

PRIVATE PARTIES

at THE MAD HATTER

(585) 545 - 4985 | 176 S. GOODMAN STREET | ROCHESTER, NY 14607



ONSITE EVENTS

176 S. Goodman St | Rochester, NY 14607

Parties of 20-55 | \$16.00pp minimum | Use of entire dining room

\$100.00 ROOM RENTAL FEE

(Nonrefundable, due at date reservation)

We do not take any deposits

Full payment due at completion of party

WEEKDAYS 2 HRS, AFTER 3:00PM

WEEKENDS 3:30PM - 5:30PM

30 Minute Set Up Time Prior to Party Start

30 Minute Break Down Time at Party Completion

COMPLIMENTARY CONSULTATION

30 minute meeting with our Event Planner

Scheduled 4-6 weeks prior to your event *(Can be done over the phone ONLY if out of town)*

Monday - Friday | Between 9:00am-3:00pm

Discuss and finalize the menu (Catering Buffet or High Tea Buffet Package)

Discuss décor | Plan table layout

Plan schedule of events | Address questions you might have

FINAL HEADCOUNT

Due the Monday prior to your event

We encourage guests to

USE OUR IN-HOUSE BAKERY

for cakes, cookie trays, and pastries

However, we do allow cakes to be brought in from a licensed bakery

Cake cutting charge | \$1.50pp

WE TRULY CAN ACCOMMODATE JUST ABOUT ANY EVENT, IN-HOUSE OR OFF SITE!

Events as small as 10 | Events as large as 200 guests | Office Meeting | Boxed Lunches | Baby Shower | Corporate
Event/Training | Surprise Party | Graduation | Rehearsal Dinner | Wedding | Bridesmaids Getting Ready

BAR & BEVERAGE MENU

The Mad Hatter Restaurant & Bakery has a wine and beer license | Bar Packages require bartender and set up fee of \$75.00

WINE & BEER VARIETIES

List subject to change | Other varieties available upon requests and availability

WHITE WINE

Chateau Souverain Chardonnay (CA)
Prophecy Sauvignon Blanc (New Zealand)
Caposaldo Pinot Grigio (Italy)
Glenora Riesling (NY)

RED WINE

Black Ink Red Blend (CA)
Storypoint Pinot Noir (CA)
Santa Ema Merlot (Chile)
Montes Cabernet Sauvignon (Chile)

BEER

Budweiser | Michelob Ultra
Three Heads IPA | Founders IPA
Stella Artois
New Belgium Fat Tire
Seasonal Offering

NON ALCOHOLIC BEVERAGES

Pepsi | Diet Pepsi
Iced Tea | Lemonade
Fresh Cucumber water

A LA CARTE BAR OPTIONS

CHAMPAGNE TOAST | \$3.00pp

RED & WHITE WINE POUR

Party attendant offers each guest a white wine option or a red wine option (selected from menu by host) with meal (Cost is number of bottles opened/served (no bartender or set up fees apply))

MIMOSA BAR (self-serve)

Fresh juices and champagne served with garnishes of sliced oranges, berries and maraschinos cherries

Champagne bottle \$15.95
Carafe of Fresh Squeezed OJ \$16.95
Carafe of Cranberry or Lemonade \$10.95

other select or seasonal juices available upon requests and availability

Cost based on consumption | Set up fee \$30.00

MIMOSA DECANTERS (self-serve)

Serves 20-25 ppl | \$75.00

Our traditional mimosa made with our fresh squeezed orange juice

Can be refilled upon host's request

OTHER BEVERAGES (N/A)

BOX OF FRESH BREWED EVENING STAR COFFEE

20 cup box | \$30.00

Plain Regular or Decaf

OR Seasonal Flavor

creamers & sweeteners provided

BOX OF HOT WATER WITH ASSORTED ORGANIC LOOSE-LEAF TEA SACKS

20 cup box | \$25.00

creamers & sweeteners provided

HONEY +\$5.00

FRESH SQUEEZED ORANGE JUICE

1 gallon | \$60.00

REGULAR ORANGE JUICE

1 gallon | \$10.00

LEMONADE

1 gallon | \$10.00

FRESH BREWED UNSWEETENED ICE TEA

1 gallon | \$15.00

lemons & sweeteners provided

HOSTED OPEN BAR PACKAGES

Unlimited drinks for minimum 30 guests | Includes * NON ALCOHOLIC BEVERAGES*
Bartender and set up fee apply

PLATINUM PACKAGE

1 hour service | \$12.95pp

2 hour service | \$14.95pp

Complimentary Champagne Toast for guests

Select any 4

WHITE WINE OPTIONS

Select any 4

RED WINE OPTIONS

Choose any/all

BEER OPTIONS

PREMIUM PACKAGE

1 hour service | \$10.95pp

2 hour service | \$12.95pp

Select any 3

WHITE WINE OPTIONS

Select any 3

RED WINE OPTIONS

Select any 4

BEER OPTIONS

HOUSE PACKAGE

1 hour service | \$8.95pp

2 hour service | \$10.95pp

Select any 1

WHITE WINE OPTION

Select any 1

RED WINE OPTION

Select any 3

BEER OPTIONS

TAB/CONSUMPTION BAR

Tab for all guests' drinks

Settled at end of event | Tab caps allowed

Bartender and set up fee apply

All wine & beer options listed above available for guests' choice

WINE \$7.00 | BEER \$6.00

NON ALCOHOLIC BEV \$2.00

CASH BAR

Drinks paid for by guests

Bartender and set up fee apply

All wine & beer options listed above available for guests' choice

WINE \$7.00 | BEER \$6.00

NON ALCOHOLIC BEV \$2.00

CATERING BUFFET MENU

BUFFET PACKAGES

PLATINUM BUFFET | \$26.00pp

Choose 2 of each

Hot Entree & Side Dish

Mixed Green Salad

Fresh Fruit Tray

Martusciello's Italian Bread
with butter

House Beverage Station

PREMIUM BUFFET | \$21.00pp

Choose 1 of each

Hot Entree & Side Dish

Mixed Green Salad

Fresh Fruit Tray

Martusciello's Italian Bread
with butter

House Beverage Station

GOLD BUFFET | \$19.50pp

Choose 3

Sandwich Flavors

Assorted Wrap Tray or Hearty Sandwiches

Choose 1

Specialty Salad

Choose up to 3 Quiche

Fresh Fruit Tray

Specialty Beverage Station

HOUSE BUFFET | \$16.00pp

Choose 3

Sandwich Flavors

Assorted Wrap Tray or Hearty Sandwiches

Choose 1

House Salad

Fresh Fruit Tray

House Beverage Station

MINI CHEDDAR CHEESE

BUTTERMILK BISCUITS

25 pieces | \$25.00

QUICHE

6-10 pieces | Prices vary \$15.00-\$17.00

GF Pie Crust +\$4.00

Housemade 9in pie crust filled

with your choice of:

Veggie | Ham & Cheese | Meat Lovers

Broccoli & Cheese | Lorraine

Roasted Red Pepper Goat Cheese & Spinach

Sausage & Cheese | Tomato & Herbs

BITE SIZE ASSORTED QUICHE

50 pieces | \$55.00

BRUSCHETTA served on toasted baguettes

40 pieces | \$45.00

HOT ENTREES

ask about our gluten free options & pricing

Chicken French

Oven Roasted Chicken (gf)
plain or BBQ Style

Chicken Parmesan (gf)

Eggplant Parmesan (gf)

Chicken Cacciatore (gf)

Lasagna (meat)

Vegetarian Lasagna

Italian Sausage (gf)
with peppers & onions

Pesto Chicken Pasta (gf)

Pulled BBQ Pork or Chicken
served with bread

Baked Cod

Sheppard Pie (gf)

Coconut Encrusted Tofu (gf, v)

SIDE DISHES

ask about our gluten free options & pricing

Baked Ziti with ricotta

Penne Alfredo

Mac and Cheese
with a bread crumb topping

Greens and Beans (gf)

Roasted Red Potatoes (gf, v)

Garlic Red Skin Mashed Potatoes

Steamed Seasonal Vegetables (gf, v)

ASSORTED WRAP TRAY

served on spinach or jalapeno cheddar wraps

Cobb | Egg Salad

Chicken Salad

Tuna Salad (white albacore)

Chicken Caesar | Southwest Chicken

OR

HEARTY SANDWICHES

All served on housemade focaccia, thick artisan
brown bread, or Martusciello French bread

Turkey Avocado BLT

Shredded Pesto Chicken

Portobello Mushroom

Chicken Salad | Egg Salad

Tuna Salad (white albacore)

HOUSE SALADS

Tri colored pasta Salad

Caesar Salad | Mixed Greens Salad
housemade dressings:

Ranch & Balsamic Vinaigrette

SPECIALTY SALADS

upgrade +\$1.50/pp | Served with our housemade
Balsamic Vinaigrette

Beet & Goat Cheese with pine nuts

Pear & Gorgonzola with pecans

Spinach with diced bacon, grape tomatoes,
& pecans

Harvest with dried cranberries, apples, pecans
& gorgonzola

HOUSE BEVERAGE STATION

coffee | iced tea

lemonade | cucumber water

BEVERAGE STATION

UPGRADE

includes punch bowl

ADDITIONAL A LA CARTE OPTIONS

CHARCUTERIE (GF)

sm 20-25ppl \$49.99 | lg 45-50ppl \$99.99

ARTISAN CHEESE TRAY

sm 20-25ppl \$39.99 | lg 45-50ppl \$59.99

Brie, baby swiss and fresh mozzarella served
with rosemary baguettes

GF Crackers available +\$10.00

VEGGIE TRAY

sm 12-15ppl \$30.00 | lg 25-30ppl \$55.00

Sliced celery, carrots, cucumbers, grape
tomatoes, & bell peppers
with a ranch dipping sauce.

ADD HUMMUS sm 8.99 | lg \$12.99

SUB OUT HUMMUS FOR RANCH

sm \$3.99 | lg \$6.99 (gf, v)

HUMMUS & PITA TRAY

sm 12-15ppl \$30.00 | lg 25-30ppl \$50.00

Served with pita triangles

STUFFED MUSHROOMS with sausage

50 pieces | \$69.00

Vegan option (+\$7.00) | GF option (+\$10.00)

Vegan & GF option (+\$15.00)

BACON WRAPPED SCALLOPS (GF)

50 pieces | \$70.00

SWEDISH MEATBALLS

50 pieces | \$60.00

CHICKEN WINGS

Plain, Buffalo, or Garlic Parmesan

25 pieces | \$32.00

HIGH TEA BUFFET

Enjoy our twist on a traditional british high tea party experience!

Your table will be set with china from our collection
and dressed with our finest dining accoutrements!

Each guest (*10 years and older*) will also be able to choose a
bottomless pot of tea, or a non-alcoholic beverage from our menu.

*Gluten free and vegan packages are available for an additional \$5.00 per person.
We also do our best to accommodate other allergies and preferences if we are informed in advance.*



CHESHIRE TEA

\$26.00 per person

Freshly baked scones served with
clotted cream & locally sourced fruit preserves

Fresh fruit slices & berries

Cheese platter with sliced baguette, Granny Smith
apple slices, Swiss cheese cubes, and Brie cheese
drizzled with honey

Choice of petite salad

Choice of two tea sandwiches

Homemade Quiche (chef's choice)

Assorted petite pastries & desserts



WHITE RABBIT TEA

\$22.00 per person

Freshly baked scones served with
clotted cream & locally sourced fruit preserves

Fresh fruit slices & berries

Choice of petite salad

Homemade Quiche (chef's choice)

Assorted petite pastries & desserts



HATTER TEA

\$19.00 per person

Freshly baked scones served with
clotted cream & locally sourced fruit preserves

Fresh fruit slices & berries

Choice of petite salad

Choice of two tea sandwiches

Assorted petite pastries & desserts



FULL MONTY TEA

\$22.00 per person

Freshly baked scones served with
clotted cream & locally sourced fruit preserves

Fresh fruit slices & berries

Cheese platter with sliced baguette, Granny Smith
apple slices, Swiss cheese cubes, and Brie cheese
drizzled with honey

Choice of three tea sandwiches

Assorted petite pastries & desserts



QUEEN OF HEARTS TEA

\$17.00 per person

Freshly baked scones served with
clotted cream & locally sourced fruit preserves

Fresh fruit slices & berries

Choice of two tea sandwiches

Assorted petite pastries & desserts

PETITE SALAD CHOICES

*Beet, Pine Nuts, & Goat Cheese
Pear, Pecan, & Gorgonzola Cheese*

*Both salads paired with our
housemade balsamic vinaigrette*

PETITE SANDWICH CHOICES

*Bacon, Avocado, Tomato & Field Greens
Roasted Red Pepper & Fresh Mozzarella*

*Chicken Salad
Egg Salad*

*Cucumber & Dill Cream Cheese
Turkey & Swiss w/aioli
Fruit Preserves & Cream Cheese*