

# R·I·T·I·N·N

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

*All Served Lunches include:*  
*Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas*  
*Warm Rolls with Butter*  
*Choice of Starch & Vegetable Accompaniments*  
*Choice of Cake*

*Choice of One starter:*

Soup du Jour  
 Fruit Salad  
 Garden Salad with House Dressing  
 Classic Caesar Salad

*Signature Croissant \$17*

House Made Chicken Salad Served on a Fresh Croissant

*Chicken Basil \$20*

Grilled Chicken Breast topped with Roasted Red Peppers, Baby Bella Mushrooms, Fresh Basil & Asiago Cream Sauce

*Chicken French \$20*

Sautéed Breast with House Made Lemon Sherry Butter Sauce

*Chicken O'Brien \$20*

Tender Chicken Breast Stuffed with Pancetta, Spinach & Smoked Gouda Cheese

*Chicken or Eggplant Parmesan \$17*

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

*Stuffed Ravioli \$17*

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

*Cavatappi Alfredo \$15*

Cavatappi Pasta Tossed in House Made Alfredo Sauce with Grilled Vegetables

*Asian Beef Stir Fry \$18*

Soy & Ginger Marinated Beef Strips Seared and Served over a Fresh Vegetable Stir Fry

*Pork Medallions \$17*

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

*Roasted Turkey \$17*

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

*Grilled Salmon \$24*

Grilled Salmon Topped with a Refreshing Mango Island Style Chutney

*Asiago & Parmesan Cod \$20*

Cod Filet Topped with Asiago & Parmesan Butter Bread Crumbs

*Vegetable Strudel \$18*

Roasted Vegetables & Feta Cheese rolled in Phyllo Dough & served with Tomato Coulis

*Rosemary Steak \$22*

Rosemary & Garlic Marinated Flank Steak Grilled & served with Rosemary Infused Demi Glaze

*Lunch-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.*

*All prices listed are charged per person unless otherwise noted. Prices may be subject to change.*

Contact us at 585-359-1800 or [www.ritinn.com](http://www.ritinn.com)

2020

# R·I·T·I·N·N

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

*Minimum of 20 Guests*

*All Lunch Buffets Include:*

*Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas*

*Freshly Baked Cookies & Brownies*

## *Sensational Salad \$22*

Soup du jour

Baked Artisan Bread with Butter

Sliced Fresh Fruit Display

Tossed Romaine & Field Greens

Grilled Chicken & Flank Steak

Shredded Asiago & Cheddar Cheeses

Homestyle Croutons

Broccoli, Diced Bell Peppers, Red Onion,

Tomatoes, Pepperoncini,

Sliced Cucumber, Julienne Carrot & Olives

Variety of Dressings

## *Market Deli \$21*

Soup du jour

Fresh Garden Salad with Selection of Dressings

Kaiser Twist Rolls, Croissants & Breads

Leaf Lettuce, Onion, Tomatoes & Pickles

Provolone, Swiss & Cheddar Cheeses

Assorted Condiments

### **Choice of One:**

House Made Chicken Salad,

Albacore Tuna Salad, or House Made Egg Salad

### **Choice of Two:**

Sliced Ham, Sliced Turkey,

Genoa Salami,

Roast Beef, or Corned Beef

*Lunch- Buffet*

*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.*

*All prices listed are charged per person unless otherwise noted. Prices may be subject to change.*

Contact us at 585-359-1800 or [www.ritinn.com](http://www.ritinn.com)

2020

# R·I·T·I·N·N

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

*Minimum of 20 Guests*

*All Lunch Buffets Include:*

*Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas*

*Freshly Baked Cookies & Brownies*

## Tiger Plate Station \$24

Macaroni Salad  
Baked Beans  
Home Fries  
Hamburgers & Cheeseburgers  
Miniature Hot Dogs  
House Made Meat Sauce  
Diced Onions  
Sliced Italian Bread  
Assorted Condiments

## Taco' Clock \$18

Hard & Soft Taco Shells  
Tortilla Chips  
Ground Taco Meat  
Seasoned Pulled Chicken  
Cilantro Lime Rice  
Shredded Cheddar Cheese  
Salsa, Sour Cream, Lettuce,  
Diced Tomato, Diced Onion & Diced Bell Peppers

*Add Guacamole: \$1.50 per Person*

*Add House made Pico de Gallo: \$1.50 per Person*

*Add Vegetarian Refried Beans: \$1.00 per Person*

## Tailgate Party \$14

Fresh Garden Salad with Selection of Dressings

### Two Topping Pizza

**Choice of One:** Red , White or BBQ Sauce

**Choice of One:** Mozzarella, Parmesan or Cheddar  
Cheese

### Choice of Two Toppings:

Pepperoni, Ham, Sausage, Bacon,  
Chicken Fingers, or Meatballs  
Peppers, Onions, Mushrooms, Jalapenos,  
Banana Peppers, Spinach, Diced Tomato, Broccoli  
& Pineapple

*Additional Toppings: \$1.50 each*

### Enhancements

Assorted Submarine Sandwiches \$4

Buffalo Chicken Bites \$4

Buffalo Chicken Mac & Cheese \$4

*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.*

*All prices listed are charged per person unless otherwise noted. Prices may be subject to change.*

Contact us at 585-359-1800 or [www.ritinn.com](http://www.ritinn.com)

2020

*Lunch - Buffet*

# R·I·T·I·N·N

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

*Continued...*

## American Homestyle \$24

Field Greens Salad with Selection of Dressings

Warm Rolls with Butter

Garlic Mashed Potatoes **or** Roasted Baby Red Potatoes

Mixed Vegetable Medley

**Choice of Two Entrées:**

*Chicken French*

Sautéed Breast with Lemon Sherry  
Butter Sauce

*Chicken Parmesan*

Breaded Chicken Cutlet with Chef Paul's  
Signature Marinara

*Eggplant Parmesan*

Eggplant Cutlet with Chef Paul's  
Signature Marinara

*Roasted Turkey*

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

*Pina Colada Ham*

Oven Roasted Tavern Ham Topped with a  
Pineapple Coconut Glaze

*Tilapia Florentine*

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

*Pork Medallions*

Dijon Rubbed & Slow Roasted Pork Loin  
with Mustard Cream Sauce

*Lasagna*

Choice of House Made Classic Beef **or**  
White Vegetarian Italian Lasagna

*Three Cheese Casserole*

Cavatappi Baked in Cheesy Cream  
Sauce & Topped with Butter  
Crumb Topping

## Southern Crossing \$25

Field Greens Salad with Selection of Dressings

Corn Bread Muffins

Cavatappi & Three Cheese Casserole

Southwestern Corn

**Choice of Two Entrées**

*BBQ Grilled Chicken*

Bone in Chicken Grilled to perfection and  
slathered in BBQ Sauce

*Southern Fried Chicken*

Juicy Chicken Breast is Battered and Fried  
to perfection in the Classic Style

*BBQ Beef Brisket*

Beef Brisket Braised to Perfect Tenderness  
and smothered in BBQ Sauce (add \$3pp)

*Southwest Grilled Chicken*

Tender Grilled Chicken coupled with Fire  
Roasted Corn and Black Bean Salsa

*BBQ Pulled Pork*

Pork Shoulder Braised in BBQ to the  
perfect tenderness

*Kansas City Ribs*

Baby Back Ribs Slow Roasted in Chef  
Mike's Signature BBQ (add \$3pp)

*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.*

*All prices listed are charged per person unless otherwise noted. Prices may be subject to change.*

Contact us at 585-359-1800 or [www.ritinn.com](http://www.ritinn.com)

2020

*Lunch - Buffet*



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.

*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.*

*All prices listed are charged per person unless otherwise noted. Prices may be subject to change.*



#### 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.

*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.*

*All prices listed are charged per person unless otherwise noted. Prices may be subject to change.*