



# Tonawanda Castle

WEDDING  
PACKAGES  
& PRICING 2022





# *Wedding Packages Include:*

**On-Site Event Coordinator**

**Exclusive Bridal & Groom Suites w/ 9:30am access**

**White/Ivory or Black Table Linen w/ Skirting & Corresponding Napkins**

**Fairy Lit Head Table, Gift Table & Place Card Table**

**TC Event Coordinator & staff will take care of placing all pre-assembled favors, centerpieces & additional décor for your reception**

**WE ONLY DO ONE WEDDING AT A TIME SO YOU GET THE ENTIRE TONAWANDA CASTLE & ITS STAFF SOLELY DEDICATED TO ENSURING YOUR DAY IS PERFECT**

**All Wedding Packages also include a wedding consult that will take place about 2 months prior to your big day to ensure we know where everything goes, what décor your providing & the order of your day.**

**A Menu Tasting is also included for the couple to partake in about 4-6 months prior to their big day.**

**The couple is complimentary, & may bring up to 4 additional guests for \$25 each for dinner & wine.**

**Consults & Menu Tastings will be scheduled by the Tonawanda Castle Event Coordinator.**

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# Essential Buffet Package

**Champagne Toast For Head Table**

**4 Hour Premium Open Bar**

**Artisan Bread w/ Butter & Dipping Oils**

## FIRST COURSE SELECTION

**Individually Plated**

**Mixed Greens , Tomato, Cucumber, Shaved Carrot & House Dressing  
or**

**Romaine, Asiago Cheese, Caesar Dressing, Croutons & Parmesan Crisp**

## ENTREE SELECTION

**Choose 2:**

**-Beef Tenderloin w/ Gorgonzola & Bacon**

**-Mushroom Risotto Stuffed Tenderloin w/ Pinot Nior Demi**

**-Grilled Chicken Caprese w/ Tomato, Mozzarella, Basil & Balsamic Reduction**

**-Ricotta, Pancetta, & Sundried Tomato Stuffed Chicken Breast w/ Garlic Cream**

**-Herb Roasted Cajun Salmon**

**-Braised Beef Brisket w/ BBQ Demi**

## ACCOMPANIMENTS

**Choose 3:**

**Penne Pasta w/ Olive Oil, Garlic & Basil**

**Lasagna Roll w/ Ricotta Cheese & Spinach**

**Penne Alforno w/ Marinara & Grated Mozzarella**

**Baby Red Roasted Potatoes**

**Garlic Mashed Potatoes**

**Herb Rice Pilaf**

**Seasonal Vegetable Medley**

**\$57.95/pp Friday Pricing**

**\$61.95/pp Saturday Pricing**

**\$55.95/pp Sunday Pricing**



# Royal Buffet Package

**Champagne Toast For All Guests**

**4 Hour Premium Open Bar**

**Artisan Bread w/ Butter & Dipping Oils**

## **CRUDITE HORS D'OEUVRES STATION**

**Imported & Domestic Cheeses, Crackers & Toasted Baguette, Fresh Fruits,  
Fondue Assortment, Mediterrian Roasted Vegetables & Hummus**

## **WHITE GLOVE HAND PASSED HORS D'OEUVRES**

**Risotto Cake w/ Roasted Sweet Pepper**

**Caprese Skewer w/ Mozzarella, Tomato & Basil**

**Italian Bruschetta Assorted Crostini**

## **FIRST COURSE SELECTION**

**Individually Plated**

**Mixed Greens, Tomato, Cucumber, Shaved Carrot & House Dressing**

**or**

**Romaine, Asiago Cheese, Caesar Dressing, Croutons & Parmesan Crisp**

## **BUFFET SELECTIONS**

**Choice Of:**

**Carved Roasted Sirloin or Angus Prime Rib**

**(Chef Attended Carving Station)**

**Choose 1:**

**Parmesean Risotto Stuffed Chicken Breast w/ Pesto Cream**

**Grilled Chicken Caprese w/ Tomato, Mozzarella, Basil & Balsamic Reduction**

**Ricotta, Pancetta, & Sundried Tomato Stuffed Chicken Breast w/ Garlic Cream**

**Herb Roasted Cajun Salmon**

**Pistachio Crusted Salmon w/ Maple Butter**

**Shrimp Scampi w/ Lemon Butter Reduction**

**Vegetable Thai Curry**



## ACCOMPANIMENTS

**Choose 3:**

**Penne Pasta w/ Olive Oil, Garlic & Basil**  
**Lasagna Roll w/ Ricotta Cheese & Spinach**  
**Penne Alforno w/ Marinara & Grated Mozzarella**  
**Baby Red Roasted Potatoes**  
**Garlic Mashed Potatoes**  
**Herb Rice Pilaf**  
**Seasonal Vegetable Medley**

## GOURMET COFFEE/TEA STATION

**TC Blend of Coffee, Fresh Cream, Chocolate Chips, Cocoa Powder,  
Caramel Drizzle, Flavored Syrups & Cinnamon**

**Station includes cake cutting & client provided  
desserts to be displayed by TC staff**

## DECOR ADDITIONS INCLUDED

**Satin Table Runners**  
**Fairylit Backdrop**  
**Silver or Gold Charger Plates**  
**Silver or Gold Sparkle Napkin Rings**

**\$67.95/pp Friday Pricing**

**\$71.95/pp Saturday Pricing**

**\$65.95/pp Sunday Pricing**



# Essential Sit Down Package

**Champagne Toast For Head Table**

**4 Hour Premium Open Bar**

**Artisan Bread w/ Butter & Dipping Oils**

## FIRST COURSE SELECTION

**Individually Plated**

**Mixed Greens , Tomato, Cucumber, Shaved Carrot & House Dressing  
or**

**Romaine, Asiago Cheese, Caesar Dressing, Croutons & Parmesan Crisp**

## ENTREE SELECTION

**Choose 2 For Duel Entrée or Choose 3 For Choice Entree  
(\$1.50/pp Upcharge For Choice Entrée)**

**Beef Tenderloin w/ Gorgonzola & Bacon**

**Crab Stuffed Shrimp w/ Brandy Cream**

**Breaded Pork Loin w/ Dijon Cream**

**Grilled Chicken Caprese w/ Tomato, Mozzarella, Basil & Balsamic Reduction**

**Parmesan Risotto Stuffed Chicken Breast w/ Pesto Cream**

**Peppercorn Crusted Sirloin w/ Brandy Demi**

**NYS Strip w/ Sautéed Garlic, Spinach & Caramelized Onion**

**Pistachio Crusted Salmon w/ Maple Lemon Butter**

**Ricotta & Herb Vegetable Lasagna w/ Marinara**

## ACCOMPANIMENTS

**Baby Red Roasted Potatoes ~ 3 Cheese Au Gratin**

**Garlic Mashed Potatoes ~ Herb Rice Pilaf**

**Seasonal Vegetable Medley ~ Frenched Green Beans**

**\$61.95/pp Friday Pricing**

**\$65.95/pp Saturday Pricing**

**\$59.95/pp Sunday Pricing**



# Royal Sit Down Package

**Champagne Toast For All Guests**

**4 Hour Premium Open Bar**

**Artisan Bread w/ Butter & Dipping Oils**

## **CRUDITE HORS D'OEUVRES STATION**

**Imported & Domestic Cheeses, Crackers & Toasted Baguette, Fresh Fruits,  
Fondue Assortment, Mediterrian Roasted Vegetables & Hummus**

## **WHITE GLOVE HAND PASSED HORS D'OEUVRES**

**Risotto Cake w/ Roasted Sweet Pepper**

**Caprese Skewer w/ Mozzarella, Tomato & Basil**

**Italian Bruschetta Assorted Crostini**

## **FIRST COURSE SELECTION**

**Individually Plated**

**Mixed Greens, Tomato, Cucumber, Shaved Carrot & House Dressing**

**or**

**Romaine, Asiago Cheese, Caesar Dressing, Croutons & Parmesan Crisp**

## **ENTREE SELECTIONS**

**Choose 2 For Duel Entrée or Choose 3 For Choice Entree**

**(\$1.50/pp Upcharge for Choice Entrée)**

**Beef Tenderloin w/ Gorgonzola & Bacon**

**Crab Stuffed Shrimp w/ Brandy Cream**

**Breaded Pork Loin w/ Dijon Cream**

**Parmesean Risotto Stuffed Chicken Breast w/ Pesto Cream**

**Grilled Chicken Caprese w/ Tomato, Mozzarella, Basil & Balsamic Reduction**

**Peppercorn Crusted Sirloin w/ Brandy Demi**

**NYS Strip w/ Sautéed Garlic, Spinach & Caramelized Onion**

**Pistachio Crusted Salmon w/ Maple Butter**

**Shrimp Scampi w/ Lemon Butter Reduction**

**Vegetable Thai Curry**

**Ricotta & Herb Vegetable Lasagna w/ Marinara**



## ACCOMPANIMENTS

**Baby Red Roasted Potatoes ~ 3 Cheese Au Gratin**

**Garlic Mashed Potatoes ~Herb Rice Pilaf**

**Seasonal Vegetable Medley ~ Frenched Green Beans**

## GOURMET COFFEE/TEA STATION

**TC Blend of Coffee, Fresh Cream, Chocolate Chips, Cocoa Powder,  
Caramel Drizzle, Flavored Syrups & Cinnamon**

**Station includes cake cutting & client provided  
desserts to be displayed by TC staff**

## LATE NIGHT SNACK STATION

**Sweet & Savory Pretzel Bar**

**w/ Assorted Mustard, Cheese Sauces, Spinach Artichoke Cream & Pesto Cream Cheese  
or**

**Rustic Pizza Station**

**w/ Assorted 3 Meat, White, Buffalo Chicken, Margherita**

## DECOR ADDITIONS INCLUDED

**Satin Table Runners**

**Fairylit Backdrop**

**Silver or Gold Charger Plates**

**Silver or Gold Sparkle Napkin Rings**

**\$72.95/pp Friday Pricing**

**\$76.95/pp Saturday Pricing**

**\$70.95/pp Sunday Pricing**



# Ultimate Sit Down Package

**Champagne Toast For All Guests**

**4 Hour Premium Open Bar**

**Bottle of Red & White Wine Served At Each Table**

**Artisan Bread w/ Butter & Dipping Oils**

## CRUDITE HORS D'OEUVRES STATION

**Imported & Domestic Cheeses, Crackers & Toasted Baguette, Fresh Fruits,  
Fondue Assortment, Mediterrian Roasted Vegetables & Hummus**

## WHITE GLOVE HAND PASSED HORS D'OEUVRES

**Risotto Cake w/ Roasted Sweet Pepper**

**Cajun Shrimp Skewer**

**Buffalo Chicken WonTon**

## FIRST COURSE SELECTION

**Individually Plated**

**Mixed Greens, Tomato, Cucumber, Shaved Carrot & House Dressing**

**or**

**Romaine, Asiago Cheese, Caesar Dressing, Croutons & Parmesan Crisp**

## ENTREE SELECTIONS

**Choose 2 For Duel Entrée or Choose 3 For Choice Entree**

**(\$1.50/pp Upcharge for Choice Entrée)**

**Beef Tenderloin w/ Gorgonzola & Bacon**

**Crab Stuffed Shrimp w/ Brandy Cream**

**Breaded Pork Loin w/ Dijon Cream**

**Parmesean Risotto Stuffed Chicken Breast w/ Pesto Cream**

**Grilled Chicken Caprese w/ Tomato, Mozzarella, Basil & Balsamic Reduction**

**Peppercorn Crusted Sirloin w/ Brandy Demi**

**NYS Strip w/ Sautéed Garlic, Spinach & Caramelized Onion**

**Pistachio Crusted Salmon w/ Maple Butter**

**Shrimp Scampi w/ Lemon Butter Reduction**

**Vegetable Thai Curry**

**Ricotta & Herb Vegetable Lasagna w/ Marinara**



## ACCOMPANIMENTS

**Baby Red Roasted Potatoes ~ 3 Cheese Au Gratin**

**Garlic Mashed Potatoes ~Herb Rice Pilaf**

**Seasonal Vegetable Medley ~ Frenched Green Beans**

## GOURMET COFFEE/TEA STATION

**TC Blend of Coffee, Fresh Cream, Chocolate Chips, Cocoa Powder,  
Caramel Drizzle, Flavored Syrups & Cinnamon**

**Station includes cake cutting & client provided desserts to be displayed by TC staff**

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**Station also includes either Assorted Mini Cupcakes & Brownies or Assorted  
Cheesecake Slices w/ Gourmet Toppings**

## LATE NIGHT SNACK STATION

**Sweet & Savory Pretzel Bar**

**w/ Assorted Mustard, Cheese Sauces, Spinach Artichoke Cream & Pesto Cream Cheese  
or**

**Rustic Pizza Station**

**w/ Assorted 3 Meat, White, Buffalo Chicken, Margherita**

## DECOR ADDITIONS INCLUDED

**Chair Covers w/ Choice of Colored Sash**

**Satin Table Runners**

**Fairylit Backdrop**

**Silver or Gold Charger Plates**

**Silver or Gold Sparkle Napkin Rings**

**\$75.95/pp Friday Pricing**

**\$79.95/pp Saturday Pricing**

**\$73.95/pp Sunday Pricing**



# BAR PACKAGE SELECTIONS

ALL OPEN BAR PACKAGES INCLUDE A COMBINATION OF  
12 OF THE FOLLOWING SELECTIONS BASED ON YOUR  
SPECIFIC TASTES

## BOTTLED BEER

Budweiser  
Bud Light  
Corona  
Labatt Blue  
Labatt Blue Light  
Yuengling  
Michelob Ultra  
Sam Adams

## BOTTLED WINE

Chardonnay  
Pinot Grigio  
Riesling  
White Zinfandel  
Merlot  
Cabernet  
Pinot Nior  
Sweet Moscato

## VODKA

Svedka  
Tito's  
Stoli

## GIN

Tanqueray

## RUM

Captain Morgan  
Bacardi

## WHISKEY

Crown Royal  
Southern Comfort  
Jameson  
Seagram's 7

## BOURBON

Jim Beam  
Jack Daniels

## SCOTCH

Johnny Walker Red Label



# BAR PACKAGE ENHANCEMENTS

ENHANCE YOUR BAR WITH A WIDER ARRAY OF SWEETER  
DRINKS FOR \$1.50 per person

Add Coconut Rum, Peach Schnapps, Amaretto and Pineapple  
Juice to your bar list as a selection for all guests

## CHAMPAGNE TOAST

FOR ALL GUESTS \$1.75 per person

Set your dinner tables with a champagne toast for speeches

CUSTOMIZED SIGNATURE DRINK \$55.00 per gallon

Enhance your bar with a signature drink to match your  
theme

WINE ON TABLE FOR DINNER \$16.50 per 750ML Bottle

Add a bottle of Red & White wine to each  
guest table during dinner service

SPECIALTY MICRO BREW AVAILABLE BY  
THE CASE -ASK FOR DETAILS

## GREET W/ A SIP

Couple's Choice of Signature Cocktail to be served  
to guests upon arrival

A Perfect Add-On for On-Site Ceremony Packages  
\$2.25/pp

Spiked Hot Cocoa or Spiked Raz-Lemonade

\*Ask Sales Manager for Additional Seasonal Options



# APPETIZER ENHANCEMENTS

## Station Style

Tuscan Vegetable and Fresh Fruit  
Crudite Display - \$3.75/pp

Includes: Imported & Domestic Cheeses, Crackers &  
Toasted Baguette, Fresh Fruits, Fondue Assortment,  
Mediterranean Roasted Vegetables & Hummus

4 Tier Manned Cheese Fountain - \$4.25/pp

Includes: Pretzel Bites, Toasted Baguette, Assorted  
Crackers and Tortilla Chips

## White Glove Hand Passed Hors D'oeuvres

(Priced Per 100 Pieces)

Bacon Wrapped Scallops \$315

Mini Crab Cakes w/ Lemon Aioli \$315

Mini Shrimp Cocktail \$315

Crab Ragoon WonTon w/ Thai Curry Drizzle \$230

Grilled Steak Crostini w/ Blue Cheese Crumble \$230

Greek Style Grilled Chicken Skewer \$230

Buffalo Chicken WonTon w/ Siracha Drizzle \$230

Deep Fried Mac & Cheese Bites \$190

3 Cheese Stuffed Mushrooms \$190

Pretzel Bites w/ Mustard Drizzle \$190

Caprese Skewer w/ Mozzarella & Tomato Basil \$190

Stuffed Banana Pepper Crostini \$190

Risotto Cake w/ Roasted Sweet Pepper \$190

Spinach & Artichoke Tarts w/ Shaved Hard Cheese \$190





# FOOD STATION ENHANCEMENTS

Perfect Addition for Cocktail Hour, Add-on

Buffet or Late Night Snack Station

**All Food Stations are \$6.50/pp**

## **Rustic Pizza Station**

**w/ Assorted 3 Meat, White, Buffalo Chicken, Margherita**

## **French Fry Bar**

**Grated Cheddar & Parmesan Cheeses, Sour Cream, Creole Seasoning, Sea Salt, Truffle Oil, Ketchup & BBQ Sauces**

## **Fajita Station**

**Chicken Fajita or Beef Fajita served w/ Tortillas, Onion & Peppers, Grated Cheese, Pico de Gallo, Sour Cream & Guacamole**

## **Skewer Station**

**Choice of Two: Beef, Chicken, Pork, Vegetable**

## **Slider Sandwich Station**

**Choice of Beef, Chicken or Pulled Pork Sliders w/ Assorted Toppings & Condiments**

**Additional Slider Selection \$2/pp**

## **Taco Bar**

**Seasoned Ground Beef, Sour Cream, Cheddar Cheese, Green Onion, Guacamole, Flour Tortillas**

## **Sweet & Savory Pretzel Bar**

**w/ Assorted Mustard, Cheese Sauces, Spinach Artichoke Cream & Pesto Cream Cheese**



# **AFTER DINNER SERVICES**

**Sweet Treats, Coffee Bars & More**

## **Coffee/Tea Station w/ Displayed Desserts**

**\$2.50/pp**

**Tonawanda Castle Blend Coffee, Fresh Cream, Chocolate Chips, Cocoa Powder, Caramel Drizzle, Peppermint/Caramel/Hazelnut Syrups & Cinnamon Station also includes cost of cake cutting & dessert display of client provided desserts. TC Staff will plate, replenish & display any desserts that the client provides from an outside vendor.**

## **Tableside Cake & Coffee Service**

**\$4.50/pp**

**Tonawanda Castle Blend Coffee & Hot Tea served Tableside; also includes cost of cake cutting & slices served individually tableside**

## **Tonawanda Castle Prepared Desserts**

**Ice Cream Bar \$2.75/pp**

**Add Ice Cream to Cake Station Display \$1.75/pp**

**Cheesecake Bar \$3.25/pp**

**Tiramisu \$2.75/pp**

**Assorted Biscotti, Italian Cookies & Cannoli Platter**

**\$4.25/pp**

**Assorted Candy Buffet \$4.25/pp**

**ASK ABOUT OUR CUSTOMIZED TC CUPCAKES IN LARGE OR MINIS**



# DECOR ENHANCEMENTS

**Chair Covers w/ Choice of Colored Sash \$3.50/chair**

**(Choice of White, Ivory or Black Chair Cover)**

**Sparkle Cake Table Tablecloth Setup \$35.00**

**Satin Colored Table Runners \$5.50**

**Sparkle Table Runners \$10.50**

**Sparkle Table Overlay \$18.00**

**Charger Plate \$.60**

**(Silver or Gold)**

**Sparkle Napkin Ring \$.30**

**(Silver or Gold)**

## Centerpiece Rentals

**Fairy Lit White Sheer Backdrop \$275.00**

**Silver Glitter Trees in Square Glass Vase \$12.00/ea**

**3 Tiered Glass Vase w/ Floating Candles \$12.00/table**

**Gold Candlestick \$15.00/ea**

**Crystal Dual Tiered Tower Centerpiece \$16.00 each (Gold or Silver)**

**w/ Blush-White Floral Tops \$26.00/each**

**Uplighting Package- \$400.00 (90 uplights w/ 29 color options available)**

# ONSITE CEREMONY RENTALS

All Ceremony Rentals Include: 9:30am Access to our  
Wedding Suites, Choice of 2 Bottles of Wine/Champagne  
or a Case of Beer along w/ Charcuterie Board & Fruit  
Kabobs for a Wedding Day Morning Snack  
Wedding Coordinator  
Fairy lit Backdrop  
1 Hr Wedding Rehearsal

1st or 2nd Floor Parlour

\$895.00

Can Accommodate 125 Guests

Chair Covers w/ Satin Sashes Included

Royal Wedding Ballroom Ceremony

\$1,250.00

Can Accommodate 275 Guests

2nd Bar Setup For Separate Room Cocktail Hour Included



# BOOKING POLICY

## BOOKING DATES

All dates are sold on a first come first serve basis. Each date is booked to the first client to pay a non-refundable deposit of \$1,000.00 for Saturday dates and \$500.00 for Friday & Sunday dates and no dates will be held until deposit is received.

## TOTAL PAYMENTS

A non-refundable deposit of \$1,000.00 or \$500.00 shall be paid in order to secure the date of the event, and shall be applied to your total event cost. A guaranteed total cost isn't confirmed until a signed contract is in place. The balance of your event cost shall be paid in 2 installments, 25% due 4-6 months from signing and your final adjusted amount due 6 business days prior to your event.

Remaining amount due will be based on final head count, and MUST be received by the Tonawanda Castle no less than 6 business days prior to the event in the form of cash or bank check. We reserve the right to refuse admission to the Castle on the day of your event if payment is not received within this specified time period.

If event is scheduled within 30 days of this signing, payment in full is due upon signing. All payments shall be made in immediately available funds in US dollars, drawn on a US Bank by certified check or money order, payable to the Tonawanda Castle. If the Castle has secured any additional vendors for your event, the fees for those vendors shall be paid with separate check, and under separate contract, and shall be deposited in the Castle account for payment to said vendors.

## SALES TAX & SERVICE CHARGE/GRATUITY

The Tonawanda Castle pricing does not include sales tax or service charge. There is 8.75% NYS Sales Tax added where applicable. In addition, there is also a non-taxable 20% service charge. Tax exempt status will be granted upon receipt of proper documentation. Sales tax and service charge are subject to change.

## MISCELLANEOUS CONDITIONS

Arrangements must be made with the sales office if any outside decorations are requested. Nothing may be affixed to the walls, ceilings, floors or light fixtures. Anything that may permanently damage the Tonawanda Castle, furniture or decor is not permitted. If utilizing an outside vendor for any services or decorating, vendor must be insured. Chair covers must be rented and provided by the Tonawanda Castle unless previous arrangements have been made. Helium balloons are not permitted in the Tonawanda Castle. The client is required to provide place cards for assigned seating for all weddings, regardless of dinner service unless other arrangements have been made with the sales office. All events with a 3 choice sit down dinner service must provide place cards for guests with meal choices marked with a clear, identifiable color code to ensure prompt, successful service. All place cards must be at the facility no less than 24 hours before the event, and in alphabetical order.