New Era Field
Home of the Buffalo Bills:

Dunn Tire Club/Toyota Club
Pepsi Club
Maximum Capacity: 200
Indoor/Outdoor
Wedding Locations:

Ceremony Location
Outdoors in our covered, heated club seats
where our greatest Bills fans sit on game day!

Reception Location
Inside our Toyota, Dunn Tire, or Pepsi Club
On Site Ceremony:

A once-in-a-lifetime experience for your once-in-a-lifetime moment…

Covered and Heated Seating

Perfect for an Intimate Ceremony

Buffalo Bills Field Access for Wedding Party Photos

Immediate Access to the Cocktail Hour & Reception locations
Reception:

Hold your reception where the NFL’s best fans cheer for your Buffalo Bills!

Chiavari Chairs and Ivory Floor Length Linen

State of the Art Audio and Visual Connections

Specialty Event Uplighting

Two Bar Locations

Customizable Menus
Wedding Packages Include:

- Ceremony Site Fee
- Reception Site Fee
- On Field Photos for the Wedding Party & Parents
- Personalized Football
- Use of a Bridal Suite & Grooms Suite
- Complimentary On-Site Parking
Additional Add-ons:

- Extra Reception Hour - $150
  Night of - $300
- Sweetheart Arch - $45
- Chuppah - $250
- Customized Couples Jersey - $500
- Billy Buffalo Appearance - $500
  90 minutes
Dining Packages:

Pro Bowl Menu

$75 pp

4-hour bar: Choice of (4) beers & (4) wines
Cocktail hour: Choice of (1) passed Hors D’oeuvres, choice of (1) Hors d’oeuvres stations
Buffet Dinner: Choice of (2) entrée, (2) sides, (2) salads, rolls and butter
Late Night: One-Hour Popcorn Station

Hall of Fame Menu

$85 pp

4-hour bar: Choice of (4) beers & (4) wines
Cocktail hour: Choice of (2) passed Hors D’oeuvres, choice of (1) Hors d’oeuvres stations
Buffet Dinner: Choice of (2) Entrée including one action station, (2) sides, (2) salads, rolls and butter
Late Night: One-Hour Nacho Bar

Superbowl Menu

$95 pp

4-hour bar: choice of (4) beers & (4) wines
Cocktail hour: choice of (2) passed Hors D’oeuvres, choice of (2) Hors d’oeuvres stations
Plated Dinner: Duo Entrée (choice of salad, pasta, (2) entrees, (1) vegetable, (1) starch)
Late Night: One-Hour of Timbit Donut Station
Dining Packages:
Hors d’oeuvres Menu

**Seasonal Crudite**
Roasted and Marinated Garden Fresh Veggies, Served with Hummus & Buttermilk Ranch

**Cheese & Charcuterie**
Artisan Cheeses, Dried and Fresh Fruit, Charcuterie, Flatbread Crackers, Crostini

**Nacho Bar**
Tortillas, Pico, Black Bean Salsa, Salsa Verde, Jalapeno, Sour Cream, Guacamole, Queso

**Buffalo’s Best**
Chicken Wings, Buffalo Sauce, BBQ Sauce, Celery, Blue Cheese Dip, Soft Pretzel Bites, Stadium Cheese Sauce

**Seafood Display ($30 additional charge pp)**
Jumbo Poached Shrimp, Sushi Display, Raw Oyster Bar, Cocktail Sauce, Soy, Wasabi, Mignonette, Charred Lemon

**Hors d’oeuvres Station Display:**
A la carte pricing for additional selections are $150 per 50 pieces
Crab Rangoon, Sweet and Sour Sauce
Bourbon Meatball Skewer with Sweet Tear Drop Pepper
Arancini with Roasted Tomato Marinara
Roasted Vegetable Brochettes with Cayenne Honey

A la carte pricing for additional selections are $180 per 50 pieces
Prosciutto, Mozzarella & Cantaloupe Brochettes, Cracked Black Pepper, Balsamic Reduction
Shrimp Jammer, Lemon Aioli
Marinated Watermelon Sashimi, Poached Lobster, Micro Arugula
Steamed Pork Pot Sticker, Teriyaki Sauce, Shredded Carrot, Scallion

A la carte pricing for additional sections are $225 per 50 pieces
Poached Jumbo Shrimp, Peppadew Cocktail Sauce
Seared Ahi Tuna, Cucumber, Micro Cilantro, Lime Aioli
Short Rib Kabob, Charred Cipollini Onion, Horseradish Cream

**Passed Hors d’oeuvres:**
Dining Packages:
Hors d’oeuvres Menu

Chef Attended Action Station Menu:

**Farfalle Mare y Monte:**
Bowtie Pasta, Shrimp, Mushrooms, Tomato Ragout, Basil, Asiago Cheese

**Chicken Carbonara**
Chicken Breast, Pancetta, Peas, Herbs, Parmesan Cream, Fettuccine Pasta

**Crab Cake**
Pan Seared Jumbo Lump, Traditional Remoulade, Lemon-Arugula Salad

**Fajita**
Chicken and Beef, Sautéed Peppers & Onions, Flour Tortillas, Traditional Accoutrements

**Seafood Display ($30 additional charge pp)**
Jumbo Poached Shrimp, Sushi Display, Raw Oyster Bar, Cocktail Sauce, Soy, Wasabi, Mignonette, Charred Lemon

Chef Attended Carving Station Menu:

**Roasted Turkey**
Gravy and Dressing

**Pit Ham**
Pineapple-Honey Glaze

**Beef Tenderloin**
With a Rich Demi-Glaze

**Herb Roasted Top Round**
Au Jus

Additional Station Pricing:

(1) Station, $20 per person
(2) Stations, $17 each per person
(3) Stations, $15 each per person
Dining Packages:
Buffet Menu

Salad Options:
- Mixed Green Salad, Ranch & Italian Dressing
- Caesar Salad, Crouton, Shaved Parmesan Cheese
- Italian Tomato & Artichoke Panzanella Salad
- New York Salad, Apple, White Cheddar Cheese, Cranberry, Candied Walnuts, Red Wine Vinaigrette
- Mediterranean Couscous Salad, Feta, Kalamata Olives, Pesto Vinaigrette, Pine Nuts

Veggie Options:
- Green Bean Lyonnaise
- Herb Roasted Seasonal Veggie
- Grilled Asparagus Polonaise
- NY Maple Glazed Baby Carrot
- Curried Cauliflower

Starch Options:
- Garlic Mashed Potatoes
- Mustard Roasted Fingerling Potato
- Scalloped Potato
- Traditional Rice Pilaf
- Macaroni & Cheese
- Roasted Sweet Potato
- Brown Rice and Beans

Entrée Options:
- Chicken Marsala
- Chicken Florentine
- Pappardelle, Wild Mushrooms & Caramelized Leek Cream
- Tri Color Tortellini, Sundried Tomato & Basil Pesto
- Dijon Pork Loin, NY Apple Chutney
- Seared Salmon, Brown Butter
- Penne Pasta, Artichoke Hearts, Chorizo, Broccolini, White Wine, Fresh Herbs, Parmesan Cheese
- Beef Tips Burgundy, Mushroom Demi-Glaze
### Dining Packages:
**Plated Menu**

#### Salad Options:
- Seasonal Mixed Green Salad
- Caesar Salad, Crouton, Shaved Parmesan Cheese
- New York Salad, Apple, White Cheddar Cheese, Cranberry, Candied Walnuts, Red Wine Vinaigrette

#### Veggie Sides:
- Green Bean Lyonnaise
- Herb Roasted Seasonal Veggie
- Grilled Asparagus Polonaise
- NY Maple Glazed Baby Carrot

#### Starch Options:
- Garlic Mashed Potatoes
- Mustard Roasted Fingerling Potato
- Scalloped Potato
- Traditional Rice Pilaf
- Macaroni & Cheese
- Roasted Sweet Potato

#### Entrée Options:
**Plated Pasta Course:**
- Cheese Ravioli, Thyme Brown Butter
- Potato Gnocchi, Roasted Garlic Cream Sauce
- Tricolor Tortellini, Sundried Tomato, Basil Parmesan Pesto

**Plated Entrée:**
- Chicken, Herbs de Provence
- Chicken Florentine
- Slow Cooked Short Rib, Red Wine Demi-Glaze
- 4oz. Filet Mignon, Apple Mint Jus
- Herb Crusted Halibut, Brown Butter
- Seared Salmon, Vine Ripe Tomato Salsa
- Zucchini & Heirloom Tomato Lasagna, Pignoli Ricotta, Basil-Pistachio Pesto
Bar Packages:

Beer Menu:
- Budweiser
- Bud Light
- Michelob Ultra
- Miller Lite
- Coors Light
- Labatt Blue
- Labatt Blue Light
- Corona Light
- Samuel Adams Boston Lager
- Blue Moon
- Molson Canadian
- Southern Tier 8 Days a Week
- Southern Tier Nu Skool IPA

Wine Menu:

WHITE WINE
- Woodbridge Chardonnay
- Woodbridge Moscato
- Hogue Riesling
- Eco Domani Pinot Grigio

RED WINE
- Woodbridge Merlot
- Woodbridge Cabernet
- Mark West Pinot Noir
- Rosemount Shiraz

Included in all Bar Packages: Water Goblet, Wine Glass, and Highball
Additional Options: Straight Rocks, Pilsner & Martini Glasses, Champagne Flute
Bar Packages:

$15 pp

Vodka: Absolut, Svedka
Gin: Bombay Sapphire, Tanqueray
Scotch: Dewar’s, Johnnie Walker Red Label
Tequila: Sauza Silver
Rum: Bacardi Superior, Captain Morgan Original Spiced
Whiskey: Crown Royal, Jack Daniels
Bourbon: Maker’s Mark, Jim Beam
Liqueur: Bailey’s Irish Cream, Disaronno Amaretto, Kahlua

Premium Liquor:

$15 pp

Vodka: Absolut, Svedka
Gin: Bombay Sapphire, Tanqueray
Scotch: Dewar’s, Johnnie Walker Red Label
Tequila: Sauza Silver
Rum: Bacardi Superior, Captain Morgan Original Spiced
Whiskey: Crown Royal, Jack Daniels
Bourbon: Maker’s Mark, Jim Beam
Liqueur: Bailey’s Irish Cream, Disaronno Amaretto, Kahlua

Included in all Bar Packages: Water Goblet, Wine Glass, and Highball
Additional Options: Straight Rocks, Pilsner & Martini Glasses, Champagne Flute
open BAR
TODAY'S DRINKS ARE FREE & TOMORROW'S STORIES WILL BE PRICELESS

cheers.

Once in a while, love shows up in the middle of an ordinary life and brings you a fairy tale.