

JOSEPH A. FLOREANO ROCHESTER RIVERSIDE CONVENTION CENTER

CATERING MENU

July 2026 - June 2027

PROUDLY OFFERING EXCLUSIVE IN-HOUSE CATERING SINCE JULY 1988



BREAKFAST MENU

BUFFET

THE MAIN STREET

DANISH, MUFFINS, COFFEE & TEA

\$11.50 PP

HERITAGE TRAIL

ORANGE & CRANBERRY JUICES, PASTRIES,
COFFEE & TEA

\$15.50 PP

HIGH FALLS

ORANGE & CRANBERRY JUICES, FRESH CUT
FRUIT, SCRAMBLED EGGS, POTATOES,
SAUSAGE/HAM/BACON (CHOICE OF 2),
PASTRIES, COFFEE & TEA STATION

\$31.00 PP

PROTEIN BREAKFAST

HAM & CHEESE EGG BITES, VEGAN TOFU "EGG"
BITES & YOGURT CUPS WITH STRAWBERRIES,
HONEY & GRANOLA, COFFEE & TEA STATION

\$18.50 PP

SERVED BREAKFAST

ENTRÉES SERVED WITH PASTRY BASKET, POTATOES & CHOICE
OF BACON, HAM OR SAUSAGE. ORANGE JUICE & COFFEE POTS
ON TABLE.

ROC CITY OMELETTE (GF)

CLASSIC CHEDDAR CHEESE

\$29.50 PP

WEST SIDE OMELETTE (GF)

SPINACH, PEPPERS, ONIONS & FETA

\$29.50 PP

RIVERSIDE FRITTATA (GF)

OVEN-BAKED CUSTARD WITH BROCCOLI, CHEDDAR
CHEESE, PEPPERS & ONIONS

\$29.50PP

FLOREANO FRITTATA (GF)

SPINACH, GOAT CHEESE & CARAMELIZED ONIONS

\$29.50 PP

AQUEDUCT (GF)

SCRAMBLED EGGS, ASIAGO & SWEET PEPPERS

\$29.50 PP

BREAKFAST ENHANCEMENTS

PER PERSON BREAKFAST ENHANCEMENTS ARE BASED ON TOTAL GUARANTEE

FRESH CUT FRUIT — \$5.25 PP

VEGGIE FRITTATA — \$5.25 PP

OMELETTE STATION — \$7.00 PP (\$100 ATTENDANT PER 50)

MINIMUM ORDER OF 4 DOZEN PER ITEM

ENGLISH MUFFIN EGG & CHEESE SANDWICHES— \$62.00/DOZ

ENGLISH MUFFIN EGG & CHEESE SANDWICHES WITH SAUSAGE — \$87.00/DOZ

EGG & CHEESE WRAP — \$65.00/DOZ

EGG & CHEESE WRAP WITH HAM — \$88.00/DOZ

HAM & CHEESE EGG BITES — \$46.00/DOZ

VEGAN TOFU "EGG" BITES — \$70.00/DOZ (1 DOZEN MINIMUM)

INDIVIDUAL YOGURTS — \$25.00/DOZ

CINNAMON ROLLS — \$37.25/DOZ

SCONES — \$31.50/DOZ

CROISSANTS — \$20.75/DOZ

HARD BOILED EGGS — \$26.00/DOZ

WHOLE FRUIT — \$20.75/DOZ

BACON & CHEESE OR SAUSAGE & CHEESE STUFFED BREAKFAST BREAD — \$56.00/LOAF
15 SLICES PER LOAF (6 LOAF MINIMUM)

VEGAN/GLUTEN FREE BREAKFAST PASTRIES — \$43.50/DOZ

**FINAL GUARANTEE OF LESS THAN 50 GUESTS IS SUBJECT TO A \$300 ADMINISTRATIVE CHARGE.
ALL PRICES SUBJECT TO A 23% ADMINISTRATIVE CHARGE AND APPLICABLE SALES TAX.**



A LA CARTE

MINIMUM ORDER OF 4 DOZEN PER ITEM

ENGLISH MUFFIN EGG & CHEESE \$68.25/DOZ

ENGLISH MUFFIN EGG, CHEESE

& SAUSAGE \$99.50/DOZ

HAM & CHEESE EGG BITES \$52.00/DOZ

VEGAN TOFU "EGG" BITES \$75.00/DOZ

(1 DOZEN MINIMUM)

EGG & CHEESE WRAP \$69.00/DOZ

EGG & CHEESE WRAP WITH HAM \$93.00/DOZ

HARD BOILED EGGS \$31.00/DOZ

ASSORTED MUFFINS \$37.25/DOZ

WARM CINNAMON ROLLS \$43.50/DOZ

BACON & CHEESE STUFFED BREAKFAST BREAD

OR

SAUSAGE & CHEESE STUFFED BREAKFAST BREAD

\$64.00/LOAF (15 - 17 SLICES)

(6 LOAF MINIMUM PER SELECTION)

VEGGIE FRITATTA (SERVES 40) \$238.00

ASSORTED SCONES WITH PRESERVES \$37.25/DOZ

ASSORTED DANISH \$41.50/DOZ

BAGELS WITH CREAM CHEESE, BUTTER & JELLY

\$62.00/DOZ

ASSORTED INDIVIDUAL YOGURT \$33.25/DOZ

GRANOLA BARS/NUTRI-GRAIN BARS \$ 33.25/DOZ

FRESHLY BAKED CROISSANTS \$31.00/DOZ

YOGURT PARFAIT

GREEK VANILLA YOGURT, FRESH BERRIES & GRANOLA

\$124.25/DOZ

VEGAN/GLUTEN FREE BREAKFAST PASTRIES

\$43.50/DOZ

(1 DOZEN MINIMUM)

FRESH CUT FRUIT \$7.25 PP

(50 PERSON MIN)

WHOLE FRUIT \$29.00/DOZ

ASSORTED SNACK CHIPS \$41.50/DOZ

CAKE POPS \$43.50/DOZ

FLOREANO FAMILY RECIPE COOKIES

\$25.00/DOZ

CHOICE OF: CHOCOLATE CHIP | DOUBLE CHOCOLATE |

LEMON DROP | OATMEAL RAISIN | SNICKER DOODLE |

BROWNIES

VEGAN/GLUTEN FREE COOKIES OR

BROWNIES

\$33.25/DOZ

(1 DOZEN MINIMUM)

ASSORTED TEA COOKIES

\$62.00/TRAY (30 SERVINGS)

(2 TRAY MINIMUM)

BEVERAGE SERVICE

A LA CARTE

SODAS & SPRING WATER \$4.50 EACH

BOTTLED SPARKLING WATER \$5.25 EACH

ASSORTED 10OZ BOTTLED JUICE \$4.75 EACH

ICED TEA, LEMONADE, SPARKLING FRUIT PUNCH

\$36.50/GAL

(2 GALLON MIN)

INFUSED WATER: CITRUS OR CUCUMBER MINT

\$90.00/2.5 GAL

**ASSORTED JUICES (ORANGE JUICE,
CRANBERRY OR APPLE) \$58.00 /GAL**

(2 GALLON MIN)

COFFEE \$62.00/GAL

HOT WATER FOR TEA \$62.00/GAL

HOT CHOCOLATE \$51.75/GAL

(ORDERED IN 5-GALLON INCREMENTS)

***ORDERED ON-SITE**

COFFEE OR HOT CHOCOLATE \$77.75/GAL

COFFEE & TEA SERVICE

FINAL GUARANTEE OF LESS THAN 50 GUESTS IS SUBJECT TO A \$300 ADMINISTRATIVE CHARGE

COFFEE, DECAF & TEA

HALF HOUR BREAK \$5.00PP • ONE HOUR BREAK \$5.75PP

ADDITIONAL HOUR \$1.00 PP/HR (UP TO 6 HRS)

ADD SODAS & BOTTLED WATER ON CONSUMPTION TO ANY COFFEE & TEA SERVICE \$4.25 EACH

ALL PRICES SUBJECT TO A 23% ADMINISTRATIVE CHARGE AND APPLICABLE SALES TAX.



SPECIALTY BREAKS

SERVED FOR UP TO 60 MINUTES
FINAL GUARANTEE OF LESS THAN 50 GUESTS IS SUBJECT TO A \$300 ADMINISTRATIVE CHARGE.

YOGURT BAR

GREEK VANILLA YOGURT WITH CHOCOLATE
CHIPS, ROASTED ALMONDS, TOASTED
COCONUT, HONEY &
DRIED CRANBERRIES

\$12.50 PP

NACHO BAR

CORN CHIPS WITH SEASONED GROUND BEEF,
CHOPPED JALAPEÑOS, DICED ONION,
TOMATO, GUACAMOLE, SOUR CREAM, SALSA &
WARM CHEDDAR SAUCE

\$13.50 PP

ADD GUACAMOLE \$2.25 PP

PRETZEL BAR

WARM PRETZEL NUGGETS, WARM CHEDDAR &
ALE SAUCE, CREAMY BAVARIAN MUSTARD,
YELLOW MUSTARD, MARINARA SAUCE &
WHIPPED SWEET CINNAMON BUTTER

\$12.50 PP

COOKIES & BROWNIES

RIVERSIDE'S OWN CHOCOLATE CHIP COOKIES,
SNICKER DOODLE COOKIES & BROWNIES

\$6.75 PP

BUILD YOUR OWN SUNDAE

VANILLA & CHOCOLATE ICE CREAM WITH
CHOCOLATE, BUTTERSCOTCH & STRAWBERRY
TOPPINGS, CHERRIES, NUTS, FRESH WHIPPED
CREAM & OTHER ASSORTED TOPPINGS

\$11.00 PP

PROTIEN POWER BREAK

ASSORTED NUTS, TURKEY & CHEDDAR ROLLS,
HAM & SWISS ROLLS, VEGAN TOFU BEAN AND
CORN SALAD AND CURRIED CHICKEN SATE'

\$15.00 PP

SPECIALTY BREAK ENHANCEMENTS

PER PERSON SPECIALTY BREAK ENHANCEMENTS ARE BASED ON TOTAL GUARANTEE

COFFEE & TEA STATION — \$3.75 PP

SODA & BOTTLED WATER STATION ON CONSUMPTION — \$4.25 EA

FRESH CUT FRUIT — \$5.25 PP

WHOLE FRUIT (MINIMUM 4 DOZEN) — \$20.75 DOZ

FLOREANO FAMILY RECIPE COOKIES (MINIMUM 4 DOZEN) — \$18.75 DOZ

HOMEMADE BROWNIES (MINIMUM 4 DOZEN) — \$18.75 DOZ

SNACK BARS (MINIMUM 4 DOZEN) — \$31.00 DOZ

SNACK CHIPS (MINIMUM 4 DOZEN) — \$29.00 DOZ

VEGAN/GLUTEN FREE COOKIES — \$33.25 DOZ

ALL PRICES SUBJECT TO A 23% ADMINISTRATIVE CHARGE AND APPLICABLE SALES TAX.



BENTO BOXES

CLASSIC CAESAR SALAD

ROMAINE LETTUCE, PENNE PASTA, CAESAR DRESSING, SEASONED CROUTONS, ASIAGO CHEESE FRESH FRUIT SALAD/ROLL & BUTTER
\$24.50 PP

WITH GRILLED CHICKEN **\$31.00 PP**

WITH GRILLED SALMON **\$38.50 PP**

CHICKEN BARBACOA (GF)

SEASONED RICE AND BEANS, ROASTED CORN, PICKLED RED ONION, CHIPOTLE BRAISED CHICKEN, FRESH FRUIT SALAD/TOMATO CUCUMBER SALAD
\$31.00 PP

FLOWER CITY GRAINS

QUINOA, ROASTED BUTTERNUT SQUASH, FETA, SPINACH, CRAISINS FRESH FRUIT SALAD/TOMATO CUCUMBER SALAD
\$24.50 PP

WITH GRILLED CHICKEN **\$31.00 PP**

WITH GRILLED SALMON **\$38.50 PP**

BOXED LUNCH

TURKEY, HAM OR TUNA SANDWICH, POTATO CHIPS, WHOLE FRUIT, SNACK & BOTTLED WATER
\$22.75 PP

DOWNTOWN WRAP

INCLUDES CHEF'S SIDE SALAD, FRESH FRUIT SALAD, ASSORTED PICKLED VEGETABLES & BOTTLED WATER

(ALL MADE USING A GARLIC HERB WRAP)

SELECT ONE

CHICKEN SALAD WRAP

DRIED CRANBERRIES, CELERY, RED ONION AND MAYO
\$29.00 PP

GRILLED VEGGIE WRAP

GRILLED VEGETABLES WITH SPINACH, GOAT CHEESE & RED PEPPER PESTO
\$29.00 PP

GRILLED CHICKEN CAESAR WRAP

GRILLED CHICKEN BREAST WITH CRISP ROMAINE, ASIAGO CHEESE & CAESAR DRESSING
\$29.00PP

TURKEY WRAP

THINLY-SLICED TURKEY, LETTUCE, TOMATO, CHEDDAR & HONEY-DIJON DRESSING
\$29.00 PP

GRAB - N - GO ENHANCEMENTS

PER PERSON GRAB - N- GO ENHANCEMENTS ARE BASED ON TOTAL GUARANTEE

GRAB-N GO COFFEE STATION — \$3.75 PP

SODAS ON CONSUMPTION — \$4.25 EACH

ASSORTED SNACK CHIPS — \$35.25/DOZ



HOT ENTREES

INCLUDES A PRESET MIXED GREEN SEASONAL SALAD OR A CAESAR SALAD TOSSED AND SERVED FAMILY STYLE, BREAD WITH WHIPPED BUTTER, CHEF'S CHOICE STARCH & VEGETABLE**, PRESET DESSERT, COFFEE & TEA

PARMESAN CRUSTED CHICKEN

BAKED PARMESAN CRUSTED CHICKEN BREAST OVER PENNE PASTA WITH TOMATOES, MUSHROOMS & SPINACH WITH BASIL PROSCIUTTO CREAM

\$37.75 PP

CHICKEN CACCIATORE

SAUTÉED CHICKEN BREAST RAGOUT OF TOMATO, PEPPER & ONION OVER PENNE PASTA

\$37.75 PP

TORTELLINI ALFREDO

TRI-COLOR CHEESE TORTELLINI WITH ALFREDO SAUCE, MUSHROOMS, BELL PEPPERS & CHOPPED TOMATO

\$32.00 PP

WITH GRILLED CHICKEN **\$37.75 PP**

GRILLED CHICKEN PESTO

GRILLED CHICKEN BREAST OVER PENNE PASTA SAUTÉED WITH ARTICHOKE HEARTS, SUNDRIED TOMATOES, ROSEMARY & PESTO, TOPPED WITH FETA

\$37.75 PP

**PASTA DISHES ABOVE ARE SERVED AS LISTED

CHICKEN LABELLA

SAUTÉED CHICKEN BREAST WITH MARSALA WINE SAUCE, SUNDRIED TOMATOES, CRISPY PROSCIUTTO & SCALLIONS

\$39.50 PP

HERB-SEARED CHICKEN

CHICKEN BREAST WITH HERBS & TOMATO-BASIL RELISH

\$39.50 PP

CHICKEN GORGONZOLA

BUTTER-DIPPED, BREADED AND BAKED CHICKEN BREAST WITH GORGONZOLA CREAM

\$39.50 PP

CHICKEN HAVARTI

CHICKEN BREAST WITH HAVARTI CHEESE & MUSHROOM STUFFING FINISHED WITH TARRAGON CREAM

\$39.50 PP

CHICKEN FRENCH

SAUTÉED CHICKEN BREAST, PARSLEY, PARMESAN CHEESE WITH LEMON CREAM

\$39.50 PP

CHICKEN CREOLE

CAJUN SEASONED SAUTÉED CHICKEN BREAST WITH TANGY CREOLE CREAM

\$39.50 PP

GRILLED BALSAMIC MAHI MAHI

4 OZ. MAHI MAHI WITH FRESH TOMATO & BUTTER SAUCE

\$47.00 PP

LUNCHEON ENHANCEMENTS

PER PERSON LUNCHEON ENHANCEMENTS ARE BASED ON TOTAL GUARANTEE

SERVED SALAD — \$2.25 PP

SERVED DESSERT — \$2.75 PP

SODAS ON CONSUMPTION — \$4.25 EACH

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BUFFETS

INCLUDES COFFEE & TEA STATION

SEABREEZE DELI BUFFET

ASSORTED ROAST BEEF, HAM & TURKEY
SUBMARINE SANDWICHES DRESSED WITH
LETTUCE, TOMATO, MAYO & ITALIAN
DRESSING, SLICED AND SERVED ON PLATTERS.
TWO ASSORTED PREPARED SALADS, COOKIES &
BROWNIES

\$29.00 PP

PARK AVE BUFFET

ASSORTMENT OF HAM & CHEESE, GRILLED
CHICKEN CAESAR AND TUNA WRAPS, LEMON
BASIL COUS COUS SALAD, TOMATO
MOZZARELLA
SALAD, MIXED GREEN SALAD TOSSED IN
BALSAMIC VINAIGRETTE, ASSORTED BAR
DESSERTS

\$31.00 PP

**PER PERSON LUNCHEON ENHANCEMENTS
ARE BASED ON TOTAL GUARANTEE**

ADDITIONAL SALAD — \$3.75 PP

ADD HOUSE MADE BBQ CHIPS — \$3.25 PP

SOUP STATION — \$2.75 PP

PRESET PLATED DESSERT — \$3.25 PP

SODAS ON CONSUMPTION — \$4.25 EACH

EAST END BUFFET

INCLUDES SEASONAL VEGETABLE
BREAD WITH WHIPPED BUTTER

PREPARED SALADS (SELECT 2)

FRUIT SALAD — TOSSED GREEN SALAD —
MACARONI SALAD — DIJON VINAIGRETTE
POTATO SALAD — ORZO SALAD — TOMATO &
CUCUMBER SALAD — GREEK COUS COUS
SALAD WITH LEMON, BASIL & FETA

STARCH (SELECT 1)

RICE PILAF — ROASTED SWEET POTATOES
MASHED POTATOES — PARSLIED NEW
POTATOES — OVEN ROASTED RED JACKET
POTATOES

ENTRÉES (SELECT 2)

PASTA PRIMAVERA — CHICKEN DIJON
CHICKEN MARSALA — CHICKEN PICCATA —
ROASTED TURKEY — PORK LOIN ROAST
SIRLOIN OF BEEF — ROAST HAM

STUFFED SOLE — \$3.25 PP

ADDITIONAL ENTRÉE SELECTION — \$6.25 PP

COOKIE & BROWNIE TRAY

\$49.75 PP

PRESET PLATED DESSERT — \$3.25 PP *

PREPARED SALAD SELECTIONS

* FRUIT SALAD

* MACARONI SALAD

* ORZO SALAD

* DIJON VINAIGRETTE POTATO SALAD

* TOMATO & CUCUMBER SALAD

* MARINATED MUSHROOM SALAD

* TOMATO, BASIL & MOZZARELLA SALAD

* PRE-TOSSED MIXED GREEN SALAD

* PRE-TOSSED CAESAR SALAD

* GREEK COUS COUS WITH LEMON, BASIL & FETA

* BROCCOLI SALAD WITH BACON

* CAPELLINI CAPRESE SALAD

* POTATO SALAD

* PASTA SALAD

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DISPAYED

PER PERSON PRICING IS BASED ON A 50 PERSON MINIMUM.
LESS THAN 50 PEOPLE IS SUBJECT TO A \$300 ADMINISTRATIVE CHARGE.

FRESH CUT FRUIT

\$7.25 PP

FRUIT & CHEESE

WITH CRACKERS AND BAGUETTES

\$9.50 PP

DOMESTIC CHEESE VARIETY

WITH CRACKERS AND BAGUETTES

\$6.75 PP

GARDEN FRESH VEGETABLES

WITH CHILLED SAUCES

\$6.25 PP

IMPORTED CHEESE BOARD

WITH CRACKERS AND BAGUETTES

\$7.75 PP

BAKED SPINACH, ARTICHOKE & SMOKED GOUDA DIP

WITH PITA CHIPS (SERVES 100)

\$465.75

GRILLED & ROASTED VEGETABLES

YELLOW SQUASH, ZUCCHINI, PORTOBELLO MUSHROOMS,
ASPARAGUS SPEARS, EGGPLANT, & ROASTED PEPPERS

\$9.75 PP

GORGONZOLA & BRIE

WITH ASSORTED PRESERVES AND CROSTINI

\$8.25 PP

ANTIPASTO

MOZZARELLA & ASIAGO CHEESE, MARINATED
ARTICHOKE HEARTS, PEPPERONI, KALAMTA OLIVES,
ROASTED PEPPERS, SALAMI, CRACKERS & BAGUETTES

\$10.50 PP

HUMMUS & TZATZIKI

WITH PITA TRIANGLES (SERVES 100)

\$310.50

BAKED BRIE EN CROUTE

RASPBERRY-FILLED AND WRAPPED IN PUFF
PASTRY, SERVED WITH TOASTED BAGUETTES
(SERVES 30-40)

\$233.00

WARM MARYLAND CRAB & CHEDDAR DIP

WITH PITA CHIPS (SERVES 100)

\$570.00

CHILLED

* DENOTES ITEMS AVAILABLE FOR HAND PASSED OPTION

ROASTED RED PEPPER PESTO & GOAT CHEESE SPREAD *

ON RYE CRISPS (100 PIECES)

\$310.50

ANTIPASTO SKEWERS *

SALAMI, PROVOLONE, KALAMATA OLIVES, TORTELLINI
AND ROASTED PEPPER (100 PIECES)

\$394.00

CRAB SALAD IN PHYLLO CUPS *

(100 PIECES)

\$362.25

FLAT IRON STEAK SKEWERS *

SPICY TOMATO SAUCE (100 PIECES)

\$414.00

CHILLED JUMBO SHRIMP DISPLAY

COCKTAIL SAUCE & LEMON (100 PIECES)

\$507.00

INDIVIDUALLY PLATED JUMBO SHRIMP COCKTAIL *

(100 PIECES)

\$610.75

GRILLED VEGETABLE BAGUETTE *

ROASTED PEPPERS, SUMMER SQUASH & HERB CREAM
CHEESE SPREAD ON A TOASTED BAGUETTE (100 PIECES)

\$310.50

CAPONATA & GOAT CHEESE *

ON TOASTED BAGUETTES (100 PIECES)

\$340.00

SMOKED SALMON & CREAM CHEESE PINWHEELS *

ON CUCUMBER ROUNDS (100 PIECES)

\$326.00

FIG & GOAT CHEESE CROSTINI *

(100 PIECES)

\$340.00

FRESH MOZZARELLA & PROSCIUTTO *

(100 PIECES)

\$310.50

CURRIED CHICKEN PHYLLO CUPS *

(100 PIECES)

\$320.75

ALL PRICES SUBJECT TO A 23% ADMINISTRATIVE CHARGE AND APPLICABLE SALES TAX.



HOT

* DENOTES ITEMS AVAILABLE FOR HAND PASSED OPTION

BONELESS WINGS

WITH 3 SAUCES ON THE SIDE (100 PIECES)

\$310.50

INDIVIDUAL CHICKEN CORDON BLEU *

(100 PIECES)

\$280.00

SRIRACHA CHICKEN MEATBALLS *

(100 PIECES)

\$517.50

SESAME CRUSTED CHICKEN

WITH ORANGE SAUCE (100 PIECES)

\$465.75

MISO TOFU DUMPLING (VEGAN) *

(100 PIECES)

\$480.00

SAMOSAS WITH TAMARIND SAUCE

(100 PIECES)

\$415.00

POT STICKERS

WITH THAI CHILI SAUCE (100 PIECES)

CHOOSE ONE:

**CHICKEN TERIYAKI / LEMONGRASS CHICKEN/
VEGETABLE**

\$285.00

WARM ARTICHOKE & FETA PHYLLO CUPS *

(100 PIECES)

\$310.50

BEEF EMPANADAS *

(100 PIECES)

\$465.75

MUSHROOM PHYLLO TRIANGLES *

(100 PIECES)

\$465.25

CHICKEN QUESADILLA TRIANGLES *

(100 PIECES)

\$400.00

SCALLOPS WRAPPED IN BACON *

(100 PIECES)

\$465.25

COCONUT SHRIMP

(100 PIECES)

\$410.00

BACON & FONTINA STUFFED MUSHROOMS (GF)

(100 PIECES)

\$310.50

ARTICHOKE FRENCH

IN LEMON CREAM SAUCE (100 PIECES)

\$362.25

MINI BEEF WELLINGTONS *

(100 PIECES)

\$620.00

MINI CHICKEN WELLINGTONS *

(100 PIECES)

\$595.00

SIRLOIN GORGONZOLA BROCHETTES

WRAPPED IN BACON

WITH PITA CHIPS (100 PIECES)

\$460.50

SPICY ORANGE DUCK DUMPLING *

(100 PIECES)

\$500.00

VEGAN CAPONATA PHYLLO CUPS *

(100 PIECES)

\$332.00

MEATBALLS

BORDELAISE, MARINARA, OR SWEET & SOUR
SAUCE (100 PIECES)

\$310.50

VEGETARIAN SPRING ROLLS

SWEET & SOUR SAUCE (100 PIECES)

\$388.00



RECEPTION-STYLE STATIONS

STATIONS

FINAL GUARANTEE OF LESS THAN 50 GUESTS IS SUBJECT TO A \$300 ADMINISTRATIVE CHARGE.

GRAIN BOWL

ANCIENT GRAIN BLEND, WHITE RICE AND LENTILS, GARBANZO BEANS IN SUNDRIED TOMATO VINAIGRETTE, CHOPPED FRESH CUCUMBER, CHOPPED TOMATO, EDAMAME, PICKLED RED ONION, DAIKON RADISH, KALAMATA OLIVES, TZATZIKI, BALSAMIC SYRUP, ROASTED TOMATO VINAIGRETTE, SWEET THAI CHILI SAUCE, SESAME MARINATED CHICKEN AND TOMATO HERB MARINATED SHRIMP

\$20.75 PP

SUBSTITUTE MARINATED BEEF — \$6.25 PP

ALL THREE — \$8.25 PP

TACO & BURRITO

HARD AND SOFT-SHELL TORTILLAS, TACO SEASONED GROUND BEEF, CILANTRO LIME CHICKEN, SESAME MARINATED CHICKEN, REFRIED BEANS, LETTUCE, TOMATOES, ONIONS, CHOPPED JALAPENOS, GUACAMOLE, FRESH SALSA, SOUR CREAM & SHREDDED CHEDDAR CHEESE

\$17.75 PP

ADD GUACAMOLE — \$2.25 PP

STIR FRY

SESAME CHICKEN, CLASSIC FRIED RICE & VEGGIE POT STICKERS

\$15.50 PP

MEDITERRANEAN

ASSORTED OLIVE BAR, TZATZIKI & HUMUS, PITA BREAD, LEMON RICE, HERB GRILLED CHICKEN, FALAFEL

\$20.00 PP

CENTRAL STATION

UTICA GREENS, CHICKEN RIGGIES AND TOMATO PIE

\$17.75 PP

TASTE OF INDIA

WHITE RICE, BUTTER CHICKEN, CURRIED CAULIFLOWER, CHICK PEAS & NANN BREAD

\$16.50 PP

SLIDER

SERVED WITH TANGY SLAW & HOUSE MADE BBQ POTATO CHIPS

SELECT 2

GROUND ANGUS WITH CARAMELIZED ONION RELISH — PULLED PORK WITH HORSE RADISH SAUCE — CHICKEN CUTLET WITH PICKLE AIOLI — CHICKEN PARMESAN WITH RED SAUCE & MOZZARELLA — CAJUN TURKEY WITH CREOLE AIOLI

\$15.50 PP

SALAD

MIXED GARDEN GREENS WITH TOPPINGS TO INCLUDE TOMATO, OLIVES, CARROT, CUCUMBER, SHREDDED CHEESE & ASSORTED DRESSINGS WITH ASSORTED BREADS & ROLLS WITH BUTTER

SELECT 2

CLASSIC CAESAR SALAD WITH CROUTONS AND ASIAGO — ORZO SALAD — TOMATO, BASIL & MOZZARELLA SALAD — BROCCOLI SALAD WITH BACON — MARINATED MUSHROOM SALAD — GREEK COUS COUS SALAD WITH LEMON, BASIL & FETA

\$12.50 PP

PASTA

AL DENTE PASTA WITH GRATED CHEESE, CRACKED BLACK PEPPER, FRESH ITALIAN BREAD & BUTTER

SELECT 2

VODKA — MARINARA — ALFREDO — PESTO CREAM BOLOGNESE SAUCE (ADD \$2.00PP)

\$12.50 PP

ADD SHRIMP SCAMPI — \$8.25 PP

ADD GRILLED CHICKEN — \$7.00 PP

ADD MEATBALLS — \$6.25 PP

ADD SAUSAGE, PEPPERS & ONIONS — \$6.25 PP

THE LOUISIANNA

CHICKEN AND SAUSAGE ENTOUFFEE, VEGAN/GLUTTEN FREE JAMBALAYA, WHITE RICE AND MUFFALETTA SANDWICH

\$19.75 PP

MACARONI & CHEESE OR MASHED POTATO BAR

CLASSIC MACARONI & CHEESE OR RED SKIN MASHED POTATOES WITH TOPPINGS TO INCLUDE BROCCOLI, SUN DRIED TOMATOES, PEAS, SCALLIONS, CRUMBLIED BACON, ASIAGO & CRUMBLY BLUE CHEESE

ONE BAR \$12.50 PP

BOTH \$15.50 PP

ADD BBQ PULLED PORK — \$4.25 PP

ADD BBQ PULLED CHICKEN — \$5.25 PP

ADD BRAISED SHREDDED BEEF — \$6.75 PP

ALL PRICES SUBJECT TO A 23% ADMINISTRATIVE CHARGE AND APPLICABLE SALES TAX.



RECEPTION-STYLE STATIONS

STATIONS

FINAL GUARANTEE OF LESS THAN 50 GUESTS IS SUBJECT TO A \$300 ADMINISTRATIVE CHARGE.

CARVING STATION

COMPLETE WITH ROLLS, CONDIMENTS, CHEF'S
POTATO ACCOMPANIMENT & CARVER

HERB CRUSTED PORK LOIN — \$284.75 (SERVES 30)

BAKED HAM — \$570.00 (SERVES 60)

PRIME RIB OF BEEF — \$1138.50 (SERVES 40)

BEEF TENDERLOIN — \$750.00 (SERVES 15-20)

TURKEY BREAST — \$336.50 (SERVES 20-25)

SIRLOIN ROAST OF BEEF — \$932.00 (SERVES 60)

ADD A PREPARED SALAD TO ANY DINNER STATION — \$3.75 PP

FRUIT SALAD — PRE-TOSSED MIXED GREEN SALAD
— MACARONI SALAD — PRE-TOSSED CAESAR
SALAD — ORZO SALAD — GREEK COUS COUS WITH
LEMON, BASIL & FETA — DIJON VINAIGRETTE
POTATO SALAD — BROCCOLI SALAD WITH BACON
— TOMATO & CUCUMBER SALAD — CAPELLINI
CAPRESE SALAD — MARINATED MUSHROOM
SALAD — POTATO SALAD — TOMATO, BASIL &
MOZZARELLA SALAD — PASTA SALAD

STATION ENHANCEMENTS

COFFEE & TEA STATION — \$3.75 PP

SODAS & BOTTLED WATER ON CONSUMPTION — \$4.25 EACH

FRESH CUT FRUIT — \$5.25/PP

TEA COOKIES (MINIMUM 4 DOZEN) — \$8.25/DOZ

CAKE POPS (MINIMUM 4 DOZEN) — \$31.00/DOZ

FLOREANO'S FAMILY RECIPE COOKIES (MINIMUM 4 DOZEN) — \$18.75/DOZ

DESSERTS

OUR CONFECTIONS ARE FRESH FROM THE OVENS OF THE FLOREANO CONVENTION CENTER

LILAC SWEETS TABLE

VARIETY OF MINIATURE PASTRIES, TEA COOKIES,
AND HANDHELD DESSERTS

\$14.50 PP

THE PATISSERIE

ASSORTED MINIATURE FRUIT PARFAITS,
CHOCOLATE MOUSSE TORTES, CREME BRULEES,
CREAM PUFFS, ECLAIRS, MACARONS & FRUIT TARTS

\$14.50 PP

LITTLE ITALY

ASSORTED MINIATURE PANNA COTTA, TIRAMISU,
CANNOLIS, LIMONCELLO TARTS, ASSORTED BUTTER
COOKIES, ESPRESSO TRUFFLES & STRAWBERRY
AMARETTO TORTE

\$14.50 PP

RETRO LUNCH BOX

MOON PIES, OATMEAL CREAM PIE, PUDDING CUPS,
RICE CRISPY TREATS, "HOSTESS" CUPCAKES, APPLE
HAND PIES & COSMIC BROWNIES

\$14.50 PP

CHEESECAKE DEPOT

VANILLA & CHOCOLATE CHEESECAKE WITH
TOPPINGS TO INCLUDE CHERRIES, CHOCOLATE
SAUCE, MACERATED FRESH BERRIES, WHIPPED
CREAM, TOASTED COCONUT, COOKIE CRUMBS,
CANDY TOPPINGS & TOASTED NUTS

\$16.50 PP

ALL PRICES SUBJECT TO A 23% ADMINISTRATIVE CHARGE AND APPLICABLE SALES TAX.



ENTRÉES

INCLUDES A PRESET MIXED GREEN SEASONAL SALAD OR A CAESAR SALAD TOSSED AND SERVED FAMILY STYLE, BREAD WITH WHIPPED BUTTER, CHEF'S CHOICE STARCH & VEGETABLE, PRESET DESSERT & COFFEE & TEA

APPLE & CHEDDAR CHICKEN

STATLER BREAST OF CHICKEN WITH APPLE-WHITE CHEDDAR STUFFING & DIJON CREAM
\$46.50 PP

BASIL INFUSED CHICKEN

PAN SEARED STATLER BREAST OF CHICKEN MARINATED IN OLIVE OIL, BASIL, GARLIC WITH TOMATO BASIL RELISH
\$46.50 PP

CHICKEN FONTINELLA

STATLER BREAST OF CHICKEN WITH ARTICHOKE, RED PEPPER, FONTINELLA CHEESE STUFFING & PESTO CREAM
\$46.50 PP

CHICKEN MYKONOS

STATLER BREAST OF CHICKEN WITH FETA, KALAMATA OLIVE, SUN DRIED TOMATO STUFFING & ROASTED PEPPER CREAM
\$46.50 PP

CHICKEN LOUISIANA

STATLER BREAST OF CHICKEN WITH ANDOUILLE SAUSAGE-CORN BREAD STUFFING & CAJUN CREAM
\$46.50 PP

CHICKEN VINDALLO

CURRY SEASONED STATLER CHICKEN BREAST WITH MANGO-ORANGE CHUTNEY
\$46.50 PP

GRILLED SALMON

MAPLE GLAZED OR DIJON ROSEMARY SAUCE
\$57.75 PP

STUFFED SOLE

TENDER FILLET OF SOLE WITH BAY SCALLOP-MARYLAND CRAB STUFFING & LEMON CREAM
\$60.00 PP

MAHI MAHI

PAN-SEARED MAHI MAHI OVER SAUTEED SPINACH WITH SAGE BUTTER
\$54.00 PP

BONELESS BEEF SHORT RIB

BRAISED IN RED WINE AND TOMATO DEMI GLAZE
9OZ \$72.50 PP

SIRLOIN STEAK

GRILLED TOP SIRLOIN STEAK WITH BORDELAISE SAUCE
6OZ \$62.00 PP
8OZ \$71.50 PP

FILET MIGNON

BROILED CENTER CUT OF TENDERLOIN OF BEEF, RED WINE REDUCTION
6OZ \$105.00 PP
8OZ \$130.00 PP

DINNER ENHANCEMENTS

PER PERSON DINNER ENHANCEMENTS ARE BASED ON TOTAL GUARANTEE

SERVED SALAD — \$2.25 PP

SERVED DESSERT — \$2.75 PP

SODAS ON CONSUMPTION — \$4.25 EACH

UPGRADE TO A SINGLE DESSERT STATION — \$11.00 PP

FINAL GUARANTEE OF LESS THAN 50 GUESTS IS SUBJECT TO A \$300 ADMINISTRATIVE CHARGE.
ALL PRICES SUBJECT TO A 23% ADMINISTRATIVE CHARGE AND APPLICABLE SALES TAX.



DUET ENTRÉES

INCLUDES A PRESET MIXED GREEN SEASONAL SALAD OR A CAESAR SALAD TOSSED AND SERVED FAMILY STYLE, BREAD WITH WHIPPED BUTTER, CHEF'S CHOICE STARCH & VEGETABLE, PRESET DESSERT & COFFEE & TEA

4OZ SIRLOIN & SHRIMP — \$64.25 PP
4OZ SHORT RIB & SHRIMP — \$73.50 PP
4OZ FILET & SHRIMP — \$92.75 PP
4OZ SIRLOIN & SALMON OR MAHI MAHI — \$68.50 PP
4OZ SHORT RIB & SALMON OR MAHI MAHI — \$77.75 PP
4OZ FILET & SALMON OR MAHI MAHI — \$96.75 PP
4OZ SIRLOIN & CHICKEN — \$60.00 PP
4OZ SHORT RIB & CHICKEN — \$69.50 PP
4OZ FILET & CHICKEN — \$88.50 PP
SHRIMP & CHICKEN — \$51.75 PP
SALMON OR MAHI MAHI & CHICKEN — \$58.00 PP

CHICKEN SELECTIONS
APPLE & CHEDDAR CHICKEN
BASIL INFUSED CHICKEN
CHICKEN FONTINELLA
CHICKEN MYKONOS
CHICKEN LOUISIANA
CHICKEN VINDALLO
HERB-SEARED CHICKEN
CHICKEN GORGONZOLA
CHICKEN HAVARTI
CHICKEN FRENCH
CHICKEN CREOLE
CHICKEN RIVERSIDE

BUFFET

INCLUDES A PRESET MIXED GREEN SEASONAL SALAD OR A CAESAR SALAD TOSSED AND SERVED FAMILY STYLE, BREAD WITH WHIPPED BUTTER, CHEF'S CHOICE VEGETABLE, PRESET DESSERT & COFFEE & TEA

PREPARED SALADS (SELECT 2)

FRUIT SALAD — MARINATED
MUSHROOM SALAD — DIJON
VINAIGRETTE POTATO SALAD —
PASTA SALAD — POTATO SALAD —
ORZO SALAD — TOMATO, BASIL &
MOZZARELLA CUCUMBER SALAD
— BROCCOLI SALAD WITH
BACON — CAPELIINI CAPRESE
SALAD — GREEK COUS COUS
SALAD WITH LEMON, BASIL &
FETA

STARCH (SELECT 2)

OVEN ROASTED RED
JACKET POTATOES — RICE
PILAF — PARSLIED NEW
POTATOES — PENNE PASTA
WITH MARINARA — PASTA
PRIMAVERA — GARLIC
MASHED POTATOES — AU
GRATIN POTATOES

ENTRÉES (SELECT 2)

CHICKEN DIJON — CHICKEN
MARSALA — CHICKEN PICCATA
— HERB CRUSTED PORK LOIN —
LONDON BROIL — SMOKED
HAM — ROASTED TURKEY
BREAST — SIRLOIN OF BEEF
STUFFED SOLE ADD \$3.25 PP
PRIME RIB ADD \$19.50 PP
TENDERLOIN OF BEEF ADD
\$24.95 PP

ADDITIONAL SALAD OR STARCH SELECTION — \$3.25 PP
ADDITIONAL ENTRÉE SELECTION — \$9.50 PP

\$62.00 PP

DUET & BUFFET ENHANCEMENTS

PER PERSON DUET & BUFFET ENHANCEMENTS ARE BASED ON TOTAL GUARANTEE

SERVED SALAD — \$2.25 PP

SERVED DESSERT — \$2.75 PP

SODAS ON CONSUMPTION — \$4.25 EACH

UPGRADE TO A SINGLE DESSERT STATION — \$11.00 PP

FINAL GUARANTEE OF LESS THAN 50 GUESTS IS SUBJECT TO A \$300 ADMINISTRATIVE CHARGE.
ALL PRICES SUBJECT TO A 23% ADMINISTRATIVE CHARGE AND APPLICABLE SALES TAX.



THE FOOD AND BEVERAGE DEPARTMENT RESERVES THE EXCLUSIVE RIGHT TO
DETERMINE THE NUMBER OF BARS NECESSARY FOR THE EVENT.

ONE BARTENDER IS REQUIRED PER 75 GUESTS

A \$150.00 ADMINISTRATIVE CHARGE APPLIES FOR EACH BAR SETUP AND ASSIGNED BARTENDER.

PER DRINK OPTIONS

CASHLESS BAR

CORDIALS

\$14.50 PER DRINK

TOP SHELF MARTINIS/MANHATTANS

\$15.50 PER DRINK

TOP SHELF MIXED DRINKS

\$13.50 PER DRINK

PREMIUM BRAND MARTINIS/MANHATTANS

\$13.50 PER DRINK

PREMIUM BRAND MIXED DRINKS

\$11.50 PER DRINK

CIDER AND HARD SELTZER

\$9.50 PER DRINK

CRAFT BEERS

\$10.00 PER DRINK

IMPORT BEERS

\$8.00 PER DRINK

HOUSE BEERS

\$7.00 PER DRINK

HOUSE WINES (SELECTION OF LOCAL & IMPORTED WINES)

\$12.50 PER DRINK

SODAS & BOTTLED WATER

\$4.50 PER DRINK

HOSTED BAR

CORDIALS

\$13.50 PER DRINK

TOP SHELF MARTINIS/MANHATTANS

\$14.50 PER DRINK

TOP SHELF MIXED DRINKS

\$12.50 PER DRINK

PREMIUM BRAND MARTINIS/MANHATTANS

\$12.50 PER DRINK

PREMIUM BRAND MIXED DRINKS

\$10.50 PER DRINK

CIDER AND HARD SELTZER

\$9.00 PER DRINK

CRAFT BEERS

\$9.50 PER DRINK

IMPORT BEERS

\$7.50 PER DRINK

HOUSE BEERS

\$6.50 PER DRINK

HOUSE WINES (SELECTION OF LOCAL & IMPORTED WINES)

\$11.50 PER DRINK

SODAS & BOTTLED WATER

\$4.00 PER DRINK

OPEN BAR PACKAGES

PREMIUM OPEN BAR

ONE (1) HOUR OPEN BAR **\$25.00 PP**

TWO (2) HOUR OPEN BAR **\$27.00 PP**

THREE (3) HOUR OPEN BAR **\$29.00 PP**

FOUR (4) HOUR OPEN BAR **\$31.00 PP**

TOP SHELF OPEN BAR

ONE (1) HOUR OPEN BAR **\$30.00 PP**

TWO (2) HOUR OPEN BAR **\$33.00 PP**

THREE (3) HOUR OPEN BAR **\$36.00 PP**

FOUR (4) HOUR OPEN BAR **\$39.00 PP**

BEER, WINE, & SODAS OPEN BAR

ONE (1) HOUR OPEN BAR **\$20.00 PP**

TWO (2) HOUR OPEN BAR **\$23.00 PP**

THREE (3) HOUR OPEN BAR **\$25.00 PP**

FOUR (4) HOUR OPEN BAR **\$27.00 PP**

WINE LIST

HOUSE WINE: KNAPP PROFONDO ROSSO, KNAPP STEEL TANK CHARDONNAY, RUFFINO PINOT GRIGIO, KNAPP SEMI DRY
REISLING, KIM CRAWFORD SAUV BLANC, DEER RUN ROSE' & MOSCATO

ADDITIONAL WINES CAN BE ORDERED UPON REQUEST BY THE CASE AND WILL BE CHARGED IN FULL TO THE CLIENT.
ONE (1) MONTH LEAD TIME IS REQUIRED AND PAYMENT IN FULL UPON ORDER.

ALL PRICES SUBJECT TO A 23% ADMINISTRATIVE CHARGE AND APPLICABLE SALES TAX.



GENERAL INFORMATION, POLICIES AND PROCEDURES

FOOD & BEVERAGE REGULATIONS

THE ROCHESTER CONVENTION CENTER MANAGEMENT CORPORATION RETAINS THE EXCLUSIVE RIGHT TO PROVIDE ALL FOOD AND BEVERAGE SERVICES WITHIN THE JOSEPH A. FLOREANO ROCHESTER RIVERSIDE CONVENTION CENTER.

THIS INCLUDES ALL CATERED FUNCTIONS, CONCESSIONS, AND EXHIBITOR AMENITIES. OUTSIDE FOOD AND BEVERAGE ARE NOT PERMITTED WITHOUT PRIOR WRITTEN APPROVAL.

UNAUTHORIZED ITEMS MAY BE REMOVED AND MAY RESULT IN ADDITIONAL FEES AS OUTLINE IN THE LICENSE AGREEMENT. IN ACCORDANCE WITH THE NEW YORK STATE REGULATIONS, THE ROCHESTER CONVENTION CENTER MANAGEMENT CORPORATION, AS THE LICENSES PROVIDER, IS RESPONSIBLE FOR THE ADMINISTRATION AND SERVICE OF ALL ALCOHOLIC BEVERAGES. NO ALCOHOL MAY BE BROUGHT INTO OR REMOVED FROM THE FACILITY.

LOCAL HEALTH REGULATIONS PROHIBIT THE REMOVAL OF FOOD AND BEVERAGE FROM THE CONVENTION CENTER.

EVENT PLANNING

A COMPLETE EVENT PLAN, INCLUDING ALL FOOD AND BEVERAGE REQUIREMENTS, MUST BE SUBMITTED NO LATER THAN THIRTY (30) DAYS PRIOR TO THE EVENT. THIS PLAN MUST INCLUDE ALL EVENT DETAILS, INCLUDING SERVICE TIMING AND OPERATIONAL NEEDS. YOUR EVENT MANAGER WILL REVIEW ALL INFORMATION WITH YOU AND ASSIST IN FINALIZING ARRANGEMENTS.

ADMINISTRATIVE CHARGE AND SALES TAX

ALL FOOD AND BEVERAGE PRICING IS SUBJECT TO THE FOLLOWING:

- 23% ADMINISTRATIVE CHARGE
- 8% NEW YORK STATE SALES TAX (WHERE APPLICABLE)

THE ADMINISTRATIVE CHARGE IS APPLIED TO COVER ADMINISTRATIVE AND OPERATIONAL COSTS ASSOCIATED WITH YOUR EVENT. THIS CHARGE IS NOT A GRATUITY AND IS NOT DISTRIBUTED TO SERVICE STAFF. TAX-EXEMPT ORGANIZATIONS MUST PROVIDE A VALID TAX EXEMPTION CERTIFICATE PRIOR TO THE EVENT.

CATERING GUIDELINES

FINAL GUARANTEES FOR ALL FOOD AND BEVERAGE FUNCTIONS ARE DUE NO LATER THAN FIVE (5) BUSINESS DAYS PRIOR TO THE EVENT.

THE FINAL GUARANTEE REPRESENTS THE MINIMUM NUMBER OF GUESTS FOR WHICH YOU WILL BE CHARGED.

INCREASES WITH FIVE (5) BUSINESS DAYS ARE SUBJECT TO APPROVAL AND MAY INCUR A SURCHARGE AS OUTLINED IN THE LICENSE AGREEMENT.

THE CONVENTION CENTER WILL PREPARE TO SERVE A LIMITED NUMBER OF ADDITIONAL GUESTS



ABOVE THE FINAL GUARANTEE:

- UP TO 5% OVER THE GUARANTEE FOR EVENTS UP TO 500 GUESTS
- UP TO 30 ADDITIONAL MEALS FOR EVENTS OVER 500 GUESTS

MENU PRICING AND SERVICE

MENU PRICING IS CONFIRMED APPROXIMATELY THIRTY (30) DAYS PRIOR TO THE EVENT AND IS SUBJECT TO MARKET CONDITIONS, INCLUDING PRODUCT AVAILABILITY AND COST FLUCTUATIONS. STANDARD BANQUET PRICING IS BASED ON ROUND TABLE OF TEN (10) GUESTS. REQUESTS FOR ALTERNATE SEATING ARRANGEMENTS MAY RESULT IN ADDITIONAL CHARGES. ALL MENU PRICING IS SUBJECT TO THE ADMINISTRATIVE CHARGE AND APPLICABLE TAXES NOTED ABOVE.

SERVICE TIMES

STANDARD SERVICE DURATIONS ARE AS FOLLOWS (FROM DOORS OPEN TO DOORS CLOSED, INCLUDING PROGRAM TIME):

- BREAKFAST: 2 HOURS
- LUNCH: 2 HOURS
- DINNER: 3 HOURS

SERVICE PERIOD GUIDELINES:

- BUFFET SERVICE: 60 MINUTES
- STATION RECEPTIONS: 90 MINUTES
- BREAKS: 60 MINUTES

REQUESTS FOR EXTENDED SERVICE TIMES OR DEVIATIONS FROM THESE STANDARDS MAY RESULT IN ADDITIONAL CHARGES.

EVENT TIMELINE & SERVICE COORDINATION

CLIENTS ARE REQUIRED TO PROVIDE A DETAILED EVENT TIMELINE NO LATER THAN TEN (10) BUSINESS DAYS PRIOR TO THE EVENT.

THE TIMELINE SHOULD INCLUDE:

- SERVICE START AND END TIMES
- PROGRAM TIMING
- BREAKS AND TRANSITIONS
- ANY PERIODS WHERE SERVICE STAFF SHOULD NOT BE PRESENT

BEVERAGE SERVICE

THE CONVENTION CENTER OFFERS A FULL RANGE OF BEVERAGE SERVICES TO ENHANCE YOUR EVENT. THE ROCHESTER CONVENTION CENTER MANAGEMENT CORPORATION MAINTAINS EXCLUSIVE CONTROL OVER ALL BEVERAGE SERVICE, INCLUDING BAR OPERATIONS. THE NUMBER AND PLACEMENT OF BARS WILL BE DETERMINED BASED ON EVENT NEEDS. BAR SETUP AND BARTENDER SERVICES ARE SUBJECT TO APPLICABLE FEES.

SUSTAINABILITY

THE CONVENTION CENTER SUPPORTS SUSTAINABILITY PRACTICES THAT REDUCE ENVIRONMENTAL IMPACT, INCLUDING RECYCLING, COMPOSTING AND WASTE DIVERSION. CLIENTS ARE ENCOURAGED TO WORK WITH THEIR EVENT MANAGER TO INCORPORATE SUSTAINABLE PRACTICES IN THEIR EVENT.



FOOD ALLERGIES AND DIETARY NEEDS

PLEASE NOTIFY YOUR EVENT MANAGER IN ADVANCE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS. ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST.

GOVERNING TERMS

THIS DOCUMENT IS INTENDED TO PROVIDE GENERAL INFORMATION AND OPERATIONAL GUIDELINES. THE EXECUTED LICENSE AGREEMENT GOVERNS ALL TERMS AND CONDITIONS. IN THE EVENT OF ANY DISCREPANCY, THE LICENSE AGREEMENT SHALL PREVAIL.

