



THE SATURN CLUB

PRIVATE EVENT GUIDE



977 Delaware Avenue ♦ Buffalo NY 14209
(716) 884-8800 ♦ Fax (716) 885-0921
www.saturnclub.org

In this world of constant change, the culinary philosophy at the Saturn Club remains the same: “Buy the highest quality foods, prepare them perfectly, and serve them professionally.” Our goal was and is to make your event truly memorable. We encourage you to ask for a Chef regarding special dietary needs, menu suggestions or to answer any questions you may have. We also offer a Chef Consultation for event planning for one-on-one personalized attention. Together we will discuss a balance of flavors, hors d’oeuvres, entrees and desserts to enhance your culinary experience. To good food, good wine and good health!

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FACILITIES

The Main Lounge features an elaborate stage, which provides the setting for the annual meeting, or Saturnalia. It also plays host to the traditional Chairing of the Dean Ceremony, followed by the Annual Saturn Club Show, written and performed by the Membership.

Numerous meeting and dining rooms accommodate nearly any size group for wedding receptions, lectures, or business meetings. Three or four cocktail parties can occur simultaneously throughout the Club's spacious facilities.

During the summer, the Courtyard is a perfect setting for a delightful breakfast, lunch, dinner or dance under the stars. In all seasons, Members and their guests may enjoy meals in the somewhat metropolitan Delaware Room, the formal Red Room, or informal Grill.

Guest rooms, with full access to Club facilities, are available for overnight use by Members and their guests, and provide a comfortable alternative to local hotels.

SERVICES

Every level of menu from casual to elegant is available. Whether for breakfasts, luncheons, dinners, meetings, receptions, wedding parties, catered events or regularly scheduled gourmet events, Saturn Club cuisine satisfies the most demanding tastes.

Within Saturn, tradition is guarded with care and consideration, but always with an eye toward modern realities. The dress code is a mixture of the traditional and the contemporary: Formal attire is expected for Saturnalia and the Chairing of the Dean, both traditional Club functions, but Business Casual attire is appropriate most of the time for members and their guests. Cellular phones must be turned off, or set to silent or vibrate, in the Club's dining areas and adjacent hallways (except in private meeting rooms upstairs or downstairs in one of the phone booths). Discrete use of business papers is allowed at luncheon tables.

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Thank you for your interest in hosting your event at the Saturn Club. We provide this information as a guide and foundation to creating the best possible event to meet your needs and expectations. For more information, please contact any of our Food & Beverage professionals listed below

(716) 884-8800 Fax (716) 885-0921
frontdesk@saturnclub.org

Scott Schuldes
Food, Beverage, & Service Director
Ext. 206
sschuldes@saturnclub.org

Michael Ferraro
Executive Chef
ext. 207
mferraro@saturnclub.org

David DiGiacomo
Facility Mgr./Banquet Assistant Mgr.
Ext. 231
ddigiacomo@saturnclub.org

Robert Seth
General Manager/COO
Ext. 201
rseth@saturnclub.org

Reserving an event: All events must be hosted or sponsored by a Member in good standing with the Club. Before prices or dates can be given to nonmembers, the Sponsoring Member must contact a manager. A confirmation form will be mailed to the sponsor who must sign and return it to the Club.

An inquiry into a date will be held no more than 2 weeks. Other inquiries of the same date and room will require the first party's right-of-first-refusal within 24 hours. Otherwise, if no commitment is communicated by the expiration of two-weeks, the date will be released and made available.

The Sponsoring Member shall have the discretion of billing the event through their account. In this case a deposit – if required, will be billed, and payment of the event will be subject to the Club's Member Billing policies.

Deposits and Payment

- All evening events using any portion of the first floor (including the Courtyard) will require a deposit of \$1500. The rooms desired for a sponsored banquet will not be reserved until the initial deposit has been received.
- The total of all charges, less the deposit, is due at the conclusion of the event.

Cancellation Policy: Deposits are non-refundable due to cancellation. The Club may consider carrying a deposit to an alternate date in the case of postponement, or may consider a partial refund if the date and room are re-booked.

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BREAKFAST

*Ala Carte Breakfast Menus are available for groups of up to twelve.
A pre-set menu or selections below are required for larger groups.*

Continental Breakfast \$10.75

A minimum count of twelve is suggested for this presentation.

Fresh Fruit Display

Assorted Danish

Orange Juice

Grapefruit Juice

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Traditional Sit-Down Breakfast \$14.00

Traditional Buffet Breakfast \$15.25

A Minimum count of twenty is suggested.

Fresh Fruit

Scrambled Eggs

Home Style Potatoes

Warm Bacon or Sausage – Your choice of one

Toast and Butter

Orange Juice

Freshly Brewed Regular and Decaffeinated Coffee and Tea

Breakfast Beverages	Served by the	Cost per
Apple, Cranberry, Grapefruit, Orange, and Tomato Juices	Carafe	\$10.75
Assorted Bottled Waters	Bottle	\$2.75
Iced Tea	Pitcher	\$12.75
Lemonade	Pitcher	\$15.25
Freshly Brewed Regular and Decaffeinated Coffee and Herbal Teas	Pot	\$12.75
Regular and Diet Soft Drinks	Bottle	\$2.75

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LUNCHEON

Saturn's Luncheon Entrees are priced per person and include your choice of salad or soup; your choice of starch or vegetable; bread and butter and regular and decaffeinated coffee and tea.

Saturn Strip Steak	\$20.50
<i>An eight-ounce center cut strip steak, char-broiled; served with sautéed mushrooms.</i>	
Filet Mignon	\$22.50
<i>A five-ounce filet of beef served with béarnaise and veal demi-glace.</i>	
Veal Cutlet	\$21.50
<i>Breaded veal cutlet sautéed; served with lemon capers and parsley.</i>	
Sole Meuniere	\$20.50
<i>Pan-seared filet of sole; served with lemon parsley butter.</i>	
Grilled Salmon	\$20.50
<i>Grilled salmon with lemon butter sauce.</i>	
Crab Cake	\$20.50
<i>A four-ounce Maryland-style crab patty; served with a lemon chive sauce.</i>	
Chicken Southwestern	\$19.50
<i>Breast of chicken marinated and grilled; served with avocado, tomato, lime and black bean sauce.</i>	
Chicken and Pasta	\$19.25
<i>Breast of chicken sautéed with mushrooms and vegetables; served over pasta.</i>	

Starch Selections:

Mashed garlic potatoes, sautéed potatoes, roasted herb potatoes or chef's choice.

Vegetable Selections:

Vegetable medley, mixed vegetables, green beans almondine or chef's choice.

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SALADS

Saturn's salads are served with soup, bread, butter, coffee and tea.

Chicken Caesar Salad \$14.00

Grilled breast of chicken served over a classic Caesar salad.

Poached Salmon \$17.25

Served with tossed chicories, grilled vegetables, marinated cucumbers and horseradish dill sauce.

Taco Salad \$12.75

Seasoned ground sirloin; served with tortillas, tomato, lettuce, and avocado.

Greek Salad \$13.75

Marinated grilled beef or chicken; served with a Greek-style salad with Feta cheese.

Julienne Salad \$13.00

Assorted greens, thin julienne of ham, turkey and cheeses, topped with assorted peppers.

Cobb Salad \$14.00

Assorted greens, bacon, shrimp, grilled chicken, egg, Maytag bleu and vegetable garnish.

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LUNCH BUFFETS

Our lunch buffets include bread and butter, regular and decaffeinated coffee, and tea. Buffets are priced per person.

Classic Deli Buffet

\$16.25

Minimum of fifteen people

Turkey, Ham, Roast Beef

Assorted Sliced Cheeses and Assorted Breads

Pickles, Onions, Tomato, Lettuce and Assorted Condiments

Your Choice of Two Salads:

Cole Slaw, Potato Salad, Pasta Salad, Caesar Salad, Garden or Fruit Salad

Cookies and Brownies

Luncheon Buffet

This buffet is designed to serve a minimum of forty people and includes your choice of two salads, three entrees and Chef's choice of hot vegetable and starch. Our buffets include bread and butter, regular and decaffeinated coffee and tea. Cost is \$28.00 per person.

Salad – Please make two selections:

Caesar Salad

Grilled Vegetable Salad

Fresh Garden Salad with Two Dressings

Tomato Mozzarella Tray with Balsamic Dressing

Spinach Salad with Baby Tomatoes, Domestic Blue Cheese, Grapes, and Vinaigrette Dressing

Entrée – Please make three selections:

Chicken Marsala

Pork Loin with Robert Sauce

Veal Piccata with Lemon Caper Sauce

Grilled Salmon with Lemon Dill Beurre Blanc

London Broil with Veal Demi-Glace and Avocado Relish

Grilled Chicken Breast with Sun-Dried Tomato Cream Sauce

Chicken or Beef with Asian Stir-Fry Vegetables

Sole topped with Scallops with a Lemon Butter Sauce

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HORS D'OEUVRES

Hors d'oeuvres may be passed or displayed. Please note pricing is per piece unless otherwise noted.

Hot Hors d'Oeuvres

Grilled Skewered Shrimp – Asian Style	\$3.25
Scallops Wrapped with Bacon	\$2.25
Petite Crab Cakes with Remoulade Sauce	\$3.25
Potato Pancakes with Smoked Salmon, or Goat Cheese and Apple Sauce	\$2.25
Clams Casino	\$2.75
Baked Italian-Style Oysters	\$3.00
Bruschetta with Grilled Chicken	\$2.00
Chicken Satays with Asian Dipping Sauce or Honey Garlic Sauce	\$2.00
Southwestern Chicken Quesadillas	\$1.75
Tenderloin of Beef Crostini with Frisse Horseradish Sauce	\$2.75
Stuffed Mushrooms with Sausage Stuffing or Spinach and Cheese	\$2.25
Baby New Zealand Lamb Chops with Mint Reduction	\$3.00
Chicago Deep Dish Pizza	\$1.75
Swedish-Style Meatballs	\$1.75
Vegetable Quiche	\$1.75
Seared Tuna with Asian Slaw	\$2.50
Spring Mushroom Strudel with Brie Cheese	\$2.00
Egg Rolls – Vegetable Egg Rolls with Sweet and Sour Sauce	\$1.75
Assorted Bruschetta – Olive Oil, Tomato and Goat Cheese	\$2.00
Spanakopita	\$2.00
Asparagus Wrapped with Parma, Ham and Filo	\$2.25
Assorted Bistro Pizza – <i>Bistro pizzas are priced per person.</i>	\$2.75

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HORS D'OEUVRES (Continued)

Hors d'oeuvres may be passed or displayed. Please note the pricing is per piece unless otherwise noted.

Cold Hors d'Oeuvres

Assorted Finger Sandwiches: <i>Ham, Beef, Chicken, & Tuna by the dozen</i>	\$16.25
Deluxe Finger Sandwiches: <i>Chicken Salad & Shrimp by the dozen</i>	\$19.50
Cheese Display with a Fruit Garnish; <i>per person</i>	\$4.00
Cold Canapés; <i>by the piece</i>	\$2.00
Vegetable Platters with Dips	
<i>Small (serves approximately 25 to 35 people)</i>	\$37.75
<i>Large (serves approximately 50 to 75 people)</i>	\$54.00
Decorated Poached Salmon with Dill Sauce; <i>priced per salmon</i>	\$175.00
Oysters on the Half Shell; <i>priced per piece</i>	\$3.00
Jumbo Shrimp Cocktail; <i>priced per piece</i>	\$3.25
Peanuts, Chips, Pretzels and Goldfish; <i>priced per pound</i>	\$9.25

Snacks

Chicken Wings – <i>50 pieces</i>	\$66.95
Chicken Fingers – <i>40 pieces</i>	\$70.50
Artichoke Dip with Fried Pita; <i>serves twenty people</i>	\$37.75
Sheet Pizzas	
Whole	\$27.00
Half	\$14.00
Mini Sandwiches	
Roast Beef	\$3.25
Turkey	\$3.50

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DINNER SELECTIONS

Your entrée includes our house salad, choice of vegetable and starch, fresh bread, regular and decaffeinated coffee and tea.

(Items with an asterisk are selections included in the package from page 15.)

- | | |
|---|---------|
| Bistro Chicken* | \$28.00 |
| <i>Breast of chicken seasoned with French mustard, shallots, olive oil, char-broiled; topped with mushrooms and herb sauce.</i> | |
| Chicken Fontina* | \$26.00 |
| <i>Breast of chicken rolled with vegetables, Fontina cheese, herb mousseline, breaded and baked; served with a light chive veloute.</i> | |
| Classic Shrimp Scampi* | \$30.50 |
| <i>Six Gulf shrimp sautéed with garlic, lemon and parsley; served on a rice pilaf.</i> | |
| Grilled Salmon or Sole* | \$29.50 |
| <i>Seasoned and grilled, served with our house relish.</i> | |
| Filet Mignon* | \$36.75 |
| <i>Eight ounces of beef tenderloin filet wrapped in lean bacon and char-broiled; served with lemon garlic mushrooms.</i> | |
| Roasted Tenderloin | \$36.75 |
| <i>Eight ounces of top-choice tenderloin of beef, seasoned with garlic, shallots, herbs and roasted; served with veal demi-glace.</i> | |
| Roast Strip Loin* | \$34.50 |
| <i>Eight ounces of strip loin with house steak rub, char-broiled and roasted, sliced and served with a green peppercorn sauce.</i> | |
| Rack of Lamb | \$35.50 |
| <i>Seasoned with garlic, rosemary, and roasted; served with a mint sherry jus lie.</i> | |
| Sautéed Veal | \$32.50 |
| <i>Medallions of veal tenderloin, sautéed with mushrooms, and shallots; topped with French brie, natural veal fond.</i> | |

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DINNER SELECTIONS (continued)

Vegetables and Pasta* \$26.00
Assorted vegetables tossed with pasta, broth and herbs; finished with Parmesan Reggiano.

Vegetable Napoleon* \$24.95
Layers of grilled vegetables, goat cheese, crispy leeks; served with sautéed gnocchi.

COMBINATION ENTREES

Your entree includes our house salad, your choice of vegetable and starch; fresh bread and regular and decaffeinated coffee and tea.

Roasted Tenderloin and Butter Poached Lobster	\$48.75
Roasted Tenderloin with Two Grilled Gulf Shrimp	\$40.00
Roasted Salmon and Grilled Chicken	\$36.75
Roasted Tenderloin and Grilled Chicken Breast	\$36.75

Please choose one vegetable and one starch from the following lists:

Vegetable Selections:
Medley
Green Beans Almandine
Chef's Choice/Seasonal

Starch Selections:
Herb-Roasted Baby Potatoes
Rice Pilaf
Chef's Choice

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STATIONS

Prices listed are per person. Please note an additional charge of \$50.00 applies for a Chef to staff carving stations. Carving station is available for 90 minutes.

Beef on Weck	\$11.75
<i>Roast Beef served with small Kummelweck rolls and horseradish sauce.</i>	
Roasted Turkey	\$11.75
<i>Roasted Turkey served with small Kaiser rolls with cranberry mayonnaise and turkey gravy.</i>	
Beef and Turkey Combo	\$19.50
Roast Tenderloin	\$17.25
<i>Roast Tenderloin served with mini Kaiser rolls, condiments and dill pickles.</i>	
Shrimp Scampi	\$13.00
<i>Scampi-style Shrimp served with rice.</i>	
Stir-Fry	\$11.75
<i>Chicken or Pork stir-fried with oriental vegetables and rice.</i>	
Pasta	\$10.75
<i>Pasta with choice of two sauces; served with garlic bread and grated Parmesan. Sauce choices are: Vodka Cream, Marinara, or Oil and Garlic</i>	
Mediterranean Grazing	\$20.50
<i>Skewered Beef, Chicken or Lamb, Tuscan Pizza, assorted salads, cheeses, deli meats, vegetables, lavash and bruschetta station; fifty people minimum.</i>	
Salad Stations	
<i>Caesar Salad</i>	\$5.50 per person
<i>Assorted Greens</i>	\$4.50 per person
<i>Assorted Four Salads</i>	\$9.75 per person
Pastry Station	\$7.50 per person
<i>Assorted French pastries, fifty person minimum.</i>	

CHEF'S RECOMMENDATION. . . \$43.25 per person
A combination of our Mediterranean Grazing Station, the Carved Beef and Turkey Combo Station and a Pastry and Coffee Station; fifty person minimum

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RECEPTION & SERVED PACKAGE

Includes four hours of call brand beverage service; your choice of four hors d'oeuvres, house salad with balsamic vinaigrette, choice of two plated entrees, choice of vegetable and starch, freshly baked bread and butter and tableside service of regular and decaffeinated coffee and tea. Cost of this package is \$75.75 per person. Additional entrée choices are an additional \$5.50 per person, per entrée. Caesar salad is available for an additional charge.

Beverage Service

Famous Grouse Scotch, Gordon's Gin, Smirnoff Vodka, Bacardi Rum, Seagram's 7, and Cosmopolitan. Beverage service may be extended for a fee of \$8.75 per person for each additional hour per your guaranteed count.

Hors d'Oeuvres

*Your choice of four of the following hors d'oeuvres:
(Most can be displayed or butler-passed.)*

*Assorted Cheeses and Fruit or Vegetable Display
Vegetable Quiche
Tuscan-Style Pizza
Spanakopita
Spring Mushroom Strudel with Brie
Scallops Wrapped In Bacon
Seared Tuna with Asian Slaw on a Crispy Tortilla
Southwestern Chicken Quesadilla
Bruschetta with Grilled Chicken
Asparagus Wrapped with Parma, Ham and Filo
Beef Tenderloin Crostini with Frisee and Horseradish Sauce
Vegetable Egg Rolls with Sweet & Sour Sauce
Stuffed Mushrooms with Sausage Stuffing or Spinach and Cheese
Potato Latke with Goat Cheese and Apple Chutney*

Entrée Choices

Your choice of two from entrees listed on pages 13 & 14 with an asterisk ''*

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GRANDE BUFFET

Saturn's Grande Buffet package includes four hours of call brand beverage service, your choice of four hors d'oeuvres and four entrees. The buffet is accompanied by seasonal vegetables and potatoes and your choice of three salads, freshly baked bread, triple chocolate mousse cake and tableside service of regular and decaffeinated coffee and tea. The carving station and buffet are served for ninety minutes. Cost for this package is \$70.50 per person and includes a Chef to staff your carving station.

Beverage Service

Famous Grouse Scotch, Gordon's Gin, Smirnoff Vodka, Bacardi Rum, Seagrams 7, and Cosmopolitan. Beverage service may be extended for a fee of \$8.75 per person for each additional hour per your guaranteed count.

Hors d'Oeuvres

*Your choice of four of the following hors d'oeuvres:
(Most hors d'oeuvres can be displayed or butler-passed.)*

Assorted Cheeses and Fruit or Vegetable Display

Vegetable Quiche

Tuscan-Style Pizza

Spanakopita

Spring Mushroom Strudel with Brie

Scallops Wrapped In Bacon

Seared Tuna with Asian Slaw on a Crispy Tortilla

Southwestern Chicken Quesadilla

Bruschetta with Grilled Chicken

Asparagus Wrapped with Parma, Ham and Filo

Beef Tenderloin Crostini with Frisee and Horseradish Sauce

Vegetable Egg Rolls with Sweet & Sour Sauce

Stuffed Mushrooms with Sausage Stuffing or Spinach and Cheese

Potato Latke with Goat Cheese and Apple Chutney

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Grande Buffet Entrée Selections

Your choice of four entrees:

Carving Station

Your choice of one – Roasted Breast of Turkey, Pork Loin or Roasted Top Round of Beef includes rolls and condiments. Prime Rib is available for an additional \$4.00 per person and Beef Tenderloin is available for an additional \$5.50 per person

Chicken

Chicken Marsala - Breast of Chicken seasoned and sautéed; topped with assorted mushrooms and a Marsala wine sauce.

Seared Chicken – Breast of Chicken seasoned and sautéed; topped with a sun-dried tomato cream sauce.

Fresh Market Fish

Chef's choice of preparation based on your selection:

- 1. Salmon or Sole: Oven-roasted*
- 2. Sole topped with shrimp and scallops, with a lemon butter sauce*

Pasta

*Pasta with seasonal fresh vegetables, white wine, garlic and olive oil
Pasta with vodka cream sauce*

Salad Selections- Your choice of three:

Caesar Salad

Grilled Vegetable Salad

Fresh Garden Salad with Two Dressings

Italian Antipasto

Marinated Potato Salad

Pasta Salad

*Spinach Salad with Baby Tomatoes, Domestic Blue Cheese, Grapes, and
Vinaigrette Dressing*

Tomato Mozzarella Tray with Balsamic Dressing

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PREMIERE BUFFET

Saturn's Premiere Buffet package includes four hours of call brand beverage service, your choice of four entrees, accompanied by seasonal vegetables and potatoes, and your choice of three salads, freshly baked bread, triple chocolate mousse cake and tableside service of regular and decaffeinated coffee and tea. The carving station and buffet are served for ninety minutes. Cost for this package is \$65 per person and includes a Chef to staff your carving station.

Beverage Service

Famous Grouse Scotch, Gordon's Gin, Smirnoff Vodka, Bacardi Rum, Seagrams 7, and Cosmopolitan. Beverage service may be extended for a fee of \$8.75 per person for each additional hour per your guaranteed count.

Entrée Selections - Your choice of four:

Carving Station

Your choice of one – Roasted Breast of Turkey, Pork Loin or Roasted Top Round of Beef includes rolls and condiments. Prime Rib is available for an additional \$4.00 per person and Beef Tenderloin is available for an additional \$5.50 per person

Chicken

Chicken Marsala - Breast of chicken seasoned and sautéed; topped with assorted mushrooms and a Marsala wine sauce.

Seared Chicken – Breast of chicken seasoned and sautéed; topped with a sun-dried tomato cream sauce.

Fresh Market Fish- Chef's choice of preparation based on your selection:

- 1. Salmon or Sole: Oven-roasted*
- 2. Sole topped with shrimp and scallops, with a lemon butter sauce*

Pasta

Pasta with seasonal fresh vegetables, white wine, garlic and olive oil

Pasta with vodka cream sauce

Salad Selections - Your choice of three:

Caesar Salad, Fresh Garden Salad with Two Dressings, Tomato Mozzarella Tray with Balsamic Dressing, Grilled Vegetable Salad, Italian Antipasto; Pasta Salad, Marinated Potato Salad, Spinach Salad with Baby Tomatoes, Domestic Blue Cheese, Grapes and Vinaigrette Dressing

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CLASSIC BUFFET

Saturn's Classic Buffet package includes your choice of four entrees, accompanied by seasonal vegetables and potatoes, your choice of three salads, freshly baked bread, triple chocolate mousse cake and tableside service of regular and decaffeinated coffee and tea. The carving station and buffet are served for ninety minutes. Cost for this package is \$48.75 per person and includes a Chef to staff your carving station

Entrée Selections

Your choice of four:

Carving Station

Your choice of one – Roasted Breast of Turkey, Pork Loin or Roasted Top Round of Beef includes rolls and condiments. Prime Rib is available for an additional \$4.00 per person and Beef Tenderloin is available for an additional \$5.50 per person.

Chicken

Chicken Marsala - Breast of Chicken seasoned and sautéed; topped with assorted mushrooms and a Marsala wine sauce.

Seared Chicken – Breast of chicken seasoned and sautéed; topped with a sun-dried tomato cream sauce.

Fresh Market Fish

Chef's choice of preparation based on your selection:

- 1. Salmon or Sole: Oven roasted*
- 2. Sole topped with shrimp and scallops, with a lemon butter sauce*

Pasta

Pasta with seasonal fresh vegetables, white wine, garlic and olive oil

Pasta with vodka cream sauce

Salad Selections- Your choice of three:

Caesar Salad, Fresh Garden Salad with Two Dressings, Tomato Mozzarella Tray with Balsamic Dressing, Italian Antipasto, Pasta Salad, Marinated Potato Salad, Grilled Vegetable Salad, Spinach Salad with Baby Tomatoes, Domestic Blue Cheese, Grapes and Vinaigrette Dressing

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DESSERTS

<i>Cheese Cakes, Assorted Flavors</i>	\$6.50
<i>Apple or Cherry Pie</i>	\$5.50
<i>Crème Brulee with Whipped Cream</i>	\$6.50
<i>Mini Cream Puff Swans with White Chocolate Mousse and Raspberry Sauce</i>	\$7.50
<i>Profiterols with Fruit Purees</i>	\$5.50
<i>Ultimate Lemon Meringue Pie</i>	\$5.50
<i>Individual Triple Chocolate Mousse Cake</i>	\$6.50
<i>Cookies</i>	\$1.50
<i>Cookie & Brownie Combination</i>	\$2.00
<i>Pastry Table</i>	\$7.50
<i>Assorted French Pastries with coffee and tea service for a Minimum of Fifty People; charged per person.</i>	

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CHILDREN'S PARTY

Saturn offers several options to assist in planning your Children's next special event. Typically these events are held in the Club's bowling alley; however, if you prefer to utilize a different area of the Clubhouse, please speak with your event planner to discuss additional options.

Children's Package

Our children's package includes forty-five minutes of swimming in the Club's pool, one hour of bowling and a one hour buffet. The buffet includes one sheet pizza, forty chicken fingers, carrots celery and blue cheese, fresh fruit, soda and juice. Price is based on fifteen children. Additional charges will apply for parties with more than 15 children for an additional lifeguard. Cost of the Children's Package is \$150.

Adult bars can be arranged during a children's party. There is a \$50 bar setup charge; beverages will be charged based on consumption.

Additional Offerings – prices are person

<i>Chicken Fingers</i>	<i>\$2.95</i>
<i>Macaroni and Cheese</i>	<i>\$2.25</i>
<i>French Fries</i>	<i>\$2.50</i>
<i>Mini Burgers</i>	<i>\$3.25</i>
<i>Hot Dogs</i>	<i>\$2.25</i>
<i>Ice Cream – individual serving</i>	<i>\$4.95</i>
<i>Pizza</i>	
<i>Whole Sheet</i>	<i>\$27.00</i>
<i>Half Sheet</i>	<i>\$14.00</i>

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BEVERAGE

The Saturn Club offers several banquet packages that include bar service. Please consult with our Professionals to determine which style of service best meets your needs.

Consumption

The host of the party may select a specific scotch, bourbon, vodka, gin or rum to have available. Guests attending the function are limited to those specific brands selected by the host. Charges for the alcohol selected and served will be charged based on actual consumption. (Consumption is measured by tenths of the bottle.)

\$100.00	Call:	Famous Grouse Scotch, Gordon's Gin, Smirnoff Vodka, Bacardi Rum, Seagrams 7, Cosmopolitan
\$107.50	Premium:	Bombay, Absolut Vodka, Beefeater, Jack Daniels, Tangueray Gin, Captain Morgan, Mt. Gay Rum, Dewar's Scotch, and Canadian Club
\$117.50	Super Premium:	Captain Morgan's Private Stock, Ketel One Vodka, Maker's Mark Bourbon, Bombay Sapphire, Johnnie Walker Red Scotch and Seagrams V. O.
\$127.50	Special Selection:	Grey Goose Vodka, Johnnie Walker Black Scotch, Crown Royal, and Jameson Irish

1. Beer and Wine are charged at normal sale price based on actual consumption.
2. All cordials will be sold by individual drink price.
3. Alcoholic beverages cannot be removed from the Club's premises.
4. Each bar setup will have a \$50.00 charge per bartender, per 4 hours.
5. A Fee of \$15.00/hr per bartender after 4 hours.
6. All alcohol is subject to a 20% service charge and New York State sales tax.

WINE LIST

Several fine wine selections are available from our Wine List for your enjoyment. If a wine you desire is not currently on our list, we will order it for you.

*Please Note: Availability and prices subject to change.
Prices shown do not include New York State Sales Tax or Service Charge.*

BEVERAGE (continued)

Hourly

	<u>Call</u>	<u>Premium</u>	<u>Deluxe</u>
One Hour	\$13.95	\$14.95	\$15.95
Two Hours	\$17.70	\$19.70	\$21.70
Three Hours	\$20.45	\$23.45	\$26.45
Four Hours	\$23.20	\$27.20	\$31.20
Five Hours	\$25.95	\$30.95	\$35.95

All Bar Packages Include: Mixers, Soft Drinks, Juices, House Wines (Merlot, Cabernet, and Chardonnay) and Domestic Beer. We also feature a full wine list, should your event desire. A bartender charge of \$50.00 will be charged on all functions.

Compliance: The sale and service of alcohol beverages is regulated by the Alcoholic Beverage Control Board. As a licensee, The Saturn Club is responsible for the administration of the regulations. It is a policy; therefore, that liquor cannot be brought into the Clubhouse from outside sources. All bottles sold must remain on The Saturn Club premises. We are required by law to refuse service of alcohol to anyone under the age of twenty-one. Our bartenders are instructed to request proper identification from anyone who appearing be under twenty-one, in accordance with the law. The management and staff will refuse to continue to serve anyone who, in our judgment, has already consumed his/her limit of alcohol. Minors are the responsibility of the booking party and Member. If a minor is found to be in possession of alcohol, it may result in the immediate cancellation of the function.

*Please Note: Availability and prices subject to change.
Prices shown do not include New York State Sales Tax or Service Charge.*

GENERAL POLICIES

SERVICE CHARGE AND TAX - All food and beverage is subject to a 20% service charge and New York State Sales Tax.

DRESS REQUIREMENT - Corporate/country club casual is acceptable at the very least. Prior approval must be given for theme events where attire may differ.

BANQUET OPTIONS FOR SMALL GROUPS - Saturn is committed to accommodating small groups that are interested in meeting in a private room with food and beverage service. For groups of one to twelve you may reserve a private room and either order from the Club's breakfast, lunch or dinner A la Carte menu. For groups up to twenty the host may select a three Entrée choice menu; from which selections can be made when your group is seated. For groups in excess of twenty, we ask the host to choose the menu and provide a guarantee of the count 48 hours prior to the scheduled function. Please note that the Club is closed on Sunday.

GUARANTEES - An approximate count is required at the time of booking. Confirmation of the final number of guests to be served must be made no later than noon, 48 hours prior to the scheduled function. All charges will be based upon the guarantee, or the actual number of guests served, if greater than the guarantee. Party substitutes not preordered will be charged a la carte menu prices. Trial or tasting dinners are charged accordingly. Please note the Club is closed on Sunday.

FOOD AND BEVERAGES – In accordance with Erie County Health Department and State Liquor Authority statutes, no outside food or beverage may be brought into the Clubhouse. The only exception to this rule is wedding cakes or cookies. An additional charge for cake-plating service will apply. Minimum charge for cake-plating is \$2.00 per person. This charge will apply to any desserts not purchased from the Club.

BUFFET SERVICE POLICY – While it is our practice to prepare an ample quantity of Hors D'Oeuvres, Entrees, and Desserts to insure well-stocked Buffets and Stations, it is our policy to decline carryout containers during or after buffet-type service.

TASTING - If a trial meal is requested during menu preparation, a tasting will be arranged and provided for up to four (4) people. All tastings will be charged to the sponsoring Member's account at the time of the scheduled event, or earlier if no event is booked.

GUEST ROOMS – Are available for overnight stays at current rates.

VALET PARKING – We recommend Valet Service for events over 100 people. The fees for this service will be dependent on the number of people attending.

*Please Note: Availability and prices subject to change.
Prices shown do not include New York State Sales Tax or Service Charge.*

GENERAL POLICIES (Continued)

DECOR – The use of nails or staples for decorations in any part of the Clubhouse is specifically prohibited. Furniture may not be moved without the approval of the House Committee. Decorations for any occasion must be approved in advance by Club management.

LIABILITY FOR DAMAGES TO CLUB OR EXCESS CLEANING - All repair work resulting from injury to the Club property will be done by persons or firms selected and supervised by Club management. Any expenses incurred towards the repair, replacement or excessive clean-up of Club property after private functions will automatically be charged to the final bill. This includes special clean-up of decorations, excessive moving of furniture, carpet cleaning, etc. Members who injure the property of the Club will be required to pay for the cost of repair or replacement thereof, and members are at all times responsible for the actions of their guests or any organization which they have sponsored for use of the Club facilities.

MEDIA

The Saturn Club prohibits news media of any kind from entering the Clubhouse; this includes newspaper reporters, newspaper photographers and television news video cameras. In certain cases this rule may be waived with special permission from our Board of Directors, “The Faculty”.

POLITICAL & OTHER EVENTS

The Saturn Club does not participate in political fund-raising of any kind and is not permitted to make financial contributions to any political group. The Club may not be used as a tool for advertising a political event utilizing any media including: radio, television or newspaper ads. No outside group may promote their event at Saturn through advertising by placing signs or posters in or around the Clubhouse for any event, including political events.

*Please Note: Availability and prices subject to change.
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ROOM CHARGES

<i>Room</i>	<i>Capacity</i>	<i>Charge</i>
Cabin	16	\$35.00
The Cellar	60	\$100.00
Conference Room 223	10	\$25.00
Courtyard – Full	150	\$250.00
Courtyard – Front	100	\$150.00
Courtyard – Rear	60	\$100.00
Courtyard – Turtle Pond	20	\$40.00
Dean’s Room	40	\$50.00
Delaware Room	80	\$150.00
Founders Room	80	\$75.00
The Grill	50	\$100.00
Library	12	\$35.00
Lounge & Loggia	60	\$75.00
Red Room	80	\$125.00
Main Lounge*	160	\$250.00

Includes use of Balcony. Approximate maximum seating capacity shown.

<i>In-House Rentals</i>	<i>Charge</i>
Conference Phone	\$25.00
Laptop Computer	\$50.00
Television/VCR with Cart	\$25.00
Screen Only	\$10.00
Podium and Microphone	\$15.00
Easel Pad and Markers	\$8.00
Votive Candles – each	\$0.75
Multimedia Projector & Cart	\$75.00

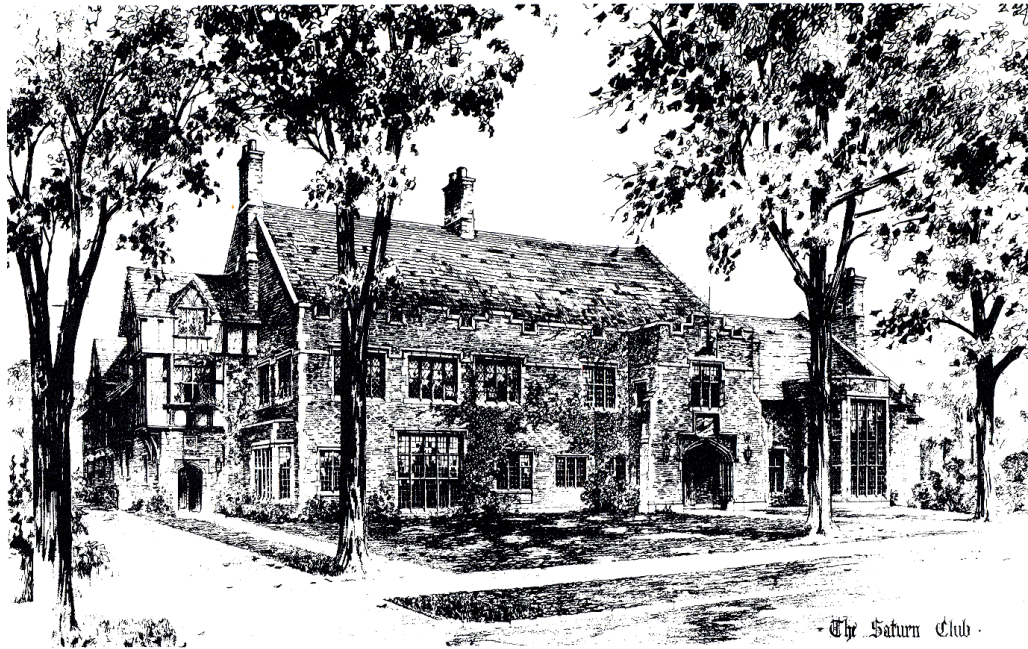
If any additional equipment or specialty setups are needed for your event, we can handle the arrangements. The rental/setup plus a 10% handling fee based upon charges to the Club will be added to your final bill.

ANCILLARY SERVICES

Arrangements can be made for floral centerpieces, decorations, and musical entertainment. Charges for the items arranged will be added to your final bill.

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The Saturn Club was founded in 1885 by thirteen young men as an alternative to the established clubs of that time, which catered to older, more (as they perceived them) circumspect members. The name Saturn derives from their Saturday evening meetings. The titles of the principal Club officers (Dean, Registrar, Bursar and the governing Faculty) spoofed the more conventional authority of the time, yet fit well with the group's penchant for admitting, with few exceptions, college graduates.

The first minutes of the very first Saturn Club Faculty meeting read: "No business was conducted." From that mirthful beginning, the Saturn Club of Buffalo has prospered through more than a century as a favored meeting place for those whose careers and life accomplishments overlap. However complementary, these are secondary to the friendships developed within the Saturn Club walls. Good talk, conviviality and games of whist formed the focus of the early essentials, but now more often mix with athletics, exercise, dining, entertainment, lectures, and family activities.

The current building, set in the north-central part of the city on Delaware Avenue, was designed as a clubhouse and opened in October of 1922. Remodeled and renovated through the years to keep pace with membership interests, the building provides an excellent setting for all member activities. Today, the Saturn Club sits on both the National and New York State Registries of Historic Places – its elegance and appeal continually preserved and enhanced to keep it unequalled among city clubs.

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