Classic Reception

Cocktail Hour

Duo Hors d’oeuvres Display
Vegetable Crudité & Imported and Domestic Cheeses
Or
Two Hand-Passed Hors d’oeuvres

3 Hour Open Bar, Serving Premium Spirits, Beer and Wine
Personalized Signature Drink & Custom Beer Selections

Dinner
Champagne or Sparkling Grape Juice Toast

Starter Course
(Select One)

Home-made Soup
Seasonal Salad
Classic Caesar Salad
Field Greens and Market Vegetables with House Vinaigrette

Main Course

Beef, Fish, and Medley’s $63
Chicken, Pork, and Vegetarian $53

All Served Dinners Include Dinner Roll Basket, Appropriate Accompaniments,
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Wedding Cake or Assorted Pastries

All Prices Subject to Applicable 20% Administrative Fee and Sales Tax. Prices Subject to Change (P) 585-359-1800 www.ritinn.com 2015
Premier Reception

Cocktail Hour

Trio Hors d’oeuvres Display
Vegetable Crudité & Imported and Domestic Cheeses
Fresh Fruit & Berries
Or
Three Hand-Passed Hors d’oeuvres

3 Hour Open Bar, Serving Premium Spirits, Beer and Wine
Personalized Signature Drink & Custom Beer Selections

Dinner
Champagne Toast or Sparkling Grape Juice

Starter Course
(Select One)
Home-made Soup
Seasonal Fruit

Second Course
(Select One)
Classic Caesar Salad
Seasonal Salad
Field Greens and Market Vegetables with House Vinaigrette

Main Course
Beef, Fish, and Medley’s $69  Chicken, Pork, and Vegetarian $56

All Served Dinners Include Dinner Roll Basket, Appropriate Accompaniments,
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Wedding Cake or Assorted Pastries

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Exquisite Reception

*Includes White or Ivory Chair Covers & Sashes*

**Cocktail Hour**
- Duo Hors d’oeuvres Display
- Vegetable Crudité & Imported and Domestic Cheeses
- Plus Two Hand-Passed Hors d’oeuvres
  - Or
- Four Hand-Passed Hors d’oeuvres

4 Hour Open Bar, Serving Premium Spirits, Beer and Wine
Personalized Signature Drink & Custom Beer Selections

**Dinner**
Champagne Toast or Sparkling Grape Juice

**Starter Course**
(Select One)
- Home-made Soup
- Seasonal Fruit
- Pasta or Risotto Appetizer

**Second Course**
(Select One)
- Seasonal Salad
- Caprese Salad
- Classic Caesar Salad
- Field Greens and Market Vegetables

**Third Course**
Intermezzo

**Main Course**
Wine Service with Entrée Course
- Beef, Fish, and Medley’s $83
- Chicken, Pork and Vegetarian $71

All Served Dinners Include Dinner Roll Basket, Appropriate Accompaniments, Freshly Brewed Coffee, Decaffeinated Coffee and Tea

*Wedding Cake or Assorted Pastries*

All Prices Subject to Applicable 20% Administrative Fee and Sales Tax. Prices Subject to Change. (P) 585-359-1800 www.ritinn.com 2015
Entrée Selections
(Maximum Three Principal Dishes, Includes Chef Selected Start & Vegetable)

Medley
Tenderloin of Beef with Caramelized Red Onions and Peppercorn Demi-Glaze
Coupled with Chicken Basil

Medley di Mare
Tenderloin of Beef with Caramelized Red Onions and Peppercorn Demi-Glaze
Coupled with Jumbo Crab Cake

Lobster Tail Upgrade Available

Chicken Basil
Grilled Chicken Topped with Roasted Red Peppers, Baby Bellas, Fresh Basil, Asiago Cheese
Basil Cream Sauce

Filet Au Poivre
Premium Eight Ounce Peppercorn Filet, Red Wine Velouté

Chicken French
Sautéed Breast, Lemon-Sherry Sauce, Topped with Artichokes

Prime Rib
Ten Ounces, Slow-Roasted with Natural Juices

Rustic Chicken
Topped with Fennel, Pancetta with Roasted Garlic and Lemon Sauce

Seared Duck
Duck Breast with Cherry Bourbon

Filet Medallions
In a Mustard Rub with Creamy Dijon Sauce

Red Snapper
Grilled, Topped with Mango Rum Sauce

Seared Scallops
Over Mushroom Risotto with Asparagus

Seared Salmon
With a Prosecco Cream Sauce

Seasonal Strudel
In-Season Roasted Vegetables with Fresh Herbs and Feta Cheese, Rolled In Phyllo Dough, Topped with Tomato Coulis

Lobster Raviolis
In a Roasted Tomato Cream

Mushroom Raviolis
Wild Mushroom Raviolis with Julienne Radicchio in Brandy Cream Sauce

Smoked Portobello
Layered with Red Peppers, Grilled Squash, Garlic & Tomato Cream Sauce

Children’s Menus Available
Buffet Reception $69

Cocktail Hour
Duo Hors d’oeuvres Display
Vegetable Crudité & Imported and Domestic Cheeses
Or
Two Hand-Passed Hors d’oeuvres

3 Hour Open Bar, Serving Premium Spirits, Beer and Wine
Personalized Signature Drink & Custom Beer Selections

Dinner
Champagne or Sparkling Grape Juice Toast

Pre-Set Field Greens and Market Vegetables with House Vinaigrette
Tableside Warm Rolls & Butter

Buffet
In-Season Vegetable Medley

Fingerling Potatoes
Cheese Tortellini with Marinara or Alfredo

Prime Rib
Au Jus, Complimentary Carver

Red Snapper
Grilled, Topped with Mango Rum Sauce

Chicken Basil
Grilled Chicken Topped with Roasted Red Peppers, Baby Bellas, Fresh Basil,
Asiago Cheese and Basil Cream Sauce

Wedding Cake or Assorted Pastries
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

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**HORS D’OEUVRES**

### Packages

#### Simple Elegance $7
*(Select Three - Price Based on Five Pieces Total per Person)*
- Assorted Cold Canapés
- Sausage, Rockefeller OR Casino Filled Mushroom Caps
- Bruschetta Crostini
- Andouille Sausage Stuffed Artichoke Hearts
- Goat Cheese and Wild Mushroom Purses

#### Elite $11
*(Select Three - Price Based on Five Pieces Total per Person)*
- Assorted Cold Canapés
- Miniature Beef Wellingtons
- Smoked Chicken Quesadillas
- Sausage, Rockefeller OR Crab Mushroom Caps
- Goat Cheese and Wild Mushroom Purses

### Displays

#### Baked Brie Wheel $75 each
Served in Brioche with a House-made Orange Marmalade

#### Duo Display of Cheeses and Vegetables $6
*Imported & Domestic Cheeses coupled with Vegetable Crudité*

#### Fresh Fruit Kabobs $4

### Action Stations

*Pricing Reflected Is per Person and Does Not Include Culinary Attendant Fees $50 per attendant*

#### Make-Your-Own Mac & Cheese $11
- Cavatappi & Orecchiette Pastas Cheddar, Swiss, Asiago, Parmesan Cheeses
- Toppings Include Bacon, Broccoli, Tomato

#### Build Your Own Pasta $9
- Orecchiette & Cheese Tortellini Pastas
- Marinara or Alfredo Sauces
- Includes Assorted Veggies

### A la Carte

*(Priced Per 100 Pieces)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosciutto &amp; Melon Purre Shooters</td>
<td>$125</td>
<td>Bacon Wrapped Gorgonzola Stuffed Figs</td>
<td>$150</td>
</tr>
<tr>
<td>Assorted Cold Canapés</td>
<td>$125</td>
<td>Andouilie Sausage Stuffed Artichoke Hearts</td>
<td>$175</td>
</tr>
<tr>
<td>Bruschetta Crostini</td>
<td>$150</td>
<td>Smoked Chicken Quesadilla</td>
<td>$225</td>
</tr>
<tr>
<td>Brie and Raspberry in Phyllo</td>
<td>$175</td>
<td>Chorizo Sausage Caps</td>
<td>$190</td>
</tr>
<tr>
<td>Caprese Brochettes</td>
<td>$200</td>
<td>Miniature Reubens</td>
<td>$250</td>
</tr>
<tr>
<td>Spanakopita or Phyllo Wrapped Asparagus Asiago</td>
<td>$225</td>
<td>Crab Mushroom Caps</td>
<td>$200</td>
</tr>
<tr>
<td>Goat Cheese and Mushroom Purses</td>
<td>$175</td>
<td>*Miniature Beef Wellingtons</td>
<td>$325</td>
</tr>
<tr>
<td>Fruit Kabobs</td>
<td>$300</td>
<td>*Tenderloin Crostinis with Horseradish Cream</td>
<td>$350</td>
</tr>
<tr>
<td>Rockefeller or Casino Mushroom Caps</td>
<td>$150</td>
<td>*Scallops Wrapped in Bacon</td>
<td>$250</td>
</tr>
<tr>
<td>B.L.T. in Rye Bread Tart</td>
<td>$125</td>
<td>*Crab &amp; Corn Soup Shooters</td>
<td>$225</td>
</tr>
<tr>
<td>Prosciutto Wrapped Melon Balls</td>
<td>$125</td>
<td>*Crab Cakes with Remoulade</td>
<td>$250</td>
</tr>
<tr>
<td>Martini Vegetable Crudité</td>
<td>$135</td>
<td>*Jumbo Shrimp Cocktail</td>
<td>$325</td>
</tr>
<tr>
<td>Garlic Risotto Balls</td>
<td>$135</td>
<td>*Sushi (Spicy Shrimp, California &amp; Vegetable Rolls)</td>
<td>$290</td>
</tr>
</tbody>
</table>

*Items with an asterisk (*) are not included in the Wedding Reception Packages. They may be selected for an upgrade price, please ask your sales manager.*

All Prices Subject to Applicable 20% Administrative Fee and Sales Tax. Prices Subject to Change. (P) 585-359-1800 www.ritinn.com 2015
### Suggested Dinner Additions

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crab Cakes</td>
<td>$8</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>$7</td>
</tr>
<tr>
<td>Antipasto Platter</td>
<td>$7</td>
</tr>
<tr>
<td>Risotto or Pasta Appetizer</td>
<td>$3</td>
</tr>
<tr>
<td>Seasonal Fruit Appetizer</td>
<td>$3</td>
</tr>
</tbody>
</table>

### Sweet Additions

**Sweet Additions Also Include Our Gourmet Coffee Station**
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Flavored Coffee, Whipped Cream, Chocolate Shavings, Chocolate Dipped Spoons, Caramel Bits, Lemon Wedges and Flavored Syrups

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Half Dipped Treats</td>
<td>$7</td>
</tr>
<tr>
<td>Milk Chocolate Dipped PB&amp;J, Oreo, Fruit, Rice Krispies Treats® Marshmallows, Pretzels and Shortbread Cookies</td>
<td></td>
</tr>
<tr>
<td>Candy Shoppe</td>
<td>$8</td>
</tr>
<tr>
<td>Chocolate Covered Pretzels, Assorted Candies, Variety of Chocolates &amp; Homemade Caramel Crunch</td>
<td></td>
</tr>
<tr>
<td>Patisserie</td>
<td>$10</td>
</tr>
<tr>
<td>Variety of Miniature Pastries &amp; Chocolate Covered Strawberries</td>
<td></td>
</tr>
<tr>
<td>Cookie Table</td>
<td>$6</td>
</tr>
<tr>
<td>Assorted Tea Cookies</td>
<td></td>
</tr>
</tbody>
</table>

### The Extras

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo Salted Caramel Cream Puffs</td>
<td>$75/ dozen</td>
</tr>
<tr>
<td>Hot Cocoa Shooters</td>
<td>$2</td>
</tr>
<tr>
<td>Italian Cookie Tray</td>
<td>$38 per table</td>
</tr>
<tr>
<td>Set-Up and Display of Pastries (Provided by Your Own Bakery)</td>
<td>$2 per Person</td>
</tr>
<tr>
<td>Cake Cutting Service Fee (Provided by Your Own Bakery)</td>
<td>$2 per Person</td>
</tr>
</tbody>
</table>

### Ballroom Enhancements

**Deluxe Enhancement Package $8**
- Three Votive Candles & Hurricane Globe or Glass Pond Centerpiece - Displayed on a Round Mirror
- White or Ivory Chair Covers (with White or Ivory Sashes) - In Dinner Room & Cocktail Area
- Illuminated Back Drop with Twinkle Lights Behind Head Table
- Tulle Swag with White Lights - Above Dance Floor & Cake/Pastry Table

**Signature Enhancement Package $6.50**
- White or Ivory Chair Covers (with White or Ivory Sashes) - In Dinner Room Only
- Illuminated Back Drop with Twinkle Lights Behind Head Table

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>White or Ivory Chair Covers</td>
<td>$6 per Chair</td>
</tr>
<tr>
<td>Chivari Chairs Silver or Gold</td>
<td>$7.25 per Chair</td>
</tr>
<tr>
<td>Tulle Swag with White Lights</td>
<td>$200</td>
</tr>
<tr>
<td>Illuminated Twinkle Back Drop</td>
<td>$250</td>
</tr>
<tr>
<td>Colored Up-lights, 4 pack</td>
<td>$150</td>
</tr>
<tr>
<td>Concierge Lounge Amenity Pack</td>
<td>$55</td>
</tr>
<tr>
<td>Ceremony Set Up Fee</td>
<td>$500</td>
</tr>
<tr>
<td>Ice Sculptures Starting at</td>
<td>$435</td>
</tr>
<tr>
<td>Variety of Signature Centerpieces</td>
<td>$16 per Table</td>
</tr>
<tr>
<td>Variety of Signature Centerpieces</td>
<td>$6- $10 Each</td>
</tr>
<tr>
<td>Set-up of your own decorations</td>
<td>Price determined by labor required</td>
</tr>
</tbody>
</table>

All Prices Subject to Applicable 20% Administrative Fee and Sales Tax. Prices Subject to Change (P) 585-359-1800 www.ritinn.com 2015
Late Night Menu
Pricing Applies for Food Service after 9pm
Requires a Minimum Purchase for 35 guests

Pizza Stop $6
Three Cheese & Pepperoni Pizzas
Buffalo Chicken Bites with Bleu Cheese & Celery
Pricing based on 1 slice of pizza & 3 bites per person

Add-On
Mozzarella Sticks with Marinara $3
Chicken Wings $3.50
Marinara Meatballs $7.50 per 100 pieces

Sliders Station $5
Assorted Miniature Burger and Chicken Sliders

Buffalo Chicken Mac- & Cheese $6

Spinach & Artichoke Dip $3

The Grooms Late Night Buffet $8.50
Chef Created Personalized Late Night Buffet Designed Specifically for Your Requested Theme
We have created based on Groom’s Must Haves, His Favorite Sports Themes, Farm -to-Plate and more!

Garbage Plate Station $10
Macaroni Salad & Potato Salad
Homefries
Cheeseburgers & Hamburgers
Zweigles® Hot Dog Minis
Home-made Meat Hot Sauce
Diced Onions, Bread & Classic Condiments

Brownie Sundae Bar $6.50
Vanilla & Chocolate Ice Cream
Fresh Baked Brownies
Chocolate & Caramel Sauces, Nuts, M & Ms®, Cherries, Whipped Cream
$50 Culinary Attendant Fee for 1 Hour of Service

Goodnight Snack $5
Favor Bags that Include:
Bottle of Water, Colossal Chocolate Chip Cookie, Bag Potato Chips, Mints & a Pack of Tylenol 2s® or Advil®

Late Night Breakfast $6
Assorted Breakfast Sandwiches & Bottled Waters

All Prices Subject to Applicable 20% Administrative Fee and Sales Tax. Prices Subject to Change (P) 585-359-1800 www.ritinn.com 2015
### Bar Features

<table>
<thead>
<tr>
<th>Selection</th>
<th>Premium</th>
<th>Top Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VODKA</strong></td>
<td>Organic Prairie Vodka</td>
<td>Grey Goose</td>
</tr>
<tr>
<td><strong>GIN</strong></td>
<td>Organic Prairie Gin</td>
<td>Bombay Sapphire</td>
</tr>
<tr>
<td><strong>RUM</strong></td>
<td>Bacardi</td>
<td>Bacardi &amp; Captain Morgan’s Spiced</td>
</tr>
<tr>
<td><strong>SCOTCH</strong></td>
<td>Dewars</td>
<td>Johnny Walker Red</td>
</tr>
<tr>
<td><strong>WHISKEY</strong></td>
<td>Seagrams 7</td>
<td>Crown Royal</td>
</tr>
<tr>
<td><strong>BOURBON</strong></td>
<td>Jim Beam</td>
<td>Makers Mark</td>
</tr>
<tr>
<td><strong>COFFEE</strong></td>
<td>Kahlúa</td>
<td>Kahlúa</td>
</tr>
<tr>
<td><strong>AMARETTO</strong></td>
<td>DiSaronno</td>
<td>DiSaronno</td>
</tr>
<tr>
<td><strong>SCHNAPPS</strong></td>
<td>Peach DeKuyper</td>
<td>Peach DeKuyper</td>
</tr>
<tr>
<td><strong>VERMOUTH</strong></td>
<td>Martini &amp; Rossi Sweet &amp; Dry</td>
<td>Martini &amp; Rossi Sweet &amp; Dry</td>
</tr>
<tr>
<td><strong>BEER</strong></td>
<td>Please Select Your Three Options</td>
<td>Please Select Your Four Options</td>
</tr>
<tr>
<td></td>
<td>Labatt Blue, Labatt Blue Light,</td>
<td>Premium Options Available Plus…</td>
</tr>
<tr>
<td></td>
<td>Budweiser, Bud Light, Michelob Ultra,</td>
<td>Heineken, Corona, Sam Adams, Amstel</td>
</tr>
<tr>
<td></td>
<td>Miller Light, Coors Light and Molson</td>
<td>Light, Blue Moon and Saranac Pale Ale</td>
</tr>
<tr>
<td><strong>NON – ALCOHOLIC</strong></td>
<td>O’Douls</td>
<td>O’Douls</td>
</tr>
<tr>
<td><strong>REDS</strong></td>
<td>Premium Wine</td>
<td>Top Shelf Wine</td>
</tr>
<tr>
<td></td>
<td>Canyon Road Merlot</td>
<td>Red Rock Merlot</td>
</tr>
<tr>
<td></td>
<td>Dark Horse Cabernet Sauvignon</td>
<td>Dark Horse Cabernet Sauvignon or</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mirassou Pinot Noir</td>
</tr>
<tr>
<td><strong>BLUSH</strong></td>
<td>Woodbridge White Zinfandel</td>
<td>Woodbridge White Zinfandel</td>
</tr>
<tr>
<td><strong>WHITE</strong></td>
<td>Canyon Road Chardonnay</td>
<td>Fox Run Chardonnay</td>
</tr>
<tr>
<td></td>
<td>Blufeld Riesling</td>
<td>Choice of</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chateau St. Michelle Harvest Select</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Riesling or Mirassou Pinot Grigio</td>
</tr>
</tbody>
</table>

It would be our pleasure to create a specialty drink menu to be featured during your event. Special requests also welcome, just ask your Sales Manager!

---

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# Additional Beverage Arrangements

## Open Bar
*(Unlimited Consumption - Minimum 30 Guests)*

<table>
<thead>
<tr>
<th>Additional Hour Added to Package</th>
<th>Premium</th>
<th>Top Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$4.00</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

## Cash Bar
*(Guests Pay for Their Own Beverages - Pricing Includes Tax)*

<table>
<thead>
<tr>
<th></th>
<th>Premium</th>
<th>Top Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Manhattans and Martinis</td>
<td>$8.25</td>
<td>$9.25</td>
</tr>
<tr>
<td>Cocktails</td>
<td>$6.50</td>
<td>$8.00</td>
</tr>
<tr>
<td>Beer</td>
<td>$4.25</td>
<td>$5.50</td>
</tr>
<tr>
<td>Wine</td>
<td>$7.00</td>
<td>$9.00</td>
</tr>
<tr>
<td>Perrier Water</td>
<td>$3.00</td>
<td>$3.00</td>
</tr>
<tr>
<td>Sodas, Juices and Bottled Water</td>
<td>$2.00</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

## Hosted Bar
*(Host Pays for Beverages Consumed)*

<table>
<thead>
<tr>
<th></th>
<th>Premium</th>
<th>Top Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>Manhattans and Martinis</td>
<td>$7.75</td>
<td>$8.75</td>
</tr>
<tr>
<td>Cocktails</td>
<td>$6.00</td>
<td>$7.50</td>
</tr>
<tr>
<td>Beer</td>
<td>$4.00</td>
<td>$5.00</td>
</tr>
<tr>
<td>Wine</td>
<td>$6.50</td>
<td>$8.50</td>
</tr>
<tr>
<td>Perrier Water</td>
<td>$3.00</td>
<td>$3.00</td>
</tr>
<tr>
<td>Sodas, Juices and Bottled Water</td>
<td>$2.00</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

For all Cash and Host bars, there will be a $30.00 per hour charge for each bartender, until a minimum of $100.00 in sales per hour, per bartender is reached.

## Beer, Wine & Soda Bar
*(Unlimited Consumption - Minimum 30 Guests)*

<table>
<thead>
<tr>
<th></th>
<th>Premium</th>
<th>Top Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$11.00</td>
<td>$14.00</td>
</tr>
<tr>
<td>Two Hours</td>
<td>$14.00</td>
<td>$17.00</td>
</tr>
<tr>
<td>Three Hours</td>
<td>$17.00</td>
<td>$22.00</td>
</tr>
<tr>
<td>Four Hours</td>
<td>$20.00</td>
<td>$27.00</td>
</tr>
</tbody>
</table>

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Punch
(Per Gallon, Serves Twenty)
Sangria $65.00
Customized $55.00
Citrus Berry $45.00
Non-Alcoholic

Soda Bar
One Hour $4.00
Two Hours $6.00
Three Hours $8.00
Four Hours $10.00

Wine Service with Meal Function

<table>
<thead>
<tr>
<th></th>
<th>House</th>
<th>Premium</th>
<th>Top Shelf</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Glass with Entrée</td>
<td>$3.00</td>
<td>$5.00</td>
<td>$7.00</td>
</tr>
<tr>
<td>Throughout Service</td>
<td>$7.00</td>
<td>$9.00</td>
<td>$13.00</td>
</tr>
<tr>
<td>Sparkling Toast</td>
<td>$3.00</td>
<td>$6.00</td>
<td>Per Bottle</td>
</tr>
</tbody>
</table>

Additional Options Available Upon Request

White
- Casa Lapostolle Sauvignon Blanc (*Chili*) $38.00
- Fox Run Chardonnay (*New York*) $26.00
- Canyon Road Chardonnay (*California*) $22.00
- William Hill Chardonnay (*California*) $32.00
- Mirassou Pinot Grigio (*Italy*) $28.00
- Bluefeld Riesling (*Germany*) $26.00
- Bully Hill Riesling (*New York*) $32.00

Red
- Red Rock Merlot (*California*) $32.00
- Canyon Road Merlot (*California*) $22.00
- Dark Horse Cabernet Sauvignon (*California*) $18.00
- William Hill Cabernet Sauvignon (*California*) $32.00
- Mirassou Pinot Noir (*Italy*) $28.00
- Alamos Malbec $28.00
- Wyndham Bin 555 Shiraz (*Australia*) $30.00

Blush
- Woodbridge White Zinfandel (*California*) $18.00

Sparkling
- House Champagne (*France*) $18.00
- Mionetto Prosecco Brut (*Italy*) $28.00
- Martini and Rossi Asti Spumante (*Italy*) $35.00
- Môet and Chandon White Star (*California*) $75.00

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Saying Goodbye $19
(Minimum of 20 guests)
Children 10 and under $15

**Beverage Station**
Assorted Juices
Attended Mimosa Service
Gourmet Coffee Station
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Flavored Coffee,
Whipped Cream, Chocolate Shavings, Chocolate Dipped Spoons, Caramel Bits, Lemon Wedges
and Flavored Syrups

**Buffet to Include**
Assortment of Bagels, Muffins & Freshly Baked Pastries
Served with Assorted Cream Cheeses, Butter, Margarine & Fruit Preserves
Sliced Fresh Fruit with Yogurt Dips
Variety of Cereals & Milk
Scrambled Eggs
Breakfast Potatoes
Country Sausage Links

**Suggested Menu Enhancements**
*Pancakes $3
Applewood Smoked Bacon $4

*Belgian Waffle Station $4
Egg Accompaniments to Include Salsa,
Shredded Cheddar
diced Ham $2

Texas Style French Toast $3

*Sausage Gravy & Biscuits $3

*Omelette Station $4

Oatmeal Bar with a Variety of Toppings $3

Culinary Station Attendant Fee $50
*Denotes Enhancement is Available as an Action Station

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Casual Rehearsal Dinner $39
3 Stations (minimum 25 guests)

Upon Arrival
1 Hour Premium Beer, Wine & Soda Bar
& Hand-Passed Bruschetta Crostinis

Stations Include:

Salad
Artisan Breads with Butter

Greens: Romaine & Field Greens
Toppings: Cucumbers, Carrots, Grape Tomatoes, Diced Bell Peppers, Red Onions,
Black Olives, Pepperoncini, Croutons, Asiago & Cheddar Cheeses
Selection of Dressings

Carving
Includes Warm Rolls with Butter
Rosemary Flank Steak
Smoked Turkey Breast

$50 Culinary Attendant Fee Per Carver

Pasta Station

Pasta
Garlic Bread
Marinara, Alfredo & Pesto Cream Sauces
(Select Two Pastas)
Orecchiette, Cavatappi, Cheese Tortellini or
Mushroom Raviolis

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Taste of Florence Rehearsal Dinner $35

Upon Arrival
1 Hour Premium Beer, Wine & Soda Bar
& Hand-Passed Bruschetta Crostinis

Dinner Buffet
Garlic Bread
Classic Caesar Salad
Sautéed Zucchini
Penne Pasta with House-made Marinara

Entrée
(Select One)

Chicken or Eggplant Parmesan
Breaded Breast with Mozzarella & Parmesan, House-made Marinara

Chicken Basil
Grilled Chicken with Roasted Red Peppers, Baby Bellas, Fresh Basil, Asiago Cheese, Basil Cream Sauce

Marinara Meatballs

Italian Sausage With Peppers & Onions

Pork Loin Braciola
Spinach, Sun-dried Tomatoes, Mushrooms & Feta Cheese Topping, Garlic Cream Sauce

Vegetable Lasagna
Layers of Ricotta, Pasta, Mozzarella & Parmesan with Fresh Vegetables, Creamy Alfredo

Dessert
Cannolis & Pizzelles
With Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas

Suggested Menu Enhancements
Additional Entrée Selection $4
Minestrone Soup $2

*Menu Minimum 15 People or Additional Charges May Apply

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Thank you for considering the RIT Inn & Conference Center for your upcoming Wedding Reception. Our Hotel offers you comfortable, elegant surroundings and a staff with the sincere desire to provide you with an enjoyable and memorable reception. As is the case with most successful businesses, we find that certain guidelines and procedures help us ensure that you will be totally satisfied with your event. The following is included for your information.

**Payments**

We require a $1,000.00, non-refundable deposit in order to confirm your date. A second deposit will be due nine (9) months prior to your function. The next deposit, equal to three-forth's (3/4) of the estimated cost, is due three (3) months prior to the function. **Payment in full is due three (3) days prior to the function.**

All advance deposits will be applied toward your final bill at full value. In the event that your scheduled event is cancelled, your deposits shall become the property of the hotel.

Payments are accepted in the form of cash, check or major credit cards. A valid credit card number will also be needed on file. This credit card will be used for any unpaid charges at the conclusion of your reception. In the event that you over-pay the hotel, we will promptly refund the difference.

**Guarantees**

We must be informed as to your guaranteed attendance at least ten (10) business days prior to your gathering. This will be considered your minimum guarantee, which is not subject to reduction. We will be prepared to serve 5% over your guaranteed number.

**Menus**

Menu prices are subject to an increase on an annual basis. The enclosed menus are offered as a guideline. Please note that our Event Managers and Executive Chef will be more than glad to work with you in designing a menu tailored to your specific needs.

**Security**

The Hotel will not assume responsibility for items such as gifts, money boxes, gift envelopes, cake toppers, etc. Special arrangements can be made with your Event Manager.

**Administrative Fee and Sales Tax**

All food, beverage, sundry and administrative fee are subject to applicable sales tax. All food, beverage, audio-visual and sundry are subject to 20% taxable administrative fee.

**Beverage Service**

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage sales and service are regulated by the State of New York. The Hotel, as a licensee, is responsible for administration of these regulations. Therefore, it is a policy, that no liquor, beer or wine may be brought into the Hotel from outside sources. Note that all servers are directed to refrain from serving any guest avoiding moderation.

**Baked Goods**

No food may be brought into or taken out of the hotel. However, baked goods may be brought in for your reception if it is from a Monroe County Health Department approved bakery. A copy of the Health Department certificate and also certificate of insurance will be required from the chosen bakery. Any other source such as home baked products, are in violation of the New York Sanitary Code.

**Insurance**

The RIT Inn and Conference Center is owned by a third party and managed by Gunther & Associates, LLC. In this agency relationship Gunther & Associates, LLC carries general liability insurance for the purpose of protecting itself, the ownership and legal entity from claims made against such for many actions. It does not cover any acts, omissions, etc. from third parties; therefore we require all third party vendors, purveyors or the like to provide the insurance exactly as scripted in the following paragraph.

Supplier shall, at its own expense, maintain insurance as outlined below with minimum limits as referenced. “Gunther & Associates, LLC” and “The 5257 West Henrietta Road, LLC” and “Rochester Institute of Technology” (for Suppliers working on or using the RIT Inn & Conference Center) shall be named as an additional insured on policies providing coverage for #1 and #3 below.

1. Commercial General Liability (1986 ISO form or later) with minimum limits of $1,000,000 per occurrence/$2,000,000 aggregate written on an occurrence basis.  
2. Auto Liability (included owned, hired and non-owned autos): $1,000,000 combined single limit (each accident).  
3. Excess Liability: $3,000,000 minimum limits in excess of underlying limits. The umbrella shall be no more restrictive than underlying coverage.  
4. Worker’s Compensation and Employer’s Liability: Statutory New York State limits. Additionally, if applicable:  
5. Professional Liability: Minimum limits of $1,000,000. Coverage shall be maintained for at least four years subsequent to the termination date of this contract; during such four year period, Supplier shall assure that there is no change to the retroactive date of coverage. These coverage’s and limits are to be considered minimum requirements under this Agreement/Purchase Order and in no way limit the liability of the Supplier. This insurance shall be written by a company licensed to do business in New York State with a minimum A. M. Best rating of A - VII. Each policy shall provide for notification to Gunther & Associates, LLC (30) days prior to termination, material change, or restrictive amendments. The insurance companies issuing the policies shall have no recourse against Gunther & Associates, LLC for payment of any premiums or for any assessments under any form of policy. Gunther & Associates, LLC reserves the right to request copies of insurance policies. The insurance policies referred to above shall be primary insurance ahead of any insurance carried by Gunther & Associates, LLC with respect to the Purchase Order.