

# THE TEWKSURY LODGE

## 2026 BANQUET GUIDE



### EVENT & RECEPTION VENUE

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Prices are subject to change with changes of market prices.

# WELCOME TO BUFFALO RIVER FEST PARK & THE TEWKSBURY LODGE

Thank you for considering The Tewksbury Lodge for your event. Situated in the historic First Ward of Buffalo's waterfront and seated on the banks of the Buffalo River, The Tewksbury Lodge is located within Buffalo River Fest Park, offering stunning views of the downtown skyline, massive grain elevators, and a gorgeously landscaped park.

The Lodge's name is derived from the freighter Michael K. **Tewksbury** which earned its place in Buffalo lore on January 21, 1959. Days before, extreme cold and heavy snow packed the Buffalo River and Cazenovia Creek with ice. However, a sudden thaw with wind-driven rain caused the ice to shift. A few miles upriver the freighter MacGilvray Shiras was tied up for the winter beside the Concrete Central Elevator at the foot of Smith Street. The building pressure from the flowing ice was too much for the Shiras' mooring lines and the freighter broke free. The MacGilvray Shiras drifted downriver, navigating three sharp turns before ramming the **Tewksbury**, which was tied up at the Standard Elevator near the foot of St. Clair Street. Both ships successfully passed the Ohio Street Bridge which was raised for the winter. Unfortunately, the Michigan Street Bridge, located next to the Park, was in its lowered position and its crew taking shelter in the nearby Swannie House. The **Tewksbury** crashed into the bridge, demolishing the structure and wedging itself across the width of the river causing an ice dam. The flow of the frigid water and ice quickly began to spill into the neighborhood and flooded an 18 block area. The damage and fallout would dominate both news headlines and bar room conversations for weeks after the incident. Our restaurant's namesake allows those conversations to continue still today.

The Tewksbury Lodge was completed in 2016 and offers a 5,000 square foot brick building with interior seating for up to 150 people. Our building honors our historic neighborhood with railroad station rooflines, precast stone details, replica copper ceiling, and slate like rooftop.

Buffalo River Fest Park and The Tewksbury Lodge offer rental spaces to host any event. The 2.5 acre park features a board walk, pergola, wharf, band shell, and landscaped grounds. We invite you to make an appointment and discuss how we can accommodate your party.



## Breakfast & Brunch Buffet

*All breakfast and brunch buffets include coffee, tea, and assorted juices*

- ❖ **Continental Breakfast** - \$16.95 per person  
Assortment of fresh muffins, pastries, and rolls  
Yogurt Parfaits, Fruit Salad  
Scrambled Eggs  
Bacon or Sausage
  
- ❖ **Wake Me Up Buffet** - \$24.95 per person  
❖ Fresh fruit salad  
❖ Western Scrambled & Plain Eggs  
❖ Bacon and Sausage  
❖ Home fries  
❖ Pancakes with warm syrup and Assorted Toppings: Strawberry ,Whipped Cream, Blueberries, Chocolate Chips
  
- ❖ **Breakfast & Lunch Buffet** - \$28.00 per person  
❖ Fresh Fruit Salad  
❖ Western Scrambled & Plain Eggs  
❖ Bacon and Sausage  
❖ Home Fries  
❖ Choice of Salad  
❖ 1 Choice of Entree or Build your own sandwich/wrap station
  
- ❖ **Add On**  
Hashbrown Casserole - \$5.50 per person  
Sliced Honey Ham - \$4.95 per person  
Crème Brulee French Toast - \$7.95 per person

## Lunch Buffet

❖ **Option 1** - \$23.95 per person

Choice of 2 Displays: cheese & crackers, fruit, or vegetables

Choice of 1 Salad: house salad, pasta salad, fruit salad or fresh berry salad

Build your own sandwich and wrap station (Assorted meats, cheeses, condiments, etc.)

❖ **Option 2** - \$28.50 per person

Choice of 1 Display: cheese & crackers, fruit, or vegetables

Choice of 1 Salad: house salad, pasta salad, fresh berry salad, or Caesar salad

Choice of 2 Entrées:

Chicken parmesan with baked penne

Eggplant parmesan with baked penne

Beef stroganoff over egg noodles

Herb roasted chicken

Sliced roast beef with au jus, (Costanzo plain/weck rolls; gluten free if requested)

Marinated pork tenderloin

Breaded boneless pork chop

Choice of 1 Vegetable:

Medley of seasonal vegetables

Frenched green beans

Honey glazed carrots

Choice of 1 Potato:

Herb roasted baby red potatoes

Garlic parmesan mashed potatoes

German potato salad

❖ **Option 3 – Grille package** - \$24.00 per person

Choice of 2 meats:

Grilled Sahlen's hot dogs

Homemade hamburger on Costanzo rolls, lettuce, tomatoes

Grilled Italian sausage on Costanzo mini sub roll, with peppers & onions

Grilled 6oz chicken breast (Plain, BBQ )

Choice of 2 Salads:

House salad

Macaroni salad

Pasta salad

Coleslaw

Potato salad

Potato Chips

*Lunch options include a coffee station, pop, and water*

## Plated Lunch Selections

*All lunch selections include dinner rolls, house salad, coffee, tea, and soda.*

❖ **Chicken Piccata - \$27.00**

Seared 4oz chicken breast in a lemon white wine sauce and sautéed artichoke hearts, served with choice of potato and vegetable

❖ **Seared Salmon** - \$31.00

Seared 4oz salmon in a lemon dill sauce, served with choice of potato and vegetable

❖ Beef Tenderloin - \$37.00

4oz tenderloin topped with a mushroom demi glaze served with choice of potato and vegetable

❖ **Petite Sirloin Steak - \$33.00**

4oz cut of sirloin topped with a Rosemary red wine demi Glaze and mushrooms, served with choice of potato and vegetable.

❖ **Pork Loin - \$26.00**

Sliced pork loin with an apple chutney, served with choice of potato and vegetable

❖ **Chicken Parmesan- \$30.00**

Italian Breaded chicken breast baked with mozzarella with side of penne & vegetable

**Vegetarian and gluten free options are available. Please let our chef know how we can accommodate any dietary restrictions**

## **KIDS MEALS:**

## Chicken Fingers and Fries

**\$ 10.00**

### *Others Upon Request*

## Plated Dinner Selections

*All dinner selections include dinner rolls, house salad, choice of vegetable and potato; coffee, tea and soda.*

❖ **Chicken Marsala** - \$29.00

6 oz sautéed chicken breast with our mushroom marsala sauce

❖ **Chicken Roulade** - \$31.00

Chicken breast rolled with spinach, roasted red peppers, and mozzarella cheese, covered in a Lemon béchamel sauce

❖ **Petite Sirloin Steak** - \$42.00

6oz cut of sirloin steak with Chefs Bacon & Onion Jam

❖ **Petite Filet** - \$46.00

6oz cut Tenderloin with a Rosemary Red wine mushroom demi glaze

❖ **Beef Roulade** - \$29.00

Thin sliced beef rolled with Italian bread stuffing and topped with beef gravy

❖ **Breaded Pork Chop** - \$25.00

Italian style breaded pork chop with apple chutney

❖ **Salmon** \$34.00

6oz pan seared salmon topped with a homemade lemon dill sauce

❖ **Shrimp Scampi** - \$34.00

6 garlic seared shrimp tossed with olive oil, butter, and white wine, served over linguine pasta

**Vegetarian and gluten free options are available. Please let our chef know how we can accommodate any dietary restrictions**

Prices may fluctuate as per market

## Dinner Buffet Options

*All dinner selections include dinner rolls, coffee, tea, and soda*

❖ **Dinner Option 1** - \$29.95 per person

Choice of 1 Displays

Choice of 1 Salad

Choice of 2 Entrees

Choice of 1 Potato

Choice of 1 Vegetable

❖ **Dinner Option 2** - \$35.00 per person

Choice of 2 Displays

Choice of 1 Salad

Choice of 2 Entrees

Choice of 1 Potato

Choice of 1 Vegetable

Choice of 1 Pasta

❖ **Dinner Option 3** - \$39.00 per person

Choice of 2 Displays

Choice of 2 Hors d'oeuvres (Tier 1)

Choice of 1 Salad

Choice of 2 Entrees

Choice of 1 Potato

Choice of 1 Vegetable

Choice of 1 Pasta

ADD DESSERT CHOICE FOR \$1.95 per person

## Station Packages

Choose One Station \$23.50 per person

Choose Two Stations \$30.50 per person

Choose Three Stations \$39.50 per person (minimum 65 people)

### Appetizer Station

Select Two Displays

Select Three of our Appetizers

### Pasta Station

Three types of Noodles

Choice of Three Sauces

Garlic Bread

Meatballs and Italian Sausage

### Mediterranean Station

Marinated Chicken

Build your own Pita

Rice

Hummus and Veggies

### Mexican Station

Beef, Chicken

Rice

Nachos, Queso, Salsa

Tortillas

### Salad Station

Assorted Lettuces

Assorted Toppings

Choice of 2 Proteins

Pasta Salad

Coleslaw

### Buffalo Station

Mini Beef on Weck Sandwiches

Buffalo Cauliflower

Chicken Wings

Celery, Carrots, Bleu Cheese

Pierogi

### Soup and Sandwich Station

Choice of two Soups

Build your own Sandwich/Wrap Station

*Great for meetings/ luncheons*

### Slider Station

Choice of Two Sliders

(Pulled Pork, Beef, Buffalo Chicken, Burger)

Onion Rings & French-Fries

### Oriental Stir Fry Station

Fried Rice

Stir Fry Vegetables

Beef and Chicken

Egg roll or Pot Stickers

## Hors D'oeuvres Choices

(65 Pieces per order if purchased individually)

### **Tier 1 (Included within the Appetizer Station and Dinner Option#3 and by the tray)**

- ❖ Fried Ravioli with a marinara dipping sauce \$150
- ❖ Sausage and parmesan cheese stuffed mushrooms \$150
- ❖ Bruschetta – tomatoes, red onions, garlic and basil on baguettes \$110
- ❖ Strawberry Bruschetta – Strawberries, red onions, garlic and basil on baguettes \$125
- ❖ Artichoke spinach dip \$135
- ❖ Meatballs (Swedish, BBQ, Teriyaki) \$140
- ❖ Caprese Skewer-skewer of fresh mozz., basil, and tomato with balsamic reduction \$155
- ❖ Assorted Pinwheels - turkey, ham and roast beef served on assorted wraps with cheese Horseradish mayo, Webber's mustard and raspberry mayo \$105
- ❖ Soft Pretzels with Sullivan's beer cheese sauce \$140
- ❖ Spanakopita (Spinach and Cheese) \$150
- ❖ Potato Cheddar Bites \$140

### **Tier 2 Appetizers (Not included in packages, purchased in trays of 65)**

- ❖ Shrimp Cocktail Cups-mini cups with a jumbo shrimp passed with cocktail sauce \$195
- ❖ Arancini-Homemade breaded risotto balls with cheese, seasoned, beef, and peas \$190
- ❖ Honey Cheese Triangle-goat cheese wrapped in phyllo with honey, sugar crumble \$175
- ❖ Tenderloin Crostini- sliced beef with caramelized onion and horseradish aioli \$205

## Display Choices

### ❖ Fresh Fruit Platters\*

Watermelon, honeydew, cantaloupes, pineapples

### ❖ Fresh Vegetable Platters

Peppers, broccoli, cauliflower, carrots, and celery, Cherry Tomatoes served with Ranch Dressing, Roasted Red Pepper Hummus

### ❖ Assorted Cheese & Crackers

Mild Cheddar, Pepper Jack, and Colby jack served with assorted crackers

## Charcuterie Display Board

Per Person    \$12.00 (minimum of 10 people)

Assorted Cheeses, Meats, Olives, Peppers,

## Salad Choices

### ❖ Fresh Garden Salad

Mixed greens and salad mix, tomatoes, cucumbers, and chickpeas  
Choice of dressings (Balsamic, Ranch, Italian, Red Wine Vinaigrette)

### ❖ Caesar Salad

Romaine lettuce, parmesan cheese croutons with Caesar dressing

### ❖ Fruit Salad

Watermelon, cantaloupes, pineapples, honeydew, and strawberries

### ❖ Fresh Pasta Salad

Bowtie pasta, broccoli, carrots, and feta tossed in an herb dressing

### ❖ Fresh Strawberry & Blueberries

Mixed greens, Salad mix, Sliced Strawberries, Blueberries, Feta Cheese, and Poppyseed Dressing

## Dessert Choices

### ❖ Assorted Cookies and Brownies

### ❖ Sliced NY style cheesecake with assorted toppings

### ❖ Miniature Cannoli Tray

### ❖ Sliced carrot cake

## Dinner Selection Entrée Choices

### ❖ Poultry

Herb Roasted Chicken- Chicken Breast, Thigh & Legs  
Chicken Florentine – Chicken breast covered in a spinach white cream sauce  
Chicken Marsala- Boneless Chicken Breast with Marsala mushroom sauce  
Chicken Parmesan over Pasta (Penne or Spaghetti)  
Chicken Piccata- chicken breast in a lemon white wine sauce capers and sautéed artichoke hearts.  
Roasted Turkey or Ham with Gravy or Raspberry Mayo (Costanzo plain/weck rolls; gluten free if requested)

### ❖ Beef

Sliced Top Round with Gravy (Costanzo plain or weck rolls)  
Beef Roulade – Sliced Roast Beef Rolled with Bread Stuffing and Gravy  
Beef Stroganoff with egg noodles- Thin beef in stroganoff sauce over egg noodles  
Marinated Teriyaki Flank Steak (add \$8.00 Person)  
4oz. Filet mignon with Rosemary red wine sauce. (add market price per person)  
Prices may fluctuate as per market

### ❖ Pork

Marinated Pork Tenderloin  
Breaded Boneless Pork Chop with Apple Sauce  
Smoked Ham with Pineapple Gravy  
Italian Sausage Link with Peppers and Onions

### ❖ Fish

6oz Seared Salmon with a Dill Cream Sauce  
Shrimp Scampi over Linguine Pasta

## **Pasta Choices**

Penne Vodka  
Baked Penne with Marinara Sauce  
Macaroni and Cheese  
Pasta with Alfredo OR Pesto Sauce

## **Vegetable Choices**

Medley of Seasoned Vegetables  
Frenched Green Beans  
Honey Glazed Carrots

## **Potato Choices**

Herb Roasted Baby Red Potatoes  
Garlic Parmesan Mashed Potatoes  
Scalloped Potatoes (\$3.00 per person)

## Bar Packages

Bar packages include Labatt beer products, house wines, liquor, soda, and bar amenities.

### **Well Bar services:** (prices per person)

One hour	\$16.50++
Two hours	\$20.50++
Three hours	\$22.50++
Four hours	\$25.50++

-Add craft beers for \$3.00 per person

### **Premium Bar Services:** (prices per person)

One hour	\$2150++
Two hours	\$29.50++
Three hours	\$31.50++
Four hours	\$33.50++
Five Hour	\$35.50++

-All Liquor, beer, craft & wine included (Add High Noons \$4.00 per person)

### Premium Bar Brands

Absolut Vodka	Dewar's White Label Scotch	Jose Cuervo (Gold and Silver)
Bacardi Rum	Kahlua	Southern Comfort
Bailey's Irish Cream	Jack Daniels	Tito's Vodka
Captain Morgan	Jameson	Tanqueray/Bombay Sapphire
Crown Royal	Johnny Walker Red Label	
Deep Eddy Flavored Vodka		

**\*Extended bar price:** 1 hour add on \$12.00pp

**\*Consumption or Cash bar:** \$175 set up fee

### Beer, Wine, and Soda packages:

Two hours	\$17.50 ++
Three hours	\$22.50++
Four hours	\$23.50++

-Add craft draft beers for \$3.00 per person

### Punches and Beverage Bars: (Prices reflect 3 gallon bowls for punches)

Fruit Punch	\$25.00++
Wine Punch	\$125.00
Mimosa Punch	\$135.00
Mimosa Bar	\$200 set up fee, \$10 per bottle of champagne used (includes 5 juices and assorted garnishments)
Hot Cocoa Bar	\$200 (Includes and Hot chocolate and assorted garnishments)
Bloody Mary Bar	\$300 (Bloody Mary's and build your own skewers for garnishment)

### Champagne Toast:

Add a champagne toast to any special event for \$4.00 a person.

House wines \$20 per bottle

### Cash Bar Pricing:

Wine:	House select - \$6.00 per glass	Beer:Domestic or Canadian-\$4.00	Import/craft-\$5.00-\$6.00
Cocktails:	Call - \$7.00	Premium-\$9.00	

