WINTERGARDEN

Wedding Packages

1 BAUSCH AND LOMB PL, ROCHESTER, NY 14604

Congratulations!

YOU'VE FOUND THE PERFECT PLACE FOR YOUR SPECIAL DAY, NOW LET US DO THE PLANNING. FROM START TO FINISH, WE'RE HERE TO HELP!

THESE PACKAGES ARE BEAUTIFULLY CRAFTED BY OUR EXPERTS, HOWEVER, WE ARE HAPPY TO CUSTOMIZE ONE TO MAKE YOUR DAY UNIQUELY YOU!

Venue Rental

VENUE FEES SUBJECT TO NYS SALES TAX

VENUE RENTAL FEE - STARTING AT \$4,000
THE MEZZANINE - UPGRADED COCKTAIL SPACE \$1000
FRONT FOYER - UPGRADED CEREMONY SPACE \$1000
(FRONT FOYER AVAILABLE ON SATURDAY + SUNDAY ONLY)

What's Included?

ONSITE CEREMONY IN THE ATRIUM WITH CEREMONY ASSISTANCE
TEAM OF ONSITE VENUE COORDINATORS
BRIDAL SUITE & GROOM'S SUITE - AVAILABLE AT 10AM
(ACCESS AS EARLY AS 8AM MAY BE GRANTED AT A RATE OF \$100/HOUR)
SPARKLING WINE TOAST

TWO SIGNATURE COCKTAILS

SPECIALTY COFFEE + TEA BAR WITH BARISTA

72" ROUND BANQUET TABLES + BLACK CHIAVARI CHAIRS CHAMPAGNE CHIAVARI CHAIRS OR GOLD CHAMELEON CHAIRS AVAILABLE FOR UPCHARGE

LIMITED 8' LONG TABLES

CHARGER PLATES (GOLD, SILVER OR BLACK)
SILVERWARE, GLASSWARE, + CHINA

FLOOR-LENGTH LINENS + CLOTH NAPKINS (WHITE, BLACK, OR IVORY)

ADDITIONAL OPTIONS AND RENTALS AVAILABLE - PLEASE ASK YOUR COORDINATOR

**IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS

The Elite \$220 per person

Beverages

5 hours Premium Open Bar Wine Service with Dinner - Bottle of Red + White Wine

Hors D'oeuvres

Antipasto Display Signature Cheeseboard Sliced Fresh Fruit Display Grilled Shrimp Alexander

Raw Bar

Oysters Shrimp Cocktail Display Crab Cocktail Claws

Six Hand-Passed Hors D'oeuvres

Salads - select one Petite Wedge, Grilled Hearts of Romaine, Caprese, Arugula & Apple or Cranberry Blossom Salad

Served with Rolls and Butter

Entrées - choice of four

9oz. Lobster Tail with an 8oz. Beef Tenderloin French Veal Chop with Four Jumbo Shrimp Lobster Mac & Cheese Seared Ahi Tuna Pan Seared Scallops Duck Breast Rack of Lamb Chicken Wellington Vegetarian Option Available Upon Request

Sweets Display - choice of eight

Cream Puffs (Traditional or Chocolate), Cannoli, French Macarons, Coconut Macaroons, Napoleons, Petit Fours, Chocolate Mousse, Crème Brûlée, Brownie Bites, Lemon Bars, Flourless Chocolate Torte, Carrot Cake Bites, Mini Cheesecake Bites, Mini Cheesecake Lollipops, Raspberry Bars, Pineapple Bars, Mini Fruit Tarts, Peanut Butter Tarts, Chocolate Covered Strawberries, Baklava or Tiramisu

Late Night Snack

(Choice of One)

Also Included

Glass Beaded Charger Plates | Choice of Colored Napkin

The Elegance

\$165 Plated | \$170 Buffet | \$175 Family Style

Beverages

4 hours Premium Level Open Bar Glass of Wine with Dinner

Hors D'oeuvres

Antipasto Display
Vegetable Crudité
Signature Cheese Platter
Fresh Fruit Display
Hand-Passed Shrimp Cocktail
Four Hand-Passed Hors D'oeuvres

Salads - select one

House, Caesar, Petite Wedge or Cranberry Blossom Salad Served with Rolls and Butter

Entrées - select three + one vegetarian option

Beef: Prime Rib, NY Strip Steak, Tenderloin or Braised Short Rib **Chicken:** Chicken French, Chicken Milanese, Walnut Crusted Chicken,

Chicken Cutlet with Truffle Cream Sauce, or Chicken Cordon Bleu

Seafood: Pecan-Crusted Salmon, Black Grouper, Parmesan Crusted Mahi,

Chilean Sea Bass, or Pan-Seared Scallops (all entrées served with choice of sides)

Vegetarian: Vegetable Lasagna, Gnocchi with Vodka Sauce,

Wild Mushroom Ravioli, or Vegetable Verdita

Sweets Display - choice of eight

Cream Puffs (Traditional or Chocolate), Cannoli, Baklava, French Macarons, Coconut Macaroons, Napoleons, Petit Fours, Chocolate Mousse, Crème Brûlée, Brownie Bites, Lemon Bars, Flourless Chocolate Torte, Carrot Cake Bites, Mini Cheesecake Bites, Mini Cheesecake Lollipops, Raspberry Bars, Pineapple Bars, Mini Fruit Tarts, Peanut Butter Tarts, or Tiramisu

The Grand

\$135 Plated | \$140 Buffet | \$145 Family Style

Beverages

3 hours Call Open Bar Glass of Wine with Dinner

Hors D'oeuvres

Antipasto Display
Vegetable Crudité
Signature Cheese Platter
Fresh Fruit Display
Hand-Passed Shrimp Cocktail
Four Hand-Passed Hors D'oeuvres

Salads - select one

House, Caesar, Petite Wedge or Cranberry Blossom Salad. Served with Rolls and Butter

Entrées - select three + one vegetarian option

Beef: Ribeye, NY Strip Steak, or Tenderloin with Gorgonzola Cream Sauce **Chicken:** Chicken French, Chicken Milanese, or Walnut Crusted Chicken **Seafood:** Pecan Crusted Salmon, Black Grouper, or Parmesan Crusted Mahi

(all entrées served with choice of sides)

Vegetarian: Eggplant Involtini, Vegetable Verdita, or Gnocchi with Vodka Sauce

Sweets Display - choice of eight

Cream Puffs (Traditional or Chocolate), Cannoli, Baklava, French Macarons, Coconut Macaroons, Napoleons, Petit Fours, Chocolate Mousse, Crème Brûlée, Brownie Bites, Lemon Bars, Flourless Chocolate Torte, Carrot Cake Bites, Mini Cheesecake Bites, Mini Cheesecake Lollipops, Raspberry Bars, Pineapple Bars, Mini Fruit Tarts, Peanut Butter Tarts, or Tiramisu

The Premier

\$120 Buffet | \$130 Family Style

Beverages

3 hours Call Open Bar Glass of Wine with Dinner

Hors D'oeuvres

Antipasto Display Vegetable Crudité Fresh Fruit Display Two Hand-Passed Hors D'oeuvres

Buffet Dinner

Freshly Baked Rolls and Butter
House, Caesar, **or** Cranberry Blossom Salad
Roasted **or** Mashed Potatoes
Penne with Marinara **or** Vodka Sauce
Seasonal Vegetable
Eggplant Parmesan

Select Two: Chicken French, Chicken Milanese, Chicken Marsala, Chicken Parmesan, Walnut Crusted Chicken, Chicken Cutlets, Sausage with Peppers & Onions, or Roast Beef Au Jus

Sweets Display - choice of eight

Cream Puffs (Traditional or Chocolate), Cannoli, Baklava, French Macarons, Coconut Macaroons, Napoleons, Petit Fours, Chocolate Mousse, Crème Brûlée, Brownie Bites, Lemon Bars, Flourless Chocolate Torte, Carrot Cake Bites, Mini Cheesecake Bites, Mini Cheesecake Lollipops, Raspberry Bars, Pineapple Bars, Mini Fruit Tarts, Peanut Butter Tarts, or Tiramisu

Carving Station Upgrade:

Prime Rib \$10 | per person Beef Tenderloin \$15 | per person

Hors D'oeuvres

Hot Hors D'oeuvres

Artichokes French Asparagus Rolls

Bacon-Wrapped Stuffed Jalapeños

Buffalo Chicken Spring Rolls

Brie En Croute with Raspberry

Chicken French Bites

Clams Casino Coconut Shrimp

Crab Cakes with Remoulade Sauce

Cuban Rolls

Curried Chicken Bites

Eggplant Involtini

Fig and Mascarpone in Filo Cups

Goat Cheese & Honey Phyllo Triangles Herb Crusted Lollipop Lamb Chops

Mini Arancini

Mini Mushroom Truffle Arancini

Mini Roasted Tomato, Basil & Mascarpone Arancini

Mini House-Made Meatballs (Marinara or Vodka Sauce)

Mini Pigs in a Blanket

Mini Potato Croquettes

Mini Quiche

PEI Mussels in Garlic Wine Sauce with Fennel

Petite Beef Wellington

Sausage Rolls

Scallops Wrapped in Bacon

Shrimp Alexander

Spanakopita

Spinach and Artichoke Rolls

Stuffed Mushrooms

Swedish House Made Meatballs

Sweet Potato Pancakes with Crème Fraiche

Thai Spring Rolls

Walnut Crusted Chicken Bites

Mini Duck Sliders (+\$3pp)

Mini Lamb Sliders (+\$3pp)

Cold Hors D'oeuvres

Antipasto Display

Beef Tenderloin on Toast

Bruschetta

Cheese & Crackers

Fruit Kabobs with Cream Dip

Fresh Fruit Bowl

Fresh Mozzarella, Salami, Tomato & Basil

Guacamole with House Chips Smoked Salmon Mousse Tartlet

Specialty Cheese Board

Specialty Vegetable Crudité

Vegetable Crudité

Jumbo Shrimp Cocktail (+\$4pp)

Dessert & Late-Night Enhancements

Premium Sweets

Chocolate Covered Strawberries (+\$3pp) Specialty Bridal Strawberries (+\$4pp)

Milk & Cookies | \$6 per person

Includes White Milk & Chocolate Milk Assorted Cookie Selection: Chocolate Chip, Triple Chocolate Nut, M&M, Sugar, Oatmeal Raisin, Molasses, Cranberry White Chocolate, and Peanut Butter

Cheesecake Bar

\$12.00 | per person (Choose 4 Flavors) Whole Cheesecakes Displayed - Serve Yourself

Traditional, Chocolate Raspberry, Tres Leches, Double Chocolate Godiva, Peanut Butter, Red Velvet, Bananas Foster, Vanilla Bean, Key Lime, Turtle, Salted Caramel, Pineapple, Chocolate Brownie, Carrot Cake, Coconut Cream, Caramel Apple

Pie Bar

\$10.00 | per person (Choose 4 Flavors) Whole Pies Displayed - Serve Yourself

Apple, Apple Crumb, Pumpkin, Banana Cream, Pumpkin Chocolate Cream, Chocolate, Banana Cream, Pecan, Strawberry, Blueberry, Peanut Butter, Mixed Berry, Peach, Sweet Potato, Lemon Meringue, Vanilla Custard, Cherry, Coconut Cream, Boston Cream

Cake Bar

\$8.00 | per person (Choose 4 Flavors)
Whole Cakes Displayed - Serve Yourself

Vanilla Bean, Double Chocolate, Chocolate Cherry, Boston Cream, Carrot, Banana, Coconut, Lemon Chiffon, Black Forest, Ho-Ho Cake, Cannoli, Peanut Butter Torte

Mini Cupcake Bar

\$8.00 | per person (Choose 4 Flavors)
Assorted Mini Cupcakes Displayed - Serve Yourself
Strawberry Crunch, Confetti, Lemon Blueberry,
Cinnamon Bun, Tres Leches, Boston Cream, Cannoli,
Chocolate Peanut Butter, Chocolate Raspberry, S'mores
Lemon Raspberry, Strawberry Shortcake, Cookie Dough,

Dulce De Leche, Black Forest, Cookies & Cream

Late Night Snacks | \$9 per person

- Mini Chicken & Waffles with Mac 'n' Cheese
- Monroe's Plates
 (burgers, red/white hots, macaroni salad, fried potatoes, meat hot sauce, ketchup, mustard, + onions)
- Mini Grilled Cheese & Battered Fries
- Mini Sliders + Battered Fries
- Mini Grilled Cheese & House-Made Cream of Tomato Soup

• Mini Pizzas from Savastano's (Choice of 3) + Wings:

Cheese Ham & Jalapeno Classic Pepperoni Hot Pepper & Onion

Tomato & Onion Meatball
Spinach & Ricotta Chicken Wing
Pepper, Onion, & Olive Chicken Parm

- Choice of Wings: Boneless or Bone-In
- Choice of (2) Sauces: Mild, medium, hot, extra hot, spicy sicilian, Chef's Andy's sauce, country sweet, BBQ, or garlic parmesan
- Soft Pretzel Bar Choice of (2):

Plain, Salted, Jalapeno Cheddar or Cinnamon Sugar

- Choice of (3) Dipping Sauces: Beer Cheese, Swiss Fondue, Nacho Cheese, Mustard, Honey Mustard, Chocolate, or Caramel
- Fry Bar Choice of (2):

Tater Tots, Battered Fries, Waffle Fries, Onion Rings

- **Choose of (3) Toppings:** country sweet, cheese sauce, malt vinegar, chopped bacon, ketchup, mustard, or honey mustard
- Premium Late Night Snack | \$12 per person
 Tasty Taco Bar with Loaded Nachos & Dirty Rice
 (with assorted toppings)
- Quesadilla Bar | \$12 per person
- Choice of (2) Proteins: Chicken, Shrimp, Steak, or Veggie (cheddar, jalapeno, black olives, & tomato salsa & sour cream)

Package Additions

Pasta Course | \$5 per person

Choice of: Penne, Orecchiette or Rigatoni Choice of: Marinara, Vodka or Alfredo

House-Made Cheese Gnocchi | \$7 per person

Choice of: Marinara, Vodka or Alfredo

Premium Pasta Course | \$7 per person

Truffled Goat Cheese & Wild Mushroom Alfredo Roasted Eggplant, Zucchini, & Squash topped with Shaved Parmesan Spicy Calabrian Cream

Bruschetta Bar | \$8 per person

(Choice of Four: Displayed on Beautiful Wooden Boards)

Peach & Burrata
Traditional Tomato, Artichoke, Olive
3 Olive With Pine Nuts
Spinach Artichoke
Prosciutto, Arugula & Mozzarella
White Bean & Tomato

Pesto, Tomato & Mozzarella

Shaved Zucchini & Avocado

Wild Mushroom & Goat Cheese

Caponata & Garlic

Cream Cheese & Shrimp

Cream Cheese & Tomato Jam

Wild Mushroom & Onion Jam

Ricotta & Zucchini

Soppressata, Shaved Parmesan & Ricotta

Brie Cheese, Fig & Honey

Smoked Salmon & Cream Cheese With Fresh Dill

Pureed Pea & Prosciutto

Cranberry, Brie & Prosciutto With Balsamic Glaze

Steak & Blue Cheese

Avocado & Feta

Bar Packages

Call Brands

additional hour \$7 per person

Tito's

Absolut

Beefeater

Captain Morgan

Bacardi

lim Beam

Dewars

Seagram's 7

Lunazul

Bailey's

Kahlua

Disaronno

Premium Brands

additional hour \$9 per person

Grey Goose

Tito's

Bombay Sapphire

Hendrick's

Bacardi

Captain Morgan

Maker's Mark

Jack Daniel's

Jameson

Casamigos

Johnnie Walker Red

Malibu

Bailey's

Kahlua

Disaronno

ALL WEDDING PACKAGES INCLUDE TWO SIGNATURE COCKTAILS ALL WEDDINGS SUBJECT TO A BARTENDER FEE OF \$500

A CONSUMPTION TAB IS AVAILABLE TO ALLOW GUESTS TO ORDER THEIR DRINK PREFERENCE ALL TABS SETTLED AT THE END OF THE EVENT

Signature Cocktails

Aperol Spritz Aperol, Prosecco, Club Soda, Orange

French 75 Gin, Sparkling Wine, Lemon, Simple Syrup

Signature Paloma Tequila, St. Germain, Grapefruit, Lime, Club Soda

Marry Me Margarita + Seasonal Margarita Selection Tequila, Triple Sec, Lime, Simple Syrup

The White Wedding Vodka, St. Germain, White Cranberry, Lime

Old Fashioned Bourbon, Bitters, Sugar, Orange, Cherry

Manhattan Whiskey, Sweet Vermouth, Bitters, Cherry

Wedding Mule Choose the Sprit: Tequila, Vodka, Spiced Rum, or Bourbon + Ginger Beer, Lime

Espresso Martini Vodka, Espresso, Kahlua, Bailey's

Seasonal Sangria

Spring

Riesling, St. Germain, Vodka, Pink Lemonade, Rosemary, Lemon

Summer

Pinot Grigio, Absolut Peach, Peach Schnapps, Sprite, Cranberry, Orange

Fall

Pinot Noir, Amaro Nonino, Bourbon, Apple Cider

Winter

Merlot, Gran Gala, Cranberry, Ginger Ale, Cinnamon, Rosemary, Orange

ALL PRICES & ITEMS AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE | MINIMUMS MAY APPLY

1 BAUSCH & LOMB PLACE | ROCHESTER, NY 14604 | (585)481-8205 | EVENTS@WINTERGARDENROC.COM

ALL PRICES ARE SUBJECT TO A 23% ADMINISTRATIVE FEE AND 8% NYS SALES TAX. GRATUITY IS AT YOUR DISCRETION

Beer & Wine List

Beer Selection

Choice of Four:

Labatt Blue
Labatt Blue Light
Michelob Ultra
Corona
Heineken
Genny Light
Genny Regular
White Claw Hard Seltzer
High Noon Hard Seltzer

Choice of IPA

Seasonal Selection

Wine Selection

Sycamore Lane Wines (Napa Valley)

Reds: Cabernet + Merlot

Whites: Chardonnay + Pinot Grigio