



Binghamton Club *2022 Wedding Menus*

*Thank you for considering the Binghamton Club
as the host for your upcoming event.*

*Enclosed are our Banquet Menus for your consideration.
If you have any questions, please feel free to contact our
Banquet Department at 607-722-2329
or visit our website at www.binghamtonclub.com.*

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Binghamton Club Banquet Guidelines

1. **Club Usage** - The Binghamton Club is a private Club, however non-members are able to use the Club. Non-Members can be sponsored by a member in order to use our facility or the Banquet Department will assist you in finding a sponsor. If you are looking for a member to sponsor your event, a current listing of our membership is posted near the Main Office.
2. **Hours of Operation** - The Binghamton Club is open for lunch, Tuesday through Friday from 12 Noon to 2 PM, and for dinner, Tuesday through Saturday from 6 PM to 9 PM. We are not open for business on Sunday and Monday. We will open on a Sunday or Monday for an event with a minimum base expenditure of \$2000. Additional cleaning fee of \$250 applies. Breakfasts, Seminars, Meetings, Corporate Functions, etc. may be booked through the Banquet Department. Hours of Operation vary according to event needs.
3. **Room Rental Fees** - There is no charge to a member for use of a room within the Club. A member is defined as the individual member and his or her spouse. Additionally, the member's business or the spouse's business can use the Binghamton Club facility without charge, as long as the member or the spouse is present at the activity. The Binghamton Club will assess a room rental fee if neither the member nor the spouse is present at the activity or if it is a sponsored event.
4. **Service Charge** - All pricing is subject to a service charge of 18% for member events and 21% for sponsored events and all catered events. This service charge is not purported to be a gratuity and is therefore subject to 8% NYS Sales Tax. *The service charge will not be distributed as gratuities to the employees who provide service to your guests.*
5. **Event Deposits** - All events booked in the **Ballroom** will be required to pay a deposit to secure the date. All events will be required to pay a \$1200 deposit. We require a \$150 deposit on the smaller rooms for all events. All deposits are non-refundable due to cancellation unless another event of the same size or larger is booked in that room for that specific date. Deposits will be applied to the final bill.
6. **Payment Terms** - All **member events** of 50 or more guests will be required to pay 50% of the estimated food and beverage total, in cash or check form, ten days prior to the event date. The remaining balance will be billed to the member through a **Special Billing Statement**. Payment is expected within two weeks following the event. Additionally, a finance charge will be assessed to members with outstanding charges past 30 days

All **sponsored events** will be required to pay 50% of the estimated food and beverage total, in credit card or check form, 90 days prior to the event date. For sponsored events, the remaining estimated balance will be billed 30 days in advance of the event. Any remaining balance will be billed after the event. A cancelled check or credit card will be kept on file.

7. Ballroom Events

The maximum seating capacity for a sit down meal in the Ballroom is 230 guests, using the balcony and a variety of different table shapes and sizes. We recommend that any event with more than 165 guests use the balcony to eliminate crowding on the main floor.

There is a five hour time limit on all events held in the Ballroom. Any extended usage after the allotted five hours may be assessed a labor fee of \$500 per additional half-hour and may be subject to us hiring security for your event.

Wedding ceremonies that are held in the Ballroom prior to the wedding reception will be assessed a labor fee determined by the Banquet Department, based on the magnitude of the reset in the Ballroom for the reception that follows.

Our Ballroom can be booked for a luncheon on a weekday with a base minimum expenditure of \$1000 in food and beverage purchases. A one-month notice is required if possible. We must also have smaller private rooms available to accommodate member lunch reservations displaced by the Ballroom event. The Ballroom is also available for weekend luncheons based on availability.

8. Miscellaneous

The Club is not liable for any lost or damaged gifts, cards or decorations brought into the Club for a party. The Club is not responsible for the return of cake parts and floral supplies.

All supplies and decorations must be taken out of the Club at the conclusion of the event. We also require that your *florist pick up their supplies at the conclusion of the event.*

All food and beverages must be purchased through the Club with the exception of wedding cakes and family baked cookies. Cakes must be purchased from a licensed bakery and be pre-approved by the Club.

We do not permit other independent contractors, i.e. DJ, decorator, wedding coordinator, baker, etc, to provide services that we already provide (i.e. uplights, photo booth, pastries, etc.) *without advanced notice and permission from the Binghamton Club.*

The Binghamton Club is a non-smoking facility.

Binghamton Club Banquet Rooms

Private rooms may be reserved through our Banquet Department.
 Below is a listing of our private rooms along with the seating capacity,
 location, availability and rental fee for each room. Binghamton Club members
 may have use of any of our private rooms at no charge.

Room	Rental Rate	Additional Hrs.	Capacity	Location	Availability
Green Room	\$250	\$85/hr.	8-50	1st floor	Breakfast Lunch Dinner
Reading Room	\$250	\$85/hr.	8-40	1st Floor	Dinner only
North Room	\$200	\$70/hr.	8-20	2nd Floor	Breakfast Lunch Dinner
South Room (can be divided into 2 smaller rooms)	\$200	\$70/hr.	8-40	2nd Floor	Breakfast Lunch Dinner
Ballroom <i>Weekdays</i> Tuesday, Wed, Thurs & Friday Daytime	Non-Profit Organizations \$500 \$750 All Other Events		50-230	2nd Floor	Breakfast Dinner
Ballroom <i>Fridays Nights & Saturdays</i>	\$900.00 Non-Profit Organizations \$1,350.00 all other events \$1,5000.00 Memorial & Labor Day weekend \$2,000 July 4th & New Years Eve		100-225 Minimum 100 guests on a Saturday night Includes: North Room & South Room	2nd Floor	Breakfast Lunch Dinner

Binghamton Club Rentals & Services

LCD Projector	25.00 for non-members
Screen or White Board	25.00
Internet Service (wireless/wired)	25.00
Easel Pad and Markers	25.00 each
Cordless lapel or hand-held microphone	60.00 each
Votive Cup Holders and Candles	1.00 each
Hurricane Lamps with kerosene insert	2.00 each
Door Service	50.00 for one hour
Photo Booth (subject to availability)	800.00 per event
LED Uplights	600.00 per event
Tall Cocktail Tables (up to 6)	5.00 each
Silver or Gold Place-Setting Chargers	1.00 per plate
Plating Service for Cookies (labor fee)	5.00 per platter
Candy Jar Rental	5.00 each
Off Premise Liquor/Beer/Wine License	100.00 per permit per bar
Catering Truck	150.00 and up
Catering Labor	15.00 per hour per staff member
Ceremony Reset Fee	250.00-1000.00
Event Overtime Charge (after 5 hours)	250.00 per half-hour
Security	50.00 per hour
Bowling Alley Attendant (min 2 hours)	50.00 per 2 hours
Bowling Shoe Covers (required if you do not have bowling shoes)	2.00 per pair

Hors D'oeuvres Menu

-priced per piece-

Spanakopita with Tzatziki	2.25
Romano Risotto Croquettes with Marinara Sauce	2.25
Thai Vegetable Spring Roll with Sweet Plum Dip	2.50
Baked Brie, Raspberry & Toasted Almond Tart	2.25
Vegetable Samosa with a Peach and Mint Chutney	2.50
Fried Spicy Vegetable Pot Sticker with Ponzu Sauce	2.50
Asiago & Leek Stuffed Mushroom	2.50
Spinach and Feta Stuffed Mushrooms	2.50
Crispy Buffalo Chicken Skewer with Blue Cheese Dip	2.75
Crispy Sesame Chicken Bite	2.75
Chicken Cordon Bleu with Honey Mustard	2.75
BBQ Bacon Chicken Skewer	3.00
Sesame Soy Glazed Pork Skewer	2.75
BBQ Pulled Pork Crostini	2.75
Mini Hot Dog En Croute with Dijon Mustard	2.50
Beef Crostini with Caramelized Onions and Horseradish Cream	3.25
Mini Beef Wellingtons with Bearnaise	3.50
Prosciutto Wrapped Melon with Balsamic	3.00
Beef Carpaccio with Arugula, Blue Cheese and Balsamic Crostini	3.25
Meatball: Italian, Swedish, BBQ or Hoisin Glazed	2.50
Bacon Wrapped BBQ Jumbo Shrimp <u>OR</u> Scallop	3.25
Iced Gulf Shrimp with Cocktail Sauce	3.00
Lemon Chili Shrimp Skewers	3.00
Firecracker Crispy Shrimp Skewers	3.00
Coconut Shrimp with Coconut Rum Butter Sauce	3.00
Crab and Avocado Crostini with Sriracha Aioli	3.00
Crab Stuffed Mushroom	3.00
Petite Crab Cake with Cajun Remoulade Sauce	3.00
Ahi Tuna Tartare on a Wonton Chip with Wasabi Aioli	3.25
Smoked Salmon Boursin Cheese Blini	3.25

Hors d'oeuvres Display Menu

Market Fresh Fruit Display

Assorted Market Selected Melons,
Berries and Fruits

\$4.00 per person

Add Vanilla-Honey Yogurt Dip
and Chocolate Fondue
+ \$1.00 per person

Market Fresh Vegetable Display

Assorted Market Fresh Vegetables
served with Italian & Ranch Dips

\$4.00 per person

Add Hummus + \$1.00 per person

Domestic Cheese Display

Chef's Domestic Cheese Selection
served with Assorted Crackers

\$5.00 per person

Imported Cheese Display

MONTAGE

A beautiful display of Market Fresh Fruits and
Vegetables with Assorted Cheeses, Crackers,
Chocolate Fondue,
Vanilla Honey Yogurt, Ranch and Blue Cheese
\$12.00 per person

Bruschetta Display-choose one

Accompanied with Crostini, Crackers and Warm Corn Chips

-Tomato, Basil & Mozzarella

-Olive Tapenade

-Tomato, Cucumber, Red Onion & Capers

-Roasted Red Pepper Garlic Hummus

-Grilled Vegetables with Balsamic Glaze

\$50.00 (serves 25)

Smoked Salmon Display

Smoked Whole Atlantic Salmon served with Rye
Bread, Bagel Chips, Lemon, Red Onion, Egg,

Capers and Sour Cream

\$150.00 per display (serves 25)



Fondue—choose one

-Swiss & Fontina

\$90.00 (serves 50)

-Caramelized Shallot & Gruyere

\$90.00 (serves 50)

-Smoked Gouda & Almond

\$90.00 (serves 50)

-New York Cheddar Fondue

\$90.00 (serves 50)

Add Crab add \$50.00

Choose Two

Accompaniments:

Homemade Potato Chips

Warm French Baguettes

Pretzel Rods

Grilled Naan

Herb Crostini's

Assorted Crackers

Gluten Free Crackers +1.00 per person

Stations Menus

Specialty Stations must be contracted in combination of two or more stations plus one enhancement when a sit-down dinner does not follow them. All stations are available for a **two hour maximum**.

There will be a **\$75 Chef labor fee** for each manned station contracted.

The Carvery:

Slow Roasted Top Round of Beef

served with Dijon Mustard, Horseradish

Cream and Roasted Garlic Aioli

Baguettes and Demi Buns

\$250.00

(subject to market fluctuation)

serves 50

Tenderloin of Beef

served with Au Jus, Horseradish Sauce

and Peppercorn Aioli

Baguettes and Demi Buns

\$225.00

(subject to market fluctuation)

serves 20

Rosemary Roasted Pork Loin

served with Apricot Preserves

and Peppercorn Aioli

Baguettes and Demi Buns

\$115.00 serves 30

Salmon En Croute

served with Dill Mustard

and Cucumber Yogurt

\$125.00 serves 20

Roast Prime Ribs of Beef

served with Horseradish Cream and

Roasted Garlic Aioli & Au Jus

Baguettes and Demi Buns

\$375.00

(subject to market fluctuation)

serves 40

Honey Glazed Turkey Breast

served with Cranberry Relish,

Herb Aioli, and Honey Butter

Baguettes and Demi Buns

\$155.00 serves 30

Bourbon & Brown Sugar Glazed Ham

Served with Orange Marmalade,

Dijon Mustard and Peppercorn Aioli

Garlic Rubbed Focaccia

\$100.00

(subject to market fluctuation)

serves 25

Caramelized Onion, Roasted Beet,

& Mushroom Wellington

(vegan option)

served with

\$90.00 serves 20

Italiano Station

served with Rustic Focaccia Bread and Garlic Loaves, Parmesan Cheese and Red Pepper Flakes

Choose two types of pasta:

Penne, Bowties, Elbows, Rigatoni or Fusilli

Cheese Tortellini or Gluten-Free Pasta

(add \$1.00 to price of station)



Choose one sauce for each type of pasta:

- Four Cheese Alfredo Sauce
- Parmesan Cheese and Black Pepper Cream Sauce
- Pesto Cream Sauce with Spinach, Tomato, and Artichokes
 - Carbonara with Prosciutto, Peas & Mushrooms
- San Marzano a la Rossa Sauce with Julienned Vegetables
 - Roasted Red Pepper and Tomato
 - Classic A la Vodka or Marinara

\$10.00 per person (minimum of 30 persons)

Italian Sausage, Chicken or Beef **\$3.00/per person**

Shrimp **\$5.00/per person**

Lobster **market price/per person**

Station Enhancements:

Tomato Bisque with Grated Parmesan \$3.00 per person

Marinated Grilled Vegetable Platter with Balsamic Vinaigrette \$3.00

Traditional Tossed Salad

Caesar Salad Bowl \$4.00

Lemon Garlic Roasted Broccoli \$3.00

Vegetable Stir Fry Station

Mélange of Crisp Market Fresh Vegetables sautéed to order
and served with steamed Jasmine Rice

Choose two sauces:

Garlic Ginger Sauce

Sesame Hoisin Glaze

Teriyaki Sauce

Apricot-Soy Sauce

Yellow, Green or Red Curry Broth (spice level can be adjusted)

\$12.00 per person (minimum of 50 persons)

Antipasto Station

- Market Select Cured Meats & Cheeses • Roasted Mushrooms • Marinated Olives
 - Mélange of Grilled Vegetables • Roasted Red Pepppper Hummus
 - Basil Marinated Tomatoes & Mozzarella • Marinated Italian Pepper Selection
 - Olive Oil • Sun Dried Tomato Pesto • Balsamic Reduction
- served with Focaccia, Crusty Breads, and Grilled Naan Bread

\$15.00 per person (minimum of 30 persons)

Potato Station

Your choice of Baked Potatoes OR Whipped Potatoes

\$5.00 per person (minimum of 30 persons)

Choose 6 toppings:

Whipped Butter Sour Cream Crumbled Bacon Chives Jalapenos Broccoli
Crumbly Bleu Bean Chili Chipotle Ranch Red Onion Corn Relish Basil Pesto
Shredded Cheddar Gouda Nacho Cheese Sauce + add .50/per person
Chicken or Beef + add \$3/per person

****more station styles available upon request*

Seafood Station – Market Price

****Options available upon request*

Plated Dinners

Dinner Parties may offer a choice of up to only **THREE** entrées, including a vegetarian entrée. Preliminary counts are expected in advance. All entrées are served with a Small Clubhouse Salad, Fresh Dinner Rolls & Butter, Chef's Accompaniments, Coffee and Tea.
*Most entrees can be prepared **Gluten-Free** or any other dietary restrictions.*

Beef, Veal & Lamb Entrées

8 oz. Grilled Flat Iron Steak with a Garlic Shallot Compound Butter	Market Price
12 oz. New York Strip Steak with a Blue Cheese Compound Butter and Carnalized Onions	Market Price
8 oz. Beef Tenderloin Filet with Bearnaise Sauce	Market Price
Roast Prime Ribs of Beef Au Jus with side of Horseradish Cream - Petite Cut (10 oz.) -OR- House Cut (12 oz.)	Market Price
Sliced Beef Tenderloin with a White Truffle Butter Sauce	Market Price
Roasted Rack of Lamb with Rosemary Mustard Sauce	Market Price
Veal and Roasted Red Pepper Roulade with Veal Demi Glace	Market Price



Poultry & Pork Entrées

Chicken Breast with Gruyere, Artichokes, Prosciutto in a Lemon Caper Sauce	\$26.00
Chicken Caprese with Tomato, Buffalo Mozzarella, Basil Pesto and Balsamic Glaze Drizzle	\$26.00
Parmesan and Panko Crusted Chicken Breast with Garlic Herb Cream	\$26.00
Chicken Breast with Mushrooms and Dijon Beurre Blanc Sauce	\$26.00
Mediterranean Chicken Tomatoes, Olives, Spinach, Feta with a Shallot-White Wine Butter Sauce	\$26.00
Pork Medallions with Apples and Onions in a Brandy Cream Sauce	\$25.00
Pork Tenderloin with a Balsamic Honey Mustard Sauce and Scallions	\$25.00

Seafood Entrées

	Market Price
Poached Sea Bass with Ginger Beurre Blanc & Shiitake Mushrooms	
Sesame Seared Tuna Steak with Orange Ginger Soy Sauce	\$29.00
Herb Crusted Salmon with a White Wine Butter Sauce	\$30.00
Sesame Crusted Salmon with an Apricot Shallot Sauce	\$30.00
Crab Stuffed Fillet of Sole with a Lobster Brandy Cream Sauce	\$32.00
Blackened Tilapia with Avocado, Cilantro-Lime Crema	\$25.00
Lemon-Herb Broiled Tilapia with Pesto Vinaigrette	\$25.00



Vegetarian Entrées

Vegetable Ravioli with a San Marzano a la Rossa Sauce, Almonds & Basil Pesto	\$18.00
Seasonal Risotto—Wild Mushroom and Truffle, Asparagus and Lemon or Butternut Squash and Caramelized Onion Risotto (vegan optional)	\$18.00
Black Bean & Quinoa Cakes with Mango, Peach and Green Onion Chutney (vegan)	\$19.00
Grilled Stuffed Portobello with Spinach, Peppers, Onions and Provolone	\$19.00
Vegetable Wellington—Spinach, Mushrooms, Onions, Peppers, Goat Cheese & Basil Pesto	18.00



Children's Meals

Chicken Fingers with French Fries	\$12.00
Pasta with your choice of Marinara, Alfredo or Butter Sauce with Fruit	\$10.00

Dinner Enhancements

Soup Selections

	per serving
Potato and Leek	\$4.50
Tomato Bisque	\$4.50
Vegetarian Minestrone	\$4.50
Creamy Mushroom	\$4.50
Clam Chowder - Red or White	\$5.50

Sorbet

	per serving
Seasonal Sorbet	\$3.50

Specialty Salads

	per serving
Traditional Caesar Salad with Romano Crisp	\$4.00
Spring: Spring Greens, Strawberries, Goat, Candied Almonds and Raspberry Vinaigrette	\$5.00
Summer: Heirloom Tomato, Cucumber, Fresh Mozzarella, Basil and Croutons with Balsamic Vinaigrette	\$5.00
Fall: Frisee, Blue Cheese, Walnuts & Fresh Apples or Pears with Maple Dijon Vin	\$5.00
Winter: Beets, Arugula, Goat Cheese & Cashews with Truffled Vinaigrette	\$5.00



Dinner Buffets

Dinner buffets are available for parties of 30 or more guests.
Choice of two entrées \$40.00, three entrées \$45.00, and four entrées \$48.00
Dinner Rolls, Butter, Coffee and Tea are included in cost

Appetizers - (select two)

Cup of Soup
Fresh Fruits & Berries
Mixed Field Green Salad with House Dressing
Pasta Salad (vegetarian)

(Ask about our served 1st course option to enhance your buffet + \$1/per person)

Entrées

Crab Stuffed Fillet of Sole with Bearnaise
Cashew Crusted Salmon with Honey Garlic Orange Sauce
Broiled Tilapia with Spinach, Tomatoes in a Lemon Tarragon Beurre Blanc Sauce
Cider Brined Pork Loin with Apples & Onions
Grilled Flank Steak with Chipotle Butter Sauce
Grilled Flank Steak with Peppercorn Cream Sauce
Blackened Flank Steak with a Chimichurri Sauce
Lemon Chicken with Artichokes, Olives in a Lemon Basil Sauce
Chicken with Spinach, Tomatoes in a Sun Dried Tomato Sauce
Cheese Tortellini in a Creamy Pesto Sauce
Bowtie Pasta, Spinach, Mushrooms, Tomatoes in a Sun Dried Tomato Cream Sauce
Black Bean Cakes with Cilantro-lime Crema

Carved Entrées

Please add an additional \$75 per carver for every 100 people

Top Round of Beef with Horseradish Cream
Roast Turkey Breast with Gravy and Cranberry Chutney
Brown Sugar Glazed Ham with Apricot-Shallot Chutney
Roast Whole Prime Rib of Beef Au Jus & Horseradish Cream Sauce
-\$325 per 40 guests (price subject to market fluctuation)

Vegetables - (select one)

Market Fresh Vegetable Medley
Steamed Green Beans with Almonds
Roasted Lemon Garlic Broccoli
Lemon Butter Asparagus
Roasted Brussel Sprouts with Shallots
Honey Tarragon Glazed Carrots
Braised Cabbage with Caraway

Starches - (select two)

Buttermilk Herb Whipped Potatoes
Garlic Smashed Redskin Potatoes
Roasted Potatoes with Olive Oil & Seasonings
New York Cheddar Scalloped Potatoes
Sweet Potatoes with Pecans & Brown Sugar
Rice Pilaf
Creamy Parmesan Arborio Risotto
Choice of Pasta: Penne or Bowties
Choice of Sauce: Marinara, Alfredo or A la Vodka

Desserts

Make-Your-Own Sundae Bar

Vanilla Ice Cream with assorted toppings:
chocolate sauce, caramel, sprinkles, chopped nuts,
candy bar crunch, maraschino cherries
and fresh whipped cream
\$7.00

Gourmet S'mores Bar

Build you own Traditional S'more (\$9.00/person)
Toppings Include: Graham Crackers,
Chocolate Bar, Marshmallows
-OR-
Kick it up with some added toppings
Including: Caramel Sauce,
Peanut Butter & Nutella (additional \$2.00/person)

Specialty Desserts

Classic Crème Brulee—Available for max 60p.	7.00	Chocolate Crazyness	8.00
Lemon Crème Cake	7.00	Seasonal Fruit Pie or Cobbler	7.00
Chocolate Bundt Cake	7.00	NY Style Cheesecake with Berries	7.00
Chocolate Mousse	6.00	Ice Cream	4.50

Venetian Style Pastry Platters

These delicate pastries are available to parties of 50 or more persons.
Due to the high volume of business, all varieties may not be available
during the month of December.

Assorted Pastries Include:

Homemade Biscotti, Assorted Hand-Dipped Chocolate Truffles,
White and Dark Chocolate Dipped Strawberries, Assorted Flavor Macaroons,
Lemon Dream Bars, Petit Fours and Mini Cannoli
\$10.00 per person (3 pieces per person)

Individual Platters of Chocolate Dipped Strawberries
and Mini Cannoli are available
\$7.00 per person

Coffee Station

Carafes or Brew Pots of Freshly
Brewed Boston's Best Coffee,
Decaffeinated Coffee, Hot Water
and Herbal Tea Selection
\$2.00 per person



Special Occasion Cakes

We can provide a cake for your birthday, anniversary, retirement party or shower decorated to your
specifications for 10 or more people. Gluten-Free options are available from another area baker.

Cake Flavors: Vanilla, Chocolate Fudge, German Chocolate, Marble, Lemon, Lemon Poppy, Spice, Strawberry,
Pistachio, Italian Wedding Cake, Pink Champagne, Carrot or Red Velvet

Fillings: Butter Crème, Vanilla or Chocolate Bavarian Cream, Lemon, Cherry, Raspberry, Strawberry,
Triple Berry, Almond, Cannoli, Cream Cheese, Coconut Cream, Danish Pastry Cream, Peanut Butter Mousse,
Bailey's or Kahlua Mousse, White Chocolate

Frostings: Butter Crème, Vanilla or Chocolate Confection, Cream Cheese, German Chocolate, or
Non-Dairy Whipped Topping

• prices will vary depending on specifications

• add \$20 delivery fee

Any cakes or baked goods brought in from outside sources must be from a licensed baker. With the exception of wedding cakes, we will add a \$1.00 fee per guest if you bring in your own cake or baked goods.

Bar Packages

*If your bar is moving from the 1st floor to the 2nd floor after cocktail hour,
we need a minimum of 45 minutes to move the bars.

	1 Hour	2 Hours	3 Hours	4 Hours	4.50 Hours
Soda, Juice, Iced Tea, and Lemonade	\$4.00	\$6.00	\$8.00	\$9.00	\$10.00
Three Domestic Bottled Beers, Four House Wines and Soda	\$16.00	\$19.00	\$23.00	\$25.00	\$26.00
Well Brand Liquor, Three Domestic Bottled Beers, Four House Wines, Juices and Soda	\$18.00	\$21.00	\$25.00	\$29.00	\$30.00
Call AND Well Brand Liquor, Two Domestic Bottled Beers, One Import Bottled Beer, Four House Wines, Juices and Soda	\$20.00	\$24.00	\$28.00	\$32.00	\$34.00
Premium Brand Liquor & Call Liquor, Domestic, Import and a Premium Bottled Beer, Four House Wines, Juices and Soda	\$22.00	\$27.00	\$32.00	\$36.00	\$39.00

The Binghamton Club is licensed and bonded by the State of New York
to serve alcoholic beverages and is bound by the NYS Liquor Laws.

**Due to liability reasons and New York State Liquor Law, it is the Binghamton
Club's policy that alcoholic beverages cannot be brought into or taken out
of the Club premises for any type of event.**

Some exceptions apply; however, a \$10 corking fee per 750 mL bottle will be
imposed. Any items brought in must have a receipt from a New York State
Licensed Distributor (not a retailer or wholesaler).

For parties of 50 or more guests, a satellite bar is set up with your choice of assorted liquors, four wine selections, three beer selections, juices, sodas and mixers.

We provide 1 bartender and 1 bar per 100 guests. We can provide more bars and bartenders upon request, but a labor fee \$25/hour will apply.

An open bar without a bar set-up is available for parties of under 50 guests. Our wait staff will provide cocktail service from a service bar and you will be charged by the drink.

***If your bar is moving from the 1st floor to the 2nd floor after cocktail hour, we need a minimum of 45 minutes to move the bars.**

Cash Bar

We charge a labor fee of \$100 on a cash bar. Guests may pay for their drinks upon ordering.

HOUSE/WELL BRAND BAR:

House Brand Vodka, Gin, Whiskey, Bourbon, Scotch, Rum, Spiced Rum, Tequila, DeKuyper Cordials, Amaretto, Irish Cream, Apricot Brandy, Vermouths

CALL/TOP SHELF BRAND BAR:

Absolut, Stolichnaya, Beefeater, Tanqueray, Dewar's, J & B Scotch, Jack Daniels, Old Grand Dad, Southern Comfort, Amaretto DiSaronno, Bailey's, Kahlua, Bacardi, Captain Morgan, Malibu, Seagram's VO, Canadian Club, Jose Cuervo Tequila, DeKuyper Cordials, House Brandy, Apricot Brandy, Vermouths

PREMIUM BRAND BAR:

Grey Goose, Ketel One, Bombay Sapphire, Hendricks Gin, Johnny Walker Red, Johnny Walker Black, Glenlivet, Maker's Mark, Basil Hayden, Knob Creek Bourbon, Wiser's 18 Year Whiskey, Petron, Sauza Anejo Tequila

SODA:

Coca Cola, Diet Coke, Sprite, Club Soda, Tonic Water,
Ginger Ale, Non-Sparkling Bottled Spring Water

MIXERS:

Orange Juice, Pineapple Juice, Cranberry Juice, Half & Half,
Sour Mix, Bloody Mary Mix, Lemonade

HOUSE WINES

Chardonnay, Pinot Grigio, White Zinfandel, Riesling,
Cabernet Sauvignon, Pinot Noir and Merlot

BOTTLED BEERS

Domestic: Budweiser, Bud Light, Coor’s Light, Miller Lite, Yuengling, Yuengling
Light, Michelob Light, Michelob Ultra, Labatt’s Blue and Labatt’s Blue Light,
Woodchuck Cider

Imported: Amstel Light, Beck’s, Bass Ale, Heineken, Sam Adams, Corona,
Corona Light, Blue Moon, Stella Artois, Brooklyn Ales, Red Bridge

Premium: Pilsner Urquell, Guinness Cans, Ommegang,
Dogfish, Ithaca Beers, Galaxy Beers, special-order microbrews

Nonalcoholic: O’Doul’s

PUNCH BOWL BEVERAGES:

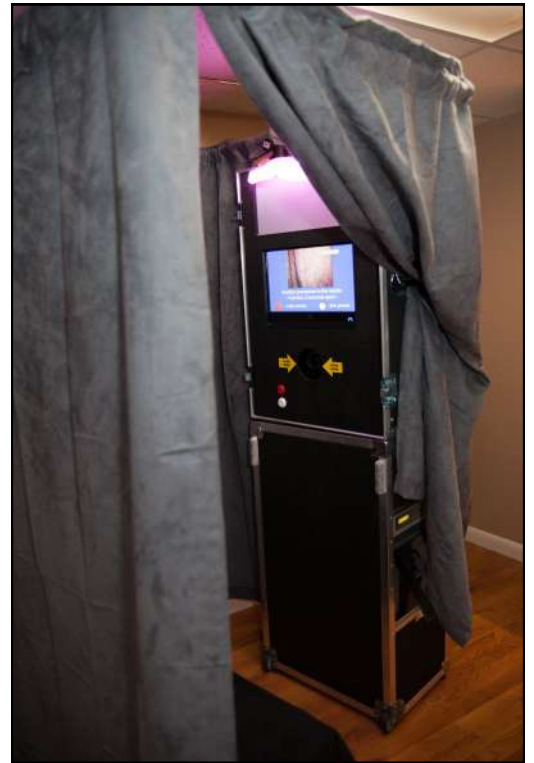
Non-alcohol Fruit Punch, Iced Tea, Lemonade—\$40.00 per gallon
White or Red Sangria—\$60.00 per gallon
Champagne Mimosa or Alcoholic Punch—\$70.00 per gallon
(21–6 oz. servings per gallon)

<u>Sparkling Wines*</u>	<u>Price per bottle</u>
House Brut or Spumante	\$25.00
La Marca 187ml	\$16.00
Laurent-Pierre 187ml	\$30.00
Special Request & List Wines	Market Price

Photo Booth Rental

All Rentals Include:

- Curtain enclosed photo booth
 - Photo booth attendant
- 3 hours (from start of dinner to within 30 minutes from end of reception)
 - Unlimited sittings
 - A collection of props (boas, hats, glasses, etc.)
 - Scrapbook with black paper and protective sleeves
- Glue sticks and silver markers (you may additionally supply scrapbooking materials of your choice)
 - Scrapbooking table near photo booth
 - Pre-selected choice of photo format and caption
 - Duplicate photo strips (1 for guest favor, 1 for bridal couple scrapbook)
- Instant electronic sharing via iPad to email and Facebook!
 - Commemorative CD for bridal couple's scrapbook



\$800.00

(may not be available on certain dates)

Wedding Time Table

12-18 months before:

- ___ announce engagement
- ___ develop budget
- ___ preliminary guest list
- ___ choose site for reception
- ___ choose site for ceremony
- ___ choose attendants
- ___ select music, florist, photographer
- ___ order wedding dress
- ___ choose attendant dresses and mother's dresses

4-6 months before:

- ___ finalize guest list
- ___ order invitations & thank-you notes
- ___ plan honeymoon
- ___ shop for accessories
- ___ order rings
- ___ select bridal registry
- ___ engagement photos
- ___ taste-testing event at reception site

3 months before:

- ___ confirm deliv. date for dresses
- ___ purchase bridal party gifts
- ___ choose formal wear for men
- ___ plan rehearsal dinner
- ___ post wedding announcement

2 months before:

- ___ address and mail invitations
- ___ arrange and get marriage license

1 month before:

- ___ arrange for final fitting of dresses
- ___ have wedding portrait taken
- ___ make hair, makeup and manicure appointments
- ___ confirm arrangements with band or DJ, photographer, florist
- ___ change name on legal documents

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- ___ arrange for final fitting of dresses
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2 weeks before:

- ___ arrange to move belongings to new home
- ___ arrange seating plans for reception
- ___ pick up wedding rings
- ___ pick up honeymoon arrangements

7-10 days before:

- ___ finalize arrangements with band or DJ, photographer, florist
- ___ pack for honeymoon
- ___ purchase travelers checks
- ___ address thank-you notes and send notes for gifts already received
- ___ final deposits for all contractors
- ___ preliminary counts for reception venue
- ___ pick up bridal dresses

1-2 days before:

- ___ final consultation with reception venue, final counts due
- ___ bring place cards, favors, toast glasses, cake knife, decorations, and seating diagram
- ___ pick up men's formal wear
- ___ attendant rehearsal
- ___ rehearsal dinner
- ___ present gifts to attendants
- ___ check your luggage
- ___ confirm arrangements with band or

WEDDING DAY!!!!

- ___ relax and enjoy your special day!