

**STBONAVENUE**

Your *Wedding* Guide

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# Congratulations!

Your wedding is one of the biggest days of your life! As your family and friends gather around to toast to your love and happiness, they'll also be taking in the venue, decor, lighting and, of course, the delicious food.

We are here to help you exceed everyone's expectations! From answering quantity questions to recommending a reception style to accommodating the dietary needs of your guests, our seasoned team of experts are ready to bring your vision to life!



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## *the perfect wedding package*

At St. Bonaventure, we understand just how many decisions go into a wedding. It's why we offer a four-hour reception package for your convenience. From a seamless set up to a carefully crafted menu to nearby parking, our package offers built-in features that will take the worry out of your special day.

# *the perfect wedding package*

## *Four-Hour Wedding Reception Package Features*

### **ACCOMMODATIONS FOR 50-220 GUESTS**

based on the venue and room set up.

*\*Please ask about receptions for fewer than 50*

### **AN ARTFULLY CATERED MEAL**

prepared by the University Catering Team who will work with you to design a menu tailored to your specific taste and style.

### **COMPLETE EVENT SET UP**

with flexible room arrangement and table options.

### **EVENT MANAGER & CATERING SPECIALIST**

for pre-event planning and on-site assistance for the entire event.

### **FLEXIBLE ALCOHOL OPTIONS**

including an all-inclusive bar package.

### **GUEST PARKING**

in surface lots surrounding the venue.

*\*NOTE: All Events must be done by 9 p.m., with an exit time of 10 p.m.*



## *reception styles*

Every wedding has its own personality. We can help you choose a reception style that will meet the unique needs of your guests.

# reception styles

## Plated Dinner

Two plated entrée selections with salad and two sides

## Buffet

Choice of salad, two entrées and two sides

## Cocktail Hour

Includes a selection of hot and cold hors d'oeuvres

## Late Night

Includes a selection of appetizers

## BASE PACKAGE

All items listed below are included with every reception style. Additional selections may be added to any package.

- Traditional coffee and hot tea service
- Consultations with catering director
- Standard white china, flatware and glassware
- Preset water glasses and flatware
- Complimentary bottle of champagne for the head table
- Table numbers
- Catering staff to cut and serve wedding cake
- Access to the reception venue starting one day prior, for up to 4 hours of setup time

*\*Your group will have one hour following the completion of the reception to remove all decor and personal items brought in.*



RECEPTION STYLES —————

*plated dinner*

Our plated dinner menu offers a wide variety of foods and presentations with pre-set prices to simplify your experience.

All plated dinners include your selection of salad, starch and seasonal fresh vegetables (listed on page 9), fresh-baked rolls and butter and coffee/hot tea service. Price per guest. Additional dual plate options are available; please inquire about pricing.

# *plated dinner menu*

## | *Beef Entrée Options*

- Espresso Crusted Sirloin Steak** \$36  
tabasco shallot butter
- 6oz. Grilled Filet Mignon** \$39  
sauces: red wine demi, bearnaise or chimichurri
- Seared Tenderloin Medallions** \$37  
roasted cremini mushrooms and bourbon peppercorn cream sauce
- Braised Beef Short Rib** \$36  
braised pearl onions and red wine demi glace
- 12oz. Roasted Prime Rib** \$39  
rosemary au jus
- 10oz. Grilled NY Strip Steak** \$37  
roasted garlic chive butter and crisp onion straws

## | *Chicken Entrée Options*

- Caprese Chicken** \$33  
seared airline chicken breast topped with plum tomato, fresh mozzarella, fresh basil and balsamic reduction
- Stuffed Chicken Florentine** \$33  
oven-roasted chicken breast stuffed with fresh spinach, feta cheese, roasted red peppers and charred tomato coulis
- Lemon Artichoke Chicken** \$33  
seared chicken breast with roasted artichokes, fresh thyme and charred lemon white wine sauce
- Seared Herb Marinated Chicken** \$33  
shiitake mushroom thyme cream sauce

## | *Seafood Entrée Options*

- Grilled Swordfish Steak** \$35  
baby spinach, charred tomato, shaved garlic, lemon wine sauce and topped with feta cheese
- Herb Crusted Salmon** \$33  
tossed with fresh herbs, garlic and dill cream sauce and topped with panko bread crumbs
- Sesame Crusted Ahi Tuna** \$33  
teriyaki drizzle and pickled slaw
- Grilled Mahi Mahi** \$34  
pineapple mango salsa and crispy leeks

## | *Vegetarian Entrée Options*

- Wild Mushroom & Fontina Ravioli** \$24  
mushroom and fontina cheese filled ravioli with fresh asparagus and a fire roasted tomato cream sauce topped with crispy basil
- Butternut Squash & Ricotta Ravioli** \$24  
roasted butternut squash and ricotta cheese filled ravioli tossed with fresh peas, roasted red pepper and lemon thyme butter sauce
- Roasted Beet Wellington** \$24  
braised portabella mushrooms and red wine reduction
- Grilled Portabella Napoleon** \$24  
marinated grilled portabellas layered with wilted spinach, roasted red peppers and fontina cheese with a balsamic drizzle
- Grilled Butternut Squash Steak** \$24  
roasted beet and red wine reduction



# plated dinner menu

## | Children's Menu

\*For our guests who are 12 and under **\$10.99**

Chicken Tenders *or* Hamburger/Cheeseburger *or*  
Hotdog *or* Spaghetti with Meatball  
accompanied by french fries and a fruit cup

## Sides

### STARCHES

Wild Rice Pilaf  
Herb Roasted Red Potatoes  
Roasted Fingerling Truffled Potatoes with parsley,  
truffle oil and parmesan cheese  
Sour Cream & Chive Twice Baked Potato  
Roasted Garlic Mashed Potatoes

### VEGETABLES

Honey Roasted Carrots  
Grilled Asparagus  
Roasted Garlic Broccolini  
Fresh Green Beans  
Lemon Garlic Broccoli

### SALADS

**Tossed Salad**  
mixed greens, cherry tomato, cucumber, carrot and  
balsamic vinaigrette

**Roasted Beet**  
mixed greens, roasted beets, herbed goat cheese  
and champagne vinaigrette

**Berry Salad**  
spinach, strawberry, blueberry, crumbled blue  
cheese and raspberry vinaigrette

**Burrata Salad**  
burrata cheese, heirloom tomato, shaved fig,  
microgreens and lemon infused olive oil



RECEPTION STYLES —————

*buffet dinner*

Everyone loves a choice! Our buffets offer flexibility to guests with a wide array of food options. It's less formal than a plated dinner, but just as elegant.

Your choice of salad, two entrées and two sides includes rolls and butter with coffee/hot tea service.

# buffet dinner menu

BUFFET DINNER \$25 per person

## Chicken Entrée Options

### Chicken Provencal

medallions of chicken sautéed with sundried tomatoes, artichoke hearts, roasted peppers and black olives

### Herb & Parmesan Crusted Chicken Breast

warm tomato and basil relish

### Garlic & Herb Grilled Chicken

avocado, tomato and sweet onion relish

### Lemon Chevre Stuffed Breast Of Chicken

basil wine sauce

### Citrus Marinated Turkey Breast

plum chutney

## Seafood Entrée Options

### Blackened Mahi Mahi

chile lime butter

### Herb Crusted Salmon

dill cream sauce

### Grilled Swordfish

with baby spinach, charred tomato and lemon garlic sauce

### Parmesan Lemon Crusted Cod

charred citrus cream sauce

## Standard Beef Entrée Options

### Sirloin Steak Tips

mushrooms, onions and burgundy wine sauce

### Seared Tenderloin Medallions

two, 2-oz. Medallions with choice of a bourbon peppercorn cream sauce or red wine bordelaise (beef demi glaze)

### Slow Braised Beef Brisket

with a peach bourbon glaze

## Premium Beef Entrée Options

Add \$15 per person

### Boneless Beef Short Ribs

braised in ancho chiles, beer, exotic mushrooms and white beans

### Espresso Crusted Sirloin

tabasco shallot butter

### 5oz. Grilled Filet

charred scallions and roasted mushrooms with red wine demi

### Seared Tenderloin Medallions

roasted cremini mushrooms and bourbon peppercorn cream sauce

## RECEPTION STYLES

# buffet dinner menu

### | Pasta Entrée Options

#### Three Cheese Ravioli

rustic basil marinara and shaved parmesan

#### Pasta Primavera

penne pasta tossed with garden vegetables and creamy parmesan sauce

#### Tri-Color Tortellini

pancetta and sweet peas in a panna romano sauce

#### Penne Pasta

cannellini beans, torn escarole, roasted tomatoes and fresh locatelli

#### Campanelle

wild mushrooms in a roasted garlic cream sauce

### | Salad Options

#### House Chopped Salad

romaine and iceberg lettuce, diced tomato, cucumber, carrot, red onion and croutons with dijon buttermilk or balsamic dressing

#### Caesar Salad

homemade croutons, shaved locatelli and classic caesar dressing

#### Baby Kale, Spinach & Mixed Berry

toasted hazlenuts, radish and lemon vinaigrette

#### Greek Salad

cherry tomato, cucumber, kalamata olives, feta and red onion and preserved lemon vinaigrette

#### Seasonal Bibb Lettuce & Granny Smith Apples

shaved fennel and goat cheese, drizzled with cider vinaigrette

### Sides

#### VEGETABLES

Spicy Roasted Cauliflower

Shaved & Roasted Brussel Sprouts with lime butter

Grilled Asparagus with blistered tomatoes

Zucchini, Carrots & Summer Squash with miso butter

Broccoli Rabe with olive oil, garlic and red pepper flakes

Garlic & Parmesan Green Beans

Roasted Carrots with honey glaze

Green Beans with red and yellow peppers

Seasonal Roasted Vegetables

#### STARCHES

Oven Roasted Fingerling Potatoes with rosemary and sea salt

Mashed Yukon Gold Potatoes

Potato & Artichoke Pancakes

Roasted Potato Wedges with fresh herbs

Roasted Sweet Potatoes with cranberries and apples

Wild & Long Grain Rice

Barley, White Bean & Lentil Pilaf

Lemon Saffron Basamati Rice

Jasmine Rice with ginger and lemon grass

RECEPTION STYLES —————

*cocktail hour*

For when the party is just getting started, we have inventive fare in hot and cold varieties that will set the tone for your big day.



## RECEPTION STYLES

# cocktail hour

### | Cold Hors d'Oeuvres

<b>Chili Lime Grilled Shrimp Skewer</b> cilantro pesto (GF)	<i>\$25.89/dozen</i>	<b>Shrimp &amp; Avocado Toast Points</b>	<i>\$20.89/dozen</i>
<b>Roasted Wild Mushroom &amp; Goat Cheese Crostini (V)</b>	<i>\$18.59/dozen</i>	<b>Shrimp Cocktail</b>	<i>market price/dozen</i>
<b>Lobster &amp; Mango Salad on Cucumber (GF)</b>	<i>\$25.89/dozen</i>	<b>Watermelon Cubes</b> creamy feta and sundried blueberry (V/GF)	<i>\$16.38/dozen</i>
<b>Smoked Salmon</b> caper cream, candied lemon, fresh dill on rye crostini	<i>\$23.89/dozen</i>	<b>Charred Tomato Gazpacho Shooter</b> grilled rye and cheddar toast (V)	<i>\$16.58/dozen</i>
<b>Scallop Ceviche</b> roasted corn, jalapeno charred citrus and flatbread crisps	<i>\$25.39/dozen</i>	<b>Caribbean Jerk Shrimp Skewer</b> grilled mango (GF)	<i>\$25.98/dozen</i>
<b>Mediterranean Antipasto Skewers</b>	<i>\$34.99/dozen</i>	<b>Smoked Salmon &amp; Cucumber Bites</b> smoked salmon dill cream cheese and capers on slices of English cucumber (GF)	<i>\$23.89/dozen</i>
<b>Ricotta &amp; Fig Flatbread</b>	<i>\$26.39/dozen</i>	<b>Melon &amp; Prosciutto Skewers</b> honeydew, cantaloupe, watermelon, shaved prosciutto and fresh mozzarella (GF)	<i>\$18.58/dozen</i>
<b>Smoked Salmon Mousse Cucumber Round</b>	<i>\$19.59/dozen</i>	<b>Mini Avocado Toast</b> toasted crostini, mashed avocado and fresh tomato basil concasse (Vegan)	<i>\$17.68/dozen</i>
<b>Tenderloin &amp; Bacon Jam Crostini</b>	<i>\$19.59/dozen</i>		

## RECEPTION STYLES

# cocktail hour

### | Hot Hors d'Oeuvres

Poached Pear, Cranberry & Brie in Phyllo Cup (V)	\$16.39/dozen	Vegetable Spring Rolls sweet soy sauce	\$36.19/dozen
Bacon Gouda Arancini charred sweet pepper coulis	\$19.89/dozen	Buffalo Cauliflower Wings vegan ranch	\$15.09/dozen
Lump Crab Stuffed Mushrooms honey dijon drizzle	\$22.59/dozen	Spinach & Artichoke Dip pita chips	\$75.00/pan
Spinach & Feta Phyllo Purse	\$18.89/dozen	Asian Chicken Meatball ground chicken seasoned with fresh garlic, ginger, scallions, gochujang served with sesame dipping sauce	\$20.58/dozen
Harissa Chickpea Fritter lemon tzatziki (V)	\$17.59/dozen	Creamy Spinach Dip Bites creamy house made spinach dip topped with parmesan cheese in a crispy phyllo cup (V)	\$18.38/dozen
Black Bean Croquette spicy tomato sauce and pickled red onion (V)	\$16.59/dozen	Seared Lamb Chop Lollipop basil jus dipping sauce (GF)	\$27.78/dozen
Italian Meatballs	\$22.19/dozen	Wild Mushroom & Thyme Potato Bites slow roasted wild mushrooms with chopped garlic and fresh thyme caramelized shallots served in mini baked red potato shell (Vegan/GF)	\$18.98/dozen
Chili-Lime Chicken Kabobs salsa ranch	\$25.89/dozen	Beef Pepper Steak Rolls thin slices of flank steak wrapped around bell peppers and yellow onion seared and served with a spicy soy dipping sauce (GF)	\$24.88/dozen
Coconut Shrimp	\$35.09/dozen		
Balsamic Fig & Goat Cheese Flatbread	\$26.69/dozen		
Crispy Asiago Asparagus	\$32.39/dozen		
Mac & Cheese Melts	\$22.89/dozen		
Spanakopita	\$24.49/dozen		

## RECEPTION STYLES

# cocktail hour

### | Cold Displays

#### **Fresh Garden Crudite Display** *\$2.89/person*

broccoli, cauliflower, carrots, tomatoes, peppers, celery with a fresh dill dip

#### **Fresh Burrata Display** *\$8.89/person*

fresh balls of burrata with toppings of crisp pancetta, arugula pesto, charred grape tomato salsa, crispy garlic chips, balsamic drizzle, chili infused oil and parmesan crostini

#### **Meats & Cheese Display** *\$9.79/person*

turkey, cranberry, pistachio and sage terrine, shaved prosciutto, sopressata, capicola, extra sharp ny cheddar, fresh mozzarella, havarti dill cheese, house made spicy pickles and assorted crusty breads and crackers

#### **Mezze Display** *\$6.69/person*

roasted pepper hummus, roasted garlic baba ghanoush, grilled vegetables, marinated olive salad, cucumber dill sauce and grilled pita chips

#### **Build Your Own Tortellini Salad Display** *\$8.59/person*

chilled cheese tortellini, basil pesto, charred cherry tomato, grilled red onion, roasted wild mushrooms, garlic wilted spinach, crispy carrot, olive oil, sea salt and cracked black pepper

#### **Build Your Own Cheesecake Parfait Display** *\$5.89/person*

vanilla cheesecake pieces with balsamic macerated strawberries, fresh blueberries, chocolate chips, dried cherries, walnut brittle, graham cracker crumble, whipped topping, caramel and chocolate sauce







RECEPTION STYLES —

*late night*

Keep the party going with fun appetizers for your guests to graze on before heading out for the night.

## RECEPTION STYLES

# late night menu

## | Late Night Appetizers

### Soft Pretzel Bar

*\$5.39/person*

choice of 3 dipping sauces

- Honey Mustard
- Spicy Mustard
- Nacho Cheese
- Yellow Mustard
- Vegan Cheese Sauce
- Cajun Cheese Sauce
- Buffalo Blue Cheese Sauce
- Chocolate Sauce
- Caramel Sauce

*OR choose from the following packages*

### PACKAGE 1

Philly Cheese Steak Sliders

Chicken Tenders

Spinach & Artichoke Dip with Pita Chips

Cheese Platter or Vegetable Platter

*\$14.50/person*

### PACKAGE 2

Hamburger & Hot Dog Sliders

Chicken Wing Dip with Tortilla Chips

Cheese Platter or Vegetable Platter

*\$14.50/person*

### PACKAGE 3

Chicken Wings

Pizza Dip with Tortilla Chips

Cheese Platter or Vegetable Platter

*\$14.50/person*

### PACKAGE 4

Walking Tacos

Mozzarella Sticks

Cheese Platter or Vegetable Platter

*\$14.50/person*

## Add-On Pricing

Chicken Tenders

*\$10.99/dozen*

Mini Tacos

*\$8.99/dozen*

Mozzarella Sticks with marinara sauce

*\$9.99/dozen* or *\$150.00/pan*  
(serves 20-25)

Chicken Wings

*\$15.00/dozen*

Pizza Logs with marinara sauce

*\$9.99/dozen* or *\$150.00/pan*  
(serves 20-25)

Boneless Wings with hot sauce, bbq and ranch

*\$8.99/dozen* or *\$100.00/pan*  
(serves 20)



## *bar packages*

Your guests will never be thirsty with a wide variety of bar packages that appeal to everyone's taste buds.

# bar packages

## Platinum Package

Your choice of five standard and/or premium bottled beer, two red and/or white wine. Package includes premium liquor, spiked seltzers, assorted canned soda and iced water.

One Hour:	<i>\$16/person</i>
Two Hours:	<i>\$22/person</i>
Three Hours:	<i>\$27/person</i>
Four Hours:	<i>\$32/person</i>

## Gold Package

Your choice of three standard and/or premium bottled beer, two red and/or white wine. Package includes spiked seltzers, assorted canned soda and iced water.

One Hour:	<i>\$13/person</i>
Two Hours:	<i>\$18/person</i>
Three Hours:	<i>\$23/person</i>
Four Hours:	<i>\$28/person</i>

## Silver Package

Billed based on consumption. Packages can include liquor and/or choices of standard and premium beer, wine, spiked seltzers, assorted sodas and iced water.

## Bronze Package

Guests pay for their own beverages. Packages can include liquor and/or choices of standard and premium beer, wine, spiked seltzers, assorted canned soda and iced water.

## Silver and Bronze Pricing

Top Shelf Mixed Drinks:	<i>\$8+/drink</i>
Well Mixed Drinks:	<i>\$6/drink</i>
Premium Beers:	<i>\$6/drink</i>
Standard Beers:	<i>\$4/drink</i>
High Noon:	<i>\$6/drink</i>
Spiked Seltzers:	<i>\$5/drink</i>
Wine:	<i>\$5/drink</i>
Soda:	<i>\$2/drink</i>

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### PREMIUM BEERS

Four Mile IPA, Angry Orchard, Ellicottville Brewing Company IPA, Ellicottville Brewing Company Blueberry, Heineken, Stella

### STANDARD BEERS

Bud Lite, Coors Lite, Labatt, Labatt Lite, Michelob Ultra, Miller Lite, Yuengling

### RED WINE

Cabernet Sauvignon, Merlot, Pinot Noir

### WHITE WINE

Chardonnay, Pinot Grigio, Prosecco, Riesling

### LIQUOR

Bicardi, Captain Morgan, Crown Royal, Dewars, Grey Goose, Jack Daniels, Jim Beam, Johnny Walker Black, Johnny Walker Red, Jose Cuervo, Southern Comfort, Tanqueray, Tullamore Dew

### SPIKED SELTZERS

Variety of White Claw and/or High Noons

### ASSORTED SODAS

Pepsi, Diet Pepsi, Starry, Ginger Ale, Mountain Dew, Dr. Pepper



## *a/v packages*

Best man and maid of honor toasts have never sounded so good! We're here to ensure your guests hear everything crystal clear. Plus, our modern lighting options will keep the party going. No matter which of our beautiful venues you choose, you can count on these A/V offerings.

# a/v packages

## | Audio Services

### MAIN AUDIO PACKAGES

<b>Podium Package</b> two speakers on tripods, one mic	<i>\$200/day</i>
<b>Speaker Stack</b> two main speakers, four subwoofers	<i>\$300/day</i>
<b>Concert Speaker Package</b> two stacks, up to four monitors	<i>\$750/day</i>
<b>Concert Microphone Package</b> includes all mics needed	<i>\$200/day</i>
<b>Concert Microphone Stand Package</b> all necessary	<i>\$100/day</i>

### MAIN MOBILE UNITS

<b>Behringer X32 Audio Console</b>	<i>\$150/day</i>
<b>Midas M32R Audio Console</b>	<i>\$150/day</i>

### SPEAKER ADD-ONS

<b>Main Speaker ETX-35P</b>	<i>\$75/day</i>
<b>Subwoofer ETX-18SP</b>	<i>\$50/day</i>
<b>Monitor/Main Speaker ETX-12P or EV ZLX-12BT</b>	<i>\$50/day</i>

### MICROPHONE ADD-ONS

<b>Wireless Microphone</b> handheld, lav, over-the-ear	<i>\$50/day</i>
<b>Wired Microphone</b>	<i>\$20/day</i>
<b>Gooseneck Podium Microphone</b>	<i>\$35/day</i>

### MICROPHONE STAND ADD-ONS

<b>Short Microphone Stand</b> telescoping boom	<i>\$25/day</i>
<b>Tall Microphone Stand</b> telescoping boom	<i>\$30/day</i>
<b>Microphone Stand no boom</b>	<i>\$30/day</i>
<b>Tabletop Microphone Stand</b>	<i>\$15/day</i>

### ADDITIONAL ADD-ONS

<b>RTS Communication System</b>	<i>\$100/day</i>
<b>Stagebox</b>	<i>\$75/day</i>

## | Lighting Services

<b>Moving Light System</b> ChauvetDJ Gigbar Move	<i>\$75/day</i>
<b>Moving Light System</b> ChauvetDJ GigBAR 2	<i>\$75/day</i>
<b>Par Lighting</b> ChauvetDJ 4BAR	<i>\$50/day</i>
<b>Lighting Controller</b> ChauvetDJ Obey 70	<i>\$25/day</i>
<b>Up-Lighting Package</b> 18 ChauvetDJ Freedom Par Tri-6	<i>\$180/day</i>
<b>Concert Package</b> including all necessary lights	<i>\$300/day</i>

## | Specific Fees

<b>Set-Up/Strike Fee</b> 10% of total non-location AV cost
<b>Non-Campus Fee</b> destination distance x university mileage rate
<b>Same Day Addition Fee</b> 10% of total cost of additions



## *personal touches*

Our team can help you bring visual interest and personality to your event with strategic equipment rentals, including tents, centerpieces, stages and much more!

# *personal touches*

## | *Trusted Vendor List*

From dance floors to photo booths to wedding officiants, we have a list of reliable vendors that we can recommend. As you work with them to coordinate your needs and plans, you can trust that our team has seen beautiful results from our vendor partners.

Cayas Canopies, the area's largest party equipment rental service, is one of our vendor partners. So you can always expect a wide selection without all of the hassle and up charges.

## | *The Wedding of Your Dreams*

At St. Bonaventure, we know the details that will make the biggest difference and can offer them to you without all of the runaround. Whether you're looking for a caricaturist, swinging jazz band or jaw-dropping centerpiece, let us be your dependable liaison to help make your every wish come true.

When every detail matters, we make sure nothing is forgotten! From campus maps for your guests to photo op recommendations, we think of everything!





# wedding venues

There are several indoor and outdoor wedding venues on campus for your big day, accommodating up to 250 guests. For outdoor venues, be sure to speak with us about backup venue options for inclement weather!

Tours are available for any venue with St. Bonaventure. To schedule, please email [events@sbu.edu](mailto:events@sbu.edu) or call (716) 375-7808 today.

OUR VENUES »



# wedding venues

## | University Conference Center



Housed in Doyle Hall, the newly renovated St. Bonaventure University Conference Center offers a modern space with top-of-the-line technology. This space can also be divided into the Robert R. Jones Room and the Mathias Doyle Room for smaller weddings. It easily accommodates a variety of seating and table arrangements.

### CAPACITY

- Undivided Conference Room: **220** people
- Robert R. Jones Room: **90** people
- Mathias Doyle Room: **120** people

## | William C. Foster '62 Memorial Courtyard



This seasonal space will offer an oasis that is flexible to fit your needs. Whether you're adding an outdoor cocktail hour or looking for a beautiful enclosed courtyard for your reception, the Foster Memorial Courtyard will be a great place to mingle.

### CAPACITY

- Maximum: **220** people
- Standard Courtyard Seating: **75** people

# wedding venues

## | University Chapel



Our beautiful and serene campus chapel in Doyle Hall is available during select times for weddings. As a part of the Diocese of Buffalo, this space can only be used for Catholic weddings.

### CAPACITY

- Standard Mass Setup: **150** people

## | Marchiori Pavilion



With the gorgeous ivy-covered walls of adjacent Devereux Hall and nearby ready-rooms and restrooms, the Marchiori Pavilion is one of our most popular outdoor wedding venues. It also includes two natural gas fire pits, a large gas grill and ample seating.

### CAPACITY

- Under Pavilion: **60** people
- Enhanced Area: **150** people

# wedding venues

## | Fairway View Pavilion



You won't beat these views! The restaurant's patio overlooks the second fairway with the campus in the distance. Inside the Pavilion is a full bar and a gorgeous fireplace. The stunning hilltop with a view of the greens is perfect for any wedding.

### CAPACITY

- Inside: **45** people with additional standing room (year-round)
- Patio: **60** people with additional standing room (warm season)
- When Combined: **100+** people with extended area (warm season)



*your one-stop  
wedding shop*

From wedding showers to wedding suites, we have the perfect space for you throughout your wedding journey.

# *your one-stop wedding shop*

## | *New! Wedding Suite*

Our wedding suite is a convenient and peaceful space for you and your wedding party to get ready on the big day. Whether it becomes a hub for hair and makeup or a beautiful backdrop for photographs, this suite is here for your every need and is extremely close to our wedding venues. Plus, you can access 24 hours prior to your wedding for easy dress drop offs.

## | *Wedding Showers*

Your wedding celebrations can start at St. Bonaventure too! We offer charming pavilions, courtyards and rooms to host your wedding shower. Let us handle the food and beverage too – with our delicious on-site catering.

## | *Overnight Accommodations*

You and your guests can take advantage of on-site townhouses and apartments that serve as convenient and budget-friendly overnight accommodations, allowing everyone to enjoy the event without worrying about the drive home. Be sure to ask about available lodging, offered seasonally from mid-June through the end of July.

## | *On-Site Bar & Restaurant*

The newly renovated Rathskeller offers a vibrant bar vibe including lounge-style furniture, an elevated stage and gaming areas. Whether you're looking to keep the night going with an after-party, or want a fun space for your rehearsal dinner, the Rathskeller is the place to be!





## *example budget*

You deserve a perfect day with nothing unexpected - especially surprise line items. Our example budget is here to help!

# example budget

**\$1,800** fee includes full Conference Center and Courtyard along with standard tables and chairs.

**50%** non-refundable deposit of overall venue costs – reserves your date.

Per person plate charge – reference catering packages for details.

**\$3.00** per person linen charge. Client will be able to choose from a variety of colors.

**\$40.00** per bar setup (one bar per 100 guests)

**20%** service charge and **8%** sales tax on all food and beverage

Additional Amenities – as detailed in your event plan

*\*We understand the need to book in advance and thank you for understanding that pricing is subject to a yearly increase. Pricing is guaranteed after menu selection with catering no earlier than **six months prior to your date.***





# policies

St. Bonaventure works hard to anticipate any hiccups on your big day. It's why we have policies to ensure all parties are always on the same page.

**PRICING IS SET AT THE DISCRETION OF ST. BONAVENTURE AND IS SUBJECT TO CHANGE.**

## ARRANGEMENTS

Communication about food and beverage details usually begins approximately six (6) months prior to the wedding. Final menu choices and beverages, including specialized drink requests, and alcohol desires or selections must be submitted no later than 30 business days prior to the wedding date. Final numbers and all other catering details pertaining to the reception must be submitted no later than fifteen (15) business days prior to the wedding date.

## GUEST COUNT

At the time of booking, the client will have provided an estimated guest count. The client may adjust this estimated number no less than 10% six (6) months in advance. The client must give a final attendance count for the wedding reception at least fifteen (15) business days in advance of the function. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater.

## ASSIGNED SEATING

Client will have to assign tables and provide a seating chart for all plated and served meals. This seating chart will be due no later than fifteen (15) days prior to reception. St. Bonaventure will supply a seating template. Assigned seating will not be required for any other reception style meal.

## EQUIPMENT

St. Bonaventure has equipment available from our existing inventory for your use. Additional catering equipment, above our existing inventory, may require special rentals. All equipment rentals will be billed directly to and paid for by the client. Orders will be placed by the Events Office with the consent of the client.

## LINEN

The Reception Package is \$3.00 per guest and includes solid cotton/poly napkins and tablecloths for all round tables

(guest tables of 10) with floor length linens for the wedding party table, dessert display, place card table, DJ booth, food & beverage tables, vendor stations, gift tables, etc. It also includes solid cloth guest napkins available in many different colors. Specialty linens like table runners, overlays, skirting, etc., are available for an additional fee. To simplify the planning and decision-making process, your Catering Coordinator will manage all rental orders.

## PRICES

All quoted prices are subject to change. Prices will be guaranteed only when the advance deposit is received.

## DEPOSITS AND PAYMENTS

A signed agreement and a non-refundable/non-transferable deposit will be required to confirm Client's reservation. Deposits are due by the date specified in the Event Plan. In the event of Client's failure to make timely deposit, St. Bonaventure University may cancel Client's reservation at its sole discretion and without further notification.

Full payment of the estimated balance shown on the Event Plan is due based on the following schedule:

1. Upon signing: Non-refundable/non-transferable deposit due for venue(s)
2. Nine (9) months prior to date: Remaining non-refundable/non-transferable venue(s) fee due
3. Six (6) months prior to date: 50% of overall invoice due
4. Three (3) months prior to date: 75% of overall invoice due with remaining balance equal to or less than 25%
5. Two (2) weeks prior to date: 90% of overall invoice due with remaining balance equal to or less than 10%
6. Five (5) business days prior to date: remaining balance due\*
  - Bars based on consumption will be billed in full the next business day following your event.

We accept all major credit cards (except American Express), as well as personal checks, as forms of payment. Checks are to be made payable to St. Bonaventure University

St. Bonaventure is happy to create a personalized payment plan that fits your needs. Speak to your Event Manager for more details. All weddings MUST be paid 100% in full prior to the event date, with the exception of consumption based bars.

# policies

## ADMINISTRATIVE FEE

There will be a 20% service charge added to the final cost of your food and beverage bill. This charge is the gratuity that goes directly to the Service personnel. All servers and bartenders are professionally attired in black dress pants and black shirts.

At least one (1) catering supervisor is present at every reception. A chef with appropriate support staff delivers the menu. This fee also encompasses setup time and whatever time is necessary for a thorough cleanup.

## EVENT MANAGEMENT FEE

There will be a 15% fee, based on the total overall bill, excluding the administrative fee. This charge covers the costs of the hours needed to prep and plan each function along with an event coordinator onsite to manage the day of. It also includes a three day response time during business office hours, Monday-Friday, 9a.m. – 4p.m. The service charge is not a gratuity, nor is it part of mandatory state taxes.

## FOOD AND BEVERAGE POLICY

Food or beverages of any kind may not be brought into or taken off the premises. This policy is for your food safety protection. Items not subject to this policy are cookie displays, wedding cake, desserts and edible favors.

## UNIVERSITY ALCOHOL POLICY

The Host/Client is responsible for ensuring that all persons attending the reception comply with all applicable rules relating to the consumption of alcohol. Catering Services must serve all alcohol. Bartenders will be provided for you. All guests must have appropriate government issued photo ID. Alcohol favors are not permitted and all alcohol must be commercially produced (beer, wine, and spirits). Kegs are not permitted.

## BARTENDERS

There will be one (1) bartender per fifty guests during your reception. The bar will include ice, fruit garnishes, sodas, juices, beverage napkins, straws/stir sticks, glassware, and bar linens. Catering Services must serve all alcohol. Please keep in mind the number of bartenders depends on your guest count.

For receptions that require more than the included bars or bartenders, there will be an additional \$50.00 fee added to your bar package.

## FOOD DISPLAYS

All food provided for cocktail hour, late night and buffet style receptions will be displayed and maintained for a maximum of two (2) hours. Any station requiring a Chef Attendant will be charged \$28.00 per attendant.

## SPECIAL DIETARY REQUESTS

If you or any of your guests have dietary, allergy, or cultural restrictions\*, our culinary team would be happy to customize an entrée to fit your/their needs. Please notify us of any dietary requests no later than fifteen (15) days prior.

*\*Please note that we do not have an onsite kosher kitchen.*

## SALES TAX

All charges are subject to 8% New York State sales tax.

## WEDDING CAKE AND/OR OTHER OUTSIDE DESSERTS

Because many couples like to make their own arrangements, a dessert price is not included as part of our package. We will be happy to cut and plate your cake for no charge. Additional sheet cakes are highly recommended. Our catering team will be happy to provide the serviceware for your dessert items.

Please make sure that your desserts are clearly labeled upon delivery and you provide all signs for your dessert table. If you have special desserts (sugar-free, gluten-free, nut-free), please provide appropriate signage to indicate these items.

We are not responsible for the transporting, moving, or display of your desserts. Please have your vendor or designated individual deliver, assemble, and display your dessert to your specifications. Vendors may arrive no sooner than three (3) hours prior to the start of the wedding.

We ask that you have a designated individual assigned to start dismantling your dessert table thirty (30) minutes prior to the end of your reception to ensure they are ready for you to take with you.

## VENDOR MEALS & ACCOMMODATIONS

Please remember to coordinate all needs directly with any 3rd party vendors (photographers, DJ, planners, etc.), and don't forget to include them in your table needs and final guest count as needed.

## ADDITIONAL SERVICES

Any services required beyond standard food, beverage, and linen responsibilities may be subject to additional fees.



*Let's make your wedding  
unforgettable!*

**STBONAVENTUE**

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