

Binghamton Club 2023 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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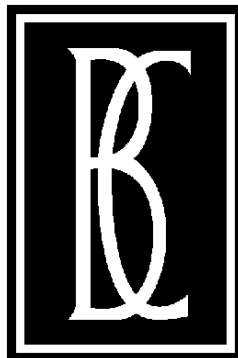
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Binghamton Club Banquet Guidelines

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

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.

Carved Items

Slow Roasted Top Round of Beef

served with Dijon Mustard, Horseradish

Cream and Roasted Garlic Aioli

Baguettes and Demi Buns

(Market Pricing) serves 50

Tenderloin of Beef

served with Au Jus, Horseradish Sauce

and Peppercorn Aioli

Baguettes and Demi Buns

(Market Pricing)

serves 20

Rosemary Roasted Pork Loin

served with Apricot Preserves

and Peppercorn Aioli

Baguettes and Demi Buns

\$155.00 serves 30

Salmon En Croute

served with Dill Mustard

and Cucumber Yogurt

\$125.00 serves 20

Caramelized Onion, Roasted Beet, & Mushroom Wellington

(vegan option)

\$90.00 serves 20

Striploin

served with Dijon Mustard, Horseradish

Cream and Roasted Garlic Aioli

Baguettes and Demi Buns

(Market Pricing) serves 50

Roast Prime Ribs of Beef

served with Horseradish Cream and

Roasted Garlic Aioli & Au Jus

Baguettes and Demi Buns

(Market Pricing)

serves 40

Honey Glazed Turkey Breast

served with Cranberry Relish,

Herb Aioli, and Honey Butter

Baguettes and Demi Buns

\$185.00 serves 30

Bourbon & Brown Sugar Glazed Ham

Served with Orange Marmalade,

Dijon Mustard and Peppercorn Aioli

Garlic Rubbed Focaccia

\$125.00 serves 25

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	\$26.00
Lemon-Herb Broiled Tilapia with Pesto Vinaigrette	\$26.00



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	\$18.00
Vegetable Wellington—Spinach, Mushrooms, Onions, Peppers, Goat Cheese & Basil Pesto	19.00



Children's Meals

Chicken Fingers with French Fries	\$10.00
Pasta with your choice of Marinara, Alfredo or Butter Sauce with Fruit	\$8.00

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	\$3.00

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