

"Banquets with a Classical Touch"



2017

**W • E • D • D • I • N • G
P • A • C • K • A • G • E • S**



WWW.CLASSICSV.COM

2425 Niagara Falls Blvd.
Amherst / Tonawanda 14228

691-6000

Welcome to Classics V

"Personal Service with a Classic Touch"

Thank you for your interest in planning your special event at Classics V. We know how important your event is to you and we look forward to doing all we can to insure your events success. With over 30 years in the Banquets and Event planning Classics V provides the atmosphere, professional and helpful staff and Great Food!

Classics V is a full scale Banquet and Conference Center hosting all different events from Wedding Receptions, Baby showers, Dinner Meetings, Retirements, and Seminars. We understand what it takes to make sure that your event is a success, we're with you every step of the way.

Please read our Terms of Agreement before making your Deposit.

Thank You
The May Family



Friday & Sunday Night Discount
\$3.00 off any wedding package per person.
Ask about Saturday off season discount

ALL WEDDING PACKAGES INCLUDE

- ☞ Wine Toast for all guests
- ☞ Late Night Coffee station
- ☞ Cake Cutting, and served with vanilla ice cream
- ☞ Table Linens, Color Napkins and Table Skirts
- ☞ Placement of Wedding Favors, Centerpieces and Place Cards
- ☞ Dance Floor
- ☞ Background Music
- ☞ House Centerpieces
- ☞ Children pricing available
- ☞ 10% off your Wedding Shower



WEDDING PACKAGES

CLASSIC WEDDING PACKAGE

includes

4 Hours Open House Bar

Veggies & Dip Display

Served: Chef Salad with Choice Dressing, Fresh Fruit Cup, Or Soup
Fresh Rolls and Honey Butter

Choose One Style

SIT DOWN STYLE

Choose up to three meals to offer your guest

Sliced Sirloin of Beef, Panko Parmesan Crusted Chicken,

Chicken Francasie, Stuffed Filet of Sole,

Crusted Garlic Tilapia and Vegetable Lasagna

Includes

Herb Roasted Potato & Mixed Vegetables

BUFFET STYLE

Choose Two

Sliced Sirloin of Beef, Panko Parmesan Crusted Chicken,

Lemon Pepper Chicken, Sliced Ham, Sliced Turkey, Maple Glazed Pork

Choose One

Pasta Marinara, Penne & Broccoli or

Pasta Primavera

plus

Herb Roasted Potato & Mixed Vegetables

NON-ALCOHOLIC OPTION

Substitute 4 hours of Open House Bar for

4 hours of Pop & Juice Bar

and

Cheese & Crackers, Veggies & Dip

and

Bourbon Meatballs

\$39.95



WEDDING PACKAGES

DELUXE WEDDING PACKAGE

includes

5 Hours Open House Bar

1 Hour Cheese & Crackers, Veggies & Dip

Passed: Stuffed Mushrooms & Bruschetta

Served: Chef Salad with Choice Dressing, Fresh Fruit Cup, or Soup,
Fresh Rolls and Honey Butter

Choose One Style



SIT DOWN STYLE

Choose up to three meals to offer your guest

Sirloin Steak, Panko Parmesan Crusted Chicken, Stuffed Chicken, Stuffed
Shrimp, Garlic Crusted Tilapia and Vegetable Lasagna

plus

Herb Roasted Potato & Mixed Vegetables



BUFFET STYLE

Carved: Roast Beef or Maple Glazed Pork

Choose Two

Sliced Ham, Panko Parmesan Crusted Chicken, Lemon Pepper Chicken,
Sliced Turkey, Chicken Madire

Choose One

Pasta Marinara, Penne & Broccoli or Pasta Primavera

plus

Herb Roasted Potato & Mixed Vegetables



FAMILY STYLE

Choose Two

Sliced Sirloin of Beef, Panko Parmesan Crusted Chicken,
Lemon Pepper Chicken, Sliced Ham, Sliced Turkey, Maple Glazed Pork

Choose One

Pasta Marinara, Penne & Broccoli or Pasta Primavera

plus

Herb Roasted Potato & Mixed Vegetables

\$44.95



WEDDING PACKAGES

PREMIUM WEDDING PACKAGE

includes

5 Hours Open Premium Bar with Bottled Beer

1 Hour Cheese & Crackers, Veggies & Dip, Bourbon Meatballs

Passed: Stuffed Mushrooms, Bruschetta, & Fried Ravioli

Served: Chef Salad with Choice Dressing, Fresh Fruit Cup, or Soup
Fresh Rolls and Honey Butter

Choose One Style



SIT DOWN STYLE

Choose up to three meals to offer your guest

Prime Rib, New York Strip, Chicken Cappellini, Chicken Coq au vin Rouge,
Stuffed Shrimp, Brown Sugar Salmon and Vegetable Lasagna

plus

Herb Roasted Potato & Mixed Vegetables



BUFFET STYLE

Carved: Prime Rib or Maple Glaze Pork

Choose Two

Sliced Ham, Parmesan Crusted Chicken,
Lemon Pepper Chicken, Sliced Turkey, Breaded Pork Chops

Choose One

Pasta Marinara, Penne & Broccoli or Pasta Primavera

plus

Herb Roasted Potato & Mixed Vegetables



FAMILY STYLE

Choose Three

Sliced Prime Rib, Parmesan Crusted Chicken, Lemon Pepper Chicken,
Sliced Ham, Sliced Turkey, Maple Glazed Pork

Choose One

Pasta Marinara, Penne & Broccoli or Pasta Primavera

plus

Herb Roasted Potato & Mixed Vegetables

\$49.95



WEDDING PACKAGES

PLATINUM WEDDING PACKAGE

includes

5 Hours Open Premium Bar with Bottled Beer
Champagne Toast for Head Table

1 Hour Cheese & Crackers, Veggies & Dip, Bourbon Meatballs

Passed: Stuffed Mushrooms, Bruschetta, & Fried Ravioli

Served: Chef Salad with Choice Dressing or Caesar Salad

Served: Italian Wedding Soup

&

Fresh Rolls and Honey Butter

Includes

Bottled Wine with Dinner

Choose One Style



SIT DOWN STYLE

Combination Plate

Offer One or Both to your guest

Filet Mignon with Stuffed Chicken , Filet Mignon with Stuffed Shrimp

Includes: Twice Baked Potato and Green Beans Almandine



BUFFET STYLE

Carved: Prime Rib or Sliced Tenderloin

Choose Two

Sliced Ham, Parmesan Crusted Chicken,

Lemon Pepper Chicken, Sliced Turkey, Breaded Pork Chops

Choose One

Pasta Marinara, Penne & Broccoli or Pasta Primavera

plus

Herb Roasted Potato & Mixed Vegetable

\$54.95



WEDDING PACKAGES

CLASSICS DINNER STATIONS PACKAGE

includes

5 Hours Open House Bar

Hors D'Oeuvres

(60 minutes)

International Cheeses and Crackers, Fresh Vegetable Display,
Antipasto Display, & Bourbon Meatballs

Butler Passed

Stuffed Mushrooms & Bruchetta

Dinner Hour

(60 minutes)

American Station

Choose Three

Fried Ravioli, Broccoli Cheddar Melts,
Deep Fried Veggies, or Sweet & Sour Chicken

Pasta Station

Choose Two

Pasta Primavera, Patsa Primavera or Penne & Broccoli

Mashed Potato Station with Fixings

Carving Station

Choose two

Steamship Round, Roast Turkey, or Virginia Ham

Coffee Station

Late Night Station

(60 minutes)

Choose One Package from pg 14

\$46.95



WEDDING PACKAGES



DELUXE DINNER STATIONS PACKAGE



includes

5 Hours Premium Bar with Bottled Beer

Hors D'oeuvres Hour

(60 minutes)

Cheese Fondu with Vegetables & Breads
International Cheeses and Cracker Display
Hawaiian Meatballs & Antipasto Display

Butler Passed

Stuffed Mushrooms , Bruschetta &
Bacon Wrapped Scallops

Dinner Hour

(60 minutes)

Sides Stations

Choose four

Pierogi, Penne & Broccoli, Grilled Asparagus,
Pasta Marinara, Chef Salad or Pasta Salad with Breadsticks, or
Fresh Fruit Display

Or

Seafood Station

Choose two

Crab Cakes, Coconut Beer Battered Shrimp,
Clams Casino, or Shrimp Cocktail Bowl

Mashed Potato Station with Fixings

Carving Station

Bacon Wrapped Sliced Tenderloin & Jamaican Jerk Pork Loin

Coffee & Deluxe Dessert Station

Late Night Station

(60 minutes)

Choose One Package from pg 14

\$58.95

TIMING YOUR RECEPTION

CEREMONY & RECEPTION TIMING

-Your ceremony and /or reception must take place between the hours of 5:00pm – 1:00am. This simply means your ceremony and /or reception can start at Classics V as early as 5:00pm (based on prior bookings), and go no later than 1:00am. We together will choose a start time upon booking your wedding reception. Classics V Management will meet with you 120 days before you reception to firm up your reception start and end times. Ideally before you invitations are printed. The Bar and the DJ must end at the same time.

MEETINGS & DEADLINES

Please feel free to contact Classics V about any questions that may arise throughout your planning process. You may also request additional appointments to discuss any details about your reception as needed.

WEDDING RECEPTION MENU APPOINTMENT- 120 DAYS PRIOR

-Around 120 Days prior to your reception, a menu appointment will be scheduled. This is an on-site appointment at Classics V. At this appointment we will discuss all aspects of your wedding reception. We will solidify timing, menu choices, room layouts, and vendor details. Any menu changes can occur until 14 days prior to your wedding date.

APPROXIMATE GUEST COUNTS- 14 DAYS PRIOR

-14 Days prior to your reception approximate guest counts are due. This includes breakdowns of meal choices, and guest counts. Number of Adults, children, teens, and vendors attending your reception are all submitted to Classics V at this time via phone call or email.

-14 Days prior to you reception any desired changes to decor, food choices, and /or beverages must be made.

-Schedule final appointment.

-On site appointment is not required.

FINAL GUEST COUNTS DUE- PRIOR TO FINAL APPOINTMENT

-Anytime prior to your scheduled final appointment you may submit your final guest counts to Classics V.

-Classics V personnel will provide you with the total amount due at your final appointment minus any deposits that were previously received.

FINAL APPOINTMENT – 2 DAYS PRIOR

-The final payment, completed room layout, & wedding checklist are all brought to Classics V filled out and ready to go.

-Any favors, centerpieces, place cards, decorations and /or wedding supplies agreed to be set up by Classics V personnel are also brought in to Classics V.

-We highly recommend bringing all of your stuff to the final appointment so that everything can be gone over thoroughly.

WEDDING CHECKLIST

-The Wedding Checklist is an easy way to keep all the information Classics V requires from you in one place. This includes day of the reception drop off times, centerpieces, favors, place card information, and much more.

-All couples will be provided with this checklist at your menu appointment with Classics V.

-The wedding checklist is to be filled out and returned to Classics V at your final appointment.

DEPOSITS & PAYMENTS

DEPOSITS

- Deposits are accepted in the form of cash, personal check, or bank check.
- All deposits are non-refundable and non-transferable.
- All deposits are deducted from your total bill.
- Credit cards are accepted with an additional fee added.

DEPOSIT SCHEDULE

- \$700.00 Initial booking deposit.
- \$1,000.00 Due 120 days prior to wedding date.

FINAL PAYMENT

- Final payment is due no later than 48 hours before your wedding day at your final appointment.
- Final payment must be in the form of cash or certified bank check.

VENDOR INFORMATION

See Website for Preferred Vendors List and Links
(Click On Friends Of Classics V)

DROP OFF & SET UP TIMES

- Set up times for vendors are determined by Classics V. These times are coordinated with your vendors prior to your reception day. We will do our best to get them in at a convenient time for them with the possibility of being up to two hours before the start of your reception.
- Please advise Classics V at the final appointment of any and all vendors coming to Classics V for your reception. You can do so by filling out the vendor section in the wedding checklist.
- If you decide to offer meals for any vendors attending and working your reception, they are discounted from any package price to \$24.95 per vendor.
- Please account for the vendors' seats during the dinner when making table arrangements, and place cards.
- Please arrange for pick up times of any delivered items for your reception.

PLACE CARDS

- Assigned seating is mandatory for wedding receptions.
- You are responsible for making place cards with table assignments and meal selections (if applicable).
- A pre-determined color code must be provided to Classics V that indicates to the serving staff which meal choice is to be served to each individual or couple.
- Examples:
 - (Red= Beef Choice, Yellow=Chicken Choice, Blue=Seafood Choice)
 - (V=Vegetarian Choice, CF=Chicken Fingers, S=Special Meal)
- Place cards are dropped off to Classics V at your final appointment in alphabetical order with your head table cards separated.

CHILDREN PRICING & MENU

CHILDREN PRICES

- Children (4 & under) are free, unless a meal is ordered for them at \$4.95 per child.
- Children (5-12 years) are \$12.95 per child.
- Teens and young adults (13-20) are \$3.00 off of the package price that you chose for your reception.
- Please provide Classics V with the location of any high chairs or booster seats needed.

CHILDREN MENU

- Chicken fingers with French fries or cheeseburger with French fries

VEGETARIANS & DIETARY NEEDS

VEGETARIANS

- It is ok to offer a vegetarian option to any sit down choices. This choice would not count towards the three primary meal choices offered.
- Buffet style dinners offer a wide range of vegetarian options already.

DIETARY NEEDS

- Classics V must have advanced notice to accommodate special dietary needs such as gluten free, dairy free, and vegan diets. Classics V may not be able to accommodate when advanced notice is not given.

CEREMONIES & REHEARSALS ON SITE

CEREMONIES ON SITE

- There is an additional fee of \$300.00 for ceremonies in the same room as your reception.
- Classics V personnel can provide you with options to hold a ceremony in the same room as your reception upon request.

REHEARSALS ON SITE

- Based on Classics V's event schedule, a rehearsal for ceremonies may be available in the days leading up to your special day. Around 14 days prior to your wedding day, Classics V personnel will do their best to schedule your ceremony rehearsal on site.
- Classics V personnel is not responsible for conducting rehearsals for ceremonies on site.

BAR PACKAGE

INFORMATION & VARIATIONS

-House wine, pop, juice, and mixers are included with all wedding packages.

HOUSE WINES*

-White Zinfandel, Chardonnay, Pinot Grigio, Riesling, Moscato, Merlot & Cabernet.

POP, JUICES, & MIXERS*

-Cola, Diet, 7up, Ginger Ale, Tonic, Soda Water, Iced Tea, Cranberry, Orange Juice, Pineapple Juice, Grapefruit Juice, Sour Mix, & Bloody Mary Mix.

*Subject to change without notice.



BEER

DRAFT BEER

Choose 1

-Labatt, Labatt Light, Molson Canadian, Coors Light, or Miller Light

BOTTLED BEER

-\$3.00 per person to upgrade from draft beer (if not included with package)

Choose 3

-Labatt, Labatt light, Coors Light, Budweiser, Bud Light, Miller Light, Molson Canadian, & Molson Canadian Light

PREMIUM BOTTLED BEER

-\$6.00 per person to upgrade from draft beer

-\$3.00 per person to upgrade from bottled beer

Choose 3

-Guinness, Corona, Heineken, Sam Adams Boston Lager, Seasonal Flying Bison (Rusty Chain, IPA, Aviator Red)

CASE OF BEER

-Priced for purchase in addition to any beverage package

\$60.00 per case

-Guinness, Corona, Heineken, Sam Adams (Boston Lager, Seasonal) Flying Bison (Rusty Chain, IPA, Aviator Red)

LIQUOR

HOUSE LIQUOR

-Vodka, Gin, Whiskey, Bourbon, Scotch, Rum, Peach Schnapps, & Sweet/Dry Vermouth

PREMIUM LIQUOR

-\$4.00 per person to upgrade from house liquor (if not included with package)

-Includes Absolute, Beefeaters, Canadian Club, Dewars, Jim Beam, Jack Daniels, Southern Comfort, Bacardi, Captain Morgan, Peach Schnapps, & four flavors of vodkas.

BOTTLE OF LIQUOR

-Priced for purchase in addition to any beverage package

\$70.00 per bottle -Absolute (any flavor), Beefeaters, Canadian Club, Jim Beam, Southern Comfort, Bacardi, Captain Morgan.

\$90.00 per bottle – Dewars, Jameson, Jack Daniels, Ketel One Vodka, Crown Royal

BAR EXTENSIONS

-No more than 5.5 hours total beverage service is allowed.

- Minimum of 80 people to extend the bar.

-Cash payment or personal check due upon agreement to extend bar.

Half Hour/One Hour

CLASSIC WEDDING PACKAGE

\$2.00/\$3.00

DELUXE WEDDING PACKAGE

\$2.00/Not Available

PREMIUM WEDDING PACKAGE

\$4.00/ Not Available

PLATINUM WEDDING PACKAGE

\$4.00/Not Available

COCKTAIL HOUR ENHANCEMENTS

FINGER LAKES WINE TASTING

\$3.95 per person to add to any wedding package

-Includes a variety of New York State's finest wines with cheese, breads, and fresh fruits.

CHAMPAGNE COCKTAIL HOUR UPGRADE

\$2.50 per person to add to any wedding package

-Includes Passed Champagne Cocktails (Poinsettia, Mimosa, Bellini, & Champagne with Berries)

BOTTLED WINE WITH DINNER

\$3.00 Per Person to Add to Any Wedding Package

-Choose 2- White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet

PRE-ENTRÉE COURSE INFORMATION

-All wedding packages include one or two pre entrée courses based on your package. The choices are listed below.

-FRESH FRUIT CUP

-SOUP SERVICE

Choose 1

Italian Wedding, Minestrone,
Chicken Spetzle, Cream of Potato

-SALAD SERVICE

Choose 1

Deluxe Chef Salad with Ranch & Italian Dressing or Tossed Caesar Salad

-Add an additional course to any wedding package for \$1.50 per person.

PASTA ADDITIONS

-Family Style- \$1.50 per Person

(Pasta Marinara or Pasta Primavera)

-Served Individually- \$2.50 per Person

(Cheese Tortellini or Cheese Filled Manicotti with Marinara)

SIT DOWN ENTRÉE INFORMATION

SIT DOWN CHOICES

Choose up to 3 meals listed within each wedding package.

-Substitute any entrées of equal or lesser value from the full list of entrées in the banquet menu.

-Color codes are required for all multiple choice sit down meals.

SIT DOWN BEEF UPGRADES

Upgrade any beef selection for an additional fee

Smothered Sirloin Steak \$1.00 per Person

Prime Rib \$3.00 per Person

New York Strip Steak \$2.00 per Person

Filet Mignon \$4.00 per Person

COMBINATION PLATES

Two protein selections on the same plate

Choose any two proteins from your wedding package

\$3.00 per person

BUFFET INFORMATION

CARVING STATIONS

Substitute carved meat for an additional charge

Prime Rib \$3.00 per Person

Filet Mignon \$4.00 per Person

ADDITIONAL MEAT SUBSTITUTIONS

No charge

Seafood Stir-Fry (Mini Shrimp & Crabmeat), Italian Sausage with Pepper & Onions, Breaded Pork Chops, or Broiled White Fish

ADDITIONAL MEAT SUBSTITUTIONS

\$1.00 per Person

Chicken Parmesan, Seafood Mac & Cheese (Lobster & Crabmeat), Stuffed Chicken, Chicken Cordon Bleu, or Italian Style Chicken Parmesan

HOT PASTA UPGRADE

\$1.00 Per Person

Three Cheese Tortellini, Cheese Ravioli, or Linguine with Alfredo
(Choose one Sauce- Marinara or Alfredo)

SIDE DISHES INFORMATION

HOT VEGETABLES

Choose 1

-Fresh Grilled Mixed Vegetables, Green Beans, Baby Glazed Carrots, & Steamed Broccoli.

HOT POTATO

Choose 1

-Herb Roasted Red Potatoes, Homemade Garlic Smashed Potato, Cheddar Bacon Whipped Potato, Bavarian Whipped Potato

LATE NIGHT FOOD MENU & PACKAGES

TACO & NACHO STATION

\$3.00 per person for a 90 minute service

-Includes Seasoned Ground Beef, Refried Beans, Black Beans, Soft and Hard Taco Shells, Nacho Chips, plus all your favorite toppings including Jalapeños, Shredded Cheese, Hot Nacho Cheese, Olives, Salsa, Lettuce, Tomato, and sour cream.

BUFFALO'S FAVORITES

\$3.00 per person for a 90 minute service

-Assorted Specialty Pizza & Chicken Wings just the way you like them.

BUFFALO'S FAVORITES A LA CART MENU

SPECIALTY SHEET PIZZAS

\$24.95

-Cheese & Pepperoni, BBQ Chicken, White Pizza, or Meat Lovers

50 COUNT

Mini Beef On Wick-\$100.00

Chicken Wings-\$45.00

Other Hot Items-\$55.00

-Jalapeño Poppers, Potato Skins, Mozzarella Sticks, Pizza Logs

TABLECLOTHS

Ivory or Black \$4.00 per table

CHAIR COVERS

-White chair cover with satin sash at \$2.75 per chair

Color Choices Include

Pink, Purple, Red, Royal Blue, Navy, Lavender, Lt. Blue, Fuchsia, Black, Apple Green, Chocolate

TABLE RUNNERS

-Table runners are \$10.00 per table

Color Choices Include

Pink, Purple, Red, Royal Blue, Navy, Lavender, Lt. Blue, Fuchsia, Black, Apple Green, Chocolate

HEAD TABLE UP-GRADE

- Icicle Lights, Garland, Bouquet Vases

-\$70.00 for a single level head table

-\$100.00 for the two tier head table

ICICLE LIGHT UNDER HEAD TABLE

-\$40.00 for a single level head table

-\$60.00 for the two tier head table

ICICLE LIGHT UNDER CAKE OR GIFT TABLE

-\$15.00 for each table

BIRD CAGE CARD BOX

-\$25.00 rental

WEDDING CEREMONY DECORATED ARBOR

-\$25.00

CEREMONY IN THE SAME ROOM

-\$300.00

CEREMONY UP-GRADE

-\$65.00

-Includes Arbor, Aisle Runner & 10 Chair Bows

POPCORN BAR

-\$1.00 per person

-Fresh popped butter popcorn with seasoned salts
(150.00 minimum)

BALLROOM UP-LIGHTING

5 light packages for \$100 with custom colors to match

CENTERPIECE RENTALS

Add 12x12 mirror (round or square) and 3 votive candle to
any centerpiece for \$4.00 per table

THREE CYLINDER CENTERPIECE

-Includes three cylinders of varying heights, floating candles,
3 votives, and a mirror

-\$12.00 per table

WEDDING INVITATIONS

-35% Off Professionally Printed Wedding invitations by Birchcraft

www.yourinvitationplace.com/classicsv

WEDDING SLIDE SHOW PACKAGE

-Screen & projector to show movie from any laptop or DVD for \$125.00

WHITE GLOVE SERVICE

\$5.00 per server

CLASSIC DESSERTS

Substitute Vanilla Ice Cream
Premium Individually Served Cake
Chocolate Tuxedo Cake, Orange Cream Cake, or Lemon Chiffon

\$1.00 per person

New York Style Cheese Cake with Strawberry Topping

\$2.25 per person

CLASSICS DESSERT TABLE

Includes

(90 Minute Service)

Fresh Baked Homestyle Cookies
(Sugar, Chocolate Chip, Oatmeal)
Assorted Brownies and Dessert Bars

\$2.95 per person

DELUXE CLASSICS DESSERT TABLE

Includes

(90 Minute Service)

Assorted Cheese Cakes with toppings
Cannoli, Eclairs, Pitzells, Biscotti, Chocolate Covered Strawberries

\$4.95 per person

AFTERNOON CHOCOLATE FOUNTAIN PACKAGE

includes

White, Milk, and Dark Chocolate
(60 minute service)

\$100.00 Rental and **\$1.00** per person

CHOCOLATE FOUNTAIN PACKAGES

includes

White, Milk, and Dark Chocolate
- 1 Hour \$150.00 Rental plus \$1.00 per person
- 2 Hour \$200.00 Rental plus \$1.75 per person

DESSERTS A LA CART

(50 Pieces)

Assorted Fresh Cookie Tray	\$75.00
Assorted Brownie & Dessert Bar	\$75.00
Chocolate Covered Strawberries	\$75.00
Assorted Cannoli & Eclairs.....	\$75.00

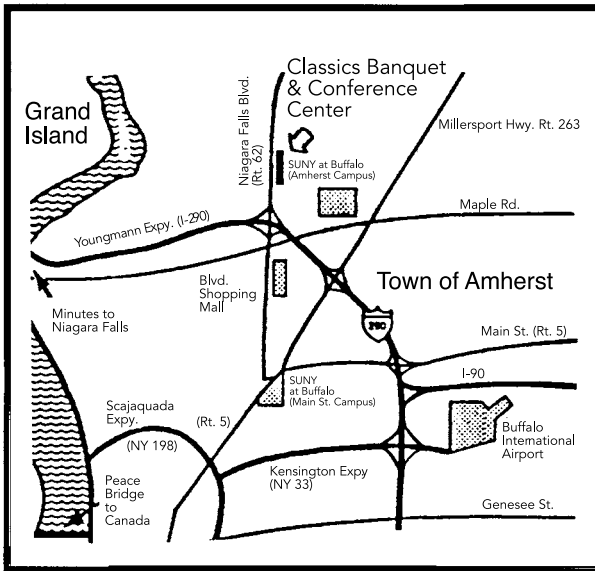
WEDDING CEREMONY & WEDDING RECEPTION

TERMS & CONDITIONS

1. Room Minimums may apply on any given Friday or Saturday Night. Ask management for more details on room minimums and off season discounts.
2. The date and room of your function is not guaranteed until deposit is paid along with signed. Tentative bookings are good for one week only.
3. Please add 19% service charge and current sales tax on all figures quoted in our banquet menu and web site. Service charge is not a gratuity therefore is subject to current NYS sales tax. Classics V Banquet Center compensates all employees with an increased fixed hourly wage.
4. Prices are subject to change without notice. Your wedding contract will cap the possible increase in price per person.
5. We can accommodate 5% over the guaranteed count.
6. Classics V cannot accommodate special meals day of event based on allergy or dietary needs without prior knowledge.
7. All Weddings that offer sit-down dinners with more than one entrée choice must supply Classics V with color-coded place cards and assigned seating.
8. No Food or Beverages can be brought into Classics V Banquet Center. Exception: Cakes, Cookies, and Candy.
9. No Food or Beverage served during your event can be taken from Classics V.
10. Classics V reserves the right to refuse alcoholic beverages to anyone.
11. Classics V Staff will collect and gather your items at the conclusion of you event. Ideally all items are taken from classics at the conclusion, unless we have agreed to other arrangements.
12. No bubbles, glitter, or poppers.
13. Any and all set up or decorating personal may arrive up to 2 hours before the scheduled start time of your event.
14. Ask about our Discount for Active Military Discount (Some Restrictions Apply)

L·O·C·A·T·I·O·N

Classics Banquet & Conference Center
is conveniently located in the middle of
the Amherst and Tonawanda communities
at 2425 Niagara Falls Blvd.
About 1 mile North on Route 62
off the Youngmann Hwy (I-290)



O·F·F·I·C·E H·O·U·R·S

*For reservations or to set up
an appointment with our staff,
call our office
during business hours
10:00 a.m. - 5:00 p.m.
Monday - Friday*

(716) 691-6000

**Evening & Weekends
by appointment only**

www.classicsv.com