Welcome to Niagara County Community College, Western New York’s premier college, offering excellent banquet facilities.

We offer some of the finest foods in town, along with affordable prices.

We pride ourselves on our commitment to personalize every catering.

After reviewing our catering menu, feel free to call us at 716 614-5986 to arrange an appointment to view our spacious rooms.

Our efficient and courteous staff will be happy to accommodate groups of 20 to 600 guests.

Niagara County Community College requires that our office be notified of the exact number of guests attending any banquet function two-weeks (10 business days) in advance of the party date.

This number will be required and used as the guaranteed amount for which you will be charged, even if fewer guests attend.

If no notification is received, we will assume the guaranteed number to be that of which was given when the party was originally planned.

We will prepare for 5% above your final count to allow for unexpected extras.

Payment for the entire balance due is payable on the event date, unless prior credit arrangements have been made.

Payment can be mailed to:
   The College Association
   Dining Services Dept.
   3111 Saunders Settlement Rd.
   Sanborn, NY 14132

- A non-refundable deposit equal to 25% of the estimated invoice is required at time of booking to confirm your date. This amount will be credited to your bill when paid. Under no circumstance will a room be held without a deposit.

- 8.0% sales tax and a 21% BANQUET FEE will be added to all figures quoted. If your organization is tax exempt, please have the tax exempt certificate on file with us.

- Menu choice is required one month in advance of function.

- Cash, certified, personal check, Master Card or Visa can make payments.

- We reserve the right to substitute an alternate function room should the projected number fall considerably below the original count.

- Due to Health Code regulations, no food or beverages are allowed to be brought on campus from outside sources.

- Anyone consuming alcoholic beverages must be over 21 years of age with valid New York State Photo ID.

- Niagara County Community College shall not assume responsibility for any article or merchandise left in the banquet rooms or any part of the facility.

- Niagara County Community College reserves the right to inspect and control all private functions. Liability for excessive cleanup or damage to premises or equipment will be charged accordingly.

- Prices on items within this document are based upon per person costs unless otherwise stated and are subject to change in order to meet increased cost of food, beverage, labor, etc.
The use of facilities must be arranged with Dining Services a minimum of 20 working days before the date requested for use of the room. All menu pricing in this Catering Book is based on minimums as listed. Functions with counts less than the minimum listed will be charged for labor that is required to serve the function.

Decorations are left to your own good taste. We make no provisions to decorate your tables. We will be more than happy to purchase flowers for you if it is more convenient. The cost of the flowers will be added to your total event cost. Please do not staple, nail, or tape to the walls in the dining rooms. Instead, may we suggest wires and string.

There may be additional charges for special arrangement of rooms, public address systems, special lighting, audio-visual equipment, etc. Also, hostess service charges will be in effect and added as required. Delivery charges will be added to any catering order if delivery is required.

Additional charges for providing service for your event may apply and are as follows.

Minimum order for delivery is $25.00 Orders that do not meet the minimum will be charged a delivery fee in the amount of the difference.

Orders requiring service staff will be charged a banquet fee of 21% of the total bill or an amount equal to the cost of labor to service your event.

Orders requiring delivery and retrieval will be charged a 15% delivery fee.

Orders placed requiring service or delivery on weekends or after 5pm Monday through Friday will be charged banquet fee equal to the cost of labor required to service your event. Should your “off hours” event require service staff, a 21% banquet fee will also apply.

Linens will be provided for food tables only. All other linen requirements will be an additional charge. See page 15 for details.

Don’t see what you want? Just give us a call at 716-614-5986 and arrange to meet with our Director of Dining Services. We will be happy to design a custom menu that will meet your needs.

All in-House orders must be placed with a minimum of 10 business days notice to ensure labor and product availability. Last minute requests may incur an additional fee to cover increased labor and or product cost.

If you are placing an order on behalf of the college, please review the purchasing policy before placing your order to ensure your request is in compliance.

When placing “in House Orders”, please do so by emailing both the Director of Dining Services, Scott Rossi (srossi@niagaracc.suny.edu) and The Assistant to the Director of Dining Services, Maxine Langford (mlangford@niagaracc.suny.edu). Email your menu selections along with date, time, location and number of guests expected for your order. Be sure to include all special needs and requests. You will then be emailed a BEO (banquet event order) containing all the information for your order. A return email from you confirming all details is required before your order status becomes definite. It is your responsibility to proof read the BEO for accuracy to ensure your order is correct. **Please note that College Association Dining Services is the exclusive caterer for NCCC. Outside food & beverage is strictly prohibited under the terms of the contract between College Association and NCCC. Only Dining Services is authorized to allow outside food & beverage for any reason at any time**
CONTINENTAL BREAKFAST $6.25
Assorted breakfast pastries to include mini Danish pastry and mini muffins. Your choice of juice, coffee and tea. This is a self-serve breakfast.

DELUXE CONTINENTAL BREAKFAST $8.99 (10 PERSON MINIMUM)
This enhances the continental breakfast by adding freshly baked bagels with butter, cream cheese & jam, bowl of fresh cut fruit and vanilla yogurt with granola topping.

FULL AMERICAN BREAKFAST BUFFET $12.99 (15 PERSON MINIMUM)
Includes;
- Choice of Juice
- Bowl of Fresh Cut Fruit
- Assorted Breakfast Pastries
- Fluffy Scrambled Eggs
- Hickory Smoked Bacon
- Country Sausage Links
- Crispy Home Fried Potatoes
- Coffee and Tea

Enhance your event and include a selection from the following enhancements priced per person;
- Pancakes or French Toast with Butter and Maple Syrup $1.50
- Yogurt Bar, Vanilla yogurt with Granola and other assorted toppings $1.99
- The “NCCC Scrambler”, Scrambled eggs with your choice of mix-ins. Choose 3 from the following; $2.95
  - Cheddar, Feta, Mozzarella, Spinach, Mushrooms, Diced Tomato, Fresh Herbs, Bacon, Sausage or Salsa
- Oatmeal Bar with assorted toppings $1.25
- Assorted Dry Cereals $1.25
- Breakfast Pizza (serves 8) with Scrambled egg, Cheddar, Bacon or Sausage $16.95 each

BRUNCH $16.95 (25 person minimum, requires service staff of 1 waitperson per 25)
Includes the Full American Breakfast with the addition of the following;
- Pancakes or French Toast
- The Breakfast Scrambler or Eggs Benedict
- 1 Carved Meat (Honey Smoked Ham, Fresh Roast Turkey Breast or Roast beef)
- 1 Pasta (Baked Ziti or Pasta Broccoli Alfredo / Garlic & Olive Oil)
- Assortment of Gourmet Mini Pastry produced by Niagara Falls Culinary Institute
- Iced Tea or Lemonade

NCCC owns a Tim Horton’s Franchise! Show your guests you care by upgrading your breakfast event to include their favorite Tim Horton’s Donuts, Muffins, Tim Bits and Coffee for only $1.00 per person!
Cold Buffets

Buffets require a 15 person minimum and are designed for 1 hour of service. All buffet service will be set with disposable flatware and utensils. China and glass available. May be luncheon or dinner service. Priced per person unless otherwise indicated.

THE WRAP: $9.49
- Home Style Potato or Pasta Primavera Salad
- Fresh Cut Fruit Salad
- An Assortment of Wraps to Include;
  - Ham & Swiss with Lettuce, Tomato and Honey Mustard
  - Turkey with Roasted Peppers and Lettuce with Mayonnaise
  - Roasted Vegetable with Hummus
- Assortment of Freshly Baked Cookies
- Infused Water Station. Choose between Cucumber and Berry

NEW YORK DELI BUFFET: $9.49
- Home Style Potato or Pasta Primavera Salad
- Mixed Green Salad with Ranch and Balsamic Dressings
- Assorted Deli Meats to Include; Turkey, Smoked Ham, Roast Beef, Salami, American Cheese, Provolone, Swiss Cheese
- Lettuce & Tomato Tray with Dill Pickles and Pepperoncini
- Assorted Breads and Rolls
- Mayonnaise, Mustard and Honey Mustard
- Assorted Freshly Baked Cookies
- Infused Water Station. Choose between Cucumber and Berry

THE SALAD BAR: $11.95
- Basket of Freshly Baked Rolls
- Caesar Salad Dressed with Creamy Caesar Dressing, Croutons and Shredded Asiago Cheese
- Mixed Baby Greens
- Warm Grilled or Crispy Chicken
- Assorted Toppings to Include; Grape Tomatoes, Sliced Cucumber, Shredded Cheddar, Crumbled Blue, Black Olive, Red Onion, Croutons, Sunflower Seeds, Garbonzo Beans, Pepperoncini
- Assorted Dressings to Include; Ranch, Balsamic, Light Italian, (Oil and Vinegar on Request)
- Assorted Freshly Baked Cookies
- Infused Water Station. Choose between Cucumber and Berry
** *Add Warm Sliced Marinated Flank Steak for $3.00***

COLLEGE SUB SANDWICH BAR: $12.95
Platter includes enough for each person to have 1 full 6 inch sub.
- Assorted Pre-Built Sub Sandwiches cut in quarters and dressed with Shredded Lettuce, Tomato, Onion, Oil & Vinegar Dressing.
- Home Style Potato or Pasta Primavera Salad
- Bowl of Potato Chips
- Bottled Water
- Assorted Freshly Baked Cookies

Enhance your event and include a selection from the following enhancements;
- Tabouleh, Barley or Quinoa Salad $1.50
- Chicken, Tuna, Egg or Seafood Salad $1.25
- Assortment of Gourmet Mini Pastry produced by Niagara Falls Culinary Institute $2.50
- Assorted Canned Pop (Pepsi Products) $1.15
All plated menus are accompanied by a side of fresh cut fruit, roll with butter, 2 freshly baked chocolate chip or oatmeal cookies and bottled water or canned pop.

**GRILLED CHICKEN CAESAR $10.95**
Leaves of Romaine Lettuce tossed with creamy Caesar dressing, shredded Asiago Cheese, croutons and topped with Grilled Chicken Strips. (Crispy chicken strips may be substituted)

**GREEK SALAD WITH MARINATED GRILLED CHICKEN $11.25**
Romaine Lettuce with grape tomato, cucumber, black olives, roasted red pepper and feta cheese. Topped with grilled marinated chicken Suvlaki, Pita bread and Greek Dressing.

**TRIPLE DIP SALAD WITH CROISSANT $11.95**
Choose 3 salads from the following;  
Chicken Salad, Tuna Salad, Seafood Salad, Egg Salad, Potato Salad, Macaroni Salad  
Accompanied by a freshly baked croissant, cottage cheese and fresh cut fruit.

**CLUB SANDWICH $10.95**
Triple Decker Ham or Turkey with hickory smoked bacon, leaf lettuce and vine ripe tomato on your choice of bread. Accompanied by home style potato salad or pasta primavera salad and dill pickle.

**N-TRIP PANINI $12.49**
Grilled chicken, pesto mayonnaise, roasted pepper, fresh baby spinach and fresh mozzarella. Served on rustic panini bread and grilled on a Panini press.

**THE FALLS $11.49**
Triple decker ham & turkey with pepper jack cheese, Russian dressing and creamy coleslaw on marble rye.
All box lunches include napkins, utensils & condiments.

**SIMPLE BOXED LUNCH $9.25**
- Includes 1 sandwich. Choose from the following:
  - Ham & Swiss on Kaiser Roll with Lettuce & Tomato
  - Roast Turkey & American Cheese on Kaiser Roll with Lettuce & Tomato
  - Grilled Vegetable Wrap with Hummus
- Individual bag of chips
- Apple or orange
- 2 freshly baked cookies (chocolate chip or oatmeal)
- Bottled Water
- Mayo and Mustard Packets

**GOURMET BOXED LUNCH $11.49**
- Includes 1 sandwich. Choose from the following Gourmet Sandwiches;
  - Roast Beef & Cheddar with Roasted Garlic Aioli on Rustic Ciabatta Roll
  - Roast Turkey Breast, Roasted Peppers & Swiss with Guacamole on Croissant
  - Salami, Ham & Provolone with Pesto with Lettuce & Tomato on Rustic Sub Roll
  - Grilled Vegetables on Whole Grain Wrap with Hummus
- Pasta or Potato Salad
- Individual bag of chips
- Apple or orange
- Freshly baked Gourmet Chocolate Chunk Cookie or Brownie
- Bottled Water or Canned Pop (Pepsi Products)
- Mayo and Mustard Packets
Minimum guarantee of 15 people is required for all Hot Buffets. Guarantees of less than 15 will have an additional charge of $5 per person.

**UPGRADE YOUR BUFFET WITH THE FOLLOWING ENHANCEMENTS:**
- Iced Tea, Lemonade or Fruit Punch - $13.95 per gallon  
  (1 gallon contains approximately 14 ~ 9oz portions)
- Canned Pop $1.59 each (Pepsi Products)
- Bottled Water $1.49 each
- Fresh Cut Fruit Bowl $25 (serves approximately 12)

**WNY BUFFET 16.95 PER PERSON**
- Mixed Green Salad with Two Dressings (Ranch, Balsamic, Italian, Poppyseed, Honey mustard)
- Crispy Wings – medium or BBQ (3 per person)
- Cheese & Pepperoni Pizza – cut party style (2 sliced per person)
- Beef on Mini Weck Rolls with Horseradish (1 sandwich per person)
- Freshly Baked Cookies
- Infused (Wild Berry or Lemon-Lime) and Plain Water Stations

**PASTA BAR BUFFET 15.95 PER PERSON**
- Caesar Salad OR Mixed Green Salad with Two Dressings  
  (Ranch, Balsamic, Italian, Poppyseed, Honey mustard)
- Fresh Rolls with Butter
- Rotini Pasta
- Alfredo and Marinara Sauces
- Grilled Chicken
- Broccoli
- Roasted Vegetables
- Meatballs OR Italian Sausage with Peppers and Onions
- Parmesan Cheese
- Freshly Baked Cookies
- Infused (Wild Berry or Lemon-Lime) and Plain Water Stations

**BBQ PARTY 16.95 PER PERSON**
- Mixed Green Salad with Two Dressings (Ranch, Balsamic, Italian, Poppyseed, Honey mustard)
- Potato OR Pasta Salad
- BBQ Pulled Pork
- BBQ Pulled Chicken
- Corn Bread with Butter
- Seasonal Vegetables
- Mac & Cheese
- Assorted Cookies and Brownies
- Infused (Wild Berry or Lemon-Lime) and Plain Water Stations
**N-TRIP COMBO 15.95 PER PERSON**
- Mixed Green Salad with Two Dressings (Ranch, Balsamic, Italian, Poppyseed, Honey mustard)
- Fresh Rolls with Butter
- Tomato and Mozzarella Caprese with Pesto
- Crispy Panko Crusted Chicken with Lemon Artichoke Butter Sauce (*substitute grilled or baked chicken at no charge*)
- Roasted Potatoes
- Seasonal Vegetables
- Assorted Dessert Bars
- Infused (Wild Berry or Lemon-Lime) and Plain Water Stations

**ITALIAN BUFFET 18.95 PER PERSON**
- Caesar Salad
- Caprese Salad (Fresh Mozzarella & Fresh Tomato with Pesto)
- Fresh Rolls with Butter
- Chicken Parmigiana
- Vegetable Lasagna OR Pasta with Roasted Vegetables, Garlic, Herbs and Olive Oil
- Assorted Mini Pastries
- Infused (Wild Berry or Lemon-Lime) and Plain Water Stations

Enhance this buffet by adding an Antipasto Platter for only $1.95 per person (includes Italian meats and cheeses, pepperoni, roasted red peppers, olives & croustini)

**THE NCCC PICNIC $16.95 PER PERSON**
- Tossed Salad with 2 Dressings
- Potato or Pasta Salad
- Hamburgers
- Hot Dogs
- Grilled Chicken Breasts
- Lettuce, Tomato, Onion, American Cheese
- Baked Beans
- Freshly Baked Cookies & Brownies
- Ice Water Stations

Includes all appropriate condiments. Vegetable burgers available upon request.
Enhance this buffet by adding Italian Sausage & Peppers for only $1.95 per person.
PIZZAS
- Round Pizza with cheese and one ingredient (serves 8) $15.95
  Each Extra Ingredient $2.50

SPECIALTY PIZZAS $18.95 each
- BBQ Chicken Finger with pizza sauce or ranch
- Spicy Chicken Finger with pizza sauce or blue cheese
- Taco Pizza with seasoned taco meat, tomato, onion and cheddar
- Broccoli Cheddar with garlic & olive oil
- Breakfast Pizza (serves 8) with Scrambled egg, Cheddar, Bacon or Sausage. Breakfast Pizza please add $2.00

BUFFALO STYLE CHICKEN WINGS (mild, medium, hot, bbq) served with celery and bleu cheese
- 50 piece $49.95
- 100 piece $95.95

CHICKEN FINGERS (mild, medium, hot) if requested served with celery and bleu cheese
- 50 piece $69.95
- 100 piece $135.95

BREADED MOZZARELLA STICKS
- 50 piece $69.00

GLAZED MEATBALLS
- 50 piece $49.99
- 100 piece $95.99

JALAPENO POPPERS
- 82 piece $72.00
- 168 piece $140.00

Pizza Logs w/Bleu Cheese or Pizza Sauce
- 50 piece $74.95
- 100 piece $145.00

MINI QUESADILLAS WITH SALSA
- 50 piece $79.95
- 100 piece $155.00

STUFFED MUSHROOMS
- 50 piece $110.00
- 100 piece $225.00

STUFFED BANANA PEPPERS
- 50 piece $125.00
- 100 piece $245.00

SPINACH ARTICHOKE DIP
- Served with Pita Chips (serves 25) $39.95

TACO DIP
- Served with Guacamole, sour cream and tortilla chips. (serves 25) $49.95

BUFFALO CHICKEN WING DIP
- Served with tortilla chips. (serves 25) $44.95
ASSORTED SUSHI ROLLS
• 48pc $72.00
• 96pc $144.00

BRUSCHETTA PLATTER
(Fresh Tomato, Pesto and Fresh Mozzarella) With Toasted Baguette Slices
• Small – serves 15 $29.95
• Medium – serves 35 $56.95
• Large – serves 70 $99.95

CHEESE TRAY WITH CRACKERS:
• 2 lb. Small - serves 15 $39.95
• 4 lb. Medium - serves 35 $76.95
• 8 lb. Large - serves 70 $129.95
• 12.5lb. XLarge - serves 100 $149.95

FRUIT TRAY WITH DIP
• Serves 20 $42.95
• Serves 35 $72.00

COLD VEGETABLE DIP
• Served in Bread Bowl with Pita Chips (serves 25) $39.95

VEGETABLE TRAY WITH DIP
• Serves 20 $44.95
• Serves 35 $66.95

POTATO CHIPS
• Serves 30 $12.95

PRETZELS
• Serves 30 $12.95

FOOT LONG SUBS $16.00 Per Foot and cut into 1” sections

TEA SANDWICHES
(tuna, egg, & ham salad)
• 100 piece $119.95
• 50 piece $59.95

PINWHEELS
Ham, Turkey, Roast Beef with a light Dijonaise
• 50 piece $65.00
• 100 piece $125.00

COLLEGE SPECIAL HORS D’OEUVRES COMBO PLATTER
Cheese, fruit & vegetable platter
• Serves 15 $44.95

ANTIPASTO PLATTER
Includes Italian meats and cheeses, pepperoni, roasted red peppers, olives, and croustini.
• Small – serves 10 $25.00
• Medium – serves 20 $45.00
• Large – serves 60 $60.00

CAPRESE SKEWERS
• 25 piece $23.95
• 50 piece $47.95
• 100 piece $89.95

TORTILLA CHIPS, SALSA, AND QUESO BLANCO
• Small – serves 20 $24.49
• Medium – serves 30 $36.00
• Large – serves 50 $60.00
<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Cider</td>
<td>$17.95 per gallon</td>
</tr>
<tr>
<td>Canned Pop (Pepsi® products all varieties)</td>
<td>$1.59 each</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.49 each</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>$2.89</td>
</tr>
<tr>
<td>Coffee or Tea</td>
<td>$14.95 per gallon</td>
</tr>
<tr>
<td>Coffee (Tim Hortons)</td>
<td>$18.95 per gallon</td>
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<tr>
<td>Hot Chocolate</td>
<td>$18.95 per gallon</td>
</tr>
<tr>
<td>Pot of Coffee</td>
<td>$8.95 each (Serves 8)</td>
</tr>
<tr>
<td>Pot of Tea</td>
<td>$8.95 each (Serves 8)</td>
</tr>
<tr>
<td>Juice</td>
<td>$18.95 per gallon</td>
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<tr>
<td>Juice</td>
<td>$9.95 per pitcher</td>
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<tr>
<td>Iced Tea</td>
<td>$13.95 per gallon</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$13.95 per gallon</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$13.95 per gallon</td>
</tr>
<tr>
<td>Infused Water Station. Choose between Lemon Lime, Mixed Berry, Cucumber.</td>
<td>$6.95 per gallon</td>
</tr>
</tbody>
</table>

Note: 1 gallon = 16 8oz cups
Bakery Items

Have Tim Hortons’ products added to your event!
• Donuts $11.99 / Dozen
• Tim Bits $6.49 / 20 pack
  $9.99 / 40 pack
• Danish, Croissant, Cinnamon Roll and Apple Fritter $10.95 / Half Dozen
• Bagels $15.95 / dozen
• Muffins $19.95 / dozen
Tim Hortons products ordered by the dozen will be delivered boxed with plates and napkins and all appropriate condiments.

HOUSE BAKED ITEMS;
• House Baked Brownies $12.99 Dozen
• Jumbo Gourmet M&M or Chocolate Chip Cookies $21.95 Dozen
• House Baked Chocolate Chip & Oatmeal Cookies Dozen $11.99
• House-Baked Assorted Mini Danish. $17.99 Dozen
• House Baked Croissants $12.00 Half Dozen
• Mini Bagels with cream cheese $8.95 Dozen
• Demi Danish (assorted variety) $12.25 Dozen
• Assorted Mini Muffins $8.95 Dozen

ASSORTED MINI DESSERT PLATTERS;
• Simple $24.00 Dozen
• Gourmet $36.00 Dozen

ASSORTED COOKIES;
• Holiday Cut Out Cookies $ 42.00 Dozen

• Brownie squares $16.00 Dozen

CUSTOM DECORATED CAKES
• Quarter Sheet Cake $45.00 Serves 15
• Half Sheet Cake $90.00 Serves 60
• Full Sheet Cake $180.00 Serves 120

Please contact us for our current cake flavors, fillings and icings choices.
Make your next event something everyone will remember. Imagine a ripe delicious strawberry being dipped through a flowing curtain of warm, melted Belgian Chocolate! Say “Good-bye” to the Fondue Pot! The Chocolate Fondue Fountain is an innovative product that elegantly enhances any buffet, wedding reception, or special event, by offering a new dimension in Chocolate Fondue! Your guests will be amazed as they dip strawberries and other delicious desserts through the flowing “chocolate waterfall” and create chocolate covered delicacies. The Chocolate Fountain has become the ultimate experience in Chocolate Fondue!

150 guests - 300 guests $308.00 for 2 hours  
Includes Premium Belgian Chocolate

300 guests - 600 guests $411.00 for 2 hours  
Includes Premium Belgian Chocolate

Fountain dipping items Additional $2.10 per person  
Fresh Fruit, Marshmallows, Cookies, Pretzels and Graham Crackers
Receptions with Bar

**BULK ITEMS**
- Bottled Water by the case (24/16.9oz Bottles) $7.99
- Canned Pop (Pepsi® products) by the case (24 cans) $14.99
- Styrofoam Cups, 12oz. (sleeve of 20) $3.49
- Stir Sticks by the box (1000) $4.49
- Creamers, case of 360, $19.95
- Flavored Creamers, French Vanilla or Hazelnut, case of 288, $24.95
- Sugar Packets, bag of 1000, $9.95
- Splenda Packets, bag of 1000, $19.95
- Sweet & Low Packets, bag of 1000, $12.95

**LINEN RENTAL**
- White Cloth Napkins $25.00 per 25
- Colored Napkins $30.00 per 25
- White Tablecloth $1.75 ea
- Colored Cloths $10.00 per 5

**EQUIPMENT RENTAL**
- Water dispensers $15.00
- Hot Beverage Dispensers $15.00
- Platters $5.00
- Bowls $5.00
- Utensils $2.50
- Ice Bins $10.00

**BARTENDERS (each):**
- $150.00 for 4 hours
- $175.00 for 5 hours
- $200.00 for 6 hours

**BEER & WINE PERMIT** $65.00

**BAR MIXERS**
Includes all cups, condiments, ice, & supplies.
- $4.00 per person for 4 hours
- $5.00 per person for 5 hours
- $6.00 per person for 6 hours

**STAGE RENTAL** $250.00

**BLACK PLATFORM RISERS** $50.00

**TABLE RENTALS**
- 6’ Rounds $12.00 each
- 6’ Rectangles $12.00 each
Thank you for choosing NCCC Dining Services for your next event.

We pride ourselves on offering the finest in catering services in all of Niagara County. Whether you are planning a retirement party for 20 people or a wedding reception for 250 people, we can meet and exceed your expectations. We will be happy to work with you in planning your next event.

Niagara County Community College
3111 Saunders Settlement Road
Sanborn, NY 14132
614-5985

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