







## THE BUFFALO CLUB

1520 West Olympic Blvd, Santa Monica, California 90404

Dinner: Tuesday - Saturday, 6:00pm – 10:00pm

Closed Sunday and Monday

Reservations: (310) 450-8600 x 1

[www.buffaloclub.com](http://www.buffaloclub.com)

*Established in 1994, The Buffalo Club offers two uniquely different dining experiences for their restaurant patrons.*

### THE IROQUOIS ROOM

The Iroquois Room, offers a private and sophisticated dining experience for patrons seeking an elegant evening in a classic supper club setting. The Iroquois' distinguished architecture with hand-carved Honduran mahogany paneling, sumptuous leather booths and turn-of-the-century artwork gives a sense of timelessness and old world charm unlike any room in Los Angeles. Custom French China, Italian silver, Austrian crystal and specialty dishes finished at tableside will set the tone for an intimate dining experience.

### THE GARDEN COURTYARD

With its private entrance and lounge, the Garden Courtyard offers diners a casual and fun dining experience. Once inside this English garden hideaway, strings of lights illuminate the courtyard accentuating the English privet hedges, palms and red trumpet vines. The grand bar, with its nautical design accents and the bar banquette present a perfect spot for cocktails before or after dinner. Amber votives lend a warm glow and tiny strings of white lights float across the hedges making you feel as though you have found The Secret Garden.

### CUISINE

Executive Chef and Managing Partner Patrick Healy has created a new, innovative menu including tastes and techniques from different cultures along with French and Regional American dishes. Tableside service is also offered and includes a Double Rib Eye Chop with Truffle Bordelaise and a Classic Beef Bourguignon, slow-braised in a cast iron pot sealed with a Sea Salt Crust.

### SPECIAL EVENTS & PRIVATE PARTIES

The Buffalo Club is the perfect place to celebrate engagements, weddings, birthdays, award nominations, holidays, or movie and television premieres.

- ❖ **The Garden Courtyard:** accommodates 110 guests for a sit down dinner or formal buffet and 250 for cocktails, tray passed hors d'oeuvres, and dancing. (Courtyard areas are tented in the winter.) Courtyard capacity may be extended with a permit.
- ❖ **The Private Courtyard:** accommodates up to 40 guests for a sit down dinner or 100 for cocktails and tray-passed hors d'oeuvres.
- ❖ **The Iroquois Room:** accommodates up to 75 guests for a sit down dinner and 100 for cocktails and Tray-passed hors d'oeuvres.
- ❖ The entire club is available for complete buyouts when more privacy or space is needed. The entire club, including the Iroquois Room, Garden Courtyard and Private Courtyard can accommodate up to 210 people for a sit down dinner or 450 for cocktails and tray-passed hors d'oeuvres.



**HORS D'OEUVRES SELECTIONS**

**\$7.00 PER PERSON, PER SELECTION**

(two pieces per person, per selection)

**WARM HORS D'OEUVRES**

**CHEESE GRIT FRIES WITH CHIPOTLE DIP <sup>GF/VG</sup>**

**MOROCCAN LAMB ROLLS WITH CUCUMBER MINT SAUCE**

**CRISPY PARMESAN CHICKEN LOLLIPOPS WITH SWEET AND SPICY CHILI GLAZE**

**ROCK SHRIMP AND JALAPENO EMPANADAS WITH TROPICAL SALSA <sup>DF</sup>**

**CRISPY CRAB CAKES WITH WASABI SAUCE <sup>DF</sup>**

**SHRIMP TEMPURA STICKS WITH MUSTARD-SOY DIPPING SAUCE <sup>DF</sup>**

**MINI PIZZA WITH ONION, TOMATO, GOAT CHEESE AND OLIVE <sup>VG</sup>**

**TANDOORI BEEF TENDERLOIN WITH CANDIED ONIONS<sup>GF/DF</sup>**

**MINI REUBEN SANDWICH WITH CORNED BEEF, SAUERKRAUT & SWISS CHEESE**

**TOMATO POLENTA CAKES WITH HERB AIOLI <sup>GF/DF/VG</sup>**

**COLD HORS D'OEUVRES**

**CAPRESE SKEWER WITH TOMATO, MOZZARELLA, BASIL AND PESTO DIP <sup>GF/VG</sup>**

**RARE TUNA ROAST ON CRISPY CHIPS WITH MANGO SALSA AND WASABI <sup>DF/GF</sup>**

**OLIVE BREAD CROUTONS WITH BAKED TOMATO, GOAT CHEESE & BASIL <sup>VG</sup>**

**SPICY TUNA TARTARE TORTILLA CHIPS <sup>GF/DF</sup>**

GF- GULTEN FREE

DF- DAIRY FREE

VE- VEGAN

VG- VEGETARIAN (INCLUDES DAIRY)

**BUFFET #1**  
**\$69 PER PERSON**

**Appetizers -(Select 3)**

**BUFFALO CLUB SALAD**

Butter Lettuce, Watercress | Frisee | Radicchio | White  
Mushrooms | Cherry Tomatoes | House Dressing

**VINE TOMATO - BERMUDA ONION SALAD**

Minced Basil | Point Reyes Blue Cheese  
Balsamic Vinaigrette

**BUFFALO CAESAR**

Hearts Of Romaine | Anchovy-Garlic Bread Croutons  
Freshly Grated Reggiano

**CRUNCHY VEGETABLE SALAD**

Snow Peas | Carrots | Napa Cabbage | Bean Sprouts  
Crispy Wonton Strips | Sesame-Soy Dressing

**PENNE SALAD WITH GRILLED VEGETABLES**

Shaved Reggiano | Aged Balsamic Vinegar  
Extra Virgin Olive Oil

**CHILLED COUSCOUS SALAD**

Radish, Scallion | Tomatoes | Cracked Hazelnuts | Parsley  
Mint | Currants | Lemon Juice | Olive Oil

**Vegetables - (Select 2)**

Farmer Vegetables | Herb Butter

Macaroni And Vermont Cheddar

Cheddar-Whipped Yukon Potatoes

Wild Rice | Almonds | Carrots | Currants

Herb Garlic Roasted Potatoes

Brown Sugar Butternut Squash

Creamed Parmesan Spinach

Szechuan Asparagus | Mushrooms

Street-Spiced Gold Cauliflower | Golden Raisins

**Entrees - (Select 2)**

**CHICKEN POT PIE**

Poached Chicken Breast | Seasonal Mushrooms | Vegetables  
Supreme Sauce | Biscuit Crust

**BRAISED CLUB POT ROAST**

Tender Slow-Braised Beef | Root Vegetables  
Natural Braising Juices

**LEBANESE SPICED LAMB RIBS**

Honey | Parsley | Mint | Dates  
Roasted Almonds | Giant Couscous

**HOUSE SMOKED TEXAS TRI-TIP ROAST**

Barbecue Glaze | Natural Juices

**ROAST FREE RANGE TURKEY BREAST**

Forest Mushroom Madeira Sauce

**Desserts - (Select 3)**

**BUFFALO BAR**

Chocolate Mousse | Hazelnuts | Crunchy Chocolate  
Marshmallows

**MEDJOOL DATE CAKE**

Brown Sugar Sauce

**DOUBLE CHOCOLATE HAZELNUT BROWNIE**

**PECAN PIE SUNDAE**

Crunchy Pecan Pie Squares | Vanilla Ice Cream  
Bittersweet Chocolate Sauce

**CRUNCH TOP VANILLA PUDDING**

Raspberries | Carmel Juice

**SEASONAL FRUIT DOUBLE NUT CRISP**

Vanilla Ice Cream

**COFFEE PANNA COTTA**

Chocolate Shavings

**MINIATURE LEMON MERINGUE SQUARES**

**BUFFET #2**  
**\$79 Per Person**

**Appetizers (Select 3)**

CHILLED ASPARAGUS  
Classic Vinaigrette

SHRIMP COCKTAIL  
House Cocktail Sauce

BUFFALO CLUB SALAD  
Butter Lettuce | Watercress | Frisee | Radicchio  
White Mushrooms | Cherry Tomatoes | House Dressing

VINE TOMATO & BERMUDA ONION SALAD  
Minced Basil | Maytag Blue Cheese  
Balsamic Vinaigrette

BUFFALO CAESAR  
Hearts Of Romaine | Anchovy-Garlic Bread Croutons  
Freshly Grated Reggiano | Chives

CRUNCHY VEGETABLE SALAD  
Snow Peas | Carrots | Napa Cabbage | Bean Sprouts  
Crispy Wonton Strips | Sesame-Soy Dressing

PENNE SALAD WITH GRILLED VEGETABLES  
Shaved Reggiano | Aged Balsamic Vinegar  
Extra Virgin Olive Oil

CHILLED COUSCOUS SALAD  
Radish, Scallion | Tomatoes | Cracked Hazelnuts | Parsley  
Mint | Currants | Lemon Juice | Olive Oil

**Vegetables (Select 2)**

Farmer Vegetables | Herb Butter

Macaroni And Vermont Cheddar

Cheddar-Whipped Yukon Potatoes

Wild Rice | Almonds | Carrots | Currants

Herb Garlic Roasted Potatoes

Brown Sugar Butternut Squash

Creamed Parmesan Spinach

Szechuan Asparagus | MushroomsStreet

Spiced Gold Cauliflower | Golden Raisins

**Entrees (Select 2)**

ROAST NEW YORK STRIP  
Bordelaise Sauce | Bunapi Mushrooms

GRILLED LIME CHICKEN BREAST  
Corn | Tomatillo-Cilantro Salsa

CRISPY SALMON PEPPER STEAK  
Port Balsamic Wine Sauce

CHICKEN POT PIE  
Poached Chicken Breast | Seasonal Mushrooms  
Vegetables | White Truffle Cream | Biscuit Crust

PAN ROASTED HALIBUT MEDALLIONS  
Vine Tomato Vinaigrette | Minced Chives

ROAST FREE RANGE TURKEY BREAST  
Forest Mushroom Madeira Sauce

**Desserts (Select 3)**

THE BUFFALO BAR  
Chocolate Mousse | Hazelnuts | Crunchy Chocolate  
Marshmallows

MINIATURE LEMON MERINGUE SQUARES  
Graham Cracker Crust

MEDJOOL DATE CAKE  
Brown Sugar Sauce

DOUBLE CHOCOLATE HAZELNUT BROWNIE

PECAN PIE SUNDAE  
Crunchy Pecan Pie Squares | Vanilla Ice Cream  
Bittersweet Chocolate Sauce

CRUNCH TOP VANILLA PUDDING  
Raspberries | Carmel Juice

SEASONAL FRUIT AND NUT CRISP  
Vanilla Ice Cream

COFFEE PANNA COTTA  
Chocolate Shavings

**BUFFET #3**  
**\$89 Per Person**

**Appetizers (Select 3)**

SHRIMP COCKTAIL  
House Cocktail Sauce

BUFFALO CLUB SALAD  
Butter Lettuce | Watercress | Frisee | Radicchio | White  
Mushrooms | Cherry Tomatoes | House Dressing

VINE TOMATO & BERMUDA ONION SALAD  
Minced Basil | Point Reyes Blue Cheese  
Balsamic Vinaigrette

BUFFALO CAESAR  
Hearts Of Romaine  
Anchovy-Garlic Bread Croutons  
Freshly Grated Reggiano

CRUNCHY VEGETABLE SALAD  
Snow Peas | Carrots | Napa Cabbage | Bean Sprouts,  
Sesame-Soy Dressing

PENNE PASTA SALAD & GRILLED VEGETABLES  
Shaved Reggiano | Aged Balsamic Vinegar  
Extra Virgin Olive Oil

CHILLED COUSCOUS SALAD  
Radish | Scallion | Tomato | Cracked Hazelnuts |  
Parsley | Mint | Currants | Lemon Juice | Olive Oil

CHILLED SHRIMP DUMPLINGS  
Sesame Soy Vinaigrette

**Vegetables (Select 2)**

Farmer Vegetables | Herb Butter

Macaroni And Vermont Cheddar

Cheddar-Whipped Yukon Potatoes

Wild Rice | Almonds | Carrots | Currants

Herb Garlic Roasted Potatoes

Brown Sugar Butternut Squash

Creamed Parmesan Spinach

Szechuan Asparagus | Mushrooms

Street-Spiced Gold Cauliflower | Golden Raisins

**Main Courses (Select 3)**

SEARED FAROE ISLAND SALMON MEDALLIONS  
Lemon Olive Oil Emulsion | Capers | Baby Tomatoes

ROAST RACK OF COLORADO LAMB  
Morel Mushroom Sauce

SEARED NEW ENGLAND DIVER SCALLOPS  
Minced Lobster | Lobster Cream

SEARED PEPPERED BEEF FILET  
Brandied Currant Sauce

FENNEL SPIKED MEDITERRANEAN SEA BASS  
Baby Artichokes | Basil-Artichoke Emulsion

ROSEMARY GRILLED JIDORI CHICKEN BREAST  
Forest Mushrooms | Madeira Sauce

PAN ROASTED HALIBUT MEDALLIONS  
Vine Tomato Vinaigrette | Minced Chives

ROAST FREE RANGE TURKEY BREAST  
Wild Mushroom Madeira Sauce

**Desserts (Select 3)**

THE BUFFALO BAR  
Chocolate Mousse | Hazelnuts | Crunchy Chocolate  
Marshmallows

MINIATURE LEMON MERINGUE SQUARES  
Graham Cracker Crust

MEDJOOL DATE CAKE  
Brown Sugar Sauce

DOUBLE CHOCOLATE HAZELNUT BROWNIE

PECAN PIE SUNDAE  
Crunchy Pecan Pie Squares | Vanilla Ice Cream  
Bittersweet Chocolate Sauce

CRUNCH TOP VANILLA PUDDING  
Raspberries | Carmel Juice

SEASONAL FRUIT AND NUT CRISP  
Vanilla Ice Cream

COFFEE PANNA COTTA  
Chocolate Shavings



## **CASUAL CLUB CLASSICS STATION**

\$54 per person

### **BUFFALO CLUB CAESAR**

Little Gem Lettuce | Anchovy-Garlic Croutons,  
Caesar Dressing | Freshly Grated Reggiano

### **BEEF TENDERLOIN SANDWICHES**

Roasted Beef Tenderloin | Baby Greens | Red Onion  
Horseradish Mayonnaise | Ciabatta Bun

### **CLUB SANDWICHES**

Oven Roasted Turkey Breast | Vine Tomato | Field Greens  
Bacon | Aioli | Brioche Bun

### **MACARONI AND VERMONT CHEDDAR CHEESE**

Toasted Breadcrumb Crust



## **FOOD STATIONS**

\$18 Per Person, Per Item

### **REUBEN SANDWICHES**

Corned Beef | Sauerkraut | Swiss

Cheese | Mustard | Rye Bread

### **SEARED TANDOORI CHICKEN SKEWERS**

Zucchini | Red Pepper | Spicy Yogurt-Cilantro Sauce

### **SPICY SEAFOOD CEVICHE**

Tortilla Chips

### **SHRIMP AND SWEET CORN TAMALE**

Seasonal Mushroom Cream

## **RAW BAR**

\$50 per person

Oysters (2 kinds)

Cherrystone Clams

Alaskan Crab Claws

Peeled Shrimp

(Maine Lobster add \$15 per person)

Cocktail Sauce

Mignonette Sauce

Lemon





## **TACO AND CEVICHE BAR**

\$49 per person

### **SOFT TACOS**

(choice of two)

Pulled Tex-Mex Barbecue Pork Shoulder

Spiced Halibut

Carne Asada

Shredded Chicken

Stir Fried Vegetables

### **SAUCES**

Pico de Gallo

Guacamole

Tomatillo Sauce

Roasted Vegetable Chipotle Sauce

### **SEAFOOD CEVICHE**

Shrimp | Scallops | Squid | Clams | Chopped

Onions | Avocado | Cilantro | Citrus Juices

Tortilla Chips

## **DESSERTS**

### **THE BUFFALO BAR**

Crunchy Milk Chocolate | Dark Chocolate Mousse | Gianduja | Marshmallows | Hazelnuts

### **DOUBLE CHOCOLATE BROWNIE**

Hazelnut Crust

### **LEMON SQUARES**

Italian Meringue Rosette

### **COFFEE PANNA COTTA**

Chocolate Shavings

### **MEDJOOL DATE CAKE**

Brown Sugar Sauce

### **CARAMEL AND APPLE UPSIDE DOWN CAKE**

Whipped Cream

### **CRUNCH TOP VANILLA BEAN PUDDING**

Raspberries | Caramel

### **PECAN PIE SUNDAE**

Crunchy Pecan Pie Squares | Vanilla Ice Cream

Bittersweet Chocolate Sauce

### **SEASONAL FRUIT AND BERRY CRISP**

Double Nut Crust | Vanilla Ice Cream

### **ICE CREAM SUNDAE BAR**

Vanilla Ice Cream | Bittersweet Chocolate Sauce | Toppings

## **KID'S MENU**

**(\$75 PER PERSON)**

### **TRAY PASSED HORS D'OEUVRES**

French Fries in Chinese Boxes  
Mini Pizza | Roma Tomato | Mozzarella  
Grilled 3-Cheese Sandwiches

### **STARTERS**

#### **BUFFALO CAESAR**

Hearts of Young Romaine | House Croutons | Grated Reggiano

#### **CHINESE CHICKEN SALAD**

Cabbage | Julienned Vegetables | Crispy Wontons | Lime Vinaigrette

### **ENTREES**

#### **BOW TIE PASTA**

Vine Tomato Sauce | Grated Reggiano On The Side

#### **PARMESAN - PANKO CRUSTED CHICKEN TENDERS**

Barbecue | Ranch | Ketchup Sauces

#### **MINI BURGERS**

Lettuce | Tomato | Cheddar Cheese | Condiments on Side

#### **MACARONI AND VERMONT CHEDDAR CHEESE**

Breadcrumb Crust

### **DESSERTS**

( 3 Desserts from list)

**72 HOURS NOTICE IS REQUIRED FOR ALL CAKES AND CUPCAKES  
(NO CAKES FROM OUTSIDE VENDORS ARE ALLOWED)**

### **CAKES**

**6" Round , feeds 4-6 people: \$47**  
**9" Round, feeds 12-14 people: \$75**  
**12" Round or 1/4 Sheet Cake, feeds 25: \$125**

**½ Sheet Cake, feeds 55: \$275**  
**Full Sheet Cake, feeds 110: \$550**

**(CAKES SERVED WITH VANILLA ICE CREAM, ADD \$5 PER PERSON)**

#### **Red Velvet:**

Red velvet cake layered with fluffy cream cheese mousse, frosted in vanilla buttercream

#### **Simply Chocolate:**

Rich chocolate cake filled with chocolate mousse and frosted in a dark chocolate ganache.  
{ you can add caramel & pecan –OR- raspberry puree to this }

#### **Mixed Berry Cake:**

Vanilla butter cake filled with whipped cream and fresh mixed berries; frosted in vanilla  
Buttercream

#### **Lemon Cream:**

Lemon butter cake filled with light lemon mousse, frosted in vanilla buttercream and topped  
with tangy lemon curd.

#### **Coconut Cream:**

Vanilla butter cake filled with a light coconut custard, frosted in vanilla buttercream with  
shredded coconut pressed into the sides.

#### **Carrot Cake:**

Hand grated carrot cake filled with fluffy cream cheese mousse, frosted in vanilla buttercream.  
{ can be done with nuts and/or raisins }

#### **Raspberry Champagne:**

Champagne chiffon cake filled with raspberry mousse, frosted in vanilla buttercream and topped  
with fresh raspberry puree { can also be done in a strawberry version }

#### **White Chocolate Cheesecake:**

Traditional chocolate crust as the base, topped with your choice of the following:  
\*raspberry puree \*strawberry puree \*blackberry puree\*

### **CUPCAKES**

***(One dozen minimum of each type)***

**Regular Size: \$5 each**

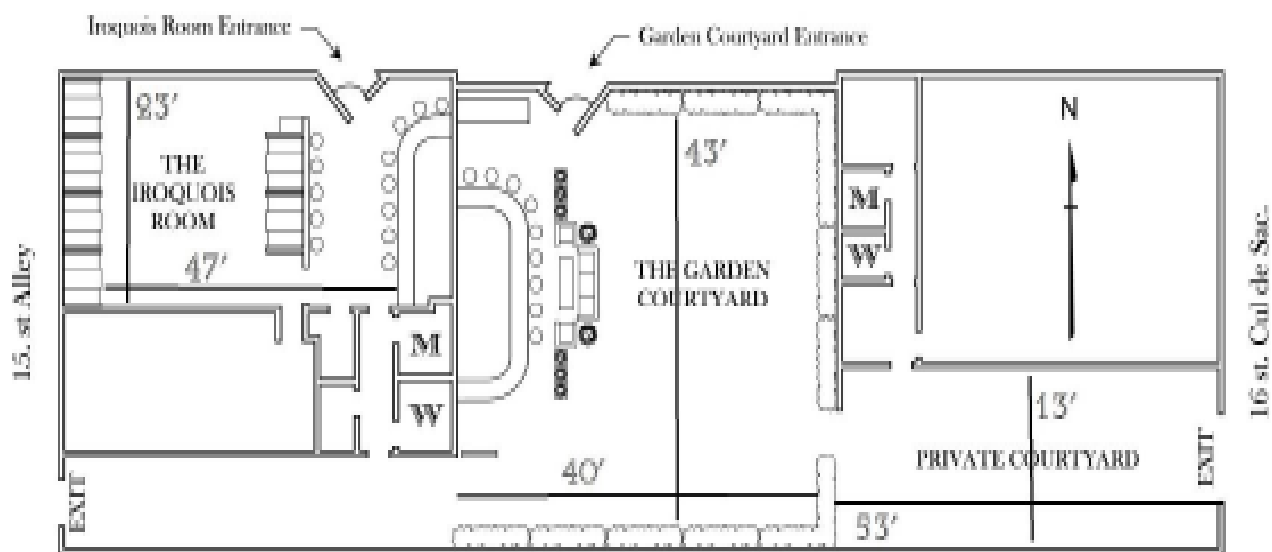
**Mini : \$3 each**

**Photo Plaque Cup Cakes : \$96 per dozen**

**Cake Flavors : Vanilla, Chocolate, Red Velvet, Carrot, Banana, Oreo, Lemon**  
**Toppings: Vanilla, Chocolate, Cream Cheese, Peanut Butter, Mocha, Lemon, Oreo**



THE BUFFALO CLUB





# Where the Buffalo Graze

THE TERM *SUPPER CLUB* CAN'T HELP but sound sophisticated. It conjures up an image from one of my mother's treasured photo albums: she and her girlfriends smiling from a booth of a Manhattan supper club sometime in the '40s. Their shoulders are bare; their lips, rouged. This, their expressions seem to say, is

the cat's pajamas.

And that's the sort of place The Buffalo Club in Santa Monica was meant to be. During the planning stages, principal

owner Tony Yerkovich, creator of "Miami Vice," was very close-mouthed about the project, releasing only a few tantalizing details from time to time. Most were to the effect that no expense would be spared, that the booths would be real leather and that Patrick Healy would oversee the kitchen.

## THE BUFFALO CLUB

**CUISINE:** *American.*  
**AMBIANCE:** *Leather booths and chairs.* **BEST DISHES:** *Buffalo wings, shrimp and lobster dumplings, apple-cured pork chop, braised lobster.* **WINE PICK:** *Navarro Gewürztraminer, Anderson Valley, 1992.* **FACTS:** *1520 Olympic Blvd., Santa Monica; (310) 450-8600. Closed Sunday, Monday and at lunch; open until 1 a.m. Dinner for two, food only, \$65 to \$115. Corkage \$20. Valet parking.*

When the tony club finally opened in late 1994, the phone number was, of course, unlisted. And, even if you did get hold of the number, not just anybody could



get a reservation. You had to proffer the right name. Or call in a favor from somebody with the right clout.

I managed to get in early on—it wasn't all *that* hard. The place was gorgeous and had the requisite buzz, and I thought the food was pretty terrific. But because of its exclusivity, I decided not to write about it. Now, however, the Buffalo Club is open to regular folk, too. I recently made a series of reservations under ordinary surnames and snagged a table every time.

To ensure a little mystery, the weathered working-class exterior of the old Olympic Club remains untouched. Its neon sign is still unlit. Only the line of sleek cars snaking up to the valet station in the dark gives away the club's location. But don't expect a complete open-door policy. You have to pass muster with a beefy guy in a long overcoat and baseball cap who checks your reservation.

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Inside, at the end of the bar on the left, is a large silver basin in which a half-dozen bottles of high-end Champagne snuggle in ice. Cristal Rosé, Dom Pérignon or Perrier-Jouët are ready to pop their corks at a moment's notice. On the other side of a half-wall is the single dining room, just 80 seats. With its dark wood wainscoting, handsome brass lamps, antique beveled mirrors and luxurious leather chairs, the intimate supper club is as tastefully outfitted as a robber baron's private railway car. Linens are crisp and white, the flatware is heavy and candles are shielded by small fluted glass holders. In the dim light, the whole place takes on the atmosphere of one of Brassai's nighttime photos.

"Taste this!" I want to shout to the room at large about a buffalo wing that's fried to a crisp brown and crackling with hot spices. But nobody would hear me: The music is cranked up too loud. I follow a bit of the buffalo wing with a taste of its refreshing tomato and red onion salad with Maytag blue cheese crumbled on top. There's also a fluffy sweet corn pancake laced with chunks of crab meat and a trio of plump, hand-pleated dumplings stuffed with lobster and shrimp set down in a smooth, spicy black bean sauce.

One night, six of us eat our way through much of the menu, from appetizers to desserts, and there's not a bad dish among them. Consider Healy's sumptuous chicken pot pie, replete with moist pieces of chicken cloaked in a graceful gravy studded with musky morel mushrooms. For big appetites, he's got a juicy two-inch-high pork chop marinated in apple juice and served with an applesauce-stuffed baked apple, dreamy cheddar-whipped potatoes and braised collards.

Every plate is garnished differently and deliciously. The trio of lamb chops gets garlicky Blue Lake beans and two little hush puppy cakes, all golden cornmeal

crunch on the outside and custardy within. A beautifully cooked chicken paillard comes with a born-again succotash of sweet corn, sugar snap peas, pearl onions and slivers of artichoke heart. An excellent New York steak is accompanied by stuffed tomatoes and a pungent blue-cheese butter. Braised Maine lobster comes perched on mashed potatoes punctuated with corn and garnished with a rich lobster butter and crinkly fresh morels. You couldn't ask for a better dish to accompany a big, opulent Chardonnay.

Missteps are few and slight. The roast duck streak could be more flavorful. And the venison loin, in a red wine reduction with bits of *foie gras* and chestnut purée, is terrific one night but lackluster another. Desserts, with the exception of a miniature lemon meringue pie and variations on the ice cream sundae, are not a particularly strong suit.

I even relish every one of the playful, savvy side dishes, from basic black-eyed peas and perfect leaf spinach to creamy macaroni and Vermont cheddar and those fluffy Yukons whipped with cheddar. But you've got to get the cornmeal-fried okra, too. And maybe the cheese-grit fries, thick and crispy bars of white cornmeal and cheese.

The club keeps late hours, praise be. From 11 p.m. to 1 a.m., you can slip in (that is, if you've had the foresight to call ahead) for a Caesar, some of those buffalo wings or the chicken pot pie. I'm a big fan of the grilled Black Forest ham and cheese sandwich on dark walnut bread. And the Texas ranch chili is as good as I've had anywhere—all beef and simmered in a complex blend of chile and spices.

A club with good food is about as rare as an old Indian head nickel. But now that the Buffalo Club is no longer restricted to the hip and famous, we can all go.

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# TESTIMONIALS

## Wedding for 110 people

Buffalo Club might not come across as a typical wedding venue, and it's not- it's much better. We just had our wedding there and we pretty much had our dream wedding coming to life. We love delicious food and great cocktails, which was the focus for our entire wedding, and it was delivered. We had both our ceremony and reception in the Garden Courtyard, which is enveloped with green shrubbery making it cute and whimsical.

The Venue was perfect for our guest list of 100 people. It was large enough to fit dinner tables and a dance floor but small enough where it was cozy. Usually overly large places don't feel intimate and people are too intimidated to dance. But with the Garden Courtyard space, our older aunts and uncles couldn't help getting on the dance floor and people who never danced before made it their first time, dancing under the stars. Also, cocktail hour, we had passed hors d'oeuvres and drinks in the Iroquois Room, which gave our guests an opportunity to explore another part of the venue. The Iroquois Room is a gorgeous room for cocktails. It has a speakeasy, Mad Men theme which made it super cool! Very few decorations needed. After our wedding, all of our guests, and very critical relatives couldn't stop raving about how it was the best wedding food they'd ever had and that the service was great.

Buffalo Club is the perfect venue if you want to please your guests. I was never a fan of dragging people off to some cliff side and serving them a rubbery stuffed chicken breast. I knew I wanted my wedding to focus on good music, good alcohol and good food. And it was delivered! (no one really remembers the other stuff).

- Alice & Rich

## Tea Party for 140 people

Booked a private afternoon party at the venue in August. I cannot say enough positive things about how Jourdan (event manager) was so easy to work with and the menu concept (a modern high tea with appetizers) was excellent. My sister-in-laws were wowed with the ginger scones-- they were stealing them to take home!! I know they were baked on the premises because I was there in the morning to see how the set-up was going for the band--it smelled heavenly! Bartenders provided created strong drinks. Everyone was happy--which made me (the party girl) VERY happy. The high tea was so good, they should have one once a month-- my friends and I would be there because the choices are extremely limited in Santa Monica.

- Angeli Agatep

## 50<sup>th</sup> Birthday Party for 100 people

My very good friend and I shared the best 50th birthday party at The Buffalo Club. They responded to all my questions in a timely fashion, and were extremely organized. The night of our celebration couldn't have gone more smoothly. Everyone had a fabulous time, me included. The service was spot on, the food was delicious, and the bar made the best mojito I've ever had. It was a night I will never forget. Thank you Buffalo Club!

- Susan Savage

## Wrap Party for 250 people

We recently planned a wrap party for 250 guests at the Buffalo Club and were extremely,

extremely happy with every step of the planning and execution!

From the very start, Jourdan, our event planner, was very helpful and prompt in all of her replies. They covered everything from video/sound rentals, DJ, staffing, menu, table cloth rentals (which we realized we needed day-of!), etc. making it a fun, stress-free process to plan. BC went above and beyond, accommodating us when we had to change the date of the party (one week before it was supposed to go off!) and were polite, gracious and understanding the whole way through.

As for the actual event... Wow! Until our party, I'd only experienced BC as a club, club on Friday nights, but seeing it for the event, it looked like a whole new place. It was completely transformed. The outdoor area was spacious and looked beautiful and inviting with twinkle lights, high top tables, passed apps, etc. We had a screen set up to present our bloopers reel, the DJ was conveniently out of the way, a open-air photo booth fit in the back section. Bathrooms inside the restaurant and out back were easy to access and line free.

Inside, the bar was a quieter retreat for those looking for a more mellow experience. Food was phenomenal, security was attentive and fair, bartenders were great, and the manager was extremely helpful. And, best of all, we had the space to ourselves the whole night. Great time though and through!

BC went above and beyond our expectations. Here's hoping we have another season, we'll definitely want to come back!

- Kaitly Fahey

### **Sit Down Dinner for 50 people**

Kathryn and I couldn't be happier with how fantastic the evening went. [The Buffalo Club] staff made it memorable and effortless. Universally rave reviews on everything - the room, the service, the wine and especially the food. I can't believe I didn't take time out to thank the chef. Please pass along my appreciation for his/her work.

We will definitely be back sometime and I'm sure some of our guests will as well.

- John and Kathryn Axness

### **Wedding Rehearsal Dinner for 100 people**

Thanks again for all of your assistance to make our rehearsal dinner event successful. The venue is truly beautiful. My husband and I were too overwhelmed to eat, but we heard from many that the food was excellent! Thanks very much.

-Ingrid Houghton