



Wedding Packages

Black Raven Room

The Space

Seats up to 250 guests | \$5,500

The Black Raven Room is our glass enclosed dining space with wall to wall sliding glass doors that lead you to the outdoor stone column pavilion with a private bar and garden area. Enhanced with bistro lighting, this space transforms from your ceremony, to cocktail hour, to your dance party.

The Décor

All inclusive wedding décor set up and tear down
Tables, wooden cross back chairs, and tableware
Floor-length table linens in white or black
Cocktail seating and sectional sofas with a fire pit
Selection of centerpieces and aisle way décor
White cushioned ceremony chairs
Colored napkin options

Included Amenities

A Ravenwood Wedding Coordinator
Ceremony Rehearsal with your Coordinator
Newly renovated Bridal Suite for the entire day
Multiple on site locations for bridal party photos
Complementary sparkling pour for your guests
Complimentary cake cutting and coffee station
Parking for all guests

The Minimum

Minimum of \$28,000 inclusive of service fee and tax
May - October Saturday Weddings

Special Offer

10% Off your final invoice before service fee and tax
November - April Weddings



The above prices do not include the 20% service fee and 7.5% sales tax. Gratuity is discretionary.

2025

Bar Selections

Open Bar, Consumption Bar, and Cash Bar Options

Beer | \$5-\$8

Labatt Blue, Labatt Blue Light, Genesee, Genny Light, Coors Light, Bud Light, Miller Lite, Michelob Ultra, Corona, Stella Artois, Guinness, IPA Selections, N/A Beer, Cider and Seltzer Selections

House Wine | \$9

White Wine: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato
Red Wine: Cabernet Sauvignon, Pinot Noir

Call Brands | \$8-\$10

Tito's, Pink Whitney, Tanqueray, Bacardi, Malibu, Captain Morgan, Black Velvet, Seagram's Seven, Southern Comfort, Jim Beam, Johnnie Walker Red, Kahlua, Fireball, Mi Campo Tequila

Premium Brands | \$10-\$13

Kettle One, Hendrick's, Jack Daniels, Bulleit Bourbon, Maker's Mark, Johnnie Walker Black, Jameson, Crown Royal, Baileys, Casa Migos Tequila

Open Bar Packages

Priced per person, per hour

	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	\$20.00	\$26.00	\$30.00	\$34.00	\$38.00	\$42.00
Call Bar	\$24.00	\$30.00	\$34.00	\$38.00	\$42.00	\$46.00
Premium Bar	\$26.00	\$34.00	\$38.00	\$42.00	\$46.00	\$50.00

Complimentary

Sparkling Pour for All Guests
Two Signature Drinks with Selected Bar Package

Add Table Wine Starting at \$20.00 per bottle



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Preferred Vendors

DJs

Whirlin' 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 - breakthroughdj.com
Sound Express - bestdjsinrochester.com

Bands

Shine - shinebooking.com
Pop Style - popstyleband.com
Brass Taxi - brasstaxi.com
Something Else - somethingelserockband.com
Uptown Groove - theuptowngroove.com

Photographers & Videographers

Kniley Photography - kniley.com
Barnum Films - barnumfilms.com
Cyrus Creative - cyrus-creative.com
Wonder in Adagio - wonderinadagio.com
Cassi V Photography - cassivphotography.com
Julia Hart - juliahartvideophoto.com
TPI Photography - tpiphotography.com
Jacalyn Meyvis - jacalynmeyvis.com
Candidly Kierra Productions -
candidlykierraproductions.com
Array of Light - arrayoflightvideography.com

Bridal Make Up & Hair

Special Occasion Hair & Makeup -
Specialoccasionhairandmakeup.com
Blush Beauty Bar - blushbeautyroc.com
Dolled by Domii - dolledbydomii@gmail.com
Bridal Biz Beauty - bridalbizbeauty.com

Officiants

Jennifer Costello 585.739.0037 / jcofficiants.com
Rev. Cathleen Braun 585.406.1557
Rev. Kris Miller 585.802.0963

Hotels

Best Western Plus - (585) 924-3933
Hampton Inn & Suites - (585) 924-4400
Hilton Garden Inn - (585) 248-9000
Homewood Suites by Hilton - (585) 869-7500
Holiday Inn Express & Suites - (585) 672-2100
Woodcliff Hotel & Spa - woodcliffhotelspa.com

Transportation

First Student Charter Bus Rental -
firstcharterbus.com/wedding-and-specialevents
S&S Limousine - sslimousine.com
FitzGerald Brothers - fitzlimo.com
Prestige Limousine - prestigelimony.com

Florist

Hopper Hills Florist - hopperhills.com
Sungrove Blossoms - sungroveblossoms.com
Kittelberger Florist - kittelbergerflorist.com
Floral & Silks - floralandsilks.net
Rockcastle Florist - rockcastleflorist.com

Bakeries

Gourmet Goodies - gourmetgoodiesrochester.com
Cheesy Eddie's - shopcheesyeddies.com
Dolce Cupcakery - dolcecupcake.com
Savoia Pastry Shoppe - savoiapastery.com
Scratch Bakeshop - scratchbakeshoproc.com
Caramel Bakery & Bar - caramelbakeryandbar.com
Get Caked - getcakedroc.com
Ridge Donuts - ridgedonuts.com
Schutt's Apple Mill - schuttsapplemill.com
The Cake Place -
thecakeplaceavon.wixsite.com/thecakeplaceavon

Rentals & Printing

It's My Party Rentals - itsmyparty.com
Roc Your Event - www.rocyourevent.com
Something Borrowed -
www.somethingborrowedrentals.co
Paper Rozzi Invitations - paperrozzi.com



Served Dinner | \$62 pp

Choice of Three Hand Passed and One Table Displayed Hors D'Oeuvres
Choice of Garden Salad or Caesar Salad Served Family Style with Assorted Bread and Butter
Choice of Three Entrée Selections and One Accompaniment with Seasonal Vegetables

Hand Passed

Tomato Basil Bruschetta on Crostini
Mascarpone Stuffed Mushrooms
Arancini Mozzarella with Romesco Sauce
Grilled Chicken Skewers with Rosemary Lemon
Buffalo Chicken Wontons with Blue Cheese
Coconut Shrimp with Sweet Chili Sauce
Crab Rangoon with Sweet Chili Sauce
Italian Sausage Stuffed Mushrooms
Beef Crostini with Creamy Horseradish

Table Displayed

Seasonal Fresh Fruit Platter
Vegetable Crudit  with Ranch Dipping Sauce
Balsamic Glazed Grilled Vegetables
Spinach Artichoke Dip with Tortilla Chips
Artisan Cheese Board with Crackers

Accompaniments

Roasted Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Three Cheese Risotto
Wild Rice

Entr e Selections

Chicken

Chicken French Saut ed in a Lemon Sherry Wine Sauce
Bruschetta Chicken Topped with Mozzarella Drizzled with Balsamic Glaze
Chicken Parmesan Topped with Marinara, Mozzarella and Parmesan Cheese

Fish

Roasted Salmon Tomato-Citrus Relish
Lemon Herb Salmon Roasted with Fresh Herbs in a Lemon Dill Beurre Blanc
Citrus Haddock in Creamy Butter Wine Sauce with Almonds Over a Bed of Spinach

Pork

Pork Loin Medallions with Cider-Mustard Sauce
Roasted Pork Tenderloin with Harissa and Olive Tapenade
Honey Soy Glazed Pork Tenderloin with Scallions topped with Sesame Seeds
Pork Tenderloin Marsala with Mushrooms Saut ed in a Roasted Garlic Marsala Sauce

Beef

Stockyard Sirloin with Compound Butter and Creamy Horseradish
Herb Crusted Country Club Sirloin with Chimichurri
Roasted Country Club Sirloin with Balsamic Marinade and Au Jus

Pasta

Farfalle al Lim n with Spinach, Sun Dried Tomatoes, Artichokes and Lemon-Sherry Sauce
Pasta Primavera with Saut ed Vegetables Tossed in Garlic Herb Cream Sauce
Baked Ziti in Marinara Sauce Topped with Mozzarella Cheese

Vegetarian

Wild Mushroom Risotto with Roasted Mushrooms, Boursin Cheese, Fresh Herbs and Parmesan
Thai Green Curry with Garlic, Broccoli, Zucchini, Bell Peppers, Jasmine Rice, Sesame Seeds and Ginger
Vegan Stir Fry with Tofu, Mushrooms, Mixed Vegetables, Jasmine Rice, Sesame Seeds and Tamari



The above prices do not include the 20% service fee and 7.5% sales tax. Gratuity is discretionary.

2025

Buffet Dinner | \$69 pp

Choice of Three Hand Passed and One Table Displayed Hors D'Oeuvres
Choice of Garden Salad or Caesar Salad Served Family Style with Assorted Bread and Butter
Choice of Three Entrée Selections and One Accompaniment with Seasonal Vegetables

Hand Passed

Tomato Basil Bruschetta on Crostini
Mascarpone Stuffed Mushrooms
Arancini Mozzarella with Romesco Sauce
Grilled Chicken Skewers with Rosemary Lemon
Buffalo Chicken Wontons with Blue Cheese
Coconut Shrimp with Sweet Chili Sauce
Crab Rangoon with Sweet Chili Sauce
Italian Sausage Stuffed Mushrooms
Beef Crostini with Creamy Horseradish

Table Displayed

Seasonal Fresh Fruit Platter
Vegetable Crudit  with Ranch Dipping Sauce
Balsamic Glazed Grilled Vegetables
Spinach Artichoke Dip with Tortilla Chips
Artisan Cheese Board with Crackers

Accompaniments

Roasted Garlic Mashed Potatoes
Roasted Fingerling Potatoes
Tuscan Potatoes
Wild Rice

Entr e Selections

Chicken

Chicken French Saut ed in a Lemon Sherry Wine Sauce
Bruschetta Chicken Topped with Mozzarella Drizzled with Balsamic Glaze
Chicken Parmesan Topped with Marinara, Mozzarella and Parmesan Cheese

Fish

Roasted Salmon Tomato-Citrus Relish
Lemon Herb Salmon Roasted with Fresh Herbs in a Lemon Dill Beurre Blanc
Citrus Haddock in Creamy Butter Wine Sauce with Almonds Over a Bed of Spinach

Pork

Pork Loin Medallions with Cider-Mustard Sauce
Roasted Pork Tenderloin with Harissa and Olive Tapenade
Honey Soy Glazed Pork Tenderloin with Scallions topped with Sesame Seeds
Pork Tenderloin Marsala with Mushrooms Saut ed in a Roasted Garlic Marsala Sauce

Beef

Herb Crusted Country Club Sirloin with Chimichurri
Roasted Country Club Sirloin with Balsamic Marinade and Au Jus

Pasta

Farfalle al Lim n with Spinach, Sun Dried Tomatoes, Artichokes and Lemon-Sherry Sauce
Pasta Primavera with Saut ed Vegetables Tossed in Garlic Herb Cream Sauce
Baked Ziti in Marinara Sauce Topped with Mozzarella Cheese

Vegetarian

Thai Green Curry with Garlic, Broccoli, Zucchini, Bell Peppers, Jasmine Rice, Sesame Seeds and Ginger
Vegan Stir Fry with Tofu, Mushrooms, Mixed Vegetables, Jasmine Rice, Sesame Seeds and Tamari



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Enhancements

Table Displayed Hors D'Oeuvre Add Ons

Priced per person

Bruschetta Display with Crostini | \$6

Crab Dip with Crostini | \$7

Charcuterie Board with Crostini | \$9

Shrimp Cocktail | \$12

Hand Passed Hors D'Oeuvre Add Ons

Priced per person

Vegetarian

Artichoke Dip Bites | \$2.00

Greek Spanakopita | \$2.50

Caprese Skewers with Balsamic Glaze | \$3.00

Chicken

Curried Chicken Salad in Endive | \$2.00

Southern Fried Chicken Skewers with Spicy Honey | \$2.50

Buffalo Chicken Sliders with Blue Cheese | \$5.00

Seafood

Poached Shrimp Crostini with Pesto Mousse | \$2.50

Lump Crab Cakes with Citrus Remoulade | \$3.50

Scallops Wrapped in Bacon | \$3.75

Tuna Tartare on Rice Crackers with Ponzu | \$4.00

Pork

Pork Pot Stickers with Asian Dipping Sauce | \$3.00

BBQ Pulled Pork Sliders with Cole Slaw | \$5.00

Beef

Petite Beef Wellington | \$4.00

Szechuan Beef Skewers | \$4.00

Filet Kabobs with Balsamic Reduction | \$4.00

Salad and Bread Upgrades | \$2 pp

Panzanella Salad with Mixed Greens, Tomato, Red Onion, Garlic Croutons, Capers, Red Wine Vinaigrette Dressing

Caprese Salad with Mixed Greens, Fresh Mozzarella, Cherry Tomatoes, Basil, Balsamic Glaze

Strawberry Spinach Salad with Red Onion, Candied Walnuts and Poppyseed Vinaigrette

Asiago Crusted Loaves of Bread

Garlic Breadsticks



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Entrée Upgrades

Priced per person

Chicken

Mediterranean Airline Chicken Roasted with Artichokes, Olives, and Tomatoes in a Savory Jus | \$3
Airline Chicken Marsala Sautéed with Shallots and Mushrooms in a Butter Marsala Wine Sauce | \$3

Seafood

Steamed Littleneck Clams with Lemon, Garlic, White Wine, and Parsley | \$4
Grilled Jumbo Shrimp with a Tequila Marinade and Roasted Corn Salsa | \$5

Beef

Country Club Sirloin Steak with Red Wine Demi-Glace and Creamy Horseradish | \$2

Pasta

Potato Gnocchi with Brown Butter, Balsamic Reduction and Fresh Herbs | \$4
Pesto Potato Gnocchi with Slow Roasted Tomatoes and Summer Squash in Creamy Pesto Sauce | \$4
Orecchiette with Italian Sausage and Broccoli in a Cajun Alfredo Sauce | \$6

Vegetarian

Eggplant Parmesan with San Marzano Tomato Sauce and Mozzarella | \$2

Buffet Dinner Upgrades

Priced per person

Penne Pasta with Marinara, Alfredo, and Vodka Sauce Selections | \$2
Carved Whole Roasted New York Strip with Au Jus and Creamy Horseradish | \$9
Carved Whole Roasted Prime Rib with Au Jus and Creamy Horseradish | \$10
Carved Whole Roasted Beef Tenderloin with Bourbon Demi-Glace and Creamy Horseradish | \$11

Served Dinner Upgrades

Priced per person

Fish

Herb Crusted Cod with Citrus Beurre Blanc | \$3
Halibut with Lemon-Caper Gremolata | \$4
Chilean Seabass with Citrus Beurre Blanc | \$5

Pork

Bone-In Rosemary Truffle Pork Chops
with Sautéed Mushrooms and Shallots Drizzled with Buttery Truffle Sauce | \$3

Beef

10oz Flat Iron Steak with Herb Compound Butter and Caramelized Onions | \$7
12oz New York Strip Steak with a Thyme, Rosemary, Cabernet Reduction | \$9
6oz Filet Mignon Topped with Herb Butter and Demi-Glace | \$13

Vegetarian

Roasted Cauliflower Steak with Lentils and Roasted Butternut Squash
Topped with Pumpkin Seeds in a Harissa Sauce | \$2



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Late Night Snack Stations

Minimum of 25 Guests in Quantities of 25

Ice Cream Bar | \$7 pp

Vanilla, Chocolate, Moose Tracks, Salted Caramel Ice Cream
Toppings: Sprinkles, Crushed Oreos, Maraschino Cherries, Chocolate Sauce, Whipped Cream

Soft Pretzel Bar | \$7 pp

Cheese Sauce, Dijonnaise Mustard

Mashed Potato Bar | \$8 pp

Roasted Garlic Mashed Potatoes, Gravy, Shredded Cheddar Cheese,
Scallions, Sour Cream, Butter

Poutine Station | \$9 pp

French Fries, Gravy, Cheese Sauce, Bacon, Sour Cream,
Scallions, Mustard, Ketchup

Pizza Station | \$15 pp

Pepperoni, Buffalo Chicken, Cheese and Buffalo Chicken Wings

Garbage Plate Station | \$15 pp

Hamburgers, Zweigle's Red Hots, French Fries, Mac Salad, American Cheese,
Ketchup, Mustard, Chopped Onions, Meat Hot Sauce

Mac 'n' Cheese Bar | \$15 pp

Cavatappi Pasta in House Cheese Sauce, Scallions, Bacon, Buffalo Chicken, Pulled Pork

Bridal Suite Packages

Priced Per Person

Bubbles & Basics | \$10

Mimosa Bar, Fruit Salad, and Bagels with Assorted Spreads

Pastries | \$6

Assorted Danishes, Mini Muffins, and Scones

Petite Parfaits | \$4

Vanilla Yogurt with Granola and Berries

Heart-ier | \$8

Croissant Breakfast Sandwiches with Bacon or Sausage, Egg, and Cheese

Wrapped Up in Love | \$12

Turkey Wraps with Cheese, Lettuce, Tomato, Chicken Salad Wraps, Mac Salad and Homemade Chips

Beverages | \$3

Choice of: Juice Bar, Coffee Bar, Fountain Drinks

Mimosa Bar | \$5

Champagne, Orange and Cranberry Juice, Berries



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2025

Frequently Asked Questions

What payment requirements are expected?

We require a \$2,000 deposit and a signed contract when you book your wedding 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 customize our own menu and bar options?

Yes, we have a variety of menu selections that you can choose from to customize your menu and bar. We will make a proposal that is unique to your wedding.

Are all the wedding services subject to the 20% service charge and 7.5% tax?

Yes, you will be charged the service fee and tax on the whole wedding package including the room fee.

Can we have a ceremony rehearsal on site?

We offer complimentary rehearsals based on availability within our event schedule. 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 offer a selection of centerpieces, candle holders, and décor at no additional charge. We also decorate the external tables such as the gift table, appetizer table, dessert table, etc. You can provide anything that you want to customize your wedding. We will set up and take down all the décor for you.

What am I responsible to provide for my wedding?

You need to provide the place cards or seating arrangements for all of your guests. Please have them alphabetized or in order by table with the dinner selection clearly labeled on the front for a served dinner. You will also provide your own personalized décor (card box, guest book, welcome sign, candles, florals)

When do we drop off our wedding items?

This is done at your ceremony rehearsal time so we can go over everything together. If your ceremony is offsite, you will need to set up a drop off appointment that is a day or two before your wedding.

Can we leave our cars here over night?

Yes, there is plenty of complimentary overnight parking.

When do we pick up our wedding items?

We ask that you take your gifts and cards the night of the wedding. We will schedule a time to pick up the rest of your items within 2 days of your wedding.

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.

