

Ravenwood



WEDDINGS

THE SPACE

3,000 sq. ft. Glass Enclosed Banquet Room with Two Sets of 25 ft. Sliding Glass Doors
2,700 sq. ft. Outdoor Stone Column Pavilion with Bistro Lighting & Chandelier,
Private Garden Area, which Includes a Lighted Water Feature
Couch and Fire Pit, Private Bar
White Padded Ceremony Chairs, Aisle Way Décor
Complete Set-up and Tear Down of your On-Site Ceremony
Maximum Capacity of 250 Guests

THE DÉCOR

Tables for Dining, Dessert, Gifts, Guests Book, Seating Arrangements
Includes Vintage Cross Back Chairs, Flatware, Glassware,
Floor-Length Table Linens in White or Black
Colored Napkin Options
Selection of Centerpieces
All Inclusive Wedding Décor Set Up and Tear Down

THE EXTRA AMENITIES

The Use of Our Bridal Suite for the Entire Day
A Ravenwood Wedding Professional to assist you in Coordinating your Wedding day
Ceremony Rehearsal (Dates will Need to be Flexible)
Bridal Party Photos on our Beautiful Golf Course
Parking for All Guests
Hand Passed Sparkling Pour for Your Toast
No Cake Cutting Fee

THE MINIMUM

May-October Saturday Weddings - Minimum of \$25,000 Inclusive of Service Fees and Taxes

NOVEMBER – APRIL WEDDINGS

Take 10% Off of Your Entire Final Invoice Before Service Fee and Tax

ROOM RENTAL

\$4,500.00



The Above Prices Do Not Include 20% Service Fee & 7.5 % Sales Tax. Gratuity is Discretionary



WEDDINGS

BEVERAGE OPTIONS

BEER: \$5.00 – \$7.00

Bottled Selection: Labatt Blue Lt, Coors Lt, Bud Lt, Michelob Ultra, Corona, Yuengling, IPA's, Seltzers

Draft Selection: Choice of 2 Draft Selections

HOUSE WINE: \$9.00

White Wine: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato

Red Wine: Cabernet Sauvignon, Pinot Noir

CALL COCKTAILS: \$8.00 – \$10.00

Tito's, Tanqueray, Bacardi, Malibu, Captain Morgan, Black Velvet, Seagram's Seven, Southern Comfort, Jim Beam, Johnnie Walker Red Scotch, Kahlua, Fireball & Espolon Tequila

PREMIUM COCKTAILS: \$9.00 – \$12.00

Kettle One, Bombay Sapphire, Jack Daniels, Bulleit Bourbon, Maker's Mark, Johnnie Walker Black Scotch, Jameson, Baileys, & Patron Tequila

COMPLIMENTARY Hand Passed Sparkling Pour for Toast

COMPLIMENTARY Signature Drinks with Selected Bar Package

ADD TABLE WINE: Starting at \$20.00/Bottle

OPEN BAR PACKAGES

	1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS	6 HOURS
SODA BAR	\$ 8.00	\$10.00	\$12.00	\$14.00	\$16.00	\$18.00
BEER & WINE BAR	\$16.00	\$22.00	\$26.00	\$30.00	\$34.00	\$38.00
CALL BAR	\$20.00	\$26.00	\$30.00	\$34.00	\$38.00	\$42.00
PREMIUM BAR	\$22.00	\$30.00	\$34.00	\$38.00	\$42.00	\$46.00

Open Bar, Consumption & Cash Bar available

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PREFERRED VENDORS

WEDDINGS

BRIDAL MAKE UP & HAIR

Special Occasion Hair & Design -
specialoccasionhairdesign.com
Blush Beauty Bar - blushbeautyroc.com
Michelle's - michellessalonandspafiveseasons.com
Dolled by Domii - dolledbydomii@gmail.com
Bridal BIZ Beauty - bridalbizbeauty.com

HOTELS

Hampton Inn - hamptoninn.hilton.com/victor
Homewood Inn - homewoodinn.hilton.com/victor
Holiday Inn Express - hiexpress.com
Best Western - victor.hotelreservation.com
Woodcliff Hotel & Spa - woodcliffhotelspa.com
Hilton Garden Inn - hiltongardeninn3.hilton.com

TRANSPORTATION

First Student Charter Bus Rental
firstcharterbus.com/your-event/parties-
weddings/
Prestige - prestigelimony.com
S&S Limo - sslimousine.com

FLORIST

Hopper Hills Florist - hopperhills.com
Sungrove Blossoms - sungroveblossoms.com
Kittleberger Florist - kittlebergerflorist.com
Floral & Silks - floralandsilks.net
Bloomers - bloomersfloral.com
Rockcastle Florist - rockcastleflorist.com

OFFICIANTS

Rev. Jennifer Castello 585.739.0037
Rev. Cathleen Braun 585.406.1557
Rev. Abby Drew 585.394.5954
Rev. Kris Miller 585.802.0963

BANDS

Mere Mortals - info@gomeremortals.com
Pop Style - www.popstyleband.com
Brass Taxi - brasstaxi.com

DJ's

Whirl n' Disc DJs - 585DJ.com
Vangaurd Events Group - Vanguardeventsgroup.com
Marquee Events - marqueedj.com
Encore Events - rochesterdj.com
Turner Music Productions - tmpdj.com
Break Through Entertainment - breakthroughdj.com
Sound Express - soundexpressdjservice.com

PHOTOGRAPHERS & VIDEOGRAPHERS

TPI Photography - tpiphotography.com
Meghan Lynn Photography - meghanlynnphot.com
Cyrus Creative - Cyrus-creative.com
Ultimate Images - uipphoto.com
Jacalyn Meyvis - hello@jacalynmeyvis.com
Ross Weddings - rossweddings.com
Red Stone - redstone-studios.com
Kniley Photography - kniley.com
Cassi V Photography - cassivphotography.com
Wonder in Adagio - wonderinadiagio.com
Mike Yare Photo - mikeyarephoto.com
Demme Photography - Demmephoto.com

BAKERIES

Gourmet Goodies - gourmetgoodiesrochester.com
Dolce Cupcakery - dolcecupcakery.com
Premier Pastry - premier-pastry.com
Savoia Pastry Shoppe - savoia pastry.com
Scratch Bakeshop - scrachbakeshoproc.com
Holy Cannoli Sweet Shoppe - holycannoli.com
Ellie's Gluten Free Bakery - 585.223.6411
Carmel - carmelbakeryandabr.com
The Cake Place - thecakeplaceavon.com

Wedding

HAND PASSED

HORS D'OEUVRES

MENU

VEGETARIAN

Arancini
Spinach & Feta Stuffed Mushroom Caps
Vegetable Spring Rolls
Artichoke French
Spanakopita
Caprese Skewers

CHICKEN

Buffalo Chicken Wontons
Shredded Chicken Taco Bites
Smoked Chicken Salad on Grilled Pita
Marinated Chicken Satay

BEEF

Honey Garlic Szechuan Beef Skewers
Beef Wellington
Cajun Steak Potato Bites
Beef Crostini with Creamy Horseradish
Beef Kabobs

PORK

Sausage Stuffed Mushroom Caps
Italian Sausage Rolls
Antipasto Skewers
Prosciutto Wrapped Asparagus
Bacon Wrapped Dates

SEAFOOD

Crab Rangoon
Greek Shrimp Canapés
Shrimp Cocktail
Smoked Salmon Canapés
Beer Battered Shrimp
Coconut Shrimp
Crab Cakes
Scallops Wrapped in Bacon

TABLE DISPLAYED

HORS D'OEUVRES

SEASONAL FRESH FRUIT DISPLAY

CRAB DIP WITH CROSTINI

SPINACH ARTICHOKE DIP

Creamy House made Dip Served with Tortillas

VEGETABLE CRUDITÉ

Fresh Vegetables Served with Ranch or Hummus

CHARCUTERIE BOARD

Assorted Meats, Cheeses & Vegetables with Crostini

ARTISAN CHEESE BOARD

Imported and Domestic Cheeses Served with Artisan Crackers

BRUSCHETTA DISPLAY

Traditional Bruschetta, Artichoke Bruschetta, served with Crostini

PHYLLO BAKE BRIE WITH CANDIED NUTS

Served Warm with Berries and Candied Nuts

Ravenwood

Wedding SALAD & BREAD MENU

HOUSE SALAD

Mixed Greens, Cucumbers, Cherry Tomatoes, Red Onion, Chick Peas, Croutons
Dressing Options – Ranch, Italian, Balsamic Vinaigrette, Roasted Red Tomato Vinaigrette,
Honey Mustard, Blue Cheese, Poppy Seed

CAESAR SALAD

Fresh Romaine, Shaved Parmesan, Croutons, Caesar Dressing

SPINACH SALAD

Fresh Spinach, Red Onion, Strawberries, and Feta Cheese with in Poppy seed Dressing

ASIAGO CRUSTED LOAVES • GARLIC BREADSTICKS • SOFT DINNER ROLLS • FRENCH BAGUETTE

VEGETABLE ACCOMPANIMENTS

BROCCOLI, CAULIFLOWER, CARROT BLEND
ROASTED ASPARAGUS
ROASTED BRUSSELS SPROUTS
SEASONAL VEGETABLE MEDLEY
GREEN BEAN ALMANDINE
BROWN SUGAR GLAZED CARROTS
BROCCOLINI

STARCH ACCOMPANIMENTS

WILD RICE BLEND
MASHED YUKON GOLD POTATOES
GARLIC MASHED POTATOES
THREE CHEESE RISOTTO

ROASTED HERB POTATO WEDGES
BROWN RICE & QUINOA
FRIED RICE

Ravenwood

Wedding

VEGETARIAN

MENU

ZUCCHINI SPAGHETTI

With Diced Roasted Tomatoes, Fresh Basil, Kalamata Olives & Garlic EVOO Parmesan

VEGETABLE WELLINGTON (SERVED DINNERS ONLY)

Medley of Julienne Vegetables Baked in Phyllo Dough with Roasted Red Pepper Sauce

EGGPLANT PARMESAN

Crispy Fried Eggplant Cutlets Topped with Marinara & Mozzarella

VEGETABLE GRATIN

Yellow Squash, Eggplant, Vine Tomatoes with Caramelized Onion, Bell Pepper with Garlic Herbs de Provence EVOO & Shaved Italian Blend Cheese

EGGPLANT ROLLATINI

Sliced Rolled Eggplant Filled with Spinach, Ricotta, Chiffonade Basil, Parmesan, Mozzarella and Marinara Sauce

PASTAS

CHEESE LASAGNA

Layered with Marinara, Ricotta, Mozzarella, & Parmesan (Meat Option Available)

ORECCHIETTE

Italian Sausage, Broccoli, Roasted Red Peppers, Roma Tomatoes with Cajun Alfredo Sauce

FARFALLE AL LIMÓN

Farfalle Pasta with Spinach, Sun Dried Tomatoes, Artichokes & Lemon-Sherry Sauce

PASTA PRIMAVERA

Sautéed Vegetables, Penne Pasta Tossed in Garlic Herb Cream Sauce

SPINACH FARFALLE

Roasted Portobello Mushrooms, Red Onion, Shrimp with Vodka Sauce

GNOCCHI

Slow Roasted Tomatoes, Summer Squash with Creamy Pesto Sauce

CREATE YOUR OWN PASTA BAR (BUFFETS ONLY)

Pasta Options: Penne, Farfalle (Bowtie), Cavatappi, Gnocchi, Cheese Tortellini, Orecchiette, Mini Ravioli

Sauce Options: Marinara, Alfredo, Vodka, Creamy Pesto, Garlic Herb EVOO, Bolognese, Cajun-Alfredo

Protein Options: Shrimp, Meatballs, Chicken, Italian Sausage

Vegetable Options: Broccoli, Roasted Mushrooms, Summer Squash, Sun Dried Tomatoes, Roasted Red Pepper, Onion

Ravenwood

Wedding

CHICKEN

MENU

CHICKEN FRENCH

Light Egg-Battered Breast Sautéed in Mushroom, a Lemon Sherry Wine Sauce with Parmesan

CHICKEN PARMESAN

Breaded Chicken Breast topped with marinara, mozzarella and shaved parmesan

CHICKEN MARSALA

Sautéed Breast of Chicken, Shallots and Mushrooms in a Butter Marsala Wine Sauce

GARLIC CHICKEN DIJON

Pan Seared Chicken Breast, Artichokes, Mushrooms in a Roasted Garlic White Wine Dijon Cream Sauce

CHICKEN DUBONNET

Sautéed Chicken Breast, Sun Dried Tomatoes, Portobello Mushroom with Garlic Dubonnet Cream Sauce

CHICKEN SALTIMBOCCA

Sautéed Chicken Breast, Spinach, Prosciutto and Provolone

BRUSCHETTA CHICKEN

Pan Seared Breast Topped with Bruschetta and Mozzarella Drizzled with Balsamic Glaze

CHICKEN FLORENTINE

Pan Seared Breast Topped with Spinach over a Cream Sauce

CHICKEN CACCIATORE

Slow Baked Breast in Herb Red Wine Sauce with Black olives, Roma Tomato Portobello Mushrooms Peppers and Onion

CHICKEN TUSCAN

Sautéed Chicken Breast Topped with Sundried Tomatoes and Spinach over a Garlic Cream Sauce

PORK

PORK PICCATA

Pan Seared Pork Cutlets, Mushrooms deglazed in a White Wine Lemon Capers Sauce

BONE IN PORK CHOP

Grilled, Herb and Spice Rub Topped with Nectarine Salsa

ROASTED GARLIC PORK TENDERLOIN

Medallions of Pork Tenderloin, Mushrooms Sautéed in a Roasted Garlic Marsala Sauce

SAGE & CRANBERRY PORK TENDERLOIN

Medallions of Pork Tenderloin Rubbed in Sage and Finished with a Cranberry Demi Glaze

PORK PROVENCAL

Pan Seared Pork Cutlets, with Mushrooms, Tomatoes, and Olives

HONEY SOY GLAZED PORK TENDERLOIN

Roasted Pork Tenderloin with Mushrooms, Scallions topped with Sesame Seeds

Ravenwood

Wedding

SEAFOOD

MENU

LEMON HERB SALMON

Fresh Herbs, Roasted Salmon with Lemon Dill Beurre Blanc

SESAME SALMON

Roasted Salmon Encrusted Black and White Sesame Seeds with Wasabi Ginger Soy Sauce

CITRUS HADDOCK

Baked Haddock in Almond Butter Wine Sauce, over Bed of Spinach Topped with Almonds and Parmesan

HALIBUT

Pan Roasted Halibut, Drizzled with Citrus Thyme-Parmesan Beurre Blanc

MANGO SALSA MAHI MAHI

Chili Lime Glazed Topped with Mango Salsa

BAKED DILL COD

Baked in a Bed of Leeks, Carrots, Scallions, Garlic and Thyme – Rosemary White Wine

SEAFOOD STUFFED SOLE

Crab and Scallop Mousseline Finished in a Lobster Nage

BEEF PLATED

FILET MIGNON

7 oz. Grilled Filet Topped with Herb Butter & Demi-Glace

NEW YORK STRIP STEAK

8 oz. Grilled with a Thyme, Rosemary, Cabernet Reduction

STOCKYARD SIRLOIN

7 oz. Grilled with Bordelaise Sauce

BEEF CARVED

BEEF TENDERLOIN

Rubbed with Fresh Herbs and Spices then Slow Roasted and Carved to Medium Rare with Demi-Glace

PRIME RIB

Rubbed with Herb and Spices then Slow Roasted and Carved to Medium Rare with Au Jus

COUNTRY CLUB SIRLOIN

Spices and Herbs Dry Rubbed then Carved with Rosemary Demi-Glace

Ravenwood

Wedding DINNER PACKAGES **MENU**

PINE VALLEY \$49.⁰⁰

HAND PASSED

Caprese Skewer & Coconut Shrimp

TABLE DISPLAYED

Artisan Cheese Board & Spinach Artichoke Dip with Tortillas

FAMILY STYLE

Strawberry Spinach Salad & Soft Garlic Breadsticks

DINNER ACCOMPANIMENTS

Green Beans Almandine & Roasted Herb Potato Wedges

ENTREES

Orecchiette, Chicken Cacciatore, Roasted Pork Tenderloin

ST. ANDREWS \$59.⁰⁰

HAND PASSED

Sausage Stuffed Mushrooms & Beef Kabobs

TABLE DISPLAYED

Vegetable Crudit  & Antipasto Display

FAMILY STYLE

Garden Salad & Assorted Dinner Rolls

DINNER ACCOMPANIMENTS

Seasonal Vegetable Medley & Three-Cheese Risotto

ENTREES

Chicken Tuscan, Lemon Herb Salmon, Country Club Sirloin

THE CONGRESSIONAL \$75.⁰⁰

HAND PASSED

Buffalo Chicken Wontons, Crab Rangoon with Sweet Chili, Arancini with Marinara Sauce

TABLE DISPLAYED

Charcuterie Board, Spinach and Artichoke Dip with Tortillas, Fresh Sliced Fruit Display

FAMILY STYLE

Caesar Salad & Asiago Loaves

DINNER ACCOMPANIMENTS

Asparagus & Garlic Mashed Potatoes

ENTR ES

Chicken French, Citrus Haddock, Tenderloin of Beef

Ravenwood

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Wedding LATE NIGHT SNACK MENU

*MINIMUM OF 25 GUESTS AND IN QUANTITIES OF 25

PIZZA STATION

Buffalo Chicken, Pepperoni, Cheese, and Chicken Wings
\$14.00 per person

POUTINE STATION

Traditional French Fries, Tater Tots
Toppings: Gravy, Cheese Sauce, Cheese Curds, Bacon, Sour Cream, Chopped Onions, Mustards, Ketchup
\$7.00 per person

GARBAGE PLATE STATION

Cheeseburgers, Red Hots, French Fries, Macaroni Salad, Ketchup, Mustard, Onions, Meat Hot Sauce
\$14.00 per person

MASHED POTATO BAR

Toppings: Gravy, Scallions, Bacon, Chives, Cheddar Cheese, Sour Cream, Butter
\$7.00 per person

SOFT PRETZELS BAR

Sauces: Cheese Sauce, Whole Grain Mustard, Chocolate Sauce
\$6.00 per person

MAC & CHEESE BAR

Cavatappi Pasta in a Homemade Cheese Sauce
Toppings: Scallions, Bacon, Chives, Peas, Buffalo Chicken
\$9.00 per person

ICE CREAM BAR

Vanilla, Chocolate, Mouse Tracks, Salted Caramel Ice Cream
Toppings: Sprinkles, Chopped Reese's, Crushed Oreos, Peanuts, Maraschino Cherries, Chocolate Sauce, & Whipped Cream
\$6.00 per person

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FREQUENTLY

ASKED QUESTIONS

WEDDINGS

What Payment Requirements are Expected? We Require a \$2,000 Deposit and a Signed Contract When You Book Your Reception with us. (2) Weeks Before the Wedding You Will Have Your Final Meeting and at That Meeting You Will Pay the Remaining Balance for the Number of Guests Attending.

Can We Make Our Own Menu and Bar Options? We Customize Each Package to Whatever You are Looking For. We Will Make a Proposal Just for You and Work with Your Budget.

Do all the Wedding Services Have the 20% Service Charge and 7.5% Tax on Them? Yes, You Will be Charged the Service Fee and Tax on the Whole Wedding Package Including the Room Fee.

Can We Have a Rehearsal on Site? We Offer Complimentary Rehearsals Based on Availability. Rehearsals May be Scheduled With Your Coordinator on a First Come, First Serve Basis.

Can We Bring in Our Wedding Cake and Desserts? You May Bring in a Cake and Other Desserts From Any Licensed Baker of Your Choice. We Do Not Charge a Fee for Cake Cutting or to Tray Your Desserts.

Do You Have Centerpieces and Other Décor For Us To Use? We Have a Room Full of Glass Centerpieces, Lanterns, Mirrors, and Votive Candle Holders that You Can Use For Your Wedding at No Additional Charge. We Also Decorate the External Tables in the Room Such as the Gift Table, Place Card Table, Appetizer Table, Memory Table ect.. You Can Provide Anything Else that You Want to Customize Your Wedding. We Will Set Up All of the Décor that You Provide.

What Am I Responsible to Provide for My Wedding? You Need to Provide the Place Cards or Seating Arrangement for All of Your Guests. Please Have Them in Alphabetical Order with the Dinner Selection Clearly Labeled on the Front. You Will Also Provide Your Own Personalized Wedding Décor (Card Box, Guest Book, Welcome Sign, etc.)

When Do We Drop Off Our Wedding Things? You Will Need to Set Up an Appointment to Drop Off All of Your Wedding Décor so We Can Go Over It. Usually This is Done a Day or 2 Before the Wedding or at the Rehearsal.

Can We Leave Our Cars Here Over Night? Yes, There is Plenty of Complimentary Parking for Overnight Parking.

When Do We Pick Up Our Wedding Things? We Ask That You Take Your Gifts and Cards the Night of the Event and We Can Work Out When You Would Like to Pick Up the Rest of Your Items.