



**WAYLAND
HALL**

WEDDINGS



FROM CASUAL TO HIGH- END, ONE-OF-A-KIND EVENTS DESIGNED JUST FOR YOU

Our space is the ideal canvas to explore your creative vision. Bring your ideas to life at Wayland Hall!

We can host **weddings, birthdays, family reunions, showers, corporate events, and brunches.** Anytime friends need to get together, any milestone or life event you want to celebrate, any party you want to throw...we're here to provide the perfect backdrop.

You can even rent the Wayland Suites for an intimate dining experience, private beer tasting, or small luncheon.

We'll offer our expertise, but you lead the way. Our goal is to customize each event to your style and budget.



MAKE OUR SPACE
YOUR OWN



Located 20 minutes outside Buffalo, Wayland Hall is a bright, airy 5,000 square-foot space, fully renovated, with an elevated, timeless style. It comfortably seats 200 guests for a sit-down dinner.

Both indoor and outdoor space is included in our packages. It's possible for our cobblestone patio to be tented for wedding ceremonies, cocktail hours, additional seating, or lounge space.

For weddings and full-day buyouts, you'll also have exclusive use of the two private suites upstairs from the Hall. The Suites can be rented separately from the Hall if available.





A FOCUS ON
SEASONALITY & FLAVOR

Wayland Hall is part of The Grange Hospitality Group of restaurants. We offer full-range hospitality services, and our long-standing relationships with local farms shape our menus.

Menus vary from season to season in the spirit of all of our culinary programs, and we'll collaborate with you to ensure they reflect your personality.

You can choose a plated or family-style dinner. Cocktail-style reception service, lunch, or brunch options are also available. All table, flatware, and glasses are provided, and we carefully curate our selections, although outside rentals are welcome.

Menu offerings include:

- Passed hors d'oeuvres
- Stationary hors d'oeuvres
- Salads
- Entrees
- Desserts
- Coffee and tea



We also offer options for a **full-service open bar, cash bar, or beer and wine.**

FREQUENTLY ASKED QUESTIONS

We'll help you make the most out of your event. Below, find more specifics about our services. If you don't see the answer you're looking for, please reach out to us.

◀◀ What does a site fee include?

▶▶ Our site fee includes the following services:

- A venue manager to oversee your event
- Custom, handmade white oak tables and chairs that seat up to 8-10 people each
- Carefully curated linens, plateware, utensils, glassware, and catering supplies for all food service and stations
- Multi-zone audio system with Bluetooth-casting capabilities
- 75" flat screen for presentations or corporate meetings
- Curated lawn games
- Firepit setup, upkeep, and breakdown
- On-site wedding ceremonies in the Hall or on the patio; Hall turnover included
- For weddings or full-day buyouts, exclusive access to the Hall, patio, and suites
- For weddings or full-day buyouts, valet and coat-check services, if needed



◀◀ What do venue manager services include?

▶▶ The venue manager included in the site fee provides the following services:

- Assistance with menu and bar selections
- Layout confirmation for setup
- Management of any facility functions like temperature control and lighting
- Rehearsal scheduling for any on-site wedding ceremonies
- Supervision of full staff for the event as well as full setup, breakdown, and cleanup
- Receipt of any vendor deliveries

◀◀ What do the Wayland Suites include?

▶▶ The Wayland Suites are included in wedding and full-day buyout packages. They also can be rented separately from the Hall if available. The Suites include:

- Two private rooms on the second floor of the Hall
- One large meeting table with seating for 12
- Large vanities and powder rooms in each suite
- A wet bar with mini-fridge in each suite
- Passcode-protected door locks
- Custom white oak closets
- Bluetooth speakers are available
- 75" projector with smart TV capabilities
- Pre-order food and beverage service is available



◀◀ Is the Hall wheelchair accessible?

- ▶▶ Yes, Wayland Hall is wheelchair accessible. Guests can enter via a ramp at the back entrance.

◀◀ What is your capacity?

- ▶▶ **200** guests fit comfortably for a sit-down dinner without a dance floor.
175 guests fit comfortably for a sit-down dinner with a dance floor.
There are **130** guests maximum for on-site ceremonies.

◀◀ Do you provide catering and bar services?

- ▶▶ All catering and bar services are provided exclusively through Wayland Hall. We do allow you to bring in outside desserts. Food trucks for late-night snacking are permitted as well.

◀◀ Is there a food and beverage minimum?

- ▶▶ No, there are no food & beverage minimums for weddings that buy out the event hall for the entire day.



◀ Do we need to hire an event coordinator?

- ▶ We do require an event coordinator for weddings. We offer wedding-day coordination services for a fee as well as a limited number of full-service planning packages.

◀ What if we want to use our own wedding planner or event coordinator?

- ▶ We understand! There are many other talented planners and coordinators in the Western New York area, and we love to learn about new planners as well.

Below is a list of planners that we know well and collaborate with often:

- [EVL Events](#)
- [Weddings by Gianna](#)
- [Here & Now Events](#)
- [KC You There](#)

You are responsible for reaching out directly to confirm if they have availability for your event.

Our venue manager will still provide the services included in the site fee.



◀◀ What will we need to arrange ourselves?

▶▶ You will need to book any specialized vendors separately—**florist, entertainment, photographer, wedding coordinator**, etc.

We are happy to provide recommendations. Our vendor list is provided to any couples who opt for our in-house coordination services. It features reliable vendors we've worked with previously.

◀◀ Do I need to provide my own insurance?

▶▶ Yes, we ask that you purchase event insurance.

Additionally, all your vendors must provide a certificate of insurance (COI), or be willing to sign a liability waiver.

◀◀ Is there a noise restriction?

▶▶ A noise restriction for amplified music begins at 11:00 P.M.

We do offer a late-night upgrade package where our taproom and courtyard spaces can remain open until 1:00 A.M. Snacks are included.



◀ Can you hold dates?

- ▶ If your desired date is available, we have a non-refundable holding fee of \$500 to hold the space for 10 business days. If you decide to move forward with booking, the amount can be applied towards the deposit fee.

◀ Are the taproom and courtyard open to the public during Wayland Hall events?

- ▶ Yes, our taproom and courtyard stay open throughout all events. You and your guests can opt to visit for 'late night' after your celebrations wind down.

If you'd like to use this area during your event, and close it to the public, additional site fees can be discussed.

◀ What about parking?

- ▶ We have many parking lots available, but valet service is included in the rental fee for weddings.



⏪ How do we book?

- ▶ You are considered a booked guest once the deposit fee is paid, and we both have signed our contract.

⏪ How do we schedule a walkthrough?

- ▶ Book a private tour with us to get a sense of our space and receive pricing details. Please book through our calendar link ([click here](#) for rehearsal dinners and corporate events / [click here](#) for showers and other events), or email us directly at: events@waylandbrewing.com.





CONTACT INFORMATION

We can't wait to hear from you.

Please fill out our [contact form](#) to get the conversation started.

You can also reach us at events@waylandbrewing.com or 716.755.2509 Ext. 2.





WEDDING PACKAGES

We want to make your wedding unforgettable
for each and every guest.

SITE FEES FOR WEDDINGS & FULL-DAY WAYLAND HALL BUYOUTS

Pricing includes a 16-hour time slot with access to Wayland Hall, Wayland Suites, and the patio. We'll work with you to create a food and beverage package that fits your needs.

May - October

- Monday / Wednesday / Thursday
\$3,000
- Friday
\$6,000
- Saturday
\$8,000
- Sunday
\$5,500

November - April

- Monday / Wednesday / Thursday
\$2,000
- Friday
\$5,000
- Saturday
\$7,000
- Sunday
\$4,500



EVENT MANAGEMENT PACKAGE

You don't want to end up working on your big day, so we'll be with you throughout the process. Day of, you can relax and leave logistics to us. We'll tie up loose ends, handle last-minute questions, and keep the timeline on track.

This service is available to all of our couples booking at Wayland Hall. Please note, this package is also available to anyone who books a full-day buyout.

- **Flat fee of \$3,000**
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Once your contract is signed, our Wayland Hall Planner will conduct an onboarding meeting which includes:

- A general overview
- A planning checklist
- Access to our approved vendor lists



EVENT MANAGEMENT PACKAGE

Beginning 90 days out from the wedding, the Planner will provide the following services:

Create a personalized online portal that organizes critical event details and documents

Hold 2 in-person meetings at 12 and 6 weeks out

Confirm and review vendor contracts and serve as a liaison between the couple and vendors on timeline- or delivery-related questions

Create and distribute the master timeline to couple and vendors

Finalize menu and guest counts

Organize and conduct rehearsals for any on-site ceremonies

Provide an emergency kit with wedding-day essentials

Supervise vendors during setup and serve as the key point of contact on the wedding day

Set up any personalized decor items such as programs, escort cards, and favors

Assist the couple, their wedding parties, and families throughout the day

Cue the processional

Oversee the timeline of the wedding

Distribute any vendor payments due on the day of the wedding

Conduct teardown and return any agreed-upon personal belongings to the couple



FULL-SERVICE PLANNING & DESIGN PACKAGE

Our Full-Service Planning & Design Package is an exclusive offering. We only extend this offer to a limited number of couples to ensure quality service. Couples who receive this package have unlimited access to their Wayland Hall Planner during office hours via email or phone for any questions. We get to know your event intimately by collaborating on your design and overall vision.

- **Pricing starts at \$8,000**

Once your contract is signed, our Wayland Hall Planner will conduct an onboarding meeting which includes:

- Creation of a personalized online portal to organize critical event details and documents
- Budget creation and advisement
- Overview of typical vendor payment schedules



FULL-SERVICE PLANNING & DESIGN PACKAGE

From there, the Planner will provide the following services:

Monthly updates of completed tasks and upcoming checklists

Go over a comprehensive event design questionnaire

Present a mood board that includes overall event style, decor direction, and custom illustrations

Provide vendors based on budget and personal style

Schedule and attend agreed-upon vendor meetings and appointments

Aid vendor negotiations and provide contract review

Provide access to vendor discounts, if applicable

Serve as the preferred point-of-contact for vendors

Organize and distribute event timeline to the couple and vendors

Provide best practices guidance on assembly and mailing of invitations

Set up hotel accommodations for out-of-town guests

Customize menu and bar

Develop and finalize floor plans and seating chart

Plan custom favors and/or welcome bag (assembly and distribution not included)

Organize and conduct ceremony rehearsal

Provide an emergency kit with wedding-day essentials

Supervise ceremony and reception setup

Set up any personalized decor items such as programs, escort cards, and favors

Assist the couple, their wedding parties, and families throughout the day

Distribute any vendor payments or gratuities at the end of the event

Conduct teardown and return any agreed-upon personal belongings to the couple





**WAYLAND
HALL**



WAYLAND HALL

SAMPLE MENUS
& PRICING



SAMPLE MENUS

These menus are a taste of what we offer, keep in mind that yours can be personalized. We love to switch up our seasonal ingredients, and we want your menu to be memorable, unique, and reflective of your individual celebration.



COCKTAIL RECEPTION SAMPLE MENU

MINIMUM OF THREE PASSED HORS D'OEUVRES AND ONE STATION DISPLAY

Passed Hors D'oeuvres

Seared tuna & radicchio tacos, salsa macha, radish \$9

BBQ pulled pork sliders, pickled cabbage, potato bun \$8

Manchego & quince pintxos on baguette \$6

Smoked salmon tortilla chips, dill crema, pickled onion \$8

Cheeseburger sliders, pickles, chipotle mayo, pepper jack cheese \$9

Short rib pintxo, la kama spice, chermoula \$11

Fried chicken bites, salsa macha & honey \$9

Fried oyster mushroom tostada (V) \$8

Crispy calamari rolls, spicy tartare sauce \$9

Lobster rolls, fresh herbs, lemon aioli \$12

Tuna tartare, tortilla chips, guacamole \$11

Crispy cauliflower bites, spicy cashew sauce (V) \$8

Golden beet skewers, sherry vinaigrette & queso valdeon (V) \$6

Herb focaccia, roasted tomato, burrata (V) \$9

Crostini, prosciutto di parma, parmigiano reggiano \$8

Falafel, dill yogurt sauce, pickled onion (V) \$8

Serrano ham & aged manchego toast \$9

Bacon-wrapped dates, whole grain mustard sauce \$8

Smoked brisket sliders, queso, grilled onions \$11

Stationary Hors D'oeuvres

Charcuterie Grazing Table

\$16

Artisanal cheese with housemade bread and crackers, local fruit, pickles, candied nuts

Hummus & Laffa Board

\$8

Olives, feta, pickled, roasted and fresh vegetables, za'atar (V)

Raw Bar (minimum 2 selections)

Market Price (\$18 min)

Raw oysters, clams, shrimp cocktail, tuna ceviche, marinated scallops, king crab legs, seasonal mignonette, cocktail sauce, mustard sauce, lemon



PLATED & FAMILY-STYLE RECEPTION SAMPLE MENU

PLATED-STYLE SUGGESTED MENU

- 3–4 passed hors d'oeuvres
- 1–2 station displays
- 1 salad selection
- Guests have choice between 2 entrees (with plated vegan entree provided for guests that indicate dietary restrictions)

FAMILY-STYLE SUGGESTED MENU

- 3–4 passed hors d'oeuvres
- 1–2 station displays
- 2 salad selections
- 2 entree selections (with plated vegan entree provided for guests that indicate dietary restrictions)
- Note: smaller portions will be offered for both salads and entrees since guests will be able to enjoy all selections.

Passed Hors D'oeuvres

Seared tuna & radicchio tacos, salsa macha, radish \$6

BBQ pulled pork sliders, pickled cabbage, potato bun \$5

Manchego & quince pintxos on baguette \$4

Smoked salmon tortilla chips, dill crema, pickled onion \$5

Cheeseburger sliders, pickles, chipotle mayo, pepper jack cheese \$6

Short rib pintxo, la kama spice, chermoula \$7

Fried chicken bites, salsa macha & honey \$6

Fried oyster mushroom tostada (V) \$5

Crispy calamari rolls, spicy tartare sauce \$6

Lobster rolls, fresh herbs, lemon aioli \$8

Tuna tartare, tortilla chips, guacamole \$7

Crispy cauliflower bites, spicy cashew sauce (V) \$5

Golden beet skewers, sherry vinaigrette & queso valdeon (V) \$4

Herb focaccia, roasted tomato, burrata (V) \$6

Crostini, prosciutto di parma, parmigiano reggiano \$5

Falafel, dill yogurt sauce, pickled onion (V) \$5

Serrano ham & aged manchego toast \$6

Bacon-wrapped dates, whole grain mustard sauce \$5

Smoked brisket sliders, queso, grilled onions \$7

Stationary Hors D'oeuvres

Charcuterie Grazing Table

\$16

Artisanal cheese with housemade bread and crackers, local fruit, pickles, candied nuts

Hummus & Laffa Board

\$8

Olives, feta, pickled, roasted and fresh vegetables, za'atar (V)

Raw Bar (minimum 2 selections)

Market Price (\$18 min)

Raw oysters, clams, shrimp cocktail, tuna ceviche, marinated scallops, king crab legs, seasonal mignonette, cocktail sauce, mustard sauce, lemon

Salads

Kale Caesar \$8

Chicories, goat cheese, walnuts, honey citrus vinaigrette \$11

Radicchio salad, hazelnuts, mint, kohlrabi, parmesan, balsamic vinegar \$10

Mixed green salad, herb dressing, pickled peppers, queso mahon \$7

Roasted beet & radicchio salad, stilton blue, walnut vinaigrette \$8

Roasted vegetable salad, marcona almond, sherry vinaigrette \$9

Heirloom tomato & burrata salad, herb pesto, arugula \$11

Roasted carrot salad, marinated goat feta, mint, za'atar \$9

Grilled sweet potato salad, mustard greens, miso dressing, crispy fried leeks \$9

Entrees

Smoked short rib, white corn grits, smoked beef jus \$38

Chicken schnitzel, winter squash, walnuts, maple vinaigrette \$34

Seared organic salmon, farro-herb salad, salsa verde \$36

Grilled yellowfin tuna, white beans, pickled tomatoes, anchovy vinaigrette \$37

Pork belly porchetta, grilled sprouting broccoli, herb pesto \$35

Halibut, yukon golds, roasted chicken jus \$39

Grilled hanger steak, queso cabrales, chimichurri, crispy smashed potatoes \$36

Black bass, chickpeas, romesco, romano beans \$38

Grilled ribeye, arugula, truffled pecorino, lemon vinaigrette \$40

Charcoal grilled beets, farro, harissa (V) \$35

Roasted summer vegetables, fresh corn polenta, burrata (V) \$35



BAR MENU OPTIONS

OPEN BAR PACKAGES

3 Hours of Service	<i>\$28 Base / \$32 Premium per guest</i>
4 Hours of Service	<i>\$32 Base / \$38 Premium per guest</i>
5 Hours of Service	<i>\$36 Base / \$42 Premium per guest</i>
6 Hours of Service	<i>\$39 Base / \$45 Premium per guest</i>

LIQUOR

BASE BRANDS

Vodka

Barton's Natural

Gin

New Amsterdam

Whiskey

Evan Williams

Tequila

Old Mexico Blanco

Rum

Captain Morgan

PREMIUM BRANDS

(IN ADDITION TO BASE)

Vodka

Titos, Ketel One

Gin

Tanqueray, Bombay Sapphire

Whiskey

Bulleit Bourbon, Makers Mark

Tequila

Casamigos, Arette Reposado

Rum

Bacardi Silver, Plantation Original Dark

Included with All Open Bar Packages

BEER SELECTION

Draft

Six Wayland Brewing Company Beers

Bottled & Canned

Labatt Blue Light, Michelob Ultra, Corona, High Noon

WINE SELECTION

Reds

Pinot Noir, Cabernet Sauvignon, Monastrell/Garnacha

Whites

Chardonnay, Pinot Grigio, Sauv Blanc Blend

Sparkling & Rose

Crémant de Bourgogne, Txakoli Rose

SEASONAL CRAFT COCKTAILS

Talavera

vodka, rhubarb, Campari, strawberry, sparkling wine

You're So Eddie Money

tequila, mezcal, cucumber, pineapple, lime, jalapeño, ginger

Nick at Nite

gin, manzanilla sherry, Aperol, passionfruit, grapefruit, lemon

Curtain Wall

rye, cognac, sherry, amaro, maple, molasses bitters

Olive Oil Margarita

tequila, lime, agave, olive oil

Add-ons

Dinner Wine Service *\$32 per bottle opened*

Champagne Toast *\$3.50 per guest*

Under 21 Soda Package *\$10 per guest*

Coffee/Tea *\$2.50 per guest*



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