



Banquet & Event Menu

WWW.PROTOCOLRESTAURANT.COM
SALES@PROTOCOLRESTAURANT.COM

716-632-9556

Off Premise Catering Available

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The Protocol is committed to providing each client, friend, and family member with an unparalleled experience of a lifetime. For forty-five years, we have been hosting only one beautiful event at a time. This allows us to grant each of our valued patrons with individual service, event customization and devoted attention to detail. As guests of our facility, we believe you deserve nothing less.

The warmth, comfort and charm of The Protocol offers a truly exclusive venue for your most special day. Our spacious room boasts elegant décor, remarkable cuisine, and expert and courteous staff.

At The Protocol, we are completely dedicated to making your special day everything you dreamed it would be...and much more. We would love the opportunity to be a part of your beautiful beginning, your wonderful journey and a day you will remember for a lifetime.

Paul Pelczynski

Sit Down Dinner Selections

All Dinners Include: Choice of Soup or Salad: Minestrone (Vegetarian) or Italian Wedding Soup, House Chef Garden or Caesar Salad
 Choice of Potato: Roasted Baby Reds, Oven Roasted Fingerlings or House Mashed Potatoes
 Seasonal Vegetables, Roll Service, Butter, Dessert, Fresh Brewed Coffee & Tea Service
 (Hors D'Oeuvres, Dessert Choices and Optional Extras to Enhance Your Dinner pgs. 7 & 11)

GRILL

Filet Mignon Queen 6oz./King 8oz. _____	29./36
Char-Grilled Choice Filet garnished w/ Cipollini Onion	
New York Strip Steak 12oz. _____	28.
Char Grilled Choice NY Strip	
Grilled Flat Iron _____	24.
Topped with Herb Butter	
Beef Bourguignon _____	23.
Red Wine Braised, Caramelized Pearl Onion, Baby Carrots, Egg Noodles	
Grilled Bone-In Pork Chop _____	23.
Center Cut, Compound Butter	

PASTA & VEGETARIAN

Cheese Ravioli _____	22.
Tri-Colored, Spinach Cream Sauce	
Portabella Mushroom Stack _____	22.
Portabella Mushrooms, Seasonal Vegetables, Balsamic Glaze	
Eggplant Roulade _____	22.
House Made Red Sauce	

SPECIALTY DINNERS

Cold Water Lobster Tails _____	Mkt.
9oz. Maine Lobster Tail	
Surf & Turf _____	Mkt.
9oz. Maine Lobster Tail & 6oz. USDA Choice Filet Mignon	
Filet Mignon & Broiled Jumbo Shrimp Duet _____	35.
6oz. USDA Choice Filet, Gulf Shrimp, Signature Lobster Butter	
Filet Mignon & Chicken Duet _____	34.
6oz. USDA Choice Filet & Chicken Entrée	

ENTRÉES

Chicken Marsala _____	23.
Sautéed Boneless Breast, Marsala Wine, Mushrooms	
Chicken Florentine _____	22.
Sautéed Boneless Breast, Spinach, Mushrooms, Sauce Mornay	
Baked Stuffed Chicken Breast _____	23.
Asiago & Basil Stuffing	
Chicken Milanese _____	23.
Boneless Breast, Lemon Capers Sauce, Basil	
Chicken Piccata _____	22.
Boneless Breast, Capers, Butter Sauce	

SEAFOOD

Atlantic Haddock _____	23.
Seasoned & Baked, Lemon Beurre Blanc	
Shrimp Scampi _____	27.
Jumbo Gulf Shrimp, Garlic, Lemon, Pasta	
Horseradish Crusted Atlantic Salmon Filet _____	26.
"Our House Specialty" Creamy Horseradish & Breadcrumbs Crust	
Grilled Salmon Beurre Blanc _____	26.
Marinated & Grilled "Bay of Fundy" Salmon Filet, Lemon Butter Sauce	
Chilean Seabass _____	32.
Lemon Broiled	
Atlantic Cod Provençal _____	24.
Broiled Cod w/ Olives, Capers, Tomatoes	
Jumbo Sea Scallops w/ Lobster Butter	29

DESSERT

Ice Cream w/ Topping

Protocol Flourless Chocolate Cake w/ Whipped Cream or Protocol Apple Cobbler w/ Whipped Cream (add \$1.50pp)

Choice of One, Two or Three Entrees May Be Selected in Advance

Buffet Selections

Protocol Gourmet Buffet

House Garden Salad *or* Caesar Salad
(Individually Served)

(Choice of Two)

Standing Top Round of Beef (Carved Tableside)

Panko Crusted Boneless Pork Chops

Pineapple Glazed Baked Virginia Ham

Italian Sausage with Sautéed Peppers & Onions

Roasted Turkey with Stuffing

Vegetarian Lasagna

Horseradish Crusted Salmon (add \$2. pp.)

North Atlantic Cod Provencal (add \$2. pp.)

Chicken Marsala,
Roasted Spring Chicken,
or Chicken Francaise

Penne Pasta Marinara
or Pasta Olio with Julienne Vegetables, Garlic & EVOO

Baby Red Bliss Potatoes,
Whipped Potatoes,
or Scalloped Potatoes

Seasonal Vegetables

25.

(Minimum 50 People)

Protocol Deluxe Buffet

House Garden Salad

Sliced Roast Beef Au Jus,
Panko Crusted Boneless Pork Chops,
or Roasted Turkey with Stuffing

Vegetarian Lasagna,
Pineapple Glazed Baked Virginia Ham,
Italian Sausage with Sautéed Peppers & Onions
or North Atlantic Cod Provencal (add \$2. pp.)

Chicken Marsala,
Roasted Spring Chicken,
or Chicken Francaise

Penne Pasta Marinara
or Pasta Olio with Julienne Vegetables, Garlic & EVOO

Baby Red Bliss Potatoes,
or Whipped Potatoes

Seasonal Vegetables

23.

(Minimum 40 People)

Buffet Includes Fresh Baked Rolls & Butter, Coffee & Tea Service, Ice Cream w/ Topping

(Selection of Gourmet Desserts Available – pg. 11)

Serving Options

Rehearsal Dinner Package

Two Hour Open Bar

Imported & Domestic Cheeses, Fruits & Crudit  Display

Choice of Sit Down Dinners or Our Protocol Deluxe Buffet

Choice of Soup or Salad

(Choice of One, Two or Three Sit Down Dinners may be selected)

Choice NY Strip Steak

Sliced Tenderloin of Beef

Dill Cream or Horseradish Crusted Salmon Filet

Chicken Florentine, Stuffed Chicken Breast

Chicken Marsala or Chicken Piccata

Includes Fresh Baked Rolls & Butter, Coffee, Tea
& Dessert

40.

(Minimum 35 People)

High School Sports Buffet

House Garden Salad

Sliced Top Round of Beef Au Jus

Roast Spring Chicken

Penne Pasta Marinara

House Whipped Potatoes

Chef's Seasonal Vegetable

Includes: Rolls & Butter,
Fresh Brewed Coffee & Tea
Ice Cream with Topping

Two Pitchers of Soda for Athletes Tables

16.

(Minimum 40 People)



Sit Down Luncheon - Shower Menu

Lunch Entrées Include: Soup or Your Choice of Salad, Potato, Vegetable, Roll Service, Choice of Dessert,
Fresh Brewed Coffee and Tea

Entrées

Quiche _____	16.
Caramelized Onion, Goat Cheese & Spinach served with fresh fruit	
New York Strip Steak 8oz. _____	19.
Char Grilled Choice NY Strip Steak	
Grilled Flat Iron Steak _____	19.
Topped with Herb Butter _____	
Filet Mignon 4oz. _____	21.
Char Broiled Choice Filet, Cippolini Onion Garnish	
Herb Rubbed Pork Loin _____	17.
Caramelized Apples & Bermuda Onions	
Chicken Piccata _____	17.
Sautéed Boneless Breast finished with a Light Lemon Caper Sauce	
Chicken Marsala _____	17.
Sautéed Boneless Breast, Mushrooms & Marsala	
Stuffed Chicken _____	17.
Spinach & Artichoke Stuffed, Lemon Basil Cream	
Caprese Chicken _____	17.
Fresh Mozzarella, Heirloom Tomato, Basil, Herbed Beurre Blanc	
Roast Turkey _____	19.
Slow Roasted Turkey, Classic Sage Stuffing	
Panko Crusted Pork Chop _____	17.
With Applesauce	
Char-Grilled "Faroe Island" Salmon _____	19.
Topped with Herb Butter	
Horseradish Crusted "Faroe Island" Salmon _____	19.
"Our House Specialty" Horseradish & Breadcrumb Crusted	
Jumbo Shrimp or Sea Scallops _____	20.
Tossed in our Signature Lobster Beurre Blanc	
Pan Seared Haddock _____	18.
Fresh Herbs & Lemon	
Roasted Vegetable Risotto _____	17.
Dried Cherries, Sweet Pea & Mushrooms	

Salads Includes Soup du Jour, Dessert, Coffee & Tea Service

Grilled Chicken & Gorgonzola Salad _____	\$16.
Boneless Chicken Breast, Gorgonzola Cheese, Apples & Walnuts, Mixed Greens, White Balsamic Vinaigrette	
Country Club Salad _____	16.
Tuna and Egg Salad over Salad Greens, Tomatoes, White Balsamic	
Chicken Caesar Salad _____	16.
House Made Caesar Dressing, Croutons, Sliced Roasted Chicken	
Roasted Vegetable Salad _____	15.
Marinated & Grilled Vegetables, Peppers over Mixed Salad Greens	
Cobb Salad _____	17.
Grilled Chicken, Black Olives, Chopped Egg, Bacon, Avocado, Crumbly Blue	
Greek Souvlaki Salad _____	15.
Romaine, Roasted Red Bell Pepper, Pepperoncini, Red Onion, Kalamata Olives, Marinated Feta and Pita Add Chicken 3.pp	
<u>Sandwiches & Wraps</u> (Served with Chips & Pickle)	
Caprese Wrap _____	12.
Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Field Greens, Balsamic Reduction	
California Wrap _____	12.
Roast Turkey, Bacon, Avocado, Lettuce, Tomato, Ranch, Flour Tortilla Wrap	
Roast Beef on Weck _____	12.
A Buffalo Tradition, Slow Roasted Hand Carved Beef on Kimmelweck	
Classic Corn Beef or Turkey Reuben _____	12.
Thinly Sliced Corn Beef or Turkey, Grilled with Sauerkraut, Russian Dressing on Toasted Rye	

Fresh Brewed Coffee and Tea Service w/ Sandwiches add 2. pp

Breakfast, Brunch & Lunch Buffets

(Minimum 30 People)

Brunch Buffet

Assorted Chilled Juices w/ Buffet
Assorted Petite Pastries, Muffins & Bagels
w/ Cream Cheese, Butter & Jelly
Fresh Seasonal Fruit Medley
Fresh Scrambled Eggs
Smoked Bacon *or* Country Sausage Links
Breakfast Potatoes w/ Sweet Onions & Chives
or Roasted Fingerling Potatoes
Chicken a la King over Rice
or Steak Diane Over Egg Noodles
Chef's Seasonal Vegetable
Fresh Brewed Coffee & Tea

18.

Breakfast Buffet

Fresh Seasonal Fruits
Scrambled Eggs
Breakfast Potatoes w/ Onions & Chives
Smoked Bacon & Country Sausage Links
Assorted Petite Pastries & Muffins
Preserves, Butter & Cream Cheese
Assorted Fresh Juices
Fresh Brewed Coffee & Hot Tea

16.

Executive Continental

Assorted Petite Pastries, Muffins
& Mini Bagels
Assorted Chilled Juices
Fresh Brewed Coffee & Hot Tea

9.

(Add Fresh Fruit 1.50)

Lunch Buffet

Chef Garden Salad *or* Caesar Salad
Roll & Butter Service
Meats (choose two) :
Roasted Spring Chicken,
Chicken Francaise, Chicken Marsala,
Chicken Piccata
Lemon Pepper Chicken
Roasted Pork Loin
Sliced Roast Beef au Jus
or Italian Sausage with Sautéed Peppers & Onions
"Faroe Island" Lemon Grilled Salmon Filet \$4. pp
Penne Pasta Marinara
or Mediterranean Couscous

Roasted Baby Reds, Whipped Potatoes *or* Rice Pilaf

Chef's Seasonal Vegetable

Fresh Brewed Coffee, Hot Tea & Dessert

18.

Add \$4.pp for three meat choices

Sandwich Deli Buffet

Chef Garden Salad *or* House Caesar Salad
Chef's Cold Pasta Salad *or* Potato Salad

Assorted Deli meats

Assorted Sliced Cheeses

Lettuce, Tomato, Onion, Chips & Pickles

Assorted Breads & Rolls

Old Fashioned Cookies & Brownies

Fresh Brewed Coffee & Hot Tea

16.

(Add Soup Du Jour 1.50)

Omelet Station Add 4. pp

Shredded Cheddar, Diced Ham, Tomatoes, Red Onion, Scallions, Mushrooms, Broccoli, Bell Pepper Mix

Pancake or Waffle Station Add 3.00 pp

Warm Syrup, Whipped Cream, Whipped Butter, Fresh Strawberries

Hors D'oeuvres

Beef Tenderloin Skewers

w/ Horseradish Sauce
50pieces/\$60.

Swedish Meatballs

Bordelaise
50/\$50.

Mini Beef Wellington

Tenderloin in Puff Pastry
50/\$70

Shrimp or Vegetable Spring Roll

With a Sweet Chili Sauce
50/\$75.

Jumbo Coconut Encrusted Shrimp

Chili Thai Dipping Sauce
\$2.50 per piece

Shrimp Scampi Skewers

\$2.50 per piece

Italian Sausage Stuffed Mushroom

50/\$75.

Bacon Wrapped Sea Scallops

50/\$100.

Clams Casino

Onion, Pepper, Bacon, Butter Crumb Stuffing
50/\$90.

Lamb Lollipops

Rack of Lamb, Mint Jelly
30/\$75.

Calamari

Crispy Calamari, Spicy Dipping Sauce
100/\$65.

Artichoke Francaise

Battered Artichoke Hearts
w/ a Lemon Beurre Blanc
50/\$45.

Warm Raspberry Brie Wrap

50/\$65.

Spinach & Feta Stuffed Mushroom

50/\$50

Marinated Chicken Kabobs

Balsamic Glazed Chicken, Peppers & Onions
50/\$60.

Oysters Rockefeller

Traditional Stuffed East Coast Oyster
\$2.50 per piece

Buffalo Wings

Hot Sauce, Blue Cheese,
Celery & Carrots
50/\$80.

BBQ Ribs

Baby Back Ribs with BBQ
50/\$85

Gourmet Pizza

A Variety of Flat Breads with
Vegetables, Pepperoni or Sausage
\$30 each

Warm Spinach & Artichoke Dip

Artichoke Hearts, Parmesan Cheese, Crostini
\$2.50 per person

Pastry Wrapped Cocktail Wieners

BBQ Dipping Sauce
50/\$50.

Jumbo Shrimp Cocktail

Shaved Ice, Cocktail Sauce, Lemon Wedge
\$2.75 per piece

Bruschetta

Tomato-Basil, Olive Oil, Ciabatta Toast Points
50/\$50.

Caprese Skewers

Tomato, Fresh Basil, Mozzarella & Balsamic Glaze
50/\$60.

Gorgonzola Stuffed Salami Horns

50/\$50.

Seared Ahi Tuna Poke

w/ Wasabi
50/\$60

Smoked Salmon Display

Assorted Crackers, Capers, Eggs
\$4. pp

Fresh East Coast Oysters or Clams

Shaved Ice, On the Half Shell, Cocktail Sauce,
Champagne Mignonette
\$3. per Oyster, \$2. Per Clam

Imported Cheese & Fruit Display

With Assorted Crackers
\$4. pp

Crudité Display

Assorted Fresh Vegetables with Vegetable Dip
\$3. pp

Antipasto Display

Assorted Italian Meats, Fresh Mozzarella,
Imported Olives, Marinated Eggplant,
Pepperoncini, Roasted Red Peppers,
Focaccia & Croustades
\$5.00 per person

Cocktail Parties & Stations

Imported & Domestic Cheeses, Fruits & Crudité Display

(Choice of Five)

Spinach & Artichoke Dip, Bruschetta, Chicken Wings, Cocktail Wieners Wrapped in Puff Pastry,
Gourmet Pizza, Taco Dip with Tortilla Chips, Marinated Chicken Kabobs,
Sausage Stuffed Mushrooms, Swedish Meatballs

2 Hour Open Bar with 1 Hour of Hors D'Oeuvres 24. Pp.

3 Hour Open Bar with 2 Hours of Hors D'Oeuvres 27. pp.

Stations

Add To Your Package For One Hour

Minimum 35 People

Salad Station

Chef Garden & Caesar Salads, Fresh Assorted Breads,
Olive Tapenade, Humus, Butter & Dressings

4.00

Stir Fry Station

Marinated Chicken & Steak Tips, Julienne Vegetables,
Water Chestnuts, Bean Sprouts, Mushrooms, Teriyaki,
Soy Sauce, White Rice, Chop Sticks & Chinese Take Out Boxes

6.

Pasta Station

Broccoli Florets, Mushrooms, Scallions, Julienne Peppers, Basil,
Garlic, Penne & Fettuccini Pasta, Alfredo, Marinara Sauce & Vodka Sauces

7.

Taco Station

Shredded Chicken, Beef & Mahi Mahi, Cheddar Cheese, Chopped Tomatoes, Olives,
Lettuce, Onions, Salsa, Sour Cream, Hard & Soft Corn Tortillas

7.

Potato Station

House Mashed, Sweet Mashed, Whipped Butter,
Bacon Bits, Chives, Cheddar Cheese, Honey & Sour Cream

6.

Ultimate Chocolate Fountain Station

Pretzels, Marshmallows, Strawberries,
Pineapple, Vanilla Wafers & Pound Cake

6.

Antipasto Station

Assorted Italian Meats, Fresh Mozzarella, Imported Olives, Pepperoncini,
Marinated Eggplant, Roasted Red Peppers, Focaccia & Croustades

5.

Carved Choice Top Round of Beef

Au Jus, Horseradish, Fresh Assortment of Rolls

6.

Carved Sliced Tenderloin of Beef

With Our Rich Demi Glace, Garnishes & Assorted Rolls

9.

Carved Choice Top Round of Beef & Turkey Breast

Au Jus, Cranberry Mayo, Horseradish, Garnish, Fresh Assortment of Rolls

8.

“Faroe Island” Salmon Station

Horseradish Crusted “A House Specialty” and Lemon Beurre Blanc

7.

Carved Roasted Turkey Breast Station

Cranberry Mayo, Garnish, & Assortment of Rolls

6.

Gourmet Dessert & Coffee Station

Assorted Elaborate Display of Desserts, Coffee & Tea

5.

\$30.00 Bartender Charge Under 100 People

Beverage Selections

1 Hour Open Bar _____	\$10. Per Person
2 Hour Open Bar _____	\$14. Per Person
3 Hour Open Bar _____	\$16. Per Person
4 Hour Open Bar _____	\$18. Per Person
5 Hour Open Bar _____	\$20. Per Person

Beverage Extras

Premium Wine by the Bottle _____	24
Wine Toast _____	2.pp
Champagne Toast <i>or</i> Prosecco _____	2.25pp
Premium Wine Toast - Cabernet or Chardonnay _____	3.pp
Wine Toast & Wine Poured Through Dinner _____	5.pp
Bottled Beer with any Open Bar _____	2.pp



Ultra Premium Bar

Grey Goose Vodka
 Bacardi Rum
 Crown Royal Whiskey
 Tanqueray Gin
 Johnny Walker Red Scotch
 Capt Morgan Spiced Rum
 Jack Daniels
 Southern Comfort
 Irish Cream
 Amaretto
Add 3.50 pp

Premium Bar

Absolut Vodka
 Beefeaters Gin
 Bacardi Rum
 Captain Morgan Spiced Rum
 Jim Beam
 7-Crown
 Dewars
 Southern Comfort
 Irish Cream
 Amaretto
Add 2. pp

Regular Open Bar Package

House Whiskey
 House Vodka
 House Rum
 House Gin
 House Bourbon
 House Scotch
 Vermouth
 House Wines
 Draught Beer

Bloody Mary Bar

Absolut Vodka
 Absolut Citron
 Celery Sticks, Olives,
 Pepperoncini, Cherry Tomatoes,
 Cocktail Onions, Beef Jerky,
 Horseradish, Hot Sauces
 House Spicy Bloody Mary Juice
1hour 6.pp, 2 hours 8pp

Beer, Wine, & Soda Bar

Wine, Draught Beer and Soda Bar for 1-Hour _____	8.00pp
(Available Sunday thru Friday Only)	
Each Additional Hour _____	2.50pp

Punches (Per Gallon)

Bloody Mary _____	40.
Coconut Mai Tai _____	45.
Mimosa - Champagne & Orange Juice _____	40.
Sangria Wine Punch _____	30.
Fresh Fruit Punch _____	25.

Make Your Own Bubbly Bar

Displayed Bottles House Champagne,
 Orange Juice, Pomegranate Juice, Peach Puree,
 Strawberries, Blueberries, Orange & Lemon Twists,
 Sugar Cubes, Bitters
 \$5.00 pp. (1Hr.)

Minimum 35 People for Open Bar & Bubbly Bar
\$30.00 Service Charge Applies to Banquets under 100 guests

Events, Rooms & Rentals

Full Day Seminar Package

(10' Screen & LCD (DVD) \$75. Rental)

Meeting Room Features

Lapel & Hand Held Microphones, Podium, Wireless Internet, Excellent Lighting

Continental Breakfast

Assorted Petite Pastries, Muffins & Bagels
w/ Cream Cheese, Butter & Jelly, Coffee & Tea

Mid-Morning Coffee Break

Granola Bars, Coffee & Tea

Lunch Selection

Choice of Deli Buffet *or* Buffalo Buffet
(Add our Hot Lunch Buffet 4.pp)

Mid-Afternoon Break

Bottled Water, Soda & Assorted Cookies

Deli Buffet

House Chef Salad
Cold Pasta Salad, Egg Salad
Assorted Deli Meats & Cheeses
Garnishes
Assorted Breads & Rolls

The Buffalo Buffet

Garden Salad, Caesar Salad w/ Chicken
Potato Salad
Roast Beef on Weck
Chicken Wings

28. pp
Minimum 25 Guests

Personal Touches for Your Party or Wedding

Bows _____	4. Per chair
Mirrors & Votive Candles _____	4. Per Table
Overlays for Each Table _____	15. Per Table
Floor Length Tablecloths _____	15. Per Table
Mood Lighting under Head Table _____	20.
House Made Cakes & Pastries _____	\$
Cake Cutting _____	25.
Mirrors for Tables _____	Complimentary

The Protocol Provides Complimentary

All Round Skirted Tables
Linens
Color Coordinated Napkins
White Glove Service upon Request

We Also Offer

Well Lit & Ample Parking
Attractive Photo Backgrounds
A Large Dance Floor
Personalized Service from Our Banquet Coordinator

Necessities

The Protocol provides complimentary use of our podium, cordless microphone, or lapel microphone & wireless Internet for your convenience.

Rentals: Screen - \$25.
10' Screen & LCD (DVD) Projector - 75.
Flip chart with Colored Markers - 35.

Room Charges May Apply for Special Set Ups or Certain Minimum

Desserts & Additional Extras

Special Desserts

“Protocol” Flourless Chocolate Cake
With a Warm Chocolate Raspberry Drizzle
2.50

Brownie a la Mode
Warm Homemade Brownie
Topped with Vanilla Ice Cream & Chocolate Sauce
2.

Apple Cobbler
Warm Apple Cobbler & Whipped Cream
2.

Carrot Cake
Traditional House made Carrot Cake
2.

N.Y Style Cheesecake
With Raspberry Fruit Topping
2.50

Gourmet Sweets Table

A Variety of Gourmet Desserts
Prepared by our Pastry Chef
3.50

House Made Cookie Assortment
1.75 pp

Additional Extras & Enhancements

Jumbo Shrimp Cocktail, Lemon, Cocktail Sauce
12.pp

Family Style or Plated Pasta Dinner Course
3..pp

Bottled Water
2.pp

Granola Bars
1.25pp

Fresh Fruit & Yogurt
4.pp

Beverages

Assorted Soft Drinks by the Pitcher
12.

Fresh Brewed Coffee or Tea by the Pot
13.

Fresh Brewed Coffee & Tea Table

Serves up to 50 People
75.

Serves 50 to 75 People
125.

Serves 75 to 100 People
150.

Serves 100 to 175 People
175.

All Wedding Packages Include

Complimentary Hotel Room - Minimum 100 Guests at the Wedding

Wedding Coordinator to Help with Every Detail of Your Special day

Customized Printed Menus at Each Place Setting

*A Gourmet Sweets Table with Our Assorted Homemade Mini Desserts,
Chocolate Covered Strawberries and Fresh Brewed Coffee & Teas*

Espresso, Cappuccino, Latte & Gourmet Tea Station Available 3.pp

Signature Cocktails upon Your Guests Arrival

Colored Linen Napkins, Candelabras & Mood Lighting for Your Head Table

Our Wedding Coordinator Can Help you with the Following:

Custom Overlay's for Your Tables

Fabulous Cupcakes & Cakes

Photographers & Florists

Sound Systems & Bands

Seating for up to 300 Guests, Cocktail Parties up to 400 Guests

*The Protocol can also Provide Late Night Slider Stations,
Taco Bars or a Themed Buffalo Stations (Wings, Pizza & Mini Beef on Weck)*

Assorted Chocolate Tables & Fountain Packages Available

Website: www.protocolrestaurant.com

Telephone: 716-632-9556

E-mail: sales@Protocolrestaurant.com

The Ultimate Wedding

Five Hour Ultra Premium Open bar

*Imported Cheeses, Fruit and Crudit  Display Table
Assorted Canap s*

Hors D'oeuvres

(White Glove Butler Service)

Cocktail Hour

*Jumbo Shrimp Cocktail
Scallops Wrapped in Bacon
Sausage Stuffed Mushrooms
Marinated Chicken Kabobs*

Champagne or Prosecco Toast

Salad

(Chef Assorted Garden or Caesar Salad)

Duel Entr e- Sit Down Dinner

Prime Filet Mignon or French Cut Chicken Breast

With

Jumbo Shrimp Scampi, Lobster Butter Sea Scallops or Chicken Marsala

*Seasonal Vegetable
Scalloped, Roasted Baby Reds or Mashed
Rolls & Butter, Coffee & Tea*

Premium Chardonnay & Red Wine Poured Throughout Dinner

Dessert

Your Wedding Cake

Gourmet Dessert & Espresso Coffee Table

68.

The Presidential

Five Hour Premium Open Bar

*Imported Cheeses, Fruit and Crudit  Display Table
Assorted Canap s*

(White Glove Butler Service)

Cocktail Hour

*Sausage Stuffed Mushrooms, Clams Casino
Marinated Chicken Kabobs*

Champagne or Prosecco Toast

Salad

(Chef Assorted Garden or Caesar Salad)

Sit Down Dinner

(Choice of One, Two or Three Selections)

Prime Filet Mignon add \$4.

Choice New York Strip Steak

Pork Tenderloin w/ Peppercorn Demi-Glace

Chicken Marsala

Lemon-Pepper Chicken

Chicken Florentine

Salmon with a Cream Dill or Horseradish Crusted

Seasonal Vegetable

Scalloped, Roasted Baby Reds or Mashed

Rolls & Butter, Coffee & Tea

Chardonnay & Red Wine Poured Throughout Dinner

Dessert

Your Wedding Cake

Gourmet Dessert & Espresso Coffee Table

58.

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Wedding

Protocol Station Package

Five Hour Premium Open Bar

With Passed Cosmopolitans, Mojitos & Mimosas

Passed Champagne Toast

Imported Cheeses, Fruit and Crudit  Display Table

*Spinach & Artichoke Dip, Bruschetta, Chicken Fingers,
Chicken Wings, Cocktail Wieners Wrapped in Puff Pastry, Gourmet Pizza,
Taco Dip with Tortilla Chips, Marinated Chicken Kabobs,
Sausage Stuffed Mushrooms, Swedish Meatballs*

Your Choice of Three Stations

Carved Choice Top Round of Beef

Carved Roasted Turkey Breast Station

Pasta Station

Stir Fry Station

Potato Station

Salad Station

Dessert

Coffee & Tea with Your Wedding Cake

55.

Champagne Toast Head Table, Wine Toast for Your Guests

Imported Cheeses, Fruit and Crudité Display Table

Salad

Assorted Garden or Caesar Salad

Sit-Down Dinner or Our Protocol Deluxe Buffet

(Choice of Three)

Sliced Tenderloin of Beef add \$3.

New York Strip Steak

Chicken Florentine

Chicken Piccata

Chicken Marsala

Chilean Seabass w/ Lemon Beurre Blanc add \$3.

Horseradish Crusted or Dill Cream Salmon

Seasonal Vegetable

Scalloped, Roasted Baby Reds or Mashed

Rolls & Butter, Coffee & Tea

Dessert

Your Wedding Cake w/ Ice Cream

Gourmet Dessert & Espresso Coffee Table

52.

The Senator's

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rehearsal dinners, become memorable events. Anniversary & Retirement Parties' impress. Corporate Events are effortless.

WELCOME TO THE PROTOCOL

Our banquet facilities are well suited for a variety of events to meet the needs of both our private and corporate clients, Accommodating 20 to 300 guests. Distinctive culinary ideas, detailed

OUR RESTAURANT HOURS:

LUNCH

Tuesday-Friday 11:00am-3:30pm

DINNER

BAR & COCKTAILS

Monday-Friday 11:00am-Closing

Saturday 4:30pm-Closing

PATIO

Offered Seasonally During Normal Serving Hours

CATERING

Offered From All of Our Menus

THE PROTOCOL RESTAURANT
BAR & BANQUET FACILITY
6766 TRANSIT ROAD
WILLIAMSVILLE, NEW YORK 14221
Phone: 716-632-9556
Fax: 716-632-1501

www.protocolrestaurant.com

Business Hours: M-F 10am-5pm

TERMS OF AGREEMENT

1. The quotations herein are subject to a proportionate increase to meet increased cost of food, and other increases in present commodity prices, labor costs, and taxes. Quotations cannot be guaranteed until 90-days prior to the time the function takes place.

2. Liquor, wine and food cannot be brought into the banquet room from

bill.

4. It is vital that the office be notified of the exact number of guests attending at least 72-hours before your event. This is a guaranteed amount for which you will be charged even if fewer guests attend.

5. We shall not assume the responsibility of any merchandise or articles left in the banquet room during or following the event.

6. Deposits made to the Protocol Restaurant will not be refunded in the event of a cancellation unless we reschedule another party, for the same amount of people, then we will refund one-half of your deposit.

7. Full Payment is due two days before your event in the form of a certified check or bank draft. Credit Card payment is not accepted unless credit has been established to the satisfaction of the Protocol Restaurant.

8. Banquet room will not be guaranteed unless a deposit is received.

9. Protocol Restaurant reserved the right to substitute and alternate function room should the projected attendance fall considerably below the original estimate.

10. We reserve the right to refuse alcoholic beverages to anyone.

11. All entertainment at events, DJ's, speakers and live music must be kept at a moderate volume level. Sound levels are at the discretion of the Protocol Restaurant

12. Entertainment and open bar or cash bar must coincide with their closing time.

13. Room charges applicable where a special set-up fee is involved.

14. Add 8.75% Tax & 18% Administrative Fee To Final Bill (14% of which t 15 service staff and 4% for administrative services).

PARTY DEPOSITS

Rooms are not guaranteed unless a deposit is paid.

50 to 100 Guests \$200 deposit

100 to 300 Guests \$500 deposit

WEDDING DEPOSITS

A \$1000 deposit is required on all weddings