



BANQUET CENTER
1956 Lyell Ave
Rochester, NY 14606
585-647-1566

We want to thank you for considering the Diplomat Banquet Center for your Special Event!

With over 35 years of experience, our family run business has been creating memories to last a lifetime and we will treat your event as if it was our very own.

With our Experienced Event Coordinators here to help you every step of the way,

Your Special Day is sure to be a memorable one!

For your Party Pleasure we routinely offer the following:

Round Guest Table Service

Silk Floral Centerpieces

A Variety of Linen Napkin Colors

Complimentary Carver (With Qualified Menus)

Complimentary Cake Cutting & Serving

Abundant Parking at No Charge

Hotel Accommodations adjacent to The Diplomat Banquet Center

Experienced Host to Conduct Your Party

We all look forward to making your "Special Day" perfect in every way!

Sincerely,

The Polizzi Family & Diplomat Staff

On Site Sit Down Dinner Menu

Vegetarian Lasagna	\$11 .95
Baked Chicken Half Broiler	\$12.50
Chicken Florentine	\$15.95
Chicken French	\$15.95
Boneless Stuffed Chicken Breast	\$14.95
Sliced Turkey Breast	\$14.95
Chicken Cordon Bleu	\$15.95
Roast Sirloin of Beef	\$14.95
Roast Prime Rib of Beef (Min of 15)	\$19.95
Charbroiled New York Strip Steak	\$19.50
Veal French Florentine	\$16.95
Veal Cutlet Parmigiana	\$15.95
Chicken Parmigiana	\$14.95
Fresh Haddock Filet of Sol	\$12.95
Choice Porterhouse Steak	Quoted
Surf-N-Turf	Quoted
Broiled Rock Lobster Tail	Quoted

Above Selections Served with:

Fruit Cup or Soup du Jour
Chef's Salad
Choice of Baby Potatoes in Herbed Butter or Rice Pilaf
Fresh Garden Vegetable
Assorted Dinner rolls
Coffee, Tea or Milk
Ice Cream or Sherbet

Pasta course available at \$1.00 per guest

Choice of Entrees is limited to 3

All prices are subject to change. Please add 18% Service Charge and 8% New York State Sales Tax

Buffet Dinner Menus

Diplomat Deluxe Feast

Prime Rib of Beef
(Carved personally to your taste)
Oven Roasted Chicken
**Choice of any 2 of the following 4 meats*
*Carved Baked Ham
*Carved Turkey Breast
*Italian Sausage with Peppers
*Italian Meatballs with Sauce
Ziti with Broccoli OR Ziti with Meat Sauce
Baby Potatoes in Herbed Butter OR Rice Pilaf
Fresh Garden Vegetable
Chef's Salad
Assorted Relish Tray
Mixed Fruit Bowl
Assorted Dinner Rolls and Butter
Coffee, Tea or Milk

Buffet Only

\$20.95 per guest

With a 3 Hour Limited Open Bar

(Required on Saturday Evenings)

All Weddings: \$31.95 per guest

All Non-Weddings: Add \$2.00 per guest

(100 Guest Minimum)

Classic Buffet #1

Roast Top Round of Beef

Carved personally to your taste

Carved Baked Ham or Turkey Breast

Oven Roasted Chicken

Italian Sausage with Peppers OR Italian Meatballs

Ziti with Meat Sauce

Choice of Baby Potatoes in Herbed Butter or Rice Pilaf

Fresh Garden Vegetable

Chef's Salad

Assorted Relish Tray

Assorted Dinner Rolls and Butter

Coffee, Tea or Milk

Buffet Only

\$15.95 per guest

With a 3 Hour Limited Open Bar

(Required on Saturday Evenings)

All Weddings: \$27.95 per guest

All Non-Weddings: Add \$2.00 per guest

(100 Guest Minimum)

All prices are subject to change. Please add 18% Service Charge and 8% New York State Sales Tax

Traditional Buffet #2

Sliced Beef Au Jus (*Carved beef \$.75 additional*)

Oven Roasted Chicken

Italian Sausage with Peppers OR Italian Meatballs

Ziti with Meat Sauce

Choice of Baby Potatoes in Herbed Butter or Rice Pilaf

Fresh Garden Vegetable

Chef's Salad

Assorted Relish Tray

Assorted Dinner Rolls and Butter

Coffee, Tea or Milk

Buffet Only

\$14.50 per guest

With a 3 Hour Limited Open Bar

(Required on Saturday Evenings)

All Weddings: \$26.50 per guest

All Non-Weddings: Add \$2.00 per guest

All prices are subject to change. Please add 18% Service Charge and 8% New York State Sales Tax

Olde World Buffet #3

Only available for luncheons and children's events

Sliced Beef Au Jus
Oven Roasted Chicken
Ziti with Meat Sauce
Choice of Baby Potatoes in Herbed Butter or Rice Pilaf
Fresh Garden Vegetable
Chef's Salad
Assorted Relish Tray
Jell-O
Assorted Dinner Rolls and Butter
Coffee, Tea or Milk

\$11.75 per guest

Buffet Substitutions

Boneless Chicken French	\$3.00
Seafood Newburg	\$3.00
Baked Fish	\$3.50
Ziti with Oil Garlic and Broccoli	\$1.00
Baked Lasagna	\$2.00
Scalloped Potatoes	\$1.00
Italian Seasoned Greens	\$1.50
Vegetarian Lasagna	\$2.00

Additions

Homemade Cup of Soup	\$2.50
Fresh Fruit Bowl	\$2.00
Sherbet or Ice Cream	\$2.00
Coffee Bar	\$1.75
Cake	\$1.50
Cookies & Brownies	\$2.00
Cookies, Brownies & Assorted Pastries	\$2.95
Pastries, Crème Puffs & Cannolies	\$3.75

All prices are subject to change. Please add 18% Service Charge and 8% New York State Sales Tax

The Perfect Wedding Package



Hors D'Oeuvres

Cheese and Cracker Display
Fresh Vegetables and Dip

Wine Toast

Two Bottles of Our House Wines per Guest Table
A Choice of: Rose, Chablis or Chianti
A Champagne Toast for the Head Table

Classic Buffet Dinner

Roast Top Round of Beef
Carved personally to your taste
Carved Baked Ham or Turkey Breast
Oven Roasted Chicken
Italian Sausage with Peppers OR Italian Meatballs
Pasta with Meat Sauce
Choice of Baby Potatoes in Herbed Butter or Rice Pilaf
Fresh Garden Vegetables
Chef's Salad
Assorted Relish Tray
Assorted Dinner Rolls
Coffee, Tea or Milk

4 Hour Limited Open Bar Program

Coffee Bar

Self-Serve Coffee Station

\$35.95 per guest

(100 guest minimum)

All prices are subject to change. Please add 18% Service Charge and 8% New York State Sales Tax

*Friday Night * Saturday Afternoon * Sunday
Special Reception Package*



Sliced Beef Au Jus

Oven Roasted Chicken

Italian Sausage with Peppers OR Italian Meatballs

Pasta with Meat Sauce

Choice of Baby Potatoes in Herbed Butter or Rice Pilaf

Fresh Garden Vegetable

Chef's Salad

Assorted Relish Tray

Assorted Dinner Rolls and butter

Coffee, Tea or Milk

3 Hour Continuous Limited Open Bar Program

\$26.00 per guest

(100 guest minimum)

All prices are subject to change. Please add 18% Service Charge and 8% New York State Sales Tax

Breakfast and Brunch Buffets

Breakfast

Scrambled Eggs
Choice of Two: Bacon, Ham or Sausage
Breakfast Potato
Buttery Croissants
Assorted Breakfast Pastries
Orange Juice
Coffee, Decaffeinated Coffee or Tea

\$9.95 per guest

Brunch

Seasoned Oven Roasted Chicken OR Chicken a la King
Choice of one: Bacon, Ham or Sausage
Scrambled Eggs
Choice of Potatoes or Rice Pilaf
Tossed salad
Ziti with Meat Sauce
Assorted Breakfast Pastries
Buttery Croissants
Fruit Bowl
Orange Juice
Coffee, Decaffeinated coffee, or Tea

\$12.50 per guest

Additional Suggestions

Waffles	\$1.00
French Toast	\$1.00
Fruit Bowl	\$1.00
Omelet Station	\$3.50

All prices are subject to change. Please add 18% Service Charge and 8% New York State Sales Tax

Station Reception

(100 guest minimum)

Hors D' Oeuvres

Crisp, fresh vegetables attractively displayed and served with dip
Imported and domestic cheese served with crackers and fresh fruit garnish

Carving Station

A uniformed chef will carve and serve your selection of two of the following:

Roast Top Round of Beef

Baked Ham

Whole Breast of Turkey

Smoked Salmon

All served with petite rolls and assorted condiments

Pasta Station

Fresh pasta made to order with your choice of two sauces:

Oil Garlic and Broccoli

Alfredo

Pesto

Fra Diavolo

The above package is \$15.00 per guest

In addition to your station receptions add one or both of the following:

Hot Hors D'Oeuvres- *choice of four*

\$8.95 per guest

Green and Beans
Artichokes French
Quiche
Eggplant Parmigiana
Mozzarella Sticks

Swedish Meatballs
Cocktail Franks
Potato Skins
Chicken Fingers
Stuffed Mushrooms

Fruit and Pastry Station

\$7.95 per guest

Fresh fruit

Assorted Mini Pastries

Coffee, Deaf and Tea

(Based upon 2 pastries per guest)

Customized salad bars available upon request

All prices are subject to change. Please add 18% Service Charge and 8% New York State Sales Tax

Hors D' Oeuvres Menu

Seafood

Priced per 100 pieces

Fresh Jumbo Shrimp (100 Ct)	\$ 135.00
Clams Casinos	\$ 135.00
Sea Scallops with Pea Pods & Bacon (100 ct)	\$ 225.00
Oysters Rockefeller (100 ct)	\$ 210.00
Salami and Cream Cheese Pinwheels	\$ 100.00
Coconut Shrimp	\$ 150.00
Smoked Salmon	Quoted

Hot Hors D' Oeuvres

Priced per 50 pieces

Chicken Wings	\$ 60.00
Stuffed Mushroom Caps	\$ 60.00
Vegetable Egg Rolls	\$ 75.00
Spanikopita	\$ 90.00
Potato Skins	\$ 50.00
Artichokes French	\$ 75.00
Swedish Meatballs	\$ 55.00
BBQ Pork Ribs	\$ 75.00
Mini Assorted Quiche	\$ 90.00
Chicken Fingers with Sauce	\$ 75.00
Pizza Rolls	\$ 50.00
Beef or Chicken Wellington	\$ 145.00
Shrimp and Black Bean Quesadillas	\$ 100.00
Crispy Asparagus with Asiago	\$ 110.00
Brushetta	\$ 50.00
Mozzarella Sticks	\$ 45.00
Sheet Pizza (One Topping)	\$ 50.00

Cold Hors D' Oeuvres

Priced per 50 pieces

Seasonal Fresh Fruit Tray	\$ 75.00
Devilled Eggs	\$ 50.00
Fresh Vegetable Tray with Dip	\$ 50.00
Assorted Finger Sandwiches	\$ 55.00
Cheese and Cracker Display	\$ 7.50 lb.

All prices are subject to change. Please add 18% Service Charge and 8% New York State Sales Tax

Meetings, Seminars & Trade Shows

Room Rental: \$4.00 per guest with a \$200.00 minimum
(Rates may be adjusted based on food, beverage service and group size)

Table Rental: \$4.00 each / Chair Rental: \$1.00 each

Coffee Service and Breaks

Coffee, Decaffeinated Coffee and Tea	\$1.75 per guest
Coffee, Decaffeinated Coffee, Tea and Juice	\$3.25 per guest
Coffee, Decaffeinated Coffee, Tea And Assorted Soft Drinks	\$3.00 per guest
Coffee, Decaffeinated Coffee, Tea And Assorted Pastries	\$3.50 per guest
Coffee, Decaffeinated Coffee, Tea, Juice And Assorted Pastries	\$4.25 per guest
Coffee, Decaffeinated Coffee, Tea And Cookies or Brownies	\$3.50 per guest
Coffee, Decaffeinated Coffee, Tea, Soda, and Cookies or Brownies	\$4.25 per guest
Assorted Soft Drinks and Cookies or Brownies	\$3.25 per guest

Business Luncheons

Sandwich and Salad Bar	\$7.50 per guest
Soup, Sandwich Bar and Salad Bar	\$8.50 per guest

Audio-Visual Aids available with 3 days advanced notice

Please Inquire About Our Custom-Designed Breaks and Lunches

All prices are subject to change. Please add 18% Service Charge and 8% New York State Sales Tax

Bar Plans

Premium Plan

All Premium Brand Rye, Scotch, Whiskey, Gin, Vodka, Bourbon, and Rum.
Crème de Menthes, Crème De Cocoa, Coffee Liquor, Amaretto, Anisette, Manhattans, Martinis,
Schnapps, Wine, Coors Light, Bud and Bud Light, Genny and Genny Light,
Juice and Soda.

1 Hour: \$14.50pp / 3 Hours: \$16.50pp / 4 Hours: \$20.50pp

Limited Plan

All House Brand Rye, Scotch, Whiskey, Gin, Vodka, Bourbon, and Rum.
Manhattans, Martinis, Sours, Wine, Crème de Menthe, Amaretto,
Genny and Genny Light, Juice and Soda

1 Hour: \$12.50pp / 3 Hours: \$13.50pp / 4 Hours: \$14.50pp

Beer, Wine and Soda Plan

Genny and Genny Light, House Wines including
Merlot, Chardonnay and White Zinfandel,
Juice and Soda.

1 Hour: \$10.00pp / 3 Hours: \$11.00pp / 4 Hours: \$12.00pp

- ◆ Please add an additional \$2.00 per guest for all Non-Wedding Functions
- ◆ A minimum 3 hour open bar is required on Saturday evening
- ◆ No straight shots on any open bar program
- ◆ Changes to any bar program may involve an additional charge
- ◆ All beer on open bar is bottled beer

All prices are subject to change. Please add 18% Service Charge and 8% New York State Sales Tax

Liquors/Beverages

Receiving Line Cordials	\$3.00 per guest
Champagne Toast	\$2.50 per guest
Non-Alcoholic Champagne Toast	\$2.50 per guest
Pitcher of Soda	\$5.00 per pitcher
2 Hour Soda Station	\$5.00 per guest

Punch

(30 servings per gallon / priced per gallon)

Champagne	\$25.00
Whiskey	\$25.00
Strawberry Daiquiri	\$30.00
Wine	\$22.50
Fruit	\$19.00
Fuzzy Navel	\$30.00

Wines

(Priced per fifth)

Rose, Chablis, or Burgundy	\$12.50
Champagne	\$20.00
Spumante	\$20.50

Beer

(24/12 oz. bottles per case)

Local Beers	\$47.95
Premium Beer	\$59.95
¼ Keg Local Beer*	\$90.00
½ Keg Local Beer*	\$160.00
¼ Keg Premium Beer*	\$99.00
½ Keg Premium Beer*	\$195.00
¼ Keg Labatt's Beer*	\$99.00
½ Keg Labatt's Beer*	\$195.00

*Local Beers: Genny and Genny Light

*Premium Beers: Coors Light & Budweiser

*Imported Beer: Labatt Blue

All other beers may be slightly higher priced

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Diplomat Off- Site Catering Menu

Entrees: (Choice of Two or Three)

Slow Roasted Barbeque Beef
Sliced Beef Au Jus
Italian Sausage with Sautéed Peppers
Savory Oven Roasted Chicken
Hickory Smoked Barbeque Chicken
Black Forest Pit Ham
Roast Turkey & Gravy*
Homemade Jumbo Meatballs*
Meatloaf & Gravy*

Side Dishes: (Choice of Two)

Baked Penne with Four Cheeses
Tangy & Sweet BBQ Baked Beans
Baby Potatoes in Garlic Herb Butter
Three Cheese Mac & Cheese*
Chef's Choice of Vegetable Medley*
Mediterranean Rice with Roasted Garlic & Herbs
Garlic Whipped Mashed Potatoes
Penne Pesto with Roasted Vegetables*
Sautéed Green Beans with Red Peppers tossed in Oil*
Penne Pasta with Tomato Basil Sauce*
Corn-on-the-Cob*

Salads: (Choice of Two)

Garden Salad with Assorted Toppings
Home-style Macaroni Salad
Dijon & Dill Red Baby Potato Salad
Crab & Rock Shrimp Salad
Creamy Confetti Cole Slaw
Pasta Primavera Salad
Marinated Vegetable Salad*
Authentic Caesar Salad*

***Additional Charges May Apply**

\$8.95 per guest (Choice of Two Entrees & Four Sides)
\$9.95 per guest (Choice of Three Entrees & Four Sides)
\$25.00 Delivery Fee Under 15 Miles

All prices include paper products, serving utensils, & fresh baked rolls/butter

All prices are subject to change. Please add 8% New York State Sales Tax

Diplomat Off- Site Catering Menu

Deli Buffet:

Prime Sliced Roast Beef, Oven Roasted Turkey, Black Forest Ham, & Salami
Assortment of Cheeses: Swiss, American & Provolone
Fresh Baked Sandwich Rolls & Condiments
2 Specialty Side Dishes (choose from list above)
Gourmet Cookie & Brownie Dessert
\$8.50 per guest
(25 person minimum)

Picnic Buffet:

Quarter Pound Hamburgers & Cheese Burgers
Red & White Hot Dogs
Fresh Baked Rolls & Condiments
2 Specialty Side Dishes (choose from list above)
Krinkle Cut Potato Chips
Gourmet Cookie & Brownie Dessert
\$8.50 per guest
***Add Chicken for \$1.50 per guest**
(25 person minimum)

Choose Your Service: (Pick One)

- ❖ **CATER-OUT:** All food is delivered in disposable pans. Disposable serving utensils, paper supplies and appropriate condiments are also supplied. A \$25.00 delivery fee and applicable NYS Sales Tax will be charged within a 15 mile radius, additional fees may apply. **25 person minimum.** To keep your food piping hot **ADD and KEEP** Chaffing Racks & Sterno Fuel for only \$12.00+ per rack!
- ❖ **DROP-OFF:** All food is delivered in heated Chaffing Dishes and Unique Display Pieces with cooling units. Sturdy serving utensils, premium quality paper supplies and appropriate condiments are also supplied. We come in, set-up your buffet and then leave you to enjoy! We will return to pick-up equipment on the next business day. An 18% service charge is added for "drop-off" services along with applicable NYS Sales Tax. **50 person minimum.**
To become a guest at your own party, please ask about hiring our professional staffers.
- ❖ **FULL SERVICE:** We come in, set-up, serve, break-down and clean up! We manage your event so YOU are a guest at your own party! All food is delivered in heated Chaffing Dishes and Unique Display Pieces with cooling units. Sturdy serving utensils, premium quality paper supplies and appropriate condiments are also supplied. We can also provide: linens, props, themes, etc. Our professional servers are provided for a slight charge. Please add a 20% service charge and applicable NYS Sales Tax.

Room Information

Saturday Evening Banquet Seating

	Minimum	Maximum	Dimensions
Grand Ballroom	275	320	62 x 64
Franklin/Regal	150	200	52 x 62
Sir Louis Ballroom	200	250	52 x 50
Regency Room	100	150	44 x 52
Whole Top Floor	1200	Banquet Seating	

Sunday – Friday Theatre Seating

	Banquet Seating		Theatre Seating	
	Minimum	Maximum	Minimum	Maximum
Grand Ballroom	275	325	200	450
Franklin Room	50	60	60	70
Regal Room	60	90	150	200
Sir Louis Ballroom	200	250	200	250
*Regency Room	100	150	100	175
Whole Top Floor	1400	Theatre Style		

Room minimums vary Sunday thru Friday nights (please inquire about minimums)

All rooms except the Regency Room have walls that can be moved for larger groups

Conference and Hospitality Rooms available at the hotel for 2 to 30 people

*Regency Room is not handicap accessible

\$75.00 fee per additional server for tables under 10 guests

Terms of Agreement

Upon booking, a deposit of \$2.00 per guest is required to confirm all party dates. Thirty days later, an additional deposit of \$2.00 per person is required. 16 weeks prior to the event, a 30% deposit of the total party price is required. All deposits are non-refundable. All prices are subject to change up to one month prior to an event. In the event of a cancellation, a 25% non-refundable cancellation fee will be imposed on the minimum guaranteed amount of the party. Also, a written notice of cancellation must be received by the Diplomat Banquet Center within 24 hours of cancellation.

We must have a guaranteed count 8 days prior to your event. The final count must fall between your room's minimum guarantee and the room's maximum. The bill will be based on the final guarantee, even if fewer guests than expected should attend. Also, if your contracted minimum guaranteed count drops below the room's minimum we reserve the right to move you to a more suitable room upon our discretion.

Payment is accepted in the form of cash, money order, Visa, Discover, MasterCard, American Express or Certified Check. Full payment is due 72 hours prior to event. **No personal checks are allowed for the final payment.**

We do not allow the use of confetti, glitter, shredded Mylar, or loose potpourri in our building or on our premises. Parties that do not comply will be charged an additional \$300 cleaning fee.

We will accommodate any alteration or suggestions with our present menus. Specialty menus and select items are available upon request.

Additional charges may be applied if a party does not start serving at the scheduled time.

Our prices are based on 10 guests per table. An additional charge may be imposed for tables set for less than 10 guests.

Gratuities subject to change based on special services.

We are not responsible for any items left at The Diplomat Banquet Center.

No outside food or beverage is allowed on the property.
The Diplomat reserves the right to cancel any event.
Special room set up \$4.00 per table.

Thank you for considering the Diplomat Banquet Center.
We look forward to making your "Special Day" *Unforgettable!*