

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

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



TABLE OF CONTENTS:



HORS D' OEUVRES & STARTERS

STATIONARY DISPLAYS.....	6
HAND-PASSED.....	7

PLATED DINNERS

VEGETARIAN	10
POULTRY	11
SEAFOOD	12
PORK & BEEF	13
DUET PLATES.....	14
KID'S MEALS.....	14
SIDE DISHES.....	15

DINNER STATIONS & BUFFETS

BUFFET-STYLE DINNER.....	16
DINNER STATIONS.....	17

BEVERAGE OPTIONS

BAR PACKAGES.....	22
SIGNATURE COCKTAILS.....	23
BEER & WINE SERVICE.....	24

OTHER ITEMS

DESSERTS.....	19
LATE NIGHT STATIONS.....	20
ENHANCED SELECTIONS	21
DÉCOR PACKAGES & VENDOR LIST.....	26
SERVICES & GUIDELINES.....	28

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 Crudit  (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-glaze

(\$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

Crisps 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 Diary 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.



1916

IRONDEQUOIT COUNTRY CLUB

4045 EAST AVENUE

ROCHESTER, NY 14618

WWW.IRONDEQUOITCC.ORG

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