

Dear Valued Guest,

Thank you for considering The Rochester Club Ballroom for your upcoming special event. In scheduling your special event with us you will dine in Rochesters' most elegant room with the freshest and finest cuisine available. Our staff of professional servers has a personal touch that creates a most memorable fine dining experience.

Enclosed in this brochure is a variety of delicious menus to select from. This is only a sampling of what we can provide for you. Special & international menus may be created to better suit your needs or budget. Package pricing is created according to your individual selections. Open bar is not required.

We offer a variety of services to enhance your special day. Fresh Flowers and Candles are provided complimentary for each table. A variety of linen napkin colors are available at no charge. Specialty linens and chair covers may be ordered at an additional charge. Valet parking service can be scheduled with advance notice for a fee. Complimentary parking is available nights and weekends.

We can give you suggestions for any services you may need such as Florists, Photographers, Entertainers, Limousine service and much more. We will consult you and help you through every step of your planning process.

We specialize in Wedding Receptions, Corporate Events, Rehearsal Dinners, Bar/Bat Mitzvahs, Showers, School & College Events, Theme and International Parties as well as all forms of business and social gatherings. We are available to book for breakfast, lunch, brunch, dinner and hors d'oeuvres/grazing parties for 10-200+ people. Off premise full service catering is available at anytime for any size party.

The Rochester Club Ballroom was built in 1896. Its atmosphere is elegant and Victorian. It still houses its original Waterford crystal chandeliers as well as its beautiful architecture and large vaulted ceiling.

We offer a complete fresh kitchen where absolutely everything is made here from scratch.

If you have any questions, or if I may be of further assistance, please do not hesitate to contact me. I will be looking forward to hearing from you and making your special day everything you want it to be.

Sincerely,

Charyleah M. Cordone
Owner/President
(585) 232-7670
rcballroom@frontiernet.net

The Rochester Club Ballroom
120 East Ave., Suite 201
Rochester, NY 14604
www.RochesterClub-Ballroom.com

Served Dinner Selection

Homemade Soup Selections- Choice of One

Cream Soups

Pureed Potato & Garlic
Broccoli & Artichoke
Wild Mushroom
Butternut Squash
Seasonal Pumpkin w/ nutmeg
Carrot & Ginger
Sweet Potato & Jalapeno
Black Bean
Potato & Bacon
Potato & Leek
Seafood Chowder

Additional Soups

Garden Vegetable Minestrone
Split Pea w/ Ham
Pasta & Escarole
Lentil & Ham
Chilled Soups
Seasonal Fruit- Variety of Flavors
Vichyssoise
Gazpacho
Bisques
Red Bell Pepper
Tomato

If Substituted for Soup an Additional Charge of:

Fresh Asparagus in Phyllo w/ Gorgonzola Cream Sauce \$4.50PP
Amuse Bouche- Priced According to Selections
Tapas Sampler- Priced According to Selection
Artichokes French on Linguine \$3.50
Jumbo Shrimp Cocktail (4) \$9.95 Crab Cake Remoulade \$3.75
Shrimp Ala Plancha (6) \$3.50 Salmon Carpaccio \$6.95

Fresh Garden Salads- Choice of One

Caesar Salad

Or

Rochester Clubs Mixed Garden Greens w/ Balsamic Vinaigrette

Feta Cheese or Bleu Cheese Add .50PP

Toasted Pine nuts, Walnuts or Pecans Add \$1.25PP

If Substituted for Garden Salad included w/ Dinner

Mesculine Greens tossed with fresh oranges, orange & lemon citrus, olive oil,
Fresh basil, red onion & bell peppers Add \$1.00 PP
Frisee or Baby Romaine-Market price
W/ Choice of fruits, nuts, cheeses & dressing
(Blood orange vinaigrette, mango honey dressing or passion fruit vinaigrette)

All Salads are served with Freshly Baked Bread & Scallion Biscuits

Add Intermezzo

Homemade Sorbet

(Variety of Flavors to Select From-Please see Dessert selections for flavors)
\$2.50PP

To Add An Additional Pasta Course

Penne Pasta or Farfalle \$3.00PP

Cheese Tortellini or Homemade Cannelloni \$3.50PP

Sauces- Choice of One:

Vodka, Bolognese, Pesto, Marinara, Cajun Garlic Cream, Alfredo,
Red Sauce or Primavera Natural, Red or Cream

Entrees

Chicken

Chicken Roulade Beurre Blanc w/ Pesto, Pureed Red Bell Pepper, Artichoke Mousse, 3 Cheese Mousse
or Spinach & Goat Cheese Mousse

Chicken w/ Three Cheese Mousse & Chilled Fresh Mild Tomato Salsa

Chicken in Puff Pastry w/ Spinach & Goat Cheese

Chicken French

Chicken Marsala

Chicken & Artichoke in Phyllo

Chicken Au Poivre

\$27.50PP

Chicken Flamenquin- Market Price

Stuffed Airline Chicken- Market Price

Beef

8oz Tenderloin of Beef Bordelaise \$33.95PP

NY Strip Steak Au Poivre

NY Strip Steak w/ Sautéed Wild Mushrooms

10oz \$30.95PP 12oz \$32.95PP

** Certified Black Angus & Kobe Beefs available at market price

Veal

Veal French \$33.95

Veal Osso Buco \$29.95

Lamb

Rack of Lamb w/ Rosemary Glaze & Fruit Chutney \$34.95

Vegetarian

Vegetable Pithivier w/ Vegetable or Mushroom Duxelle

Fresh Vegetable Wellington

Vegetable Parmesan

Cous Cous w/ Vegetables & Tofu

Gateau of Crepe

Stuffed Portobello Caps

Homemade Cannelloni

\$26.95

Seafood

Salmon w/ Mango Papaya Beurre Blanc
Filet of Sole Roulade w/ Blue Crab Dressing
Tilapia w/ White Wine, Lemon & Dill
Cobia w/ Sweet Tropical Fruit & Coconut
Blackened Scallops w/ Fresh Citrus Fruits & Shrimp Ala Plancha
Mahi w/ Spicy Tropical Fruit Salsa
Twin Blue Crab Cakes Remoulade
Salmon w/ Seafood Mousse in Phyllo
Tilapia Casino Style
\$30.95
Mallorcan Braised Grouper- Market Price
Blackened Chilean Sea Bass w/ Tomato Salsa –Market Price
Swordfish w/ Balsamic Reduction or Tarragon Cream Sauce –Market Price
Barramundi Oscar or Lemon Butter Barramundi- Market Price & upon availability
6oz or 8oz Lobster Tail –Market Price

Surf N Turf & Combination Entrees

Select from 6oz or 8oz Tenderloin & Lobster Tail-Market Price
Combination Entrees with selection of two meats or fish-Priced according to selections

All entrees are served with choice of oven-roasted potato; herbed or saffron rice mold and fresh vegetable medley.
Fresh vegetable terrine adds \$1.50PP. Fresh baby carrots w/ stems add \$1.50PP.
Regular & Decaf coffees, regular, decaf & herbal teas included

Homemade Desserts

Lemon or Orange Soufflé in the Fresh Fruit Shell
Crème Brulee –To Add Fresh Berries .50PP
Espresso Chocolate Mousse
Black Hound
Chocolate Dipped Fruits w/ almond biscotti
Nut Torte
Carmel Crowned Steamed Baked Apple
Homemade Cheese Cake (Plain, Key Lime, Prickly Pear, Green Apple)
Homemade Sorbets (Champagne, Twin Red Berry, Blackberry, Cherry, Green Apple, Passion Fruit, Key Lime, Mango, Pink Guava, Prickly Pear, White Peach)
Chocolate Peanut Butter Trifle
English Trifle
Create your own Trifle
Lemon Curd Tart
Homemade Ice Cream
Assorted Mini Sweets
**Variety of sauces to choose from for dessert selections

Additional Desserts

Napoleons- variety of flavors to choose from-Add \$2.00PP
Crème Carmel Add \$2.00PP
Panna Cotta Add \$2.00 PP
Pumpkin Pie Flan Add \$2.00PP

** Dessert Displays are discounted when a full served or buffet dinner is scheduled

** Homemade Ice Cream & Sorbet Station Available

** Chocolate Fountain available

All Entrees include one choice of homemade soup, fresh garden salad and dessert.
Weddings do not receive the dessert. The wedding cake is cut and served in place of the dessert.

You may select up to four entrees.

Amounts of each would be due in advance.

For multiple entrees one set price Per person will be quoted.

Wedding cakes available- Priced according to design and flavor.

Dinner Buffet

First Two Courses Served

Homemade Soup Selection

Fresh Garden Salad Selection
w/ Freshly Baked Bread & Scallion Biscuits

Buffet Style

Cold Selections; Choice of Two

Pasta Salad w/ Fresh Vegetables	Tabouleh Salad
Pasta Salad w/ Mixed Seafood	Cous Cous Salad
Chic Pea Salad w Fresh Cilantro	Mixed Antipasto
Fresh Vegetable Crudités w/ Dip	Chopped Caprese

Tenderloin of Beef (5oz PP) w/ Bordelaise & Horseradish
Chicken Selection
Fresh Vegetable Wellington or Penne Pasta w/ Choice of One Sauce
Oven Roasted Potato or Rice Selection
Fresh Hot Vegetable Medley

Served at Table

Dessert Selection
Coffee, Tea, Decaf

\$30.95PP

Buffet Additional

** Tenderloin Amounts may be increased at an additional charge
Seafood Jambalaya or Seafood Newburg w/ Rice Selection Add \$3.00PP
Filet of Sole Roulade w/ Blue Crab Dressing, Salmon w/ Seafood Mousse in Phyllo Or
Tilapia with Spicy Tropical Fruit Salsa Add \$6.00PP
Carved Pork Tenderloin with Cherry Kirsch Sauce \$3.00PP
Whole Roasted Chilled Salmon w/ Melba & Dill Mayonnaise \$125.00 Each
Roast Leg of Lamb \$100.00 Each
Carved Ahi Tuna, Pan Seared with Black Peppercorns,
Served w/ Wasabi & Pickled Ginger- Market Price
Turducken- Market Price

For Homemade Soup, Fresh Garden Salad, Chicken, Pasta & Dessert Selections
Please refer to Served Dinners.

Passed Hors d'oeuvres

Cold Selections

Tomato & Basil Brushetta .75ea.	Shrimp Cocktail \$1.50ea
Sun dried Tomato Mousse Canapé \$1.00ea.	Fresh Spring Rolls \$1.00ea.
Fresh Fruit Kebobs \$1.25ea.	Sushi –Market Price
Black Bean Pinwheels .75ea.	Tortilla Espanola .85ea
Canapé w/ Smoked Salmon Mousse & Fresh Dill \$ 1.50ea.	

Hot Selections

Shrimp Ala Plancha \$1.50ea.	Fried Spring Rolls \$1.00ea.
Pan Style Quiche Square .75ea.	Skinny Minnies .75ea.
Shrimp in Crispy Jackets \$2.25ea.	Clams Casino \$1.75ea.
Cajun Shrimp Fritter .85ea.	Marinated Beef on a Stick \$1.50ea.
Cajun Vegetable Fritters .75ea.	Pizza Breads .75ea.
Chicken & Artichoke Phyllo .75ea	Spanikopita Phyllo .75ea.
Beef & Sun dried Tomato Phyllo .85ea.	Stuffed Mushrooms \$1.00ea.
Cheese Toasts Marinara .85ea.	Croque Monsieur .95ea.
Coconut Shrimp \$2.25ea.	Franks N Puff \$1.25ea.
Homemade Pierogies \$1.50ea.	Mini Rueben \$1.50ea.
Artichokes N Bacon .95ea	Beef Empanadas \$1.25ea
Water Chestnuts in Bacon \$1.00ea.	Shrimp Alexander \$2.25ea.
Mini Crab Cakes Remoulade \$3.00ea.	Scallops N Bacon \$1.50ea.
Coca- A Spanish Pizza \$1.00ea.	Baby Cheese Burgers \$1.25 ea.
Mini Vegetable Wellingtons \$1.75ea.	Mini Grilled Cheese \$1.00ea.
Teriyaki Scallops \$1.50ea.	Asian Steamed Dumplings \$1.50ea.
Chicken Quesadillas \$1.25ea.	Latkes w/ Sour Cream & Caviar \$2.50ea.
Herbed Goat Cheese Stuffed Piquillo Pepper w/ Fresh Basil Oil \$2.50ea.	
Eggplant, Artichoke, Mozzarella & Red Bell Pepper Brushetta \$1.50ea.	
Warm Pear & Fontina Cheese in a Phyllo Cup \$1.50ea.	
Sesame Chicken Strips w/Honey Mustard Dressing \$1.25ea.	
Southern Fried Oysters Remoulade \$1.75ea.	

Priced Per Person

Fried Calamari \$2.00PP
Homemade Chips N Dip \$1.25PP
Homemade Tortillas w/ Fresh Tomato Salsa \$1.50PP
Tapenade w/ Toasted Baguette or Ciabatta \$3.00PP
Soft Warm Pretzels w/ Dipping Sauces & Flavored Popcorns \$3.50PP

All Hors d'oeuvres are priced according to piece. When selections are made a per person price will be quoted. We will advise on how many pieces of passed horsd'oeuvres are needed based on the rest of the menu selected.

Grazing Stations-Prices Based on Minimum 3 Stations

Carving Station

Carved Tenderloin of Beef (5oz PP) w/ Bordelaise & Horseradish
Chicken Selection
Oven Roasted Potato or Fresh Garden Salad Selection
Freshly Baked Breads & Mini Rolls
\$15.95PP

Additional

** Tenderloin Amounts may be increased at an additional charge
Carved Pork Tenderloin with Cherry Kirsch Sauce \$3.00PP
Roast Leg of Lamb \$100.00 Each
Turducken- Market Price

Pasta Station

Cheese Tortellini & Penne Pasta
Sauces- Choice of Two
Vodka, Bolognese, Pesto, Marinara, Cajun Garlic Cream, Alfredo,
Red Sauce, Primavera Natural, Red or Cream
Garlic Bread
\$6.50PP

Seafood Station

Seafood Jambalaya or Seafood Newburg w/ Rice Selection
Whole Chilled Roasted Salmon w/ Melba & Dill Mayo
Pan Seared Ahi Tuna w/ Black Peppercorns & Wasabi & Pickled Ginger
\$10.95PP

Chilled Seafood Bar

Choose any of the Following:

Chilled Shrimp Cocktail (Regular or Jumbo)	Tuna Carpaccio
King Crab Legs	Salmon Carpaccio
Oyster on the ½ shell	Scallops Seviche
Crawfish Salad	Sushi

Market Price

Tapas- Market Price According to Selections

Herbed Goat Cheese Stuffed Piquillo Peppers w/ Fresh Basil Oil
Spicy Beef, Vegetable or Chicken Empanadas
Roasted Cod in Red Bell Pepper Broth
Mallorcan Braised Grouper
Olives Seville
Tortilla Espanola
Sevillian Carrots
Chic Pea Salad w/ Fresh Cilantro
Shrimp Con Romesco
Smokey Fried Almonds

Saffron Rice
Cumin Mushrooms
Potato & Kale Cakes
Moorish Vegetable Kebobs
Coca- A Spanish Pizza
Zucchini Boats
Asturian Chorizo in Hard Cider

Soup Station

Selection of Two Homemade Soups \$ 3.50PP
Selection of Three Homemade Soups \$4.50PP
Melba Toasts

Cold Station

Imported & Domestic Cheeses w/ Crackers
Fresh Vegetable Crudités w/ Homemade Dip
Sliced Fresh Fruits & Fruit Baskets
\$6.50PP

Salad Station

Select any Four:
Caesar Salad
Fresh Garden Salad
Chilled Pasta & Vegetable Salad
Pasta Salad w/ Mixed Chilled Seafood
Cous Cous (Variety of flavors)
Tomato, Cucumber & Dill Salad
Julienne Vegetables w/ chilled pesto
Tomato, Feta & Fresh Basil
Roasted Potato Salad
Chopped Caprese
Mixed Antipasto
Served w/ Cheese Breadsticks & Scallion Biscuits
\$6.50PP
(Mango & Red Bell Pepper Salad \$1.00 Extra PP)
(Beet, Orange & Jicama Salad \$1.00 Extra PP)

Bar Arrangements

Open Bar

Priced Per Person

	Call Brands	House Brands
One Hour	\$ 10.00PP	\$ 7.00PP
Two Hours	\$13.50PP	\$10.00PP
Three Hours	\$17.00PP	\$13.00PP
Four Hours	\$20.50PP	\$16.00PP
Five Hours	\$24.00PP	\$19.00PP

Open Bar may also be run on a tab.
Beer & Wine Packages available upon request.

Cash Bar

Priced per drink

Bottled House Wines & Champagnes

Carta Vieja Chardonnay \$17.95 ea. Fetzer White Zinfandel \$17.95ea.
Carta Vieja Merlot \$17.95ea. House Champagne \$20.95ea.

Punch

Fruit Punch \$30.00 per gallon
Orange sherbet & pineapple Punch \$40.00 per gallon
Alcoholic Punches available.

Upgraded Wines may be purchased and priced according to selection.

House Wine or Champagne by the glass when scheduled as a full glass toast or with the entrée \$3.50PP

Draft Beer selections on all bars- Labbatts Blue, Labbatts Blue Light,
Yuengling, Amber Boch & Michelob Ultra
Bottled Wine selections on all bars- Carta Vieja Chardonnay, Casarsa Pinot Grigio,
Fetzer White Zinfandel, Carta Vieja Merlot,
LaPlaya Cabernet Sauvignon

Open Soda & Juice Non Alcoholic Bars
1 Hour \$3.50PP 2 Hours \$5.00PP 3 Hours \$6.50PP

General Catering Information

- 1) **Attendance Guarantee:** A Guaranteed number of people attending is due on all events. Generally it is due 4-5 business days in advance depending on the day of the event. If your guaranteed number is not received by the time indicated on your contract the original estimated number becomes your guarantee. We set & prepare for 5% over your guarantee.
- 2) **Deposits:** Deposits are required for all events and are non refundable. A \$500.00 deposit is required to confirm the event with an additional \$500.00 due upon the signing of your contract unless other arrangements have been made. Deposits must be paid by cash or check only unless other arrangements have been made. Deposits are applied against your total balance. Credit cards are not accepted.
- 3) **Final Payment:** The Balance of your final payment is due 4 business days in advance unless other arrangements have been made Any additional balance will be due upon completion the night of event. Payment must be made by cash or check unless other arrangements have been made. Credit cards are not accepted.
- 4) **Billing:** Direct Billing status can be arranged for Corporations only. It might be necessary to complete an application. Direct billing must be arranged at the time the function is confirmed.
- 5) **Service Charge:** All prices are subject to a 20% service charge. Service charge is taxable. All prices are subject to NYS sales tax.
- 6) **Cancellations:** If a group finds it necessary to cancel an event all deposits are nonrefundable. Patrons are responsible for any expenses incurred by the Ballroom or for all or part of full payment depending on how much notice of cancellation is given.
- 7) **Room Rentals:** In general we do not charge any room rentals when a full meal has been scheduled. We will review any possible charges with you when the event is scheduled. Revisions in your original plans can but rarely result in an additional charge.
- 8) **Audio Visual:** You may rent audiovisual from us or provide your own.
- 9) **Bar Restrictions & Fees:** Anyone who appears 30 years of age or younger will be required to show a legal form of ID. The only forms of ID we accept are a drivers or non-drivers license w/ picture. Anyone under 21 years of age or without proper ID shall not be allowed to consume alcoholic beverages. We do not serve shots, doubles, long island iced teas or pitchers of beer nor do we serve anyone to intoxication. All beverages must be provided by the Ballroom, none shall be brought in. We reserve the right to close the bar at anytime and at our discretion should we feel intoxication is a problem. Occasionally if you have scheduled a cash bar a minimum bartenders fee may be required. Any possible charges will be discussed with you by time you confirm your event.

10) **Decorations:** Special decorations and theme parties may be arranged for a fee. Any decorations provided by the patron must be approved in advance. Nothing may be affixed to the walls.

11) **Weddings:** We schedule only one wedding a day so you may start your reception at anytime. Receptions last approximately 6 hours in duration but can be scheduled for a longer time frame. You may order your wedding cake from us or from any licensed bakery. Ceremonies may also be scheduled for no additional charge when your reception is scheduled.

12) **Parking:** It is complimentary parking next door in the East End garage on Saturdays and Sundays. It is also complimentary Monday- Friday after 5:30pm. Valet parking service can be scheduled with advanced notice for a fee. We will discuss any possible charges with you at the time service is requested.

