

congratulations
ON YOUR ENGAGEMENT

Congratulations on your engagement!

Thank you for your interest in Seneca Allegany Casino & Hotel for your special day. The Seneca Events Center is the only venue of its kind in the Southern Tier with more than 21,000 square feet of event space. Our \$40 million banquet facility has become known for its state-of-the-art sound system, Native American design, AAA Four Diamond Award-winning customer service and unique location nestled in the Allegany Mountains.

Seneca Allegany Casino & Hotel has so much to offer to bridal parties that you won't find at other venues. Our luxurious hotel rooms cannot be matched by any other in our area. Our upscale full-service Spa & Salon offers special packages for bridal parties. And, of course, the fun never ends with the gaming floor open 24 hours a day, seven days a week. Seneca Allegany Casino & Hotel will leave your guests with life-lasting memories of your special day.

If you would like a tour of our facility, please don't hesitate to call me to set up a time that works for you. My schedule is flexible and I will work around yours.

I look forward to meeting with you soon!

Sincerely,

Holly Hollamby

HOLLY HOLLAMBY

Catering Sales Manager

Seneca Allegany Casino & Hotel

o. 716 244 5204

c. 716 343 5729



weddings



Overnight Accommodations for the Bride and Groom

Elegant Floor-Length House Linens

Champagne Toast

Cake Cutting Service

Dance Floor

Elevated Head Table

Bartender's and Chef's Fees Waived

Champagne and Chocolate-Covered Strawberries
Delivered to Your Room



showers of happiness

THE MENU



SPARKLING CHAMPAGNE PUNCH

CHOCOLATE-COVERED STRAWBERRIES

SLICED SEASONAL FRUIT

Cantaloupe, pineapple, strawberries, grapes and fresh seasonal fruit

INTERNATIONAL CHEESE

Maytag bleu cheese, fresh mozzarella, smoked Cheddar cheese, Sage Derby and Swiss cheeses served with assorted crackers and herbed crostini

CRISP VEGETABLES

Carrots, celery, cauliflower, broccoli and sweet peppers served with ranch and bleu cheese dressings

ASSORTED COOKIE *and* BROWNIE PLATTER

ASSORTED SODA, BOTTLED WATER *and* COFFEE

CHOICE OF ONE: \$24 per person

CHOICE OF TWO: \$28 per person

SHRIMP BRUSCHETTA

Tomatoes, onions, olives, peppers, Parmesan cheese and basil

STUFFED CHERRY TOMATOES

Grilled chicken, celery, onion, spinach and herbs

HERBED FOCACCIA BREAD

Topped with roasted eggplant spread and Parmesan cheese

ARTICHOKE BOTTOM SALAD

Julienne vegetables, tomatoes and Cheddar cheese

20% gratuity and a 4% transaction fee are added to all catering.



Minimum 30 people. Receive a 10% discount with purchase

a fresh start

{MINIMUM 30 PEOPLE}

Receive 10% Discount With Purchase Of Reception Package For 200+ Guests



20% gratuity and a 4% transaction fee are added to all catering.

ALLEGANY EXPRESS | \$20

Scrambled Eggs
Hickory Smoked Bacon and Breakfast Sausage
Breakfast Potatoes with Peppers and Onions
Assorted Sliced Seasonal Fruit
Assorted Breakfast Pastries
Assorted Fruit Juices
Bottled Water
Coffee, Decaf, Herbal Tea

ALLEGANY STEAK *and* EGGS | \$26

New York Strip Steak
Farm Fresh Scrambled Eggs
Roasted Breakfast Potatoes with Fresh Herbs
Fresh Seasonal Fruit and Berries Topped with Yogurt
Basket of Muffins, Danish and Croissants with Butter and Preserves
Assorted Fruit Juices and Bottled Water
Coffee, Decaf, Herbal Tea

THE ROYAL FLUSH | \$32

Scrambled Eggs
Cinnamon Swirl French Toast
Spinach, Feta and Tomato Frittata
Hickory Smoked Bacon and Breakfast Sausage
Breakfast Potatoes with Peppers and Onions
Herb Roasted Chicken with Mushroom Marsala Sauce
Grilled Salmon Fillet with Spinach and Peppers
Fresh Baked Rolls and Butter
Vegetable Medley
Herbed Blended Rice
Assorted Sliced Seasonal Fruit
New York Style Bagels, Cream Cheese and Preserves
Assorted Breakfast Pastries
Assorted Fruit Juices
Bottled Water
Coffee, Decaf, Herbal Tea



dinner is served

PACKAGE ONE: \$50 PER PERSON*



HORS D'OEUVRES

CHEESE *and* CRUDITÉS DISPLAY

Imported and domestic cheeses and crisp garden vegetables

FRESH MOZZARELLA, PROSCIUTTO *and* TOMATO SKEWERS

SHRIMP *and* CAPONATA ON POLENTA ROUND

SALADS {Choice of one}

HEART OF ROMAINE

Caesar dressing, croutons and grated Parmesan cheese

MIXED BABY GREENS

Carrots, cucumbers, tomatoes, red onions and balsamic vinaigrette



ENTRÉES

ROASTED CHICKEN BREAST

Fresh herbs and Madeira sauce

GRILLED SALMON FILLET

Lemon caper butter sauce

Dinners served with fresh baked rolls and butter.

CHOICE OF ONE STARCH: baked potato, sweet potato wedges, scalloped potato pie, baby red potatoes, risotto cake, rice or mashed potatoes.

CHOICE OF ONE VEGETABLE: sautéed green beans, zucchini medley or gingered carrots.

Combination plates with both entrées available for \$45 per person. Split counts require coded place cards for all guests.

*All packages include coffee, tea, decaf.

Minimum 50 people per packages availability. Pricing does not include 20% gratuity or 4% transaction fee.

dinner is served

PACKAGE TWO: \$60 PER PERSON *



Dinners served with fresh baked rolls and butter.

CHOICE OF ONE STARCH: baked potato, sweet potato wedges, scalloped potato pie, baby red potatoes, risotto cake, rice or mashed potatoes.

CHOICE OF ONE VEGETABLE: sautéed green beans, zucchini medley or gingered carrots.

Combination plates with both entrées available for \$60 per person. Split counts require coded place cards for all guests.

*All packages include coffee, tea, decaf.

Minimum 50 people per packages availability. Pricing does not include 20% gratuity or 4% transaction fee.

HORS D'OEUVRES*

CHEESE *and* CRUDITÉS DISPLAY

Imported and domestic cheeses and crisp garden vegetables

FRESH MOZZARELLA, PROSCIUTTO *and* TOMATO SKEWERS

SHRIMP AND CAPONATA ON POLENTA ROUND

SPINACH STUFFED MUSHROOMS

*Based on one hour pre-dinner reception.

SALADS {Choice of one}

HEART OF ROMAINE

Caesar dressing, croutons and grated Parmesan cheese

MIXED BABY GREENS

Carrots, cucumbers, tomatoes, red onions and balsamic vinaigrette

ICEBERG WEDGE

Cheddar cheese, bacon, tomato and smoked ranch dressing

ENTRÉES

ROASTED CHICKEN BREAST

Fresh herbs and Madeira sauce

GRILLED SALMON FILLET

Lemon caper butter sauce

NEW YORK STRIP STEAK

Mushroom Marsala sauce

dinner is served

PACKAGE THREE: \$70 PER PERSON*



HORS D'OEUVRES*

CHEESE, FRUIT *and* CRUDITÉS DISPLAY

Imported and domestic cheeses, variety of seasonal fruits and crisp garden vegetables

ASPARAGUS WRAPPED IN BACON WITH BLEU CHEESE DRESSING

SHRIMP *and* CAPONATA ON POLENTA ROUND

CRAB STUFFED PORTABELLA MUSHROOMS

SHAVED BEEF *and* AGED PROVOLONE ON AN HERBED RISOTTO CRISP

*Based on one hour pre-dinner reception.

SALADS {Choice of one}

HEART OF ROMAINE

Crisp prosciutto, banana peppers, tomatoes, olives, roasted garlic dressing

BABY ICEBERG

Maytag bleu, red onions, tomatoes, carrots and balsamic vinaigrette

GRILLED VEGETABLE

Mushrooms, zucchini, eggplant, micro greens and roasted tomato dressing

ENTRÉES {Choose two entrées for a combination plated dinner}

CHICKEN | SHRIMP SCAMPI | SALMON
FILET MIGNON | PORK

Dinners served with fresh baked rolls and butter.

CHOICE OF ONE STARCH: baked potato, sweet potato wedges, scalloped potato pie, baby red potatoes, risotto cake, rice or mashed potatoes.

CHOICE OF ONE VEGETABLE: sautéed green beans, zucchini medley or gingered carrots.

*All packages include coffee, tea, decaf.

Minimum 50 people per packages availability. Pricing does not include 20% gratuity or 4% transaction fee.

endless choices

PACKAGE ONE: \$50 PER PERSON*



HORS D'OEUVRES*

CHEESE *and* CRUDITÉS DISPLAY

Imported and domestic cheeses and crisp garden vegetables

ASPARAGUS WRAPPED IN BACON WITH BLEU CHEESE DRESSING

SPINACH STUFFED MUSHROOMS

*Based on one hour pre-dinner reception

SALADS

HEARTS OF ROMAINE

Caesar dressing, croutons and grated Parmesan cheese

MIXED BABY GREENS

Carrots, cucumbers, tomatoes, red onions and balsamic vinaigrette

STARCH/VEGETABLES

ROASTED RED POTATOES

Oil, garlic and rosemary

PENNE PASTA

Spinach, diced tomato, basil, onion and zucchini

VEGETABLE MEDLEY

Green beans, carrots, sweet peppers and thyme

ENTRÉES

Dinners served with fresh baked rolls and butter.

ROASTED CHICKEN BREAST

Madeira sauce and cipollini onions

STRIP STEAKS

Dinners served with fresh baked rolls and butter.

*All packages include coffee, tea, decaf.
Minimum 50 people per packages availability.

20% gratuity and a 4% transaction fee are added to all catering.

endless choices

PACKAGE TWO: \$60 PER PERSON*



HORS D'OEUVRES*

CHEESE, FRUIT *and* CRUDITÉS DISPLAY

Imported and domestic cheeses, variety of seasonal fruits, crisp garden vegetables

ASPARAGUS WRAPPED IN BACON WITH BLEU CHEESE DRESSING

SPINACH STUFFED MUSHROOMS

SHRIMP *and* ROASTED EGGPLANT ON GRILLED POLENTA ROUNDS

*Based on one hour pre-dinner reception

SALADS

HEARTS OF ROMAINE

Caesar dressing, croutons and grated Parmesan cheese

MIXED BABY GREENS

Carrots, cucumbers, tomatoes, red onions and balsamic vinaigrette

STARCH/VEGETABLES

ROASTED RED POTATOES

Oil, garlic and rosemary

PENNE PASTA

Spinach, diced tomato, basil, onion and zucchini

VEGETABLE MEDLEY

Green beans, carrots, sweet peppers and thyme

ENTRÉES

Dinners served with fresh baked rolls and butter.

ROASTED CHICKEN BREAST

Madeira sauce and cipollini onions

GRILLED SALMON FILLET

Sautéed arugula, snap peas and lemon caper sauce

STRIP STEAKS

Dinners served with fresh baked rolls and butter.

*All packages include coffee, tea, decaf.
Minimum 50 people per packages availability.

20% gratuity and a 4% transaction fee are added to all catering.

endless choices

PACKAGE THREE: \$70 PER PERSON*



HORS D'OEUVRES*

CHEESE, FRUIT *and* CRUDITÉS DISPLAY

Imported and domestic cheeses, variety of seasonal fruits, crisp garden vegetables

ASPARAGUS WRAPPED IN BACON WITH BLEU CHEESE DRESSING

SPINACH STUFFED MUSHROOMS

SHRIMP *and* ROASTED EGGPLANT ON GRILLED POLENTA ROUNDS

SHAVED BEEF *and* AGED PROVOLONE ON HERBED RISOTTO CRISP

*Based on one hour pre-dinner reception

ENTRÉES

Dinners served with fresh baked rolls and butter.

BEEF TENDERLOIN

Wild mushroom ragout, roasted tomato demi-glace

GRILLED SALMON FILLET

Sautéed arugula, snap peas, lemon caper sauce

ROASTED PORK LOIN

SALADS

HEARTS OF ROMAINE

Caesar dressing, croutons and grated Parmesan cheese

MIXED BABY GREENS

Carrots, cucumbers, tomatoes, red onions and balsamic vinaigrette

ICEBERG WEDGE

Bacon, Cheddar cheese, green onions, tomatoes, banana peppers, olives and smoked ranch dressing

STARCH/VEGETABLES

LOADED BAKED POTATO BAR

Idaho potatoes and Louisiana yams served with cinnamon, brown sugar, hot peppers, scallions, sour cream, bacon, butter, Cheddar cheese and chili

SWEET PEPPER MASHED POTATOES

Fresh herbs and buttermilk

PENNE PASTA

Spinach, diced tomato, basil, onion and zucchini

ASPARAGUS *and* BROCCOLI CROWNS

Sautéed in garlic butter and finished with white wine

*All packages include coffee, tea, decaf.
Minimum 50 people per packages availability.

20% gratuity and a 4% transaction fee are added to all catering.

Ask about our complimentary chocolate fountain or ice sculpture.

a sweet night!



THE LATE NIGHT

\$6 per person

Fresh Baked, Assorted Cookies
 Chocolate Fudge Brownies
 Crisp Italian Biscotti
 Coffee Station

VIENNESE TABLE

\$10 per person

Assortment of Cakes and Pies
 Fresh Baked Assorted Cookies
 Hello Dollies Dessert Bars
 Chocolate Fondue with Fresh Fruit
 Coffee Station

20% gratuity and a 4% transaction fee are added to all catering.

