



# General Information



Thank you for considering the Burgundy Basin for your upcoming event. Our establishment offers a variety of options and a staff with the experience to provide you with an enjoyable and successful visit. The following guidelines and procedures will ensure that you are totally satisfied with your event.

## *Deposits*

We require a deposit to secure your date as definite. Your deposit will be applied toward your final bill at full value. In the event that your scheduled function is canceled, your deposit will become property of the Burgundy Basin.

## *Guarantees*

We must have a tentative count 10 days prior to your event and a final guarantee the day before your event. The bill will be based on the final guarantee or the minimum room guarantee if less guests than expected should attend.

## *Menus*

Menu prices are guaranteed 90 days prior to your event.

## *Security*

Burgundy Basin will not assume responsibility for any merchandise prior to, during, or following your event.

## *Service Charge & Sales Tax*

There is a 17% Service Charge and applicable New York State Sales Tax on the total bill.

## *Bands and Music*

All special dances and events should be coordinated with the Burgundy staff. Any special effects must be approved by management.

## *Beverage Service*

We offer a complete selection of beverages to complement your event. Please note that alcoholic beverage sales are regulated by the State of New York. Burgundy Basin, as a licensee, is responsible for administration of these regulations. It is the law that no liquor, beer or wine be brought into the facility from outside sources. We **do not serve shots** on our bars and we do not serve anyone under the age of 21 any alcoholic beverages.

## *Banquet & Meeting Rooms*

Burgundy Basin will not permit the use of any tape, staples, nails or any other substances used to affix items to the walls or ceiling.

## *Special Requirements*

On Saturday evenings there is a minimum dollar amount required for each room. All other times require a minimum number of guests.

## *Additional Information*

The enclosed menus are offered as a guideline. The staff at the Burgundy Basin would be pleased to offer specially designed menus tailored to your specific taste.

No food or beverage may be brought into or taken out of the establishment.

All Cakes and pastries must come from a Monroe County Health Department approved bakery.

Payments are accepted in the form of check or cash only, **no credit cards** are accepted.

**For additional information or questions please call 248-2660**

*Burgundy Basin*



## *Services and Amenities*



*To make the arrangement of your event easier,  
the Burgundy Basin also offers the following:*

Special Room Rates at the Brookwood Hotel based on availability  
with their free shuttle service throughout your affair

An Experienced Professional Host to oversee your event

Complimentary Carver on Buffet Line

Bakery on premises

Round Table Service for your guests

PA and Podiums in each room

Projection Screens are available on a first come basis

Choice of Classroom or Theater Seating for your meetings

Choice of Linen Tablecloth and Napkin Colors

Silk Flower Centerpieces for each table

Invitation and Stationery Sales Available

Ample parking to accommodate up to 1500 guests

Referrals for Bands, DJ's and other Services

Complimentary Coat Check



# Hors d'oeuvres Menu



For ALL Cocktail parties when a meal is not included, there is a base charge of \$3.95 pp. This includes assorted cheeses, spreads, crackers, snack mixes, nuts, chips, and pretzels. If a meal is included, then the charge for the assorted snacks is \$2.05pp

Price per 100 pieces: minimum order is 100 pieces

Recommended Amount: For Hors d'oeuvres with Full Meal 5 to 6 pieces per person  
For Hors d'oeuvres only 10 to 12 pieces per person

## Cold Items

Imported Cheese Tray <i>for 100 people</i>	140.00
Fresh Shrimp	120.00
Seasonal Fresh Fruit Tray <i>w/ Yogurt Dip</i>	98.00
Raw Vegetables Platter <i>w/Creamy Dip</i>	80.00
Antipasto Platter	149.00
Bruschetta Platters <i>Olive &amp; Tomato</i>	98.00

## Seafood

Breaded Coconut Shrimp	115.00
Mini Crab cakes	95.00
Baked Clams Casino	115.00
Scallops wrapped in Bacon	115.00

## Beef

Italian Sausage <i>w/ Peppers &amp; Onions</i>	80.00
Cocktail Franks, <i>w/Sweet &amp; Sour Sauce</i>	70.00
Swedish Meatballs	70.00
Sausage Stuffed Mushroom Caps	115.00

## Vegetable

Broccoli Cheese Tempura	70.00
Jalapeno Cheddar Potato Coins	65.00
Vegetarian Spring Rolls	75.00
Spinach Filo	95.00

## Chicken

Mini Chicken Cordon Bleu	80.00
Chicken Wings	80.00
Chicken Tenders	90.00
Chicken Quesadillas	95.00

## Other Suggestions

Assorted Mini Quiches	85.00
Hot Hors d'oeuvre Assortment	85.00
Breaded Mozzarella Sticks	80.00
Mini Deep Dish Pizzas	85.00

### Hors d'oeuvres Package I

Raw Vegetable Platter	
Swedish Meatballs.	2 of each pp
Broccoli Cheese Tempura	2 of each pp
Cocktail Franks	2 of each pp

**\$3.75 per person**  
( \$5.70 per person value)

### Hors d'oeuvres Package II

Raw Vegetable Platter	
Scallops wrapped in bacon	2 of each pp
Mini Chicken Cordon Bleu	2 of each pp
Spinach Filo	2 of each pp

**\$5.95 per person**  
( \$7.40 per person value)

**Packages must be purchased in conjunction with a meal.**

**No substitutions are allowed**

**Station Party Menus are available upon request**

*Please add 17% Service Charge and 8.00% New York State Sales Tax to all Listed Prices.*

*Burgundy Basin '10*



# Beverage Selections



## BURGUNDY'S BAR PACKAGE (All Mixed Drinks) Included are:

Rye, Scotch, Gin, Vodka, Bourbon, Rum, Creme de Menthes, Amaretto, Apricot Brandy, Coffee Liqueur, Peppermint Schnapps, Peach Schnapps, Assorted Draft Beers, Wines, Soft Drinks, Non Alcoholic Beer, and Juices.

## BAR PACKAGE PER PERSON

1 HOUR	9.95
2 HOUR	12.25
3 HOUR	13.50
4 HOUR	14.95
5 HOUR	16.95

We do not serve shots at our bars

All Bar Service ends  
with your entertainment

## ENHANCEMENTS

<i>To add Bottled Beer to the Burgundy's bar package</i>	\$1.95 per person
<i>To add Bottled Wines to the Burgundy's bar package</i>	\$2.85 per person
<i>To add Premium brands, Bottled Wines, and Beer to the Burgundy's bar pkg.</i>	\$3.65 per person
<i>Assorted Cheeses and Spreads, Crackers, Nuts, and Dry Snacks</i>	\$2.05 per person

## BEER, WINE & SODA PACKAGE (for 4 hours)

*Four assorted Draft Beers,  
House wines, and sodas*

**10.50 pp**

## SODA PACKAGE (for 4 hours)

*Coke, Diet Coke, Sprite,  
Gingerale*

**6.50 pp**

## PUNCHES

(30 drinks per gallon)

Raspberry Lemonade	20.00 gl.
Raspberry Ice Tea	20.00 gl.
Fruit Punch	28.00 gl.
A variety of alcoholic punches available	

## BAR CHIP

Burgundy House Brands	3.60 ea	Premium Brands	4.10 ea
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## WINE LIST

### White Wines

<i>House Chardonnay per Carafe</i>	10.50
<i>Turning Leaf Chardonnay</i>	15.75
<i>Marcus James Reisling</i>	15.75

### Red Wines

<i>House Merlot per Carafe</i>	10.50
<i>Beringer's Merlot</i>	15.75

### Blush Wines

<i>House Blush per Carafes</i>	10.50
<i>Beringer White Zinfandel</i>	15.75

### Champagne

<i>House Champagne</i>	12.95
<i>Asti Spumante</i>	19.25

*Please add 17% Service Charge and 8.00 % New York State Sales Tax to all listed prices.*

*Burgundy Basin '10*

# Buffet Menus

## Deluxe Buffet

Virginia Baked Ham  
Chicken Parmesan  
Italian Sausage with  
Peppers and Onions  
Penne Pasta Marinara  
Rosemary Potatoes  
Steamed Mixed Vegetables  
Individual Tossed Salads  
(served at the table)  
Fresh Fruit Salad  
Zesty Southwest Bean Salad  
Garden Cottage Cheese  
Italian Olive Salad  
Whipped Jello Parfait  
Assorted Relishes  
Fresh Baked Rolls & Butter  
Coffee, Tea or Milk  
Ice Cream or Sherbet

(Not included when cake served as dessert)

### Above with:

**Roast Prime Rib of Beef with Au Jus**  
**\$23.75**

**Roast Sirloin of Beef with Au Jus**  
**\$20.75**

## International Buffet

Seafood Stuffed Filet of Sole  
Chicken French  
Rosemary Potatoes  
Penne Pasta Marinara  
Rice Florentine  
Steamed Mixed Vegetables  
Individual Tossed Salads  
(served at the table)  
Fresh Fruit Salad  
Zesty Southwest Bean Salad  
Whipped Jello Parfait  
Garden Cottage Cheese  
Italian Olive Salad  
Assorted Relishes  
Fresh Baked Rolls & Butter  
Coffee, Tea or Milk  
Ice Cream or Sherbet

(Not included when cake served as dessert)

### Above with

**Roast Prime Rib of Beef with Au Jus**  
**\$23.95**

**Roast Sirloin of Beef with Au Jus**  
**\$20.95**

## Classic Buffet

Virginia Baked Ham  
Chicken Breast Medallions  
with Fresh Broccoli  
Penne Pasta Marinara  
Rice Florentine  
Peas and Corn Medley  
Individual Tossed Salads  
(served at the table)  
Fresh Fruit Salad  
Zesty Southwest Bean Salad  
Garden Cottage Cheese  
Italian Olive Salad  
Whipped Jello Parfait  
Assorted Relishes  
Fresh Baked Rolls & Butter  
Coffee, Tea or Milk  
Ice Cream or Sherbet

(Not included when cake served as dessert)

### Above with

**Roast Prime Rib of Beef with Au Jus**  
**\$21.60**

**Roast Sirloin of Beef with Au Jus**  
**\$18.60**

## Traditional Buffet

Whole Breast of Turkey  
with gravy  
Baked Virginia Ham  
Italian Meatballs  
Penne Pasta Marinara  
Rice Florentine  
Steamed Mixed Vegetables  
Individual Tossed Salads  
(served at the table)  
Fresh Fruit Salad  
Zesty Southwest Bean Salad  
Garden Cottage Cheese  
Italian Olive Salad  
Whipped Jello Parfait  
Assorted Relishes  
Fresh Baked Rolls & Butter  
Coffee, Tea or Milk  
Ice Cream or Sherbet

(Not included when cake served as dessert)

**\$16.95**

*Please add 17% service charge and 8.00% New York State sales tax to all listed prices.*

*Burgundy Basin '10*



# Buffet Menus



## Olde World Buffet

Baked Virginia Ham  
 Italian Roasted Chicken  
 with Rosemary Potatoes  
 Penne Pasta Marinara  
 Rice Florentine  
 Steamed Mixed Vegetables  
 Individual Tossed Salads  
 (served at the table)  
 Fresh Fruit Salad  
 Zesty Southwest Bean Salad  
 Garden Cottage Cheese  
 Italian Olive Salad  
 Whipped Jello Parfait  
 Assorted Relishes  
 Fresh Baked Rolls & Butter  
 Coffee, Tea or Milk  
 Ice Cream or Sherbet  
 (Not included when cake served as dessert)

**\$15.95**

## Portofino Buffet

Chicken Cacciatore  
 Meatballs in Pomodoro Sauce  
 Italian Green Beans  
 Fusilli Alfredo  
 Rosemary Potatoes  
 Individual Tossed Salads  
 (served at the table)  
 Fresh Fruit Salad  
 Zesty Southwest Bean Salad  
 Garden Cottage Cheese  
 Italian Olive Salad  
 Whipped Jello Parfait  
 Assorted Relishes  
 Fresh Baked Rolls & Butter  
 Coffee, Tea or Milk  
 Ice Cream or Sherbet  
 (Not included when cake served as dessert)

**\$16.50**

*All Meats are carved at the Buffet*

*Specialty Menus are available upon request  
 Hawaiian and Mardi Gras*

### Enhancements

**To Add a Served Soup course** *choose from variety of Homemade Soups* 1.50pp

#### To Substitute

Garlic Mashed Potatoes for Rice or Rosemary Potatoes .75pp  
 Chicken French, Chicken Parmesan or Chicken Broccoli for Baked Chicken 1.75pp  
 Italian Meatballs for Ham or Italian Sausage .50pp  
 Cheese Tortellini Alfredo for Penne Pasta Marinara 1.25pp

#### To Add to the Buffet:

Greens and Beans *an Italian tradition* 1.75pp  
 Eggplant Parmesan *Breaded Eggplant w/ Tomato sauce and Provolone Cheese* 1.95pp  
 Vegetable Lasagna *Layers of Pasta, Assorted Vegetables, and Cheeses w/ Marinara sauce* 1.95pp  
 Roasted Boneless Turkey Breast *Carved at the Buffet served with Gravy* 2.75pp  
 Seafood Stuffed Sole *Filet of Sole stuffed with a Crab, Shrimp, and Bread Stuffing* 2.75pp  
 Salmon Fillet *w/ Bernaise Sauce* 2.75pp  
 Italian Meatballs *w/ Marinara Sauce* 1.75pp  
 Italian Sausage *w/ Peppers and Onions* 1.75pp

*Please add 17% service charge and 8.00% New York State sales tax to all listed prices.*

# Served Dinner Menu

## All Dinners include:

Individual tossed salad with assorted dressings  
Choice of a Fresh Seasonal Fruit Cup or Homemade Soup for the group as an appetizer  
Choice of Rice Florentine, Rosemary Potatoes, Baked Potato, or Garlic Mashed Potatoes  
Steamed Mixed Vegetables  
Italian Olive Salad relish dish, Homemade Rolls and Butter, Coffee, Tea, or Milk, Sherbet

You may choose one selection from each of the following categories

## Beef

<b>Filet Mignon</b> (8oz) topped w/ Wild Mushroom Au Jus	25.95
<b>Roast Prime Rib of Beef</b> (15-16 oz.) Slow roasted and served w/ Au Jus	22.95
<b>Roast Sirloin of Beef</b> Thinly sliced beef topped w/ Savory Brown Sauce	18.25
<b>All Steaks cooked to order</b>	

## Seafood

<b>Poached Salmon Filet</b> w/ Lemon Garnish	19.95
<b>Seafood Stuffed Sole</b> w/ our creamy Burgundy Sauce	18.95
<b>Haddock Stephanie</b> w/Buttered Bread Crumbs and Creamy Bernaise Sauce	18.95
<b>Surf and Turf</b>	quoted

## Chicken

<b>Chicken French</b> <i>Full Breast of chicken sauted in a Traditional Lemon Olive Oil Sauce</i>	19.50
<b>Stuffed Breast of Chicken - Artichoke Parmesan</b> <i>Boneless Chicken filled w/artichokes, spinach, and red peppers, finished in a zesty parmesan sauce</i>	19.75
<b>Chicken Parmesan</b> <i>Full Breast of Breaded Boneless Chicken topped w/Tomato Sauce and Provolone Cheese</i>	18.75
<b>Chicken Cordon Bleu</b> <i>Breaded Boneless Breast of Chicken filled w/ Canadian Bacon and Swiss Cheeses w/Creamy Burgundy sauce</i>	18.75
<b>Stuffed Breast of Chicken</b> <i>Boneless Chicken filled w/Herbed Bread Stuffing topped w/ Peppercorn Madagascar Sauce</i>	17.50

## Vegetarian

<b>Vegetarian Lasagna</b> topped w/ our own Marinara Sauce	15.50
<b>Penne Rigate</b> w/ Fresh Artichokes, Mushrooms, Tomatoes and Onions mixed w/ our Zesty Marinara Sauce	15.50

## Enhancement Courses

Penne Rigate Pasta w/ our Zesty Marinara Sauce	1.75
Lemon Ice Intermezzo	1.50
Fresh Shrimp Cocktail - 3 Large Shrimp	3.95
Cheese Tortellini Alfredo for Penne Pasta Marinara	2.25

Please add 17% service charge and 8.00% New York State Sales Tax to all listed prices.

Burgundy Basin '10



# Clambake Menus



## Served Dinner

### Social Hour

New England Clam Chowder  
 Manhattan Clam Chowder  
 Salt Potatoes  
 Asst. Cheese, Crackers and  
 Asst. Snacks

### 1/2 Roasted Spring Chicken

18.75

### New York Sirloin Steak (12 oz.)

25.95

### Lobster Tails

Market price

Tossed Salad  
 w/ Assorted Dressings  
 Corn on the Cob  
 Baked Potato  
 Relish Dish  
 Rolls and Butter

Coffee, Tea or Milk  
 Sherbet

**SEE BELOW FOR CLAMS**

## Clambake Buffet

### Social Hour

New England Clam Chowder  
 Manhattan Clam Chowder  
 Salt Potatoes  
 Asst. Cheese, Crackers and  
 Asst. Snacks

**SEE BELOW FOR CLAMS**

Hot Roast Top Round of Beef  
 (Carved on buffet)

Seasoned Roasted Chicken

Italian Meatballs

Baked Ziti w/Marinara

Sauce

Rice Florentine

Steamed Mixed Vegetables

Fresh Fruit Salad

Tossed Salad  
 w/ Assorted Dressings

Whipped Jello Parfait

Cottage Cheese

Zesty Bean Salad

Assorted Relishes

Rolls and Butter

Coffee, Tea or Milk

Sherbet

**Price for Clambake Buffet**

**\$20.95**

*Corn in place of steamed vegetable on buffet add .95pp*

## Clams and Hors doeuvres

### Steamed Little Neck Clams

(Served per dozen Bagged)

5.95dz

(Price of Clams is subject to change)

Chicken Wings (100 pieces)

80.00

Italian Sausage (100 pieces)

80.00

Clams Casino

.99 ea at clambar

Raw Clams w/ social hour

.85 ea opened

Shrimp Cocktail (3 Large)

3.95pp

*Please consider our Cocktail Menu for other options*

**Please refer to our Picnic Menu for Beverage Selections**

*Please add 17% service charge and 8.00% New York State Sales Tax to all listed prices*

*Burgundy Basin '10*





# Grande Finale



## Deluxe Dessert Table

### Pastries, Cookie Tray and Coffee bar

*We begin with a delicious assortment of Pastries prominently displayed on tiered trays and mirrors. Cookie Tray and our Java Coffee Bar complete the table. All are served with full china service, served by an attendant.*

**\$5.00 pp**

## The Finishing Touch

### Cookies and Coffee

*Choose either Italian cookie tray or Burgundy Basin's Old Fashioned Cookies, -Accompanied by our Java Coffee Bar*

**2.15 pp**

## Cookies

### Italian Cookie Tray

*An assortment of traditional favorite Italian cookies arranged into an "eye catching cake".*

**1.25 pp**

### Burgundy's Old Fashioned Cookies

*Including Traditional Chocolate Chunk, Oatmeal Raisin, M & M, & Macadamia Nut*

**1.25pp**

## Java Coffee Bar

**Coffees** *Fresh brewed Columbian coffee, decaf coffee, regular and decaf tea served with flavored creamers on china service*

**1.00 pp**

## Homemade Cakes and Pies

### Homemade Sheet Cakes

<i>Chocolate or vanilla cake</i>	1/2 sheet serves 30	30.00
<i>with choice of strawberry, lemon, custard or raspberry filling</i>		35.00
<i>Personalized for your party,</i>	Full Sheet serves 70	50.00
<i>Additional charges for intricate designs</i>	with filling	60.00

### Sweet Delights

*A Choice of delectable Fancy Pies, Cakes and Tortes to enhance your dinner. Please ask about our selections.*

**3.25 pp**

**Lite Delights** *A lighter version of our Sweet Delights*

**1.95pp**

## Enhancements

### Chocolate Dipped Strawberries

*Fresh Berries dipped in White and Dark Chocolate (seasonal only May-Oct)*

**98.00 for 100**

**Fresh Fruit Platter** *A Seasonal Fresh Fruit tray with Yogurt dip*

**98.00 per tray**

**Chocolate Mousse** *Rich, light, and fluffy dark chocolate*

**1.15pp**

### Pastries provided by Customer

*Your pastries will be elegantly arranged on Burgundy's tiered trays and mirrors and served on china with our Java Coffee Bar. Our Attendant will be provided.*

**2.00pp**

*All Cakes, Cookies and Pastries must come from a Health Department Approved Source*

*Please add 17% Service Charge and 8.00% New York State Sales Tax to all listed prices*

*Burgundy Basin '10*



# Meeting and Seminar Package



### Morning Welcome

Fresh Brewed Coffee, Decaf, Hot Tea,  
Assorted Danish,  
Grape, Orange, Cranberry and Grapefruit Juice

### Mid morning break

Fresh Brewed Coffee Refill

### Lunch Buffets choice of one menu

#### Deli

Soup du Jour  
Sliced Ham, Turkey, and  
Roast Beef  
Sliced Swiss and  
Provolone  
Cheese  
Corn Chips  
Tossed Salad  
(on the buffet)  
Zesty Southwest  
Bean Salad  
Whipped Jello Parfait  
Garden Cottage  
Cheese  
Asst. Relishes  
Rolls & Butter  
Coffee, Tea, (hot &  
iced) Milk

#### Executive

Baked Virginia Ham  
Chicken & Broccoli  
Penne Rigate Pasta  
Rice Florentine  
Peas & Corn Medley  
Tossed Salad  
(on the buffet)  
Zesty Southwest  
Bean Salad  
Whipped Jello Parfait  
Garden Cottage  
Cheese  
Asst. Relishes  
Rolls & Butter  
Coffee, Tea, (hot &  
iced) Milk

#### Enhanced

Vegetable Lasagna  
Roasted Chicken  
Rosemary Potatoes  
Rice Florentine  
Steamed Mixed  
Vegetables  
Tossed Salad  
(on the buffet)  
Zesty Southwest  
Bean Salad  
Whipped Jello Parfait  
Garden Cottage  
Cheese  
Asst. Relishes  
Rolls & Butter  
Coffee, Tea, (hot &  
iced) Milk

#### Portofino

Chicken Cacciatore  
Meatballs in  
Pomodoro Sauce  
Italian Green Beans  
Rosemary Potatoes  
Fusilli Alfredo  
Tossed Salad  
(on the buffet)  
Zesty Southwest  
Bean Salad  
Whipped Jello Parfait  
Garden Cottage  
Cheese  
Asst. Relishes  
Rolls & Butter  
Coffee, Tea, (hot &  
iced) Milk

**Also Available in season: Old Fashioned Picnic menu with 2 meats**

### Mid afternoon break

Fresh Coffee, Decaf, Hot Tea,  
and assorted Sodas

**Price for all above with no options  
\$24.25pp**

**These prices include one meeting room, and one room for lunch only.**

**Podiums, PA and Screens are available on a first reserved basis.**

**Wireless Internet Service in all rooms.**

### Lunch and Break Options

Cans of Soda or Bottled Water	1.00ea	Add Assorted Sodas to Lunch service	1.00pp
Bagels added to Morning Welcome	1.15pp	Chocolate Mousse	1.15pp
Fresh Fruit Salad	1.25pp	Apple Pie	1.95pp
Ice Cream or Sherbet	1.00pp	Reese's Peanut Butter Chocolate Cake	1.95pp
Old Fashioned Cookies (2pp)	1.25pp	Carrot Cake	1.95pp

Other varieties of Desserts are available please ask for details

*Please add 17% Service Charge and 8.00% New York State sales tax to all listed prices.*

*Burgundy Basin '10*



## Meeting and Seminar



### Break Options

Assorted Danish with Coffee, Decaf, and Tea	4.75pp
Grape, Orange, Cranberry and Grapefruit Juice	.95pp
Bagels and Cream Cheese added to Danish Assortment	1.15pp
Fresh Fruit Salad-excellent low fat alternative	1.25pp
Assorted Cheese, Cheese Dips, Crackers, Nuts, Chips and Pretzels	2.05pp

Brownies- With other food selections	1.25pp
With Beverages only	1.95pp
Old Fashioned Cookies -With other Food Selections	1.25pp
With Beverages only	1.95pp
Sweet Delights- Choice of many delicious Pies, Cakes and Tortes	
<i>Reese's Peanut Butter Pie, Carrot Cakes and Chocolate Raspberry Bash-</i>	
Many more varieties available ask for details	3.25pp

Assorted Soda (per liter)	3.65
Assorted Soda (per can)	1.00
Individual Bottled Water (per bottle)	1.00
Coffee (per cup)	1.00
Coffee and Assorted Soda	1.95pp

**Room rental charges may apply when not purchasing our Meeting and Seminar Package- Ask for details**

*Please add 17% Service Charge and 8.00% New York State Sales tax to all listed prices*

*Burgundy Basin '10*

