



REIKART HOUSE

EST. | OF AMHERST, NY | 2017

# *Shower Menus*





# Celebrate in Style

\$65 /per person

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## PASTRY STATION

An Assortment of Freshly Baked Muffins, Scones and Croissants  
Fruit Preserves, Jams, Jellies and Butter

## SEASONAL FRESH CUT FRUIT STATION (GF, V)

Cantaloupe, Honey Dew, Pineapple, Seasonal Berries

## TEA SANDWICHES

*Select Three*

Waldorf Chicken Salad, Grapes, Apple, Celery, Candied Walnuts Mayo on Cranberry Date Bread

Classic Lightly Pickled Cucumber and Dill Cream Cheese on White Bread

Smoked Salmon, Cream Cheese, Caper Cream Cheese on Rye

Goat Cheese and Ratatouille on Pumpernickel

## CHEESE & CHARCUTERIE BOARD

Prosciutto, Soppressata, Genoa Salami, Ciliengine Mozzarella, and Asiago Cheeses Marinated Olives,  
Roasted Tomatoes and Artichokes with a selection of Domestic and International Cheeses

## BREAKFAST FAVORITES

Scrambled Eggs

Bacon & Sausage Patties

Substitute Chicken Apple Sausage (+\$3pp)

Toasted Plain and Everything Bagels with Dill Cream Cheese & Cold Smoked Salmon

Greek Yogurt, Local Honey, House-made Granola, Seasonal Berries

## BEVERAGE STATION

Coffee, Decaffeinated Coffee, Herbal Teas

Individual Bottles of Orange, Apple, and Cranberry Juice

## BLOODY MARY, MIMOSA & BELLINI BAR\*\*

Self-Serve Garnish Station featuring Sparkling Wine, Tito's Vodka & an assortment of juices

**\*\*Requires an Attendant (\$150 per station)**

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**V = VEGETARIAN | GF = GLUTEN-FREE | NF = NUT-FREE | LF = LACTOSE-FREE**

*Prices subject to applicable sales tax and 22% service charge. Please see our general terms & conditions for details.  
Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*



# Let's Do Brunch!

\$50 /per person

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## SEASONAL FRESH CUT FRUIT STATION (GF, V)

Cantaloupe, Honey Dew, Pineapple, Seasonal Berries

## BREAKFAST FAVORITES

Scrambled Eggs

Bacon & Chicken Apple Sausage

Breakfast Potatoes with Peppers and Onions (GF, V)

## VANILLA BREAD FRENCH TOAST STATION

Whipped Cream, NY State Maple Syrup and Whipped Butter

## MIXED GREEN SALAD (GF)

Fresh Field Greens, Heirloom Tomatoes, House Pickled Red Onion, Cucumber,  
White Balsamic Dressing

## PASTA STATION\*\*

Penne with Sauces and Mix-ins to include: Parmesan Cheese, Fresh Herbs, Crushed Hot Pepper

**Choose Two:** Marinara, Alfredo, or Pesto

**Choose Two:** Herb Marinated Chicken, Sweet Italian Sausage or Bay Shrimp

**Choose Three:** Grilled Vegetables, Capers, Olives, Artichokes, Mushrooms, Diced Tomatoes

## CHEF'S SELECTION OF SEASONAL VEGETABLE

## BEVERAGE STATION

Coffee, Decaffeinated Coffee, Herbal Teas

Individual Bottles of Orange, Apple, and Cranberry Juice

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# Afternoon Soiree

\$48 /per person

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## SIGNATURE SPRING SALAD

Fresh Local Greens, Strawberries, Candied Walnuts, Chevre Cheese,  
Strawberry Vinaigrette

## CHARCUTERIE BOARD

Prosciutto, Soppressata, Genoa Salami, Ciliengine Mozzarella, and Asiago Cheeses Marinated Olives,  
Roasted Tomatoes and Artichokes Served with Assorted Crackers and Herb Crostini

## CRISP VEGETABLES (GF)

Carrot, Celery, Cauliflower, Broccoli, Cucumber and Sweet Peppers  
Served with House-made Ranch and French Onion Dip

## SLIDER STATION

*Choose Two:*

Slow Roasted Pulled Pork Slider | Shaved Beef Slider | Buffalo Chicken Slider |  
Vegetarian Fire Roasted Corn and Black Bean Sliders (V)

## CARVING STATION\*\*

**Honey Glazed Ham**

with Pineapple Compote, Hawaiian Rolls

## FRENCH FRY BAR

**House Cut Fries**

Gravy | Cheese Curds | BBQ Sauce | Ketchup | Scallions

## BEVERAGE STATION

Coffee, Decaffeinated Coffee, Herbal Teas  
Assorted Soft Drinks & Water Station

\*\*Requires an Attendant (\$150 per station)

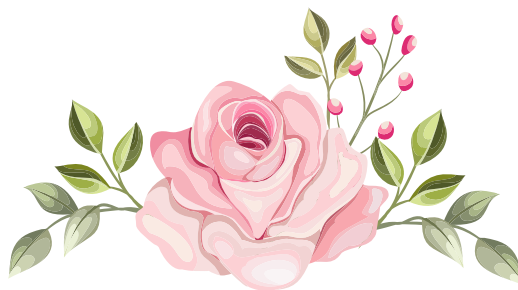


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## ENHANCEMENTS

*Add additional stations to create an unforgettable afternoon!*

### **SALAD CONCEPTS \$12PP**

Arugula, Spinach, Mixed Baby Greens, Grape Tomatoes, Sliced Cucumbers, Julienned Carrots, Pumpkin Seeds, Pickled Red Onions, Dried Cranberries, Crumbled Goat Cheese, Feta Crumbles, Toasted Almonds, Applewood Smoked Bacon, Bleu Cheese Crumbles, White Balsamic, Buttermilk Chive Dressing

### **OMELET STATION (GF) \*\* \$12PP**

(20 guests minimum)

Fresh Eggs or Egg Whites with Ham, Bacon, Chorizo, Spinach, Tomatoes, Onions, Peppers, Mushrooms, Cheddar, Feta, Swiss

### **CARVED ROASTED TURKEY BREAST\*\* \$15PP**

(20 guests minimum)

with Pan Gravy, Cranberry Mayo Aioli, Slider Rolls

### **CARVED PRIME RIB AU JUS\*\* \$16PP**

(30 guests minimum)

with Au Jus, Horseradish, Slider Rolls

### **RISOTTO STATION\*\* \$16PP**

(20 guests minimum)

*With a variety of mix-ins to include:*

Wild Mushrooms, Peas, Bay Shrimp, Parmesan Cheese, Fresh Herbs, Artichokes

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## SWEET SELECTIONS

*Priced Per Tray to Serve 50 People*

### **MINIATURE PASTRIES \$250**

Cream Puffs | Cannoli | Cookies | Brownies Lemon Bars | Mini Beignet

### **DONUT BAR \$250**

An Assortment of Paula's Donut Holes with Chocolate and Cream Cheese Icing Dipping Sauce

### **SUNDAE BAR\*\* \$16PP**

Vanilla & Chocolate Ice Cream, Whipped Cream, Bananas, Oreos, M&Ms, Caramel Sauce, Raspberry Sauce, Chocolate Sauce and Sprinkles

### **SODA & MOCKTAIL BAR\*\* \$12PP**

Assorted Soft Drinks & Syrups, Lemon & Lime Juice, Maraschino Cherries, Lemons, Limes

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# Policies, Terms and Conditions



## MENUS

Our culinary team has designed menus to suit a variety of tastes and dietary concerns. Notwithstanding, we would be pleased to customize a menu for items of personal taste. With the exception of certain dessert items, such as wedding cakes, we ask that all food to be served be prepared by our kitchen and all beverage items to be supplied by Reikart House.

## FOOD AND BEVERAGE MINIMUMS

At the time of booking of your event, a Food & Beverage Minimum ("F&B Minimum") will be determined and disclosed to you. The determination of the F&B Minimum will be based on the particular venue / room selected for the event, the number of anticipated attendees and the day and time of year of the event. If the F&B Minimum established is not achieved for the event, the applicable room rental charge shall apply. Should the F&B Minimum be met or exceeded, no room rental charge shall apply. Only food and beverage costs are included in the calculation of the F&B Minimum. Costs for ancillary items, such as hotel room rental, audio visual, linen rentals, chef or bartender fees are not included in the determination of the F&B Minimum.

## ATTENDANCE

The anticipated attendance for an event shall be confirmed no later than fourteen (14) days prior to the date of the event. The confirmed attendance shall be considered the guaranteed attendance. Once confirmed, the guaranteed attendance figure may not be reduced. If the attendance is not confirmed / guaranteed as set forth herein, then the anticipated attendance figure shall be considered as the guaranteed attendance figure and the event shall be prepared (and billed) accordingly.

## BEVERAGE SERVICE

The serving of alcoholic beverages is limited to persons of legal age as stated by the laws of New York. Compliance with these laws requires that all beverages be provided by the facility. Liquor, wine, or beer cannot be brought into the facility by outside sources. All service of alcoholic beverages must be attended by a bartender.

## PAYMENT TERMS

All menu prices are subject to 22% service charge plus sales tax. Tax exempt organizations must furnish an authorized original copy of their tax exemption letter prior to their event to avoid being invoiced for sales tax. Full payment for your event is required prior to the event date unless credit arrangements have been pre-established. Regardless of the final form of payment to be used to pay for the event, a valid credit card must be on file for all events to cover costs for additional guests or other items added the day of the event. Please note that personal checks will only be accepted if received at least 14 days prior to the event. Corporate checks can be accepted if received at least 3 days prior to the event.

## CATERING PRICES

The enclosed menus reflect our current pricing. Although we make every effort to hold this pricing, this is not always possible. For events booked more than one year prior to the event date, prices in effect 90 days prior to the event will be honored. For events booked one year or less prior to the event date, prices in effect 30 days prior to the event will be honored. Should your event be subject to price increases, we will be pleased to work with you to adjust menu selections in an effort to keep your event as close as reasonably possible to its original budget.

## ROOM ARRANGEMENTS

The particular venue (i.e. room) selected for an event will be largely based upon the anticipated attendance of the event. Please specify your requirements for table arrangements as well as other furnishings such as dance floor, bandstand, audio-visual aids, etc. Our Catering Department will gladly provide their assistance in planning your room layout.

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(continued)

## SECURITY

We would be pleased to work with you in arranging for any security you believe may be appropriate for your event. Whether or not you opt to utilize security for your event, please be advised that Reikart House (including Jazzboline) is not responsible and accepts no liability for loss or damage to any personal property brought to the facility by your vendor or invitee. Furthermore, the cost to repair any damage or excess wear and tear to the venue (including the furnishings and equipment therein) shall be your responsibility as the event host. Reikart House (including Jazzboline) assumes no responsibility for personal property left on the premises for longer than three (3) days following the conclusion of the event. You, as the event host, shall be responsible for the return shipment of any packages related to your event.

## VENUE CLEANING / PROHIBITED ITEMS

Menu pricing includes set-up of the venue for the event by Reikart House staff as well as normal clean-up following the event. Should an event result in the need for excessive cleaning by Reikart House staff (such as due to debris caused by the unauthorized use of prohibited items listed below), then at the discretion of the banquet manager, a cleaning fee may be charged.

The list below are examples of items prohibited from use during an event without prior authorization as they may result in the need for excessive or difficult cleaning or may pose a risk of damage to the venue. Furthermore, no tape, command strips or nails are permitted. Items shall not be hung or attached to the walls or from the ceiling in any venue without prior authorization. If you wish to include one or more of the items listed below, please discuss this with us well in advance of your event. Please be advised that there may be a cost or fee charged for use of a prohibited item whether or not the prohibited item was pre-approved.

### Examples of Prohibited Items:

- Helium-filled inflatables such as balloons
- Confetti, streamers or loose glitter of any kind
- Sparklers or fog machines
- Single-wick candles unless contained within a vessel (*to catch wax*)
- Nothing with open flames
- Indoors - Real flower petals are prohibited (*silk are acceptable*)
- Outdoors - Silk flower pedals are prohibited (*real are acceptable*)

## GIFT BAGS

We are pleased to provide Gift Bag Service at the Hotel for those events that include a contracted block of rooms. Each Gift Bag should be generic in nature and not individualized by name of guest. Exceptions can be made for Gift Bags containing a food product for a recipient with an allergy or medical condition. In such instance, and the Gift Bag must be labelled clearly with the recipient's name.

### The following charges for delivery of Gift Bags shall apply which shall be added to the event bill:

- Gift Bags Stored and handed out at the hotel front desk - \$3.00 per bag
- Gift Bags Delivered to individual guest rooms - \$5.00 per bag

## SHIPPING & RECEIVING

Packages of items to be used in your event shall be delivered no more than four (4) days prior to the event date. The Name of the Group, Group Contact's Name and Date of Event shall be included on all boxes. Alternate arrangements must be approved in advance by the Catering Office. You are responsible for the return shipment of all packages. Our team is pleased to assist with arrangements.

## OUTSIDE VENDORS | INSURANCE

Please disclose to us in advance any vendors you intend to utilize during the event. Examples of vendors include musical groups, photographers, videographers, entertainers etc. You may be asked to have a vendor provide us with a certificate of insurance in advance of the event evidencing appropriate insurance coverage as a condition of their participation in the event. Such certificate of insurance shall be in a form acceptable to Reikart House and shall name Iskalo Hospitality Campus LLC as an additional insured.

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