



• 2024 WEDDING GUIDE •



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CONTACT@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 difficult decisions feel simple and easy. Our chefs and kitchen crew work hard to prepare hors d'œuvres and entrées 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. At the Columns Banquets you are not hiring a caterer, you are hiring a family. This is a family run, family oriented business. We truly treat your guests as if they were our own!

Yours Truly,
The Koutsandreas Family

– THE COLUMNS BANQUETS CAN ACCOMMODATE WEDDINGS UP TO 450 GUESTS –



*All of our Wedding packages
include the following ...*

- 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
- Votive Candles Placed at Each Guest Table and Place Card Table
- Cocktail/Hors d'Oeuvres Tables and Cake Table
- 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 as our way of Saying Goodbye and Thank You to All Your Guests Upon Their Departure

- compliments of The Columns Banquets



Royal Wedding Package

“OUR MOST POPULAR PACKAGE”

THIS FOUR COURSE SIT DOWN DINNER PACKAGE INCLUDES:

FOUR HOURS CALL OPEN BAR

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

ELEGANT HORS D' OEUVRES HOUR

The Columns Banquets Garden 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 Entrée Served with Filet Mignon and One Chicken Entrée Selection
(Shrimp or Salmon Entrée + \$3.00 per person)

OR

Choice of Two Entrées from Our Dinner Selections

DESSERT

Your Wedding Cake Served

AND

The Columns Sweets Table with Coffee & Tea Station
(Provided 1.5 hours before your reception ends)
(Additional Dessert Stations Available)

\$93.00 PER PERSON



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 and four hours after dinner)

CHAMPAGNE WELCOME UPON GUESTS' ARRIVAL

PERSONALIZED MENU PLACED AT EACH GUEST SETTING

PREMIUM HORS D' OEUVRES HOUR

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

SHRIMP COCKTAIL TOWER

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 — Sorbet Intermezzo

FOURTH COURSE

Combination Entrée Served with Filet Mignon and One Chicken Entrée Selection
(Shrimp or Salmon Entrée + \$3.00 per person)

OR

Choice of Two Entrées from Our Dinner Selections

DESSERT

Your Wedding Cake Served **AND** The Columns Sweets Table

COFFEE & TEA STATION

(Provided 1.5 hours before your reception ends)

LATE NIGHT STATION **OR** DESSERT STATION

(Provided 1 hour before your reception ends)

\$130.00 PER PERSON

Sit Down Dinner Selections

FIRST & SECOND COURSES

SOUP

- Italian Wedding Soup
- Minestrone
- Lemon Chicken Rice
- Chef's Seasonal Soup

SALAD

- House Garden Salad House 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 "Lolli" Lamb Chops
(+\$3.00 PER PERSON)
- Twin Filet Mignon with Bordelaise Sauce

CHICKEN

- Traditional Chicken Marsala
Mushroom Marsala Wine Sauce
- Traditional Chicken Piccata
Lemon Caper Butter Sauce
- Chicken Chardonnay
White Wine Cream Sauce with Spinach, Artichokes, and Sundried Tomato
- Chicken Casino
Bacon and Bell Pepper Cream Sauce

FISH

- Roasted Salmon
Lobster-Dill Cream Sauce
- Salmon Provençal
White Wine, Lemon, Tomato, Olives, Capers

VEGETARIAN

- Vegetable Lasagna
Marinara Sauce or Alfredo Sauce
- Chef Choice – our Chefs will create a dish using the freshest in-season vegetables

SURF 'N' TURF

- 5 oz Filet Mignon and 4 oz Lobster Tail – served as combination entrée (+MARKET PRICE)

SIDES

POTATO

- Herb Roasted Baby Red Potatoes
- Roasted Fingerling Potatoes (+\$1.00 PER PERSON)

VEGETABLE

- Sautéed Green Beans
- Sautéed Summer Squash & Red Peppers
- Roasted Asparagus Spears (+\$1.00 PER PERSON)



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
- Seasonal Fruits and Berries Display
- Mediterranean Dips and Pita Bread

Hors d'Oeuvres Selections

HOT SELECTIONS

- Crab Stuffed Mushroom Caps
- Gorgonzola and Herb Stuffed Mushroom Caps
- Sweet and Sour Sesame Chicken
- Miniature Spanakopita (Spinach Filo Pies)
- Miniature Tiropita (Feta Cheese Filo Pies)
- Baked Bar-B-Que Meatballs
- Bar-B-Que Pulled Pork with Gouda Cheese Sauce in Tortilla Cup
- Boneless Chicken Wing Dings with Blue Cheese Dressing
- Southwest Chicken and Guacamole in Tortilla Cup
- Caramel Apple Brie Cup
- Beef Teriyaki Skewer
- Buffalo Chicken Wing Dip Stuffed Jalapeños

COLD SELECTIONS

- Traditional Tomato and Basil Bruschetta
- Cucumber Cups Filled with Feta, Dill and Greek Vinaigrette
- Thai Vegetable Spring Roll
- "Bang Bang" Style Shrimp Tortilla Cup
- Caprese Skewers
- Watermelon Gazpacho Shooters
- Avocado & Feta Toastettes
- Buffalo Chicken Wing Dip in Celery Boats
- Asian Chicken Lettuce Wraps
- Chicken Souvlaki Lettuce Wraps

Premium Hors d'Oeuvres

MAY NOT BE SUBSTITUTED FOR WEDDING PACKAGE SELECTIONS

- Traditional Shrimp Cocktail (\$4.00 per person)
- Marinated Lamb Lolli-chops (\$6.00 per person)
- Smoked Bacon Wrapped Scallops with Sweet Balsamic Glaze (\$2.50 per person)
- Miniature Crab Cakes with Remoulade Sauce (\$2.00 per person)



Premium Hors D'oeuvres Stations

BUFFALO STATION

Boneless Buffalo Wings
Celery, Carrots, Blue Cheese Dressing
Mini Beef on Weck Sandwiches
Buffalo Chicken Wing Dip with Tortilla Chips
\$7.50 PER PERSON

THE ALL AMERICAN STATION

Cheeseburger Sliders
Classic Condiments (Ketchup, Mustard, Relish)
Mini Grilled Cheese Sandwiches
Ruffles Potato Chips
\$7.50 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
\$7.50 PER PERSON



Premium Hors D'oeuvres Stations

(continued...)

PASTA, PASTA, PASTA

(PLEASE CHOOSE THREE ITEMS)

- Chicken Pesto Tortellini** - Basil Pesto Cream Sauce
 - Penne ala Carbonara** - Alfredo, Bacon, Ham, Mushrooms, Peas, Garlic
 - Meatball Marinara** - Penne Pasta Tossed with House Marinara and Mini Meatballs
 - Cajun Shrimp** - Shrimp, Bell Peppers, Andouille Sausage, Cajun Cream Sauce
- \$7.50 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
- \$7.50 PER PERSON**

CARVING TABLE

(ALL STATIONS ARE ACCOMPANIED BY BREAD & ROLLS)

- Roast Prime Pork Loin with Apple & Raisin Chutney** \$8.00 PER PERSON
- Roasted Turkey Breast with Cranberry-Orange Relish** \$8.00 PER PERSON
- Baked Country Ham with Brown Sugar Honey Glaze and Pineapple Salsa** \$8.00 PER PERSON
- Beef Tenderloin with Bordelaise Sauce** \$15.00 PER PERSON
- Rack of Lamb Chops with Mint Jelly and Greek Tzatziki Sauce** \$15.00 PER PERSON
- Prime Rib with Beef Au Jus** \$14.00 PER PERSON



Dessert Stations

THE COLUMNS BANQUETS SWEETS TABLE INCLUDED WITH EVERY WEDDING PACKAGE

Assorted Petit Fours
Mini Cafe Pastries & Cheesecakes
Various Dessert Bars
Miniature Fudge Brownies
Cream Puffs & Eclairs
Miniature Italian Cannoli
– INCLUDED –

CHOCOLATE FOUNTAIN TABLE

Warm Milk Chocolate Flowing from an Elegant Fountain for Your Guests' Dipping Pleasure.
Bananas, Strawberries, Cookies, Pretzels, Marshmallows and Rice Crispy Treats
will be Beautifully Displayed, along with Whipped Cream to Enjoy
\$7.50 PER PERSON

GOURMET ICE CREAM BAR

Vanilla and Chocolate Ice Cream hand-scooped and displayed with a variety
of topping for your guests to create their personalized desert!
Nuts, candies, cookies, hot fudge, fresh fruits and more will all be displayed for your guests to choose from.
\$7.00 PER PERSON

CHOCOLATE COVERED STRAWBERRIES

\$1.50 PER PERSON





Beverage Service

PREMIUM BAR

Bombay Sapphire, Crown Royal, Johnny Walker Black, Jack Daniel's, Bailey's Original, Jameson
(selections subject to change)

CALL BAR

Tito's Vodka, Absolut, 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 FROM CALL TO PREMIUM BAR \$5.00 PER PERSON
(INCLUDES PREMIUM AND CALL BAR)

PREMIUM WINE *available upon request*

DOM PERIGNON *available upon request*

CRAFT BEER & HIGH-NOON UPGRADE

Brooklyn Brewery Summer Ale • Flying Bison Rusty Chain • Southern Tier IPA
High-Noon Grapefruit, Pineapple, and Black Cherry
(selections subject to change)
\$5.00 PER PERSON

"Bubbly" Bar

(POURED BY A MEMBER OF OUR STAFF)

Champagne ~ Italian Prosecco • Sparkling White Grape Juice
Assortment of Fresh Berries and Fruits • Fresh Fruit Purees • Orange and Cranberry Juice
\$6.50 PER PERSON

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



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. A rehearsal the week of your wedding is also included and will be scheduled with your coordinator.

CEREMONY FEE IS \$500.00

EXTRA COMPLIMENTARY SERVICES

Complimentary Cake Cutting

White Glove Service Included Throughout Your Wedding

Complimentary Placement of Your Centerpieces and Favors

Your Choice of Napkin Color

Complimentary Centerpieces Are Available

10% Discount During the Months of December - March

10% Discount on Your Bridal Shower

A 10% Discount Will Be Given For Baby Showers if the Mommy-To-Be Had Her Wedding at The Columns Banquets.

Discount of \$3.00 per person for Friday and Sunday Weddings

DISCOUNTS EXCLUDED ON HOLIDAY WEEKENDS

ONLY ONE DISCOUNT APPLIES, WHICHEVER IS GREATER

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.



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.

All events are subject to a 20% administrative charge, which offsets operating costs and fees. We do not charge a 20% “service fee” or “gratuity”. The administrative fee allows us to pay our staff a high fixed hourly rate which ends up being more than the lower tipped employee rate plus gratuity. This is more favorable to our staff as their hourly pay does not fluctuate from week to week and is not negatively affected by smaller events and/or the slower season.

This charge is not purported to be a gratuity and will not be distributed as gratuities to the employees.

You are not expected to leave a gratuity!

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: Final guest count is due 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.

DEPOSITS: Rooms are not considered booked until a deposit is received. Tentative bookings will be held for one week only

DEPOSIT POLICIES

DATE DEPOSIT DUE	DEPOSIT AMOUNT DUE
Day contract is signed	\$1,500.00
1 year prior to wedding	\$2,500.00
6 months prior to wedding	50% of anticipated food and beverage revenue (minus previous deposits)
14 days prior to wedding	100% of anticipated food and beverage revenue (including administrative charge and sales tax)



THE COLUMNS TERMS OF AGREEMENT, CONT....

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 one week prior to the wedding. Checks must be a certified or cashiers check. No personal checks will be accepted for final payment. Credit cards are not accepted.

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.
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. Nothing can be hung from the walls or ceiling.
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. Ceremony set up fee in our lobby or outdoor gardens is \$500.00.
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.