

Our core belief is that high-quality food can be simple and supremely delicious.

“We are very proud of our home and our roots. We use local ingredients to develop dishes that define our region. Our goal is to create a friendly atmosphere for our Hamburg residents & Visitors.”

- The Carte Blanche Team



Contact Us:

We are happy to answer any questions you may have. Please contact us at:

Phone: (716) 649-2101

Email: [info@carteblanchehamburg.com](mailto:info@carteblanchehamburg.com)

61 Buffalo Street  
Hamburg, New York  
14075

# *Party/Event Planning Guide*



**CARTE BLANCHE**

EST. 2016

# WELCOME TO CARTE BLANCHE

*The Perfect place to enjoy life & Food!*

*The phrase "Carte Blanche" literally means:*

*"Blank Paper."*

*In English, the expression translates to:*

*"The complete freedom to act as one wishes or thinks best."*

*The Carte Blanche team is passionate about combining fresh ingredients to create a local cuisine for the Hamburg, NY area.*

*We're dedicated to creating an atmosphere that's both friendly and inviting for our Hamburg Residents & Visitors.*

## GUARANTEE:

Private/Semi Private parties require a guaranteed guest count to reserve the space. If the actual guest count falls below the guaranteed guest count, the difference will be charged at the package price. Please provide a final guarantee **48 Hours before** the scheduled event. *Full Menu Service parties will be charged \$15 per person for the difference between actual and guaranteed.*

## TAXES & GRATUITY:

Tax of 8.75% plus 20% gratuity will be added to all applicable parties.

## DEPOSIT & ADDITIONAL FEES:

A **\$125 (Semi private) \$200 (private) deposit is required to secure the space.** The Deposit will be turned into a gift card and returned to the guest at the event. The guest may use the gift card towards the party or use it at another time. Parties that Cancel 30 or more days ahead will have their deposit returned. Cancellation less than 30 days forfeits the deposit.

AN AV Screen and a Monitor (NO BROADCAST NETWORK CAPABILITY) is available and may incur a separate fee. Specialty Linens will be charged at cost. Any other outside equipment needed will be charged at Cost and will be communicated and agreed upon with the guest and Event Coordinator.

## PLANNING YOUR EVENT/PARTY:

Our talented Carte Blanche staff is available to help guide you to personalizing your guests' experience. We are happy to accommodate your event in anyway we can. Depending on the size of your party, date, time and style, the following spaces are available:

Full Second Floor: 25-40

Courtyard (weather permitting)\*: 20

Semi Private Second Floor: 10-25

Upper Deck (weather Permitting)\* 20

First Floor (some regular guest cross through will occur): 30

Full Restaurant Buy Out: 70 (with courtyard 90)

\*note: Courtyard & Upper Deck can be combined into one event space

## Brunch Options

Pick any 4 items from our regular brunch menu for your guests to choose from for \$15 per person.

In addition to the regular brunch menu, Chicken Salad served with our Signature Popover, Fresh Fruit and Salads Greens may also be added as a brunch option.

Mimosas, Screwdrivers and Bloody Marys can be added for \$8 each

Carafes of Mimosa, Screwdrivers and Blood Marys can be added for \$24 each  
(approx. 4-5 glasses per carafe)

Unlimited Mimosas, Screwdrivers and Blood Marys can be added for \$15 per person per hour  
(1 hour minimum)

Add a fresh berry display for Mimosas at \$3 per person guaranteed

## Wine & Beverage Service

We will be happy to make recommendations for your party based on your preferences and price range.

Bottles are charge per consumption

## Bar Packages:

Cash Bar: paid for by guests "as they order" is always available

Open Bar: each drink is charged to one tab and paid for at the end of the party by the host

Special Bar Options: charged per person/per hour (One Hour Minimum):

Soft Drinks Only: \$3

Beer and House Wine Package: \$15

Premium Bar Package (includes Beer, House Wine, & Well Liquors: \$18

Top Shelf Bar Package (includes Beer, House Wine, & Top Shelf Liquors: \$23

*Specialty Drinks can also be create by our talented Bar Manager. A Menu will be provided for guests to choose from at your event. Specialty drinks are charged per consumption. A list of prices will be provided before all menus are finalized.*

# Buffet

## Buffalo Street Menu (\$23 per person):

### *Choose 1 Salad and 2 Pastas:*

Salad: Caesar or Field

Pasta: Bolognese, Cacio e Pepe, Mushroom Gnocchi, Garganelli & Meatballs

## Union Street Menu (\$33 per person):

### *Choose 1 Salad, 2 Pastas, 1 Entrée, 1 Side*

Salad: Caesar or Field

Pasta: Bolognese, Cacio e Pepe, Mushroom Gnocchi, Garganelli & Meatballs

Entrée: Chicken or Eggplant Parmesan, Veal Marsala,  
Fish of the Day, Vegas Strip Steak \*

Side: Garlic Mashed Potatoes, Horseradish Mashed Potatoes,  
Roasted Potatoes, Seasonal Vegetable

## Main Street Menu (\$43 per person):

### *Choose 2 Salads, 2 Pastas, 2 Entrees, 2 Sides*

Salad: Caesar or Field

Pasta: Bolognese, Cacio e Pepe, Mushroom Gnocchi, Garganelli & Meatballs

Entrée: Chicken or Eggplant Parmesan, Veal Marsala,  
Fish of the Day, Vegas Strip Steak \*

Side: Garlic Mashed Potatoes, Horseradish Mashed Potatoes,  
Roasted Potatoes, Seasonal Vegetable

\*Substitute Filet for the Vegas Strip Steak for an additional \$5 per person

\*add a carving station: Market Price (Call for Details)

# Event Packages

## APPETIZERS

Select Family Style, Display or Passed Appetizers added to any Event Package

## BAR SERVICE

Select specific beverages for your guests, allow your guests to select from a specially created menu or choose an open bar charged per person per hour.

## FULL MENU SERVICE

Specifically for parties of 20 or fewer. Guests may choose from our regular menu and specials menu of plated appetizer, salads/soups, entrees and desserts.

## CARTE BLANCHE SELECT MENUS

A Special Pre-Arranged menu will be printed for your guests to choose from. Options range from 1 course to 3 course menus. Additional courses can be arranged with the event coordinator.

## BUFFET

A select variety of appetizers salads, pastas and/or entrees will be served family style on each table or displayed as a buffet (space permitting). Buffets are not all you can eat. An appropriate amount of food will be made based on the guaranteed number of guests.

## DESSERTS

Individually plated desserts can be added to your event package. You may also decide to bring your own desserts at a \$1 per person plating fee. In addition we recommend our friends at “Sweet Pea Bakery” (located just down the street in Staub Square) to create specialty desserts for your party. Sweet Pea also specializes in Gluten Free desserts.

# *Appetizer Options*

## **Available as a Stationary Display or Passed:**

Mushroom Toast Board: 25 pieces for \$23

Arancini Board: 25 Pieces for \$23

Smoked Salmon Bites: 25 Pieces for \$23

Olive Tapenade on Toast Points: 25 Pieces for \$23

Shrimp Cocktail: Market Price (ask for details)

## **Available as Stationary Display or Family Style Only:**

Crudite: \$20 (Serves 15)

Fruit Platter: \$23 (Serves 15)

Roasted/Marinated Vegetable Platter \$23 (serves 15)

Meat and Cheese Board: \$19 (serves 5-6)

Specialty Dip (ex. Crab, Spinach, Roasted Red Pepper)

served with Crostini: \$25 (serves 15)

# *Plated Options*

## **TWO Course (Hamburg Menu): \$25 per person**

1st Course Choice of: Field Salad or Caesar (soup only upon availability)

2nd Course Choice of: Chicken Parmesan, Mushroom Gnocchi, Cacio e Pepe, Bolognese, Salmon Risotto

## **TWO Course (Hamburg Elite Menu): \$35 per person**

1st Course Choice of: Field Salad or Caesar (soup only upon availability)

2nd Course Choice of: Chicken Parmesan, Mushroom Gnocchi, Cacio e Pepe, Bolognese, Salmon Risotto, Shrimp & Scallop Risotto, Fish of the Day

## **THREE Course (Willink Menu): \$45 per person**

1st Course Choice of: Plated individual serving Mushroom Toast, Arancini or Meatball

2nd Course Choice of: Field Salad or Caesar Salad (soup only upon availability)

3rd Course Choice of (choose 4 for menu): Chicken Parmesan, Mushroom Gnocchi, Cacio e Pepe, Chicken Coq au Vin, Salmon Risotto

## **THREE Course (Willink Elite Menu): \$55 per person**

1st Course Choice of: Plated individual serving Mushroom Toast, Arancini or Meatball

2nd Course Choice of: Field Salad or Caesar Salad (soup only upon availability)

3rd Course Choice of (choose 4 for menu): Chicken Parmesan, Mushroom Gnocchi, Cacio e Pepe, Chicken Coq au Vin, Salmon Risotto, Veal Marsala, Ribeye, Fish of the Day

*\*Add an 8oz Filet as an option to any package for an additional \$15 per Filet order*

*\*Add a 12 oz Vegas Strip Steak to any package for an additional \$10 per Vegas Strip Steak Ordered*