

R·I·T·I·N·N

CONFERENCE CENTER

All Served Dinners include:
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas
Warm Rolls with Butter
Chef's Choice of Starch & Vegetable Accompaniments
Choice of Cake

Choose a starter:

Soup du Jour
 Fruit Salad
 Garden Salad with House Dressing
 Classic Caesar Salad
 Pasta or Risotto Appetizer

Choice of Three Entrées:

London Broil \$28

Flank Steak Marinated in Chef Paul's own Captain Black's
 Marinade Grilled to Perfection and Topped with a
 Mushroom & Rosemary Infused Demi Glaze

Classic Medley \$42

Slow Roasted Tenderloin of Beef Topped with
 Caramelized Onions and a Rosemary Infused Demi Glaze
 Coupled with our Signature Chicken Panzas

New York Strip Steak \$30

10 ounces of Choice Beef is Grilled and Topped
 with Caramelized Onions and our own Rosemary
 Infused Demi Glaze

Medley di Mare \$42

Slow Roasted Tenderloin of Beef Topped with our
 Famous Rosemary Infused Demi Glaze takes on a
 Seaside Essence when Coupled with a Fresh Crab Cake

Slow Roasted Prime Rib \$35

A Generous 10 ounces of Prime Rib is Slowly Roasted
 & Served with Au Jus

Premium Frenched Pork Chop \$28

Prime Pork Rubbed with Rosemary & Garlic is Grilled
 to Perfection and served with an Apple Cider
 Reduced Demi Glaze

Steak au Poivre \$40

Twin Petite Filet Grilled & Served with Brandy,
 Rosemary & Mustard Reduced Demi Glaze

Pork Medallions \$25

Rosemary & Garlic Rubbed and Slow Roasted Pork
 Loin with a Rosemary Infused Demi Glaze

Dinner - Served

This establishment charges a 22% administration fee to offset costs associated with the administration of your event. This fee is not a gratuity and is not distributed to the employees servicing your event.

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Contact us at 585-359-1800 or www.ritinn.com

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C O N F E R E N C E C E N T E R

Continued...

Chicken Marsala \$26

Sautéed Chicken Breast Topped with Wild Mushrooms and a Rosemary & Marsala Demi Glaze

Maltese Salmon \$29

Crispy Seared Salmon Topped with a Valencia Orange Hollandaise

Chicken Panzas \$26

Parmesan Breaded Chicken Breast Stuffed with Spinach and Garlic Cream Cheese Served over a Three Cheese Risotto

Tilapia Florentine \$24

Spinach & Cream Cheese Stuffed Tilapia Served with a Classic Beurre Blanc

Chicken Basil \$26

Grilled Chicken Breast Topped with Roasted Red Peppers, Baby Bella Mushrooms and a Basil Asiago Cheese Sauce

Asiago & Parmesan Cod \$22

Cod Filet Topped with Asiago & Parmesan Butter Bread Crumbs and Baked to Perfection

Chicken Parmesan \$27

Breaded Chicken Breast Served over Pasta with Mozzarella & Asiago Cheeses and Topped with Chef Paul's Signature Marinara

Tuscan Penne Pasta \$19

Penne Tossed with Kalamata Olives, Artichokes, Roasted Red Peppers & Fresh Basil in a White Wine & Asiago Sauce

Chicken French \$26

Sautéed Breast with House Made Lemon Sherry Butter Sauce

Grilled Napoleon \$22

Grilled Portobello Mushroom Cap Layered with Marinated Vegetables and Topped with a Roasted Tomato Coulis Sauce

Cheese Ravioli \$18

Cheese Ravioli Tossed in House Made Vodka Sauce, Marinara Sauce, or Pesto

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Minimum of 25 Guests

All Dinner Buffets include:

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Warm Rolls with Butter

Chef's Choice of Vegetable Accompaniment

Choice of Cake

Deluxe \$27

One Specialty Salad

Garden Salad with Selection of Dressings

Choice of One Starch:

Herb Roasted Potatoes, Garlic Mashed or Rice Pilaf

Choice of One Pasta Marinara:

Penne, Rigatoni or Farfalle

Choice of One Chicken:

Herb Roasted Chicken

Bone in Chicken Dusted with Italian Spices

BBQ Grilled Chicken

Bone in Chicken Grilled to perfection and slathered in BBQ Sauce

Chicken Marsala

Sautéed Chicken Breast Topped with Wild Mushrooms and a Rosemary & Marsala Demi Glaze

Chicken French

Sautéed Breast with House Made Lemon Sherry Butter Sauce

Chicken Parmesan

Breaded Chicken Cutlet with Chef Paul's Signature Marinara

Choice of One Additional Entrée:

Roasted Turkey

Slow Roasted Turkey Breast with House Made Gravy & Cranberry Cornbread Stuffing

London Broil

Flank Steak Marinated in Chef Paul's own Captain Black's Marinade Grilled to Perfection and Topped with a Mushroom & Rosemary Infused Demi Glaze

Italian Sausage with Peppers & Onions

Grilled Italian Sausage Sautéed with Caramelized Peppers and Onions

Pork Loin

Dijon Rubbed & Slow Roasted Pork Loin Served with a Mustard Cream Sauce

Slow Roasted Honey Glazed Ham

Lightly Smoked Pit Ham, Topped with a Honey Dijon Glaze, Oven Roasted to Perfection

Pina Colada Ham

Oven Roasted Tavern Ham Topped with a Pineapple Coconut Glaze

Enhancements

Carved Slow Roasted Prime Rib \$10

Carved Grilled Tenderloin of Beef \$12

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Dinner - Buffet

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Minimum of 20 Guests

All Dinner Buffets include:

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Warm Rolls with Butter

Chef's Choice of Vegetable Accompaniment

Chef's Choice of Cake

Supreme \$39

Garden Salad with Selection of Dressings

Two Specialty Salads

Choice of One Starch:

Herb Roasted Potatoes, Potatoes Au Gratin, Rice Pilaf, Yukon Gold Potatoes,
Sour Cream & Chive Whipped Potatoes **or** Garlic Mashed

Choice of One Pasta and One Sauce:

Tortellini, Farfalle **or** Penne Pasta
Marinara, Ala Rosa, Tuscan **or** Alfredo Sauce

Choice of One Seafood:

<i>Tilapia Florentine</i>	<i>Salmon with a Dill Beurre Blanc</i>
Spinach & Cream Cheese Stuffed Tilapia	Broiled Salmon Topped with a Rich Dill Cream Sauce

Choice of One Chicken:

<i>Chicken French</i>	<i>Chicken Marsala</i>	<i>Chicken Piccata</i>
Sautéed Breast with Lemon Sherry Butter Sauce	Sautéed Chicken Breast Topped with Wild Mushrooms and a Rosemary & Marsala Demi Glaze	Pan Seared Chicken Breast finished with a Butter, White Wine, Capers and Lemon Sauce
<i>Chicken Basil</i>	<i>Chicken O'Brien</i>	<i>Chicken Panzasa</i>
Tender Chicken Breast topped with Roasted Red Peppers, Baby Bella Mushrooms, Fresh Basil & Asiago Cream Sauce	Tender Chicken Breast stuffed With Pancetta, Spinach & Smoked Gouda Cheese	Parmesan Breaded Chicken Breast Stuffed with Spinach and Garlic Cream Cheese

Choice of One Chef Attended Carving Station:

Roast Top Sirloin of Beef Served with Au jus and Horseradish
Roasted Turkey
Roast Pork Loin

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C O N F E R E N C E C E N T E R

Minimum of 3 Stations

Maximum of 5 Stations

The Light Side \$9

Artisan Bread & Whipped Butter
House Made Soup of Choice
Tossed Romaine & Field Greens
Cucumber, Carrot, Grape Tomatoes, Bell Pepper,
Sweet Red Onion, Olives, Pepperoncini, Croutons,
Asiago & Cheddar Cheeses
Selection of Dressings

Antipasto Display \$12

Genoa Salami, Capicola, Pepperoni
Provolone & Fresh Mozzarella Cheeses
Assorted Olives & Artichoke Hearts, Roasted Red Peppers,
Pepperoncini & Basil Pesto Crostinis

The Ball Park \$12

Italian Sausage, Hamburgers & Hot Dogs
French Fries, Baked Beans,
Onions, Lettuce, Tomato, Relish,
Ketchup & Mustard

Stir Fry Station \$12

Vegetable Stir Fry
Ginger Soy Marinated Chicken & Beef
Fried & Steamed White Rice
Egg Rolls
Sweet & Sour and Teriyaki Sauces

Two Pizzas, Two Toppings \$10

Red Sauce, White Sauce or BBQ Sauce
Mozzarella, Parmesan or Cheddar Cheese
Pepperoni, Ham, Sausage, Bacon, Chicken Fingers
or Meatballs
Peppers, Onions, Mushrooms, Jalapenos, Banana
Peppers, Spinach, Diced Tomato, Broccoli or Pineapple

Additional Toppings: \$2

Mac n' Cheese Attack \$10

Cavatappi Pasta Baked in Three Cheese Cream Sauce
Toppings, Sauces & Sides Include:
Asiago, Parmesan, Cheddar & Swiss Cheese
Bacon, Broccoli & Diced Tomato

Potato Bar \$10

Choose Two of the following Starches:

Potato Skins
Garlic Smashed Potatoes
Yukon Gold Mashed Potatoes
Mashed Red Bliss Potatoes
Mashed Sweet Potatoes
Toppings to include:
Cheddar Cheese, Bacon, Chives, Butter,
Sour Cream & Gravy

The Pasta Bar \$12

Choose Two Pastas:

Orecchiette, Cavatappi, Cheese Tortellini, Mushroom or
Cheese Ravioli, Fettuccine, Linguine or Angel Hair
Toppings, Sauces & Sides Include:
House Made Marinara, Alfredo & Pesto
Diced Tomato, Diced Onion, Spinach, Mushrooms, Asiago &
Parmesan Cheeses & Crushed Red Pepper

Carve It Up

Slow Roasted Turkey Breast \$10
Maple & Brown Sugar Glazed Ham \$10
Dijon Rubbed Pork Tenderloin \$10
Captain Black's Flank Steak \$12
BBQ Braised Beef Brisket \$12
Roast Beef Top Sirloin \$12
Beef Strip Loin \$19
Prime Rib \$22
Beef Tenderloin \$25

Applicable Station Prices do not reflect \$50 Culinary Attendant Fee per Station

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Thank you for considering the RIT Inn & Conference Center for your upcoming event. Our Hotel offers you comfortable, elegant surroundings and a staff with the sincere desire to provide you with an enjoyable and successful visit. 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 function. The following is included for your information.

Payment Policy

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval), purchase orders, or a completed credit card authorization form. An advance deposit will be applied to your final bill at full value. In the event that your scheduled function is cancelled, your deposit shall become property of the hotel.

Guarantees

We must be informed as to your guaranteed attendance at least five (5) 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.

Security

The Hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during or following your meeting or banquet. Special arrangements for security can be made with your Sales Manager.

Administrative Fee and Sales Tax

THIS ESTABLISHMENT CHARGES A 22% ADMINISTRATIVE FEE TO OFFSET COSTS ASSOCIATED WITH THE ADMINISTRATION OF YOUR EVENT. THIS ADMINISTRATIVE FEE IS NOT A GRATUITY AND IS NOT DISTRIBUTED TO THE EMPLOYEES WHO SERVICE YOUR EVENT.

Any additional gratuity is at the sole discretion of our guests and is not required or expected. All food, beverage, administrative charges and sundry items are subject to an 8% State and Local Sales taxes unless documented proof of exception is provided.

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.

Audio Visual Services

We are pleased to offer in-house audio visual services. Equipment is available on a rental basis. Please consult your Sales Manager for details.

Smoking

The RIT Inn & Conference Center is a smoke free environment. This includes all guestrooms, meeting rooms, public areas, pools, bars and restaurants.

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Outside Food & Beverage Service

The Hotel is responsible for the quality and freshness of the food served to our guests. Due to current NY State health regulations all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

Meeting Space

The Hotel reserves the right to change room locations specified in your event order should your attendance change or as deemed necessary by the hotel.

Shipping and Receiving

The following information must be included on packages sent to the hotel: name of group, group contact and date of function. Please address packages to: RIT Inn & Conference Center, 5257 West Henrietta Road, Henrietta, NY 14467.

The hotel will not accept packages any earlier than three days prior to the event. Any packages left at the Hotel for longer than three days after your program will be discarded. Special arrangements must be made in advance with your Sales Manager if you are shipping (10) packages or more and / or your single package is over our weight limit of 100 pounds. All packages must be pre-arranged for inside delivery. Our staff will not be responsible for loading and/or unloading of packages.

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.

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