




I-SQUARE, PROUDLY MAKING THE DREAM OF A BETTER IRONDEQUOIT A REALITY

Irondequoit Conference Center, Reserve Room, Imaginarium, Rooftop

Life is better



Thank you for considering I-Square, proudly making the dream of a better Irondequoit a reality. Enjoying beautiful atmosphere, delicious food, and attentive staff. Events are available for private and semi-private in the Irondequoit Conference Center, Reserve Room, Imaginarium, and Rooftops. We are happy to reserve space for your reception, meeting, party, cocktail, cooking demonstrations, or any other event that requires first-quality dining. Our Chef's menu is a great place for you to start, but the culinary possibilities are infinite. The policies have been developed to ensure the quality and success of your banquet. Life is better!

Please visit irondequoitconferencecenter.com for additional information. To inquire about availability for your or your schools events or for all other special requests contact our event manager, Abigayle Schmitz at (585) 266-1068 x203 or email at Aschmitz@i-square.us.

Breakfast and Brunch

Irondequoit Conference Center, Imaginarium, Rooftop

Continental Buffet 25 person minimum All Continental Options \$22		Breakfast Buffet 25 person minimum Two continental Selections and Four Breakfast Selections. \$25		Brunch Buffet 40 person minimum Two Continental Selections, Four Breakfast Selections and Three Brunch Selections \$32		Ultimate Brunch Buffet 25 person minimum Two Continental Selections, Four Breakfast Selections, One Ultimate Selection and Three Brunch Selections \$38			
Continental Selections: Assorted Pastries Muffins Bagels with Cream Cheese Assorted Fresh Fruit		Breakfast Selections: Scrambled Eggs with Cheese French Toast Bacon Sausage Hash Browns Pancakes Waffles		Brunch Selections: Assorted Quiche Penne Pasta w/Marinara Gourmet Shells w/Cheese Assorted Cold Sandwich Tray House Salad w/Ranch & Balsamic Dressing Pasta Salad		Ultimate Selections: Omelet Station Eggs Benedict Belgian Waffles with Fruit Stuffed French Toast Frittata		Enhancements: \$4/ per person Canadian Bacon Egg Whites Avocado Cheese Specialties	

*All Meal Packages Include Water, Coffee, Tea, Soda.

Lunch and Dinners

Irondequoit Conference Center, Imaginarium or Rooftop

<p>Culinary Classic Buffet 25 person minimum</p> <p>Warm Martusciello's Rolls with Butter Salad, Chicken Entrée and Vegetable.</p> <p>Two Selection: Pasta, Potatoes, Rice.</p> <p>\$28</p>	<p>Elite Buffet or Plated 25 person minimum</p> <p>Warm Martusciello's Rolls with Butter Salad and Vegetable.</p> <p>Two Selections: Entrée, Pasta, Potatoes, Rice.</p> <p>\$33</p>	<p>Ultimate Buffet or Plated 40 person minimum</p> <p>Warm Martusciello's Rolls with Butter Salad, Entrée, Carved Station and Vegetable.</p> <p>Two Selections: Pasta, Potatoes or Rice.</p> <p>\$38</p>	<p>Weekday Lunch Buffet before 3pm, 25 person minimum</p> <p>Assorted Cold Sandwich Tray, House Salad w/Ranch & Balsamic Dressing or Pasta Salad Soup Du Jour Homemade Chips, Pickles, Cookies & Brownie Tray</p> <p>\$22</p>
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<p>Salad Selection:</p> <p>House with Ranch & Balsamic</p> <p>Caesar Salad</p>	<p>Pasta, Potatoes, Rice Selections:</p> <p>Penne Marinara Baked Potatoes with Sour Cream</p> <p>Penne Pesto Cream Truffle Tater Tots</p>	<p>Chicken:</p> <p>Chicken French</p> <p>Herb-Roasted Chicken</p>	<p>Entrée Selection:</p> <p>Applewood Smoked Pork Loin with Bourbon BBQ</p> <p>Grilled Pork Chop with Maple Bacon Glaze</p>	<p>Ultimate Carving Selections:</p> <p>Teriyaki Pork Loin with Hoisin Sauce</p>
<p>Vegetable Selections:</p> <p>Roasted Vegetable Medley</p> <p>Broccoli with Roasted Red Peppers and Parmesan</p> <p>Maple Glazed Carrots</p> <p>Sesame Green Beans</p>	<p>Baked Penne Bourbon Mashed Sweet Potatoes</p> <p>Orecchiette Alfredo Rice Pilaf</p> <p>Farfalle Vodka Wild Rice</p> <p>Shells and Cheese Brown Rice</p> <p>Herb Roasted Potatoes Parmesan Risotto</p> <p>Garlic Smashed Potatoes Dirty Rice</p>	<p>Coq Au Vin</p> <p>Chicken Parmesan</p> <p>Applewood Smoked-Chicken BBQ</p> <p>Chicken Marsala</p> <p>Chicken Saltimbocca</p>	<p>Braised Pork Shank with Rosemary Demi Glace</p> <p>Braised Pot Roast with Herbs and Mirepoix</p> <p>Grilled Salmon with Lemon and Honey</p>	<p>Roasted Turkey Breast with Dried Cranberry Demi Glaze,</p> <p>Carved Roasted NY Strip Loin,</p> <p>Carved Prime Rib with Rosemary Au Jus and Horseradish,</p> <p>Herb Roasted Leg of Lamb with Fresh Mint Demi Glace.</p>

*All Meal Packages Include Water, Coffee, Tea, Soda.

Around the World

Irondequoit Conference Center, Imaginarium, Rooftop

25 person minimum, \$35

BBQ Buffet	Italian Buffet	Picnic Buffet	French Buffet	Mexican Buffet
Corn Bread with butter Cole slaw Pulled Pork with King's Hawaiian Rolls Applewood Smoked BBQ Chicken Shells & Cheese Salt Potatoes Baked Beans	Warm Dinner Rolls & Butter Caesar Salad Chicken Parmesan Italian Sausage with Peppers & Onions Baked Penne Parmesan Risotto Truffled Mushroom Polenta	Relish Tray Angus Beef Burger with Martusciello's Rolls Zweigles Hot Dogs/ Italian Sausage Macaroni Salad Baked Beans Tomato Cucumber Salad Housemade Chips	Warm Croissants with Butter Heritage Blend with Sweet Lemon Vinaigrette Coq Au Vin Beef Bourguignon Potatoes Au Gratin Ratatouille Roasted Brussel Sprouts	Tortilla Chips with Salsa, Refried Beans, Garlic Sour Cream Carne Esada with Chimichurri Chicken and Beef Style Fajitas with Warm Corn & Flour Tortillas Rice & Beans Southwestern Corn
Additional Sides and Salads- No Charge for Substitution Green Beans & Bacon Potato Salad Antipasto Pasta Salad Tortellini Pasta Salad		Additional Entrée Selections- \$7/pp Applewood- Smoked Beef Brisket Baby Back Pork Ribs Baby Back Beef Ribs Certified Angus Beef Meatballs Veal Chops Osso Bucco Duck Ala Orange Braised Lamb Shank with Rosemary Demi-Glaze Duck Confit Shrimp or Smoked Pork Style Fajitas Chicken Enchiladas		

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Cocktail & Bar

Irondequoit Conference Center, Imaginarium or Rooftop

25 person minimum, \$24

<p>Classic Cocktail Party</p> <p>Choose from two Elite Selections and Two Ultimate Selections.</p> <p>Includes Vegetable & Fruit Display, Imported & Domestic Cheese Display.</p>	<p>Cocktail and Bar Options</p> <p>Choose from Cash or Consumption Open Bar: \$22 per person for 2 hours.</p> <p>House wine \$7 Additional 1 hour \$10 per person</p> <p>House Beer \$4 Maximum 4 hours</p> <p>Spirits \$7</p>
<p>Elite Selection:</p> <p>Antipasto Display with Meat</p> <p>Tomato and Basil Bruschetta</p> <p>Homemade Chips, Salsa & Garlic Sour Cream</p> <p>Fried Mushroom Wontons</p> <p>Sausage Stuffed Mushrooms</p> <p>Spinach and Goat Cheese Stuffed Mushrooms</p> <p>Gourmet Shells & Cheese Balls</p>	<p>Ultimate Selection:</p> <p>Fried Calamari with Spicy Tomato Coulis</p> <p>Crab Cake Bites with Spicy Remoulade</p> <p>Pork Pot Stickers with Dumpling Sauce</p> <p>Tiger Shrimp with Spicy Chili Cocktail Sauce</p> <p>Lobster Bisque Shooters</p> <p>Tuna Tar Tar Wontons</p> <p>Cheeseburger Sliders</p>

*All Meal Packages Include Water, Coffee, Tea, Soda.

Meal Package-Additional Selections per person

Entrée \$7

Carving Station \$8

Omelet Station \$7

Breakfast Selections \$5

Brunch Selections \$6

Salads, Soup, Sides \$4

\$4 per person

Pastries, Cookie & Brownie Tray

Vanilla Bean Crème Brulee

Panna Cotta

Warm Bread Pudding

Apple Crisp

Strawberry Shortcake

Punch \$30

Champagne, Wine/Red Wine Bottles \$25

Champagne Toast, Mimosa Bar (choices of juice), Bloody Mary Bar, Craft Beer \$7

PRICING

Conference Center Rooms:

	Half Day	Full Day
1 Room	\$175	\$250
2 Rooms	\$250	\$350
3 Rooms	\$400	\$500
Imaginarium:	\$500	\$750

A la Carte: Beverage Station and Food Displays \$8 per person.

Rooftops:

Half Roof	Entire Roof
\$300	\$750

Plus minimum \$300 on food and drinks

Reserve Room- Private Server \$150 plus 10% gratuity.

Pricing includes tables and chairs without linens unless purchased as a meal package.

For more information on using a meeting space without purchasing a meal package or special requests, please contact our event manager.

THE MARKET AT I-SQUARE

_____ **Billing** - A deposit of 25% of the expected total is required in order to reserve your event space. The balance is due the day of your event. Events that are booked based on per person pricing are subject to minimum number of guests stated in pricing guide.

_____ **Orders** - All final menu selections for the anticipated number of guests must be made 7 days prior to the event. We will prepared food for and you will be billed for the anticipated number.

_____ **Outside Food & Beverages** - When purchased as a meal package, you may bring in a cake from a licensed, commercial bakery. Health regulations prohibit the removal of excess food at the conclusion of the event. I-Square must provide and serve all alcoholic beverages in accordance with state laws and regulations.

_____ **Set Up** - All decorations must be approved by I-Square prior to the event. All decorations must be removed immediately following your event.

_____ **Accessibility** - Your event space will be accessible 2 hours prior to the event and 1 hour after the conclusion. Deliveries & pickups not made within the designated times may result in added fees.

_____ **Equipment** - You must supply your own carts, extension cords, and any other equipment. We strongly suggest you inspect our equipment and anticipate needs for cords and other equipment, as we do not provide them. All equipment must be removed at the events conclusion. I-Square is not responsible for any equipment or personal property left on the premises.

Signature: _____ **Date:** _____