

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

Fresh vegetable display. Seasonal vegetables served with chilled dip and hummus

Bruschetta bar. Goat cheese caramelized onions, blue cheese, roast carrot tapenade, tomato, and mozzarella served with crostini

Garden station. Assorted stuff mushroom, tomatoes drizzled with olive oil and sea salt, spinach and artichoke fondue with bread slices, assorted garden pizzas

Shrimp platter. Jumbo shrimp served chilled with a tomato horseradish sauce

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

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

Grilled vegetable display. Freshly grilled zucchini, squash, peppers, eggplant, asparagus and onion topped with a balsamic glaze

Ahi tuna display. Sesame crusted seared ahi tuna, sliced and displayed. Served with pickled ginger and wasabi



Hors D' Oeuvres

Hand passed or stationed

(minimum of 50 pieces each)

Assorted Bruschetta. Tomato, tapenade, vegetable hummus

Stuffed Mushrooms. Garlic and herb stuffing with parmesan

Yukon Gold Potato Pancake. topped with sour cream, bacon, apple chutney

Vegetable Pot Sticker. Served with a soy dipping sauce

Smoked Chicken Quesadilla. Grilled chicken with assorted cheeses

Beef Teriyaki Skewers. Served with a hoisin mirin glaze

Asian Chicken Skewers. Served with a peanut sauce

Mini Beef Wellingtons. Tenderloin wrapped in puff pastry

Shrimp Tempura. Battered shrimp served with a Vietnamese sauce

Scallops wrapped in bacon. Diver scallops wrapped with hickory bacon

Tomato, mozzarella, prosciutto Basil skewers. Speared and drizzled with olive oil

Asian Glazed Meatballs. Homemade meatballs tossed with a chili garlic sauce

Filo and Parma wrapped asparagus

Stuffed Goat Cheese and Bacon Bliss Potato

Mini Buttery Ryebeben Sandwiches

Mini Maryland Style Crab Cakes

Tandori chicken skewers

Goat cheese and roasted vegetable quesadillas

Vegetarian canapé. Crostini with roasted cherry tomatoes and fresh mozzarella

Lamb lollipop

Mini rustic tenderloin sandwich

Vegetarian spring rolls. With a sweet chili sauce

Mini quiche

All American beef sliders. Topped with cheese, bacon and onion

Seafood ceviche

Goat cheese bites

Fried ravioli bites. Sausage and mozzarella deep fried ravioli with red sauce

Coconut shrimp

Assorted pizzas

Warm cheese puffs

Honey glazed chicken wings

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

Package Number Two

Bar Package

4 hour Premium bar consisting of Stolli, 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

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 Ryebein 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

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

Double cream cheese cake

Classic tiramisu

Chocolate truffle mousse, served with raspberry puree

Italian cream cake

Triple layer chocolate mousse cake

Petite Viennese table, assortment of cookies, pastries, tarts, and fresh fruit

Chocolate Bar. Pieces of dark, milk and white chocolate, assorted creams, truffles and fresh seasonal berries

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

Brownies & cookies

Late Night Station Selection

Bistro pizzas station. Selection of assorted toppings served on grilled bistro pizza dough

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

Sliders and shoe string fries. Mini sliders and shoe string potatoes with a variety of fancy mustards, ketchup, and relishes

“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

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

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

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

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 fourteen days prior to a wedding. This number will be used as a guarantee. Your billing will be based on the actual attendance, or your guarantee, whichever ever 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 prices in this banquet menu do not reflect tax and gratuity. Please add local sales tax and 19% service charges to all prices. Three percent will be added to any payment made using a credit card. All tax exempt organizations must furnish a tax exemption certificate no later than 10 days prior to the function.

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. Removal of food or beverage from the banquet facility is not permitted. All buffets and stations will be limited on the time available for consumption per the chef's discretion to ensure quality of product.

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. You may arrange for your own entertainment for your event with prior approval. Management reserves the right to limit the volume of your entertainment to acceptable levels and hours. Due to the Town of Grand Island noise ordinance, all musical entertainment must end no later than 11pm. Any special requirements for receiving or setting up displays, decorations, floral arrangements, computers, etc. should be discussed with management in advance.

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.