

Binghamton Club 2021 Banquet 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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Table of Contents

Guidelines.....3-4

Banquet Rooms.....5

Rentals & Services.....6

Breakfast & Brunch.....7-8

Luncheon Buffets.....9

Casual Party Buffets.....10

Hors D'oeuvres.....11-12

Stations.....13-15

Plated Dinners.....16-18

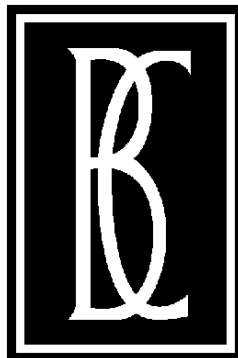
Buffet Dinners.....19

Desserts.....20

Bar Packages.....21-23

Photo Booth Rental.....24

Wedding Time Table.....25



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

Luncheon Buffet Menus

Spa Buffet -

\$14.00 per person (min. of 10 persons)

Field Greens Salad with Seasonal Toppings

And House Vinaigrette

Chicken Salad

Tuna Salad

Grilled Pita Bread and Croissants

Sliced Market Fresh Fruit

Grilled Chilled Vegetables and Balsamic

Drizzle

Roasted Red Pepper Hummus

Coffee, Tea, Iced Tea and Lemonade

Tuscan Buffet -

\$20.00 per person (min. of 10 persons)

Tuscan Bean Soup

OR Tomato Gorgonzola Soup

Mixed Field Green Salad

OR Traditional Caesar Salad

+ \$1.00 per person

• Balsamic Roasted Vegetables

• Seared Chicken Bruschetta with Balsamic Glaze

• Penne with a Tomatoes Basil Cream Sauce

Garlic Loaves

Grated Parmesan Cheese

Platter of Mini Cannoli

Coffee, Tea, Ice Tea and Lemonade

Not available during dinner hours

Business Buffet -

\$21.00 per person (min. of 10 persons)

Choice of Chef's Soup of the Day

OR Field Greens Salad with House Vinaigrette

Market Select Vegetable and Starch,

Rolls & Butter, Freshly Baked Gourmet Cookies,

Coffee, Tea, Iced Tea and Lemonade

Choice of two Hot Entrees:

• Sole Florentine with a Lemon Butter Sauce

• Baked Salmon with a Lemon Dill Sauce

• Roasted Pork Tenderloin with

Creamy Mustard Sauce

• Brown Sugar Balsamic Glazed

Pork Tenderloin

• Chicken with Spinach, Mushrooms in a

Champagne Cream Sauce

• Sesame Orange Glazed Chicken

• Grilled Flank Steak with Mushrooms, Onions

and Red Wine Demi

• Flank Steak with Cajun Garlic Butter

• Eggplant Parmesan

Not available during dinner hours

Deli Buffet -

\$16.00 per person (min. of 10 persons)

Soup Du Jour

Chef's Specialty Salad

Mixed Field Greens Salad with

House Vinaigrette

Sliced Deli Meats, Cheeses and

Accompaniments

Assorted Breads and Rolls

Gluten Free Breads Available Upon Request

Freshly Baked Assorted Gourmet Cookies

Coffee, Tea, Iced Tea and Lemonade

Not available during dinner hours

The Tuscan and Business Buffets
are available to be Served Luncheons

Ask about our served 1st course option to en-
hance your buffet + \$1/per person

Casual Party Buffets

Available for Lunch or Dinner, also ask for our lunch menus for more choices

Build Your Own Casual Buffet:

(not available for weddings)

Sliced Fresh Fruit Platter \$3.00

Tossed Salad \$3.00

Traditional Caesar \$3.00

Veggie Platter with

Ranch and Blue Cheese \$4.00 per person

Steamed Vegetables \$3.00 per person

Wings with Blue Cheese & Celery \$12.00/per dz.

Cheese Pizza \$25.00 per sheet

Pizza with One Topping \$30.00 per sheet

Homemade Mac-N-Cheese \$3.00 per person

Penne Marinara \$3.00 per person

Hot Dogs \$2.50 per person

French Fries \$1.75

Chicken Fingers \$5.00 per person

Beef Burger Sliders \$3.00 each

Pulled Pork Sliders \$3.00 each

Italian Sub Slice \$2.00 each

Assorted Deli Pin Wheels \$2.00 each

Buffalo Chicken Dip with Chips \$4.00 per person

Freshly Baked Cookies \$2.50 per person

Mini Cannoli \$2.25 per person

Ice Cream \$3.50 per person

Soda, Ice Tea or Lemonade \$2.50 per person



High Tea Menu:

Selection of Tea Sandwiches

(choose 3, approximately 3 per guest)

Boursin Cheese, Tomato, Cucumber

Smoked Salmon & Dill Cream

Craisin and Almond Chicken Salad

Crab Salad with Avocado + \$2.00 pp.

Roast Beef & Arugula

or Traditional Chicken/Tuna/Egg Salad

Chef's Freshly Baked Sweet Biscuits & Scones

Strawberries with Whipped Cream

Preserves and Butter

Selection of Herbal Teas

Freshly Brewed Coffees

\$16.00 per person

-ADD-ONS:

Brut or Spumante \$6.50 per glass

Mimosa \$5.00 per glass

Freshly Baked Cookies \$2.50 per person

