



Italian American Community Center, Inc.

150 Frank DiMino Way, Rochester, New York 14624 (585) 594-8882 FAX (585) 594-8506
www.iaccrochester.org

Thank you for your inquiry regarding the Italian American Community Center. We are pleased to forward our current menus so you may see some suggestions for your event.

We are always pleased to work on an individual basis with any group that does not see what they are looking for on our menus. If this is the case, please do not hesitate to call 594-8882 and ask for Joanne Napoli. If your event is on a Friday or Sunday, we can offer a discount on the food menus, if the discount is not already applied. Ask the Banquet Manager for this information .

We would be pleased to give you a personal tour of our beautiful facility at your convenience. Please call if you wish to make an appointment to have questions answered. If you wish to view the building only we are open Monday through Friday from 8:00 am to 5:00 pm. Our friendly professional staff will be happy to greet you and show you around.

We look forward to your call or visit.

Sincerely,

*Joanne M. Napoli
Banquet & Facilities Manager*

Dinner Buffets

Buffet # 1

Tossed Mixed Salad
Served w/House Dressing and Croutons
Roasted Pork Loin
Served w/Brown Mushroom Sauce
Fresh Baked Chicken
A Fresh Blend of Herbs & Spices
Baked Ziti Marinara
Topped w/Mozzarella Cheese
Oven Browned Potatoes
Fresh Seasonal Vegetable
Fresh Dinner Rolls or Italian Bread
Served w/Butter & Margarine

Buffet # 3

Tossed Mixed Salad
Served w/House Dressing & Croutons
Roast Prime Rib of Beef (carved)
Served w/Horseradish Sauce & Au Jus
Chicken French
Served in a Lemon Wine Butter Sauce
Baked Ziti Marinara
Topped w/Mozzarella Cheese
Sausage with Peppers & Onions

Oven Browned Potatoes
Fresh Seasonal Vegetable
Fresh Dinner Rolls or Italian Bread
Served w/Butter & Margarine

Buffet # 2

Tossed Mixed Salad
Served w/House Dressing & Croutons
Tenderloin Tips
Served w/Mushrooms in Burgundy Sauce
Fresh Baked Chicken
A Fresh Blend of Herbs & Spices
Baked Ziti Marinara
Topped w/Mozzarella Cheese
Rice Pilaf
Fresh Seasonal Vegetable
Fresh Dinner Rolls or Italian Bread
Served w/Butter & Margarine

Buffet # 4

Tossed Mixed Salad
Served w/House Dressing & Croutons
Roast Prime Rib of Beef (carved)
Served w/Horseradish Sauce & Au Jus
Breast Chicken with Artichokes
Served in a Lemon Wine Sauce
Baked Ziti Marinara
Topped w/Mozzarella Cheese
Roasted Pork Loin
Served w/Brown Mushroom Sauce
Fresh Whipped or Oven Browned Potatoes
Fresh Seasonal Vegetable
Fresh Dinner Rolls or Italian Bread
Served w/Butter & Margarine

*All of the above served with freshly brewed regular & decaf coffee
All Prices subject to 18% service charge & 8% sales tax.*

Revised 6/14/11

Roast Prime Rib Dinner

12 oz. Served w/Au Jus

Broiled Filet Mignon

8 oz. Filet Served w/Espanole Sauce

Broiled Delmonico Steak

14 oz. Steak w/Sautéed Mushrooms

Sliced Roast Pork Loin

Served w/Mushroom Demi Glaze

Chicken French

Served in a Lemon Wine Butter Sauce

Chicken Marinara

Breaded Breast of Chicken topped w/Mozzarella Cheese

& Marinara Sauce

Veal Cutlet Parmesan

Breaded Veal Cutlet Served w/a Side Dish of Pasta

Baked Haddock

Fresh Fillet of Haddock Topped w/Lemon

Reef and Beef

8 oz. Fillet Mignon & 6 oz. Lobster Tail w/Drawn Butter

Choice of Two Entrees

All entrees are served with appropriate fresh vegetable, starch and salad,

freshly brewed regular and decaf coffee

All prices are subject to 18% service charge & 8% NYS sales tax

Revised 6/14/11

Station Party

*Assorted Imported and Domestic Cheeses
A Variety of Crackers
Fresh Crudités w/Dip
Fresh Fruit Presentation*

Carving Station

*Chef Carved
Seasoned Roast Beef Au Jus and Roast Turkey
Assorted Rolls w/Condiments*

Pasta Station

*Italian Meatballs
Tri Colored Rotini, Bowtie Pasta
Alfredo & Marinara Sauce
Romano Cheese, Crushed Red Pepper
Garlic & Regular Italian Bread*

Stir Fry Station

*Seasoned Fresh Vegetables/Soy Sauce
Rice Pilaf & Oriental Spring Rolls*

Coffee Station

Fresh Brewed Columbian Coffee, Decaf & Tea, Honey & Lemon

*All prices subject to 18% service charged & 8% NYS sales tax
Revised 6/14/11*

Hors d'Oeuvres Party Menu

Two Hours

Fresh Fruit Presentation
Chocolate Fondue & Chilled Fruit Dip
Assorted Imported & Domestic Cheeses
A Variety of Crackers
Fresh Crudités w/Dip

Hand Passed Hors d'Oeuvres

One Hour

Choice of three below

Barbecued Shrimp wrapped in Bacon
Chicken & Pineapple Brochettes
Sausage Stuffed Mushrooms
Spanakopita
Cheese Straws
Artichoke Parmesan Cheese Puffs
Shrimp & Black Bean Quesadillas

Included in the prices are all of the following:

All China, Flatware, & Glassware

All Table Linens & Skirting

A complete Service Staff for the duration of your Event

All food prepared fresh on the day of your Event

All Stationary Tables displayed with fresh Greenery

All prices subject to 18% service charge & 8% NYS sales tax

Revised 6/14/11

Cold Hors d'Oeuvres

*Cheese Board & Crackers
Vegetables & Dip
Seasonal Fresh Fruit Display*

Hors d'Oeuvres

(available with full meal only – served one hour)

*Cheese Board with Crackers
Fresh Vegetables with Dip
Seasonal Fresh Fruit Display
Plus
Mushrooms Sautéed in Garlic & Wine
Cocktail Meatballs with Chili Sauce*

All prices are subject to 18% service charge & 8% NYS sales tax

Revised 6/14/11

Hot Hand Passed Hors d'Oeuvres

To Be Priced

Bruschetta

Baked Brie

Chicken Tenders

Crab Meat Canapés

Fried Mushrooms

Mozzarella Sticks

Fried Shrimp

Potato Skins

Spanakopita

Fried Ravioli

Mini Quiche

Clams Casino

Scallops Wrapped in Bacon

Deep Fried Vegetables

Chicken Nuggets

Chicken Wings

Jalapeno Poppers

Frank's in Pastry

Carving Stations

<i>Roast Top Round of Beef or Prime Rib</i>	<i>Market Price</i>
<i>Roast Breast of Turkey</i>	<i>Market Price</i>
<i>Roast Loin of Pork</i>	<i>Market Price</i>
<i>Roast Tenderloin of Beef</i>	<i>Market Price</i>

Above includes appropriate rolls and condiments

Pasta Station

<i>Penne and Linguine Pasta with Marinara & Alfredo Sauce</i>	<i>Market Price</i>
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Seafood Specialties

<i>Shrimp Cocktail Display</i>	<i>Market Price</i>
<i>Oysters on the Half Shell</i>	<i>Market Price</i>

Grande Finale

<i>Chocolate Fountain w/ 9 Items</i>
<i>Coffee Table w/China Service</i>
<i>Coffee, Tea, Cookie Cake, Mini Pastries w/China Service</i>
<i>Add to above</i>
<i>Chocolate Shavings, Whipped Cream & Cinnamon Sticks</i>
<i>Add Espresso to any menu above</i>
<i>Fresh Fruit Added</i>

*All price subject to 18% service charge & 8% NYS sales tax.
Revised 6/14/11*

Banquet Menu Options

Soups (priced per person)

Beef Barley

Tomato Basil

Minestrone

French Onion

Served with Croutons and Cheese

Salads (priced per person)

Tossed Mixed Salad

Romaine & Iceberg Lettuce w/crisp vegetables & house dressing

Caesar Salad

Romaine lettuce tossed with Caesar dressing shredded

Parmesan cheese and garlic croutons

Spinach Salad

*Served with sliced mushrooms, chopped eggs, red onions,
tomatoes & warm bacon vinaigrette dressing*

Desserts (priced per person)

Carrot Cake with cream cheese frosting

Cheese Cake with strawberry topping

Chocolate Cake

*All prices are subject to 18% service charge & 8% NYS sales tax
Revised 6/14/11*

Bar Additions

House Wine Toast

Champagne Toast in place of wine

Carafes of House Wine (Red or White)

Bottles of House Wine (Red or White)

Wines by brand names quoted

Cash Bar Fee – Friday & Sunday (without package)

Rolling Cordial Cart with Four Cordials

Extra Hours over Six

Banquet Bar Packages

	<u>House Brands</u>	<u>Premium Brands</u>
One (1) Hour Bar One hour before dinner	\$10.50 per person	\$12.50 per person
Two (2) Hour Bar One hour before dinner & One hour after dinner	\$12.50 per person	\$14.50 per person
Three (3) Hour Bar One hour before dinner & Two hours after dinner	\$14.75 per person	\$16.75 per person
Four (4) Hour Bar One hour before dinner & Three hours after dinner	\$16.75 per person	\$18.50 per person

All prices are priced per person per package hour

Hours Brand Bar Package Includes:

*Hi-Balls & Cocktails (Manhattans, Martinis, Sours, Collins, etc.)
Made with the following: Whiskey, Gin, Vodka, Scotch, Bourdon, and Rum
Assorted Wines (White Zinfandel, Chardonnay, Chablis, and Burgundy)
Draft Beer, Soft Drinks, and Juices*

Premium Bar Package Includes:

Call Brands (C.C., White Label, Absolute, etc.)

Beer - Wine - Soda - Juice Bar Package Includes:

*One hour \$6.00 per person Two hour \$8.50 per person Three hour \$10.50 per person
Four hour \$12.50 per person*

Fruit Punch non alcoholic \$40.00/bowl

Wine Punch \$55.00/bowl

Champagne Punch \$65.00/bowl

Above punch bowls serves twenty (20) to thirty (30) people

All prices are subject to 18% service charge & 8% NYS sales tax Revised 6/14/11

Luncheon Buffets

Buffet # 1 \$20.95

Tossed Mixed Salad
Served w/House Dressing and Croutons
Roasted Pork Loin
Served w/Brown Mushroom Sauce
Fresh Baked Chicken
A Fresh Blend of Herbs & Spices
Baked Ziti Marinara
Topped w/Mozzarella Cheese
Oven Browned Potatoes
Fresh Seasonal Vegetable
Fresh Dinner Rolls or Italian Bread
Served w/Butter & Margarine

Buffet # 3 \$24.00

Tossed Mixed Salad
Served w/House Dressing & Croutons
Roast Prime Rib of Beef (carved)
Served w/Horseradish Sauce & Au Jus
Chicken French
Served in a Lemon Wine Butter Sauce
Baked Ziti Marinara
Topped w/Mozzarella Cheese
Sausage with Peppers & Onions

Oven Browned Potatoes
Fresh Seasonal Vegetable
Fresh Dinner Rolls or Italian Bread
Served w/Butter & Margarine

Buffet # 2 \$22.00

Tossed Mixed Salad
Served w/House Dressing & Croutons
Tenderloin Tips
Served w/Mushrooms in Burgundy Sauce
Fresh Baked Chicken
A Fresh Blend of Herbs & Spices
Baked Ziti Marinara
Topped w/Mozzarella Cheese
Rice Pilaf
Fresh Seasonal Vegetable
Fresh Dinner Rolls or Italian Bread
Served w/Butter & Margarine

Buffet # 4 \$25.25

Tossed Mixed Salad
Served w/House Dressing & Croutons
Roast Prime Rib of Beef (carved)
Served w/Horseradish Sauce & Au Jus
Breast Chicken with Artichokes
Served in a Lemon Wine Sauce
Baked Ziti Marinara
Topped w/Mozzarella Cheese
Roasted Pork Loin
Served w/Brown Mushroom Sauce
Fresh Whipped or Oven Browned Potatoes
Fresh Seasonal Vegetable
Fresh Dinner Rolls or Italian Bread
Served w/Butter & Margarine

*All of the above served with freshly brewed regular & decaf coffee
All Prices subject to 18% service charge & 8% sales tax
Revised 3/13/09*

Banquet Entrees

Roast Prime Rib Dinner

12 oz. Served w/Au Jus

Broiled Filet Mignon

8 oz. Filet Served w/Espanole Sauce

Broiled Delmonico Steak

14 oz. Steak w/Sauteed Mushrooms

Sliced Roast Pork Loin

Served w/Mushroom Demi Glaze

Chicken French

Served in a Lemon Wine Butter Sauce

Chicken Marinara

*Breaded Breast of Chicken topped w/Mozzarella Cheese
& Marinara Sauce*

Veal Cutlet Parmesan

Breaded Veal Cutlet Served w/a Side Dish of Pasta

Baked Haddock

Reef & Beef

8 oz. Fillet Mignon & 6 oz. Lobster Tail w/ Drawn Butter

Choice of Two Entrees

*All entrees are served with fresh vegetable, starch, and salad,
freshly brewed and decaf coffee*

All prices are subject to 18% service charge & 8% NYS sales tax

Revised 3/13/09

Wedding Packages



*Italian American
Community Center*

"Rochester's Beautiful New Banquet Facility"



Wedding Buffet Packages Evening Receptions

All Wedding Buffet Packages Include:

*Four-hour house brand package with assorted mixed drinks
(Bar package includes Hi-Balls & Cocktails
(Manhattans, Martinis, Sours, Collins, etc.)
Made with Whiskey, Gin, Vodka, Scotch, Bourdon & Rum
Assorted Wines (White Zinfandel, Chardonnay, Chablis, Burgundy)
Draft Beer, Soft Drinks & Juices
Cheese Tray with Assorted Crackers
Assorted Vegetables with Dip
House Wine Toast for Guests, Champagne for Head Table
Candle Centerpieces
All Round Tables
Choice of Linen Napkin Colors*

The prices include all of the following:

<i>A complete service staff for the duration of the event</i>	<i>All food prepared fresh the day of the event</i>
<i>Mirrored centerpieces with candles</i>	<i>A Catering Director on site for the duration of the event</i>
<i>All white skirting</i>	<i>Seating chart & tables numbered for reserved seating</i>
<i>All stationary tables displayed with greenery & accessories</i>	<i>Balcony, Column & Stationary Table Lighting</i>

All prices subject to 18% service charge & 8% NYS sales tax

Revised 6/14/11

Dinner Buffets

Buffet # 1

Tossed Mixed Salad/Family Style
Served w/House Dressing and Croutons
Roasted Pork Loin
Served w/Brown Mushroom Sauce
Fresh Baked Chicken
A Fresh Blend of Herbs & Spices
Baked Ziti Marinara
Topped w/Mozzarella Cheese
Oven Browned Potatoes
Fresh Seasonal Vegetable
Fresh Dinner Rolls or Italian Bread
Served w/Butter & Margarine
Coffee or Tea

Buffet # 3

Tossed Mixed Salad/Family Style
Served w/House Dressing & Croutons
Roast Prime Rib of Beef (carved)
Served w/Horseradish Sauce & Au Jus
Chicken French
Served in a Lemon Wine Butter Sauce
Baked Ziti Marinara
Topped w/Mozzarella Cheese
Sausage with Peppers & Onions
Oven Browned Potatoes
Fresh Seasonal Vegetable
Fresh Dinner Rolls or Italian Bread
Served w/Butter & Margarine
Coffee or Tea

Buffet # 2

Tossed Mixed Salad/Family Style
Served w/House Dressing & Croutons
Tenderloin Tips
Served w/Mushrooms in Burgundy Sauce
Fresh Baked Chicken
A Fresh Blend of Herbs & Spices
Baked Ziti Marinara
Topped w/Mozzarella Cheese
Rice Pilaf
Fresh Seasonal Vegetable
Fresh Dinner Rolls or Italian Bread
Served w/Butter & Margarine
Coffee or Tea

Buffet # 4

Tossed Mixed Salad/Family Style
Served w/House Dressing & Croutons
Roast Prime Rib of Beef (carved)
Served w/Horseradish Sauce & Au Jus
Breast of Chicken with Artichokes
Served in a Lemon Wine Sauce
Baked Ziti Marinara
Topped w/Mozzarella Cheese
Roasted Pork Loin
Served w/Brown Mushroom Sauce
Fresh Whipped or Oven Browned Potatoes
Fresh Seasonal Vegetable
Fresh Dinner Rolls or Italian Bread
Served w/Butter & Margarine
Coffee or Tea

All Prices subject to 18% service charge 8% sales tax.

Revised 6/14/11

Wedding Served Meal Packages

Evening Receptions

All Wedding Packages Include:

*Four-hour house brand package with assorted mixed drinks
(Bar package includes Hi-Balls & Cocktails (Manhattans, Martinis, Sours, Collins, etc.)
Made with Whiskey, Gin, Vodka, Scotch, Bourdon & Rum
Assorted Wines (White Zinfandel, Chardonnay, Chablis, Burgundy)
Draft Beer, Soft Drinks & Juices
Cheese Tray with Assorted Crackers
Assorted Vegetables with Dip
House Wine Toast for Guests and Champagne for Head Table
Candle Centerpieces
All Round Tables
Choice of Linen Napkin Colors*

Above Package with Two Choices:

<i>Chicken French or Chicken Marinara</i>	<i>Roast Prime Rib of Beef</i>
<i>Sliced Roast Pork Loin</i>	<i>Broiled Delmonico Steak</i>
<i>Baked Haddock</i>	<i>Veal Cutlet Parmesan</i>

The prices include all of the following:

<i>A complete service staff for the duration of the Event</i>	<i>All food prepared fresh the day of the event</i>
<i>Mirrored centerpieces with candles</i>	<i>A Catering Director on site for the duration of the event</i>
<i>All white skirting</i>	<i>Seating chart & tables numbered for reserved seating</i>
<i>All stationary tables displayed with greenery</i>	<i>Balcony, column & stationary table lighting</i>
<i>& accessories</i>	

All prices subject to 18% service charge & 8% NYS sales tax

Revised 6/14/11

Banquet Entrées

Roast Prime Rib Dinner

12 oz. Served w/Au Jus

Broiled Filet Mignon

8 oz. Filet Served w/Espanole Sauce

Broiled Delmonico Steak

14 oz. Steak w/Sautéed Mushrooms

Sliced Roast Pork Loin

Served w/Mushroom Demi Glaze

Chicken French

Served in a Lemon Wine Butter Sauce

Chicken Marinara

*Breaded Breast of Chicken topped w/Mozzarella Cheese
& Marinara Sauce*

Veal Cutlet Parmesan

Breaded Veal Cutlet Served w/a Side Dish of Pasta

Baked Haddock

Fresh Fillet of Haddock Topped w/Lemon

Reef and Beef

8 oz. Fillet Mignon & 6 oz. Lobster Tail w/Drawn Butter

Choice of Two Entrees

*All entrees are served with appropriate fresh vegetable, starch and salad,
freshly brewed regular and decaf coffee*

All prices are subject to 18% service charge & 8% NYS sales tax

Revised 6/14/11

Hot Hand Passed Hors d'Oeuvres

To Be Priced

Bruschetta

Mini Quiche

Clams Casino

Scallops Wrapped with Bacon

Deep Fried Vegetables

Chicken Nuggets

Chicken Wings

Jalapeno Poppers

Franks in Pastry

Fried Ravioli

Chicken Tenders

Crab Meat Canapés

Stuffed Mushrooms

Mozzarella Sticks

Fried Shrimp

Potato Skins

Spanakopita

All Prices subject to 18% service charge & 8% NYS sales tax

Revised 6/14/11

Banquet Menu Options

Soups (priced per person)

Italian Wedding Soup

Beef Barley

Minestrone

Tomato Basil

French Onion

Served with Croutons and Cheese

Salads (priced per person)

Tossed Mixed Salad

Romaine & Iceberg Lettuce w/crisp vegetables & house dressing included

Caesar Salad

*Romaine Lettuce tossed with Caesar dressing shredded
Parmesan cheese and garlic croutons*

Spinach Salad

*Served with sliced mushrooms, chopped eggs, red onions,
tomatoes & warm bacon vinaigrette dressing*

Desserts (priced per person)

Carrot Cake with cream cheese frosting

Cheese Cake with strawberry topping

Chocolate Cake

All Prices subject to 18% service charge & 8% NYS sales tax

Revised 6/14/11

Carving Stations

<i>Roast Top Round of Beef or Prime Rib</i>	<i>Market Price</i>
<i>Roast Breast of Turkey</i>	<i>Market Price</i>
<i>Roast Loin of Pork</i>	<i>Market Price</i>
<i>Roast Tenderloin of Beef</i>	<i>Market Price</i>

Above includes appropriate rolls and condiments

Pasta Station

<i>Penne and Linguine Pasta with Marinara & Alfredo Sauce</i>	<i>Market Price</i>
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Seafood Specialties

<i>Shrimp Cocktail Display</i>	<i>Market Price</i>
<i>Oysters on the Half Shell</i>	<i>Market Price</i>

Grande Finale

<i>Chocolate Fountain w/ 9 Items</i>
<i>Coffee Table w/China Service</i>
<i>Coffee Table, Tea, Cookie Cake, Mini Pastries w/China Service</i>
<i>Add to above</i>
<i>Chocolate Shavings, Whipped Cream & Cinnamon Sticks</i>
<i>Add Espresso to any menu above</i>
<i>Fresh Fruit Added</i>

All prices subject to 18% service charge & 8% NYS sales tax

Revised 6/14/11

New Feature

The Chocolate Fountain

includes:

Marshmallows

Krispy Treats

Variety of Fruit

Wafers

Mini Cream Puffs

Pretzels

All prices subject to 18% service charge & 8% NYS sales tax.

Revised 6/14/11

Additional Wedding Services

Ceremony: On Balcony Includes:

Lighted & Decorated Archway, Skirted Unity Candle Table

Chair set-up (White) for 80-150 guests

\$1.25 extra per chair over 150.

Private area for Bride to wait for ceremony

Pedestals for your flowers

Items placed on each table such as:

favors, candies, signs, flower pedals, camera, etc.

Bar Additions

Champagne Toast in place of Wine

Carafes of House Wine (Red & White)

Bottles of House Wine (Red & White)

Cash Bar Fee – Friday & Sunday (Without Package)

Rolling Cordial Cart with four cordials

Extra Hours Over Six

All Prices subject to 18% service charge & 8% NYS sales tax

Revised 6/14/11

Banquet Bar Packages

	<u>House Brands</u>	<u>Premium Brands</u>
One (1) Hour Bar <i>One hour before dinner</i>	\$10.50 per person	\$12.50 per person
Two (2) Hour Bar <i>One hour before dinner & One hour after dinner</i>	\$12.50 per person	\$14.50 per person
Three (3) Hour Bar <i>One hour before dinner & Two hours after dinner</i>	\$14.75 per person	\$16.75 per person
Four (4) Hour Bar <i>One hour before dinner & Three hours after dinner</i>	\$16.75 per person	\$18.50 per person

All prices are priced per person per package hour

Hours Brand Bar Package Includes:

*Hi-Balls & Cocktails (Manhattans, Martinis, Sours, Collins, etc.)
Made with the following: Whiskey, Gin, Vodka, Scotch, Bourdon, and Rum
Assorted Wines (White Zinfandel, Chardonnay, Chablis, and Burgundy)
Draft Beer, Soft Drinks, and Juices*

Premium Bar Package Includes:

Call Brands (C.C., White Label, Absolute, etc.)

Beer - Wine - Soda - Juice Bar Package Includes:

*One hour \$6.00 per person Two hour \$8.50 per person Three hour \$10.50 per person
Four hour \$12.50 per person*

*Fruit Punch non alcoholic \$40.00/bowl
Wine Punch \$55.00/bowl
Champagne Punch \$65.00/bowl
Above punch bowls serves twenty (20) to thirty (30) people*

All prices are subject to 18% service charge & 8% NYS sales tax

Revised 6/14/11



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General Information

Deposits

We require a deposit to secure a date for any function held here at the IACC. 100% of your deposit will be applied to your final balance. All deposits become the property of the IACC should you cancel your function for any reason. For Weddings, a first deposit of \$500.00 is due upon booking. A second deposit of \$1000.00 is due four months before the event. The balance of the event's invoice will be calculated five days prior to the wedding and be due three business days before the wedding. Deposits for all other events will be \$300.00 upon booking and the balance due will be noted on the confirmation contract. All due dates for these payments will be noted on the confirmation contract issued at the time of booking the event.

Service Charges & Guarantees

There is an 18% service charge, and 8% NYS sales tax assessed on the food, beverage, room charge, audio-visual equipment rental and service charge.

Menu and Detail Confirmation

Menus and details for weddings are to be confirmed four months prior to the date. All other function details should be discussed 2 months prior to the event. For served dinners, you may choose two selections and a vegetarian selection may be discussed for a limited number of guests. Special prices for children are available and will be discussed at time of booking. The guaranteed guest count will be due FIVE days prior to the event. For served dinners with more than one selection, it is necessary for you to supply coded place cards for each guest to display for the server to recognize. The cake is always cut right after dinner and there will be no exposed candles used. The buffet tables are placed on the dance floor. Menu pricing is guaranteed 90 days prior to your function. There is a fee of \$100.00 for a Cash Bar at any event. No shots served on the bar.

Custom Designed Package

You are free to select any of the enclosed menu options provided by our Banquet Department. We will however be happy to customize a menu if you do not see what you like.

Count Guarantees

The guaranteed count for a Wedding on a Saturday night during the months of April through November is 150 minimum. For Friday & Sunday weddings 100 is the minimum. If the count is less than the minimum, the IACC reserves the right to charge for the minimum stated on the contract.

The minimum for all other parties will be 100 on Friday or 50 for Sunday Showers. Minimum guarantees may be flexible during the Months of January through March. Please call to inquire.

Additional charge of \$100.00 for placement of items on individual tables or @ each place setting. This charge applies to favors, signs, flower pedals, candies, cameras, etc.

Additional Items Available

Champagne or Sparkling Grape Juice in place of Wine for the toast.	\$ 2.00 per person
Chair Covers w/sash (addl cost for special color sashes may apply)	\$ 5.00 per chair
Bottled Wines	market price

Methods of Payment

The first deposit for any event can be made with a Master, Visa, or Discover Card. ALL OTHER PAYMENTS WILL BE MADE BY CHECK OR CASH ONLY.

Meeting Equipment

A microphone & podium are available at no charge. An 8 ft. screen is available for a \$15.00 rental charge. Other audio needs can be rented for you upon request and the prices will be quoted at the time of inquiry.

Time Segments

Times for Seminars are usually determined at the time of the booking. Most run from 8am to 4pm.

Weddings can run any 6 Hours agreed upon but no later than 1:00 a.m. Weekdays are arranged on a fairly flexible frame. Consult with the Banquet Manager on this issue. There will be a charge of \$200.00 per hour for each hour over the limit for the event.

Shipping & Receiving

Delivery of all items must be coordinated with the Banquet Manager. HAVE ALL ITEMS CLEARLY MARKED WITH THE NAME AND DATE OF THE FUNCTION. Please arrange for these deliveries with the Banquet Manager. Hours of operation for the IACC Office are 8am to 5pm weekdays. Weekend times vary according to the events taking place. Please call for information concerning weekends. Please have your Band, DJ, Florist or Bakery call to confirm times for delivery.

No home-baked desserts or home-made beverages of any kind can be brought to the IACC. All food and beverage is to be purchased for your event from the IACC.

Property Loss or Damage

The IACC will not assume responsibility for the damage to or loss of any merchandise or articles brought onto the property.

the Italian American Community Center, Inc. is a not-for-profit corporation serving the metropolitan Rochester area.

Membership in the IACC is open to all regardless of gender, race, religion, ethnicity or origin of birth.