

Ravenwood Weddings



THE SPACE

3,000 sq. ft. Glass Enclosed Banquet Room with Two Sets of 25 ft. Sliding Glass Doors
2,700 sq. ft. Outdoor Stone Column Pavilion with Bistro Lighting & Chandelier
Private Garden Area
Couch and Fire Pit
Private Bar
White Padded Ceremony Chairs with Aisle Way Décor
Complete Set-up and Tear Down of your On-Site Ceremony
Maximum Capacity of 250 Guests

THE DÉCOR

Tables for Dining, Dessert, Gifts, Guests Book, Seating Arrangements
Includes Wooden Cross Back Chairs, Flatware, Glassware, and
Floor-Length Table Linens in White or Black
Colored Napkin Options
Selection of Centerpieces
All Inclusive Wedding Décor Set Up and Tear Down

THE EXTRA AMENITIES

The Use of Our Bridal Suite for the Entire Day
A Ravenwood Wedding Professional to Assist you in Coordinating your Wedding Day
Ceremony Rehearsal (Dates will need to be flexible)
Bridal Party Photos on our Beautiful Golf Course
Parking for All Guests
Complimentary Sparkling Pour for Your Toast
No Cake Cutting Fee

THE MINIMUM

May-October Saturday Weddings - Minimum of \$25,000 Inclusive of Service Fees and Taxes

NOVEMBER – APRIL WEDDINGS

10% Off - Your Entire Final Invoice Before Service Fee and Tax

ROOM RENTAL

\$5,500.00

The Above Prices Do Not Include 20% Service Fee & 7.5 % Sales Tax. Gratuity is Discretionary

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BEVERAGE OPTIONS

BEER: \$5.00 – \$8.00

Bottled Selection: Labatt Blue Light, Coors Light, Bud Light, Miller Lite, Michelob Ultra, Corona, Stella Artois, Shock Top, Founder's All Day IPA, Southern Tier IPA, Seltzers

HOUSE WINE: \$9.00

White Wine: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato

Red Wine: Cabernet Sauvignon, Pinot Noir

CALL COCKTAILS: \$8.00 – \$10.00

Tito's, Tanqueray, Bacardi, Malibu, Captain Morgan, Black Velvet, Seagram's Seven, Southern Comfort, Jim Beam, Johnnie Walker Red Scotch, Kahlua, Fireball, Espolon Tequila

PREMIUM COCKTAILS: \$10.00 – \$13.00

Kettle One, Bombay Sapphire, Jack Daniels, Bulleit Bourbon, Maker's Mark, Johnnie Walker Black Scotch, Jameson, Baileys, Casa Migos Tequila

COMPLIMENTARY Complementary Sparkling Pour for Toast

COMPLIMENTARY Signature Drinks with Selected Bar Package

ADD TABLE WINE: Starting at \$20.00/Bottle

OPEN BAR PACKAGES

	1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS	6 HOURS
SODA BAR	\$10.00	\$12.00	\$14.00	\$16.00	\$18.00	\$20.00
BEER & WINE BAR	\$18.00	\$24.00	\$28.00	\$32.00	\$36.00	\$40.00
CALL BAR	\$22.00	\$28.00	\$32.00	\$36.00	\$40.00	\$44.00
PREMIUM BAR	\$24.00	\$32.00	\$36.00	\$40.00	\$44.00	\$48.00

Open Bar, Consumption & Cash Bar available

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PREFERRED VENDORS

DJ's

Whirl n' Disc DJs - 585DJ.com
Vanguard Events Group - Vanguardeventsgroup.com
Marquee Events - marqueedj.com
Encore Events - rochesterdj.com
Turner Music Productions - tmpdj.com
Break Through Entertainment - breathroughdj.com
Sound Express - soundexpressdjservice.com

BANDS

Shine - shinebooking.com
Mere Mortals - info@gomeremortals.com
Pop Style - www.popstyleband.com
Brass Taxi - brasstaxi.com
Something Else - somethingelserockband.com
Uptown Groove - theuptowngroove.com

PHOTOGRAPHERS & VIDEOGRAPHERS

Kniley Photography - kniley.com
Barnum Films - barnumfilms.com
Meghan Lynn Photography - meghanlynnphot.com
Cyrus Creative - Cyrus-creative.com
Wonder in Adagio - wonderinadiagio.com
Cassi V Photography - cassivphotography.com
Julia Hart - juliahartvideophoto.com
TPI Photography - tpiphotography.com
Jacalyn Meyvis - hello@jacalynmeyvis.com
Ross Weddings - rossweddings.com
Ultimate Images - uiphoto.com
Mike Yare Photo - mikeyarephoto.com
Demme Photography - Demmephoto.com

BRIDAL MAKE UP & HAIR

Special Occasion Hair & Design - specialoccasionhairdesign.com
Blush Beauty Bar - blushbeautyroc.com
Michelle's - michellessalonandspafiveseasons.com
Dolled by Domii - dolledbydomii@gmail.com
Bridal BIZ Beauty - bridalbizbeauty.com

HOTELS

Hampton Inn - hamptoninn.hilton.com/victor
Homewood Inn - homewoodinn.hilton.com/victor
Holiday Inn Express - hiexpress.com
Best Western - victor.hotelreservation.com
Woodcliff Hotel & Spa - woodcliffhotelspa.com
Hilton Garden Inn - hiltongardeninn3.hilton.com

TRANSPORTATION

First Student Charter Bus Rental - firstcharterbus.com/your-event/parties-weddings/
S&S Limo - sslimousine.com
FitzGerald Brothers - fitzlimo.com
Prestige - prestigelimony.com

FLORIST

Hopper Hills Florist - hopperhills.com
Sungrove Blossoms - sungroveblossoms.com
Kittleberger Florist - kittlebergerflorist.com
Floral & Silks - floralandsilks.net
Bloomers - bloomersfloral.com
Rockcastle Florist - rockcastleflorist.com

BAKERIES

Gourmet Goodies - gourmetgoodiesrochester.com
Dolce Cupcakery - dolcecupcakery.com
Premier Pastry - premier-pastry.com
Savoia Pastry Shoppe - savoia pastry.com
Scratch Bakeshop - scrachbakeshoproc.com
Holy Cannoli Sweet Shoppe - holycannoli.com
Ellie's Gluten Free Bakery - 585.223.6411
Carmel - carmelbakeryandbar.com
The Cake Place - thecakeplaceavon.com

OFFICIANTS

Jennifer Castello 585.739.0037
Rev. Cathleen Braun 585.406.1557
Rev. Kris Miller 585.802.0963

Wedding MENU

DINNER PACKAGES

PINE VALLEY \$52.⁰⁰

HAND PASSED

Caprese Skewer & Coconut Shrimp

TABLE DISPLAYED

Artisan Cheese Board & Spinach Artichoke Dip with Tortillas

FAMILY STYLE

Strawberry Spinach Salad & Garlic Breadsticks

DINNER ACCOMPANIMENTS

Green Beans Almondine & Roasted Herb Potatoes

ENTREES

Orecchiette, Chicken Cacciatore, Roasted Pork Tenderloin

ST. ANDREWS \$62.⁰⁰

HAND PASSED

Sausage Stuffed Mushrooms & Beef Kabobs

TABLE DISPLAYED

Vegetable Crudit  & Antipasto Display

FAMILY STYLE

Garden Salad & Assorted Dinner Rolls

DINNER ACCOMPANIMENTS

Seasonal Vegetable Medley & Three-Cheese Risotto

ENTREES

Chicken Tuscan, Lemon Herb Salmon, Country Club Sirloin

THE CONGRESSIONAL \$78.⁰⁰

HAND PASSED

Buffalo Chicken Wontons with Blue Cheese, Crab Rangoon with Sweet Chili Sauce, Arancini with Marinara

TABLE DISPLAYED

Charcuterie Board, Spinach and Artichoke Dip with Tortillas, Fresh Sliced Fruit Display

FAMILY STYLE

Caesar Salad & Asiago Loaves

DINNER ACCOMPANIMENTS

Asparagus & Garlic Mashed Potatoes

ENTR ES

Chicken French, Citrus Haddock, Beef Tenderloin

The Above Prices Do Not Include 20% Service Fee & 7.5 % Sales Tax. Gratuity is Discretionary

Wedding MENU

LATE NIGHT SNACK

*MINIMUM OF 25 GUESTS AND IN QUANTITIES OF 25

PIZZA STATION

Buffalo Chicken, Pepperoni, Cheese, and Chicken Wings

\$14.00 per person

POUTINE STATION

Traditional French Fries, Tater Tots

Toppings: Gravy, Cheese Sauce, Cheese Curds, Bacon, Sour Cream, Chopped Onions, Mustards, Ketchup

\$7.00 per person

GARBAGE PLATE STATION

Cheeseburgers, Red Hots, French Fries, Macaroni Salad, Ketchup, Mustard, Onions, Meat Hot Sauce

\$14.00 per person

MASHED POTATO BAR

Toppings: Gravy, Scallions, Bacon, Chives, Cheddar Cheese, Sour Cream, Butter

\$7.00 per person

SOFT PRETZEL BAR

Sauces: Cheese Sauce, Whole Grain Mustard, Chocolate Sauce

\$6.00 per person

MAC & CHEESE BAR

Cavatappi Pasta in a Homemade Cheese Sauce

Toppings: Scallions, Bacon, Chives, Buffalo Chicken, Pulled Pork

\$10.00 per person

ICE CREAM BAR

Vanilla, Chocolate, Mouse Tracks, Salted Carmel Ice Cream

Toppings: Sprinkles, Chopped Reese's, Crushed Oreos, Peanuts, Maraschino Cherries, Chocolate Sauce & Whipped Cream

\$6.50 per person

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FREQUENTLY ASKED QUESTIONS

What payment requirements are expected? We require a \$2,000 deposit and a signed contract when you book your reception with us. Two weeks before the wedding you will have your final meeting and at that meeting you will pay the remaining balance for the number of guests attending.

Can we make our own menu and bar options? We customize each package to whatever you are looking for. We will make a proposal just for you and work with your budget.

Do all the wedding services have the 20% service charge and 7.5% tax on them? Yes, you will be charged the service fee and tax on the whole wedding package including the room fee.

Can we have a rehearsal on site? We offer complimentary rehearsals based on availability. Rehearsals may be scheduled with your coordinator on a first come, first serve basis.

Can we bring in our wedding cake and desserts? You may bring in a cake and other desserts from any licensed baker of your choice. We do not charge a fee for cake cutting or to tray your desserts.

Do you have centerpieces and other décor for us to use? We have a selection of centerpieces and votive candle holders that you can use at no additional charge. We also decorate the external tables in the room such as the gift table, appetizer table, memory table etc.. You can provide anything else that you want to customize your wedding. We will set up all of the décor for you.

What am I responsible to provide for my wedding? You need to provide the place cards or seating arrangement for all of your guests. Please have them in alphabetical order with the dinner selection clearly labeled on the front if you are having a served dinner. You will also provide your own personalized wedding décor (card box, guest book, welcome sign, candles, and florals.)

When do we drop off our wedding items? You will need to set up an appointment to drop off all of your wedding décor so we can go over it. Usually this is done a day or two before the wedding or at the rehearsal.

Can we leave our cars here over night? Yes, there is plenty of complimentary overnight parking.

When do we pick up our wedding things? We ask that you take your gifts and cards the night of the event, and we can work out when you would like to pick up the rest of your items.

Are we required to feed our outside vendors? Yes, we require that you provide a meal for all vendors not employed by the venue (DJs, Photographers, Etc.) that work during your wedding reception.

Wedding MENU

HAND PASSED HORS D'OEUVRES

VEGETARIAN

Arancini
Spinach & Feta Stuffed Mushroom Caps
Vegetable Spring Rolls
Artichoke French
Spanakopita
Caprese Skewers

CHICKEN

Buffalo Chicken Wontons
Shredded Chicken Taco Bites
Smoked Chicken Salad On Grilled Pita
Marinated Chicken Satay

BEEF

Honey Garlic Szechuan Beef Skewers
Beef Wellington
Beef Crostini With Creamy Horseradish
Cajun Steak Potato Bites
Beef Kabobs

PORK

Sausage Stuffed Mushroom Caps
Italian Sausage Rolls
Antipasto Skewers
Prosciutto Wrapped Asparagus
Bacon Wrapped Dates

SEAFOOD

Crab Rangoon
Greek Shrimp Canapés
Beer Battered Shrimp
Coconut Shrimp
Crab Cakes
Scallops Wrapped In Bacon
Smoked Salmon Canapés
Shrimp Cocktail

TABLE DISPLAYED HORS D'OEUVRES

SEASONAL FRESH FRUIT DISPLAY

CRAB DIP

Served with Crostini

SPINACH ARTICHOKE DIP

Served with Tortilla Chips

VEGETABLE CRUDITÉ

Fresh Vegetables Served with Choice of Ranch
Dressing or Hummus

PHYLLO BAKE BRIE WITH CANDIED NUTS

Served Warm with Berries and Candied Nuts

BRUSCHETTA DISPLAY

Traditional Bruschetta & Artichoke Bruschetta
Served with Crostini

ARTISAN CHEESE BOARD

Imported and Domestic Cheeses Served with
Artisan Crackers

CHARCUTERIE BOARD

Assorted Meats, Cheeses, and Vegetables
with Crostini

Wedding MENU

SALAD & BREAD

CAESAR SALAD

GARDEN SALAD

Dressing Options – Ranch, Italian,
Balsamic Vinaigrette, Honey Mustard, Roasted Red
Tomato Vinaigrette, Blue Cheese, Poppy Seed

STRAWBERRY SPINACH SALAD

with Poppy Seed Dressing

ASIAGO CRUSTED LOAVES • GARLIC BREADSTICKS

DINNER ROLLS • FRENCH BAGUETTE

VEGETABLE ACCOMPANIMENTS

BROCCOLI, CAULIFLOWER, CARROT BLEND

ROASTED ASPARAGUS

ROASTED BRUSSELS SPROUTS

GREEN BEAN ALMONDINE

BROWN SUGAR GLAZED CARROTS

BROCCOLINI

STARCH ACCOMPANIMENTS

WILD RICE BLEND

GARLIC MASHED POTATOES

THREE CHEESE RISOTTO

ROASTED HERB POTATOES

BROWN RICE & QUINOA

FRIED RICE

VEGETARIAN

ZUCCHINI SPAGHETTI

With Diced Roasted Tomatoes, Fresh Basil, Kalamata Olives & Garlic EVOO

VEGETABLE WELLINGTON (SERVED DINNERS ONLY)

Medley of Julienne Vegetables Baked in Phyllo Dough with Roasted Red Pepper Sauce

EGGPLANT PARMESAN

Crispy Fried Eggplant Cutlets topped with Marinara & Mozzarella

VEGETABLE GRATIN

Yellow Squash, Eggplant, Vine Tomatoes, Caramelized Onion, and Bell Pepper with Garlic EVOO & Shaved Italian Blend Cheese

EGGPLANT ROLLATINI

Rolled Eggplant filled with Spinach, Ricotta, Chiffonade Basil, Parmesan, Mozzarella and Marinara Sauce

Wedding MENU

CHICKEN

CHICKEN FRENCH

Sautéed in a Lemon Sherry Wine Sauce

CHICKEN PARMESAN

Breaded Chicken Breast topped with Marinara, Mozzarella and Parmesan

CHICKEN MARSALA

Sautéed with Shallots and Mushrooms in a Butter Marsala Wine Sauce

GARLIC CHICKEN DIJON

Pan Seared with Artichokes and Mushrooms in a Roasted Garlic White Wine Dijon Cream Sauce

CHICKEN SALTIMBOCCA

Sautéed with Spinach, Prosciutto and Provolone

BRUSCHETTA CHICKEN

Pan Seared and topped with Bruschetta and Mozzarella Drizzled with Balsamic Glace

CHICKEN FLORENTINE

Pan Seared over a Cream Sauce with Spinach

CHICKEN CACCIATORE

Slow Baked with Black Olives, Roma Tomatoes, Mushrooms, Peppers and Onion in a Red Wine Reduction Sauce

CHICKEN TUSCAN

Sautéed with Sundried Tomatoes and Spinach over a Garlic Cream Sauce

PASTA

CHEESE LASAGNA

(Meat Option Available)

ORECCHIETTE

Italian Sausage, Broccoli, Roasted Red Peppers, Roma Tomatoes with Cajun Alfredo Sauce

FARFALLE AL LIMÓN

Spinach, Sun Dried Tomatoes, Artichokes and Lemon-Sherry Sauce

PASTA PRIMAVERA

Sautéed Vegetables tossed in Garlic Herb Cream Sauce

SPINACH FARFALLE

Roasted Portobello Mushrooms, Red Onion, Shrimp With Vodka Sauce

GNOCCHI

Slow Roasted Tomatoes, Summer Squash With Creamy Pesto Sauce

CREATE YOUR OWN PASTA BAR (BUFFETS ONLY)

Pastas: Penne, Farfalle, Cavatappi, Gnocchi, Cheese Tortellini, Orecchiette, Mini Ravioli

Sauces: Marinara, Alfredo, Vodka, Creamy Pesto, Garlic EVOO, Bolognese, Cajun-Alfredo

Proteins: Shrimp, Meatballs, Chicken, Sausage

Vegetables: Broccoli, Roasted Mushrooms, Summer Squash, Sun Dried Tomatoes, Roasted Red Peppers, Onion

PORK

HONEY SOY GLAZED PORK TENDERLOIN

Roasted Pork Tenderloin with Watermelon Radish and Scallions topped with Sesame Seeds

ROSEMARY TRUFFLE PORK CHOPS

Bone-In Pork Chops with Sautéed Mushrooms and Shallots, Drizzled with a Buttery Truffle Sauce

ROASTED GARLIC PORK TENDERLOIN

Medallions of Pork Tenderloin and Mushrooms Sautéed in a Roasted Garlic Marsala Sauce

PEPPERCORN PORK CUTLET

Pan Seared Pork Cutlets, with Sautéed Spinach, Tomatoes, and a White Wine Sauce

Wedding MENU

SEAFOOD

LEMON HERB SALMON

Roasted with Fresh Herbs in a Lemon Dill Beurre Blanc

BOURBON SESAME SALMON

Roasted Salmon Encrusted with Black and White Sesame Seeds in a Bourbon Wasabi Ginger Soy Sauce

CITRUS HADDOCK

Baked Haddock in Almond Butter Wine Sauce, over a bed of Spinach topped with Almonds and Parmesan

HALIBUT

Pan Roasted Halibut Drizzled with Citrus Thyme-Parmesan Beurre Blanc

MANGO SALSA MAHI MAHI

Chili Lime Glazed and topped with Mango Salsa

BEEF PLATED

FILET MIGNON

7 Oz. Grilled Filet topped with Herb Butter & Demi-Glace

NEW YORK STRIP STEAK

8 Oz. Grilled with a Thyme, Rosemary, Cabernet Reduction

STOCKYARD SIRLOIN

7 Oz. Grilled with Bordelaise Sauce

BEEF CARVED

BEEF TENDERLOIN

Rubbed with Fresh Herbs and Spices, Slow Roasted to Medium Rare served with Demi-Glace

PRIME RIB

Rubbed with Herbs and Spices, Slow Roasted to Medium Rare served with Au Jus

COUNTRY CLUB SIRLOIN

Spices And Herbs Dry Rubbed served with Rosemary Demi-Glace