

We can accommodate intimate or large private parties with both partial or complete rentals of the space featuring customized food, drink and dedicated staffing.

TAKE OVER THE ALCHEMY TASTING TABLE

Hosting a birthday, entertaining clients or planning a casual get together? The Tasting Table at Alchemy is the perfect venue when good vibes is what you're after.

Reserved tables and seating for your party.

Large format food and bottle packages available.

(No minimum spend)

Balloons on us!

PRIVATE COURTYARD PARTIES

Bridal showers, wedding rehearsal dinners, baby showers and more. The courtyard at Alchemy offers the casually classy scene you've been looking for.

Available for fully private rental or semi-private events.

(Reserved tables and seating for your party)

\$1000 minimum spend on food and bottle packages.

Custom event decor services.

RENT THE WHOLE PLACE

Have an important event coming up that requires space for 80+ friends and family? Our 40 foot bar and 16 foot tasting table offer the perfect anchors for gathering and mingling.

Rope off half the interior or rent the entire space; we're flexible.

Minimum spend will fluctuate depending on space needed and day/time of your event.

Custom event decor services available.

WHY ALCHEMY IS THE PERFECT VENUE FOR YOUR NEXT EVENT:

Over 75+ different wines and 50+ different beers available in case volumes as well as magnums to wet the whistles of your crowd in an affordable way.

We have high quality prosecco on tap. *Always.* With the addition of draft rosé, cider and other bubbles rotating quarterly.

We offer a custom large format catering menu inspired by the seasons that is curated specifically for your group by our executive chef.

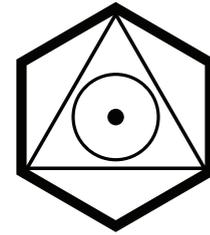
Let us book one of our rotating live bands or get the family band back together and take over the Alchemy stage yourself to create an unforgettable event.

We have child-friendly accommodations (toys, kid friendly menu options, non-silly juice, etc.) and allow leashed dogs on our courtyard

We have a humble, knowledgeable and hilarious staff that will make your guests feel welcomed and cared for.

*For availability, booking
and details, email us at:*

CHEERS@ALCHEMYBUFFALO.COM



ALCHEMY

WINE • BEER • SHOP

**GATHER.
CELEBRATE.
ENTERTAIN.**

Events, Parties & Catering.

EATS

ICE BREAKERS

Perfectly fuss free to get appetites going!

OLIVES

Small (10-15 servings) or large (20-25 servings)
Platter of assorted marinated olive, cheese and meat skewers. Ask about what's rotating seasonally.

BAGUETTE BOARD

Small (10-15 servings) or large (20-25 servings)
Fresh breads served with local honey, sweet cream butter, black lava salt, cracked black pepper and house made sun dried tomato oil.

VEGGIE BOARD

Small (10-15 servings) or large (20-25 servings)
Seasonal selection of pickled, roasted and tempura battered vegetables served with accompanying house made dips like lemon dill aioli, hummus, vinaigrettes and more.

RU's PIEROGI

Small (10-15 servings) or large (20-25 servings)
Varying selection of customer favorites out of the Niagara Street factory and eatery. Mix of goat cheese, banana pepper, cheddar potato, chicken wing and more.

HUMBLE HAND PIES

Small (10-15 servings) or large (20-25 servings)
Cocktail sized and made in house. Rotating seasonally. Options include: Jerk Chicken, Vegetable curry, Chicken pot pie, Jamaican beef, Mexican pulled chicken and more.

BOWL OF MEATBALLS

Small (10-15 servings) or large (20-25 servings)
Cocktail sized chorizo style meatballs in a romesco sauce topped with queso fresco.

OYSTERS ON THE HALF SHELL

Available by the dozen.
Served with house mignette. Recommended with champagne because life is short :-)

ALCHEMY CHEESEMONGER BOARDS

Our signature boards feature artisan cheeses and meats, from both near and far, all purveyed by our resident cheesemongers. Boards are accompanied by a rotating selection of housemade condiments, nuts, olives, relishes, pickles and mustards.

SMALL.....10-15 servings
MEDIUM.....15-20 servings
LARGE.....20-25 servings

'MERICA BOARD

Variety of American soft double creams, blues and Northeastern cheddars served alongside peppered salami and a variety of cured meats. Accompanied by local farm pickled vegetables, queen stuffed olives, whole honeycomb, bread and crackers.

ESPAÑA BOARD

Variety of Spanish soft, blue and hard cheeses served alongside rotating Iberico meats. Accompanied by castelvetro olives, spicy nuts, cornichons, bread and crackers.

EUROPEAN BOARD: FRANCE & ITALY

Variety of French brie, French blue and Italian hard cheeses served alongside imported Italian cured meats accompanied by french medley olives, mustarda, seasonal fruit, bread and crackers.

CHEESE & FRUIT

Selection of English cheddar, soft Italian and Alpine cheeses accompanied by an array of seasonal fresh and preserved fruits.

DESSERT CHEESE BOARD

Selection of imported chocolates, Sweet Pea Bakery brownies, Grandma TT's lemon bars and a variety triple cream cheeses accompanied by seasonal fresh fruit and bread.

SMALL.....10-15 servings
MEDIUM.....15-20 servings
LARGE.....20-25 servings

NOT YOUR MAMA'S COOKIE PLATTER

Available by the dozen.
*Made by the infamous Mundy Cakes.
Be prepared to Instagram this one before you eat the whole plate.*

BEIGNETS

A true New Orleans classic. Homemade fried dough sprinkled with powdered sugar served with spicy chocolate dipping sauce.

DRINKS

Over 75+ different wines and 50+ different beers/ciders available by the bottle or can for onsite consumption; including one dozen glass pour possibilities available that rotate monthly. See our wine and beer list for specifics on what you'll find in our racks, coolers and behind the bar.

ON TAP:

Bridge Lane Rose..Mattituck, New York...Rosé Zardetto....Prosecco, France...Glera, Chardonnay

MAGNUMS

for those who travel in packs.

Juve Y Camps...Penedes, Spain.....Cava

Stella.....Sicily, Italy.....Pinot Grigio

Chateau de Trinquedel...Tavel, France

AOC Rose blend

Domaine De Fontsaite Gris de Gris

Rose Blend.....Corbieres, France

Fat Bastard....IGP Pays d'Oc, France...Chardonnay

Have something else in mind?
Let's collaborate and we'll help you develop the perfect menu for your next event!

Things to know

All bookings require a \$200 deposit in order to hold the date that will later be applied to the event's total bill.

Cancellations made 30 days or more before the event will receive a full refund on deposit. Any cancellations made less than 30 days prior to the event will not receive a deposit refund.

14 days prior to the event a estimated headcount for the party is due along with a 50% deposit on total food and beverages selected to later be applied to the event's total bill.

If cancellation occurs 8-14 days prior to the event half of this deposit will be refunded.

If cancellation occurs less than 7 days prior to the event this deposit will not be refunded.

A final headcount is due 7 days prior to the event.