



Marlboro Kitchen & Bar

CATERING

Max 50 Guests 716-216-4900

Cocktail Party

Min 20 Guests

Select One Salad

Garden Fresh Salad with Balsamic Vinaigrette
Caesar Salad with Croutons

Select One Dip

Spinach & Artichoke Dip
Buffalo Chicken Wing Dip

Served With Tortilla Chips

Pretzel Sticks

Served With Nacho Cheese

Select Two Flatbreads

Beef on Weck Flatbread
BBQ Chicken Flatbread
Tomato & Basil Flatbread
Buffalo Chicken Flatbread

\$25 per guest

Add 50 Wings For \$75

Your Choice Of Two Sauces
Served With Bleu Cheese & Celery
Food Replenished For 1 Hour

Room Rental - \$150

Prices Do Not Include
8% NYS Tax &
20% Service Charge

Buffet Package

Rolls & Butter

Food Replenished for 1 Hour

Min 30 Guests

Select One Salad

Garden Fresh Salad with Balsamic Vinaigrette
Caesar Salad with Croutons

Select One Vegetable

Salt & Pepper Green Beans
Buttered Carrots

Select One Pasta

Cavatappi Pasta With Red Sauce
Penne Pasta With Alfredo Parmesan Sauce (Add Mushrooms + \$1.50pp)

Select One Starch

Mashed Potatoes & Gravy
Roasted Salt & Pepper Baby Red Potatoes
Mac & Cheese

Select One Protein

Chicken Marsala
Chicken Parmesan
Chicken Piccata
Pork Tenderloin With A Pan Gravy
Beef on Weck Sandwiches (+ \$5pp)

Add 50 Wings For \$75

Your Choice Of Two Sauces
Served With Bleu Cheese & Celery

\$40 per guest



Beer, Wine & Soda

1 Hour \$14 per guest
2 Hours \$17 per guest
3 Hours \$20 per guest
4 Hours \$23 per guest

Bar Packages

Well Liquor

1 Hour \$17 per guest
2 Hours \$20 per guest
3 Hours \$23 per guest
4 Hours \$26 per guest

Packages Include Soda, Mixers, & Juices

Call Liquor

1 Hour \$20 per guest
2 Hours \$23 per guest
3 Hours \$26 per guest
4 Hours \$29 per guest



All Bar Packages
Include Labatt Blue,
Miller Light, &
Michelob Ultra
Bottles

Brands are subject to
change without notice
due to availability.

\$3pp Add - Ons

Select Two
Busch Light
Coors Light
Molson Canadian
Pabst Blue Ribbon

\$4pp Add - Ons

Select Two
Brooklyn Brewery Lager
Corona & Corona Premier
Hamburg Irish Red Ale
Ithaca Flower Power Ipa
White Claw Black Cherry

\$5pp Add - Ons

Select Two
High Noon Peach
High Noon Pineapple
Suncruiser Pink Lemonade
Surfside Tea & Lemonade
Surfside Raspberry Lemonade

Beverages

UNDER 21'S SODA BAR (WITH PACKAGE) - \$3 PER HOUR PER GUEST

HOUSE PROSECCO TOAST - \$4 PER GUEST

HOUSE WINE DURING DINNER - \$18 PER BOTTLE

MIMOSA PUNCH - \$100 PER BOWL

WINE PUNCH - \$110 PER BOWL

CASH BARS & BAR TABS - \$25 PER HOUR PER BARTENDER SERVICE CHARGE

SIGNATURE DRINKS - EVENTS WITH BAR PACKAGES CAN CREATE UP TO TWO SIGNATURE DRINKS. THESE DRINKS SHOULD BE BASED ON THE INGREDIENTS AND GARNISHES AVAILABLE IN YOUR BAR PACKAGE. WE'RE HAPPY TO PROVIDE ADDITIONAL ITEMS NOT INCLUDED IN YOUR MENU, BUT YOU'LL BE CHARGED FOR ANY EXTRA INGREDIENTS OR GARNISHES. PLEASE PROVIDE A SIGN WITH YOUR SIGNATURE DRINKS TO BE DISPLAYED DURING YOUR EVENT.

Sit-Down Dinner

Select One Salad

Garden Fresh Salad with Balsamic Vinaigrette
Caesar Salad with Croutons

Entrees

Select Up To Three
Entrees To Pre-Offer
Your Guests. You Can
Select Any Burgers,
Sandwiches, Wraps,
& Entrees Found On
Our Current Menu.



Scan For
Current Menu
Information

Available For Groups 40 or Less

Not Available During
Prime Time 5:30-7pm

GUIDELINES

- Catering deposits are \$150. They are non-refundable. The catering deposit will be applied to your bill upon receipt.
- Events are not booked until a \$150 deposit has been received and a confirmation email has been sent from Marlboro Catering.
- Due to the uncertainty of current economic environment we will guarantee prices 120 days in advance of your event date.
- All menu pricing are subject to 20% service charge and 8% NYS sales tax.
- We require a final guaranteed guest count & menu no later than (8) days prior to your event.
- Methods of payment include cash & credit card.
- Final payment must be made no later than 3 days prior to event.
- Open Bar Guest Pricing Policy** – Under 21 and pregnant guests will be priced based on the soda bar pricing for the duration of the event. All over 21 guests will be counted towards the adult open bar pricing. Unfortunately, We are unable to not include guests as part of the open bar pricing based on their level of drinking. This includes people who don't drink or drink very little.
- We are pleased to offer a variety of vegan, vegetarian, nut free, & gluten free options. We are not an allergen free restaurant and cannot ensure that cross contamination will never occur. There are nuts & gluten on premises. Please tell your server of any allergies.
- We do not allow live music or DJs upstairs at Marlboro.
- All menu adjustments are not official until they are written in your event's outline by the catering director. Verbal adjustments are not official until they are confirmed in your outline.
- For the health and safety of our guests, it is our strict policy that all food and beverage items, including buffet items, remain with the catering department at the end of the event for proper disposal. Our policy prohibits us from allowing guests to remove any remaining food and/or beverages.
- We do not allow shots at any of our banquet bars.
- We are unable to allow outside food & beverage.
- Desserts are exempt from the above guidelines but must be approved prior to the event by the catering director.
- The bar package you start with must be the bar you end the event with.
- We maintain the right to refuse service of alcohol to anyone who may jeopardize his or her safety and the safety of others. The drinking age is twenty-one (21) and we are required to proof any individual whose age is in question.
- We reserve the right to adjust the volume of any digital music if it becomes necessary.
- We do not allow glitter and confetti on the premises. \$100 clean up fee will be added to your bill for cleanup.
- We do not allow pets into Marlboro (service dogs are allowed to be brought in for their intended role).
- We reserves the right to control all aspects of the event.
- Liability for damages to the premises and items inside will be charged accordingly. Event is responsible for any damages.
- Marlboro is not responsible for any items left on the property. Please take your items at the conclusion of your event.
- We are happy to provide minimal setup for your event such as placement of favors, centerpieces, etc. This does not include assembly of items, or what we consider excessive set up / assembly of items. Those will be billed a set up charge of at least \$100.
- Vendors can have access to the space no earlier than 2 hours prior to the start of the event.
- We do not allow tape, nails, or hooks to be placed on or into any surfaces at the Marlboro.
- Events can have access to setup 2 hours prior to the official start time and can stay in the room until up to 30 mins after the official end of the event. Guests have the option to move downstairs to the main bar once the upstairs has concluded.
- If you are having us display digital pictures or a playlist. They must be received no later than 3 days prior to the event.