

### GENERAL RULES

- 1) There will be a start and end time for all events
- 2) A \$100 room charge will be applied to the final bill if the events total for food and beverage costs do not meet a minimum total of \$1000.
- 3) As per New York State Health regulations, no food or beverage is allowed to be brought into or taken out of Finn's Banquet Facility.
- 4) All cakes and pastries must come from a NYS Health Department approved facility.
5. The use of any tape, staples, nails or any other substance used to affix items to walls or ceilings is not permitted. The use of confetti is also not allowed. If such items are used, a cleaning charge of \$250 will be applied.

### SECURITY

Finn's Tap Room will not assume responsibility for any merchandise prior to, during or following your EVENT

### GRATUITY & SALES TAX

A 20% gratuity, and applicable New York State sales tax will be applied to final event bills

### PAYMENTS

Payments for the event are due at the conclusion of the event.  
Payments are accepted in the form of cash or check.

### GENERAL INFORMATION

A 20% deposit is due at the time the event is booked. The deposit will be applied to the events' final bill.  
Deposit is forfeited if the event is cancelled within 45 days of the event date.

### GUARANTEES

There will be a guaranteed number of expected guests for the event.  
This number will be established at the time the event is booked and an exact number will be given 3 days prior to the event date

### 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. As a licensee, Finn's Tap Room is responsible for administration of these regulations. It is our policy that no outside beverage be brought onto the premises. We do not serve shots at our bars and we don't serve alcoholic beverages to anyone under 21 years of age.

The enclosed menus are offered as a guideline.  
Our Banquet Coordinator, Melissa Howell, will be pleased to tailor a menu to your specific taste.

### TO BOOK YOUR PARTY CONTACT:

Banquet Coordinator, Melissa Howell, or Owner Nick Iadarola 585.924.4660

### APPETIZERS (PER PERSON)

Artichoke Hearts French	\$3.00/pp	Chicken Wings	\$2.50/pp
Cheese & Cracker Tray	\$2.00/pp	Chicken Fingers	\$2.50/pp
Vegetable & Dip Tray	\$2.00/pp	Spinach-Feta-Bacon Stuffed Mushrooms	\$2.00/pp
Mozzarella Sticks	\$2.00/pp	Phyllo Wrapped Asparagus w/ Asiago Cheese	\$3.00/pp
Scallops Wrapped in Bacon	\$3.00/pp	Sesame Chicken Strips	\$2.50/pp
Shrimp Cocktail	\$3.00/pp	Vegetable Spring Rolls	\$2.00/pp
Swedish Meatballs	\$2.00/pp		

***Ask about our other Appetizer options.***

## DINNER PACKAGES

A Slow Roasted Prime Rib Au Jus Carving Station Can be added to your banquet.

The cost is \$200 plus \$4 per person for parties up to 40 people. The cost is \$300 plus \$3 per person for parties over 40 people.

### DINNER PACKAGE #1

**\$20 per person**

Includes: Tossed Garden Salad, Warm Rolls & Butter, Coffee, Tea and Iced Tea Stations

#### CHOICE OF 1:

- Baked Rosemary Chicken ¼'s -
- Chicken Parmesan -
- Italian Sausage w/ Peppers & Onions -
- Roast Beef Slices w/ Portobello Mushroom Gravy -
- Lasagna with Meat -
- Vegetable Lasagna -

#### CHOICE OF 2:

- Baked Penne w/ or without Meat -
- Roasted Red Potatoes -
- Garlic Mashed Potatoes -
- Chef's Vegetables -

### DINNER PACKAGE #3

**\$24 per person**

Includes: Tossed Garden Salad, Warm Rolls & Butter, Coffee, Tea and Iced Tea Stations

#### CHOICE OF 2:

- Salmon Filet Picatta -
- Parmesan Crusted Tilapia -
- Seafood Newburg -
- Chicken French -
- Roast Pork Loin Slices w/ Pork Gravy -

#### CHOICE OF 2:

- Baked Penne with or without Meat -
- Roasted Red Potatoes -
- Garlic Mashed Potatoes -
- Chef's Vegetables -

### DINNER PACKAGE #5

**\$24 per person**

Includes: Corn Bread & Butter, Coffee, Tea and Iced Tea Stations

#### CHOICE OF 2:

- BBQ Beef Ribs
- BBQ Pork Ribs
- BBQ Pulled Pork
- BBQ Chicken ¼'s
- BBQ Beef Brisket

#### CHOICE OF 2:

- Cole Slaw
- Baked Beans
- Salt Potatoes
- Macaroni Salad
- Potato Salad
- Corn on the Cob

### DINNER PACKAGE #2

**\$22 per person**

Includes: Tossed Garden Salad, Warm Rolls & Butter, Coffee, Tea and Iced Tea Stations

#### CHOICE OF 2:

- Chicken French -
- Roasted Turkey Slices w/ Turkey Gravy -
- Baked Ham Steak -
- Roast Pork Loin Slices w/ Pork Gravy -
- Chicken Picatta -
- Chicken Victor -

- Roast Beef Slices w/ Portobello Mushroom Gravy -

#### CHOICE OF 2:

- Baked Penne with or without Meat -
- Roasted Red Potatoes -
- Garlic Mashed Potatoes -
- Rice Pilaf -

### DINNER PACKAGE #4

**\$30 per person**

Includes: Tossed Garden Salad, Warm Rolls & Butter, Coffee, Tea and Iced Tea Stations

#### CHOICE OF 2:

- Chicken French -
- Shrimp Alexander -
- Shrimp & Scallop Scampi Tossed in Penne -
- Roast Beef Slices w/ Portobello Mushroom Gravy -
- Seafood Newburg -
- Salmon Filet Picatta -
- Roast Pork Loin Slices w/ Pork Gravy -

#### CHOICE OF 2:

- Roasted Red Potatoes -
- Garlic Mashed Potatoes -
- Lasagna w/ Meat -
- Vegetable Lasagna -
- Rice Pilaf -
- Chef's Vegetables -

## DESSERTS

### **Cookie Tray:**

An assortment of old fashioned chocolate chip, white chocolate macadamia nut and peanut butter cookies

**\$2 per person**

### **Pastry Tray:**

An assortment of mini cheesecakes, canoli's, cream puffs and assorted dessert bars

**\$2 per person**

### **Ice Cream:**

**\$2 per person**