVAILABLE FOR REVIEW 30 MINUTES AFTER THE CONCLUSION OF THE EVENT.

CASH BAR

25 person minimum.

BEVERAGES ARE SOLD ON A CASH BASIS TO EACH GUEST.

COCKTAIL SERVICE

AVAILABLE FOR GROUPS OF LESS THAN 25 PEOPLE. BEVERAGES ARE CHARGED TO THE MASTER ACCOUNT WITH A 22% SERVICE CHARGE

BRANDS

Subject to availability. An additional charge of \$55 per hour will be charged should \$250 in sales not be achieved.

HOUSE BRANDS

OUR BEVERAGE MANAGER'S SELECTION OF SCOTCH, BOURBON, WHISKEY, VODKA, GIN AND RUM. HOUSE WHITE, RED AND BLUSH WINE. TWO DOMESTIC BEER SELECTIONS. NON-ALCOHOLIC BEVERAGES AND MIXERS.

CALL BRANDS

ABSOLUTE VODKA, CRUZAN RUM, PINNACLE GIN, JIM BEAM BOURBON, CANADIAN CLUB WHISKEY, JOSE CUERVO TEQUILA, FAMOUS GROUSE SCOTCH, HOUSE WINE, TWO DOMESTIC AND ONE IMPORTED BEER SELECTION.

PREMIUM BRANDS

GREY GOOSE VODKA, BACARDI RUM, CAPTAIN MORGAN SPICED RUM, TANQUERAY GIN, JIM BEAM BOURBON, JACK DANIEL'S WHISKEY, JOSE CUERVO BLANCO TEQUILA, DEWARS SCOTCH. HOUSE WINE, TWO DOMESTIC AND TWO IMPORTED BEER SELECTIONS.

We are happy to honor special requests if available. Pricing may be adjusted accordingly. The number of bartenders will be determined based on proper service standards. The averages staffing guide line is one bartender per 75-100 guests.

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CATERING POLICIES

MENUS

After reviewing these menus you do not see your favorite items, we would be pleased to customize a menu to your personal taste and satisfaction (please note, Lunch is served before 2pm). To maintain quality control over the food being served, we ask that all food served be prepared by our kitchen and that no food be taken from the facility at the conclusion of your function. Menu selections must be limited to two (2) entrées for the entire group with a count provided 3 business days prior.

ATTENDANCE

In order to facilitate preparation and ensure that everybody attending your event fully enjoys their meals, the guaranteed number of people attending the banquet must be confirmed three (3) working days prior to the date of the banquet. This guaranteed number may not be reduced after this confirmation. If a guarantee is not received, the original estimated attendance will be prepared and billed.

ROOM ARRANGEMENTS

Please specify your requirements for table arrangements as well as other furnishings such as dance floor, bandstand, audio-visual aids, etc. Our Catering Department will gladly provide assistance in planning your room layout. Private rooms are reserved on the basis of anticipated attendance.

BEVERAGE SERVICE

The serving of alcoholic beverages is limited to persons of legal age as stated by the laws of New York. Compliance with these laws requires that all beverages be provided by the facility. Liquor, wine, or beer cannot be brought into the facility by outside sources. All service of alcoholic beverages must be attended by a bartender.

SECURITY

We would be pleased to discuss security arrangements with you prior to your function, but we cannot assume any responsibility for damage to or loss of any guest's clothing or possessions. All personal property brought to the facility will be at the sole risk of the engager, and the facility will not be liable for any loss of or damage to this personal property for any reason. Reikart House and Jazzboline will not assume any responsibility for property left on the premises more than two (2) weeks after the conclusion of the function.

SHIPPING & RECEIVING

Packages for meetings and events may be delivered two (2) working days prior to the event date. The Name of the Group, Group Contact's Name and Date of Event must be included on all boxes. Alternate arrangements must be approved in advance by the Catering Office.

You are responsible for the return shipment of all packages. Our team can assist with arrangements.

TERMS

All menu prices are subject to 22% service charge and state sales tax. Tax exempt organizations which want their sales tax waived must furnish an authorized original letter prior to their event. Full payment is required at the conclusion of your function unless credit arrangements have been established one month prior to the event.

CATERING PRICES

Our current banquet prices are listed on the enclosed menus. Although we make every effort to hold these prices, this is not always possible. Prices in effect 90 days prior to the function will be honored. We will be happy to adjust menu selections with you to accommodate budgets.

Prices subject to applicable sales tax and 22% service charge. Please see our general terms & conditions for details. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.