



"BUILD A PARTY" PACKAGES

Choose one of our packages or build a perfect menu curated for your specific needs.

All prices are subject to 22% service charge and 8.75% NYS sales tax plus \$500 room rental

SIGNATURE PARTY PACKAGES

"Cocktails & Bites" Package \$50 per person

Three Hours of Open Bar
1.5 Hour Chefs Table

"Regatta" Package \$65 per person

Three Hours of Open Bar
1 Hour Chef's Table
Choice of Dinner Buffet

"Admirals" Package \$75 per person

Three Hours Open Bar
1 Hour Chef's Hors D'oeuvre Table
1 Hours Passes Hors D'oeuvres (3)
Choice of Dinner Buffet

HARBOR WALK BAR PACKAGES

First Two Hours Beer & Wine Bar \$20 (additional hours \$7)

First Two Hours Open Bar \$25 (additional hours \$10)

- Bar extensions by 1/2 Hour \$5 ea. based on final count -

Soda/Juice/ NA| \$4 pp/hr. Includes Non-Alcoholic beverages

CASH/CONSUMPTION BAR | BARTENDER FEE: \$150 PER BARTENDER

Liquors Tito's Vodka | New Amsterdam Gin | Cruzan Caribbean Rums

Four Roses Bourbon | Sazerac Rye | Johnny Walker Red Scotch | Milagro Tequila

Wine Sparkling | Chardonnay | Pinot Grigio | Rose | Cabernet Sauvignon | Pinot Noir

Bottled Beer Blue Light, Stella Artois, Michelob Ultra | **Draft Beers** Featuring Great Lakes Brewery plus Modello

Cans High Noon Hard Seltzers & Surfside Hard Teas | Athletic NA

*Bartenders are not permitted to serve shots or doubles



CHEF'S HORS D'OEUVRES TABLE*

1-Hour \$21.50 ea. pp | \$8pp ea. Additional 1/2 Hour

*Chef's table is meant to be paired with other hors d'oeuvres or food station.
The two-hour price applies if chosen on its own

Domestic & Imported cheeses | Cured Meats | Marinated Olives & Antipasti |
Fresh Fruit | Vegetable Crudit  | Smoked Fish Dip | Mediterranean dips and Bruschetta |
Tomatoes & Burrata | Crackers, Breadsticks & Baguette

Our Signature wood oven artisan pizzas

Choice of One Hot Dip

Gloucester Crab | Buffalo chicken | Hungarian stuffed pepper | Spinach & Artichoke

CUSTOMIZE YOUR EVENT WITH ONE OR MORE OF OUR DOCKSIDE SIGNATURE ITEMS

-Steamers \$65 Classic N.E. or Sully's Beer Pot

Little neck clams (4 Doz) or PEI Mussels 3#

Clams Casino \$60 (3 doz.)

-Mini Lobster Rolls \$240 (2 Doz) warm garlic butter

Beer Battered Cod Bites \$125 (50) Sully's tartar & lemon

-Little Meatballs \$95 (50) classic or arancini (V) with vodka sauce

-Poached Wild Salmon \$75 (3#) dill cucumber salad-

-Mini Crab Cakes \$125 (50) remoulade sauce

-Jumbo Chicken Wings \$75 (50) Buffalo or cajun honey butter

Stuffed Mushrooms \$95 (50) sausage or spinach asiago

RAW BAR & SEAFOOD UPGRADES

Oysters on the Half Shell | \$32 dozen

Clams on the half shell | \$20 dozen

Jumbo Poached Shrimp | \$32 Dozen

Casinos | \$24 Dozen

Ahi Tuna Nachos | Large Platter \$100

Ceviche with Tortilla Chips | 1 quarts. \$55



BUTLER PASSED HORS D'OEUVRES

Choice of three (1 hour) \$9 per guest
Choice of five (1 hour) \$14 per guest

SEAFOOD

Buffalo Shrimp with Blue Cheese Dipping Sauce
Jumbo Shrimp Cocktail (GF)
Smoked Salmon & Cucumber with Dill Creme (GF)
Clams Casino
Crab Cakes with Smoked Chili Remoulade
Maine Lobster Rolls
Pan Seared Diver Scallops w/ Truffle Aioli

PROTEIN

Brazilian Steak Skewer with Chimichurri (GF|DF)
Beef on Weck Sliders with Horseradish Aioli
Chicken Milanese Skewers
Chicken "Spiedie" with Tzatziki Sauce
Bourbon Glazed Pork Belly
B.L.T. Deviled Eggs
Baby Lamp Chops

VEGETARIAN

Mock "Crab" Cakes with Chili Veganaise (VG)
Farmers Cheese Pierogi
Caprese Skewers
Silver Dollar Grilled Cheese with Tomato Basil Shooters
Vegetable Potstickers with Thai Dipping Sauce (VG)
Spinach and Asiago Stuffed Mushrooms



DINNER BUFFET SELECTIONS

#1 HARBOR WALK \$28

Beer Battered Cod & Scampi Shrimp
Hula Hula Barbeque Chicken & Summer Veggie (V) Kabobs
Cole Slaw; Crab Macaroni Salad; Corn on Cob; Salt Potatoes
Buttermilk Biscuits with hot honey butter
Garden or Caesar Salad

#2 WELCOME TO BUFFALO \$28

Hand Carved Beef on Weck with Horseradish, Au Jus & Weck rolls
Jumbo Wings (Classic Buffalo & BBQ or Cajun Honey Butter)
Wood Oven Roasted Potatoes
Penne with vodka Sauce; Fresh Mozzarella & Basil
Garden or Caesar Salad & Fresh Rolls

#3 CLASSIC CARVING STATION \$28

Club cut NY Striploin with Au Jus and Horseradish (Sub Beef Tenderloin +\$8)
Herb-Lacquered Turkey Breast with Raspberry Mojo & Pesto Mayo
Sesame Seared Yellowfin Tuna with Wasabi Yuzu Sauce & Cucumber Salad
Seasonal Vegetable Medley | Wood Oven Roasted potatoes
Garden or Caesar Salad

#4 SEAFOOD BOIL & BARBEQUE \$28

Gulf Shrimp; Clams; Linguica Sausage; Corn on the Cob; Salt Potatoes
Hula Hula Barbeque Chicken & Summer Veggie (V) Kabobs | Cole Slaw
Buttermilk Biscuits with hot honey butter
Garden or Caesar Salad

#5 SULLY'S SUMMER COOKOUT \$28

Angus Burgers; Sahlen's Hot Dogs; Italian & Chicken Sausages
Steamed Clams; Potato Salad; Cole Slaw; Summer Tomato Salad
Garden or Caesar Salad



F.A.Q. & DETAILS

Harbor Walk is an event destination for small to mid size gatherings featuring coastal vibes with incredible views of Buffalo's Harbor and Lighthouse with plenty of indoor and patio space.



- Harbor Walk is easily located just inside the Erie Basin Marina
- \$500 Rental fee includes tables, chairs; linens; chaffers; china; flatware & candles for centerpieces.
- A \$500 deposit is required to secure a date. Balance must be payed 48 hours prior to event. The bar cannot open untill your event is paid in full. A credit card is required to cover any bar extensions, incidentals or guest damages to property.
- Dining room has seating for 68 plus 10 at the bar.
- Patio has seating for an additional 36 guests and a fire pit.
- A dedicated and experianced cullinary and service staff will exceed your expectations.
- There is plenty of free parking for your guests accross the street.
- Erie Basin Marina has 24 hour security
- Variates to the menu and packages can be requested to meet your specif needs.
- 22% service fee includes an 18% gratuity that goes directly to service staff and 4% Event Administration fee. Any additional gratuity would be split evenly amongst the serice staff working your event.
- Set up time is two hours prior to event unless other arrangments have been made. Guests and hosts should be done and vacated withen one hour after event.