

# IRONDEQUOIT

— COUNTRY CLUB —

2023

WEDDING  
MENU





**IRONDEQUOIT**  
— COUNTRY CLUB —



All food & Beverage is subject to: 20% administrative charge and 8% sales tax. Administrative Charge: an administrative charge is not gratuity that is paid to the employees working the event. It is taxable. If you would like the staff that worked your event to receive gratuity you may add one to the bill. If it is added to the bill, it will be distributed evenly to the staff who worked the event and the club receives no portion of the gratuity.

IRONDEQUOIT COUNTRY CLUB  
4045 EAST AVENUE  
ROCHESTER, NY 14618  
WWW.IRONDEQUOITCC.ORG  
(585) 586-5880



# Welcome!



We would like to thank you for considering Irondequoit Country Club for your upcoming special event. Irondequoit Country Club enjoys a rich history of providing guests with an unforgettable experience dating back to 1916.

Reminiscent of the prominent villa style mansions along East Avenue, Irondequoit's breathtaking views and well-appointed reception rooms make it an ideal location to host the most special of events. Friends and families, business and social gatherings relax in an atmosphere of understated elegance while our culinary team and service staff provide an unwavering commitment to service and excellence at every turn.

After reviewing the enclosed information, please contact Sarah Wall, our Catering & Special Events Manager to plan your event. We look forward to working with you!

Sarah Wall

Catering & Special Events Manager

[swall@irondequoitcc.org](mailto:swall@irondequoitcc.org)

585.586.5880



INCLUDED WHEN YOU BOOK YOUR  
SPECIAL DAY WITH US...

- ◇ Bridal Suite & Groom's Suite
- ◇ Complimentary, gold Chiavari chairs
- ◇ Up to an 18" x 18" wood dance floor
- ◇ A selection of table linens and napkin colors
  - ◇ Assorted rolls & butter per table
- ◇ Choice of House or Caesar Salad for all guests
- ◇ Freshly Brewed Coffee, Tea, & Decaffeinated Coffee
- ◇ Two Signature Cocktails within your Bar Package Level



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# STATIONARY DISPLAYS

Please Note: All displays must be built to the expected size of your party.

## **Fresh Vegetable Display**

*Served with Hummus and House-Made Ranch*

(\$5.50 per person)

## **Domestic & Imported Cheese Display**

*With Berries, Dried Fruit, Candied Pecans, Marcona Almonds, & Honey*

(\$8.50 per person)

## **Bistro Pizza Display**

*Your Choice of Assorted Bistro Pizzas and Toppings*

(\$8.75 per person)

## **Smoked Salmon Display**

*Hot & Cold Smoked Salmon, Assorted Crackers, Traditional Accompaniments*

(\$8.75 per person)

## **Mediterranean Display**

*Spinach Artichoke Dip, Fresh Vegetable Platter, Hummus, Baba Ghanoush, Olive Tapenade, Grilled Marinated Vegetables, Falafels with Tzatziki Sauce, Fresh Fruit Platter, Baked Pita Points, Crostini*

(\$15.00 per person)

## **Tuscan Bar**

*Cheese Fondue, Assorted Fresh Vegetables, Marinated Grilled Vegetables, Imported Olives, Domestic & Imported Cheeses, Fresh Mozzarella, Italian Deli Meats, Crostini, Fresh Fruit*

(\$15.00 per person)

## **Raw Bar**

*East Coast Littleneck Clams, Oysters on the Half Shell, Shrimp, Cocktail Sauce, Pink Peppercorn Mignonette, Lemon Wedges*

(Market Price)

## **Sushi Bar**

*A collection of Tuna, Salmon, Shrimp, Spicy Crab, Vegetable, & California Rolls*

(\$16.00 per person)

# HAND-PASSED HORS D' OEUVRES

Please Note: Items are Priced Per Piece; Recommended Two Pieces Per Guest

## Vegetable Hors d' Oeuvres

### Deviled Eggs (GF)

*Traditional egg & aioli emulsion, smoked paprika, chopstick chives*

(\$2.75 per piece)

### Assorted Bruschetta

*Tomato bruschetta, tomato & mozzarella, caramelized onion & Maytag blue cheese, black olive tapenade, brie & pomegranate*

(\$2.75 per piece)

### Spinach & Feta Spanakopita

(\$3.00 per piece)

### Brie & Raspberry Phyllo Cups

(\$3.00 per piece)

### Strawberry & Brie Bites (GF)

*Skewered strawberries, brie, fresh basil, & aged balsamic*

(3.00 per piece)

### Watermelon & Feta Skewers (GF)

(\$3.00 per piece)

### Yukon Gold Potato Latkes

*Sour cream, applewood smoked bacon, chives*

(\$3.00 per piece)

### Potato & Cheddar Pierogis

*Caramelized onions, crème fraiche*

(\$3.00 per piece)

### Arancini

*Creamy risotto filled with fresh mozzarella & seasonal vegetable, lightly breaded & fried. Served with a tomato basil sauce*

(\$3.00 per piece)

### Asian Spring Rolls

*Served with soy dipping sauce*

(\$3.00 per piece)

### Thai Summer Rolls (GF) (V)

*Served with sweet chili dipping sauce*

(\$3.50 per piece)

### Vegetable Pot Stickers

*Served with soy dipping sauce*

(\$3.50 per piece)

### Tomato Soup & Grilled Cheese Shooters

(\$3.50 per piece)

### Individual Crudité (GF) (V)

*Served with choice of house-made ranch or hummus*

(\$3.50 per piece)

### Pad Thai Lettuce Wraps (GF) (V)

*Boston bibb lettuce, rice noodles, stir-fried vegetables, crispy tofu, chopped peanuts, scallions, & bean sprouts*

(\$3.75 per piece)

# HAND-PASSED HORS D' OEUVRES

Please Note: Items are Priced Per Piece; Recommended Two Pieces Per Guest

## Meat & Poultry Hors d' Oeuvres

### **Pastry Wrapped Franks**

(\$2.75 per piece)

### **Italian-Style Stuffed Mushrooms**

(\$3.00 per piece)

### **Beef Satay**

*Thai-Style marinated beef tenderloin, spicy peanut dipping sauce, with pickled chili peppers & fresh cilantro. GF option available upon request.*

(\$3.50 per piece)

### **Prosciutto Caprese Bites (GF)**

*With Ciliegine mozzarella, cherry tomato, fresh basil, & aged balsamic*

(\$3.50 per piece)

### **Texas Lollipops (GF)**

*Sweet Italian sausage meatballs wrapped in crispy bacon, smothered in house BBQ sauce*

(\$3.50 per piece)

### **Honey Siracha Meatballs**

*With sweet & spicy glaze*

(\$3.75 per piece)

### **Chicken Quesadilla Cones**

*Served with sour cream & salsa*

(\$3.75 per piece)

### **Philly Cheesesteak Eggs Rolls**

*Shaved rib-eye steak, sautéed onions, peppers, & cheese*

(\$3.75 per piece)

### **Meatball Slider**

*With tomato basil sauce & parmesan cheese*

(\$3.75 per piece)

### **Chicken Parm Slider**

*Italian breaded chicken cutlet, tomato basil sauce, melted provolone, served on a toasted mini garlic hoagie roll, topped with grated parmesan cheese*

(\$3.75 per piece)

### **Spicy Fried Chicken Slider**

*Cabbage slaw, herbal aioli, horseradish pickle chip, served on a toasted mini brioche roll*

(\$3.75 per piece)

### **BBQ Beef Brisket Sliders**

*House smoked brisket, pan dripping BBQ sauce, mango jicama slaw, on a toasted mini hoagie roll*

(\$3.75 per piece)

### **Mini Beef Wellingtons**

(\$4.00 per piece)

### **Beef Tenderloin Crostini**

*Caramelized onions, Maytag blue cheese, spicy micro greens*

(\$4.25 per piece)

### **Grilled Lamb Lollipops (GF)**

*Rosemary & garlic rub, mint infused demi-glace*

(\$4.50 per piece)

# HAND- PASSED HORS D' OEUVRES

Please Note: Items are Priced Per Piece; Recommended Two Pieces Per Guest

## Seafood Hors d' Oeuvres

### Grilled Shrimp Skewers (GF)

*Sweet & spicy marinated shrimp, Thai basil chili sauce*

(\$3.75 per piece)

### Coconut Shrimp

*With orange chili dipping sauce*

(\$4.00 per piece)

### Shrimp Tempura

*With sweet chili aioli*

(\$4.00 per piece)

### Sesame Crusted Ahi Tuna Chip

*Rare yellowfin tuna, Asian slaw, wasabi infused aioli, sriracha, served on a toasted tortilla chip*

(\$4.00 per piece)

### Bacon Wrapped Scallops (GF)

*With a bourbon sugar glaze*

(\$4.00 per piece)

### Oysters on the Half Shell (Minimum 100 pieces)

*Fresh East Coast Oysters, Pink Peppercorn Mignonette, Spicy Cocktail Sauce*

(\$4.25 per piece)

### Jumbo Shrimp Cocktail (GF)

*With spicy horseradish tomato cocktail sauce*

(\$4.75 per piece)

### Crab Cakes

*Maryland- Style crab cakes, panko crusted & pan seared, topped with a Cajun remoulade.*

(\$4.75 per piece)

### Grilled Swordfish Kabobs (GF)

*Cajun seasoned, sweet chili pineapple mango salsa*

(\$4.75 per piece)

### Southern Fried Cod Sliders

*Buttermilk & cornmeal crusted, creole seasoned coleslaw, served on a toasted mini brioche roll.*

*Beer-Battered Option Available Upon Request.*

(\$4.75 per piece)

### Lobster Roll

*Poached Maine lobster with gulf shrimp, lightly seasoned with a citrus aioli & fresh dill, toasted mini brioche roll*

(\$6.75 per piece)

# PLATED DINNERS

PLEASE NOTE: YOU MAY SELECT UP TO (4) DIFFERENT PLATED ENTREES TO OFFER YOUR GUESTS. ALL ENTRÉE SELECTIONS MUST BE GIVEN TO 2 WEEKS PRIOR TO YOUR EVENT.

## Vegetarian Entrees

### **Eggplant Stack**

*Italian Breaded Eggplant, Herbal Goat Cheese, Vegetable Ratatouille, Tomato Coulis*

(\$32.00 per person)

### **Layered Vegetable Napoleon (GF)**

*Grilled Fresh Garden Vegetables, Layered with Goat Cheese, Tomato Basil Sauce, and Quinoa Medley*

*Vegan Option Available Upon Request.*

(\$32.00 per person)

### **Teriyaki Tofu Stir Fry (GF)**

*Seared Tofu, Jasmine Blended Rice, Sauteed Asian Vegetables, Honey-Garlic Ginger Glaze*

*Vegan Option Available Upon Request.*

(\$32.00 per person)

### **Vegetable Al Forno**

*Mezzi Rigatoni, Broccoli, Sundried Tomatoes, Spinach, Light Garlic Cream Sauce, Herbal Toasted Breadcrumbs*

*GF Option Available Upon Request.*

(\$32.00 per person)

### **Pesto Mezzi Rigatoni with Summer Vegetables**

*Mezzi Rigatoni, Grilled Zucchini & Yellow Squash, Heirloom Grape Tomatoes, Basil Pesto. GF Option Available Upon Request.*

(\$32.00 per person)

### **Gnocchi & Vegetables**

*Crips Ricotta Potato Gnocchi, Grilled Vegetables. Vegan Option Available Upon Request.*

(\$33.00 per person)

### **Butternut Squash Ravioli**

*Artisan Ravioli, Butternut Squash Puree, Nutmeg Mascarpone Crème, Spiced Roasted Pecans*

(\$34.00 per person)

### **Portobello Mushroom Ravioli**

*Black Truffle Vermouth Sauce, Wild Mushrooms, Baby Spinach, Mascarpone Crème*

(\$34.00 per person)

# PLATED DINNERS

PLEASE NOTE: YOU MAY SELECT UP TO (4) DIFFERENT PLATED ENTREES TO OFFER YOUR GUESTS. ALL ENTRÉE SELECTIONS MUST BE GIVEN TO 2 WEEKS PRIOR TO YOUR EVENT.

## Poultry Entrees

### **Brick- Style Chicken (GF)**

*Airline Chicken Breast with a Roasted Chicken Jus.*

(\$35.00 per person)

### **Chicken Francaise**

*Lightly Battered, Sautéed Chicken Breast, Sherry Lemon Garlic Sauce*

(\$35.00 per person)

### **Chicken Marsala**

*Pan Seared Chicken Breast, Wild Mushrooms, Garlic & Caramelized Cipollini Onions, Marsala Wine Pan Reduction*

(\$35.00 per person)

### **Chicken Asiago**

*Sautéed Chicken Breast, Herbal Asiago Crust, Chardonnay Lemon Garlic Sauce with Wild Mushrooms & Artichokes*

(\$36.00 per person)

### **Chicken Roulade**

*Italian Breaded Chicken Breast, Prosciutto, Sundried Tomato, Spinach & Mozzarella Cheese Filling, Roasted Chicken Jus*

(\$36.00 per person)

### **Chicken A La Grecque**

*French Chicken Breast, Boursin Cheese & Sundried Tomato Filling, Sage- Infused Chicken Jus*

(\$36.00 per person)

### **Hudson Valley Duck Breast (GF)**

*Crispy Pan Seared Duck Breast, Dried Cherry & Port Wine Demi Glaze*

(\$38.00 per person)

# PLATED DINNERS

PLEASE NOTE: YOU MAY SELECT UP TO (4) DIFFERENT PLATED ENTREES TO OFFER YOUR GUESTS. ALL ENTRÉE SELECTIONS MUST BE GIVEN TO 2 WEEKS PRIOR TO YOUR EVENT.

## Seafood Entrees

### **North Atlantic Salmon (GF)**

*Grilled Salmon, Spicy Cucumber Relish, Roasted Tomato Beurre Blanc*

(\$39.00 per person)

### **Horseradish Crusted Salmon**

*Pan Seared Atlantic Salmon, Dijon Rub, Horseradish Infused Bread Crumbs, Dill Beurre Blanc Sauce*

(\$39.00 per person)

### **Teriyaki Salmon**

*Grilled Atlantic Salmon, Honey Garlic Soy Ginger Glaze. Gluten Free Option Available Upon Request.*

(\$39.00 per person)

### **Shrimp Scampi**

*Sauteed Jumbo Gulf Shrimp, Scampi Style, Braised Greens, Chardonnay Lemon Garlic Sauce*

(\$42.00 per person)

### **Grilled Swordfish (GF)**

*Atlantic Center Cut Swordfish, Lightly Marinated, Roasted Corn Tomato Salsa, Avocado Butter, Romesco Sauce*

(\$42.00 per person)

### **Seared Scallops (GF)**

*Pan Seared Jumbo Scallops, Creamy Risotto with Seasonal Vegetables*

(\$46.00 per person)

### **Crab Crusted Cod**

*Lightly Seasoned & Broiled, Maryland Style Crab Crust, Lemon Beurre Blanc*

(\$45.00 per person)

### **Chilean Sea Bass (GF)**

*Pan Seared Bass, Oven Roasted Tomato, Braised Greens, Chive Beurre Blanc*

(\$51.00 per person)

# PLATED DINNERS

PLEASE NOTE: YOU MAY SELECT UP TO (4) DIFFERENT PLATED ENTREES TO OFFER YOUR GUESTS. ALL ENTRÉE SELECTIONS MUST BE GIVEN TO 2 WEEKS PRIOR TO YOUR EVENT.

## Pork & Beef Entrees

### **Smoked Pork Chop (GF)**

*Prime 12oz Grilled Pork Chop, House Smoked, Apple & Raisin Bourbon Bacon Jam*

(\$36.00 per person)

### **Filet of Sirloin with Blue Cheese Crust**

*1855 Grilled 8oz. Filet of Sirloin, Aged Gorgonzola Picante Herbal Crust, Wild Mushroom Demi-Glace*

*Gluten Free Option Available Upon Request.*

(\$42.00 per person)

### **Braised Short Ribs (GF)**

*Certified Angus Beef, Smoked Parsnip Puree, Aromatic Vegetables, Sauce Jus Lie*

(\$43.00 per person)

### **Veal Chop Au Poivre**

*12oz Veal Chop, Peppercorn Crusted & Pan Seared, Served with a Cognac Cream Demi-Glace*

(\$45.00 per person)

### **Rack of Lamb (GF)**

*Grilled New Zealand Rack of Lamb, Dijon Rub, Macadamia & Herb Crust. Parsnip Puree, Sauce Demi- Glace*

(\$45.00 per person)

### **NY Strip Steak (GF)**

*Grilled 12 oz. Angus Strip Steak, Wild Mushroom Glace di Viande*

(\$54.00 per person)

### **Filet Mignon (GF)**

*Grilled 7 oz. Filet or Certified Angus Beef Tenderloin, Demi-Glace*

(\$58.00 per person)

# PLATED DUETS

## **Chicken & Shrimp**

*Pan Roasted Chicken Breast, Fine Herb Sauce, Maryland Lump Crab Stuffed Shrimp, Chive Beurre Blanc*

(\$47.00 per person)

## **Filet & Chicken (GF)**

*65oz. Petite Beef Tenderloin, Demi-Glace, 8oz. Roasted Airline Chicken Breast, with a Fine Herb Sauce*

(\$58.00 per person)

## **Surf & Turf (GF)**

*6 oz. Broiled Canadian Cold Water Lobster Tail, Grilled 6 oz. Petite 1855 Filet of Sirloin with a Mushroom Demi-Glace*

(\$62.00 per person)

# KID'S MEALS

PLEASE SELECT ONE OF THE FOLLOWING:

*Chicken Fingers with French Fries*

*Cheeseburger with French Fries*

*Kid's Pizza: Cheese or Pepperoni*

*Macaroni & Cheese*

*Kid's Butter Noodles*

*Pasta with Red Sauce*

*Grilled Cheese with French Fries*

(\$15.00 per person)

# STARCH & VEGETABLE SELECTIONS

ALL PLATED ENTREES ASIDE FROM VEGETARIAN DISHES COME WITH (1) SIDE OF STARCH & (1) SIDE OF VEGETABLE. BOTH SIDES MUST BE THE SAME FOR ALL SELECTED ENTREES.

## Starch Selections

*Rosemary Twice Baked Potato*

*Roasted Garlic Whipped Potato*

*Au Gratin Potatoes*

*Anna Style Potatoes*

*Chive Risotto Cake*

*Basmati Rice Blend*

*Roasted Red Bliss Potatoes*

*Cauliflower Rice Pilaf (GF)*

*Roasted Fingerling Potatoes (Additional \$1.25 per person)*

## Vegetable Selections

*Roasted Broccoli, Carrots, & Cauliflower*

*Steamed Asparagus or Green Beans*

*Garlic Scented Broccolini*

*Carrot Asparagus Bouquet*

*Broccolini & Baby Carrots*

*Roasted Root Vegetables (Butternut Squash, Parsnips, Carrots, Brussel Sprouts)*

# DINNER BUFFET

CHOICE OF ONE CARVED ITEM & TWO ENTREES: \$58.00 PER PERSON

CHOICE OF ONE CARVED ITEM & THREE ENTREES: \$67.00 PER PERSON

## Carving Station

*Certified Angus Beef Whole Roasted Beef Tenderloin*

—OR—

*Certified Angus Beef Whole Roasted Prime Rib*

*Both Served with Au Jus & Horseradish Aioli*

## Additional Carved Selections

*Roasted Turkey Breast with Pan Dripping Gravy & Cranberry Sauce (\$14.00 per person)*

*House Smoked Pork Loin with Bourbon Apple Raisin Compote (+\$10.00 per person)*

*Garlic Studded Leg of Lamb with Au Jus & Fresh Mint Pesto (+\$15.00 per person)*

## Entrée Selections

### Poultry Selections

*Chicken Francaise, Chicken Parmesan, Chicken Piccata, Chicken Marsala, Balsamic Grilled Marinated Chicken Breast, Artichoke Francaise (+\$4.00)*

### Seafood Selections

*Salmon Provencal, Teriyaki Glazed Salmon, Greek Style Boston Cod, Shrimp Scampi, North Atlantic Salmon*

### Pasta Selections

*Orecchiette & Cheese Tortellini with Asparagus, Spinach, Fresh Herbs, Olive Oil, & Lemon Garlic Sauce  
Cheese Ravioli with a Tomato Basil Sauce & Grated Parmesan*

*Macaroni & Cheese with Aged White Cheddar, Gouda, & Herbal Breadcrumbs*

*Penne Pasta with Roasted Fresh Vegetables & Creamy Alfredo Sauce*

## Starch Selections

*Roasted Garlic Whipped Potatoes*

*Basmati Rice Blend*

*Roasted Red Bliss Potatoes*

*Rosemary Wedge Potatoes*

## Vegetable Selections

*Broccoli & Carrots*

*Roasted Broccoli, Carrots & Cauliflower*

*Roasted Root Vegetables (Butternut Squash, Parsnips, Carrots & Brussel Sprouts)*

*Fire Roasted Vegetables (Zucchini, Yellow Squash, Pepper, Tomato, & Onion)*

# DINNER STATIONS

PLEASE NOTE: YOU MUST SELECT A MINIMUM OF AT LEAST THREE STATIONS

## Carving Station (Choice of One)

*Whole Roasted Certified Angus Beef Tenderloin with Au Jus & Horseradish Aioli*

**(\$20.00 per person)**

*Whole Roasted Certified Angus Loin of Beef with Au Jus & Horseradish Aioli*

**(\$18.00 per person)**

*Garlic Studded Leg of Lamb with Au Jus & Fresh Mint Pesto*

**(\$15.00 per person)**

*Roasted Turkey Breast with Pan Dripping Gravy & Cranberry Sauce*

**(\$14.00 per person)**

*House Smoked Pork Loin with Bourbon Apple Raisin Compote*

**(\$10.00 per person)**

## Italian Bar (Choice of Two)

*Orecchiette & Cheese Tortellini with Asparagus,  
Spinach, Fresh Herbs, Olive Oil, & Lemon  
Garlic Sauce*

*Cheese Ravioli with a Tomato Basil Sauce &  
Grated Parmesan*

*Mezzi Rigatoni with Bolognese Sauce*

*Penne Pasta with Roasted Fresh Vegetables &  
Creamy Alfredo Sauce*

**(\$20.00 per person)**

## Spud Bar (Choice of Two)

*Traditional Whipped Potatoes*

*Roasted Garlic Whipped Potatoes*

*Cheddar Whipped Potatoes*

*Whipped Sweet Potato*

*Toppings: Bacon, Shredded Cheddar, Sour Cream, &  
Chives*

**(\$18.00 per person)**

## Sauté Bar (Choice of One)

*Chicken Francaise*

*Chicken Parmesan*

*Chicken Piccata*

*Chicken Marsala*

*Artichoke Francaise (+\$4.00)*

*\*Includes Choice of Starch & Vegetable\**

**(\$24.00 per person)**

## Macaroni & Cheese Bar

**(Choice of Two)**

*Traditional Three Cheese*

*Buffalo Blue Cheese*

*Truffle Cheese*

*Smoked Gouda*

**(\$18.00 per person)**

# DINNER STATIONS

PLEASE NOTE: YOU MUST SELECT A MINIMUM OF AT LEAST THREE STATIONS

## Mediterranean Station

**Includes the Following:**

*Lamb Kabobs*  
*Vegetable Kabobs*  
*Falafel with Tzatziki Sauce*  
*Greek-Style Stuffed Grape Leaves*  
*Grilled Marinated Vegetables*  
*Baba Ghanoush*  
*Hummus with Pita Chips*  
**(\$15.00 per person)**

## Asian Stir-Fry Station

**Includes the Following:**

*Stir Fried Chicken*  
*Stir Fried Beef*  
*Asian Vegetables*  
*Choice of Steamed Artisan Blended Rice Or Fried Rice*  
*Sauteed Shrimp or Seared Tofu Available Upon Request at Market Price*  
**(\$25.00 per person)**

## Shrimp & Scallop Risotto Station

**Includes the Following:**

*Sautéed Shrimp and Bay Scallops with a Seasonal Vegetable*  
**(\$25.00 per person)**

## Baja Taco Stand

**Includes the Following:**

*Grilled Fajita Seasoned Flank Steak*  
*Taco Seasoned Ground Beef*  
*Sweet & Spicy Ancho Seasoned Chicken Breast*  
*(Tofu Substitute Available Upon Request)*

**Choice of:**

*Chimichurri Salmon*

—OR—

*Sweet or Spicy Marinated Shrimp*

**Served with**

*Warm Flour & Corn Tortillas*  
*Cilantro Lime Rice & Stewed Black Beans*  
*Assorted House Salsas, Guacamole, Napa Slaw, & Lime Wedge*  
*Grated Cheese, Sliced Olives, Jalapenos, & Sour Cream*  
**(\$26.00 per person)**

# DESSERTS

## **Mini Dessert Display**

*Assortment of Gourmet Cookies, Petite Fours, Cream Puffs, Eclairs, Napoleons, Macaroons, and Cannoli's*  
(\$12.00 per person)

## **Ice Cream Sundae Bar**

*Pittsford Dairy Vanilla & Chocolate Ice Cream*  
*Toppings: Hot Fudge, Warm Caramel, Whipped Cream, Rainbow Sprinkles, Chocolate Chips,*  
*Maraschino Cherries, Mini M&Ms, Crushed Oreo's, Mini Marshmallows*  
(\$14.00 per person)

## **Petite Viennese Table**

*Assortment of Cookies, Petite Fours, Cream Puffs, Eclairs, Napoleons, Cakes, Tarts, Cannoli's, & Fresh Fruit*  
(\$16.00 per person)

## **Plated Desserts**

(\$9.00 per person)

### **Double Cream Cheesecake**

*Traditional New York-Style Cheesecake, Fluffy Cream Topping, Strawberry Sauce, Assorted Berries*

### **Crème Brule**

*Vanilla Bean Custard, Burnt Sugar, Berries with a Chocolate Cigarette*

### **Molten Lava Cake**

*Chocolate Decadent Lava Cake, Fresh Berries, Whipped Cream*

### **Caramel Apple Torte**

*Warmed Spiced Apples, Buttery Caramel & Toffee, Shortbread Crust*

### **Tiramisu Cake**

*Coffee & Rum Soaked Ladyfingers, Italian Custard, Mascarpone, Whipped Cream, Fresh Berries*

### **Raspberry White Chocolate Cheesecake**

*White Chocolate Cheesecake, Red Raspberry Swirls, Traditional Crust*

### **Trio of Sorbet**

*Three Gourmet Sorbets Presented in a Dark Chocolate Cup, Garnished with Fresh Mint, & Raspberry Coulis*

# LATE NIGHT STATIONS

PLEASE NOTE: ALL LATE NIGHT STATIONS ARE PREPARED FOR AND BILLED FOR 75% OF EXPECTED HEADCOUNT

## Poutine Station

*Traditional French Fries, Curly Fries, & Sweet Potato Fries with Melted Cheese Curds*

*Toppings: Cheese Sauce, Bacon, Gravy, Jalapenos, Sour Cream, Chopped Onions, Mustard, & Ketchup*

(\$10.50 per person)

## Bistro Pizza Station

*Your Choice of Displayed Gourmet Pizza*

(\$14.00 per person)

## Garbage Plate Station

*Cheeseburgers, Red Hots, Home Fries, Macaroni Salad, Ketchup, Mustard, Onions, Meat Hot Sauce. Served with Italian Bread & Butter*

(\$15.00 per person)

## Fried Midnight Special Station

*Select One*

*Crispy Jumbo Chicken Wings, Popcorn Chicken Bites, or Chicken Tenders with Celery, Carrots, Blue Cheese, & Ranch Dressing*

*Choice of Sauce: Hot, Medium, Mild BBQ, or Cajun Garlic Parmesan*

*Select One*

*Fried Mozzarella Sticks or Pizza Logs*

*With Marinara Sauce*

*Select One*

*French Fries, Seasoned Curly Fries, or Tater Tots*

(\$15.00 per person)

## Slider Station (Choice of Three)

*Spicy Fried Chicken Sliders*

*Cabbage Slaw, Herbal Aioli, Toasted Mini Brioche Roll, Horseradish Pickle Chip*

*Angus Beef Sliders*

*American Cheese & Cayenne Onion Straws with Side of Classical Toppings*

*BBQ Beef Brisket Sliders*

*House Smoked, Pan Dripping BBQ Sauce, Mango Jicama Slaw, Toasted Mini Hoagie Roll*

*Southern Fried Cod Sliders*

*Buttermilk & Cornmeal Crusted, Creole Seasoned Coleslaw, Toasted Mini Brioche Roll. Beer Battered Available Upon Request*

*Pulled Pork Sliders*

*House Smoked, Signature Barbeque Sauce, Pickled Slaw, Fried Pickle Chips*

(\$16.00 per person)

## The Breakfast Club Station

*Scrambled Eggs with Sharp Cheddar, Belgian Waffles with Maple Syrup, Strawberry Sauce & Whipped Cream, Seasoned Home Fried Potatoes, & Choice of Crispy Bacon or Sausage Links*

(\$16.00 per person)

# ENHANCED MENU SELECTIONS:

## Enhanced Artisan Bread Selection

*Hearth Baked Ciabatta, Focaccia, Sourdough, Specialty Fruit & But Baguette & Breadsticks*

(\$8.00 per person)

## Enhanced Salads

### **Greens & Gorgonzola Salad**

*Sliced Apples, Craisins, Red Onion, Gorgonzola Cheese, Candied Pecans with Champagne Vinaigrette*

### **Strawberry & Spinach Salad**

*Seasonal Berries, Candied Pecans, Sliced Red Onion, Crumbled Goat Cheese, Served with a Strawberry Poppyseed Vinaigrette*

### **Pear & Cherry Salad**

*Crisp Pears, Dried Cherries, Bleu Cheese, Toasted Slivered Almonds, with Aged Balsamic Vinaigrette*

### **Caprese Salad**

*Local Sunscape Farms Heirloom Tomatoes, Fresh Mozzarella, Roasted Corn, Extra Virgin Olive Oil, Aged Balsamic*

### **Beet Salad**

*Artisan Greens, Roasted Beets, Honeycrisp Matchsticks, Marcona Almonds, Crumbled Goat Cheese, Late Harvest Vinaigrette*

(\$4.50 per person)

## Additional Courses

### **Intermezzo**

*Chef's Seasonal Fruit Pallet Cleanser*

(\$5.50 per person)

### **Pasta Course**

*Penne Pasta with Choice of Tomato Basil Sauce, Creamy Alfredo, Or Olive Oil Lemon Garlic Sauce*

(\$8.00 per person)

## Enhanced Coffee Station

*Flavored Syrups, Chocolate Shavings, Cinnamon Sticks, Rock Sugar Swizzle Sticks, & Fresh Whipped Cream*

(\$3.00 per person)

# BAR PACKAGES

PLEASE NOTE: ALL BAR PACKAGES INCLUDE BEER, WINE, AND SOFT DRINKS.

ALL PACKAGES ARE PRICED OUT PER PERSON, PER HOUR. OPTION TO SWITCH TO CASH OR CONSUMPTION BAR AVAILABLE.

## House Bar

*Gin, Vodka, Whiskey, Scotch, & Rum*

**First Hour: \$14.00**

**Second Hour: \$8.00**

**Third Hour: \$6.00**

**Fourth Hour: \$6.00**

## Call Bar

*Tito's, Svedka, Absolut, Stolichnaya, Tanqueray, Beefeater, Captain Morgan, Malibu Bacardi, Cuervo Gold, Sauza Silver, Jack Daniels, Jim Beam, Evan Williams, Dewars, Johnnie Walker Red, Famous Grouse, Seagram's 7, Seagram's VO, Canadian Club, George Dickel Rye, Jameson Irish, Baileys, Kahlua, Crème de Menthe, Campari*

**First Hour: \$16.00**

**Second Hour: \$10.00**

**Third Hour: \$7.00**

**Fourth Hour: \$7.00**

## Premium Bar

### **Includes all Call Brands & Complementary Champagne Toast**

*Grey Goose, Ketel One, Belvedere, Chopin, Bombay Sapphire, Hendricks, Mount Gay, Myers, Goslings, Casamigos Silver, Don Julio Reposado, Makers Mark, Woodford Reserve, Knob Creek, Johnnie Walker Black, Chivas Regal, Dewars 12 Year, Macallan 12 Year, Oban 14 Year, Glenlivet 12 Year, Glenfiddich 12 Year, Crown Royal, Woodford Reserve Rye, Hennessy V.S.O.P., B&B, Grand Marnier, Frangelico, Romana Sambuca, Drambuie, Disaronno*

**First Hour: \$18.00**

**Second Hour: \$11.00**

**Third Hour: \$8.00**

**Fourth Hour: \$8.00**

**\*\*SHOTS ARE PROHIBITED IN ALL AREAS OF IRONDEQUOIT COUNTRY CLUB\*\***

# SIGNATURE COCKTAILS

CHOOSE TWO SIGNATURE COCKTAILS FROM A LIST OF OUR BARTENDERS FAVORITES!



## APEROL SPRITZ

Aperol, Prosecco, Club Soda Garnished with an Orange Slice

## FRENCH 75

Gin, Champagne, Simple Syrup Garnished with a Lemon Twist

## SIGNATURE PALOMA

Tequila, St. Germain, Grapefruit Juice, Club Soda Garnished with a Lime Slice

## CLASSIC MARGARITA

Tequila , Triple Sec, Simple Syrup, with a Squeeze of Lime

## OLD FASHIONED

Choice of Bourbon or Rye, Orange, Cherry, Sugar and Bitters

## WEDDING MULE

Choice of Vodka, Tequila, or Bourbon with Ginger Beer and  
a Squeeze of Lime

## COUPLES COSMO

Vodka, Triple Sec, Splash of Cranberry and a Squeeze of Lime

## ESPRESSO MARTINI

Vanilla Vodka, Espresso Vodka, Splash of Crème de Cocoa Garnished with a Lemon Twist



# BEVERAGE OPTIONS

## Beer & Wine Bar Package

*Bottled Beer (Select Up to Five):*

Heineken	Corona Premier
Sam Adams Boston Lager	Blue Light
Yuengling	Coors Light
Blue Moon	Bud Light
Corona	Budweiser

*Draft: Ask Your Coordinator What is Available on Draft  
Red & White Wine: All Bottles Listed on Following Page*

**First Hour: \$10.00**

**Second Hour: \$7.00**

**Third Hour: \$5.00**

**Fourth Hour: \$5.00**



**Add on a Champagne Toast for Your Guests!**

*\$24.00 per bottle*



**Mimosa or Bloody Mary Bar**

*\$9.00 per person or both for \$15.00 per person*

**Unlimited Soda Station**

*\$4.00 per person*

**Consumption Bar:**

*The host pays for all beverages consumed by their guests. The total amount charged to the party host will reflect the actual number of beverages consumed.*

**\*\*SHOTS ARE PROHIBITED IN ALL AREAS OF IRONDEQUOIT COUNTRY CLUB\*\***

# WINE SERVICE

PLEASE NOTE: WINE SERVICE IS AN ADDITIONAL COST AND IS NOT INCLUDED IN ANY BAR PACKAGES. WINE SERVICE IS CHARGED ON A CONSUMPTION BASIS.

A FULL WINE LIST IS AVAILABLE FOR YOUR SELECTION.

## Wine List Per Bottle

### Chardonnay

<i>Sycamore Lane</i>	<i>\$24.00</i>
<i>Kendall Jackson</i>	<i>\$34.00</i>
<i>Sonoma Cutrer</i>	<i>\$36.00</i>

### Cabernet Sauvignon

<i>Sycamore Lane</i>	<i>\$24.00</i>
<i>Rodney Strong</i>	<i>\$35.00</i>
<i>Canvasback</i>	<i>\$40.00</i>

### Pinto Grigio

<i>Gabbiano Promesso</i>	<i>\$24.00</i>
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### Red Blend

<i>Sterling Meritage</i>	<i>\$25.00</i>
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### Sauvignon Blanc

<i>Crossings</i>	<i>\$24.00</i>
<i>Kim Crawford</i>	<i>\$30.00</i>

### Merlot

<i>Sycamore Lane</i>	<i>\$24.00</i>
<i>Bully Hill</i>	<i>\$25.00</i>

### Riesling

<i>Bully Hill</i>	<i>\$22.00</i>
<i>Relax Riesling</i>	<i>\$28.00</i>

### Pinot Noir

<i>Hob Nob</i>	<i>\$24.00</i>
<i>Unconditional</i>	<i>\$30.00</i>

### White Zinfandel

<i>Sutter Home</i>	<i>\$24.00</i>
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### Champagne

<i>Moet et Chandon Imperial</i>	<i>\$70.00</i>
<i>Veuve Clicquot Ponsardin</i>	<i>\$80.00</i>

**\*\* A CORKAGE FEE (\$20.00 PER BOTTLE) WILL BE CHARGED FOR ANY WINE OR CHAMPAGNE BROUGHT IN BY THE CLIENT. \*\***

# DÉCOR PACKAGES & INDIVIDUAL ITEMS

## Individual Items

*Uplighting: \$15.00*

*Card Box: \$20.00*

*Acrylic Signs for Guest Book, Card Box, & Memory Table: \$25.00*

*Your Choice of Gold or Silver Table Numbers (1-30 + Head Table): \$25.00*

*12" Glass Mirrors for Each Table (Max. 25): \$30.00*

*Gold Charger Plates: \$65.00*

*Champagne Wall: \$70.00*

## Décor Packages

### **Signage Package (\$45.00)**

*Includes: Table Numbers, Card Box, & Acrylic Signs*

### **Table Package (\$100.00)**

*Includes: Table Numbers, Card Box, Acrylic Signs, Glass Mirrors for Each Table, Gold Charger Plates*

### **Premium Décor Package (\$150.00)**

*Includes all Individual Items Listed Above.*

## OTHER SERVICES & ADDITIONAL CHARGES:

*Valet Service: \$100.00 per 100 guests*

*Ceremony Set-Up & Breakdown: \$750.00*

*Additional Bartenders or Chef Attended Stations: \$50 per Attendant*

# VENDOR LIST

## **BAKERIES:**

SAVOIA PASTRY SHOPPE

PREMIER PASTRY

CHEESY EDDIE'S

GET CAKED

## **DISC JOCKEYS:**

ENCORE EVENTS

MARQUEE EVENTS

SHOWCASE SOUND

VANGUARD EVENTS

## **FLORISTS:**

PITTSFORD FLORIST

CLAUDIA O'HARA FLORAL DESIGNS

PENFIELD FLOWER BARN

CREATIVE GARDENS

KITTLEBERGER FLORIST

## **RENTALS:**

MCCARTHY TENTS & EVENTS

## **ACCOMMODATIONS:**

THE COURTYARD BY MARRIOTT

THE DEL MONTE LODGE RENAISSANCE ROCHESTER HOTEL & SPA

# SERVICES & GUIDELINES

The following have been established in order to provide a safe, enjoyable and successful event for you and your guests. Please read this information carefully. Our most important job is to make your event memorable and worry free. We will customize everything to satisfy your needs. Our Food and Beverage Staff will be available to assist you throughout the planning process.

**Menu Planning:** When selecting a menu, if your party is 15 people or less you may select two (2) meal choices to be ordered off a limited menu. If your party is above 16 people you may select four (4) meal choices and you will need to have your guests pre-select their choices ahead of time.

**Guarantees:** In arranging for private functions, the attendance must be confirmed and communicated to the Irondequoit Country Club Management Staff by 12:00 p.m., 72 hours in advance. This number will be a guarantee, and charges will be made accordingly. If Irondequoit Country Club Management Staff is not advised by this time, the estimated figure will automatically become the guarantee, and charges will be made accordingly. Guarantees for Sunday, Monday and Tuesday are due by 12:00 p.m. the proceeding Thursday.

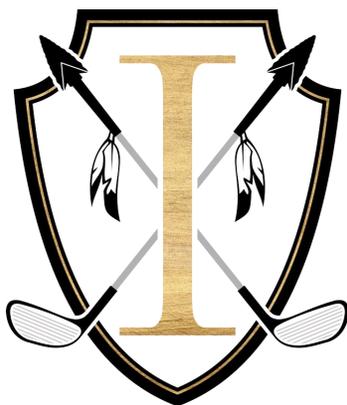
**Food and Beverages:** No outside food or beverages are allowed into the club by the member/guest, except specialty cakes & desserts with prior permission of the Irondequoit Country Club Management Staff. Food and beverage prices are subject to change. **Menu pricing will be guaranteed 90 days prior to the event.**

**Deposits:** A non-refundable deposit of \$2,500 is required for a Saturday evening event. Additional deposits may be required.

**Cakes & Desserts:** Cakes & desserts may be brought into the club with prior arrangements made between you and the Event Coordinator. Complimentary cake cutting and pastry plating available.

**Damage Policy:** The cost of club property damaged, destroyed, or removed from the premises by meeting or banquet attendees will be assessed to the sponsoring member or contracted individual. An assessment would be necessary for damage to any club facility or property beyond ordinary wear and use that can reasonably be attributed to a meeting or banquet function. Clean up costs, which are excessive and beyond that of normal banquet function, may

All food & Beverage is subject to: 20% administrative charge and 8% sales tax. Administrative Charge: an administrative charge is not gratuity that is paid to the employees working the event. It is taxable. If you would like the staff that worked your event to receive gratuity you may add one to the bill. If it is added to the bill, it will be distributed evenly to the staff who worked the event and the club receives no portion of the gratuity.



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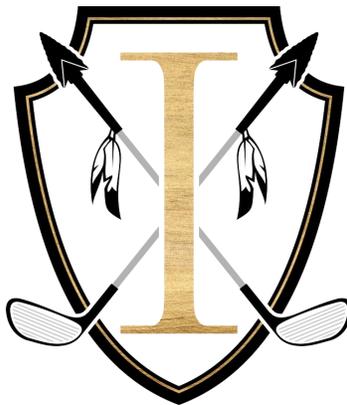
IRONDEQUOIT COUNTRY CLUB

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ROCHESTER, NY 14618

[WWW.IRONDEQUOITCC.ORG](http://WWW.IRONDEQUOITCC.ORG)

(585) 586-5880



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