



CLASSIC PACKAGE

Hors d'oeuvres:

Assorted Cheese and Crackers with a Fresh Vegetable Platter

Bar Arrangements:

Burgundy's One Hour Beer, Wine and Soda Package
Assorted Draft Beers, House Wines, Sodas and Juices.

Buffet:

Carved Roasted Sirloin of Beef with Au Jus

Carved Hickory Smoked Baked Ham

Chicken Parmesan

*Full Breast of Breaded Boneless Chicken topped with
Marinara Sauce and Provolone Cheese*

Steamed Vegetables Medley

Roasted Rosemary Potatoes

Penne Pasta with House Marinara Sauce

Individual Tossed Salad (*Served at the tables*)

Fresh Fruit Salad

Assorted Seasonal Salads

Italian Bread & Butter

Table side Coffee & Tea Service

Old Fashioned Chocolate Chunk Cookies

Classic Package Price \$ 35.95 per person

Enhancements are available to all portions of the above package

*Please add 20% Administration Charge and
8% New York State Sales Tax to all listed prices.*

BURGUNDY BASIN '19



SIGNATURE PACKAGE

Hors d'oeuvres:

Fresh Vegetable Platter, Broccoli Cheese Tempura, Swedish Meatballs, Italian Sausage (2 pieces of each Hot Hors d'oeuvre per person)

Open Bar Arrangements:

Burgundy's One Hour Open Bar
Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Peach Schnapps, Coffee Liqueur, Amaretto, Triple Sec, Assorted Draft Beers, Bottled Wines, Soft Drinks,
Non Alcoholic Beer, and Juices. (Premium Brand Upgrade Available)

Buffet:

Carved Prime Rib of Beef
Our house Speciality with Au Jus

Chicken French
*Sauteed in a Traditional
Lemon, Garlic, and Wine sauce*

Seafood Stuffed Sole
*Filet of Sole Fish filled with
Crab, Scallop & Bread Stuffing*

Sauteed Green Beans
Roasted Rosemary Potatoes
Rice Florentine
Individual Tossed Salad
(Served at the tables)
Fresh Fruit Salad
Assorted Seasonal Salads
Italian Bread & Butter
Table Side Coffee & Tea Service

Dessert:

Cheesecake with Raspberry Melba Sauce and Chocolate Curls

Signature Package Price **\$ 47.75 per person**
Enhancements are available to all portions of the above package

*Please add 20% Administration Charge and 8% New York State Sales Tax
to all listed prices.*

Served Dinner:

Salad Course: Mixed Greens Tossed Salad with
assorted dressings and Italian Bread & Butter

Main Course: *Choice of*
Roast Prime Rib of Beef
Our house Speciality with Au Jus
or

Seafood Stuffed Sole
*Filet of Sole Fish filled with
Crab, Scallop & Bread Stuffing*
or

Chicken French
*Sauteed in a Traditional
Lemon, Garlic, and Wine sauce*

Includes:

Choice of Potato **or** Rice Florentine
Steamed Vegetable Medley
Table Side Coffee & Tea Service

BURGUNDY BASIN '19



PREMIER PACKAGE

Hors d'oeuvres:

Hand Passed
Mini Chicken Cordon Bleu, Scallops in Bacon, Spinach Filo
(2 pieces of each Hot Hors d'oeuvre per person)
Fresh Vegetable Platter

Open Bar Arrangements:

Burgundy's One Hour Premium Open Bar

Absolute, Tito's, Smirnoff, Captain Morgan, Bacardi, Tanqueray, Jack Daniels, Seagram's 7, BV, Dewars, Southern Comfort, Jim Beam, Kahlua, Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Peach Schnapps, Coffee Liqueur, Amaretto, Triple Sec, Assorted Draft Beers, Bottled Wines, Soft Drinks, Non Alcoholic Beer, and Juices.

One bottle of Merlot and one bottle of Chardonnay per table.

BUFFET:

Carved Roasted Tenderloins of Beef
with Au Jus

Mediterranean Chicken
Pan seared Chicken finished with an Artichoke, Spinach & Red Pepper Alfredo Sauce

Haddock Stephanie
Broiled Haddock with an Italian bread crumb crust & finished with a Creamy Bernaise Sauce

Sauteed Green Beans
Cheese Tortellini Alfredo
Garlic Mashed Potatoes
Individual Tossed Salad
(Served at the tables)
Fresh Fruit Salad
Assorted Seasonal Salads
Italian Bread & Butter
Table side Coffee & Tea Service

SERVED DINNER:

Salad Course: Mixed Greens Tossed Salad with assorted dressings & Italian Bread & Butter

Appetizer Course: Choice of Homemade Soup or Fruit Cup

Main Course: Choice of
Filet Mignon
House speciality with Wild Mushroom Au Jus

or
Haddock Stephanie
Broiled Haddock with an Italian bread crumb crust & finished with a Creamy Bernaise Sauce

or
Mediterranean Chicken
Boneless Chicken Breast with Artichokes, Spinach, & Red Peppers, topped with a Zesty Parmesan Sauce

Includes:
Steamed Vegetables Medley
Choice of Potato **or** Rice Florentine
Table Side Coffee & Tea Service

Sweet Delights Desserts:

Rich and delicious Pies and Cakes:
A Choice of delectable Fancy Pies, Cakes and Tortes to enhance your dinner.

Premier Package Price: \$ 61.95 per person

Enhancements are available to all portions of the above package

Please add 20% Administration Charge and 8% New York State Sales Tax to all listed prices.

BURGUNDY BASIN '19



SERVICES AND AMENITIES

**To make the arrangement of your event easier,
the Burgundy Basin offers the following:**

- An Experienced Professional Host to oversee your event
- Complimentary PA, Podiums and Projection screens in each room
- Choice of Classroom or Theater Seating for your meetings
- Round Table Service for your guests
- Complimentary choice of Linen Tablecloth and Napkin Colors
- Complimentary Centerpieces for each table
- On Premise Decorator
- Complimentary Coat Check
- Parking to accommodate your guests
- Complimentary Carver on Buffet Lines
- Bakery on premises with experienced Baker of over 35 years
- Referrals for Hotels, Bands, DJ's and other Services

Enhancements for your event

LCD Projectors

\$95.00

Up Lighting Package

Transform your room with color

\$275.00

Chair Covers

White or Ivory with a variety of sashes included

\$3.75 per chair

\$4.50 for rouché



GENERAL INFORMATION

Thank you for considering the Burgundy Basin for your upcoming event. We offer a variety of options and a staff with the experience to provide you with an enjoyable and successful visit. The following guidelines and procedures will ensure that you are totally satisfied with your event.

The enclosed menus are offered as a guideline. The staff at the Burgundy Basin would be pleased to customize food menus and signature drinks tailored to your specific tastes.

Deposits

We require a deposit to secure your date as definite. Your deposit will be applied toward your final bill at full value. In the event that your scheduled function is canceled, your deposit becomes property of the Burgundy Basin.

Guarantees and Pricing

On Saturday evenings there is a minimum dollar amount required for each room. All other times require a minimum number of guests.

We must have a tentative count 10 days prior to your event and a final guarantee the day before your event. The bill will be based on the final guarantee or the minimum room guarantee, if less guests than expected should attend.

Because of the changing food market prices, menu prices are guaranteed 90 days prior to your event.

There is a 20% Administration Charge and 8% New York State Sales Tax as part of the total bill.

Payments are accepted in the form of check or cash only, **no credit cards are accepted. The Administration Charge is not distributed as a gratuity to the employees who provide services.

Beverage and Food 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. Burgundy Basin, as a licensee, is responsible for administration of these regulations. It's the law that no liquor, beer or wine be brought into the facility from outside sources. We **do not serve shots** on our bars and we do not serve anyone under the age of 21 any alcoholic beverages.

All cakes and pastries must come from a Monroe County Health Department approved bakery with a copy of the Health Department Permit. There will be a \$1.00 surcharge for any food item provided by an outside source. No other food items or beverages may be brought into or taken out of the establishment.

Banquet & Meeting Rooms

Burgundy Basin will not permit the use of any tape, staples, nails or any other substances used to affix items to the walls or ceiling.

Security

Burgundy Basin does not assume responsibility for any merchandise or belongings prior to, during, or following your event.

For additional information or questions please call 248-2660