Classic Reception

Cocktail Hour

Duo Hors d’oeuvres Display
Vegetable Crudité & Imported & Domestic Cheeses
Or

Two Hand-Passed Hors d’oeuvres

3 Hour Open Bar, Serving Premium Spirits, Beer & 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, & Medley’s $63
Chicken, Pork, & Vegetarian $53

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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Prices subject to Change (P) 585-359-1800 www.ritinn.com2015
Premier Reception

Cocktail Hour

Trio Hors d’oeuvres Display
Vegetable Crudité & Imported & Domestic Cheeses
Fresh Fruit & Berries
Or

Three Hand-Passed Hors d’oeuvres
3 Hour Open Bar, Serving Premium Spirits, Beer & 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
Field Greens & Market Vegetables with House Vinaigrette
Seasonal Salad

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

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

Wedding Cake or Assorted Pastries

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Prices subject to Change (P) 585-359-1800 www.ritinn.com 2015
Exquisite Reception
Includes White or Ivory Chair Covers & Sashes

Cocktail Hour
Duo Hors d’oeuvres Display
Vegetable Crudité & Imported & 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
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

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**Entrée Selections**
(Maximum Three Principal Dishes, Includes Chef Selected Starch & Vegetable)

**Medley**
Tenderloin of Beef with caramelized Red Onions & Peppercorn Demi-Glazed Coupled with Chicken Basil

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

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

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

**Pork Medallions**
In a Mustard Rub with Creamy Dijon Sauce

**Seared Scallops**
Over Mushroom Risotto with Asparagus

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

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

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

**Lobster Tail Upgrade Available**

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

**Prime Rib**
Ten ounces, Slow-Roasted with natural Juices

**Seared Duck**
Duck Breast with Cherry Bourbon

**Red Snapper**
Grilled, Topped with Mango Rum Sauce

**Seared Salmon**
With a Prosecco Cream Sauce

**Lobster Raviolis**
In a Roasted Tomato Cream Sauce

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

**Children’s Menus Available**

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Buffet Reception $69
Cocktail Hour
Duo Hors d’oeuvres Display
Vegetable Crudité & Imported & 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 & 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 & Basil Cream Sauce

Wedding Cake or Assorted Pastries
Freshly Brewed Coffee, Decaffeinated Coffee & 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 & 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 & Wild Mushroom Purses

**Displays**

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

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

**Fresh Fruit Kabobs $4**

**Action Stations**

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

*Items with asterisk are not included in wedding packages. They may be selected for an upgrade price.
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Suggested Dinner Additions

- Crab Cakes $8
- Shrimp Cocktail $7
- Antipasto Platter $7

Risotto or Pasta Appetizer $3
Seasonal Fruit Appetizer $3

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 Bites, Lemon Wedges & Flavored Syrups

Half Dipped Treats $7
- Milk chocolate Dipped PB&J, Oreo, Fruit, Rice Krispies Treats®, Marshmallows, Pretzels & Shortbread Cookies

Patisserie $10
- Variety of Miniature Pastries & Chocolate Covered Strawberries

Risotto or Pasta Appetizer $3

Candy Shoppe $8
- Chocolate Covered Pretzels, Assorted Candies, Variety of Chocolates & homemade Caramel Crunch

Cookie Table $6
- Assorted Tea Cookies

Half Dipped Treats $7
- Milk chocolate Dipped PB&J, Oreo, Fruit, Rice Krispies Treats®, Marshmallows, Pretzels & Shortbread Cookies

Patisserie $10
- Variety of Miniature Pastries & Chocolate Covered Strawberries

The Extras

- Jumbo Salted Caramel Cream Puffs $75/dozen
- Gourmet Coffee Station (Min. 3 Gallons Required)
- Per Gallon $48

Hot Cocoa Shooters $2
- Set-Up & Display of Pastries
- (Provided by your own bakery)
- $2 per Person

Italian cookie Tray $38 per table
- Cake Cutting Service Fee
- (Provided by your own bakery)
- $2 per Person

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 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

Outdoor includes 150 standard chairs, each adtl. Chair $1.50)

Ice Sculptures Starting at $435

- 3-Tiered Candlestick Centerpiece $16 per table
- Variety of Signature Centerpieces $6-$10 Each
- Set-up of your own decorations
- Priced Determined by labor required

White or Ivory Chair Covers $6 per Chair
- Includes White or Ivory Sash - Colored Sash +$1 per Chair

Chivari Chairs Silver or Gold $7.25 per Chair
Tulle Swag with White Lights $200
Illuminated Twinkle Backdrop $250
Colored up-lights, 4 pack $150
Concierge Lounge Amenity Pack $55
Ceremony Set Up Fee $500
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 $75 per 100 pieces

Sliders Station $5
Assorted Miniature Burger & 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 or 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 Water

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### 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>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>BEER</strong></th>
<th><strong>NON-ALCOHOLIC</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Please Select Your Three Options</td>
<td>O’Douls</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>REDS</strong></th>
<th><strong>WHITE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Canyon Road Merlot</td>
<td>Canyon Road Chardonnay</td>
</tr>
<tr>
<td>Red Rock Merlot</td>
<td>Fox Run Chardonnay</td>
</tr>
<tr>
<td>Dark Horse Cabernet Sauvignon</td>
<td>Choice of</td>
</tr>
<tr>
<td>Dark Horse Cabernet Sauvignon or Mirassou Pinot Noir</td>
<td>Chateau St. Michelle Harvest</td>
</tr>
<tr>
<td>Woodbridge White Zinfandel</td>
<td>Select Riesling or</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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Prices subject to Change (P) 585-359-1800 www.ritinn.com 2015
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>
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</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>
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</thead>
<tbody>
<tr>
<td>One Hour</td>
<td>$11.00</td>
<td>$14.00</td>
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<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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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
- *Belgian Waffle Station $4
- *Texas Style French Toast $3
- *Omelet Station $4
- Applewood Smoked Bacon $4
- Egg Accompaniments to include Salsa, Shredded Cheddar & Diced Ham $2
- Sausage Gravy & Biscuits
- 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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Prices subject to Change (P) 585-359-1800 www.ritinn.com 2015
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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Prices subject to Change (P) 585-359-1800 www.ritinn.com2015
Taste of Florence Rehearsal Dinner $35

Upon Arrival

1 Hour Premium Beer, Wine & Soda Bar &
Hand-Passed Bruschetta Crostini

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

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

Suggest 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 tops, 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.
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