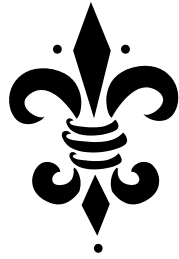




## WEDDING PACKAGE



**HEATHER MCARTHUR ♦ BANQUET SALES MANAGER**

6400 YORKTOWN CIRCLE ♦ EAST SYRACUSE, NEW YORK 13057

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CATERING BY:



[www.pascalecompanies.com](http://www.pascalecompanies.com)

**Nov 2011**

# WEDDING PACKAGE INCLUDES:

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## **FOUR HOUR BANQUET ROOM RENTAL**

*ADDITIONAL HOUR: \$300*

## **FOUR HOUR OPEN BAR\***

Consisting of: house brand vodka, gin, rum,  
scotch, whiskey, bourbon, house red & white wines,  
house regular & light beers, soft drinks & mixers

*\*Based on four CONSECUTIVE hours*

*ADDITIONAL HOUR OF OPEN BAR: \$3.00/per person  
UPGRADE TO PREMIUM OPEN BAR: \$6.00/per person*

## **CHAMPAGNE TOAST**

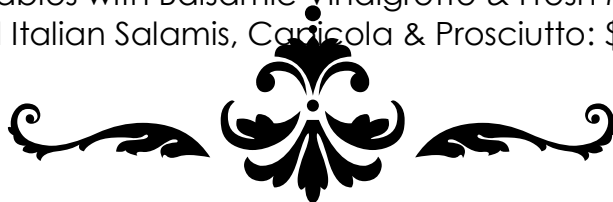
Toast pour for all guests

## **ANTIPASTO TABLE**

A beautiful, garnished, multi-level display of Italian specialties consisting of: Colorful  
Vegetable Crudités with Dipping Sauces  
Cascades of Red & White Grapes and Assorted Melons  
Marinated Wood Roasted Mushrooms  
Bowls of Marinated & Plain Olives  
A Variety of Imported & Domestic Cheeses  
Warm Roasted Garlic Artichoke Spread  
Bowls of Marinated Roasted Peppers,  
Baskets of Assorted Pascale's Bakehouse Breads

## **ADDITIONAL ANTIPASTO TABLE ITEMS**

Mini Baguette Sandwiches with Premium Italian Meats, Onion & Roasted Peppers: \$\$1.25/pp  
Wood Grilled Vegetables with Balsamic Vinaigrette & Fresh Mozzarella: \$1.50/pp  
Assorted Italian Salamis, Capicola & Prosciutto: \$1.75/pp



# SITDOWN DINNER

ENTRÉES INCLUDE CHOICE OF SOUP OR SALAD, STARCH AND VEGETABLE,  
COFFEE, TEA AND FRESHLY BAKED BREADS AND ROLLS

**OFFER BOTH SOUP & SALAD COURSES FOR \$2.95 PER PERSON!**

## SALADS

**HOUSE SALAD** mixed greens and garden vegetables with raspberry vinaigrette and crumbled blue cheese

**CAESAR SALAD** romaine with creamy Caesar dressing, tomatoes and crisp herb croutons

**BABY SPINACH SALAD** with gorgonzola, bacon, Bermuda onion and sherry vinaigrette  
(Additional \$.50/pp)

**CALIFORNIA FIELD SALAD** mixed organic baby lettuces dressed with aged balsamic vinegar and extra virgin olive oil, served with goat cheese crostini and edible blossom  
(Additional \$1.00/pp)

**TOMATO MOZZARELLA SALAD** sliced vine ripened tomatoes and fresh mozzarella, drizzled with basil vinaigrette  
(Additional \$1.00/pp)

**BARTLETT SALAD** mixed baby greens, wine poached pears, candied pecans and stilton cheese, served with champagne vinaigrette  
(Additional \$2.00/pp)

## STARCHES

**ROASTED RED POTATOES** with herbs and garlic

**ROAST GARLIC MASHED POTATOES**

**THREE CHEESE POTATOES AU GRATIN**

**WHITE AND SWEET POTATOES LYONNAISE**

**WHITE AND WILD RICE PILAF**

**BASMATI RICE PILAF**

**SAFFRON RICE PILAF**

**TRUFFLE MAC'N'CHEESE**

**PARMESAN POLENTA**

## SOUPS

**TUSCAN BEAN SOUP** cannellini beans, spinach and sausage simmered in chicken broth with fresh herbs and parmesan

**TORTELLINI EN BRODO** savory chicken broth with cheese filled pasta, spinach and grated pecorino Romano

**BUTTERNUT SQUASH SOUP** puree of roasted squash with caramelized shallots and smoked chicken

**BAKED POTATO SOUP** cream of potato with bacon, cheddar cheese and scallions

**ITALIAN WEDDING SOUP** mini Italian meatballs in garlic chicken broth with onions, celery, carrots, spinach and orzo

**SMOKED SEAFOOD CHOWDER** with sweet corn, potatoes, smoked shrimp and haddock, new England style (Additional \$1.00/pp)

## VEGETABLES

**MIXED JULIENNE VEGETABLES** sautéed with butter and herbs

**BABY CARROTS** with dill and chives

**BROCCOLI AND CAULIFLOWER FLORETS** with garlic butter crumbs

**SAUTÉED GREEN BEANS**

**GRILLED ITALIAN VEGETABLES** drizzled with balsamic glaze

**STIR FRIED SNOW PEAS** with multicolored peppers

**ACORN SQUASH** baked with brown sugar

**ROASTED TOMATOES** stuffed with spinach Dijonnaise

PRICES ARE SUBJECT TO CHANGE. PRICES DO NOT INCLUDE 19% SERVICE CHARGE AND 8% NYS SALES TAX.

# ENTRÉES

CHOOSE TWO ENTREES (FOR THREE ENTREES, ADDITIONAL \$1.00/pp)  
WE MUST HAVE AN ESTIMATED NUMBER OF EACH ENTRÉE ONE WEEK PRIOR TO YOUR EVENT

<b>VEGETARIAN LASAGNA</b> . . . . .	<b>\$51.95/pp</b>
Grilled Italian vegetables and fresh pasta sheets, layered with fresh herbs, three cheeses and tomato sauce	
<b>VEGETABLE WELLINGTON</b> . . . . .	<b>\$52.95/pp</b>
Grilled Italian vegetables layered with spinach and artichoke pate, baked in puff pastry, served with roasted pepper coulis	
<b>AUTUMN RAVIOLI</b> . . . . .	<b>\$52.95/pp</b>
Pumpkin filled pasta pillows, caramelized pearl onions and candied pecans in thyme brown butter	
<b>NEW ENGLAND CHICKEN BREAST</b> . . . . .	<b>\$52.95/pp</b>
Stuffed with roasted squash, cornbread and melted leeks with a spiced cider glaze	
<b>CHICKEN BREAST FLORENTINE</b> . . . . .	<b>\$52.95/pp</b>
Boneless breast stuffed with spinach and mushrooms with a creamy Mornay sauce	
<b>CHICKEN SALTIMBOCCA</b> . . . . .	<b>\$55.95/pp</b>
Sautéed boneless breast topped with sage, prosciutto and provolone with mushroom marsala sauce	
<b>ROAST SALMON</b> . . . . .	<b>\$55.95/pp</b>
Thick sliced filet crusted with fresh herbs and panko crumbs, served with fresh basil hollandaise	
<b>ASIAN PORK TENDERLOIN</b> . . . . .	<b>\$55.95/pp</b>
Marinated with soy, scallions and whiskey, grilled and served with Thai peanut sauce	
<b>HERB ROASTED LAMB</b> . . . . .	<b>\$55.95/pp</b>
Boneless leg of young Australian lamb rubbed with minted basil pesto, served with a roasted garlic mint demi-glaze	
<b>BAKED COD DIJONNAISE</b> . . . . .	<b>\$54.95/pp</b>
Fillet topped with Dijon mustard, sliced tomatoes and herbed breadcrumbs, baked in a light lemon parmesan cream	
<b>KOREAN MARINATED FLANK STEAK</b> . . . . .	<b>\$55.95/pp</b>
Sliced and served with a sesame ginger hibachi sauce	
<b>BONELESS PRIME RIB</b>	
Slow roasted rib eye of Angus beef with Madeira sauce . . . . .	<b>\$58.95/pp</b>
<b>ROASTED HALIBUT</b> ( <i>seasonal</i> ) . . . . .	<b>MARKET PRICE</b>
Pure white Alaskan filet crusted with sun dried tomato tapenade, served with bouillabaisse sauce	
<b>ROAST TENDERLOIN OF BEEF</b> . . . . .	<b>\$61.95/pp</b>
Choice Western black Angus served with a wild mushroom sauce	
<b>FILET MIGNON</b> . . . . .	<b>\$63.95/pp</b>
8 oz. center cut filet, served with béarnaise sauce	
<b>SURF AND TURF</b>	
Roast tenderloin paired with:	
<b>ROASTED HERB CRUSTED SALMON</b> . . . . .	<b>\$63.95/pp</b>
<b>BROILED JUMBO SHRIMP</b> . . . . .	<b>\$64.95/pp</b>
<b>BROILED LOBSTER TAIL</b> . . . . .	<b>MARKET PRICE</b>

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# BUFFET DINNER

## MENU ONE ♦ \$55.95/pp

### INCLUDES:

**FRESHLY BAKED BREADS AND ROLLS**  
**COFFEE AND TEA** regular and decaffeinated

### SALADS (choose three)

**MIXED GREEN SALAD** with garden veggies, crumbled blue cheese, balsamic vinaigrette and ranch dressings

**CAESAR SALAD** with garlic croutons

**LENTIL SALAD** with multi-colored sweet peppers, scallions and balsamic vinaigrette

**HOME-STYLE RED POTATO SALAD**

**FRESH SEASONAL FRUIT SALAD**

**PASTA SALAD** with creamy basil dressing

**TOMATO, CUCUMER AND RED ONION SALAD** with Italian herb dressing

**GRILLED ITALIAN VEGETABLES** drizzled with balsamic glaze

**CRISP ORIENTAL VEGETABLES** with soy ginger dressing

### VEGETABLE/STARCH (choose two)

**MIXED JULIENNE VEGETABLES** sautéed with butter and herbs

**BABY CARROTS** with dill and chives

**BROCCOLI AND CAULIFLOWER FLORETS** with garlic butter crumbs

**SAUTÉED GREEN BEANS**

**STIR FRIED SNOW PEAS** with multicolored peppers

**ACORN SQUASH** baked with brown sugar

**ROASTED RED POTATOES** with herbs and garlic

**ROAST GARLIC MASHED POTATOES**

**THREE CHEESE POTATO AU GRATIN**

**WHITE AND WILD RICE PILAF**

**BASMATI RICE PILAF**

### PASTA (choose one)

**MARINARA SAUCE**

**ALFREDO SAUCE**

**CREAMY TOMATO VODKA SAUCE**

**CARBONARA SAUCE** with bacon and scallions

**PRIMAVERA** prepared with cream or broth

**BOLOGNESE** beef, veal and pork, simmered with roma tomatoes and fresh herbs

**VEGETABLE LASAGNA** grilled Italian vegetables and fresh pasta sheets, layered with fresh herbs, three cheeses and tomato sauce

### ENTRÉE (choose two)

**ROAST CAROLINA TURKEY** with home-style gravy

**BAKED SUGAR CURED HAM** with pineapple orange glaze

**CHICKEN FLORENTINE** boneless chicken breast stuffed with spinach, mushrooms and champagne cheese sauce

**CHICKEN ROMA** boneless chicken breast braised with plum tomatoes, garlic, peppers, olives and fresh basil

**ROAST TOP ROUND OF ANGUS BEEF AU JUS**

**MAPLE GLAZED PORK LOIN** with spiced cider sauce

**FILLET OF SOLE** baked in a delicate Mornay sauce

## ADDITIONAL SELECTIONS

CARVED TO ORDER BY CHEF

**BONELESS LEG OF LAMB** \$5.00/pp

**PRIME RIB** \$5.00/pp

**ROAST TENDERLOIN OF ANGUS BEEF** \$6.95/pp

SUBSTITUTE A MASHED POTATO STATION FOR YOUR STARCH FOR AN ADDITIONAL \$3.50/pp!

## MENU TWO ♦ \$62.95/pp

### INCLUDES:

**PLATTER OF SLICED SEASONAL FRUIT**  
**SLICED TOMATOES AND MOZZARELLA** drizzled with basil and olive oil  
**FRESHLY BAKED BREADS AND ROLLS**  
**COFFEE AND TEA** regular and decaffeinated

### SERVED SALAD (choose one)

**BARTLETT SALAD** baby lettuces with poached pear, stilton and candied pecans, tossed with champagne vinaigrette

**CALIFORNIA FIELD SALAD** mixed organic baby lettuces dressed with aged balsamic vinegar and extra virgin olive oil, served with goat cheese crostini and edible blossom

**BABY SPINACH SALAD** with gorgonzola, bacon, Bermuda onion and sherry vinaigrette

**APPLE WALNUT SALAD** baby lettuces, diced apples, candied walnuts, gorgonzola and champagne vinaigrette

### VEGETABLE/STARCH (choose two)

**GRILLED ITALIAN VEGETABLES** drizzled with balsamic glaze

**CRISP ORIENTAL VEGETABLES** with soy ginger dressing

**GRILLED ASPARAGUS** with Maytag bleu cheese and sherry vinaigrette

**BROCCOLI AND CAULIFLOWER FLORETS** with garlic butter crumbs

**STIR FRIED SNOW PEAS** with multicolored peppers

**ACORN SQUASH** baked with brown sugar

**ROASTED RED POTATOES** with herbs and garlic

**THREE CHEESE POTATOES AU GRATIN**

**WHITE AND SWEET POTATOES LYONNAISE**

**WHITE AND WILD RICE PILAF**

**HARVEST RICE** white and wild rice pilaf with almonds and dried cranberries

### PASTA (choose one)

**PENNE VODKA** penne tossed with creamy tomato vodka sauce, served with freshly grated parmesan cheese

**VEGETABLE LASAGNA** grilled Italian vegetables and fresh pasta sheets, layered with fresh herbs, three cheeses and tomato sauce

**AUTUMN RAVIOLI** pumpkin filled pasta pillows, caramelized pearl onions and candied pecans in thyme brown butter

**TORTELLINI DELLA NONNA** tortellini with bacon, peas and black pepper in a parmesan cream sauce

### CHICKEN (choose one)

**CHICKEN FLORENTINE** boneless breast stuffed with spinach and mushrooms with a creamy Mornay sauce

**CHICKEN ROMA** boneless breast braised with plum tomatoes, garlic, peppers, olives and fresh basil

**CHICKEN ALEXANDER** boneless breast, filled with mozzarella, spinach and roasted peppers with a rich Marsala cream sauce

**CHICKEN SALTIMBOCCA** Sautéed breast cutlet topped with sage, prosciutto, provolone and mushroom marsala sauce

### SEAFOOD (choose one)

**BLACK AND WHITE SALMON** sesame crusted with soy ginger glaze and wasabi cream

**FILLET OF SOLE** baked in a delicate Mornay sauce

**BAKED COD DIJONNAISE** Fillet topped with Dijon mustard, sliced tomatoes and herbed breadcrumbs, baked in a light lemon parmesan cream

### BEEF (choose one)

**TENDERLOIN OR PRIME RIB** served with choice of sauce: wild mushroom, béarnaise or porcini rosemary cream

SUBSTITUTE A MASHED POTATO STATION FOR YOUR STARCH  
FOR AN ADDITIONAL \$3.50/pp!

# STATIONS

\$64.95/pp

## PASTA

YOUR CHOICE OF TWO PASTAS AND TWO SAUCES, SERVED WITH FRESHLY GRATED PARMESAN CHEESE

### SAUCE

**MARINARA**

**ALFREDO**

**CREAMY TOMATO VODKA**

**CARBONARA** with bacon and scallions

**PRIMAVERA** prepared with cream or broth

**BOLOGNESE** beef, veal and pork, simmered with roma tomatoes and fresh herbs

### PASTA

**PENNE, FUSILLI, FARFALLE, RADIATORE**

### ALSO SERVED WITH

**GRILLED ITALIAN VEGETABLES** with balsamic vinaigrette and fresh mozzarella

## CHICKEN STIR FRY

A TRADITIONAL ASSORTMENT OF CRISP, COLORFUL ASIAN VEGGIES AND GRILLED CHICKEN WITH YOUR CHOICE OF BROCCOLI FLORETS, SNOW PEAS OR ASPARAGUS AND A FINISH OF GINGER, SOY, SESAME AND CHILI PASTE (SERVED WITH FRAGRANT JASMINE RICE.) LET US KNOW IF YOU LIKE IT MILD, MEDIUM OR SPICY!

## ADDITIONS & UPGRADES

ADD CHICKEN TO PASTA OR SALAD STATION: \$2.00/pp

ADD SHRIMP TO PASTA OR SALAD STATION: \$4.00/pp

UPGRADE TO ROAST TENDERLOIN OF ANGUS BEEF: \$4.00/pp

UPGRADE PASTA TO TORTELLINI OR RAVIOLI: \$1.00/pp

UPGRADE TO AUTUMN RAVIOLI: \$2.00/pp

UPGRADE TO TRUFFLE MAC'N'CHEESE: \$2.00/pp

## CARVING

OUR PREMIUM MEATS ARE HAND CARVED TO ORDER, SERVED ON FRESHLY BAKED PETITE ROLLS WITH A SELECTION OF TWO SAUCES

### CHOOSE TWO

**BAKED OLD FASHIONED HAM OFF THE BONE**

**ANGUS BEEF STEAMSHIP ROAST**

**BONELESS PORK LOIN**

**TOP ROUND OF ANGUS BEEF**

**SLOW ROASTED BREAST OF CAROLINA TURKEY**

**KOREAN MARINATED FLANK STEAK**  
with soy and bourbon marinade

## ULTIMATE SALAD

MIXED GREENS AND BABY SPINACH WITH A SELECTION OF TOPPINGS TO INCLUDE:

**ONIONS**

**ROASTED RED PEPPERS**

**KALAMATA OLIVES**

**SHREDDED CHEDDAR**

**CRUMBLLED BLUE CHEESE**

**FETA CHEESE**

**MANDARIN ORANGES**

**CHOPPED EGG**

**TOMATOES**

**CUCUMBERS**

**GARBANZOS**

**CROUTONS**

**ASS'T DRESSINGS**

### ALSO SERVED WITH

**FRESH SEASONAL FRUIT SALAD**

## MASHED POTATOES

\$4.00/pp

SERVED IN MARTINI GLASSES WITH A SELECTION OF TOPPINGS TO INCLUDE:

**GRAVY, SOUR CREAM, BACON,  
SCALLIONS AND CHEDDAR CHEESE**

# PASSED HORS D'OEUVRES

IN ADDITION TO YOUR WEDDING PACKAGE  
(EACH SELECTION INCLUDES ONE PIECE PER PERSON • PASSED ON SILVER TRAYS BY WAIT STAFF)

## CHOOSE 3 • \$4.00/pp

**COTEGHINI SAUSAGE** baked in puff pastry

**CROSTINI** with tomato, basil, garlic and fresh mozzarella

**CROSTINI** with southwestern chicken and guacamole

**CROSTINI** with dried tomato tapenade and goat cheese

**VEGETABLE, CHICKEN OR PORK POT STICKERS** with soy ginger dipping sauce

**SWEDISH MEATBALLS** served in a rich sauce accented with sour cream

**MUSHROOMS** stuffed with sausage or crabmeat

**INDONESIAN CHICKEN SATAYS** with spicy peanut sauce

**SMOKED SALMON PINWHEELS** on rye toast

**SPANAKOPITAS** spinach & feta wrapped in phyllo

## CHOOSE 3 • \$6.00/pp

**WILD MUSHROOM TARTLETS** with smoked mozzarella

**ASPARAGUS** wrapped in prosciutto and provolone

**TARTLETS OF DUCK CONFIT** with caramelized onion, apple and mozzarella

**RISOTTO CROQUETTES** breaded and fried

**MINI ITALIAN EGG ROLLS** with fresh tomato coulis

**GRILLED FLATBREAD PIZZA** with smoked salmon and cucumber dill sauce

**MINI BAGUETTE SANDWICHES** with premium Italian meats, shaved onion, roasted peppers and balsamic dressing

**SCALLOPS** wrapped in bacon

**SUN DRIED TOMATOES** stuffed with herbed goat cheese

**GRILLED SPICY BEEF** rolled with crisp Chinese vegetables

**SKEWERED THAI PEANUT SHRIMP** with chili-garlic dipping sauce

**GRILLED MARINATED PEACH** wrapped in prosciutto with mascarpone and fresh mint

**SEARED SESAME CRUSTED AHI TUNA** with wasabi ginger dipping sauce

**COCONUT CRUNCHY SHRIMP** with chili mango dipping sauce

## CHOOSE 4 • \$8.00/pp

**SUN DRIED TOMATOES** stuffed with herbed goat cheese

**GRILLED SPICY BEEF** rolled with crisp Chinese vegetables

**SCALLOPS** wrapped in bacon

**SKEWERED THAI PEANUT SHRIMP** with chili-garlic dipping sauce

**GRILLED MARINATED PEACH** wrapped in prosciutto with mascarpone and fresh mint

**SEARED SESAME CRUSTED AHI TUNA** with wasabi ginger dipping sauce

**"LOLLIPOP" LAMB CHOPS** with Dijonnaise sauce

**MINIATURE LOBSTER CLUB SANDWICHES**

**MAINE CRAB CAKES** with spicy avocado on waffle-cut potatoes

**PEPPERED BEEF CARPACCIO** on parmesan croutons with truffle aioli

**CRISPY VEGETABLE SPRING ROLLS** with dipping sauce

**BRIE AND RASPBERRY** baked in phyllo

**CHILLED JUMBO SHRIMP** with two dipping sauces

# SPECIALTY CAKES

WEDDING CAKES START AT \$3.50/pp  
YOU MAY CHOOSE 3 OR 4 TIERS, 1 FLAVOR, 1 FILLING & 1 ICING

## FLAVORS

Almond\*  
Carrot  
Chocolate Chiffon  
Chocolate Butter  
Cinnamon Spice Chiffon  
Lemon Chiffon  
Mocha Chiffon  
Pistachio\*  
Pumpkin  
Red Velvet\*  
Vanilla Chiffon  
White & Black alternating  
layers of chocolate & vanilla  
chiffon

## FILLINGS

MOUSSE  
Caramel  
Chocolate Hazelnut  
Dark Chocolate  
Lemon Cream  
Mascarpone\*  
Peanut Butter  
Milk Chocolate  
Raspberry  
White Chocolate

## ICINGS

BUTTERCREAM  
Caramel  
Chocolate  
Chocolate Hazelnut  
Lemon  
Liquor Infused  
Mocha  
Vanilla  
White Chocolate

## OTHER

OTHER  
Apricot Jam  
Chocolate Fudge  
Cream Cheese  
Fresh Berries  
Lemon Curd  
Raspberry Jam  
Strawberry Compote  
Vanilla Bean Custard

Bettercream  
Dark Chocolate Glaze  
Fondant\*\*  
White Chocolate Glaze  
Vanilla Frosting

\* Extra \$1.00 per person

\*\* Extra \$2.00 per person

(NOTE: Square or hexagonal  
cakes are \$1.00 extra per person)

PRICES ARE SUBJECT TO CHANGE. PRICES DO NOT INCLUDE 19% SERVICE CHARGE AND 8% NYS SALES TAX.

## FRIDAY NIGHT SPECIAL



Justin's Tuscan Grill invites you to share your  
special day with us and receive **\$2.00 OFF**  
**(PER PERSON) TOWARD YOUR WEDDING CAKE**  
from our Pascale Bakehouse!

OFFER VALID FOR FRIDAY EVENING WEDDINGS ONLY

COUPON VALID ONLY WHEN A  
WEDDING PACKAGE IS PURCHASED

CAKE MUST BE PURCHASED FROM PASCALE BAKEHOUSE

## SATURDAY AFTERNOON/ SUNDAY SPECIAL

Justin's Tuscan Grill invites you to share your  
special day with us and receive **\$4.00 (PER**  
**PERSON) TOWARD YOUR WEDDING CAKE** from  
our Pascale Bakehouse!

OFFER VALID FOR SATURDAY DAYTIME (UNTIL 5:00 PM)  
AND SUNDAY WEDDINGS ONLY

COUPON VALID ONLY WHEN A  
WEDDING PACKAGE IS PURCHASED

CAKE MUST BE PURCHASED FROM PASCALE BAKEHOUSE

# SPECIAL TOUCHES

## INCLUDED IN YOUR WEDDING PACKAGE:

- EXPERIENCED WEDDING COORDINATOR
- PROFESSIONAL BANQUET TEAM TO HOST & OVERSEE ALL ASPECTS OF YOUR DAY
- SELECTION OF LINENS, SKIRTING & NAPKINS
- PRIVATE OUTDOOR PATIO TO HOST YOUR COCKTAIL PARTY
- AMPLE PARKING FOR ALL GUESTS
- ARCH & PEDESTALS FOR CEREMONY
- PLACEMENT OF CENTERPIECES, FAVORS & PLACECARDS
- MIRRORS TO ACCENT YOUR CENTERPIECES
- SILK ARRANGEMENTS FOR FOOD DISPLAY TABLES
- UNDER 21 BAR PRICING
- CHILDREN'S PRICING
- VENDOR PRICING
- MATTED SILVER TABLE NUMBERS OR TABLE NUMBER STANDS
- END OF THE EVENING COFFEE & WATER STATION
- REFERRALS FOR FLORISTS, HOTELS, PHOTOGRAPHERS, LIMOS ETC.
- \$50 GIFT CERTIFICATE TO JUSTIN'S TUSCAN GRILL FOR YOUR ONE YEAR ANNIVERSARY
- COMPLIMENTARY ROOM AT EMBASSY SUITES (WITH MINIMUM OF 15 ROOMS)

### TABLE LINEN COLORS:

White, Burgundy, Bermuda Sand (Ivory), Gold, Cadet Blue, Red, Green, Black

### NAPKIN COLORS:

White, Bermuda Sand (Ivory), Sandalwood (Tan), Chocolate Brown, Black, Dusty Gray, Medium Blue, Cadet Blue, Navy, Teal, Green, Seafoam, Purple, Violet, Raspberry, Burgundy, Rust, Gold, Red, Orange, Peach, Pink, Dusty Rose

# ADDITIONAL ITEMS

- TABLE OVERLAYS: \$4.00/table
- **REDUCED PRICE LINENS TO THE FLOOR:** \$10.00/table (INCLUDES OVERLAY--\$26 value!)
- UPLIGHTING: \$200
- BAR ON PATIO: \$250
- CHAIR COVERS: \$3.50/chair
- STAGE FOR HEAD TABLE: Price Variable
- HEAD TABLE BACKDROP: Price Variable
- FABRIC & LIGHTS ON CEILING: \$450
- CANDY TABLE: Glass Rental \$50
- CHAMPAGNE FOUNTAIN: \$75 plus cost of champagne
- WINE, CHAMPAGNE OR SIGNATURE DRINK (PASSED): \$75 server fee
- CENTERPIECE RENTALS: Price Variable (See Sales Manager)
- PHOTO BOOTH RENTAL: \$595
- INDIVIDUAL MENUS FOR EACH PLACE SETTING: \$1.00/ea
- AUDIO VISUAL RENTAL: Price Variable
- COAT CHECK: \$75/4hr OR \$90/5hr
- CEREMONY: \$300
- SHRIMP COCKTAIL SERVED TO EACH GUEST: \$6.95/pp
- ITALIAN COOKIE PLATTERS: Price Variable
- CHOCOLATE COVERED STRAWBERRIES: \$1.00/ea
- TUXEDO STRAWBERRIES: \$1.50/ea
- VIENNESE TABLE: \$7.00/pp  
*A STUNNING DISPLAY OF PASCALE BAKEHOUSE CAKES, TARTS, GOURMET COOKIES, MINIATURES & FRESH FRUITS WITH ASSORTED DIPPING SAUCES*
- PASTA COURSE [family style or individually]: \$3.00/pp
- INTERMEZZO COURSE: \$2.00/pp  
WITH A CHOICE OF LEMON, RASPBERRY, BLOOD ORANGE, STRAWBERRY OR MANGO SORBET
- LATE NIGHT SNACK ATTACK: Price Variable  
DISPLAYED FOR YOUR GUESTS WHILE YOU DANCE THE NIGHT AWAY: CHICKEN TENDERS, FRANKS IN PUFF PASTRY, FINGER SANDWICHES, CHICKEN WINGS, MOZZARELLA STICKS, SLIDERS, FRENCH FRIES, ONION RINGS
- MIMOSA OR CRANBERRY SPARKLER TOAST: Price Variable

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# CHOCOLATE FOUNTAIN

IN ADDITION TO YOUR WEDDING PACKAGE



OUR BEAUTIFULLY DECORATED AND CATERED CHOCOLATE FOUNTAINS COME WITH YOUR CHOICE OF DARK CHOCOLATE, MILK CHOCOLATE, WHITE CHOCOLATE, CARAMEL OR PEANUT BUTTER. WHITE CHOCOLATE CAN BE TINTED OR FLAVORED. EACH PACKAGE COMES WITH A SELECTION OF DIPPERS. THERE IS A MINIMUM OF 75 PEOPLE PER FOUNTAIN.

## PACKAGES



### **TASTEFULLY SIMPLE - \$4.95/pp**

ONE CHOCOLATE FOUNTAIN WITH DIPPERS TO INCLUDE: STRAWBERRIES, PINEAPPLE, BANANAS, GRAPES, MARSHMALLOWS, PRETZELS, OREOS & NUTTER BUTTERS



### **ELEGANCE - \$5.95/pp**

ONE CHOCOLATE FOUNTAIN WITH DIPPERS TO INCLUDE: STRAWBERRIES, PINEAPPLE, BANANAS, GRAPES, MARSHMALLOWS, PRETZELS, NUTTER BUTTERS, OREOS, MELONS, CHERRIES, GRAHAM CRACKERS, RICE KRISPIE TREATS, MILANOS & BISCOTTI



### **REGAL - \$6.95/pp**

TWO CHOCOLATE FOUNTAINS WITH DIPPERS TO INCLUDE: STRAWBERRIES, PINEAPPLE, BANANAS, GRAPES, MARSHMALLOWS, PRETZELS, NUTTER BUTTERS, OREOS, MELONS, CHERRIES, GRAHAM CRACKERS, RICE KRISPIE TREATS, MILANOS & BISCOTTI



### **CHOCOLATE & CHAMPAGNE - \$7.95/pp**

ONE BELGIAN CHOCOLATE FOUNTAIN PAIRED WITH PROSECCO CHAMPAGNE, DIPPERS TO INCLUDE: STRAWBERRIES, PINEAPPLE, BANANAS, GRAPES, MARSHMALLOWS, PRETZELS & COOKIES

PRICES ARE SUBJECT TO CHANGE. PRICES DO NOT INCLUDE 19% SERVICE CHARGE AND 8% NYS SALES TAX.

# 2012 POLICIES & PROCEDURES

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**STAFFING:** Once you have booked your reception, you will receive professional services from our Banquet Sales Manager, including assistance with the planning and arranging of your food, beverage, vendors and setup of your wedding reception. The Event Manager the night of your reception will coordinate your entire evening to your standards and satisfaction. All service staff will be professionally dressed in black and white tuxedo uniforms.

**RECEPTION TIMES:** Justin's Tuscan Grill takes pride in providing wedding receptions year round. We do one reception on Friday evenings, two receptions on Saturdays (daytime and evening) and one reception on Sundays, either day or evening. Saturday time slots are 1:00 PM – 5:00 PM for the daytime and 7:00 PM – 11:00 PM for evening. These are set times and cannot be changed unless discussed with our Banquet Sales Manager. Friday and Sunday receptions can begin at your discretion.

**PRICING:** Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, and/or the number of attendees falls below 50 guests, Justin's Tuscan Grill reserves the right to charge a room fee of \$250.00. Pricing is ONLY guaranteed with a signed menu letter. Justin's Tuscan Grill, a Pascale Company, charges a service charge of 19%. The service charge is applied to cost per person and all other items that are handled by our staff.

## Minimums for Events:

Friday Evening: \$6,000.00 (May-October & December)

Saturday Daytime: \$500.00

Saturday Evening: \$8,000.00 (May-October & December)

Sunday: \$1,500.00 (All Year Round)

**CANCELLATION POLICY:** Should you decide at any time to cancel your wedding reception, the following penalty charges will be assessed, based on the receipt of a written cancellation request. All percentages are based on the anticipated event revenue.

Cancellation within 12 Months of the Event Date: Initial deposit becomes nonrefundable

Cancellation within 1-6 Months of the Event Date: 50% for anticipated revenue will be due to JTG.

Cancellation within 30 days or less of the Event Date: 75% of the anticipated revenue is due to JTG.

**VENDORS:** Our Banquet Sales Manager will provide you with an information filled packet including referrals for photographers, music, limousines, florists, hotels, non-traditional wedding sites and more. While you are welcome to provide your own photographer, DJ/band and florist, in order to ensure professionalism and correct setup, there are some vendors Justin's Tuscan Grill must book for you. These include, but are not limited to, chair covers, linens (overlays, linens to the floor, specialty linens etc.) lighting, fabric draping, ice sculptures, chocolate fountains, audio/visual equipment and staging. Please consult our Sales Office for more information on booking vendors.

**LINENS:** We have eight different table linen colors and twenty-four napkin colors available at no additional fee. Please consult with our Sales Office for color availability. Coordinating overlays, chair covers and linens to the floor are available at an additional cost. All food and beverage stations will be draped to the floor in white skirting.

**MATERIALS AND DELIVERIES:** Justin's Tuscan Grill will receive materials for your reception Monday – Friday prior to the event date. Materials must be picked up after the reception, unless other arrangements are made with your Banquet Sales Manager. Please coordinate arrangements directly with your sales manager to insure proper handling. We are not responsible for anything left after your reception. All materials left at Justin's Tuscan Grill for longer than five days following your reception become property of Justin's Tuscan Grill and may be disposed of.

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**FLOWERS & DECORATIONS:** Justin's Tuscan Grill provides floral arrangements to accent our food display tables and create a lovely atmosphere for your wedding reception. The Sales Office is happy to assist you with ordering decorations, such as centerpieces, ice sculptures etc. All candle centerpieces must be in an enclosed encasement. Justin's Tuscan Grill will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. We do not allow confetti. Please consult the Sales Office for assistance in displaying of all materials. All items supplied by the guest or a vendor must be removed from the banquet room at the conclusion of the reception. Justin's Tuscan Grill cannot be responsible for damage or loss of any articles or merchandise left prior to or following your reception.

**GUARANTEE POLICY:** In order that we may better serve your guests, we ask for an estimated number of attendees one week prior to your event. You may offer guests a choice of two entrees, and a vegetarian choice; however, we must have an estimated number of each entrée one week prior to your event. An additional \$1.00 per person will be applied when offering a third entrée (not including a vegetarian option.) We require a final guaranteed number of attendances and choice of entrees seventy-two hours (3 business days) in advance. This number shall constitute a guarantee and you will be billed for this number or the actual attendance, whichever is higher.

**FOOD / BEVERAGE:** All food and beverage products must be supplied and prepared by Pascale Catering Co. We pride ourselves on customizing each menu to your individual taste, transforming the highest quality and freshest ingredients into delicious, highly presentable dishes, including our famous desserts. We take great care to bring you our full attention in food, wine, service and culinary presentation. You are welcome to provide traditional Italian cookies in order to enhance your event.

**WEDDING CAKES:** Pascale Bakehouse has been creating custom designed Wedding Cakes and specialty desserts to compliment every occasion for over 20 years. In the event you choose an alternate baker, Pascale Catering Co. will apply a \$1.50 per person service charge.

**DEPOSITS & PAYMENT:** In the event of a cancellation, all deposits paid are non-refundable. To reserve a date for your wedding reception on a definite basis, Justin's Tuscan Grill requires a deposit of \$1,000.00. This deposit will be credited towards your final invoice. An additional \$1,000.00 deposit is due five months prior to the reception and will also be applied as credit toward your final invoice. Final payment is due in full 48 hours prior with a Certified Check or Money Order made out to Justin's Tuscan Grill. Payments made with credit cards will be charged an additional 2% service fee. Please consult with our Sales Office for deposit information on all other events and payment options.

**ADDITIONAL LABOR:** All prices are based on a four-hour function. Events extending beyond four hours are subject to an additional fee of \$250.00 per hour.

**PARKING:** Ample free parking is available. We do not provide valet parking.

**ADDITIONAL SERVICES:** Justin's Tuscan Grill offers additional services including: on premise ceremonies, champagne toast, wine service, alcoholic and non- alcoholic punch, champagne fountains and more. We would be happy to assist you in locating any additional items you may need to complete your special evening.