



The Binghamton Club Journal

Your Business / Leisure Network EST. 1880

|Nov. 2025|

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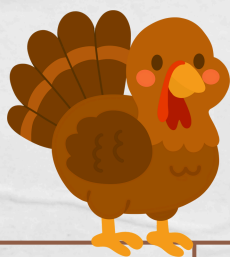
Melissa Hackford

James Freeman

WHAT'S
HAPPENING IN...



NOVEMBER



YOUR SOCIAL
CALENDAR.

SUN	MON	TUE	WED	THU	FRI	SAT
						1
2	3	4 Yoga	5 Bowling	6 Billiards Bowling	7 FIRST DRINK FRIDAY Mixed Bowling	8
9	10	11 Yoga	12 Bowling	13 Billiards Bowling	14 Mixed Bowling	15
16	17  Cigar Night	18 Yoga	19 Bowling	20 Billiards Bowling	21 Mixed Bowling	22
23	24	25 Yoga	26 Bowling	27 Thanksgiving	28 Mixed Bowling	29
30	LET'S GET SOCIAL! Binghamton Club 					

**WHAT'S
HAPPENING IN...**

DECEMBER 2025

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5 FIRST DRINK FRIDAY  MIXED BOWLING	6
7 	8	9 YOGA	10 BOWLING	11 BOWLING	12 MIXED BOWLING	13
14  BREAKFAST WITH SANTA	15	16 YOGA	17 BOWLING	18 BOWLING	19 MIXED BOWLING	20
21	22	23 YOGA	24 TOM AND JERRY BOWLING	25 CHRISTMAS	26 MIXED BOWLING	27
	29	30 YOGA	31 BOWLING	1 2	3	

**YOUR SOCIAL
CALENDAR.**

Binghamton Club



Letter from the General Manager



Dear Members,

As we turn the corner into the holiday season at Binghamton Club, I want to share a brief update and a sincere word of thanks. Autumn has been full of life and energy here at the Club, and it's your continued engagement that makes that possible. Every event, gathering, and dinner service is a reminder of the community that sustains this place and keeps its traditions alive.

We're pleased to welcome Fallon Ferrara as our new Assistant Office Manager, who will be helping strengthen communication, organization, and administrative systems across the Club. Her attention to detail and steady professionalism are already helping streamline operations and enhance the member experience.

In the kitchen, we now have a fully outfitted culinary team under the guidance of Chef Matt Crosby, positioning us for greater consistency and quality as we move into the busiest time of the year.

Operationally, our focus remains simple: warm, polished service and clear communication. You'll see that reflected in the new monthly newsletter format—short leadership notes, department highlights, member milestones, and a clean events calendar—so you can stay connected and plan ahead with confidence.

Looking forward, November brings hallmark gatherings and the first wave of holiday celebrations. If you haven't yet experienced First Drink Friday, I encourage you to join us; it's become a relaxed, convivial way to start the month and connect with fellow members. Those interested in sponsoring a First Drink Friday can find details in this issue—we're happy to help you select a date and handle the details.

On behalf of the entire team, thank you for your ongoing support and participation. Your involvement and feedback continue to guide our efforts as we work to strengthen every aspect of the Club. I look forward to seeing you throughout the season.

Warm Regards,

Bernie Marchuska

Interim General Manager

Letter from the Director of Events



Dear Members,

October wrapped up with a lively Halloween Party, and it was great to see so many members, families, and guests enjoying the evening together. The creativity, costumes, and laughter throughout the Club made for a memorable night and set the tone for the season ahead.

As we move into November, our calendar shifts toward some of the Club's most anticipated gatherings. We'll begin with La Paulee on Friday, November 1st — a Burgundian-style harvest celebration where members and guests bring a bottle to share. It's an evening built around good wine, rustic food, and the kind of easy camaraderie that defines the Club.

Mid-month brings Cigar Night on Monday, November 17th — a black-tie dinner paired with fine cigars and spirits, continuing a tradition that blends refinement with genuine conviviality.

Finally, we'll close the month with our Thanksgiving Buffet on Thursday, November 27th, served from 1 p.m. to 5 p.m. Chef Matt and the team are preparing a classic holiday menu designed for a relaxed and elegant afternoon with family and friends.

As we look toward December, we still have limited availability for private and corporate holiday parties. If you'd like to host a gathering at the Club, please reach out soon so we can help design something special for your group.

The next few weeks are packed with opportunities to gather, unwind, and celebrate the season —I look forward to seeing you.

Always a pleasure,

Bryce Grantham

Director of Events

Chef's Corner



As autumn settles in, Binghamton Club's kitchen hums with warmth, energy, and precision. You can smell the season in the air — sauces with fresh herbs simmering on the stove, roasted meats resting to perfection, and that unmistakable aroma of craftsmanship that defines our kitchen.

A few dishes have truly stood out this month. Our Shrimp Scampi — jumbo shrimp sautéed to perfection with caramelized garlic and fresh basil — remains a classic, with tender shrimp bathed in a rich, decadent homemade lemon-butter wine sauce that feels like comfort dressed in elegance. The Chicken Capri Sandwich has quickly earned a loyal following, layered with balsamic glaze and bright, fresh flavors in every bite. And I'm especially proud of our Caesar Chicken Bowl, a Binghamton Club original — a golden, seasoned breaded cutlet fried to perfection and served over a crisp Caesar salad with bacon and creamy dressing. Simple. Bold. Satisfying.

Behind the scenes, we've taken our kitchen to the next level with a state-of-the-art RATIONAL iCombi Pro — a powerhouse that gives us absolute control over temperature, moisture, and texture. Every beef top round is cooked whole in the iCombi, seasoned and slow-roasted to a perfect 130 degrees, ensuring tender, juicy slices every time. That precision is why our beef on weck and Philly subs have earned their reputation as the best in town. Our corned beef gets the same respect — a four-and-a-half-hour roast, pulled at exactly 190 degrees, yielding melt-in-your-mouth perfection. It's the reason our New York-style corned beef sandwiches and Reubens are second to none in the Binghamton area.

Every day, I create a different house-made soup, inspired by creativity and the ingredients that speak loudest that morning. From rich chowders to savory broths, no two days are ever the same. And everything on our menu — every sauce, every reduction, every dressing — is crafted completely from scratch. It's this commitment to authenticity and imagination that keeps our kitchen evolving and our members delighted.

At Binghamton Club, our kitchen thrives on precision, creativity, and genuine passion — values I'm proud to lead every single day. It's a privilege to serve as Executive Chef for this Club — a community that appreciates quality. My promise is simple: when you dine here, you're tasting excellence, consistency, and care — every plate, every time. The dedication of our team and the innovation we've brought to this kitchen ensure that every member leaves fully satisfied.

Chef Matty

Executive Chef, The Binghamton Club

Famous Corned Beef preparation



Cooked to perfection.



FRONT OF HOUSE



We are pleased to welcome a new member to our Front of House team. Evan, a junior at Binghamton University majoring in Finance, we know he will be a perfect addition to the Club.

As the season changes and the weather turns colder, we are excited to announce that our bar has added several new bourbons to the menu. Throughout the month of November, we will be featuring a different bourbon each week—be sure to stop by and give them a try.

In bowling news, congratulations to Mr. Monell who achieved a perfect 300 game in October. Not to be outdone, his friend Mr. Venuti came close the following week, carrying a 300 into the 10th frame. With competition heating up, the season promises to be more thrilling than ever.

We are always seeking substitute players to fill in on various nights. If you are interested in joining the sub list, please contact Cathy or Josh so your name can be added.

-Josh

Week 1:

Mitchter's Small Batch



Week 2:

Blade and Bow



Week 3:

Rare Hare Oak Staves 7 yr.



Week 4:

WhistlePig Reserve 10 yr.



November Milestones

1-5+ Years

Timothy Batty
Amy Kunz
Mark Lane
Adam Sabol

20+ Years

James DeGennaro

New Members

Greg & Maeve Carpenter
TJ & Hilary Ciaravino
Andrew & Angelo Ciaravino
Carolyn Cook
Lucas Davis

5+ Years

William Safarik III
Paul Titus

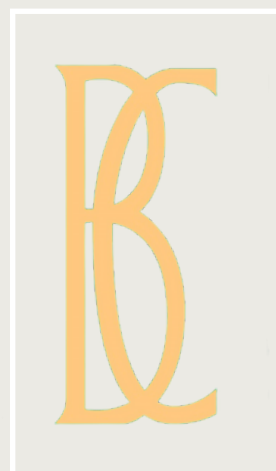
30+ Years

Douglas Johnson
John Jones

Mark & Stephanie Freije
Dr. Andrew & Tara Kaminisky
Jeremy Sager & Christine
Marchuska
Brett & Michele Pritchard
Benjamin Venuti

10+ Years

Joseph Mahon
Edward Major
William Mirabito
Charles Randall
Kathleen Reynolds



Birthdays

Frederick Akshar II	11/29
Kathryn Connerton	11/5
Henry Cook Jr.	11/20
Jonalyn Cooper	11/9
Megan Curinga	11/20
Jaime Giblin	11/1
Ronald & Betty Goodwin	11/20 & 11/5
Hong Hanagon	11/5
Robert Houser	11/9
Lisa Kost	11/16
Rebecca Lane	11/13
Anna Marchuska	11/14
James McNerney Jr.	11/25
Amata Miller	11/4
Mary O'Malley-Trumble	11/18
Jay O'Brien	11/7
Jeremy Palmer	11/18
Michael Reid	11/2
Frederick Russell	11/25
Jamey Savitch	11/8
Khalid Sethi	11/26
Misty Sierk	11/15
Paul Titus	11/22
Michael Venuti	11/15
Maureen Wilson	11/23

LA PAULÉE DINNER

Hosted by President Bernie Marchuska

**SATURDAY, NOVEMBER 1 • 6 O'CLOCK IN THE EVENING
BINGHAMTON CLUB • 83 FRONT STREET • BINGHAMTON, NEW YORK**

A celebration of Burgundy's most cherished tradition —

*An evening of shared bottles, exquisite cuisine, and good company gathered in
gratitude for the harvest.*

Attire: Business Casual

Price: \$200 per person

Capacity: Limited to 50 guests | Reservations required

RSVP by: October 28 to bryce@binghamtonclub.com

THE CELLAR TRADITION

*Each guest is asked to bring a bottle of wine with a minimum retail value of
\$80 to share among the tables — a true Paulée custom of generosity and
discovery.*

Please note our 72-hour cancellation policy.





LA PAULÉE

MENU

STATIONED HORS D'OEUVRES

Mini Gruyère Gougères – warm, airy cheese puffs served hot in phyllo from the oven

Duck Rillettes Crostini with Shallot Marmalade – rich sweet-savory shallot jam

Wild Mushroom Tartlets with Thyme & Chèvre (vegetarian-friendly)

WELCOME BITE (AMUSE-BOUCHE)

Truffled Cauliflower Velouté Shooter with Crispy Lardon and Chive Oil – silky, aromatic bite, served in seasoned phyllo cup

STARTER

Warm Mushroom & Shallot salad with warm soft boiled Egg – sautéed wild mushrooms, caramelized shallots, and mixed greens tossed in red wine vinaigrette, topped with a soft-poached egg and crisp lardons

MAIN COURSE

Coq au Vin – red wine-braised chicken with pearl onions, mushrooms, lardons, and thyme in a rich Burgundy reduction. Served with Pommes Purée and Haricots Verts sautéed in lemon-shallot butter

OR

Mushroom Bourguignon – caramelized root vegetables and wild mushrooms in a red wine shallot glaze, served over Pommes Purée

DESSERT

Tarte aux Pommes (Apple-Tart) with Vanilla Crème





✦ *First Drink*

FRIDAY ✦

NOVEMBER

7TH | 5:30PM

**SPONSORED BY:
JASON AURELIO**

RSVP: FFERRARA@BINGHAMTONCLUB.COM

MEET OUR FIRST DRINK SPONSOR



JASON AURELIO

We are thrilled to welcome the Commercial Power Team as the sponsoring organization alongside their founding member, Jason Aurelio.

The Commercial Power Team is more than just a networking group; it is a collective of highly skilled professionals dedicated to one core mission: generating genuine value for their clients and customers. Each member within the Commercial Power Team is an expert in their respective field. To learn more about the collective expertise and client-focused approach, please visit their website: yourpowerteam.com.

As a key member of the Commercial Power Team, Jason Aurelio embodies their value-driven approach as the General Manager of Sentry Alarms.

Sentry Alarms is a trusted local provider that offers customized, comprehensive security solutions from commercial facilities to residential customers.



Commercial Services
Power Team

First Drink Friday Sponsorship Information

First Friday of Every Month

Overview

First Drink Friday is a monthly social tradition and sponsored event where every guest's first drink of the evening is covered. The gathering is designed to foster camaraderie among members, encourage networking, and bring new faces into the Club in a relaxed, welcoming setting.

Sponsorship

Options Members or businesses can sponsor a First Drink Friday by setting a **spend limit of up to \$500**. Once the limit is reached, guests may continue to enjoy drinks at their own expense. Sponsorship may be made in a personal capacity or under a business name.

Sponsorship Benefits

When a First Drink Friday is sponsored by a member, **their business and name are featured throughout the month** in Club communications — including event signage, the newsletter, social media highlights, and bar promotions. This provides both recognition and visibility within the Binghamton Club community.

Purpose

- Strengthen member engagement and Club culture.
- Provide an accessible, fun networking opportunity.
- Offer sponsors meaningful visibility and community goodwill

We are looking for sponsors! Email fferrara@binghamtonclub.com if interested.



Tuscan Wine Dinner

NOVEMBER 15TH • 6PM

\$125++



RSVP: FFERRARA@BINGHAMTONCLUB.COM



Tuscan Wine

DINNER MENU

antipasto

White Bean & Rosemary Bruschetta

toasted rustic bread topped with creamy cannellini beans, fresh rosemary, Pecorino Toscano, and extra-virgin olive oil

.....

secondo (main course)

Chianti-Braised Short Ribs

slow-braised beef short ribs stewed with Chianti, garlic, tomato, and herbs. served over creamy Parmesan polenta with a lemon-garlic gremolata

.....

Contorno

Tuscan Kale Sautéed with Garlic & Olive Oil

kale, broccoli rabe & spinach finished with lemon, cracked pepper, and chili flakes (accompanied with the main course)

.....

Frutti di Bosco al mascarpone

Forest Berries with Mascarpone Cream

fresh berries gently sweetened and served with silky mascarpone cream and a hint of lemon





Cigar Night

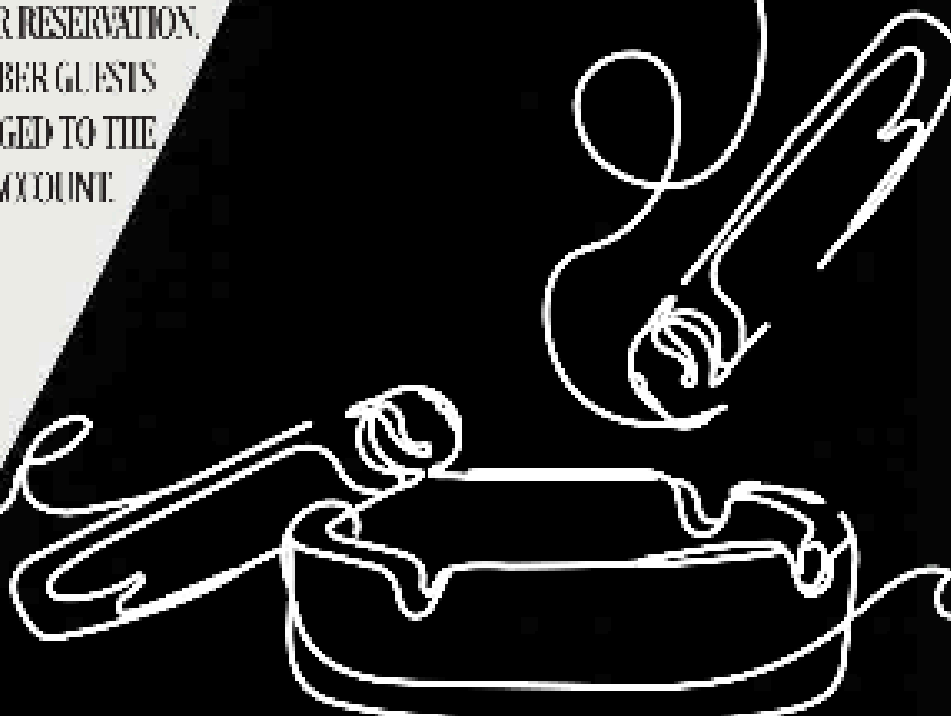
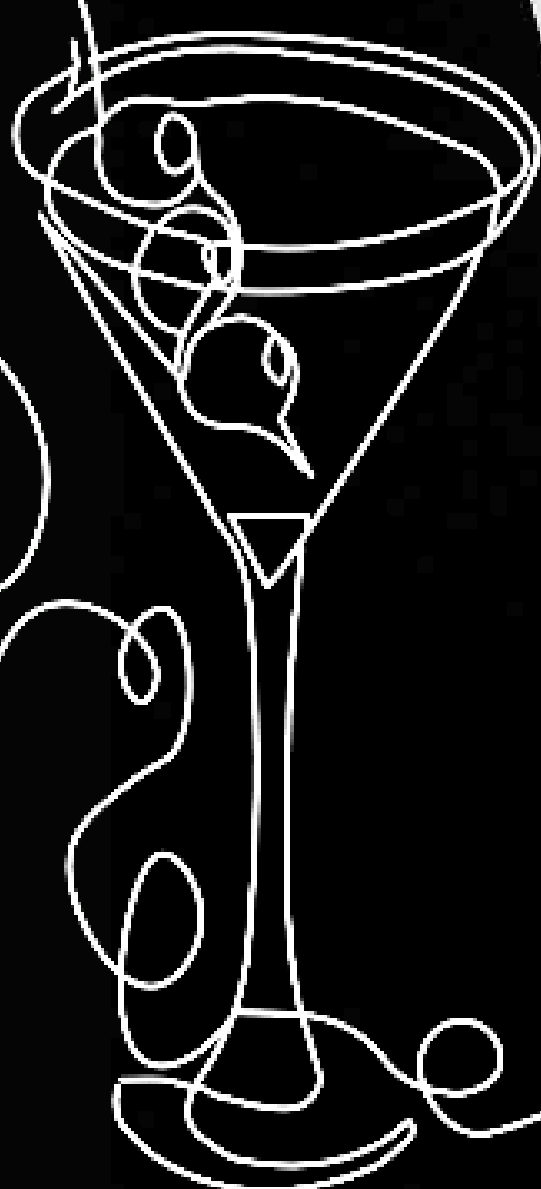
MONDAY, NOVEMBER 17 | 6 PM | BLACK TIE

*Dinner,
Decadance,
& a Dash of
Smoke*

\$225 PER PERSON

RSVP: BGRANTHAM@BINGHAMTONCLUB.COM

CANCELLATION POLICY: DUE TO THE
SPECIALIZED MENU AND LIMITED SPOTS
AVAILABLE, YOU WILL BE CHARGED AT
THE TIME OF YOUR RESERVATION.
ALL NON-MEMBER GUESTS
MUST BE CHARGED TO THE
MEMBER'S ACCOUNT.





Cigar Night

DINNER MENU

ENTRÉE

NEW YORK STRIP STEAK

12 oz. center-cut, flame-seared, seasoned with coarse salt and cracked black pepper

FILET MIGNON

8 oz. tenderloin, char-grilled and butter-basted with garlic and rosemary.

PORTOBELLO STEAK AU POIVRE

Marinated and grilled jumbo portobello cap finished with a peppercorn brandy cream sauce

Chef's Sauce Accompaniments (served tableside).

Red Wine Demi-Glace – rich, deep reduction of veal stock and Cabernet

Classic Béarnaise – tarragon, shallots, clarified butter, white wine reduction

Smoked Blue Cheese Cream Sauce – bold steakhouse favorite

ACCOMPANIMENTS

BALSAMIC-GRILLED ASPARAGUS WITH CRUMBLIED BLUE CHEESE

Grilled tender with a drizzle of aged balsamic reduction, finished with crumbled blue cheese and cracked pepper

SMOKED POTATO GRATIN

Thinly sliced Yukon Gold potatoes layered with Gruyère, aged cheddar, roasted garlic cream, and a hint of applewood smoke

HOUSE ROLLS & WHIPPED HERB BUTTER

Warm mini brioche rolls with roasted garlic and chive compound butter

DESSERT

DARK CHOCOLATE ESPRESSO TORTE

Dense flourless torte with espresso ganache, lightly dusted with coco and Maldon sea salt - Perfect pairing for post-dinner cigars and bourbon



Thanksgiving Buffet



Carving stations, classic sides, and holiday desserts!

November 27th | 1 PM - 5 PM

Adults - \$49++

Children (6-12) - \$25++

Children 5 & under - Complimentary

Reservations required by Friday, November 21.

48-hour cancellation policy applies.

RSVP: FFERRARA@BINGHAMTONCLUB.COM

Thanksgiving CELEBRATION MENU



CARVING STATION

Herb-Roasted Turkey Breast

served with rich pan gravy, traditional bread stuffing with sage and caramelized onion

Brown Sugar & Dijon-Glazed Baked Ham

Slow-roasted and finished with a brown-sugar, honey, and Dijon glaze

ACCOMPANIMENTS

Classic Bread Stuffing

Whipped Sweet Potatoes with Toasted Marshmallow Topping

Green Bean Casserole

Cranberry-Orange Relish

Roasted Garlic Yukon Gold Mashed Potatoes

Turkey Gravy

Autumn Harvest Salad – Mixed greens, roasted butternut squash, candied pecans, dried cranberries, and maple-balsamic vinaigrette.

Honey-Thyme Glazed Carrots – tri-color carrots roasted and tossed in butter, honey, and thyme.

Wild Rice Pilaf with Toasted Almonds & Cranberries

Butternut Squash Bisque.

Mac & Cheese Gratin – creamy cheddar sauce with parmesan breadcrumb crust

DESSERTS

Classic Pumpkin Pie with Vanilla Ice cream

Pecan Pie with Caramel Drizzle

Apple pie





83 Front Street
Binghamton, New York 13905
(607) 722-2329
info@binghamtonclub.com