

Exclusive Wedding Package

Includes:

Stationary and Hand Passed Hors D'oeuvres

Rochester Plaza Open Bar:

Choice of Three (3) Hour Call Brand Liquors or Four (4) Hours Well Brand Liquors

Champagne Toast

Dinner Buffet or Served Three-Course Dinner

Wedding Cake or House Wine During Dinner

Centerpieces

Wedding Décor

Full Length Wedding Linens

Deluxe Suite for the Bride and Groom

Please contact a Rochester Plaza Sales Person at (585) 546-3450,
Hotel@rochesterplaza.com for an appointment today.

Please visit our web site at www.rochesterplaza.com

A 21% Service Charge and 8% New York State Sales Tax will be applied to the quoted charges.
Prices subject to change without notice.



ROCHESTER PLAZA
HOTEL & CONFERENCE CENTER

Seventy State Street, Rochester, NY 14614
Phone 585.546.3450 • Fax 585.546.8714 • www.rochesterplaza.com

Hors D'oeuvres

Our Exclusive Wedding Package includes a selection of Stationary and Hand Passed Hors D'oeuvres are Available During the Reception Prior to Dining.

Stationary Hors D'oeuvres:

Display of Assorted Domestic Cheeses and Vegetable Crudités with Fruit Garnish, Assorted Dips and Crackers

Our Exclusive Wedding Package includes Two Hand-passed Hors D'oeuvres per person. Please select from the options below...

Cold Hors D'oeuvres

Italian Bruschetta
Goat Cheese and Chive Canopy
Beef Tenderloin, Gorgonzola and Porcini Canopy
Bouillon Poached Shrimp Cocktail
Peppered Ahi Tuna with Hijiki and Wasabi in Phyllo
Olive Tapenade on Lavish Points

Hot Hors D'oeuvres

Spanikopita
Caramelized Onion Turnover
Hibachi Beef Skewers
Mini Beef Wellington
Scallops Wrapped in Bacon
Mediterranean Artichoke Tart
Sausage Stuffed Mushroom Caps
Crispy Asparagus with Asiago Cheese
Spinach and Artichoke Stuffed Mushroom Caps
Chicken Sate with Peanut Sauce

Cocktails

Cocktail Services

Included in our Exclusive Wedding Package is a Champagne Toast, Choice of Four Hour House Bar or Three Hour Call Bar with Rochester Plaza Select Brand Liquors.

Included in our Exclusive Wedding Package is a Choice of One Bottle of House White Wine and One Bottle of House Red Wine or Wedding Cake or Pastries. Wine choices are Rochester Plaza House Chardonnay or Pinot Grigio and Merlot or Cabernet.

Enhancements

To Enhance Your Open Bar to Call Brand Liquors: Add \$3.00 ++ Per Person
To Enhance Your Open to Bar to Premium Brands: Add \$5.00 ++ Per Person
To Extend Your Open Bar One Hour: Add \$3.00 ++ Per Person



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Create an unforgettable dining experience with the assistance of our Executive Chef. Our Exclusive Wedding Package includes a choice of either served dinner or buffet dinner service. Please read the following pages carefully in order to best understand your options.

Dinner Service

Appetizers (Please Select One)

Wedding Soup

Traditionally prepared with Lightly Spiced Italian Style Meatballs, Acini De Pepe Pasta, Escarole and Garlic in Parmesan Chicken Broth

Tri-Colored Tortellini

Tossed in your choice of Vodka Marinara, Asiago Cream or Porcini Cream Sauce Garnished with Asiago Cheese

Wonton Shrimp with Asian Slaw

Seasoned Tiger Shrimp in a Crisp Wonton Wrap served with Asian Slaw

Salads (Please Select One)

All salads served with fresh Martusciello Rolls and Butter

Plaza Salad

Chopped Romaine, Grape Tomatoes, Bacon, Toasted Almonds and Gorgonzola Cheese served with a Parmesan Peppercorn Dressing

Caprese Salad

Chopped Romaine topped with Sliced Fresh Mozzarella Cheese and Bruschetta Tomatoes served with Balsamic Vinaigrette

Pecan and Bibb Salad

Bibb Lettuce, Gorgonzola Cheese and Candied Pecans served with Chocolate Balsamic Vinaigrette

Tossed Seasonal Salad

Mixed Field Green Salad Topped with Fresh Seasonal Vegetables and your choice of dressings



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Entrée Selections

(Please Select Three)

Sirloin Steak

Mushroom Bordelaise

Chicken Wellington

Boneless Breast of Chicken Topped with Mushroom Duxelle, Baked in Puff Pastry and finished with a Madeira Sauce

Parmesan Encrusted Chicken Breast

Boneless Breast of Chicken topped with a Parmesan Crust and a Sun Dried Tomato Cream Sauce

Gorgonzola Chicken

Slow Roasted Breast of Chicken Topped with a Gorgonzola Crust and a Red Pepper Cream Sauce

Baked Salmon (Please Select One)

Served with a Champagne Lobster Cream Sauce or a Lemon Dill Sauce

Stuffed Rigatoni

Cheese-filled Rigatoni served with Fresh Vegetables and a Basil Cream Sauce

Grilled Eggplant and Asparagus Roulades with Tomato Coulis

Grilled Eggplant filled with Ricotta Cheese and Asparagus finished with Tomato Coulis

Roast Prime Rib of Beef

Slow Roasted Rib of Beef Au Jus
Market Price ++

Filet Mignon (Please select One)

Port Wine Demi Glaze or Wild Mushroom Demi Glaze
Market Price ++

Macadamia Encrusted Mahi-Mahi

Baked and Topped with a Pineapple Chutney
Market Price ++

Starch (Please Select One)

Parmesan Encrusted Red Bliss Potato, Fresh Herb Roasted Yukon Gold Potato, Honey Maple Sweet Potato, Three Cheese Duchess Potato, Wild Mushroom Risotto

Vegetable (Please Select One)

Roasted or Sautéed Vegetable Medley, Green Bean Medley



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Buffet Dinner Service

All dinners are served with fresh Martusciello Rolls and Butter with choice of one of the following served salads:

Plaza Salad

Chopped Romaine, Grape Tomatoes, Bacon, Toasted Almonds and Gorgonzola Cheese served with a Parmesan Peppercorn Dressing

Caprese Salad

Chopped Romaine topped with Sliced Fresh Mozzarella Cheese and Bruschetta Tomatoes served with Balsamic Vinaigrette

Pecan and Bibb Salad

Bibb Lettuce, Gorgonzola Cheese and Candied Pecans served with Chocolate Balsamic Vinaigrette

Tossed Seasonal Salad

Mixed Field Green Salad Topped with Fresh Seasonal Vegetables and your choice of dressings

Buffet Dinner Service includes the following:

Sirloin of Beef

Slow Roasted Sirloin with a Mushroom Bordelaise

Penne Pasta

Tossed in your choice of Vodka Marinara, Asiago Cream or Porcini Cream Sauce Garnished with Asiago Cheese. Choice of Homemade Italian Style Meatballs or Italian Sausage with Onions and Peppers

Please select one of the poultry choices below for your dinner buffet...

Parmesan Encrusted Chicken Breast

Boneless Breast of Chicken topped with a Parmesan Crust and a Sun Dried Tomato Cream Sauce

Gorgonzola Chicken

Slow Roasted Breast of Chicken Topped with a Gorgonzola Crust and a Red Pepper Cream Sauce

Starch (Please Select One)

Parmesan Encrusted Red Bliss Potato, Fresh Herb Roasted Yukon Gold Potato, Honey Maple Sweet Potato, Garlic Mashed Potato, Wild Mushroom Risotto

Vegetable (Please Select One)

Roasted or Sautéed Vegetable Medley, Green Bean Medley



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Special Touches and Policies

Your Wedding Reception is a cherished occasion that can be greatly enhanced by a variety of Special Touches.

We will be glad to describe and explain each of our enhancements now listed:
White Glove Service, Discounted Children's Menus, Directional Maps/Reservations Cards,
Special Group Room Rate and Complimentary Airport Shuttle.

Audio Visual:

Audio Visual Services can be ordered through the Special Events office on a rental basis. Rate card can be sent upon request. Audio Visual equipment must be ordered at the time of booking to ensure availability.

Ice Sculptures are available at an additional charge. Please contact your Wedding Coordinator for pricing.

Policies and Procedures

A non-refundable deposit of \$1,500.00 is due with the signed contract in order to confirm your booking. Two additional non-refundable advance deposits are required before the final payment is made.

The balance of your final bill is due three business days prior to your event. We will prepare for an additional 5% above this count.

Wedding details need to be finalized approximately twelve weeks prior to the event.

All laws pertaining to the serving of alcoholic beverages are strictly adhered to. Clients must be 21 years of age to sign for alcoholic beverage charges.

A Service Charge of 21% plus 8% New York State Sales Taxes will be applied to all prices listed. The Service Charge is taxable by New York State Law.

Reception times for Grand Ballroom and Covered Pavilion

11:00 AM - 4:00 PM 5:30 PM-11:30 PM 6:00 PM - 12:00 AM

Grand Ballroom Only 6:30 PM - 12:30 AM

Overtime:

Adherence to the times agreed upon for your function are mandatory, as other groups may be scheduled for the same room following your function. If your time schedule changes, please contact our Sales Department and they will make any effort to accommodate you. Overtime charges for wait staff may be incurred.

Hotel Policy:

All contracted Vendors must comply with all Standard Hotel Policies, including noise constraints set by the Rochester Plaza Hotel and Conference Center. Failure to do so may result in Rochester Plaza Management having to take further action.



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