

# *Eldden's*

*Grill & Banquet*

*201 Whitehaven Road*

*Grand Island, NY 14072*

*716-775-5190*



*The Eldden's clubhouse boasts large wooden beams reaching to the sky with a ceiling height of over 30 feet. The main dining room seats up to 150 for receptions and private parties. Our grill room, finished mainly in rich oak woods, features a 30 foot bar with delights to suit everyone's fancy. The deck, which stretches the entire length of the club, overlooks one of the prettiest views on Grand Island.*

*Celebrate your special day with the beauty of River Oaks. Available seating for up to 200 people with optional outdoor tent space available. Our banquet facilities are here to accommodate you and host all of your wedding festivities. For additional menus call or stop in and visit us at Eldden's.*

## *Hors D' Oeuvres Displays*

**Domestic and Imported Cheese.** A selection of cheeses served with assorted crackers and garnished with fruit \$4.50 per guest

**Fresh vegetable display.** Seasonal vegetables served with chilled dip and hummus \$3.50 per guest

**Bruschetta bar.** Goat cheese caramelized onions, blue cheese, roast carrot tapenade, tomato, and mozzarella served with crostini \$6.50 per guest

**Garden station.** Assorted stuff mushroom, tomatoes drizzled with olive oil and sea salt, spinach and artichoke fondue with bread slices, assorted garden pizzas \$10.00 per guest

**Shrimp platter.** Jumbo shrimp served chilled with a tomato horseradish sauce \$2.50 per shrimp

**Antipasto display.** Assorted sliced deli meats, smoked and cured italian meats, caprese style display, assorted cheese display olives, crostini, grilled marinated vegetables, pickled cured vegetables \$7.00 per guest

**Seafood market station.** Bounty of fresh seafood from fresh clams in the half shell, oysters in the half shell, cracked crab, steamed shrimp. Includes saltines, cocktail sauce, lemons, minced onion and horseradish \$ Market Price

**Grilled vegetable display.** Freshly grilled zucchini, squash, peppers, eggplant, asparagus and onion topped with a balsamic glaze \$4.00 per guest

**Ahi tuna display.** Sesame crusted seared ahi tuna, sliced and displayed. Served with pickled ginger and wasabi \$7.00 per guest



## *Hors D'Oeuvres*

Hand passed or stationed

(minimum of 50 pieces each)

**Assorted Bruschetta.** Tomato, tapenade, vegetable hummus \$1.00 per piece

**Stuffed Mushrooms.** Garlic and herb stuffing with parmesan \$2.00 per piece

**Yukon Gold Potato Pancake.** topped with sour cream, bacon, apple chutney \$ 2.25 per piece

**Vegetable Pot Sticker.** Served with a soy dipping sauce \$2.25 per piece

**Smoked Chicken Quesadilla.** Grilled chicken with assorted cheeses \$2.25 per piece

**Beef Teriyaki Skewers.** Served with a hoisin mirin glaze \$2.75 per piece

**Asian Chicken Skewers.** Served with a peanut sauce \$1.50 per piece

**Mini Beef Wellingtons.** Tenderloin wrapped in puff pastry \$2.80 per piece

**Shrimp Tempura.** Battered shrimp served with a Vietnamese sauce \$2.50 per piece

**Scallops wrapped in bacon.** Diver scallops wrapped with hickory bacon \$2.75 per piece

**Tomato, mozzarella, prosciutto Basil skewers.** Speared and drizzled with olive oil \$2.50 per piece

**Asian Glazed Meatballs.** Homemade meatballs tossed with a chili garlic sauce \$1.50 per piece

**Filo and Parma wrapped asparagus.** \$2.25 per piece

**Stuffed Goat Cheese and Bacon Bliss Potato.** \$2.25 per piece

**Mini Buttery Ryebeben Sandwiches.** \$2.50 per piece

**Mini Maryland Style Crab Cakes.** \$3.25 per piece

**Tandori chicken skewers.** \$1.50 per piece

**Goat cheese and roasted vegetable quesadillas.** \$2.25 per piece

**Vegetarian canapé.** Crostini with roasted cherry tomatoes and fresh mozzarella \$1.00 per piece

**Lamb lollipop.** Market price

**Mini rustic tenderloin sandwich.** \$3.25 per piece

**Vegetarian spring rolls.** With a sweet chili sauce. \$2.00 per piece

**Mini quiche.** \$ 1.50 per piece

**All American beef sliders.** Topped with cheese, bacon and onion \$3.00 per piece

**Seafood ceviche.** Market price

**Goat cheese bites.** \$2.00 per piece

**Fried ravioli bites.** Sausage and mozzarella deep fried ravioli with red sauce \$1.50 per piece

**Coconut shrimp.** \$2.50 per piece

**Assorted pizzas.** \$1.00 per piece

**Warm cheese puffs.** \$1.00 per piece

**Honey glazed chicken wings.** \$1.25 per piece

# *Package Number One*

## **Bar package**

4 Hour bar consisting of house vodka, gin, rum, Captain Morgan, scotch, bourbon, Southern Comfort, tequila, peach schnapps, triple sec, and coffee liquor house wines, bottled beers, club level liquors, assorted cordials, all sodas and mixers

## **Hors D'Oeuvres**

Imported & domestic cheese display with crackers

Fresh Vegetable display

Includes butler style hors d'oeuvres stuffed mushrooms, asian glazed meatballs and assorted bruschetta

## **Served House salad with sherry shallot vinaigrette**

## **Assorted rolls and butter**

## **Coffee Station**

## **Wedding cake service**

## **Buffet dinner option to include**

Farfalle salad, roasted potato salad, fruit salad, assorted rolls, choice of vegetable and pasta, roasted bliss potatoes, grilled balsamic chicken breast with dark poulet jus, bavarian style beef brisket, salmon with a vegetable couscous and a carving station featuring beef sirloin

**Or**

## **Plated dinner option to include**

Selection of Three Main Entrees:

12 oz Angus center cut strip steak, filo wrapped faroe island salmon with cucumber sauce, herb seared airline chicken breast, potato gnocchi with seasonal vegetables and herbs

Choice of vegetable and starch

\$69.00 per guest

20% service charge and 8.75% state tax will be applied to all sales

## *Package Number Two*

### **Bar Package**

4 hour Premium bar consisting of Stoli, Absolute, Canadian Club, Bacardi Rum, Dewar's, Tanqueray, Jim Beam and Jose Cuevero, house wines, bottles beers, premium club liquors assorted cordials and mixers

### **Hors D'Oeuvres**

Imported & domestic cheese display

Fresh vegetable display

Bruschetta bar

Choice of 3 butler styled hors d'oeuvres: Stuffed mushrooms, beef teriyaki skewers, asian chicken skewers, shrimp tempura, vegetable spring rolls, assorted canapé

### **Choice of served house salad with sherry shallot vinaigrette or caesar salad**

### **Assorted rolls and butter**

### **Premier Coffee Station**

Freshly brewed coffee, de cafe, and tea accompanied by sugar, rock sugar, creamer, whipped cream and flavored syrups, chocolate shavings, cinnamon sticks, honey

### **Wedding cake service**

### **Buffet dinner to include**

Tortellini salad, roasted potato salad, tomato cucumber salad, choice of vegetable and pasta, parsley buttered creamers, airline chicken breast with Riesling sauce, pork loin with dark cherry sauce, crab stuffed flounder, and a carving station featuring prime rib

**Or**

### **Plated dinner to include**

Selection of three main entrees:

Sliced tenderloin with red wine demi, sesame crusted seared tuna with Asian slaw, artichoke raviolis with braised Italian greens and broth, pan seared airline chicken with a roasted vegetable couscous

Choice of vegetable and starch

\$79.00 per guest

20% service charge and 8.75% state tax will be applied to all sales

## *Package Number Three*

### **Bar Package**

4 Hour premium bar consisting of Grey Goose, Crown Royal, Jack Daniels, Johnny Walker Black, Patron and Beefeaters, house wines, bottled beers, assorted cordials, sodas, and mixers

### **Hors D'Oeuvres**

Tuscan displayed grazing station. Assorted sliced deli meats, smoked and cured italian meats, caprese style display, assorted cheese display olives, crostini, grilled marinated vegetables, pickled cured vegetables

Choice of Sushi Bar (A collection of tuna, salmon, vegetable, spicy crab, and california rolls with ginger and wasabi) or Tuna display

Choice of 3 butler style hors d'oeuvres: Yukon gold potato pancake, mini beef wellingtons, scallops wrapped in bacon, tomato, mozzarella, prosciutto and basil skewers, filo and parma wrapped asparagus, mini buttery Rye sandwiches, mini Maryland crab cakes, lamb lollipops, deep fried goat cheese bites

### **Choice of served caesar salad or seasonal salad**

### **Assorted rolls and butter**

### **Premier coffee station**

Freshly brewed coffee, de cafe, and tea accompanied by sugar, rock sugar, creamer, whipped cream and flavored syrups, chocolate shavings, cinnamon sticks, honey

### **Late Night Dinner station of your choice from page**

### **Wedding Cake Service**

### **Buffet dinner to include**

Tri colored tortellini salad, tomato cucumber salad, roasted potato salad, seafood salad, choice of vegetable and pasta, fingerling potatoes, airline chicken breast with lentils, stuffed pork loin, seafood paella (shrimp, mussels, scallops and clams) and a carving station featuring beef tenderloin or turkey

**Or**

### **Plated Dinner option**

Selection of Three Main Entrees:

Oscar style filet mignon, pan seared Chilean sea bass with a lemon sauce served with dill risotto, Frenched 12oz pork chop with a warm bacon slaw, pan seared airline chicken breast with a red wine cherry sauce served with butternut bread pudding, eggplant stack with tomato and olive ragu

Choice of vegetable and starch

\$89.00 per guest

20% service charge and 8.75% state tax will be applied to all sales

## Starch & Vegetable Selections

Rosemary twice potato  
Bolognese roasted potato  
Potato au gratin  
Bistro whipped potato  
Parsley buttered creamer potato  
Milanese rice timbales  
Oven roasted asparagus  
Sesame green beans  
Haricot verts  
Italian braised zucchini  
Roasted cauliflower and brussel sprouts  
Grilled squashes



## Pasta Selections

Campanelle with roasted vegetables  
Pasta with a classic marinara sauce  
Penne pasta with a vodka sauce  
Pasta with a primavera sauce



## *Dessert Selection*

Seasonal ice cream with berries and sauce \$2.00 per guest

Double cream cheese cake \$4.00 per guest

Classic tiramisu \$4.00 per guest

Chocolate truffle mousse, served with raspberry puree \$4.00 per guest

Italian cream cake \$4.00 per guest

Triple layer chocolate mousse cake \$4.00 per guest

Petite Viennese table, assortment of cookies, pastries, tarts, and fresh fruit \$10.00 per guest

Chocolate Bar. Pieces of dark, milk and white chocolate, assorted creams, truffles and fresh seasonal berries \$12.00 per guest

Make your own sundae bar. Vanilla ice cream, chocolate sauce, caramel, sprinkles, cherries, nuts, candies, and whipped topping \$4.00 per guest

Brownies & cookies \$2.50 per guest

## *Late Night Station Selection*

**Bistro pizzas station.** Selection of assorted toppings served on grilled bistro pizza dough \$6.00 per guest

**French fry station.** Traditional french fry station, curly fries, and sweet potato fries, accompanied with cheese sauce, gravy, bacon, jalapeños, sour cream, assorted mustards, and ketchup \$6.00 per guest

**Sliders and shoe string fries.** Mini sliders and shoe string potatoes with a variety of fancy mustards, ketchup, and relishes \$6.00 per guest

**“Garbage Plate Station”.** A Rochester New York tradition consisting of cheese burgers, and red hots, sides of home fries, and macaroni salad, mustard, ketchup, and hot sauce, served with Italian bread and butter on the side \$7.00 per guest

**Sliders station.** Choice of two selections from mini burger sliders, mini beef on weck sliders, mini bbq pulled pork sliders, mini chicken breast sliders or mini turkey sliders. Served with all sauces and toppings that compliment each slider \$8.00 per guest

**Mexican grazing station.** Grilled latin spiced beef, chipotle chicken, spiced ground beef, salsa, cilantro spanish rice, grated cheeses, olives, jalapenos, lettuce, tomato, sour cream and soft shells \$9.00 per guest

## *Additions*

Your rental at Ellden's includes your use of tables, chairs, linens, silverware, and display tables. You will have the ability to choose the color of your table linens (black, cream, white) and cloth napkins to match your event.

### **Additional items**

Signature cocktails

Champagne toasts

Ice sculpture

Upgraded bar packages

Upgraded desserts

Upgraded dinner stations

### **Additional rental items**

Chair covers \$5 per chair

Tent rental fee

Table linen colors other than black, white or cream

Additional chairs or tables

Outdoor restrooms

Full building rental

Ceremony fee

Outdoor dance floor

## *Ellden's Banquet Policies and Guidelines*

Ellden's requires a nonrefundable deposit to confirm an event. This deposit will be applied to your final bill. A final count is necessary seven business days prior to the function and this number will be used as a guarantee. Your billing will be based on the actual attendance, or your guarantee, whichever is greater. You may increase your count after the seven day guarantee, but you may not decrease it. All increases must be made within 48 hours of the event.

All food and beverages consumed during an event must be prepared and served by Ellden's. No food or beverage will be allowed to be brought in without express permission of the banquet manager.

All décor must be approved in advance by the banquet manager. No ice, confetti, or glitter may be used in the banquet room or in Ellden's parking lot. Ellden's will not be responsible for any articles left in the building, or for loss or damage to any property of any kind, including vehicles left on Ellden's property. Liability for damages to property incurred during a function will be charged accordingly.