

ITALIAN AMERICAN COMMUNITY CENTER

Welcome



150 Frank DiMino Way, Rochester, New York 14624



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Our Mission

As a nonprofit organization, the IACC is to sustain the social vitality and cultural vibrancy of the Italian American heritage by strengthening family life, uplifting human services, binding together the diverse historical traditions of Italians, and honoring the legacy of the Italian immigration to the United States.

—• EST. 1997 •—

What We Offer



Personalization

...where no two weddings are the same!



Indoor/Outdoor Atmosphere

Allowing you to bring nature into your celebration!



Convenient Location

Located 1.2 miles away from NYS 531



Onsite Parking

Safe. Convenient. Free.



350 Guest Capacity

Space for all your loved ones!



Customizable Menu

Choose from a variety of options!



Accommodate Dietary Restrictions

Guests with allergies or intolerances will receive an individualized meal.



Handicap Accessible

We provide our guests with a ramped entrance, an elevator, and wheelchair-accessible bathrooms.



In-House Décor

Through our packages, we can take care of all your décor needs.



Meet Our Team



Erin Noll

General Manager

✉ Erin@IACCrochester.org

Erin is the General Manager at the Italian American Community Center. She is a highly experienced and dedicated professional, who has been with the organization for over five years. She began her journey as our Event Coordinator and possesses a deep understanding of the intricacies involved in the operations, from organizing and executing successful events to cultivating relationships with community members and local organizations. Erin has demonstrated exceptional professionalism, dedication, and a genuine passion for serving others and making each event memorable. Her commitment to excellence has resulted in the continued growth and success of the Italian American Community Center, making it the perfect choice for weddings, holidays, corporate events, social activities, and community engagement. Erin lives in Chili, where she raises her three very-active children, and volunteers in the community.

Madison Hoadley

Event Coordinator

✉ Madison@IACCrochester.org

Madison is the Events Coordinator at the Italian American Community Center. She is a highly skilled professional, with over seven years of experience in event planning and coordination. Her expertise and attention to detail, make her the ideal point of contact to understand your specific requirements, preferences, and objectives. Madison's meticulous planning and organizational skills guarantee that every detail is taken care of, allowing you to focus on enjoying your event. Her strong communication skills ensure that your needs and preferences are clearly conveyed and that any questions or concerns are promptly addressed. Madison's commitment to excellence, coupled with her passion for creating memorable experiences, will make your event at the Italian American Community Center truly unforgettable. Madison lives locally, enjoys traveling, and working part-time as an EMT, serving the Monroe County area.



Cassandra Pettrone

Office Secretary

✉ Office@IACCrochester.org

Cassandra is the Office Secretary at the Italian American Community Center. She is a skilled professional, responsible for managing memberships and assisting with administrative tasks within the IACC. Cassandra's organizational skills and commitment to exceptional customer service contribute to the efficient functioning of the IACC, helping to cultivate a positive experience for members and visitors. Cassandra lives locally, enjoys concerts and nannying for two children.

WHAT TO EXPECT

Timeline

LOCK-IN YOUR DATE

In order to lock-in your date, the venue fee of \$2500 must be paid in full. This deposit is non-refundable. Our event contract needs to be reviewed and signed.

DUE: Venue Fee in Full \$3,500 (nonrefundable)

3 MONTH BEFORE WEDDING

- Finalize Menu

DUE: 50% of Payment (nonrefundable)

3 WEEKS BEFORE WEDDING

- Submit Final Guest Count
- Confirm Linen Colors
- Discuss Seating Chart & Layout
- Confirm All Vendors

DUE: 100% of Payment (nonrefundable)

1 WEEK BEFORE WEDDING

- Confirm Wedding Day Schedule
- Determine Set-Up & Delivery Times
- Drop Off Decorations
- Finalize the Layout





Our Wedding Packages

ALL WEDDING PACKAGES INCLUDE:

Menu	Day-of-Coordinator	China & Glassware
Champagne Toast	5-Hour Staffed Reception	Floor Length Linen
Unlimited Soda	4-Hour Open House Bar	Dance Floor
Coffee Station	Access to Outside Patio (Seasonal)	Set Up & Breakdown
Cake Cutting Service		Free Parking

VENUE FEE: \$3,500

Plus

(Optional)

ONSITE CEREMONY FEE: \$895.00

Includes: 1 Additional hour & access to bridal suite

Starting at : \$90/ per Plate



The Buffet Menu

Starters

Includes: Rolls & Butter, Tossed Salad, and Two Dressings

Grilled Vegetables w/
Balsamic Drizzle
(Upcharge)

(Choose 1)
Crudite Fresh Fruit Platter

Cheese & Crackers
Display

Pasta

(Choose 1)

Baked Ziti
Rigatoni Bolognese

Pesto Cream Cheese Tortellini
Macaroni & Cheese

Bowties & Primavera
Penne Vodka

Chicken

(Choose 1)

Chicken French
Chicken Marsala
Chicken Parm

Chicken Milanese w/ Lemon & Herbs
Chicken Breast Stuffed w/ Prosciutto &
Provolone with light cream sauce

Chicken Cacciatore
Chicken & Fine Herbs

Meat

(Choose 1)

Garlic & Herb Pulled Pork
Sausage Peppers and Onions
Eggplant Parm

Roast Eye Round Beef w/ Red Wine Demi Glaze
Roasted Pork Loin w/ Apple Brandy Sauce
Braised Beef Tips w/ Mushrooms & Burgundy Wine
(Upcharge)

Veal Saltimbocca (Upcharge)
Prime Rib (Upcharge)
Tenderloin (Upcharge)

Sides

(Choose 2)

Fresh Fruit Salad
Potato Gratin
Butter Broccoli
Greens & Beans

Roasted Garlic Mash
Sweet Potato Mash
Roasted Root Vegetables
Roasted Rosemary Potatoes

Tomato Salad
Pasta Salad
Olive Salad

If you have a food allergy, please notify us. Allergen information for menu items is available. Ask an employee for details.

Starting at : \$95/ per Plate



The Stations Menu

Choose Two

Pasta Station

Cheese Tortellini
Ziti
Red Tomato Sauce
Pesto Cream Sauce
Roasted Vegetables
Fresh Cheeses
Rolls & Breadsticks

Carving Station

Whole Roasted Tenderloin
Prime Rib (Upcharge)
Honey Brined Turkey Breast
Rosemary Sage Pork Loin
Mashed Potatoes
Seasonal Vegetables
Fresh Dinner Rolls
Assorted Spreads & Sauces

Grilled Station

Chimichurri Flank Steak
Citrus-Marinaded Shrimp Skewers
12oz NY Strip Steaks
Grilled Vegetable Platter
Assorted Salad Choices
Fresh Rolls
Condiments
Appropriate Accompaniments

Potato Bar

Sweet Potato Mashed
Garlic Mashed
Yukon Gold Mashed
Chili
Cheddar
Cheese Sauce
Bacon
Broccoli
Sour Cream
Fried Onions

Taco Bar

Barbacoa Beef
Grilled Mojo Chicken Breast
Mexi Slaw
Fresh Pico de Gallo
Shredded Cheddar
Roasted Tomato Salsa
Guacamole
Sour Cream
Limes
Cilantro Rice
Fajita Black Beans
Soft & Hard Tortillas and Chips

Asian Station

Fried Rice
LoMein Noodles
Garlic Sauce
Sweet and Sour Sauce
Sesame Chicken
Fresh Vegetables
Fortune Cookies
Crunchy Fried Noodles w/
Duck Sauce

All Packages Include: Cesar Salad, Chopped Salad (Greens, Crumble Blue Cheese, Avocado, Pancetta, Glazed Nuts, Tomato, Balsamic), Olive Salad, Tomato Salad, Pesto Potato, Rolls & Butter

If you have a food allergy, please notify us. Allergen information for menu items is available. Ask an employee for details.

Starting at : \$90/ per Plate



The Tapas Menu

Choose Five

Pesto Arancini Bites with Pomodoro Sauce

Pumpkin Cheesy Croquettes w/ Spicy Sesame Aioli

Artichoke French

Tomato Caprese Bruschetta

Broccoli French

Corn Bread w/ Honey Butter

Tomato Feta Cucumber Bruschetta

Cucumber Chips with Whipped Ricotta and Marinated Tomatoes

Whipped Ricotta with Pickles Mustard Seeds

Crab Salad Sliders (Upcharge)

Devilled Eggs

Cheeseburger Sliders, with Pickled Red Onions, "Tony's Special Sauce"

Marinated Shrimp Skewers (Upcharge)

Endive Bites with Whipped Gorgonzola and Candied Pecans

Whipped Mascarpone with Figs and Prosciutto

If you have a food allergy, please notify us. Allergen information for menu items is available.
Ask an employee for details.

Starting at : \$95/ per Plate



The Plated Menu

Starters

(Choose 1)

Crudite
Fresh Fruit Platter
Cheese & Crackers Display
Grilled Vegetables w/ Balsamic Drizzle (Upcharge)

Pasta

(Choose 1)

Baked Ziti
Rigatoni Bolognese
Pesto Cream Cheese Tortellini
Macaroni & Cheese
Bowties & Primavera
Penne Vodka

Meat

(Choose 1)

Chicken French
Chicken Marsala
Chicken Parm
Chicken Cacciatore
Chicken & Fine Herbs

Chicken Milanese w/ Lemon & Herbs
Roast Eye Round Beef w/ Red Wine Demi Glaze
Roasted Pork Loin w/ Apple Brandy Sauce
Chicken Breast Stuffed w/ Prosciutto &
Provolone with light cream sauce
Braised Beef Tips w/ Mushrooms & Burgundy
Wine (Upcharge)

Garlic & Herb Pulled Pork
Sausage Peppers and Onions
Eggplant Parm
Veal Saltimbocca (Upcharge)
Prime Rib (Upcharge)
Tenderloin (Upcharge)

Sides

(Choose 1)

Fresh Fruit Salad
Potato Gratin
Butter Broccoli
Greens & Beans

Roasted Garlic Mash
Sweet Potato Mash
Roasted Root Vegetables
Roasted Rosemary Potatoes

Tomato Salad
Pasta Salad
Olive Salad

Includes: Rolls & Butter, Tossed Salad, and Two Dressings

If you have a food allergy, please notify us. Allergen information for menu items is available.
Ask an employee for details.

Starting at : \$40/ per Plate



The Breakfast Menu

Fresh Fruit Salad	Sausage
Roasted Potatoes	Bacon
Danish Pastries	Orange Juice
Scramble Eggs	Syrup
Buttermilk Pancakes	Butter

Add-on Options

Continental Breakfast

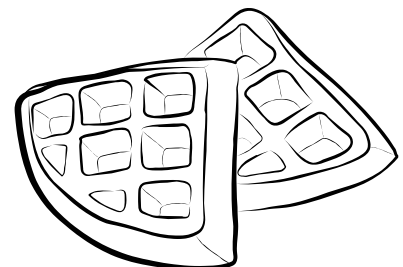
Fresh Danish
Bagels
Muffins
Granola Bars
Fresh Fruit Salad
Assorted yogurt
Fresh Juices
Coffee.

Waffle Station

Handmade Waffles
Fresh Strawberries
& Blueberries
Whipped Cream
Maple Syrup
Whipped Butter
Chocolate Syrup

Omelet Station

"Made To Order"
Fresh Eggs
All Fixings Included



If you have a food allergy, please notify us. Allergen information for menu items is available. Ask an employee for details.

Starting at: \$42.95/ per Plate



The Brunch Menu

Rolls & Butter

Tossed Salad

Fruit Salad

Chicken French

Sliced Honey Ham

Pasta Primavera

Roasted Potatoes

Chocolate Chip

French Toast Casserole

If you have a food allergy, please notify us. Allergen information for menu items is available.
Ask an employee for details.



Hors D'oeuvres

(in addition to package)

Cheese & Cracker Display

Crudité

Fresh Fruit Platter

Artichoke French

Chicken French Bites

Deviled Eggs

Cheeseburger Sliders, with Pickled Red Onions,
Dressed with "Tony's Special Sauce" (upcharge)

Marinated Shrimp Skewers (upcharge)

Grilled Vegetables with Balsamic Drizzle (upcharge)



Late Night Snacks

(in addition to package)

PIZZA & WINGS

Cheese & Pepperoni Pizza, Boneless Wings
Celery, Carrots, Blue Cheese & Ranch

\$ 23 | per guest

TACO BAR

Soft & Hard Shells, Beef & Chicken,
Lettuce, Cheese, & Variety of Topping

\$ 18 | per guest

GARBAGE PLATE BAR

Burgers or Hots, Meat Sauce, Mac
Salad, Homefries & Condiments

\$ 20 | per guest

MAC & CHEESE BAR

Macaroni Pasta, Creamy Cheese Sauce,
& An Assortment of Toppings

\$ 18 | per guest

ASIAN NOODLE BAR

Ramen Noodles, Sesame Chicken or
Beef, and Seasoned Vegetables

\$ 18 | per guest

CHIP BAR

Two Styles of Chips with Variety
of Three Dipping Sauce Options

\$ 10 | per guest

SOFT PRETZEL BAR

Plain, Salted, or Cinnamon w/
a variety of dipping sauces

\$ 16 | per guest

FRY BAR

Two Styles of Fries, A Variety
of Toppings to Load On Fries

\$ 16 | per guest

MILK & CEREAL BAR

Variety of Four Classic Cereals w/ Milk

\$ 10 | per guest

If you have a food allergy, please notify us. Allergen information for menu items is available.
Ask an employee for details.

Desserts

(in addition to package)



Cake

Vanilla	Cookie Cake
Chocolate	Cupcake
Red Velvet	Cheese Cake

Pastries

Biscotti
Chocolate Chip Cookies
Fruit Puff Pastry
Tiramisu



Tarts

Smores
Fresh Fruit
Key Line Pie

If you have a food allergy, please notify us. Allergen information for menu items is available.
Ask an employee for details.

Bar Packages

All packages include 4-hour open house bar, unlimited soda, and coffee.



House Bar - included in package

Wine

Barefoot Brand Wines
Cabernet Sauvignon
Pinot Noir
Chardonnay
Merlot
White Zinfandel
Moscato

Beer

Genesee
Genesee Light
Coors Light
Labatt Blue
Labatt Blue Light

Liquor

Rum Tequila
Vodka Whiskey
Gin Amaretto
Peach Schnapps

Premium Brands Bar - additional \$5 per guest (Includes House Bar Options)

Wine

Shades of Blue Riesling
William Hill Chardonnay | Merlot
Louis M Martini Cabernet Sauvignon
Riunite Lambrusco
Apothic Red Wine Maker's Blend
Gio Barba Montepulciano

Beer

Bud Light
Heineken
Michelob Ultra
Peroni Nastro Azzurro
Corona Extra
White Claw Hard Seltzer
High Noon

Liquor

Bacardi Seagram's VO
Malibu Three Olives
Captain Morgan Blue Coat
Jack Daniel's Three Chord
Southern Comfort Slaughter House
Hornitos Whip Saw
Tito's Chambord
Kahlua DeWars

Top Shelf Bar - additional \$10 per guest (Includes House & Premium Brands Bar Options)

Liquor

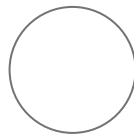
Grey Goose Four Roses
Iron Smoke Bulleit 95 Rye
Jameson Chivas Regal
Patron Johnnie Walker Black
Hennessy Maker's Mark
Skrewball Grand Marnier
Crown Royal Tommy Rotter Gin



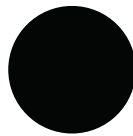
Linens

All wedding packages include floor length linens.

Available Tablecloth Colors



White



Black



Maize

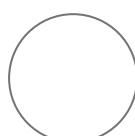
Available Napkin Colors



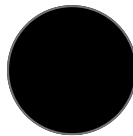
Sandlewood



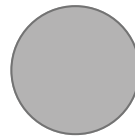
Maize



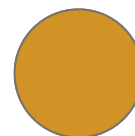
White



Black



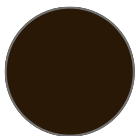
Dusty Gray



Gold



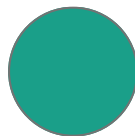
Lemon Yellow



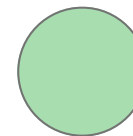
Chocolate



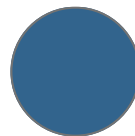
Forest Green



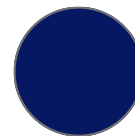
Teal



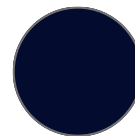
Seafoam



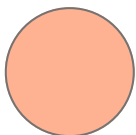
Medium Blue



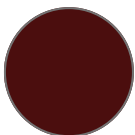
Cadet Blue



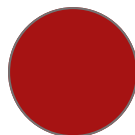
Navy



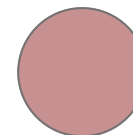
Peach



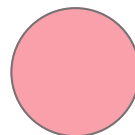
Burgundy



Red



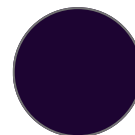
Dusty Rose



Pink



Lavender



Purple

Table Settings





Décor Options

Welcome Table Layout

Memory Table Display

Chair Covers

Chair Bows & Sashes

Table Runners

Personalized Centerpieces

Head Table Arrangement

Sweet Heart Table


Cocktail Hour Décor



Meet Ashley

Event Décor Specialist

We will schedule an appointment with Ashley to discuss your vision for your event. Through a mock set-up, she will provide you assurance that your day will be perfect!



Décor Packages
Begin at \$1,800



Client Testimonials



"My brother had his wedding reception here. Amazing venue, good food, very clean, staff was friendly and professional. Had a lot of fun at the wedding."



"Erin Noll is very optimistic, organized, detailed, helpful, & rest assuring on answering any questions that we needed along the way & ensuring that we're provided with a remarkable experience! We are very pleased & would recommend working with Erin & the IACC to anyone that needs a rehearsal dinner! 10/10!"



"I went there for the wedding of a family member. Very CLEAN establishment & an excellent job done by staff across the board. Everything was set up & executed skillfully/beautifully. The décor was amazing which made this beautiful place look even more amazingly beautiful. Great location to look into if you are looking for a reception or party venue in Rochester."



Frequently Asked Questions

Do I have to be a Member to have an event?

No. You do not need to be a member of the IACC, in fact you do not need to be Italian, to host an event. Our venue is open to the public. Anyone can be host an event at the Italian American Community Center.

What forms of payment are accepted?

Payments are accepted in the form of **Credit Card, Cash, Check or Money Order.** In the event a personal check is accepted, a return check fee of \$50.00 will be charged for a returned check.

Can we bring our own alcohol?

No. Homemade food and alcoholic beverages may not be brought into or taken out of the Center.

Can I bring my own decorations?

Yes. You are more than welcome to decorate the venue with your own decorations. (Please note that we do not allow confetti, sparkles, glitter, or small feathers in the center, as it can cause damage to our cleaning equipment.)

Is there a guest minimum specifically for weddings?

Yes. There is a 100 **guest/person minimum.** We have a 100 person minimum to book the entire venue for the day. (This means that no other events will be going on during your wedding.)



Discount On Your Next Event

Book with the IACC and receive a discount on your venue fee for a wedding-related event!

Engagement Party

Bridal Shower

Bachelorette Party

Rehearsal Dinner

Day-After Brunch

Get Connected



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banquet@iaccrochester.org

[@italianamericancommunitycenter](https://www.facebook.com/italianamericancommunitycenter)