



HOLIDAY PACKAGES

Please contact the Director of Sales,
Christine Marie Scirto at cscirto@therichardsonhotelbuffalo.com

The Velvet Season

Ideal for: Office teams or board dinners

Includes: Private Lounge (3 hours)

2-hour beer & wine service

3-hour beer & wine service \$12.00++ additional pp

Chef's seasonal small plates menu:

- Mini beef tenderloin sliders
- Roasted pear crostini
- Bacon-wrapped dates
- Butternut squash arancini
- Warm chocolate tarts

Décor: Candles, greenery, and festive table décor
Soft jazz or holiday playlist

Starting at: \$95 pp (20–60 guests)



A Season to Savor Holiday Luncheon Menu

Vibe: Casual, office lunch

Includes: Private dining room (2 hrs)

Starter: (Choose 1 for Plated from each / Include Both for Buffet)

- Winter Greens Salad
- Roasted Butternut Squash Soup

Entrées

- Herb-Roasted Chicken Breast
- Braised Short Rib
- Pan-Seared Salmon

Vegetarian Option: Wild Mushroom Risotto

Served with Chef's seasonal vegetables & dinner rolls.

Dessert Duo

- Mini Red Velvet Cupcakes with cream cheese frosting
- White Chocolate Cranberry Blondie Squares

Beverage Service

Coffee • Herbal & Black Teas • Iced Water with Lemon

Welcome Beverage (Optional Add-On) \$6.00 pp

- Sparkling Cranberry Spritz (non-alcoholic or with Prosecco)

- Hot Mulled Cider with Cinnamon Sticks

Décor: Holiday table décor & menus

Starting at: \$60 pp buffet, \$80 pp plated (25–60 guests)

Merry Mixers Cocktail Party

Ideal for: Stylish and social, built for networking or casual celebration in Austin Hall

Includes: Private event space (3 hours)

Three-hour open bar (beer, wine, call liquor)

Stationed appetizer menu:

- Antipasto display
- Artisan flatbreads
- Mini crab cakes
- Truffle mac & cheese bites
- Holiday dessert sampler

Décor: cocktail tables, candles, holiday decorations

Upbeat or holiday music playlist

Festive photo backdrop

Starting at: \$115 pp (20–60 guests)



Season to Savor Dinner Party

Vibe: Elegant, sit-down style — for leadership or client dinners

Includes: Private dining room or ballroom setup (3.5 hrs)

Welcome prosecco toast

2-hr open bar (beer, wine, call liquor)

3-hr beer & wine service \$15.00++ additional per guest

3-course plated menu:

- Starter: Roasted beet salad or winter greens
- Entrée: Choice of beef tenderloin, chicken marsala, or vegetarian risotto
- Dessert: Peppermint crème brûlée or chocolate torte

Décor: Holiday table décor, menus, & candlelight setup

Starting at: \$125 pp (25–60 guests)



Room Blocks available for 5 or more guests
starting at \$159.00 Sun-Thur & \$179.00 Fri-Sat

Offer Valid through January 31st
Blackout dates apply

THE
RICHARDSON
BUFFALO **HOTEL** NEW YORK