



WEDDINGS

PLATINUM

PLATED \$108 // FAMILY STYLE \$118

Hors d'Oeuvres

Two Hors d'Oeuvres Platters

Three Hand Passed Hors d'Oeuvres

Salads (Select One Salad)

House, Caesar, Wedge or Strawberry Salad

Family Style Fresh Artisan Rolls &

Whipped Butter

Soup Course +7

Italian Wedding, Lobster Bisque

Pasta Course +8

Gnocchi+, Cavatappi, Rigatoni

Intermezzo Course

Lemon or Raspberry Sorbet

Entrees (Select Three + Vegetarian)

BEEF

Filet Mignon, Prime Rib, Strip Steak, Braised Short Ribs, Rack of Lamb

POULTRY

Bone-in Chicken Breast, Chicken Roulade, Sliced Duck, Split Cornish Game Hen

SEAFOOD

Salmon, Pan Seared Cod, Lobster Mac & Cheese, Crab Cakes, Pan Seared Scallops

VEGETARIAN

Quinoa Stuffed Pepper, Wild Mushroom Ravioli, Homemade Gnocchi, Eggplant Roulade, Risotto

Sides (Select Two)

Heirloom Carrots, Asparagus, Shaved Brussels Sprouts,

Ginger Carrot Puree, Broccoli Rabe

Potato au Gratin, Seared Fingerling Potatoes, Garlic Mashed Potatoes, Crispy Pommes Frites, Risotto

Beverages

4 hours House Brands Open Bar



ALL PRICES ARE SUBJECT TO 8% NYS SALES TAX, & GRATUITY



WEDDINGS

GOLD

PLATED \$100 // FAMILY STYLE \$110

Hors D'oeuvres

One Hors d'Oeuvres Platter
Two Hand Passed Hors d'Oeuvres

Salads (Select One Salad)

House, Caesar or Wedge
Family Style Fresh Artisan Rolls &
Whipped Butter

Soup Course +7

Italian Wedding, Lobster Bisque

Pasta Course +8

Gnocchi+, Cavatappi, Rigatoni

Intermezzo Course

Lemon or Raspberry Sorbet

Entrees (Select Three + Vegetarian)

BEEF

8oz Sirloin Filet, Beef Tenderloin, Flank Steak

POULTRY

Chicken Milanese, Chicken Limon, Chicken Asiago

SEAFOOD

Salmon Fillet, Pan Seared Cod, Haddock French

VEGETARIAN

Quinoa Stuffed Pepper, Eggplant Parmesan, Squash Lasagna, Risotto

Sides (Select Two)

Asparagus, Brussels Sprouts & Butternut Squash, Root Veggies
Garlic Parmesan Potatoes, Garlic Mashed Potatoes, Crispy Pommes Frites, Risotto

Beverages

4 hours House Brands Open Bar



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WEDDINGS

SILVER

BUFFET \$92 // FAMILY STYLE \$102

Hors d'Oeuvres

One Hors d'Oeuvres Platter
Two Hand Passed Hors d'Oeuvres

Family Style House Salad

Family Style Fresh Artisan Rolls &
Whipped Butter

Entrees (Select Three)

BEEF

Sliced Top Round of Beef Au Jus, Honey Roasted Pork Loin, Meatballs, BBQ Ribs or Pulled Pork

Carving Action Station with Chef, +\$150

POULTRY

Chicken French, Chicken Parmesan, Chicken Marsala, Chicken Cacciatore

SEAFOOD

Salmon Fillet+, Seafood Mac & Cheese+

VEGETARIAN

Eggplant Parmesan, Squash Lasagna, Risotto

Sides (Select Three)

Roasted Veggies, Honey Glazed Carrots, Greens & Beans

Baked Pasta Marinara, Mac & Cheese, Rice, Roasted or Mashed Potatoes, Garlic Parmesan Potatoes

Beverages

4 hours House Brands Open Bar



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WEDDINGS

BRONZE

BUFFET \$88 // FAMILY STYLE \$98

Hors d'Oeuvres

One Hors d'Oeuvres Platter
Two Hand Passed Hors d'Oeuvres

Family Style House Salad

Family Style Fresh Artisan Rolls &
Whipped Butter

Entrees (Select Two)

BEEF

Sliced Top Round of Beef Au Jus, Honey Roasted Pork Loin, Meatballs, BBQ Ribs or Pulled Pork

Carving Action Station with Chef, +\$150

POULTRY

Chicken French, Chicken Parmesan, Chicken Marsala, Chicken Cacciatore

SEAFOOD

Salmon Fillet+, Seafood Mac & Cheese+

VEGETARIAN

Eggplant Parmesan, Squash Lasagna, Risotto

Sides (Select Two)

Roasted Veggies, Honey Glazed Carrots, Greens & Beans

Baked Pasta Marinara, Mac & Cheese, Rice, Roasted or Mashed Potatoes, Garlic Parmesan Potatoes

Beverages

4 hours House Brands Open Bar



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WEDDINGS

STATIONS

\$100

Hors d'Oeuvres

Two Hors d'Oeuvres Platters
Two Stationary Hors d'Oeuvres
Three Hand Passed Hors d'Oeuvres

Family Style House Salad

Family Style Fresh Artisan Rolls &
Whipped Butter

Stations (Select Three)

CARVING served with fresh rolls

Beef Tenderloin, Sliced Top Round of Beef Au Jus, Prime Rib+, Ham, Rack of Lamb

PIZZA

choice of three; Margarita, Wild Mushroom with Truffle, Cheese & Pepperoni, Chicken Pesto,
Sweet Sting (pepperoni, banana peppers, honey)

SLIDER

choice of two slider types w/ toppings & fresh baked rolls

PASTA

choice of two pastas and two sauces

MAC & CHEESE

choice of 2 toppings: Bacon, Pork Belly+, Buffalo Chicken, Lobster+, Pulled Pork, comes with Scallion, Panko

POTATO

choice of two potato types: Baked, Mashed, Fries, Home Fries with toppings

FRENCH FRY

House Fries, Waffle Fries, Sweet Potato Fries, Honey Mustard, Ketchup, Chipotle Aioli, BBQ

VEGETABLE

Asparagus, Brussels Sprouts & Butternut Squash

Beverages

4 hours House Brands Open Bar



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WEDDINGS

LATE NIGHT & AFTERTIZERS

TRASH PLATE BUFFET

\$12 per guest

our version of a Rochester Classic:

Cheeseburgers, Home Fries, Macaroni Salad, Meat Hot Sauce, Rolls with Butter

TACO BAR

\$12 per guest

Tortillas, Chicken, Beef, Cheese, Greens & Sauces

PIZZA

\$85 per sheet

Four Cheese, Veggie, Margherita, Buffalo Chicken, Pepperoni

S'MORES STATION

\$9 per guest

Marshmallows for toasting, Chocolate, Graham crackers

ICE CREAM SUNDAE BAR

\$9 per guest

Vanilla & Chocolate Ice Cream, Hot Fudge, Caramel Sauce & Toppings

MILK & COOKIES

\$8 per guest

Assorted freshly baked cookies



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WEDDINGS

INCLUDED IN ALL PACKAGES

EXCLUSIVE USE OF VENUE & GROUNDS, early access available

TABLES & CHAIRS

TABLE LINENS & LINEN NAPKINS

CHINA, TABLE SETTINGS & GLASSWARE

DEDICATED DAY OF COORDINATOR

SET UP & BREAKDOWN STAFF

NON-ALCOHOLIC DRINKS & WATER

COMPLIMENTARY CHAMPAGNE OR WINE TOAST

COFFEE & TEA STATION

CAKE CUTTING

HOUSE BRANDS BAR

(STANDARD PACKAGE)

Vodka, Gin, Rum, Whiskey, Scotch

Beers include Four Draft Selections

Wines include Red + White House Brands



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CEREMONIES

\$950

AMENITIES INCLUDED;

Set up and breakdown of chairs and necessary tables

Use of gazebo and grounds

BEVERAGE STATION

Citrus Infused water station set up by ceremony site

TIMELINE

Scheduled with our Event Coordinator

REHEARSALS

Rehearsal may be scheduled based on availability

BAR UPGRADES

PREMIUM BRANDS +\$11 per guest

ALB distilling vodka, jack daniels, jim beam, tullamore dew, Captain Morgan, Bacardi, Coconut Rum, Black Button Bourbon Irish Cream, Beers include Draft Beers + Bottled, Wines includes Red & White House Brands

TOP SHELF +\$13 per guest

ALB distilling vodka, tito's vodka, jack daniels, jim beam, tullamore dew, Captain Morgan, Bacardi, Coconut Rum, Black Button Bourbon Irish Cream, ketel one, bombay sapphire, maker's mark, crown royal, iron smoke whiskey, Beers include Draft Beers + Bottled, Wines includes Red & White House Brands

Wine Pour \$6 per guest

Extra Bar Hours: \$15 per guest, per hour





SIGNATURE COCKTAILS

priced per glass, 30 glass minimum

Wedding Mule, \$13, with copper mug \$18

vodka or bourbon, ginger beer, lime juice

The White Wedding, \$13

vodka, St. Germain, white cranberry juice, lime juice

Cucumber, Spice & Everything Nice, \$13

Tequila, margarita mix, cucumber, jalapeno

Peach Whisky Refresher, \$13

Whiskey, peach juice, honey

Blushing Bubbles, \$13

Sparkling wine, pomegranate juice

SEASONAL SANGRIA

SPRING

white wine, triple-sec, strawberries, club soda, limes, lemons

SUMMER

rosé wine, brandy, raspberry liqueur, raspberries, strawberries

FALL

white wine, apple cider, brandy, club soda, apples and pears

WINTER

red wine, brandy, club soda, orange juice, apples and oranges

sangria priced per glass, \$10 per glass, 30 glass minimum

