



THE
COLUMNS
BANQUETS



Wedding Booklet

2017

2221 Transit Road • Elma, New York 14059
716-674-3241 Fax 716-674-6684
www.TheColumnsBanquets.com



Thank you for considering
The Columns Banquets for your special day!

Weddings are our specialty and your wedding
is special and very important to us.

We promise to provide you with a day you'll remember forever and one your guests will enjoy. We try to offer something different than other area banquet halls. Our wedding packages are designed to be completely customized to every bride and groom. Our wedding coordinator will assist you in making hard decisions feel simple and easy. Our chefs and kitchen crew work hard to prepare hors d'oeuvres and entrees that will delight every guest. Our experienced waitstaff pays attention to every detail to ensure the atmosphere of your wedding meets your expectations!

We are honored to have the opportunity to cater your wedding reception. You are not hiring a caterer, you are hiring a family. This is a family run, family oriented business. We truly treat your guest as if they were our own!

Yours Truly,
The Koutsandreas Family

The Columns Banquets Can Accommodate
Weddings up to 450 guests

*All our wedding packages include the following...
compliments of The Columns Banquets*

A Gift For The Newlywed Couple
A Luxurious Couples Massage at a Local Spa

Personal Wedding Coordinator to Assist You with Every Detail

Personal Maître d' Service throughout the Day, Beginning Upon Arrival

Private, Elegantly Appointed Bridal Suite
with Champagne and Hors d'Oeuvres

The 'Signature' Cocktail of Your Choice

Elegant Floor-Length Table Linens
with Satin Table Runners

Gold Charger Plates for Each Guest

Color Choice of Linen Napkins

White Glove Service Throughout Your Wedding

Access to Our Outdoor Patio and Elegant Gardens

A 'To-Go' Beverage Station featuring Coffee and Bottled Water
is our way of Saying Goodbye and Thank You
to All Your Guests Upon Their Departure

Special Rates for Overnight Accommodations
for All Your Guests at an Area Hotel

The Supreme Wedding Package

THIS THREE COURSE SIT DOWN DINNER PACKAGE INCLUDES:

Four Hours House Open Bar

(One hour during cocktail hour & three hours after dinner)

Supreme Hors d' Oeuvres Hour

- ~ The Columns Banquets Garde Manger Arrangement
- ~ Your Selection of Three Hors d' Oeuvres

Champagne Toast for The Bride & Groom

Bottle of Red & White Wine Placed at Each Table

First Course

Choice of Soup or Salad

Second Course

Combination Entree Served with Sliced Filet Mignon
and One Chicken Entree Selection

(Shrimp or Salmon Entree +\$2.00 per person)

or

Choice of Two Entrees from Our Dinner Selections

Dessert

Your Wedding Cake Served with Ice Cream

Coffee & Tea Station

(Provided 1.5 hours before your reception ends)

(Additional Dessert Stations Available)



\$60.00 per peson

The Royal Wedding Package

"Our Most Popular and Best Value"

THIS FOUR COURSE SIT DOWN DINNER PACKAGE INCLUDES:

Four Hours Call Open Bar

(One hour during cocktail hour & three hours after dinner)

Elegant Hors d' Oeuvres Hour

- The Columns Banquets Garde Manger Arrangement
- Your Selection of Five Hors d' Oeuvres

Champagne Toast for All Guests

Bottle of Red & White Wine Placed at Each Table

First Course

Choice of Soup

Second Course

Choice of Salad

Third Course

Combination Entree Served with Sliced Filet Mignon
and One Chicken Entree Selection

(Shrimp or Salmon Entree +\$2.00 per person)

or

Choice of Two Entrees from Our Dinner Selections

Dessert

Your Wedding Cake Served with Ice Cream

and

The Columns Sweets Table

Coffee & Tea Station

(Provided 1.5 hours before your reception ends)

(Additional Dessert Stations Available)



\$64.00 per person

The Grand - Lux Wedding Package

Our Most Lavish, All-Out Wedding Package Sure to Wow Your Guests

THIS FIVE COURSE SIT DOWN DINNER PACKAGE INCLUDES:

Five Hours Premium & Call Open Bar

(One hour during cocktail hour & four hours after dinner)

Premium Hors d' Oeuvres Hour

- The Columns Banquets Garde Manger Arrangement
 - Your Selection of Eight Hors d' Oeuvres
 - Choice of One Premium Hors d' Oeuvres Station
 - Shrimp Cocktail Display

Champagne Toast for All Guests

Bottle of Red & White Wine Placed at Each Table

First Course

Choice of Soup

Second Course

Choice of Salad

Third Course

Choice of Lemon or Raspberry Sorbet Intermezzo

Fourth Course

Combination Entree Served with Sliced Filet Mignon
and One Chicken Entree Selection

(Shrimp or Salmon Entree +\$2.00 per person)

or

Choice of Two Entrees from Our Dinner Selections

Dessert

Your Wedding Cake Served with Ice Cream

and

The Columns Sweets Table & Choice of One Dessert Station

Coffee & Tea Station

(Provided 1.5 hours before your reception ends)



\$85.00 per person

Sit Down Dinner Selections

Soup

Italian Wedding Soup - Minestrone - Lemon Chicken Rice

Salad

HOUSE GARDEN SALAD - Italian or Sun Dried Tomato Vinaigrette

TRADITIONAL CAESAR SALAD

POACHED PEAR SALAD - Crisp Romaine, Blue Cheese Crumbles,

Poached Pear, Candied Walnuts, Balsamic Vinaigrette (+\$1.00 per person)

ENTRÉES

Meat

10 oz. Angus NY Strip Steak

10 oz. Prime Rib of Beef

Greek Style T-Bone Lamb Chops (+\$3.00 per person)

Twin Filet Mignon with Bordelaise Sauce

Chicken

Traditional Chicken Marsala - Mushroom Marsala Wine Sauce

Traditional Chicken Piccata - Lemon Capers Butter Sauce

Pineapple-Sweet Chili Chicken - Topped with a Pineapple-Sweet Chili Sauce

Chicken Casino - Bacon and Bell Pepper Cream Sauce

Fish

Roasted Salmon - Lobster-Dill Cream Sauce

Salmon Provençal - White Wine, Lemon, Tomato, Olives, Capers

Panko Crusted Tilapia - Sweet Lime Butter Sauce

Surf 'n' Turf

(Served As Combination Entree)

5 oz Filet Mignon and 4 oz Lobster Tail (+market price)

Vegetarian

Vegetable Lasagna - Topped with Marinara Sauce or Alfredo Sauce

Vegetable Napoleon - Grilled Polenta Cake, Mushroom Ragout, Grilled Vegetables

Potato

Herb Roasted Baby Red Potatoes - Twice Baked Potatoes

Vegetable

Sautéed Green Beans - Broccoli & Carrots - Summer Squash & Bell Peppers

The Elegant Buffet Package

THIS BUFFETT DINNER PACKAGE INCLUDES:

Four Hours Call Open Bar

(One hour during cocktail hour & three hours after dinner)

Elegant Hors d' Oeuvres Hour

- The Columns Banquets Garde Manger Arrangement
- Your Selection of Five Hors d' Oeuvres

Champagne Toast for All Guests

Bottle of Red & White Wine Placed at Each Table

First Course

Choice of Soup Served Individually

Second Course

Choice of Salad Served Individually

Third Course

Buffet includes Choice of Three Entrees from Our Dinner Buffet Selections
Choice of Pasta, Fresh Garden Vegetable Blend, Choice of Potato,
Relish Tray, Mediterranean Pasta Salad, Baby Red Potato Salad,
Fresh Rolls & Butter Placed at Each Table

Dessert

Your Wedding Cake Served with Ice Cream
and

The Columns Sweets Table

Coffee & Tea Station

(Provided 1.5 hours before your reception ends)
(Additional Dessert Stations Available)



\$62.00 per person

Dinner Buffet Selections

PLEASE CHOOSE SOUP AND SALAD FROM PAGE 5

Pasta

(Please Choose One)

Penne with Marinara - Topped with Melted Mozzarella Cheese

Penne Alfredo - Mixed with Spinach and Roasted Red Pepper

Bow Tie Parmesan - Mushrooms, Tomatoes, Peas,
Caramelized Onions, & Garlic in Parmesan Cream Sauce

Penne Florina - Red Pepper Cream Sauce with Spinach

Cheese Tortellini - Tossed with Pesto Alfredo & Red Peppers (+\$1.00 per person)

Main Items

(Please Choose Three)

Chicken Souvlaki - Marinated Chicken Tenderloins (*Our Specialty*)

Herb Roasted Chicken - Seasoned Chicken Pieces, Juicy and Tender

Grilled Boneless Chicken Thighs - Dry Rubbed and Brushed with our BBQ Sauce

Roasted Turkey Breast - Topped with Homemade Turkey Gravy

Chicken Marsala - Topped with Traditional Mushroom Marsala Sauce

Chicken Picatta - Topped with a Lemon-White Wine-Caper Sauce

Pineapple-Sweet Chili Chicken - Topped with a Pineapple-Sweet Chili Sauce

Chicken Casino - Bacon and Bell Pepper Cream Sauce

Slow Cooked Roast Beef - Thinly Sliced and Tender, Served in Au Jus

Italian Sausage with Pepper & Onions - Tossed with Marinara Sauce

Roast Loin of Pork - Prime Pork Topped with Homemade Pork Gravy

Honey Baked Ham - Topped with a Pineapple Glaze

Vegetable Lasagna - Topped with Marinara or Alfredo Sauce

Roasted Salmon - Lobster-Dill Cream Sauce (+1.50 per person)

Salmon Provençal - White Wine, Lemon, Tomato, Olives, Capers (+2.00 per person)

Sliced Oven Roasted Prime Rib (+3.00 per person)

Potato

Herb Roasted Baby Red Potatoes

Traditional Mashed Potatoes

Vegetable

Sautéed Green Beans - Broccoli & Carrots - Summer Squash & Bell Peppers

Additional Main Items - \$3.00 per person per item

Enhance Your Buffet By Adding A Carving Table

(See page 9)

Garde Manger Arrangement

Included with Every Wedding Package

Assorted Cheeses presented with Pepperoni, Salami and Assorted Crackers
Farmers Crudités of Baby Carrots, Celery Sticks, Broccoli, Cauliflower
Fresh Bell Peppers and Classic Ranch Dip
Seasonal Fruits and Berries Display
Selection of Mediterranean Olives

Hors d'Oeuvres Selections

Hot Selections

Italian Sausage Stuffed Mushroom Caps
Gorgonzola & Herb Stuffed Mushroom Caps
Sweet & Sour Sesame Chicken
Miniature Spanakopita (*Spinach Filo Pies*)
Miniature Tiropita (*Feta Cheese Filo Pies*)
Baked Bar-B-Que Meatballs
Chicken Pesto Blossoms
Bar-B-Que Pulled Pork & Pickled Onions on Toasted Crostini
Boneless Buffalo Chicken Wing Dings with Blue Cheese Dressing
Bacon Wrapped Stuffed Jalapeno Pepper
Caribbean Chicken Skewer
Baked Feta with Honey & Sesame in Filo Cup
Southwest Chicken & Guacamole in Tortilla Cup

Cold Selections

Traditional Tomato & Basil Bruschetta
Cucumber Cups Filled with Feta, Dill and Greek Vinaigrette
Sun-dried Tomato, Goat Cheese, Basil Pesto & Balsamic Glaze on Crostini
Red Wine Poached Pear & Gorgonzola Cheese in Filo Cup
Thai Vegetable Spring Roll
Cranberry & Walnut Pinwheel

Premium Hors d' Oeuvres

(May Not Be Substituted For Wedding Package Selections)

Traditional Shrimp Cocktail (*\$95.00 per 50 pieces*)
Marinated Lamb Lolli-chops (*\$150.00 per 50 pieces*)
Smoked Bacon Wrapped Scallops with Sweet Balsamic Glaze (*\$125.00 per 50 pieces*)
Miniature Crab Cakes with Remoulade Sauce (*\$95.00 per 50 pieces*)
Smoked Salmon on Wheat Cracker with Caper Cream Cheese (*\$70.00 per 50 pieces*)

Premium Hors d'Oeuvres Stations

Pasta, Pasta, Pasta

(Please Choose Three Items)

Cheese Tortellini - Basil Pesto Cream Sauce

Penne ala Puttanesca - Tomatoes, Olives, Capers, Garlic, Anchovy

Penne ala Carbonara - Alfredo, Bacon, Ham, Mushrooms, Peas, Garlic

Fusilli Caprese - Roasted Eggplant, Tomato, Spinach, Basil, Mozzarella

Cajun Shrimp - Shrimp, Bell Peppers, Andouille Sausage, Cajun Cream Sauce

\$6.50 PER PERSON

Mediterranean Dips & Spreads

(Accompanied by Toasted Pita Bread)

Tzatziki - Yogurt Base with Grated Cucumbers and Garlic

Tirokafteri - Spicy Feta Cheese and Red Peppers

Hummus - Chickpeas, Tahini, Lemon, Olive Oil

Tapenade - Kalamata Olives, Capers, Red Peppers, Olive Oil

Tuscan White Bean Spread - Cannelini Beans, Garlic, Thyme, Olive Oil

\$5.50 PER PERSON

Grecian Delights

Chicken Souvlaki Skewers with Dill Dip

Horiatiki Salata - Tomatoes, Cucumbers, Red Onions, Green Peppers

Dolmades - Grape Leaves Filled with Rice and Spices

Miniature Spanakopita (*Spinach Filo Pies*)

Miniature Tiropita (*Feta Cheese Filo Pies*)

Feta Cheese Cubes with Olive Oil & Greek Oregano

Greek Grilled Pita with Tzatziki

\$6.50 PER PERSON

Carving Table

(All Stations Are Accompanied by Bread & Rolls)

(+\$2.00 per person)

Roast Prime Pork Loin with Apple & Raisin Chutney

Roasted Turkey Breast with Cranberry-Orange Relish

Baked Country Ham with Brown Sugar Honey Glaze & Pineapple Salsa

Beef Tenderloin with Bordelaise Sauce *\$12.00 per person*

Rack of Lamb Chops with Mint Jelly and Greek Tzatziki Sauce *\$10.00 per person*

Prime Rib with Beef Au Jus *\$10.00 per person*

Premium Hors d'Oeuvres Stations cont...

The All American Station

Mini Hot Dogs & Cheeseburger Sliders
Classic Condiments (Ketchup, Mustard, Relish)
Mini Grilled Cheese Sandwiches
Classic American Potato Salad & Ruffles Potato Chips
\$6.50 PER PERSON

Buffalo Station

Boneless Buffalo Wings
Celery, Carrots, Blue Cheese Dressing
Mini Beef on Weck Sandwiches
Buffalo Chicken Wing Dip with Tortilla Chips
\$7.00 PER PERSON

Gourmet Flatbread Pizza Station

Traditional Margherita - Tomato, Basil, Mozzarella
Mediterranean - Pesto, Tomato, Basil, Red Onion, Spinach, Olives, Feta
Buffalo Chicken - Blue Cheese, Tomato, Chicken, Mozzarella, Mild Sauce
BBQ Steak & Cheese - BBQ Sauce, Caramelized Onion, Steak, Mozzarella
\$6.00 PER PERSON

Mediterranean Salad Station

Italian Panzanella - Tomato, Cucumber, Pepper, Onion, Croutons, Vinegar
Lebanese Tabouli - Cracked Bulgar Wheat, Parsley, Tomatoes, Lemon, Oil
Moroccan Cous Cous - Toasted Almonds, Apricots, Golden Raisins
Spanish Lentil - Green Lentils, Bell Peppers, Blue Cheese, Sherry Vinegar
Greek Lettuce - Crisp Romaine, Scallions, Fresh Dill, Lemon, Olive Oil
\$6.00 PER PERSON

International & Artisanal Cheese Display

(Accompanied by Water Crackers & Fruits)
Spanish Manchego ~ Greek Feta ~ Italian Gorgonzola
Creamed Brie ~ New York State Cheddar
Walnuts in Warm Caramel ~ Red Wine Poached Figs ~ Cranberry Compote
\$6.00 PER PERSON

“Bubbly” Bar

(Poured By a Member of Our Staff)
Champagne ~ Italian Prosecco
Sparkling White Grape Juice
Assortment of Fresh Berries & Fruits
Fresh Fruit Purees
Orange & Cranberry Juice
\$5.00 PER PERSON

Dessert Stations

The Columns Banquets Sweets Table

INCLUDED WITH ROYAL, GRAND-LUX AND ELEGANT BUFFET WEDDING PACKAGE

Assorted Petit Fours
Mini Cafe Pastries & Cheesecakes
Various Dessert Bars
Miniature Fudge Brownies
Cream Puffs & Eclairs
\$6.00 PER PERSON

Chocolate Fountain Table

Warm Milk Chocolate Flowing from an Elegant Fountain
for Your Guests' Dipping Pleasure.
Bananas, Strawberries, Cookies, Pretzels, Marshmallows &
Rice Crispy Treats will be Beautifully Displayed,
along with Whipped Cream to Enjoy
\$7.00 PER PERSON

Gourmet Ice Cream Bar

Gourmet Vanilla and Chocolate Ice Creams to be displayed with
Brown Sugar-Rum Caramelized Bananas, Warm Strawberries, Brandied Blackberries,
Seasonal Berries, Warm Chocolate Sauce, Candied Nuts and Biscotti
\$7.00 PER PERSON

Chocolate Covered Strawberries

\$75.00 (50 pieces)

Miniature Italian Canolis

\$100.00 (50 pieces)

Beverage Service

Premium Bar

(INCLUDES PREMIUM AND CALL BAR)

Grey Goose, Bombay Sapphire, Crown Royal, Johnny Walker Black,
Jack Daniel's, Bailey's Original, Jameson

(SELECTIONS SUBJECT TO CHANGE)

Call Bar

Absolute, Bacardi, Captain Morgan, Tanqueray, Jose Cuervo,
Southern Comfort, Jim Beam, Seagrams 7, Johnny Walker Red, Kahlua

(SELECTIONS SUBJECT TO CHANGE)

Bottled Beer Included with Every Wedding Package

(HOUSE SELECTIONS ONLY)

Upgrade to Premium Bar \$4.00 per person

(INCLUDES PREMIUM AND CALL BAR)

Premium Wine Available Upon Request

Dom Perignon Available Upon Request

Premium Hot Chocolate Bar

Great for an After Dinner Treat

Hot Chocolate Set Out For Your Guest To Help Themselves
Along with Mini Marshmallows, Candy Canes, White Chocolate Shavings,
Cinnamon Sticks, Caramel Syrup and Vanilla Syrup

\$3.50 PER PERSON

Friendly Reminders

To ensure the safety of your guests and our staff and to maintain the
ambience of the room, we politely ask that all guests check their coats
upon arrival to our facility.

We kindly suggest you bring a credit card or check on the night of
your wedding to cover any additional charges, such as increased number
of guests, additional hours of bar, etc.

Ceremonies

The Columns Banquets is happy to host your ceremony on site in conjunction with your reception. We can host your ceremony in our lobby, or weather permitting in our elegant outdoor gardens. We will schedule your ceremony half-an-hour prior to your cocktail reception and provide seating for your guests. Your ceremony coordinator will set up the ceremony site, help you organize the processional and recessional as well as assists the guests' advancement into the ceremony site.

CEREMONY FEE IS \$395.00

Extra Special Touches

Personal Ice Carvings/Ice Luges Are Available Upon Request
Ask Our Wedding Coordinator For Pricing and Info

For Special Discounted Prices on Limousine Services,
DJs, Florists, Bakeries, Outfitters, Photographers and Videographers,
Our Banquet Coordinator Will Provide You With Our
Preferred Vendors List.

Extra Complimentary Services

We Do Not Charge a Cake Cutting Fee
White Glove Service is Included Throughout Your Wedding
We Do Not Charge to Place Your Centerpieces or Favors
We Do Not Charge to Decorate Your Room
Your Choice of Napkin Color
Centerpieces Are Available, If You Choose So, At No Cost
Discount Weddings During the Months of December - March
Will Receive a 10% Discount
Brides To Be Will Receive A 10% Discount on Their Bridal Shower
When a Wedding is Booked at The Columns Banquets
A 10% Discount Will Be Given For Baby Showers if the
Mommy-To-Be Had Her Wedding at The Columns Banquets.
Friday Weddings Will Receive A Discount of \$3.00 per person
Discounts Excluded on Holiday Weekends
Only One Discount Applies, Whichever is Greater

The Columns Terms Of Agreement

Pricing: Written or quoted prices are subject to a proportionate increase to meet increased cost of food, labor, and taxes. Quotations cannot be guaranteed until the year of the function.

When planning long range for events, all events are subject to an 18% administrative charge, which offsets operating costs and fees. The charge is for the administration of the banquet and is not purported to be a gratuity and will not be distributed as gratuities to the employees. The Columns does not charge a gratuity or service charge for its events. The charge is based on the total cost of the event, including additional event services, and is subjected to state sales tax, which in New York State is currently 8.75%.

Counts: Fourteen (14) days prior to the date of the event. The Columns must be notified of the number of guests expected to attend your function. This number will be the “guaranteed minimum” and is the basis of which you will be charged regardless of attendance. If your attendance is greater, you are then responsible for the total number served. The Columns will prepare for 5% variance above the guaranteed minimum number. **(The minimum guarantee for a room is 30 guests.)**

Deposits: Rooms are not considered booked until a deposit is received. Up to 100 guests - \$300.00 Over 100 guests - \$500.00 Over 200 guests - \$800.00 Wedding Receptions - \$1,000.00. Tentative bookings will be held for one week only

Cancellations: In the event of a cancellation, 50% of your deposit will be refunded ONLY if we can schedule another event of similar value for that particular date, time and room reserved for your event.

Payment: Final payment must be made in full prior to the day of the function, unless credit has been established to satisfaction of The Columns. Checks must be a certified or cashiers check. No personal checks will be accepted for final payment. Tax exempt organizations must present tax exempt certificate prior to the day of the event. Payment must be made with a check that matches the name of the tax exempt organization. Credit cards are not accepted for deposit and final payment of wedding.

General Rules and Policies:

1. The Columns reserves the right to control and inspect all private functions. There can be no food or beverage brought into The Columns for consumption on premises without authorization. Liquor and wine cannot be brought into the banquet room from outside sources. We do not serve shots at our banquet functions. We maintain the right to refuse serving alcohol to anyone who may jeopardize his or her safety and the safety of others. No liquor favors allowed.

(continued on next page)

THE COLUMNS TERMS OF AGREEMENT CONT...

2. Please advise your florist, DJ, band, or baker that deliveries must be made the day of the event. All items must be removed the night of the event. Any items that you would like us to set up for your event must be delivered to us the day before your event. Please mark any boxes or containers with your name and date of the event. Also, provide us with detailed instructions for these items so our staff can set them accordingly. The Columns shall not assume the responsibility for any merchandise or articles left in the banquet room during or after the event. *No confetti, bubbles or rice can be used in or on The Columns property. Doing so will result in an additional cleaning charge of \$250.00 added to your final bill.*
3. Vendors such as bands, music or DJ must end at the same time as your bar. If you extend your bar, you must extend your music. We reserve the right to control music volume if it becomes necessary. Bar extensions will be based on your guaranteed number of guests, not how many guests are remaining at your event.
4. If your function requires split menu selections, it is your responsibility to provide a color coded seating cards to ensure proper service. People arriving late for dinner will only be served the course being served and remaining courses.
5. We respectfully request that any afternoon function finish by 4:00 p.m., evening functions begin at 5:00 p.m. or later.
6. There is a charge for a private room usage. A room charge of is applied to any function not ordering food and beverage. Ceremony set up fee in our lobby or outdoor gardens is \$395.00.
7. The Columns Banquets reserves the right to substitute and alternate the function room should the projected attendance fall considerably below the original estimate.
8. Bridal Room is available 1 hour prior to event.

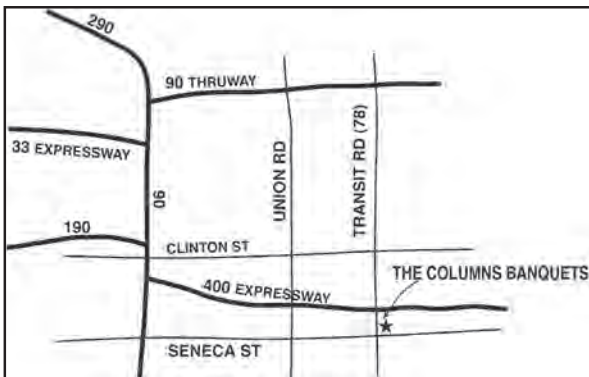
Notes



Brides Lounge

Visit or Contact us Soon

Transit Road (Rt. 78) & Seneca Street (Rt. 16)
— just south of NYS 400 Expressway —



TAKE THE 90 THRUWAY TO THE 400 EXPRESSWAY (EXIT 54)
AND EXIT ON TRANSIT ROAD (RT. 78) SOUTH ON LEFT SIDE OFF THE EXIT.

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