

Ellden's

Grill & Banquet

201 Whitehaven Road
Grand Island, NY 14072
716-775-5190

The Ellden'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 716-775-5190 or stop in and visit us at Ellden'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

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

Mini Maryland Style Crab Cakes \$3.25 per piece

Mini Buttermilk Chicken Sliders. Served with a crunchy slaw and pickles. \$2.50 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

Assorted Canapé. Deconstructed stuffed pepper, Buffalo chicken and Tenderloin with horseradish cream.
\$1.50 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

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

Honey glazed chicken wings. \$1.25 per piece

Breakfast, Brunch & Lunch Buffet Selections

(Minimum of 40 People or more)

Oaks breakfast buffet \$16 per guest

Assorted bakeries
Scramble eggs
Breakfast potatoes
Crème brulee style french toast
Bacon and sausage
Fruit salad
Coffee, tea and assorted juices



River oaks brunch \$21 per guest

Assorted Bakeries
Fresh eggs
Eggs benedict
Breakfast potatoes
French toast or blueberry pancakes
Rotisserie spiced chicken
Pasta with classic marinara sauce
Fresh fruit
Marinated bliss potato salad
Assorted greens with toppings
Assorted juices
Coffee and tea service

Add a chef attended omelet station for additional \$3 per person + one time chef fee of \$100 per chef for 1 hour

Deli luncheon buffet \$16 per guest

Choice of soup
Assorted greens salad with toppings
Sliced turkey, roast beef, ham and salami
Assorted domestic cheeses
Lettuce, tomato and onion
Assorted sliced breads and rolls
ice cream
Coffee and tea service

Grand Island lunch buffet \$19 per guest

Assorted greens salad with toppings
Romaine salad with caesar emulsion
Assorted rolls
Antipasto platter
Grilled balsamic chicken with dark poulet jus
Pasta with roasted vegetables
Parsley bliss potato
Sesame green beans
House baked cookies or brownies
Coffee and tea service

Dinner Buffet Selections

(Minimum of 40 People or more)

Ellden's Dinner buffet \$28 per guest

Assorted salad greens and vegetable garnishes
Farfalle seasonal salad
Fresh fruit
Roasted sweet and spicy chicken
Sliced angus beef with jus
Penne pasta with choice of sauce and garnishes
Seasonal vegetable
Roasted potato bliss
Rolls and butter
Vanilla ice cream



River oaks dinner buffet \$33 per guest

Seasonal soup
Assorted greens
Spinach and frisse salad
Fresh fruit display
Marinated grilled vegetables
Riesling breast of chicken
Bourbon glazed faroe island salmon
Braised brisket "Bavarian style"
Campanelle pasta with vegetables, herbs and olive oil
Seasonal vegetable
Bolognese potato
Rolls and butter
Belgian layer chocolate marbled cake

Dessert Selection

Seasonal ice cream with berries \$2 per guest

Brownies & cookies \$2.50 per guest

Double cream cheese cake \$4 per guest

Classic tiramisu \$4 per guest

Lemon Italian cream cake \$5 per guest

Triple layer chocolate mousse cake \$4 per guest

Chocolate truffle mousse, served with raspberry puree \$4 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 per guest

Make your own sundae bar. Vanilla ice cream, chocolate sauce, caramel, sprinkles, cherries, nuts, candies, and whipped topping. \$4 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 burger sliders, beef on weck sliders, bbq pulled pork sliders, southern fried chicken sliders or 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



Beverage Packages

PREMIUM BAR

Grey Goose, Crown Royal, Jack Daniels, Johnny Walker Black, Patron and Tanqueray

CALL BAR

Absolute, Stoli, Beefeater, Jim Beam, Captain Morgan, Bacardi, Dewars, Seagram's, Jose Cuervo, Southern Comfort, peach schnapps, triple sec, and coffee liquor

DOMESTIC BOTTLED BEER

Labatt's, Molson, Budweiser, Michelob, Coors Light, Miller Lt, Coronas and Hard Seltzers

HOUSE WINES

Pinot Grigio, Chardonnay, Cabernet , White Zinfandel and Pinot Noir

SPECIAL EVENT HOURLY PRICING

	First hour	2 nd hour	3 rd hour	4 th hour
Premium bar	\$18.00	\$13.00	\$9.00	\$5.00
Call bar	\$15.00	\$11.00	\$8.00	\$4.00
Beer & Wine	\$10.00	\$8.00	\$5.00	\$3.00

Sangria/ Mimosa punch by the gallon \$60

Non-alcoholic punch by the gallon \$30

Ask how you can make you own signature cocktail for your party that will stand out to your guests

Rental 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 from an array of colors to match your event at no additional cost.

Additional rental items:

Chair covers	Full building rental
Tent rental fee	Ice sculpture
Additional chairs or tables	Corking fee
Outdoor restrooms	Ceremony fee
Outdoor/ indoor 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 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 chefs 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.