



Divinity
ESTATE & CHAPEL

1100 SOUTH GOODMAN ST. ROCHESTER NY 14620

Congratulations!

YOU'VE FOUND THE PERFECT PLACE FOR YOUR SPECIAL DAY,
NOW LET US DO THE PLANNING. FROM START TO FINISH,
WE'RE HERE TO HELP!

THESE PACKAGES ARE BEAUTIFULLY CRAFTED BY OUR EXPERTS, HOWEVER,
WE ARE HAPPY TO CUSTOMIZE ONE TO MAKE YOUR DAY UNIQUELY YOU!

our gift to you...

BOOK YOUR WEDDING AT ANY OF OUR LOCATIONS & RECEIVE 10% OFF
YOUR ENGAGEMENT PARTY, STAG PARTY, BRIDAL SHOWER,
BACHELORETTE PARTY, REHEARSAL DINNER, OR DAY AFTER BRUNCH
AT ANY OF OUR LOCATIONS!



**IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION
FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS

The Divinity

PLATED \$215 PER PERSON

BAR SERVICE

5 HOURS PREMIUM LEVEL OPEN BAR
BOTTLE OF PREMIUM RED & PREMIUM WHITE WINE WITH DINNER
CHAMPAGNE TOAST
TWO SIGNATURE COCKTAILS
SELECTION OF DOMESTIC BEER, CRAFT BEER, & WINE

HORS D'OEUVRES

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)
VEGETABLE CRUDITE
OYSTER BAR
SHRIMP COCKTAIL & CRAB CLAW DISPLAY
MONROE'S PEI MUSSELS
SHRIMP ALEXANDER
CLAMS CASINO
FOUR HAND PASSED HORS D'OEUVRES

SALAD - CHOICE OF:

HEIRLOOM CAPRESE, CHOPPED ITALIAN SALAD, CRANBERRY BLOSSOM,
ARUGULA & APPLE, PETITE WEDGE, CAESAR SALAD OR SPINACH SALAD

FRESH ROLLS & FOCACCIA BREAD
SERVED WITH GARLIC BUTTER & DIPPING OIL

ENTREE SELECTION - CHOICE OF FOUR:

8 OZ PRIME FILET & 9 OZ LOBSTER TAIL
FILET OSCAR
LOBSTER CRUSTED BONE-IN STRIP STEAK OR PORTERHOUSE
WILD CAUGHT PECAN CRUSTED SALMON
CHILEAN SEA BASS
PAN SEARED AHI TUNA
PAN SEARED SCALLOPS WITH CITRUS BROWN BUTTER
FRENCH VEAL CHOP
DUCK BREAST
RACK OF LAMB
LOBSTER MAC & CHEESE
GOAT CHEESE, RICOTTA, & ASPARAGUS STUFFED CHICKEN BREAST
CHICKEN CUTLET WITH TRUFFLE CREAM SAUCE
CHICKEN CORDON BLEU

SWEETS DISPLAY - CHOICE OF EIGHT

THREE TIER WEDDING CAKE
FRESH FRUIT
COFFEE & TEA BAR
INCLUDING CAPPUCCINO, ESPRESSO, REGULAR & DECAF COFFEE

1100 SOUTH GOODMAN ST ROCHESTER NY 14620 | 585-481-8205 EXT 1004 | TAYLOR@KRMEVENTS.COM
ALL PRICES & ITEMS AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE | MINIMUMS MAY APPLY
ALL PRICES ARE SUBJECT TO A 23% ADMINISTRATIVE FEE AND 8% NYS SALES TAX, GRATUITY IS AT YOUR DISCRETION

The Nathaniel

PLATED \$175 PER PERSON

BAR SERVICE

5 HOURS PREMIUM LEVEL OPEN BAR
BOTTLE OF PREMIUM RED & PREMIUM WHITE WINE WITH DINNER
CHAMPAGNE TOAST
TWO SIGNATURE COCKTAILS
SELECTION OF DOMESTIC BEER, CRAFT BEER, & WINE

HORS D'OEUVRES

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)
VEGETABLE CRUDITE
FRESH FRUIT
SHRIMP COCKTAIL DISPLAY
SIX HAND PASSED HORS D'OEUVRES

SALAD - CHOICE OF:

HEIRLOOM CAPRESE, CHOPPED ITALIAN SALAD, CRANBERRY BLOSSOM,
ARUGULA & APPLE, PETITE WEDGE, OR SPINACH SALAD

FRESH ROLLS & FOCACCIA BREAD
SERVED WITH GARLIC BUTTER & DIPPING OIL

ENTREE SELECTION

SURF & TURF

MEAT SELECTION: BONE-IN NY STRIP STEAK, PRIME BEEF TENDERLOIN, PORTERHOUSE,
OR BONE-IN APPLE & CRANBERRY STUFFED PORK CHOP, OR HONEY GLAZED AIRLINE CHICKEN

SEAFOOD: 9 OZ. LOBSTER TAIL, AHI TUNA, SHRIMP SCAMPI, SHRIMP FRENCH,
LOBSTER MAC & CHEESE, PAN SEARED SCALLOPS, OR PAN SEARED CHILEAN SEA BASS

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

SWEETS DISPLAY - CHOICE OF TEN

COFFEE & TEA BAR
INCLUDING CAPPUCCINO, ESPRESSO, REGULAR & DECAF COFFEE



PLATED \$148 PER PERSON

FAMILY STYLE \$158 PER PERSON

BAR SERVICE

5 HOURS PREMIUM LEVEL OPEN BAR
BOTTLE OF PREMIUM RED & PREMIUM WHITE WINE WITH DINNER
CHAMPAGNE TOAST
TWO SIGNATURE COCKTAILS
SELECTION OF DOMESTIC BEER, CRAFT BEER, & WINE

HORS D'OEUVRES

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)
VEGETABLE CRUDITE
FRESH FRUIT
SHRIMP COCKTAIL DISPLAY
SIX HAND PASSED HORS D'OEUVRES

SALAD - CHOICE OF:

HEIRLOOM CAPRESE, CHOPPED ITALIAN SALAD, CRANBERRY BLOSSOM,
ARUGULA & APPLE, PETITE WEDGE, OR SPINACH SALAD
FRESH ROLLS & FOCACCIA BREAD
SERVED WITH GARLIC BUTTER & DIPPING OIL

ENTREE SELECTION

BEEF: BONE-IN NY STRIP STEAK, PRIME BEEF TENDERLOIN, PRIME RIB, OR PORTERHOUSE
(GORGONZOLA CREAM SAUCE, SEASONAL COMPOUND BUTTER, DEMI GLACE, HORSERADISH CREAM SAUCE)
ADD MUSHROOMS & ONIONS \$2 PER PERSON

CHICKEN: SPINACH & ARTICHOKE STUFFED AIRLINE CHICKEN BREAST, CHICKEN MILANESE,
CHICKEN CUTLET WITH TRUFFLE CREAM SAUCE, CHICKEN FRENCH, CHICKEN CORDON BLEU,
OR GOAT CHEESE AND RICOTTA STUFFED PROSCIUTTO WRAPPED CHICKEN BREAST

SEAFOOD: CHILEAN SEA BASS, PAN SEARED SCALLOPS, WILD CAUGHT SALMON WITH LEMON DILL BUTTER,
PAN SEARED HALIBUT WITH CITRUS SAUCE, SPICY SHRIMP FRA DIAVOLO, OR SHRIMP & BROCCOLI SCAMPI

VEGETARIAN: MANICOTTI WITH MARINARA, VODKA, OR WILD MUSHROOM CREAM SAUCE,
VEGETABLE NAPOLEAN, LOBSTER OR WILD MUSHROOM RAVIOLI, OR ARTICHOKE FRENCH

SWEETS DISPLAY - CHOICE OF TEN

COFFEE & TEA BAR
INCLUDING CAPPUCCINO, ESPRESSO, REGULAR & DECAF COFFEE

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The Highland

PLATED \$135 PER PERSON

FAMILY STYLE \$145 PER PERSON

BAR SERVICE

4 HOURS PREMIUM LEVEL OPEN BAR
BOTTLE OF RED & BOTTLE OF WHITE WINE WITH DINNER
CHAMPAGNE TOAST
TWO SIGNATURE COCKTAILS
SELECTION OF DOMESTIC BEER, CRAFT BEER, & WINE

HORS D'OEUVRES

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)
VEGETABLE CRUDITE
FRESH FRUIT
SHRIMP COCKTAIL DISPLAY
FOUR HAND PASSED HORS D'OEUVRES

SALAD - CHOICE OF:

CRANBERRY BLOSSOM, ARUGULA & APPLE, PETITE WEDGE, HOUSE SALAD, OR CAESAR SALAD

FRESH ROLLS & FOCACCIA BREAD
SERVED WITH GARLIC BUTTER & DIPPING OIL

ENTREE SELECTION

BEEF: NY STRIP STEAK, BEEF TENDERLOIN, OR RIBEYE
(GORGONZOLA CREAM SAUCE, SEASONAL COMPOUND BUTTER, DEMI GLACE, HORSERADISH CREAM SAUCE)
ADD MUSHROOMS & ONIONS \$2 PER PERSON

CHICKEN: CHICKEN FRENCH, CHICKEN MILANESE,
WALNUT CRUSTED CHICKEN, OR CHICKEN CORDON BLEU

SEAFOOD: PECAN CRUSTED SALMON, BLACK GROUPER,
PARMESAN CRUSTED MAHI, OR HADDOCK FRENCH

VEGETARIAN: FIVE CHEESE LASAGNA, PENNE ALFREDO WITH BROCCOLI,
GNOCCHI WITH MARINARA, VODKA, OR AGLIO E OLIO, VEGETABLE VERDITA

SWEETS DISPLAY - CHOICE OF EIGHT

COFFEE & TEA BAR
INCLUDING CAPPUCCINO, ESPRESSO, REGULAR & DECAF COFFEE

The Lillac Duo

PLATED \$125 PER PERSON

BAR SERVICE

4 HOURS PREMIUM LEVEL OPEN BAR
BOTTLE OF RED & BOTTLE OF WHITE WINE WITH DINNER
CHAMPAGNE TOAST
TWO SIGNATURE COCKTAILS
SELECTION OF DOMESTIC BEER, CRAFT BEER, & WINE

HORS D'OEUVRES

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)
VEGETABLE CRUDITE
FRESH FRUIT
FOUR HAND PASSED HORS D'OEUVRES

SALAD - CHOICE OF:

CRANBERRY BLOSSOM, ARUGULA & APPLE, PETITE WEDGE, HOUSE SALAD, OR CAESAR SALAD

FRESH ROLLS & FOCACCIA BREAD
SERVED WITH GARLIC BUTTER & DIPPING OIL

ENTREE SELECTION - CHOICE OF ONE + VEGETARIAN/VEGAN OPTION

DUO OF BEEF TENDERLOIN & CHICKEN CUTLET WITH TRUFFLE CREAM SAUCE

DUO OF BEEF TENDERLOIN OR NY STRIP STEAK & GRILLED SALMON
ADD MUSHROOMS & ONIONS \$2 PER PERSON

DUO OF CHICKEN & SHRIMP FRENCH

DUO OF CHICKEN PARMESAN & LASAGNA (MARINARA, VODKA, OR ALFREDO SAUCE)

DUO OF EGGPLANT PARMESAN & HOUSE-MADE CHEESE GNOCCHI
(MARINARA, VODKA, OR ALFREDO SAUCE)

SWEETS DISPLAY - CHOICE OF EIGHT

COFFEE & TEA BAR
INCLUDING CAPPUCCINO, ESPRESSO, REGULAR & DECAF COFFEE

The Strong

BUFFET STYLE \$115 PER PERSON
FAMILY STYLE \$125 PER PERSON

BAR SERVICE

4 HOURS PREMIUM LEVEL OPEN BAR
BOTTLE OF RED & BOTTLE OF WHITE WINE WITH DINNER
CHAMPAGNE TOAST
TWO SIGNATURE COCKTAILS
SELECTION OF DOMESTIC BEER, CRAFT BEER, & WINE

HORS D'OEUVRES

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)
VEGETABLE CRUDITE
FRESH FRUIT
FOUR HAND PASSED HORS D'OEUVRES

PLATED SALAD - CHOICE OF:

PETITE WEDGE, CRANBERRY BLOSSOM SALAD, HOUSE SALAD, OR CAESAR SALAD

FRESH ROLLS & FOCACCIA BREAD
SERVED WITH GARLIC BUTTER & DIPPING OIL

BUFFET DINNER

ROASTED GARLIC FINGERLING, MASHED, OR CHEDDAR BACON TWICE BAKED POTATOES

PETITE PENNE PASTA - MARINARA, VODKA, ALFREDO, AGLIO E OLIO, SPICY CALABRIAN SAUCE
(ADD SAUSAGE, MEATBALLS, OR CHICKEN \$3 PER PERSON)

CHEF'S SEASONAL VEGETABLE

EGGPLANT INVOLTINI OR EGGPLANT PARMESAN

CHICKEN FRENCH, CHICKEN MILANESE, WALNUT CRUSTED CHICKEN,
HERB ROASTED LEMON CHICKEN (BONE-IN), OR CHICKEN CORDON BLEU

ROAST BEEF AU JUS OR BEEF TIPS WITH MUSHROOMS & ONIONS

CARVED BEEF TENDERLOIN \$8 PER PERSON
CARVED PRIME RIB \$8 PER PERSON

SWEETS DISPLAY - CHOICE OF EIGHT

COFFEE & TEA BAR
INCLUDING CAPPUCCINO, ESPRESSO, REGULAR & DECAF COFFEE

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Package Additions

PASTA COURSE | \$5 PER PERSON

CHOICE OF: PENNE, ORECCHIETTE OR RIGATONI

CHOICE OF: MARINARA, VODKA OR ALFREDO

HOUSE-MADE CHEESE GNOCCHI | \$7 PER PERSON

CHOICE OF: MARINARA, VODKA OR ALFREDO

PREMIUM PASTA COURSE | \$7 PER PERSON

TRUFFLED GOAT CHEESE & WILD MUSHROOM ALFREDO

ROASTED EGGPLANT, ZUCCHINI, & SQUASH TOPPED WITH SHAVED PARMESAN

SPICY CALABRIAN CREAM

BRUSCHETTA BAR | \$8 PER PERSON

(CHOICE OF FOUR : DISPLAYED ON BEAUTIFUL WOODEN BOARDS)

PEACH & BURRATA

TRADITIONAL TOMATO, ARTICHOKE, OLIVE

3 OLIVE WITH PINE NUTS

SPINACH ARTICHOKE

PROSCIUTTO, ARUGULA & MOZZARELLA

WHITE BEAN & TOMATO

PESTO, TOMATO & MOZZARELLA

SHAVED ZUCCHINI & AVOCADO

WILD MUSHROOM & GOAT CHEESE

CAPONATA & GARLIC

CREAM CHEESE & SHRIMP

CREAM CHEESE & TOMATO JAM

WILD MUSHROOM & ONION JAM

RICOTTA & ZUCCHINI

SOPPRESSATA, SHAVED PARMESAN & RICOTTA

BRIE CHEESE, FIG & HONEY

SMOKED SALMON & CREAM CHEESE WITH FRESH DILL

PUREED PEA & PROSCIUTTO

CRANBERRY, BRIE & PROSCIUTTO WITH BALSAMIC GLAZE

STEAK & BLUE CHEESE

AVOCADO & FETA

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Hors D'oeuvres

STATIONARY DISPLAYS

ANTISPASTO
SIGNATURE CHEESEBOARD
VEGETABLE CRUDITE
SPECIALTY VEGETABLE CRUDITE
FRESH FRUIT
CHARCUTERIE TABLE
(ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)

HAND PASSED SELECTION

ARTICHOKES FRENCH
ASPARAGUS ROLLS
BACON-WRAPPED STUFFED JALAPEÑOS
BRIE EN CROUTE WITH RASPBERRY
BUFFALO CHICKEN SPRING ROLL
CHICKEN FRENCH BITES
CLAMS CASINO
COCONUT SHRIMP
CRAB CAKES WITH REMOULADE SAUCE
CUBAN ROLLS
CURRIED CHICKEN BITES
EGGPLANT INVOLTINI
FIG AND MASCARPONE IN FILO CUPS
GOAT CHEESE & HONEY PHYLLO TRIANGLES
HERB CRUSTED LOLLIPOP LAMB CHOPS
MINI ARANCINI
MINI MUSHROOM TRUFFLE ARANCINI
MINI ROASTED TOMATO, BASIL & MASCARPONE ARANCINI
MINI HOUSE-MADE MEATBALLS *(MARINARA OR VODKA SAUCE)*

HAND PASSED, CONTINUED

MINI PIGS IN A BLANKET
MINI POTATO CROQUETTES
MINI QUICHE
PEI MUSSELS IN GARLIC WINE SAUCE WITH FENNEL
PETITE BEEF WELLINGTON
SAUSAGE ROLLS
SCALLOPS WRAPPED IN BACON
SHRIMP ALEXANDER
SPANAKOPITA
SPINACH AND ARTICHOKE ROLLS
STUFFED MUSHROOMS
SWEDISH HOUSE MADE MEATBALLS
SWEET POTATO PANCAKES WITH CRÈME FRAICHE
THAI SPRING ROLLS
WALNUT CRUSTED CHICKEN BITES
MINI DUCK SLIDERS (+\$3PP)
MINI LAMB SLIDERS(+\$3PP)

BEEF TARTARE
BEEF TENDERLOIN ON TOAST
BRUSCHETTA
FRUIT KABOBS WITH CREAM DIP
FRESH MOZZARELLA, SALAMI, TOMATO & BASIL
GUACAMOLE WITH HOUSE CHIPS
SMOKED SALMON MOUSSE TARTLET
JUMBO SHRIMP COCKTAIL (+\$4PP)

MINI DESSERTS

FLOURLESS CHOCOLATE TORTE
FRENCH MACARONS
CARROT CAKE BITES
COCONUT CAKE BITES
CHEESECAKE BITES
MINI CHEESECAKE LOLLIPOPS
PINEAPPLE BARS
CHOCOLATE DIPPED COCONUT MACAROONS
RASPBERRY BARS
NAPOLEONS
MINI FRUIT TARTS
CREAM PUFFS
CANNOLI
CHOCOLATE MOUSSE
CRÈME BRULÉE
GOURMET BROWNIE BITES
PEANUT BUTTER TARTS
LEMON BARS
CHOCOLATE COVERED STRAWBERRIES (+\$3 PP)
SPECIALTY BRIDAL STRAWBERRIES (+\$4 PP)

MILK & MINI COOKIES | \$6 PER PERSON

(INCLUDE WHITE MILK & CHOCOLATE MILK)

CHOICE OF 4: CHOCOLATE CHIP, M&M, SUGAR, TRIPLE CHOCOLATE NUT, OATMEAL RAISIN, MOLASSES, CRANBERRY WHITE CHOCOLATE, OR PEANUT BUTTER

MINI CUPCAKE BAR \$8.00 | PER PERSON

ASSORTED MINI CUPCAKES DISPLAYED - SERVE YOURSELF

CHOICE OF 4: STRAWBERRY CRUNCH, COOKIES & CREAM, LEMON BLUEBERRY, CINNAMON BUN, TRES LECHES, BOSTON CREAM, CANNOLI, CHOCOLATE PEANUT BUTTER, CHOCOLATE RASPBERRY, S'MORES, LEMON RASPBERRY, STRAWBERRY SHORTCAKE, COOKIE DOUGH, DULCE DE LECHE, BLACK FOREST, OR CONFETTI

*ALL DESSERTS MADE IN-HOUSE THROUGH KATHERINE'S BAKERY

Sweet Treats

PIE BAR \$10.00 | PER PERSON

WHOLE PIES DISPLAYED - SERVE YOURSELF

CHOICE OF 4: APPLE, APPLE CRUMB, PUMPKIN, BANANA CREAM, CHOCOLATE CREAM, CHOCOLATE, BANANA CREAM, PECAN, STRAWBERRY, BLUEBERRY, PEANUT BUTTER, MIXED BERRY, PEACH, SWEET POTATO, LEMON MERINGUE, VANILLA CUSTARD, CHERRY, COCONUT CREAM, PUMPKIN, BOSTON CREAM

CHEESECAKE BAR \$12.00 | PER PERSON

WHOLE CHEESECAKES DISPLAYED - SERVE YOURSELF

CHOICE OF 4: TRADITIONAL, CHOCOLATE RASPBERRY, DOUBLE CHOCOLATE GODIVA, PEANUT BUTTER, RED VELVET, BANANAS FOSTER, VANILLA BEAN, KEY LIME, TURTLE, SALTED CARAMEL, PINEAPPLE, CHOCOLATE BROWNIE, CARROT CAKE. COCONUT CREAM, CARAMEL APPLE, TRES LECHES

CAKE BAR \$8.00 | PER PERSON

WHOLE CAKES DISPLAYED - SERVE YOURSELF

CHOICE OF 4: VANILLA BEAN, DOUBLE CHOCOLATE, CHOCOLATE CHERRY, BOSTON CREAM, CARROT, BANANA, COCONUT, LEMON CHIFFON, BLACK FOREST, HO-HO, CANNOLI, PEANUT BUTTER TORTE

Spirits

ONE ADDITIONAL HOUR OF OPEN BAR
\$9 / PER PERSON PER HOUR

GREY GOOSE	JOHNNIE WALKER RED
TITO'S	JACK DANIEL'S
BOMBAY SAPPHIRE	JAMESON
BACARDI	MILAGRO
CAPTAIN MORGAN	BAILEY'S
MALIBU	KAHLUA
MAKER'S MARK	DISARONNO



Wine Selection

RED

BONANZA CABERNET
MARK WEST PINOT NOIR

WHITE & BUBBLES

KIM CRAWFORD SAUVIGNON BLANC
DR. KONSTANTIN FRANK RIESLING
LAMARCA PROSECCO

UPGRADED WINE AVAILABLE UPON REQUEST

Beer & Seltzer

LABATT BLUE
LABATT BLUE LIGHT
CORONA
HEINEKEN
SELTZER (SEASONAL)

SEASONAL (CHOICE OF ONE)

THREE HEADS THE KIND
SOUTHERN TIER IPA
DOGFISH HEAD 60 MINUTE

ALL WEDDINGS SUBJECT TO A BARTENDER FEE OF \$500

AN OPEN CONSUMPTION TAB IS AVAILABLE TO ALLOW GUESTS TO ORDER THEIR DRINK PREFERENCE.

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Specialty Cocktails

APEROL SPRITZ

APEROL, PROSECCO, CLUB SODA, ORANGE

FRENCH 75

GIN, SPARKLING WINE, LEMON, SIMPLE SYRUP

SIGNATURE PALOMA

TEQUILA, ST. GERMAIN, GRAPEFRUIT, LIME, CLUB SODA

MARRY ME MARGARITA + SEASONAL MARGARITA SELECTION

TEQUILA, TRIPLE SEC, LIME, SIMPLE SYRUP

THE WHITE WEDDING

VODKA, ST. GERMAIN, WHITE CRANBERRY, LIME

OLD FASHIONED

BOURBON, BITTERS, SUGAR, ORANGE, CHERRY

MANHATTAN

WHISKEY, SWEET VERMOUTH, BITTERS, CHERRY

WEDDING MULE

CHOOSE THE SPRIT: TEQUILA, VODKA, SPICED RUM, OR BOURBON
+ GINGER BEER, LIME

ESPRESSO MARTINI

VANILLA VODKA, ESPRESSO, KAHLUA, BAILEY'S

SEASONAL SANGRIA

SPRING

RIESLING, ST. GERMAIN, VODKA, PINK LEMONADE, ROSEMARY, LEMON

SUMMER

PINOT GRIGIO, ABSOLUT PEACH, PEACH SCHNAPPS, SPRITE, CRANBERRY, ORANGE

FALL

PINOT NOIR, AMARO NONINO, BOURBON, APPLE CIDER

WINTER

MERLOT, GRAN GALA, CRANBERRY, GINGER ALE, CINNAMON, ROSEMARY, ORANGE

Late Night Snacks

MIDNIGHT SNACK | \$9 PER PERSON

- MINI CHICKEN & WAFFLES WITH MAC 'N' CHEESE
- MONROE'S PLATE
- ASSORTED SLIDERS & SALADS
- MINI GRILLED CHEESE & BATTERED FRIES
- MINI GRILLED CHEESE & MONROE'S FAMOUS CREAM OF TOMATO SOUP

MINI PIZZAS FROM SAVASTANO'S (CHOICE OF 3) & WINGS:

CHEESE	HAM & JALAPENO
CLASSIC PEPPERONI	HOT PEPPER & ONION
TOMATO & ONION	MEATBALL
SPINACH & RICOTTA	CHICKEN WING
PEPPER, ONION, & OLIVE	CHICKEN PARM

SOFT PRETZEL BAR - CHOICE OF (2):

PLAIN, SALTED, JALAPENO CHEDDAR OR CINNAMON SUGAR

CHOICE OF (3) DIPPING SAUCES: BEER CHEESE, SWISS FONDUE, NACHO CHEESE, MUSTARD, HONEY MUSTARD, CHOCOLATE, OR CARAMEL

FRY BAR - CHOICE OF (2):

TATER TOTS, BATTERED FRIES, WAFFLE FRIES, OR ONION RINGS

CHOOSE UP (3) TOPPINGS: COUNTRY SWEET, CHEDDAR CHEESE, MALT VINEGAR, CHOPPED BACON, KETCHUP, MUSTARD, OR HONEY MUSTARD

PREMIUM LATE NIGHT SNACK | \$12 PER PERSON

- TASTY TACO BAR WITH LOADED NACHOS & DIRTY RICE
- MINI BURGER BAR & BATTERED FRIES

QUESADILLA BAR

CHOICE OF (2): CHICKEN, SHRIMP, STEAK, OR VEGGIE
(CHEDDAR, JALAPENO, BLACK OLIVES, & TOMATO - SALSA & SOUR CREAM)