



WAYLAND HALL

SOCIAL EVENTS



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.



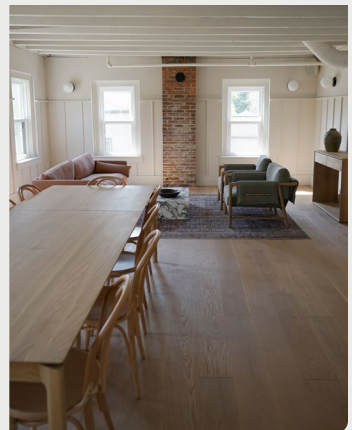
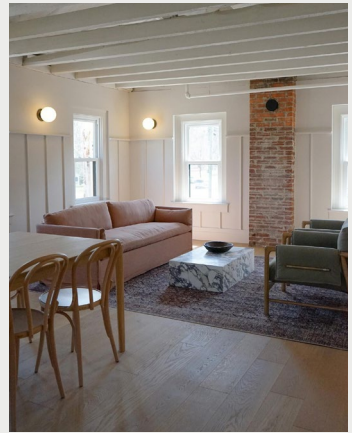
MAKE OUR SPACE
YOUR OWN



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
- Multi-zone audio system with Bluetooth-casting capabilities
- 75" flat screen for presentations or corporate meetings
- Curated lawn games
- Firepit setup, upkeep, and breakdown



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



◀◀ 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.

◀◀ 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.

◀◀ What is a food and beverage minimum?

- ▶▶ Your food and beverage minimum is a subtotal—the amount before taxes and gratuity. You must meet the listed amount to book the Hall. This amount is determined by guest count plus the time of year and day your celebration is scheduled.



◀◀ 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.

◀◀ What about parking?

- ▶▶ We have many parking lots available that are shared with the taproom / restaurant. We can also coordinate valet service for an additional fee.

◀◀ Is there a noise restriction?

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

◀◀ 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.

◀ 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**.





WAYLAND HALL

EVENT PRICING



SITE FEES FOR 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



SITE FEES FOR OTHER PRIVATE CELEBRATIONS

Pricing includes four hours in our morning time slot from 8:00 A.M. – 3:00 P.M. or our evening slot from 5:00 – 11:00 P.M. A food and beverage minimum is required.

SITE FEES

Wayland Hall

- Monday / Wednesday / Thursday
\$500
- Friday / Saturday / Sunday
\$850

Wayland Suites*

- Monday / Wednesday / Thursday
\$250
- Friday / Saturday / Sunday
\$400

FOOD & BEVERAGE MINIMUMS

PARTIES OF

20–50 Guests

- \$1,500

PARTIES OF

51–100 Guests

- \$2,500

PARTIES OF

100+ Guests

- \$5,000

* NO MINIMUMS ENFORCED IN WAYLAND SUITES





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**



BUFFET MENU OPTIONS

CUSTOM OPTIONS ARE ALSO AVAILABLE—JUST ASK!

Brunch Buffet *\$34 per guest*

CHOOSE ONE

- Mixed greens salad
- Kale Caesar salad
- Seasonal mixed fruit salad

CHOOSE ONE

- Seasonal frittata
- Vegetable quiche
- French toast

CHOOSE ONE

- Seasonal sandwich
- Chicken salad on croissant
- Single patty smashburger

CHOOSE ONE

- Crispy potatoes with garlic aioli
- Fried chicken bites with honey mustard
- Crispy cauliflower bites with arbol salsa

CHOOSE ONE

- Side of bacon
- Cheesy grits
- Side of sausage patties

Dinner Buffet *\$40 per guest*

CHOOSE ONE

- Mixed greens salad
- Kale Caesar salad
- Vegetable bowl

CHOOSE ONE

- Seasonal sandwich
- Chicken schnitzel club
- Single patty smashburger
- Pulled pork tacos

CHOOSE ONE

- Housemade fries with special sauce
- Smoked cashew dip and tortilla chips
- Hummus seasonal vegetables with pita chips

CHOOSE ONE

- Cajun chicken wings with blue cheese dip
- Fried chicken bites with honey mustard
- Crispy cauliflower bites with arbol salsa



BAR MENU OPTIONS

BY CONSUMPTION / CASH BAR

Mimosas \$9 per item	French 75 \$10 per item
fresh squeezed OJ	Red Wine \$10 per item
Bloody Marys \$9 per item	White Wine \$10 per item
house-made mix	Coffee \$90 per vat
Wayland Brewing Draft Beer \$8 per item	Soda or Iced Tea \$3.50 per item

OPEN BAR PACKAGES

Mimosa Open Bar \$15 per guest
3 Hours of Service \$28 Base / \$32 Premium per guest
4 Hours of Service \$32 Base / \$38 Premium per guest
5 Hours of Service \$36 Base / \$42 Premium per guest
6 Hours of Service \$39 Base / \$45 Premium per guest

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

Five TBD Wayland Beers, One Domestic

Bottled & Canned

Miller High Life, Corona, High Noons

WINE SELECTION

CHOOSE TWO WHITES, TWO REDS & ONE SPARKLING/ROSE

Reds

Pinot Noir, Cabernet
Sauvignon, Monastrell/
Garnacha

Whites

Chardonnay, Pinot Grigio,
Sauv Blanc Blend

Sparkling & Rose

Crémant de Bourgogne,
Txakoli Rose

SEASONAL CRAFT COCKTAILS

Old Maid

gin, lime, cucumber fresh mint

Grapefruit Margarita

tequila, grapefruit, lime, sumac
& cardamom salt

Tropic Thunder

vodka, strega, vanilla, pineapple

Curtain Wall

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

Sister Sara

mezcal, rose, lime, salt,
strawberry-chamomile

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



**WAYLAND
HALL**